

... "STEAKS ARE US" ...

STARTERS

Beef Carpaccio, sun blush tomatoes, artichoke, parmesan	245
Pan seared scallops local black pudding Parma ham creole sauce	325
Coconut crusted shrimp passion fruit and chili	295
Lobster shrimp and crab ricotta tortellini shell fish bisque	300
Red snapper ceviche avocado puree mango salsa	185
Spiced Seafood chowder	165

CHEF SIGNATURE STARTER

Sesame crusted red mullet soda noodles pak choy mushroom served over miso soup pickled daikon wasabi cream crispy seaweed
350

MAIN COURSES

Island spice duck pak chow cardamom scented carrot puree oyster sauce vegetable spring roll	450
Confit and roasted poussin spiced lentils bread la mar vegetable pakora chilipickled mango	395
Lamb rump crispy feta black olive tapenade tomato green bean pickled onion crushed minted potatoes	525
Rump of beef galette potato mushroom grilled asparagus roasted vegetables red wine reduction	395

All prices are in Seychelles Rupees and include 10% service charge and 15% VAT

FROM THE GRILL



All our steaks are guaranteed prime grass feed South African Karan beef...

All grills are served with grilled tomato crispy onion rings steak fries

T-bone steak	400g	475
Sirloin steak	300g	450
Rib Eye steak	300g	395
Fillet steak	250g	495
Rump steak	350g	385
Lamb cutlets	4 pcs	500
Lobster	Half	700
	Whole	1400

SIDE DISHES 70 rupees

Garlic mushrooms
Mash potato
Steak fries
Green bean, bacon, onion
Seasonal vegetables
Onion rings
Creole salad

SAUCES 55 rupees

Chasseur
Takamaka pepper
Creole ketchup
Béarnaise
Red wine reduction
Blue cheese
Grain mustard
Peri Peri

FROM THE SEA

MIXED SEAFOOD PLATTER

Grilled half lobster, scallops, shrimp, fried calamari, mussels Served with a Creole salad, passion fruit Hollandaise sauce and Creole ketchup	1400
Pan seared red snapper texture of pumpkin eggplant chutney salsa Verde and parmesan crisp	445
Coriander crusted job fish curried seafood broth mussels roasted fennel papaya chutney	395
Seared tuna hot and sour vegetables wasabi mayonnaise soy dressing	425

Please ask your server for chef specialty fish dishes

DESSERTS

Island mess local tropical fruit mini meringues vanilla cream rum and chocolate sauce	250
Passion fruit tart, passion fruit sorbet	275
Pineapple, tartan vanilla ice cream	210
Coconut panna cotta, tropical fruit salsa, mango sorbet	225

DESSERT OF THE MONTH

"CAFÉ GOURMAND"
250

Selection of 3 mini desserts
Your choice of coffee or tea

PERFECT TO SHARE...