



TO START

Green Mango Salad		385
Green mango, lemongrass, onion, tomato, lemon, combava, chili		
Textures of Coconut		450
Coconut hearts in various forms, pineapple, combava, basil, mint, mixed leaves		
Lobster Salad*		670
Lobster, exotic island fruits, house dressing, lime leaves, mesclun salad <i>Supplement of Scr 255 for Half Board Full Board guests</i>		
Catch of the day Carpaccio		385
Fresh fish, lemon, olive oil, watercress		
Crab and Avocado		440
Crab meat, guacamole, pickled ginger, coriander, torched avocado		
Smoked Marlin and Tomato Galette		415
Locally smoked marlin, sliced tomatoes, olive tapenade, piment espelette, mixed leaves		
Trio of Tartar		420
Yellow fin tuna, job fish and shrimps marinated with local flavours		
Beef Carpaccio		430
Wagyu beef, local watercress, pumpkin textures, hints of chili		

OUR CURRY

Octopus Curry		520
Seychelles national dish, tender octopus chunks, coconut milk, eggplant in local style curry		
Fruit Bat Curry		660
Signature dish of our Chef. Fruit bat marinated for 24-hours, cooked in tamarind style sauce. Unique dish of the island.		
Sausage Rougaille		470
Local salted sausage, cooked in spiced creole tomato sauce served with Creole rice, chutney		

CHEF'S SIGNATURE DISH

Whole Seselwa Style Baked Red Snapper <i>(not included for HB and FB guests)</i>	945 per kg
Charged per kg. Please allow us for 45 minutes to 1 hour preparation.	
Our Chef's signature marination, roasted and served whole tableside, grilled vegetables, Creole rice, lemon-butter sauce	



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




VEGETARIAN

- Seasonal Vegetable Curry**  420
Local vegetables of the season, local style curry sauce, Creole rice, chutney
- Palm Heart Gratin** 705
Palm heart, béchamel, paprika, parmesan cheese, rocket leaves, lemon, capers
- Rhubarb and Lentils**  430
Assorted lentils, rhubarb, spinach, local curry powder, mustard seed, ginger, saffron rice

THE FISH

- Grilled Lobster***  2,430
Whole lobster, garlic-butter, Creole sauce, bok choy, Creole rice
Supplement of Scr 1,380 for Half Board | Full Board guests
- Red Mullet** 640
Pan seared red mullet, dried fruit, fried lentils, aubergine purée, chili garlic oil
- Seafood Mixed Grill***   1,305
Slipper lobster, prawns, local reef fish, calamari, bok choy, Creole rice, lemon-butter
Supplement of Scr 960 for Half Board | Full Board guests
- Bourride Revisited** 700
Clams, mussels, fish, light Creole curried bisque, crunchy salted fish

THE MEAT

- Sesel Jerk Pork**   630
Pork belly, garlic, chili, cumin, coriander, breadfruit
- Deconstructed Chicken Curry** 580
Roulade of chicken, local spices, pumpkin chutney, coconut curry
- Grilled Entrecôte**  830
Australian beef entrecote, chimichurri, fries

DESSERT

- The "Passion Fruit"** 320
Passionnement exotic coconut nougatine, lime marinated mango, passion fruit-carrot sorbet
- Le "Victoria" Pineapple** 335
White chococo macaron, piñaacolada sorbet
- The "Coco Mamzelle"** 335
Coconut bounty, cherry mousse finger, guava compote, coconut, fresh coriander sorbet
- The "Creole-Choco"** 365
Dark chocolate demi sphere, ginger exotic fruit salsa, lychee-rosewater sorbet, Creole sauce

**Half board and Full board guests pay supplement on selected dishes.*

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

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.

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