





## SOMETHING LIGHT

<b>Millionaire Salad</b>		495
Fresh palm heart salad, pickled ginger, combava, passion fruit dressing		
<b>Tomato and Papaya Gazpacho</b>		355
Finished with seaweed wakame		
<b>Courgette and Mozzarella</b>		450
Marinated courgettes, hazelnuts, radicchio, smoked mozzarella		
<b>Green Mango Salad</b>		385
Green mango, lemongrass, onion, tomato, lemon, combava, chili		
<b>Catch of the Day like a Ceviche</b>		420
Mango, tomato, island inspired vinaigrette		
<b>Locally Smoked Marlin</b>		415
Finished with spicy dressing, mesclun salad, garlic herb toast		
<b>Trio of Tartar</b>		420
Yellow fin tuna, job fish and shrimps marinated with local flavours		
<b>Beef Carpaccio</b>		430
Wagyu beef, local watercress, pumpkin textures, hints of chili		


## OUR CURRIES

<b>Seasonal Vegetable Curry</b>		420
<b>Octopus Curry</b>		520
Traditional Seychellois curry		
<b>Chicken Curry</b>		465
A Mauritian touch curry		
<b>Fish Curry</b>		500
Caught of the day curry		





*All our curries are served with local vegetable, chatini, lentils and creole rice*

-  Vegan Logo: dishes are either vegan friendly or can be adapted to vegan diet
-  Keto Logo: dishes are either keto friendly or can be adapted to keto diet
-  Paleo Logo: dishes are either paleo friendly or can be adapted to paleo diet
-  Raw Logo: dishes are suitable for raw diet

## OUR SANDWICH

<b>Fried Fish Po' Boy</b>	565
Battered fish, crushed chili, mayonnaise, tomato, lettuce, brioche bun, French fries	
<b>Island Wrap</b> 	420
Mixed beans, mango, chili, coriander, walnuts, French fries	
<b>Beef Burger</b>	565
Australian beef patty, spicy relish, BBQ sauce, cheese, bun, French fries	
<b>Seselwa Chicken Club Wrap</b>	530
Roasted chicken, mango, bacon, avocado, lettuce, onion, French fries	

## FROM THE GRILL

<b>Grilled Lobster*</b> 	2,430
Whole lobster, garlic butter, creole sauce, bok choy, Creole rice	
<i>*Full board supplement of Scr 1,525</i>	
<b>Seafood Mixed Grill*</b> 	1,305
Slipper lobster, prawns, local reef fish, calamari, bok choy, Creole rice, lemon butter	
<i>*Full board supplement of Scr 870</i>	
<b>Catch of the Day</b> 	530
Fresh local fish fillet, green lentils, breadfruit chips	
<b>Grilled Entrecôte</b> 	830
Australian beef entrecote, chimichurri, French fries	

## DESSERT

<b>Sweet Potato Pudding</b>	320
Exotic fruits, mango sorbet	
<b>Fresh Sable Breton</b>	335
Papaya caramel, lemon infused caramelized banana, cardamon exotique sauce	
<b>Selections of Ice Creams and Sorbets</b> (per scoop)	110
<b>Lemongrass Crème Brulee</b>	350
Cassava samosa	

*\*Full board guests pay supplement on selected dishes.*

*Full board guests are entitled with a three (3) course menu. Additional courses will be charged on your account.*

*All prices are in Seychelles Rupees and inclusive of V.A.T and service charge.*

*Please note that some food may contain allergens.*

*Kindly inform us in any of your dietary requirements & if consuming raw food is at your own risk.*