

**LA PLANCHE VIP A PARTAGER POUR DEUX | VIP BOARD TO SHARE FOR TWO****SCR 350**

Deep fried calamari | prawns tempura | tuna and breadfruit croquettes | fish rillettes on toast | local chips | marinated olives

**MINI STARTER****CALAMARS FRITS | FRIED CALAMARI****SCR 170**

Served with homemade tartare sauce

**AILES DE POULETS CROUSTILLANTES | CRISPY CHICKEN WINGS****SCR 150**

With a panko breadcrumb | Served with honey and sweet chilli mayonnaise

**RILLETES DE JOBFISH MAISON | HOMEMADE JOBFISH RILLETTE****SCR 150**

Jobfish | white wine | spice | toasted bread

**TUNA CORNER****CARPACCIO DE THON ULTRA-FRAIS | CARPACCIO OF ULTRA FRESH TUNA****SCR 280**

Pickle ginger | local lemon | passion fruit | wakame | olive oil | watercress | toasted bread

**TARTARE DE THON | TUNA 'TARTAR'****SCR 280**

Fresh Tuna caught in Seychelles | ginger and wakame | parmegianno crisp | Japanese sauce

**VEGETARIAN****SALADE CREOLE VEGETARIEN | VEGETARIAN KREOL SALAD****SCR 280**

Watercress | mango | papaya | red onion | cucumber | orange | passion fruit dressing | roasted pineapple toast

**SALADE DU MILLIONAIRE | MILLIONAIRE SALAD****SCR 250**

Cœur de palmier | coconut palm heart

**SESELWA CORNER****SOUPE DE POISSON CREOLE | HOMEMADE KREOL FISH SOUP****SCR 250**

Homemade soup made with fishes from Seychelles as Varvara, red snapper, grouper

**SALADE EXOTIQUE DE MARLIN FUMÉE AU BASILIC | BASIL SMOKED MARLIN EXOTIC SALAD****SCR 270**

Smoked marlin from Seychelles' sea | mango | papaya | red onion | basil dressing

**LA TRILOGIE TRADITIONELLES DES SEYCHELLES | THE SEYCHELLES TRADITIONAL TRILOGIE****SCR 280**

Tuna tartare | Local octopus salad | smoked fish salad | and local crisp

**TAPAS KREOL (seul ou a partager) | KREOL TAPAS (for one or to share)****SCR 460**

We propose a selections of fresh local product :

Job Fish rilette | Coconut Palmheart | smoked marlin | tuna tartar | black pudding salad | mango salad |

Octopus salad



## SIGNATURE DISHES

- FILET DE BOEUF | BEEF FILET** SCR 490  
Sweet potatoes mash | pan-fried of green beans and mushrooms | green peppersauce
- FILET DE BOURGEOIS | RED SNAPPER FILET** SCR 490  
Cooked in banana leaf, served with breadfruit croquettes, coconut/lemongrass sauce, salsa, creole chutney and rice
- THON MI-CUIT DES SEYCHELLES | HALF COOK TUNA FROM SEYCHELLES** SCR 440  
Sweet potatoes mash | mango and papaya salad | local lemon juice sauce
- POISSON ENTIER DU JOUR GRILLEE | GRILLED WHOLE FISH OF THE DAY** SCR 410  
Marinade creole | Riz | chatiny | Creole spice marinade | rice | chutney
- LANGOUSTE FLAMBEE AU TAKAMAKA | FLAMBEED TAKAMAKA LOBSTER** SCR 1950  
Served with basil linguini | local lemon cream sauce

