

Creole

Starters

CREOLE FARMED CHICKEN	BAI 350 SR
Local chicken skewers,	
smoked Creole sauce	
CREOLE SOUP	BAI 390 SR
	BAI 390 SK
Turmeric-flavored local seafood soup	
LOCAL GREEN MANGO SALAD (VG)	BAI 290 SR
Local ripe mango, tomato, lemon juice,	2/11/12/0 011
scallions	
OCTOPUS SALAD	BAI 650 SR
Tomatoes, cucumber, pomelo	
MARINATED RED SNAPPER (G)(S)	BAI 435 SR

Fish from this menu is sourced from local fishermen from nearby Anse La Mouche district. Seychelles' waters are healthy and provide sustainable fish sourcing all year round. We are committed to proposing local fish for our menus according to seasonality and local market availability.

(VG) Vegetarian | (A) Alcohol | (G) Gluten | (S) Spicy | (V) Vegan | (N) Nuts | (P) Pork (HB) Half Board. All prices are in Seychelles Rupees and Inclusive of Taxes & Service Charge. BAI – Guests accommodated on a Beyond All Inclusive basis.

Creole

Mains

FROM THE REEF - JOB FISH

BAI | 690 SR

Cooked in banana leaf, local herbs marinade, green mango and coconut chutney

LOBSTER LINGUINE

1,710 SR | HB 980 SR

Dipped in local saffron sauce

CREOLE COCONUT CURRY

BAI | 690 SR

Fish, vegetables or farmed chicken served with steamed basmati rice and assorted local chutneys

OCTOPUS & CALAMARI (G)

BAI | 690 SR

Grilled and tossed with garlic and parsley, served with root vegetables and ocean bisque reduction

CHEF SPECIAL - Pwason Sesel

2,900 SR | HB 1500 SCR

RED SNAPPER (For 2 persons)

Marinated whole roasted red snapper in local spices, served with various sides and Creole sauces.

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Indian

Starters

HARIYALI CHICKEN TIKKA

BAI | 690 SR

From our authentic clay tandoori oven Punjabi dish made of chicken, coated with fresh green herbs, mint and coriander

TANDOORI LAMB

BAI | 750 SR

From our authentic clay tandoori oven. Traditionally soaked lamb chops, with yoghurt and spices

FISH MALAI TIKKA

BAI | 650 SR

From our authentic clay tandoori oven. Grilled supreme boneless fresh catch, Cream cheese, cardamom, green chilies and coriander

DAHI VADA (VG)

BAI | 550 SR

Homemade lentil fritters soaked in creamy sweet yoghurt, tamarind sauce, mint chaat masala

<u>Indian</u>

Mains

LAMB ROGAN JOSH

BAI | 890 SR

Classic food from Kashmiri cuisine, braised lamb with a flavored gravy of aromatic spices, herbs and yoghurt

BUTTER CHICKEN

BAI | 590 SR

Grilled chicken, simmered in sweet spiced tomato, ginger, garlic, chilies, topped with cream and butter

GOAN FISH CURRY

BAI | 690 SR

From the coastal state of Goa, tangy fresh fish fragrant curry, blended with fresh grated coconut and tamarind

All mains are served with cumir basmati rice.

NAAN BREAD (G)

BAI | 150 SR

(From our tandoori oven)
Options of double cheese,
butter, garlic and natural

Indian

Mains

CHEF'S SPECIALS

DAL MAKHANI (VG)

BAI | 575 SR

Popular north Indian black lentils, traditionally cooked on a low flame with spices, butter and cream

MALAI KOFTA CURRY (G)(VG)(N)

BAI | 690 SR

Deep fried fresh vegetables and cottage cheese. Served with a creamy cashew nut and spiced onion curry

KADAI PANEER (VG)

BAI | 850 SR

Freshly ground homemade Kadai masala, bell peppers, cottage cheese and tomato gravy

BIRYANI

On Request

A traditional biryani consists of fluffy basmati rice layered over tender and succulent pieces of lamb, chicken, fish or vegetables, accompanied with the mesmerizing aromas of spices, herbs and caramelized onions.

