



**MONDAY**

Asian (Asian Garden)

**TUESDAY**

Creole Night

**WEDNESDAY**

Mediterranean

**THURSDAY**

Tex Mex

**FRIDAY**

Fish Night (Fish Garden)

**SATURDAY**

Europe Night

**SUNDAY**

BBQ Night (The Smokey BBQ )

Café Lazare dinner buffet is included for all Guests on HB meal plan. For Guests on BB meal plan and all external Guests dinner price is SCR 980 per person



## CHAMPAGNE

750ml

<b>Moët &amp; Chandon, Brut</b>	SCR 4,200
<b>Ruinart Blanc de Blanc</b>	SCR 5,040
<b>Billecart Salmon Rose</b>	SCR 5,400

## COCKTAILS

### SPARKLING COCKTAILS

<b>Kempinski Royal</b> Crème de cassis, sparkling wine	SCR 300
<b>Bellini</b> Peach liqueur, peach juice, sparkling wine	SCR 330
<b>Aperol Spritz</b> Aperol, prosecco, soda water	SCR 360

## MIXOLOGIST CREATIONS

<b>Ocean Water</b> Dark rum, coco rum, blue curacao lime juice, pineapple juice	SCR 300
<b>Planter's Fizz</b> Limoncello, angostura bitter, lemon chunks, tonic water	SCR 300
<b>Road to Seychelles</b> Gin, triple sec, orange juice, lime juice, pineapple juice, blue curacao	SCR 300
<b>Trouble in Seychelles</b> Whiskey, lemon juice, ginger ale, grenadine syrup	SCR 300
<b>Creole Love</b> White rum, coco d'amour, blue curacao, coconut cream, pineapple juice	SCR 300
<b>Planters Signature Cocktail</b> Fresh pineapple juice, fresh lemon juice, rum infused with vanilla & coco, dried pineapple & papaya	SCR 300
<b>Seychelles Freedom</b> Vodka, creme de menthe, lemongrass, passion fruit juice, lime & sugar syrup	SCR 300
<b>Mahé Mai Tai</b> Takamaka white rum, myers rum, orange juice, pineapple juice, angostura bitter, lime juice, almond syrup	SCR 420

## RUM

### RUM FROM THE SEYCHELLES

<b>Takamaka Bay White</b>	SCR 132
<b>Takamaka Bay Dark</b>	SCR 132
<b>Takamaka Bay Coco</b>	SCR 132
<b>Levasseur</b>	SCR 180
<b>Takamaka St. Andre</b>	SCR 216

## INTERNATIONAL RUM

<b>Bacardi White</b>	SCR 180
<b>Mount Gay Eclipse</b>	SCR 216
<b>Brugal extra dry</b>	SCR 240
<b>Havana Club 7 years</b>	SCR 270
<b>Ten Cane</b>	SCR 300
<b>Mount Gay XO</b>	SCR 360
<b>Zacapa XO</b>	SCR 660

## APERITIF

<b>Martini Blanco</b>	SCR 168
<b>Martini Rosso</b>	SCR 168
<b>Martini Extra Dry</b>	SCR 168
<b>Campari</b>	SCR 168
<b>Aperol</b>	SCR 168
<b>Pimms No.1</b>	SCR 216

## DIGESTIF

### PORT & SHERRY

<b>Cockburn Fine Ruby Port</b>	SCR 144
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### COGNAC

<b>Remy Martin VSOP</b>	SCR 360
<b>Hennessy VSOP</b>	SCR 390

### LIQUERS

<b>Cointreau</b> France	SCR 144
<b>Limoncello</b> Italy	SCR 144
<b>Sambuca</b> Italy	SCR 144
<b>Kahlua</b> Mexico	SCR 144
<b>Bailey's Irish Cream</b> Ireland	SCR 144
<b>Jagermeister</b> Germany	SCR 192
<b>Drambuie</b> Scotland	SCR 204

