

Kannel

KANNEL - DINNER

STARTERS

SAUTÉED BABY SPINACH

Beef Bresaola, Pine Nuts, Parmesan Cheese

370

LOCAL MARLIN SLICES

Local Lemon Dressing, Mandarin, Fernando Pensato" Extra Virgin Olive Oil, Fresh Herbs

370

POACHED EGG

"PETITE ANSE" OCTOPUS

Piquillo Pepper Dressing, Fresh Herbs

Mushroom purée, Parmesan, truffle foam,
herbs

550

360

MAINS

MADAGASCAR WILD PRAWNS

2 pieces

PUMPKIN FLOWER TEMPURA, LEMON,
"FERNANDO PENSATO" EXTRA VIRGIN
OLIVE OIL

890

VEAL MILANESE

Truffle Polenta

980

YELLOW FIN TUNA

Bell Pepper, Balsamic Sauce, Parmesan,
Fresh Herbs

650

"STANBROKE FARM" WAGYU BEEF RIB-EYE

Potato "Paille", Pepper Sauce

1,250

LAMB CHOP

Smoked Eggplant, Confit Tomato,
Rosemary Jus

1,260

SIDES

POTATO GRATIN

290

TRUFFLE POLENTA

250

TIAN

Zucchini, tomato, eggplant, onions,
Parmesan

260

RISOTTO

240

SAUTÉED GREEN ASPARAGUS

DESSERTS

ALMOND CALISSONS

Almond Sponge and Parfait, Passion Fruit
Glaze with Basil Olive

190

CHOCOLATE FUSEAU

Dark Chocolate Tulle, Black Sesame
Mousse, Coconut and Lime Sorbet

190

CITRUS VACHERIN

Yoghurt and Kalamansi Sorbet, Yuzu,
Whipped Ganache, Lime Confit, Citrus
Dressing

190

VANILLA MILLE-FEUILLE

Caramelized Puff Pastry, Madagascar
Vanilla Light Cream, Macadamia Nut

190

Prices are in Seychelles rupees as per government law and
subject to 10% service charge and 15% VAT