Subject to 24 hour advance order

Asian

Starters

TEMPURA – Japanese (G)

BAI | 490 SR

Prawn or vegetable in a batter, made from cold water, soft wheat flour, eggs and baking soda

GOONG SEE THONG – Thai (G)

BAI | 550 SR

Deep-fried prawns marinated in garlic: pepper and soya sauce, wrapped in a spring roll sheet, served with plum sauce

SICHUAN LAZIJI - Chinese (G)

BAI | 350 SR

From Sichuan cuisine, stir-fried dish, consisting of marinated deep-fried pieces of chicken, dried Sichuan chili peppers, spicy bean paste, Sichuan peppers, garlic and ginger. Garnished with toasted sesame seeds and spring onions

TOM YUM GOONG - Thai (S)

BAI | 450 SR

A clear, sour and spicy soup, with prawns. The name Tom Yum literally means 'boiling sour and spicy salad'

MISO SOUP - Japanese (VG)

BAI | 290 SR

Traditional soup made with 'dashi stock', into which softened miso paste is added, served with shitake mushrooms, tofu and spring onions

Asian

Mains

TERIYAKI - Japanese

Cooked with a glazing splash of soy sauce, mirin and sugar, served with a teppanyaki of vegetables and Japanese rice

 Chicken
 BAI | 700 SR

 Angus Beef (G)
 BAI | 1490 SR

 Wagyu Beef
 2490 SR | HB 14000 SR

HAKKA NOODLES - Chinese (G)(VG)

Noodles are coated with various sauces, ginger, garlic, salt and pepper, and quickly

CRAB WOKE – Singaporean (G) Soft shell **BAI | 800 SR** crab, lemongrass, jasmine rice

BLACK PEPPER LOBSTER

2090 SR | HB 980 SR

- **Chinese (G)** Cantonese style dish, tossed in black pepper sauce

CHEF'S SPECIALS

KAENG GAI - Thai (S)

BAI | 750 SR

BAI | 600 SR

Thai chicken curry cooked in your choice of red, green or yellow paste

PAD THAI – Thai (G)(N)

Pad Thai is a stir-fried noodle dish commonly served as street food

Chicken BAI 750 SR
Prawns BAI 800 SR

Starters

ANGUS BEEF CARPACCIO BAI | 650 SR

Rocket salad, pine nuts and parmesan

TUNA TARTARE BAI | 400 SR

Sesame oil marinated fresh local catch Yellowfin tuna, lime juice, olive oil, spring onions, sesame seeds and roquette salad

CAPRESE SALAD BAI | 590 SR

Fresh tomato, buffalo mozzarella and rocket pesto

BURRATA SALAD (N) BAI | 620 SR

Tomato, fresh rocket leaves and pine nuts

Mains

FROM THE GRILL

BAI | 1390 SR

Angus beef – 200 gm Sides – grilled vegetables, fries and sauces to your liking

LOBSTER THERMIDOR

2300 SR | HB 1100 SR

Served with green asparagus and mushroom

MIXED GRILLED

SEAFOOD PLATTER (G)

BAI | 900 SR

Served with saffron rice, grilled baby potatoes and selection of sauces

SMOKY AUSTRALIAN

LAMB CHOPS (A)

BAI | 950 SR

Served with truffle mash, grilled seasonal vegetables and red wine sauce

TIGER PRAWNS (N)

Slow cooked prawns in olive oil, served

BAI | 600 SR

CHEF SPECIAL

SALT-CRUSTED (For 2 persons)

2900 SR | HB 1500 SR

Salt-crusted whole red snapper, served with various sides and sauces.

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Pasta

LINGUINE VONGOLE (A)(G) BAI \mid 1090 SR

White wine, "vongole" clams, olio and parsley

SPINACH FETUCHINNI (N)(G) BAI | 590 SR

Garlic, cherry tomatoes, rocket leaves and roasted pine nuts

PUMPKIN RAVIOLI (G) 2500 SR | HB 1500 SR

Alfredo, fresh truffle and fried onion

PARPPADELLI (G) BAI | 590 SR

Cooked in saffron sauce, tiger prawns, baby spinach and truffle salsa

RISONI BAI | 590 SR

Pastificio Benedetto Cavalieri pasta, lemon saffron and asparagus

Pizza

MARINARA (G)

MARGHERITA PIZZA (G)	BAI 390 SR
Mozzarella, Emmenthal, tomato base,	
rocket, burrata and fresh basil	

THE WHITE (G)	BAI 590 SR
Goat cheese, mozzarella, Emmenthal,	

DIAVOLA PIZZA (G)	BAI 400 SR
Beef pepperoni, olives, jalapenos and	
mozzarella	

SIGNATURE PIZZA (G)	BAI 550 SR
Smoked marlin, sweet peppers, onions,	
tomatoes and local arugula	