## WHISKY

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### SINGLE MALT

Glemorangie 12 Years	SCR 240
Glenfiddich 12 Years	SCR 240
Glenlivet Reserve	SCR 300
Cragganmore	SCR 384
Dalwhinnie	SCR 420

### JAPANESE

Hibiki	SCR 828
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### SCOTCH

Famous Grouse	SCR 216
Johnnie Walker Black Label	SCR 264
Chivas Regal 12 years	SCR 276
Johnnie Walker Gold Reserve	SCR 570
Johnnie Walker King George	SCR 1260

### BOURBON AND TENNESSEE

Jim Beam	SCR 216
Makers Mark	SCR 264
Jack Daniels	SCR 240
Jack Daniel Single Barrel	SCR 330

### IRISH

Jameson	SCR 228
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## SPIRITS

### GIN

Gordon's Dry	SCR 180
Bombay Sapphire	SCR 216
G 1&9 264	SCR 264
Edgerton Pink	SCR 300
Hendrick's	SCR 318
The Botanist	SCR 330
Decroix Bio Organic	SCR 360
Gin Mare	SCR 360

### VODKA

Absolut Blue	SCR 180
Stolichnaya	SCR 216
Belvedere	SCR 288
Beluga Gold	SCR 360
Grey Goose	SCR 360

### GRAPPA

SCR 144



**Grappa Alexander Di Muscato**

**TEQUILA**

<b>Sauza Silver</b>	SCR 180
<b>Don Julio Reposado</b>	SCR 204
<b>Patron Silver</b>	SCR 288

**BEERS & CIDERS**

<b>Seybrew</b> Seychelles	SCR 144
<b>Guinness</b> Ireland	SCR 144
<b>Heineken</b> Netherlands	SCR 180
<b>Savana Cider</b> South Africa	SCR 180
<b>Leffe Blond</b> Belgium	SCR 204
<b>Corona</b> Mexico	SCR 240

**DRAUGHT BEER**

<b>Seybrew</b>	SCR 180
<b>Heineken</b> Netherlands 320 ml	SCR 168

**NON-ALCOHOLIC BEER**

<b>Heineken 0.0</b> Netherlands	SCR 108
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**NON-ALCOHOLIC BEVERAGES**

**S O F T D R I N K S**

<b>Bitter Lemon</b>	SCR 96
<b>Coca Cola, Diet Coke, Fanta, Sprite</b>	SCR 96
<b>Ginger Ale</b>	SCR 96
<b>Soda Water</b>	SCR 96
<b>Tonic Water</b>	SCR 96
<b>Red Bull</b>	SCR 102

**SMOOTHIES**

<b>Seychellois Mango</b> Mango puree, plain yogurt, milk, sugar syrup	SCR 156
<b>Strawberry Fantasy</b> Strawberry puree, yogurt, milk, sugar syrup	SCR 156

**F R E S H J U I C E S**

<b>Orange, Pineapple, Watermelon</b>	SCR 132
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**C H I L L E D J U I C E S**

<b>Mango, Cranberry, Apple</b>	SCR 102
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## MINERAL WATER

<b>Aqua Spring</b> Still / 500 ml	SCR 96
<b>Aqua Spring Still</b> Still / 1,000 ml	SCR 120
<b>Perrier Water</b> Sparkling / 330 ml	SCR 138
<b>San Pellegrino</b> Sparkling / 500 ml	SCR 162
<b>Perrier</b> Sparkling / 750 ml	SCR 210
<b>San Pellegrino</b> Sparkling / 750 ml	SCR 210
<b>Evian Water</b> Still / 750 ml	SCR 270

## COFFEE BY ILLY

<b>Americano</b>	SCR 96
<b>Espresso</b>	SCR 96
<b>Double Espresso</b>	SCR 114
<b>Cappuccino</b>	SCR 114
<b>Cafe Latte</b>	SCR 114
<b>Espresso Macchiato</b>	SCR 114
<b>Decaffeinated Coffee</b>	SCR 114
<b>Iced Coffee</b>	SCR 114

