



EDEN

THE SECRET GARDEN

M E N U








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FOOD MENU

APPETIZERS

Classic Tuna Tartar 	400
Served on Himalayan brick	
Inspired Fruit & Prawns Cocktail 	380
With fruit salsa	
Classic Etelis Bouillabaisse	370
Fresh Catch in Takamaka Rum broth, dill foam	
B.L.T Salad 	280
Crispy lettuce, bacon, tomatoes, blue cheese, avocado and ranch dressing	
Rock Lobster Ravioli 	420
Lobster biscayne, lobster ragout, sour cream	
Porcini Mushroom Cappelletti 	350
Stuffed cepes, blue cheese sauce	

FROM THE GRILL

TURF




250gr BBQ Beef Tenderloin	690
300gr BBQ Rib Eye	620
Double Lamb Chops	660
Sizzling BBQ Spiced Chicken	380

SURF

Sizzling Calamari Tak Tak	380
Captain Blanc Fish Fillet	430
Yellow Fin Tuna	480
Giant Prawns	1100
Ocean Lobster (whole)	1300

* PLEASE SELECT A SAUCE AND 2 SIDES

SAUCES

Takamaka Beef Jus  
Soft Garlic Butter
Creole Sauce 
Chimichurri Sauce
Black Pepper Sauce
Minted Brown Sauce

SIDES

Grilled Asparagus
Sautéed Spinach
Baked Potatoes with Sour Cream
Grilled Mushroom
Basmati Rice

All Prices are in Seychellois Rupees; inclusive of 10% Service Charge & 15% Government Tax

 Vegetarian

 Contains Nuts


 Contains Pork

 Contains Alcohol

 Locally Inspired

DESSERT & DIGESTIVE

FOR YOUR SWEET TOOTH

Coco Zucotto 	240
Homemade coconut mousse	
Chocolate Brownie	240
With vanilla ice Cream	
Apple Tart Tatin	240
With Rum & Raisin ice cream	
Passion Fruit Mousse	240
Gelatos & Sorbets	195
3 scoops	

BAR TO TABLE

Bloody Baileys	200
Baileys, Takamaka Vodka, Chocolate Ice cream	
Limonchino sorbet	200
Limon chino, Takamaka Vodka, Lemon Sorbet	
Passion on the way	200
Passoa, Takamaka Rum, Passion Fruit Sorbet	

LIQUOR, PORT & SHERRY

Fernet Branca	120
Grappa Scavi	130
Fino Palmينو Sherry	130

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Contains Alcohol



Locally Inspired

DINNER MENU

STARTERS, SOUP & SALAD

Sword fish rillettes 

With passion fruit chutney

Cream of tomato 

With vanilla ice Cream

B.L.T Salad 


Crispy lettuce, bacon, tomatoes, blue cheese, avocado and ranch dressing

MAIN COURSE

FROM THE BBQ GRILL

BBQ beef strip loin 

With Takamaka beef jus

BBQ spiced half chicken 

With creole sauce

Captain Blanc fish fillet 

With chimichurri sauce

All grilled items are served with sauteed spinach and rosemary potatoes

DESSERT

Coco Zucotto 

Homemade coconut mousse

Chocolate Brownie

With vanilla ice Cream

Gelatos & Sorbets

3 scoops of choice

Full & half board guests are entitled to a 3 course dinner.

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 Locally Inspired

CANDLE LIGHT DINNER MENU

Amuse Bouche



Beef Carpaccio with Passion Fruit Sauce

OR

Inspired Mango & Prawns Cocktail



Creole Style Red Snapper Fish Fillet
Wrapped in Banana Leave. Served with Homemade Chuntey & Basmati Rice

OR

Beef Tenderloin in Takamaka Jus. Served with
Grilled Asparagus & Mashed Potatoes.



Chocolate Brownie with Berries
&
Exotic Fruits