

## Cold and Hot Appetizers

### **Redsnapper carpaccio**

Vegetable remoulade, tropical dressing



### **Fish lagoon fish rilette**

Smoked salmon cubes, lightly toasted country bread

### **Fish tartar**

Flavoured with ginger and vegetable

### **Slipper lobster fricassee** § ☆

Fresh tomato, basil and snow peas

Scr 350

### **Rock fish soup**

Mini capitaine fish skewer, garlic and parsley croutons

### **Green mixed salad leaves**

Vegetable spring rolls, sweet and sour sauce with coriander

*L'océane*



Spicy- Ω Alcohol – ρ Pork – Π Nut - § Seafood

All prices are in Seychelles Rupees and inclusive of government tax at the prevailing rate

☆ Please note that prices indicated on the menu are over the half board

 Island Inclusive Package

## Main Courses

### Shellfish



#### Slipper lobster §☆

Crustacean from the Indian Ocean

Scr 500

#### Lobster §☆

lobster from the reefs (500g/600g)

Scr 840

#### Seafood Platter §☆

Selection of grilled seafood, lobster, slipper lobster, calamari, catch of the day

Scr 1,050

### 🔥 Fish (upon arrival)

#### Red Snapper fish

White fish, pink skin, Merou family, one of the best in the Seychelles

#### White Captain fish

White fish, grey skin, Bass family, Mediterranean or Atlantic

#### Job fish

White fish, grey skin, Bass family, Mediterranean or Atlantic

#### Calamari

Indian Ocean Mollusc

#### Catch of the day

Upon arrival



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## Choose your 'Cooking style'

### Seychellois §

Oyster sauce, dices of peppers and tomatoes, lemon, chili, oven roasted



### Coconut Curry

Coconut milk, curry powder, garlic and ginger, slowly cooked

### Asian style

Cook in a pan, glaze with ginger, oyster sauce, sesame oil and lemon grass

### Provencal

Tomato, basil, olive, garlic, plancha cooked

### Grilled

Olive oil, thyme, fennel, traditional mustard and lemon juice

### Roasted

Sliced onions, tomatoes, thyme and olive oil, lemongrass butter sauce

### In a banana leaf

Honey, green anis, vegetables juliennes, crystallised tomato petal,  
Citrus fruits & basil leaves steamed cooked



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*L'océane*

## Desserts



### Oceane delight

Coconut mousse, banana mousse, exotic sauce, Japanese pearl

### Trio of crèmes brulées

Lemon grass, violet, chocolate and pineapple sorbet

### Chocolate-banana sweet cake, crispy praline

With rum and ice cream

### Fresh fruit platter

With sorbet of the day

**A large selection of home-made ice cream and sorbets**



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*Oceane*