## TEA BY RONNEFELDT

<b>Earl Grey</b> A richly aromatic autumn Darjeeling with a sparkling, fresh lemon aroma	SCR 108
<b>English Breakfast</b> A full-bodied, medium strong Ceylon tea with a sparkling flavour	SCR 108
<b>Fancy Sencha</b> Delicately tart yet gently sweet fine leafed sencha	SCR 108
<b>Fruity Camomile</b> A deliciously wholesome infusion with the gentle sweetness of orange petals	SCR 108
<b>Masala Chai</b> Strong Assam exotic and exotic spices everything a good chai needs	SCR 108
<b>Moroccan Mint</b> Renowned gunpowder pellets melded with fresh mint	SCR 108

All prices are in SCR and are inclusive of 10% service charge and 15% VAT

Beverages may contain allergens like gluten, fish or dairy products, please inform our server to serve you better



## FRUIT & GRAINS

<b>Yoghurt</b>	155
your choice of plain, low fat or fruit yoghurt	
<b>Choice of Cereals</b>	180
choco crisps, frosties, rice crisps, all bran, corn flakes, muesli, or granola with your choice of whole milk, skimmed or soy milk	
<b>Porridge</b>	180
oats cooked in milk served with honey, cinnamon, sugar, raisins	
<b>Kempinski Bakers Basket</b>	220
freshly baked croissants, rolls, viennoiseries, muffins, whole wheat or white toast, butter, preserves, honey	
<b>Fresh Fruit Platter</b>	305
freshly sliced seasonal fruits and berries	
<b>Homemade Bircher Muesli</b>	180
oats, fruits and nuts	

## BREAKFAST PLATTERS

<b>Cold Meats Platter</b>	365
selection of international cold cuts	
<b>Cheese Platter</b>	425
international cheese selection with fig compote, crackers, red onion, balsamic chutney	

## BREAKFAST SWEETS

<b>Belgian Waffle</b>	180
fresh berries, maple syrup, chocolate, strawberry coulis, whipped cream	
<b>Classic Pancake</b>	180
fresh berries, maple syrup, chocolate, strawberry coulis	
<b>Brioche French Toast</b>	220
nutella, maple syrup, whipped cream, berries	
<b>Honeycomb</b>	365
with your choice of plain or low fat yoghurt	

## FARM FRESH EGGS

<b>Local Flavian Farm Eggs</b>	220
fried, boiled, poached or scrambled, served with hash brown potatoes, grilled tomatoes, mushrooms, chicken sausage, veal bacon and your choice of white or brown toast	