Mozzarella, Emmethal, tomato base, seafood and basil

BAI | 600 SR

Butcher's Steaks

We welcome you to order you choice of steak at least 8 hours in advance for lunch or dinner

Steak Menu

SAUCE SELECTION

Beef T-Bone Steak	3800 SR HB 2200 SR
MB 7-8 500 gms	
Beef Tomahawk	4900 SR 3600 SR
MB 7-8 1.25 kgs	
Beef Striploin Tajima	2350 SR HB 1150 SR
MB 7-8 250 gms	
Beef Rib-Eye Tajima Wagyu	2350 SR HB 1150 SR
MB 7-8 250 gms	
Beef Tenderloin Tajima	2350 SR HB 1150 SR
MB 7-8 250 gms	
All steaks are served with two choices	
of garnish and sauce	
SIDES SELECTION	
Mixed green salad	250 SR
French fries	150 SR
Sweet potato fries	150 SR
Garlic baby potatoes	150 SR
Grilled vegetables	150 SR
Truffle parmesan fries Truffle mash	150 SR 250 SR

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90 SR 90 SR

International

Starters

CALAMARI FRITTI – Italy (G) BAI \mid 500 SR

Fried calamari served with aioli

MUSSELS – Ireland (A) BAI | 590 SR

Olive oil, butter, shallots, garlic, parsley, fresh thyme, white wine and cream

OCTOPUS SOUP – Zanzibar (S) BAI | 390 SR

Octopus, garlic, chili, onions, tomato, thyme, coriander and ginger

AGED ANGUES BEEF TIRADITO – Peru (S)

IRADITO – Peru (S) 1390 SR | HB 790 SR vocado, pickle, shallots, coriander,

International

Mains

GRILLED MEAT PLATTER

BAI | 2200 SR

(for 2 persons) – South Africa

Boerewors, chicken, beef, lamb, corn or the cob and chimichurri sauce

CHICKEN SCHNITZEL

BAI | 690 SR

- Germany (G)

Chicken, baked, baby potatoes, sour cream, mushroom gravy

ARROZ MASQUE ROS

BAI | 720 SR

- Peru (G)

Prawns, octopus, mussel, calamari, sala, Pomodoro, coriander, smoked bell pepper, and fish velvety

WAGYU BEEF STROGANOFF

2690 SR | HB 1550 SR

- Russia (A)

Beef, mushroom, shallots, cognac served with Roscetti

Vegetarian & Vegan Inspirations

GREEN SALAD (G) BAI | 450 SR

Romain, rocket, baby spinach, broccoli, green beans and cucumber

QUINOA (garden base) BAI | 450 SR

Fresh butternut, beetroot, walnuts, pistachio, parsley, lemon vinaigrette, garden greens

TOMATO & ROASTED BUTTERNUT
BRUSCHETTA

Fresh tomato, butternut, rocket, extra virgin olive oil

ARABIC MEZZE BAI | 550 SR

BAI | 450 SR

Hummus, labneh, baba ghanoush, Arabic bread

VEGETABLE SOUP BAI | 350 SR

Fresh minute made vegetable velouté

Vegetarian & Vegan Inspirations

VEGETABLE FRITTERS

BAI | 290 SR

Pan-fried butternut and zucchini, garlic, labneh, greens

FUL

BAI | 290 SR

Fava beans served with chopped tomatoes, garlic, mint leaves and Arabic bread

NASI GORENG TOFU

BAI | 490 SR

Fried rice served with fried tofu anc vegetables

RISSOTTO

BAI | 650 SR

COUSCOUS SALAD

BAI | 250 SR

Orange juice, orange segment, cherry tomatoes, cucumber, olives, mint, pistachio, parsley, chopped tomatoes and lemon juice

VEGETABLE QUINOA WOKE TOFU

BAI | 450 SR

White quinoa, carrots, onion, broccoli, cauliflower, spring onions, baby corn and tofu

