

# Les Cocotiers

## DINNER MENU

### STARTERS

#### **PAN SEARED SCALLOPS** 275

Papaya Crème, Sweet & Sour Cucumber,  
Tomato & Pineapple Salsa

#### **LOBSTER BISQUE** 🇨🇪 295

Scallop, Mussels, Shrimp, Langoustine,  
Rich Lobster Bisque

#### **CHEF ROBERTO'S PANKO BREADFRUIT** 210

Black Pudding Mousse, Pumpkin Crème, 🇨🇪 🐷  
Local Chips, Bred La Mar Dressing

#### **TUNA TARTARE** 🇨🇪 250

Coriander, Cucumber, Curry Mayonnaise,  
Squid ink and Parmesan Crisp

#### **RED SNAPPER CARPACCIO** 🇨🇪 225

Palm Heart, Avocado Crème, Mango Salsa,  
Herbs Oil

#### **QUINOA SALAD** 🌿 195

Goat Cheese, Sweet and Sour Daikon,  
Cherry Tomato, Watercress Coulis

### MAIN COURSES

#### **SOUS VIDE RED SNAPPER** 🇨🇪 450

Sweet Potato Fondant, Roasted Beetroot, Pickled  
Zucchini, Papaya Emulsion, Tomato & Pineapple Salsa

#### **BRED LA MAR RISOTTO** 🌿 360

Poached Egg, Crispy Feta Cheese,  
Asparagus, Parmesan

#### **JOB FISH WELLINGTON** 🇨🇪 395

Puff Pastry, Mushroom Duxelle, Spinach, Sweet  
Potato puree, Red Wine Jus  
Time of preparation : 30 mins

#### **BEEF TENDERLOIN & SNAPPER CHEEKS** 550

Butter Vegetables, Baby Potato, Peas Puree 🇨🇪  
served with Rum Sauce

#### **TUNA STEAK** 🇨🇪 380

Cauliflower & Curry Crème, Baby Potatoes,  
Asparagus, Local Salsa Verde

#### **SLOW COOKED PORK BELLY** 395

Polenta, Green peas, Apple, Baby Carrot,  
Mustard Sauce

#### **SEAFOOD PLATTER** 1050

Half Lobster, Langoustine, Jumbo Prawn,  
Scallops served with Thermidor Sauce,  
Passion Fruit Hollandaise & Creole Salad

#### **SPECIAL OF THE DAY** 395

Chef Choice of the day

### DESSERTS

#### **COCONUT PARFAIT** 🇨🇪 235

Takamaka Coconut parfait, Fruit Salsa and  
Crumble Topping

#### **CHEF STEPHIE'S AWARD WINNING**

#### **BANANA BAVAROIS** 🇨🇪 250

Banana Bavarois, Banana Spring Roll, Toffee Sauce

Vegetarian 🌿  
Contains Pork 🐷  
Locally Inspired 🇨🇪

#### **TROPICAL FRUITS** 250

Selection of Sliced Assorted Fruits served  
with Sorbet

#### **NORTHOLME CHOCO PLATE** 325

Chocolate Mousse, Chocolate Roulade,  
Chocolate Truffle & Dipped Strawberries served  
with your choice of Ice Cream

#### **CHEF ANNA'S TIRAMISU** 🇨🇪 225

Traditional Tiramisu served with Papaya Salsa

All prices are in Seychelles Rupees and include government tax & service charge

Dear Guest, please note that the restaurant has a smart casual long trousers and closed shoes dress code policy.