

OUR SUSHI SELECTION


STARTER

Kani Salad 430
Cucumber, crab stick, Japanese mayonnaise, tobiko, local lemon juice

Miso Soup 325
Tofu, shiitake mushrooms, wakame

NEW AGE SASHIMI  575
Red Snapper
Sliced local red snapper, yuzu, ginger dressing

Salmon Teriyaki 575
Thinly sliced salmon, yuzu, teriyaki sauce, chives

TRADITIONAL SASHIMI (4PCS)  675
Unagi (marinated and cooked Japanese style eel)
Red Snapper 440
Tuna 485
Salmon 485

TRADITIONAL NIGIRI (4PCS)
Unagi (marinated and cooked Japanese style eel) 675
Red Snapper 325
Tuna 430
Salmon 470

SUSHI PLATTER EXPERIENCE
Combo Platter | Plateau Combo 1,670
8 pieces assorted traditional sashimi & choice of 2 maki rolls

TASTE of TRADITIONAL MAKI (6PCS) 435
California Roll
Sushi rice, avocado, cucumber, crab stick, mayonnaise, tobiko

Cucumber Roll 290
Sushi rice, cucumber, mayonnaise, nori sheet

Avocado & Cream Cheese Roll 320
Sushi rice, nori, avocado, cream cheese

CHEF LU HTET SIGNATURE MAKI (6PCS) 610
Crispy Soft Shell Crab Roll
Sushi rice, nori, soft shell crab, spicy mayonnaise, spring onions, fried ginger and garlic

Spicy Tuna Roll 440
Sushi rice, nori, tuna, spicy mayonnaise, togarashi, spring onions, chili oil

Shrimp Tempura Roll 490
Sushi rice, nori, asparagus, tempura prawn, spicy mayonnaise, sesame seeds

Salmon Roll 640
Sushi rice, nori, salmon, avocado, cream cheese, teriyaki sauce, crispy tempura crumb

Shredded Crab Roll 515
Sushi rice, nori, crab stick, unagi, shrimp, spicy mayonnaise, spring onions



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

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

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.

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



CYANN

SIGNATURE CUISINE



STARTER

Soup of the Day Seasonal soup (Our dedicated team will advise)	390
Pressé of Vegetables  Tomato, courgette, aubergine-olive oil confit, fresh mozzarella, focaccia	450
Foie Gras Torchon Bilimbi-tomato chutney, brioche, mesclun	670
Gazpacho  Tomato gazpacho, hints of espelette pepper, sherry vinegar, raspberry vinegar	420
Carpaccio  Tomatoes, heirloom beetroots, greens	500
Crab and Avocado Salad Curry oil, potato chips, assorted herb salad	575
Veal Gravlax  Juniper & gin cured veal, grain mustard, mascarpone, croutons, lamb lettuce	530
Slipper Lobster Salad  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
Pork Belly Confit 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, squid ink bun, steakhouse chips	645

DESSERT

Selection of homemade ice cream and sorbet	340
"Valrhona Guanaja" Chocolate Mousse Raspberry liquid centre, Szechuan pepper, raspberry sorbet	435
Exotic Fruit Platter 	340
"Blanc Mange" Tartelet Exotic fruit compote, rosemary, pistachio ice cream	400
Exotic Fresh Fruit Soup Jasmine tea sorbet 	375
Vanilla-Orange Truffle Ice Cream Coconut-lemon espuma, cocoa grue tuile, tonka bean sauce	375
Apple Tart Simply finished with apple sorbet	385