Desserts

LAVA CHOCOLATE (G) 64% Manjari chocolate, rhubarb compote and vanilla ice cream *Please order me in advance	BAI 350 SR
PAVLOVA	BAI 350 SR
Meringue, soursop sorbet, fresh fruits	
OPALYS WHITE CHOCOLATE	BAI 350 SR
CHEESECAKE	
Berries and red sauce	
VALRHONA CARAIBE HAZELNUT	
PRALINE (G)	BAI 350 SR
Milk chocolate mousse, praline crunch,	
creamy chocolate, dacquoise	
UMALI (G)(N)	BAI 390 SR
Crispy puff, sweet milk rose, nuts, raisins	
BASBOUSA (N)	
	BAI 390 SR
PAVI AVA (CVAI)	
BAKLAVA (G)(N)	DALL see CD
Crispy phyllo, pistachio nuts, rose sugar syrup	BAI 390 SR
KUNAFA (G)	
Shredded pastry layers, creamy soft milk	BAI 390 SR

Delicate cheese and wine pairings guided by our Sommelier.

Cheeses

EMMENTHAL	125 SR
Recommend to pair with	
By the Glass: Utile Requena – Spain	
'Las Dos Cues' Tinto	335 SR
Bottle: Morgon – France	
Marcel Lapierre 'Cuvee Tradition' 2022	2025 SR

sommener rips.

A richer, wooded Chardonnay, or a bright fruity red will pair well with a semi-hard cheese.

BRIE	125 SR
Recommend to pair with	
By the Glass: Drapier Carte d'Or Brut NV	485 SR
Bottle: Alsace – France	
Marc Kreydenweiss Andlau Riesling	2250 SR

Sommelier Tins

Crisp white wines and lighter red wines.

GOAT CHEESE	125 SR
Recommend to pair with	
By the Glass: Martinborough – New Zealand	
Craggy Range Te mina Sauvignon Blanc 2022	290 SR
Bottle: Crémant de Loire – France	
Domaine Chantemerie Covee Corentin Brut	1450 SR

Sommelier Tips

An aromatic white wine with good acidity

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Cheeses

MANCHEGO	250 SR
Recommend to pair with	
By the Glass: Rioja – Spain	
Marques de Caceres Reserve 2011	345 SR
Bottle: Ribera del Duero – Spain	
Vega Sicilia 'Alion' 2015	1550 SR

Sommelier Tips:

This sheep's milk cheese goes well with rich, ripe Rioja, sherry or a light and crisp white wine.

CHEDDAR	125 SR
Recommend to pair with	
By the Glass: Penfolds – South Australia	
Koonunga Hill Shiraz Cabernet 2019	300 SR
Bottle: Toscanna – Italy	
Fiori Mondo 'Lino' 2017	2430 SR

Sommelier Tips.

A vibrant and full-bodied red wine.

GOUDA	125 SR
Recommend to pair with	
By the Glass: Bordeaux – France	
Chateau Guillebot Plaisance 2021	285 SR
Bottle: Pessac Leognan – France	
La Chapelle de la Mission Haut-Brion 2014	6750 SR

Sommelier Tips.

A tannic full-bodied wine.

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Cheeses

СОМТЕ	125 SR
Recommend to pair with	
By the Glass: Champagne – France	
Champagne Drappier Carte d'Or Brut NV	485 SR
Bottle: Cotes du Jura – France	
Domaine des Ronces 2011	1890 SR

GORGONZOLA 250 SR Recommend to pair with

By the Glass: Porto – Portugal
Ramos Pinto, Tawny Port 20 Ans

575 SR
Bottle: Piedmont – Italy

Sottle: Piedmont – Italy Barbera d'Asti Superior, Ca' Bianca 2019 **1950 SR**

Sommelier Tips:

A soft sayory red or white wine

PECORINO

Recommend to pair with

By the Glass: Prosecco – Italy

Prosecco Lamberti D.O.C Extra Dry NV

220 SR

Bottle: Marchesi Antinori – Italy

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Chianti Classico 'Riserva' Tenuta Tignanello 2017 2500 SR

Sommelier Tips:

A vibrant acidic wine with bright fruit flavors.

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Cheeses

OSSAU-IRATY	250 SR
Recommend to pair with	
By the Glass: Cotes de Provence – France	
Chateau d'Esclans Whispering Angel Rose 2022	335 SR
Bottle: Cotes de Rhone – France	
Château de Tours 2015	5950 SR

Sommelier Tips:

A full-bodied red wine or a wine from Provence

CHEESE BOARD

- SELECTION OF CHEESE (N) 1090 SR

Choose your own selection from our variety of exquisite cheeses

Served with your choice of jams, honey, dried fruit and nuts