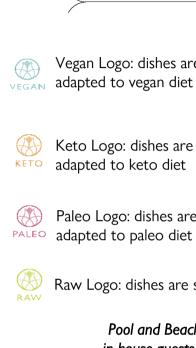
# **SIGNATURE CUISINE**

## OUR SUSHI SEI ECTION

#### **STARTER** TASTE of TRADITIONAL MAKI (6PCS) Kani Salad 430 California Roll Cucumber, crab stick, Japanese mayonnaise, tobiko, Sushi rice, avocado, cucumber, crab stick, mayonnaise, local lemon juice tobiko Miso Soud 325 Cucumber Roll Tofu, shiitake mushrooms, wakame Sushi rice, cucumber, mayonnaise, nori sheet Avocado & Cream Cheese Roll NEW AGE SASHIMI 🛛 🛞 KETO PALEO Sushi rice, nori, avocado, cream cheese **Red Snapper** 575 Sliced local red snapper, yuzu, ginger dressing CHEF LU HTET SIGNATURE MAKI (6PCS) Crispy Soft Shell Crab Roll Salmon Teriyaki 575 Sushi rice, nori, soft shell crab, spicy mayonnaise Thinly sliced salmon, yuzu, teriyaki sauce, chives spring onions, fried ginger and garlic TRADITIONAL SASHIMI (4PCS) Spicy Tuna Roll Unagi (marinated and cooked Japanese style eel) 675 Sushi rice, nori, tuna, spicy mayonnaise, togarashi, **Red Snapper** 440 spring onions, chili oil Tuna 485 Salmon 485 Shrimp Tempura Roll Sushi rice, nori, asparagus, tempura prawn, TRADITIONAL NIGIRI (4PCS) spicy mayonnaise, sesame seeds Unagi (marinated and cooked Japanese style eel) 675 **Red Snapper** 325 Salmon Roll Tuna 430 Sushi rice, nori, salmon, avocado, cream cheese, Salmon 470 teriyaki sauce, crispy tempura crumb SUSHI PLATTER EXPERIENCE Shredded Crab Roll Sushi rice, nori, crab stick, unagi, shrimp, Combo Platter I Plateau Combo 1.670 8 pieces assorted traditional sashimi & choice of 2 maki rolls spicy mayonnaise, spring onions



435

290

320

610

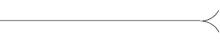
440

490

640

515

This Menu is not included in Full Board Guests Meal Plan. Please note that some food may contain allergens. Kindly inform us with any of your dietary requirements and if consuming raw food is at your own risk.



Vegan Logo: dishes are either vegan friendly or can be

Keto Logo: dishes are either keto friendly or can be

Paleo Logo: dishes are either paleo friendly or can be

Raw Logo: dishes are suitable for raw diet

### Pool and Beach facilities are accessible for in-house guests and Privilege Card members

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





## STARTER

Soup of the Day Seasonal soup (Our dedicated team will advise)	390
<b>Pressé of Vegetables</b> Tomato, courgette, aubergine-olive oil confit, fresh mozzarella, focaccia	450
Foie Gras Torchon Bilimbi-tomato chutney, brioche, mesclun	670
Gazpacho (RAW VEGAN KETO PALEO) Tomato gazpacho, hints of espelette pepper, sherry vinegar, raspberry vinegar	420
Carpaccio (RAW VEGAN KETO) Tomatoes, heirloom beetroots, greens	500
Crab and Avocado Salad Curry oil, potato chips, assorted herb salad	575
Veal Gravlax (FTC) Juniper & gin cured veal, grain mustard, mascarpone, croute lamb lettuce	530 ons,
Seasonal citrus, walnut, yuzu dressing	610

## MAIN COURSE

Wagyu Beef Rib Eye Marble scored 5 wagyu beef, pont neuf potatoes, beurre maître d'hotel	1,270
Gnocchi Housemade pumpkin gnocchi, wild mushrooms, spinach, appenzeller cheese	550
Vol-au-vent Puff pastry, chicken, mushroom duxelle, Béchamel sauce, mesclun	570
The Tart Revisited Varieties of baby vegetables, broccoli mousse, mandarin espuma, shortcrust pastry, rocket salad	575
Lobster Spaghetti Tossed in light lobster bisque	1,050
<b>Pork Belly Confit</b> House marinated pork belly, red bell pepper and tomato piperade, crispy polenta, BBQ sauce	595
Red Snapper 🛞 🛞 Pan-fried red snapper, smoked aubergine, sauce vierge	590
Bouillabaisse Revisited Crab and fish soup, local red mullet, king prawns, potato, "rouille" sauce	610
Cyann Signature Burger Wagyu beef patty, truffle mayo, gruyere cheese,	645

squid ink bun, steakhouse chips

## DESSERT

Selection of homemad
"Valrhona Guanaja" Ch Raspberry liquid centre Exotic Fruit Platter
<b>"Blanc Mange" Tartele</b> Exotic fruit compote, r
Exotic Fresh Fruit Sou Jasmine tea sorbet
Vanilla-Orange Truffle Coconut-lemon espun

Apple <sup>-</sup>	Tart		
Simply	finished	with	а

nade ice cream and sorbet	340
Chocolate Mousse htre, Szechuan pepper, raspberry sorbet	435
VEGAN	340
elet e, rosemary, pistachio ice cream	400
	375
<mark>fle Ice Cream</mark> ouma, cocoa grue tuile, tonka bean sauce	375
apple sorbet	385