<b>Shakshouka</b> oriental scrambled eggs, onions, tomatoes, potatoes	220
<b>Local Flavian Omelette</b> turkey ham, onion, tomato, capsicum, mushroom, cheddar, chili, chicken sausage, veal bacon served with your choice of white or brown toast	240
<b>Creole Scrambled Eggs</b> eggs cooked in creole spice served with smoked fish, creole sauce	220
<b>SET MENUS</b>	
<b>CONTINENTAL</b>	725
<b>Freshly Squeezed Fruit Juice</b> orange, watermelon, pineapple	
<b>Kempinski Bakers Basket</b> freshly baked croissants, rolls, viennoiseries and muffins, whole wheat or white toast, butter, preserves, honey	
<b>Choice of Cereals</b> choco crisps, frosties, rice crispies, all bran, corn flakes, muesli, or granola with your choice of whole milk, skimmed or soy milk	
<b>Fresh Fruit Platter</b> freshly sliced seasonal fruits and berries	
<b>Coffee or Tea</b>	
<b>ARABIC</b>	1,200
<b>Freshly Squeezed Fruit Juice</b> orange, watermelon, pineapple	
<b>Arabic Bakery Basket</b> Arabic bread, croissants with butter, preserves and honey	
<b>Fresh Fruit Platter</b> freshly sliced seasonal fruits and berries	
<b>Meze</b> laban (butter milk), labneh, halloumi, feta, hummus, fresh vegetables crudité's, mixed pickles, fowl moudamas	
<b>Shakshouka</b> oriental scrambled eggs, onions, tomatoes, potatoes	
<b>Coffee or Tea</b>	
<b>AMERICAN</b>	1,150
<b>Freshly Squeezed Fruit Juice</b> orange, watermelon, pineapple	
<b>Kempinski Bakers Basket</b> freshly baked croissants, rolls, viennoiseries and muffins (n), whole wheat or white toast, butter, preserves, honey	
<b>Choice of Cereals</b> choco crisps, frosties, rice crispies, all bran, corn flakes, muesli, or granola with your choice of whole milk, skimmed or soy milk	
<b>Fresh Fruit Platter</b> freshly sliced seasonal fruits and berries	
<b>Hot Breakfast Items</b> two farm fresh eggs with grilled tomato and hash browns, veal or chicken sausage, veal bacon, pancakes or waffles with maple syrup	
<b>Coffee or Tea</b>	
<b>CHINESE</b>	910
<b>Freshly Squeezed fruit Juice</b>	



orange, watermelon, pineapple

### **Fresh Fruit Platter**

freshly sliced seasonal fruits and berries

### **Green Salad**

avocado and sesame dressing

### **Hot Breakfast Items**

miso soup, Japanese rice, tamago yaki omelette(l), shioyaki sauce,  
pickled ginger

### **Coffee or Tea**

### **TELL US WHAT YOU REALLY LIKE**

Our Chef has created a menu with a wide range dishes to satisfy all  
your needs. However, should you wish for any preparation to suit your  
taste, do not hesitate to ask our In-Room Dining team.  
In-Room Dining is available from 7:00am to 10:30pm.  
Simply dial 0.

ALL PRICES ARE IN SCR AND ARE INCLUSIVE OF 15% VAT AND 10% SERVICE CHARGE



## WINE LIST

### CHAMPAGNE

- |   |       |
|---|-------|
| <b>BILECART SALMON BRUT ROSÉ</b>  | 5,400 |
| Persistent mousse, with fine bubbles rising slowly, pale salmon pink in color, with a shade of gold |       |
| <b>RUINART BLANC DE BLANCS</b>  | 5,040 |
| Clean and intense with warm, rich notes of brioche, French toast and roasted almonds                |       |
| <b>MOET &amp; CHANDON BRUT IMPERIAL</b>   | 4,200 |
| Radiant, revealing bright yellow-fleshed fruits, honey, floral nuance                               |       |

### PROSECCO

- |   |       |
|---|-------|
| <b>BOTTEGA GOLD PROSECCO, ITALY</b>   | 1,650 |
| Made from Prosecco grapes in Veneto, fresh and crisp with wild flowers and citrus |       |
| <b>PROSECCO EXTRA-DRY LAMBERTI, ITALY</b>   | 960   |
| An elegant floral bouquet and a magnificent mousse                                |       |

### SPARKLING

- |   |     |
|---|-----|
| <b>CRUSET BLANC DE BLANCS, FRANCE</b>           | 840 |
| Refreshing sparkling wine with mineral flavours |     |

### WHITE WINE

#### FRANCE

- |  |       |
|--|-------|
| <b>SAUVIGNON BLANC,POUILLY-FUME, “ENTRAVERTIN”<br/>HENRI BOURGEOIS</b> | 1,860 |
| It displays its elegance, fruitiness and roundness                     |       |
| <b>SAUVIGNON BLANC, SANCERRE, “LES<br/>BARONNES”,HENRI BOURGEOIS</b>   | 1,650 |
| Delicate nose with aromas of white flesh fruits and citrus             |       |
| <b>GRENACHE BLANC, BELLERUCHE CHAPOUTIER,COTES-<br/>DU-RHONE</b>       | 1,140 |
| Intense, fruity (blackcurrant/ raspberry)                              |       |