## OCEAN | FRESH WATER

- PLATEAUX DE FRUIT DE MER ROYAL | ROYAL SEA FOOD PLATTER**  
1/2 lobster | octopus | prawns | red snapper | calamari | clams | mussels | white butter Sauce | french fries | salad  
FOR ONE SCR 1950 | FOR TWO SCR 3800
- PLATEAUX DE FRUIT DE MER POUR 1 PERSONNE | SEAFOOD PLATTER FOR ONE** SCR 890  
Crevettes | bourgeois | calamar | palourdes | moules | Prawns | red snapper | calamari | clams | mussels
- BROCHETTE DE GAMBAS | GAMBAS KEBAB** SCR 550  
Garlic and parsley marinated | Homemade aioli sauce | French fries | salad mesclun
- WOK DE CREVETTES | WOK OF PRAWNS** SCR 550  
Legumes | onion | ail | gingembre | epis de mais | champignon | riz creole
- CURRY THAI VERT AUX POULET ET CREVETTES | CHICKEN AND PRAWN GREEN THAI CURRY** SCR 430  
Lemongrass | coriander | ginger | coconut milk | chicken | prawns | white rice
- CURRY DE POISSONS LOCAL | LOCAL FISH CURRY** SCR 390  
Served with rice | chatiny | red lentill

## PASTA

- LASAGNE VÉGÉTARIENNE | VEGETARIAN LASAGNA** SCR 330  
Bechamel sauce | tomato sauce | pepper | eggplant | zucchini | onion | cheese
- LINGUINE AUX FRUITS DE MER | SEAFOOD LINGUINI** SCR 440  
Prawns | clams | mussels | fish | olive oil | white wine | basil | parmesan cheese

## SIDE DISHES

French fries SCR 50 / Rice SCR 50 / Green salad SCR 50  
Vegetables pan-fried SCR 50 / Green beans and mushrooms pan-fried SCR 75 / Sweet potatoes mash SCR 75

## HOMEMADE DESERTS

<b>GATEAU AU CHOCOLAT   CLASSIC CHOCOLATE CAKE</b> Avec glace à la vanille   with vanilla ice-cream	<b>SCR 170</b>
<b>TARTE À LA NOIX DE COCO   COCONUT TART</b> Avec glace a la noix de coco   with coconut sorbet	<b>SCR 170</b>
<b>TARTE À LA BANANE   BANANA TART</b> Avec banane caramélisée et sorbet banane   with caramelised banana and banana sorbet	<b>SCR 170</b>
<b>BAVAROIS AUX FRUIT DE LA PASSION   PASSION FRUIT BAVAROIS</b> Avec un sorbet passion   with passion fruit sorbet	<b>SCR 170</b>
<b>CRÈME BRÛLÉE À LA VANILLE DE LA DIGUE   CREME BRULEE WITH VANILLA FROM LA DIGUE</b>	<b>SCR 170</b>
<b>COCONUT MOUSSE   MOUSSE A LA NOIX DE COCO</b> Coconut chips   coconut ice-cream	<b>SCR 170</b>



<b>ASSIETTE DÉGUSTATION DE DESSERTS   DESSERT DEGUSTATION</b>	<b>SCR 290</b>
Gateau au chocolat   tarte à la noix de coco   tarte à la banane   crème brûlée   Bavarois aux fruits de la passion   glace à la vanille	
Chocolate cake   coconut tart   banana tart   crème brûlée   passion fruit bavarois   vanilla ice-cream	

## GLACES | ICE-CREAM

### **GLACE | ICE-CREAM**

Chocolat | vanille | Fraise  
Chocolate | vanilla | Strawberry

**2 BOULES | TWO SCOOPS SCR 95**

### **SORBET**

Fruit de la passion | citron | mangue | noix de coco | banane  
Passion fruit | lemon | mango | coconut | banana

**3 BOULES | THREE SCOOPS SCR 140**

DESOLER POUR LA GENE OCCASIONNER, NOTRE MENU ETANT REALISE EN FONCTION DES SAISONS ET DES ARRIVAGES, CERTAINS PRODUITS PEUVENT OCCASIONNELLEMENT NOUS MANQUER. PLEASE BE ADVISED THAT THE SELECTION OF FRESH PRODUCT IS DRIVEN AND ARE PRODUCT THAT DEPENDS ON THE AVAILABILITY FROM OUR LOCAL SUPPLIER.