#### ITALY

- |  |       |
|--|-------|
| <b>PINOT GRIGIO, CONTI FORMENTINI</b>  | 1,200 |
| Long and elegant, characterised by a soft and creamy palate                  |       |
| <b>PINOT GRIGIO, TORRE DEO VESCOVI VICENZA, VENETO</b>                       | 960   |
| Golden yellow, delicate and complex with floral notes, dry, pleasantly fresh |       |



<b>CHARDONNAY, VESCOVI VENETO</b>	960
Fine aromas with character of wild flowers, whichleaves a dry	
<b>PINOT GRIGIO, VESCOVI VENETO</b>	960
Golden yellow in colour the bouquet is delicate with a complex floral notes. The wine is dry, pleasant fresh and velvety	
<b>SOUTH AFRICA</b>	
<b>CHARDONNAY,HAMILTON RUSSEL,HEMEL-EN-AARDE VALLEY</b>	3,480
Very light on nose, mineral and pear	
<b>SAUVIGNON BLANC, MULDERBOSCH, STELLENBOSCH, SOUTH ARFICA</b>	960
A ripe styled Sauvignon Blanc with plenty of tropical fruit on the nose	
<b>CHENIN BLANC, PEACOCK RIDGE “WILD FERMENT”STELLENBOSCH</b>	840
A rich opulent nose with flavours of stone fruit and lime	
<b>AUSTRALIA</b>	
<b>CHARDONNAY, D’ARENBERG “THE LUCKY LIZARD”,ADELAIDE HILLS</b>	1,320
A crisp Chardonnay from the cool climate Adelaide Hills	
<b>NEW ZEALAND</b>	
<b>SAUVIGNON BLANC,CLOUDY BAY, MARLBOROUGH</b>	2,160
An elegant and concentrated palate with ripe, juicy stone	
<b>USA</b>	
<b>CHARDONNAY,WENTE,LIVERMORE VALLEY</b>	1,200
Enjoy aromas and flavours of green apple and tropical fruits	
<b>RIESLING,WENTE,LIVERMORE VALLEY</b>	1,080
Riesling is a completely dry wine with fresh aromatics of pear	
<b>ROSÉ WINE</b>	
<b>FRANCE</b>	
<b>SHIRAZ-SYRAH-GRENACHE-CINSAULT-VERMENTINO,”WHISPERING ANGEL”,CHATEAU D’ESCLANS,COTES DE PROVENCE</b>	2,160
Classic rose, dry and driven on minerals, tart raspberries, bing cherries	
<b>GRENACHE,SYRAH,CHATEAU MINUTY “PRESTIGE”, COTES DE PROVENCE</b>	1,560
Easy drinking, light and fresh rose with some notes of peach and apricot	
<b>RED WINE</b>	
<b>SOUTH AFRICA</b>	
<b>SYRAH CABERNET</b>	3,360
<b>SAUVIGNON,ANWILKA,STELLENBOSCH</b>	
Rich, structured and velvety sip with a polished aftertaste of fruit	
<b>SYRAH,CHOCOLATE BLOCK,BY</b>	2,140
<b>BOEKENHOUTSKLOOF,FRANSCHOEK VALLEY</b>	
Rich, smooth, spicy, pleasant cherry and floral aromas	
<b>CABRNET SAUVIGNON,WHOLE BERRY, SPRINGFIELD ESTATE</b>	1,800
Whole berry maceration is followed by fermentation with natural yeasts	
<b>BLEND,MARIANNE CAPE BLEND,PAARL</b>	1,190



A typically New World style of wine characterized by ripe fruit

**PINOTAGE STELLENBOSCH, MARIANNE** 1,190

An elegant expression of SA's national grape

**MERLOT, PEACOCK RIDGE "WILD FERMENT", STELLENBOSCH** 960

Plums and red berries with subtle notes of spice on the nose

**SHIRAZ, FALSE BAY "OLD SCHOOL", STELLENBOSCH** 900

Notes of white pepper, sour plums and dark fruit are prominent on the nose

**SHIRAZ, MOUNT ROZIER TOBACCO STREET SHIRAZ, SOMERSET WEST** 720

Prominent plum and ripe cherry fruit profile with hints of crushed pepper

**PINOTAGE, BEYERSKLOOF, STELLENBOSCH** 720

This wine has shown a fruity and enjoyable consistency year after a year

## FRANCE

**CABERNET SAUVIGNON, CABERNET FRANC & MERLOT, CHATEAU PIEREFITTE** 1,800

Ruby in the middle and red on the edges, aromas mainly of wood oak

**PINOT NOIR, SANTENAY VINCENT GIRARDIN, BURGUNDY** 1,320

Bright red cherry and raspberry fruit aromas

**SHIRAZ, SYRAH, GRENACHE, PARALLEL 45, PAUL JABOULET AINE** 1,190

Filled with ripe, rich fruit and a plethora of spices, rich and intense

**CABERNET SAUVIGNON, MERLOT, CUVELIER & FILS** 960

Medium bodied red wine. Ruby red in colour, aromas of cherry

**PINOT NOIR, DOMAINE JOSEPH DROUHIN BOURGOGNE LAFORET, BURGUNDY** 960

Bright ruby colour and a nose rich with aromas of red fruit

**BORDEAUX CHATEAU BARREYRE, CABERNET FRANC, MERLOT, CABERNET SAUVIGNON** 1,320

Deep ruby colour, vanilla, blackberry and cedar notes on the nose

## ITALY

**SANGIOVESE, SASSOREGALE, MEREMMA TOSCANA** 1,320

Wild berries, subtle spices and cherries create a crisp

**NERO D'AVOLA, CANTINA IVAM, TERRE SICILIANE** 1,020

Rich, structured and velvety sip with a polished aftertaste of fruit

**MERLOT, TORRE DEI VESCOVI, CANTINA DEI COLLI, VENETO** 900

Bright ruby red, intense and elegant aroma with scents of berries

**CABERNET SAUVIGNON, TORRE DEI VESCOVI, CANTINA DEO COLI, VENETO** 900

Medium structure Cabernet sauvignon

## USA

**BERINGER FOUNDERS ESTATE, ZINFANDEL, CABERNET SAUVIGNON** 1,500

Blackfruits with the hint of oak, vanilla

**MERLOT, WENTE VINEYARDS, SANDSTONE, LIVERMORE VALLEY** 1,320

Silky tannins with diverse fruit flavours to make a lasting impression

**CABERNET SAUVIGNON, WENTE, SOUTHERN HILLS, LIVERMORE VALLEY**

Brilliantly focused with aromas and flavours of bing cherry

**ZINFANDEL, BONTERRA, MENDOCINO COUNTRY, CALIFORNIA** 1,140

Aromas of blueberry, black stone fruit and black pepper

**CHILE**

**PINOT NOIR, TERRAPURA, ITATA VALLEY, ACONCAGUA** 780  
On the nose, the aromas of cherries and blueberries

**ARGENTINIA**

**CHEVAL DES ANDES, CHEVAL BLANC, TERRAZAS** 5,280  
**ANDES, MENDOZA**  
Violet and pepper in harmony with warmer notes of raspberry

**CABERNET-SAUVIGNON, TERRAZAS DE LOS** 1,320  
**ANDES, MENDOZA**  
Deep spicy and smoky notes with aromas of cassis

**SWEET WINE**

**SOUTH AFRICA**

**CHENIN BLANC, KANU KIA-ORA, NOBLE LATE** 1,500  
**HARVEST, STELLENBOSCH**  
Initially shy on the nose, but opens up to an mélange of citrus

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