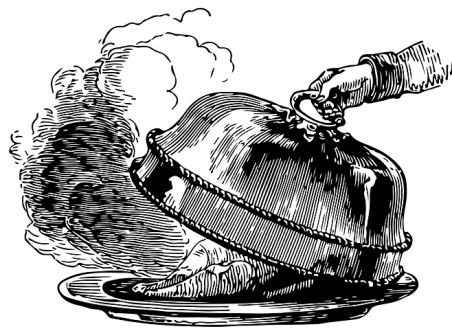


IN VILLA DINING



BREAKFAST

7.00 am to 10.30 am — Tray charge SCR 300

Continental breakfast included in the room rate

Seasonal Fresh Fruit Juice, a choice of Freshly Brewed Coffee, Tea or Hot Chocolate. Oven-Fresh Bakeries and Toast, served with Honey, Butter and Jam selection

Two Eggs (G)

Fried, Scrambled, Poached, Boiled or Omelette

Choice of 3 Side Dishes:

Bacon (P) Sausages (P) Hash Brown, Baked Beans, Mushrooms

Floating Tray Breakfast in Your Pool For Two (G) (L) (N)

Bottle of Moët & Chandon Champagne or Non Alcoholic Gold Sparkling Drink
Fresh Local Fruit Juice (Seasonal), A Choice of Freshly Brewed Coffee, Tea or Hot Chocolate, Scrambled Eggs with Smoked Marlin on Toast, Oven-Fresh Bakeries and Toast, served with Honey, Butter and Homemade Jams, Fresh Seasonal Fruit, served With Chantilly Cream

Breakfast with Champagne/ Gold Sparkling drink - SCR 2450

Breakfast without Champagne/ Gold Sparkling drink - SCR 850

Kindly book 24 hours in advance

A la Carte

Cereals (G)(L) SCR 115

Served with Hot or Cold Natural Milk

Bircher Muesli (L)(N) SCR 115

Yoghurt, Milk, Apple

Pancakes (G)(L) SCR 335

Served with Cinnamon Sugar

Waffles (G)(L) SCR 335

Served With Chantilly Cream and Tropical Fruit Compote

Crepe (G)(L)(N) SCR 335

Maple syrup, Nutella, Chantilly or Cinnamon Sugar

Dim Sum Of The Day (G)(S) SCR 335

4 pieces served with Soy & XO Sauce

Fried Noodles or Rice with Egg and Vegetables (G) SCR 335

(G) Gluten (L) Lactose (N) Nuts (S) Shellfish

Prices are in Seychelles Rupees (SCR) and exclusive of 10% service charge and 15% government tax

WINE LIST

CHAMPAGNE & SPARKLING WINE

Bottega DOC ,Veneto Italy 1100

Moët & Chandon Ice Impérial 2700

Jacquesson 743, 2800

Drappier Grande Sendree 4500

Laurent Perrier Brut 2500

Rosé Champagne

Larmendier Bernier Rose de Saignee Extra-Brut, 3000

Vintage Champagne

Dom Perignon Brut 6500

Krug Vintage 12000

WHITE WINE

Sauvignon Blanc

Clarendelle Blanc Inspired By Haut Brion ,Bordeaux, France 1100

Klein Constantia, Constantia, South Africa 800

Cloudy Bay Sauvignon Blanc , Marlborough, New Zealand 1650

Wild Rock Sauvignon Blanc, Marlborough, New Zealand 1300

Chardonnay

Jaeger-Defaix, Rully 1er 'Les Clous' ,Burgundy, France 1850

Chassagne Montrachet Vincent Girardin Burgundy, France 3200

Planeta Chardonnay Menfi, Sicily, Italy 2100

Cloudy Bay Chardonnay, Marlborough, New Zealand 1860

Chenin Blanc

Clos de la Bergerie Nicolas Joly, Loire, France 3500

Dorrance Kama, Stellenbosch, South Africa 1500

The Sadie Family Skerpieon, Swartland, South Africa 2650

The Sadie Family 'Palladius, Swartland, South Africa 4000

Varietal White Grape

Cuvee Theo, Gewurztraminer, Domaine Weinbach Alsace, France 1970

Condrieu Chailles De Enfer, George Vernay , Rhône, France 5900

The Sadie Family ' Kokerboom', Swartland, South Africa 3500

The Garjeest Jim , Stellenbosch, South Africa 1100

ROSÉ WINE

France

Côtes de Provence, Château Peyrassol 1090

Côtes de Provence, Chateau Salette 1600

Côtes de Provence, Minuty Rose Et Or 1750

RED WINE

Syrah

Champin le Seigneur, Cote Rotie 3700

Montes Folly, Colchagua Valley 2190

Dorrance Ameena, Elgin Valley, South Africa 1600

Chocolate Block Boekenhoutskloof, Franschoek 1350

Cabernet Sauvignon

Chateau Teyssier, St Emillion, Bordeaux, France 1600

Clarendelle Rouge Inspired By Haut Brion Bordeaux, France -1350

Springfield Estate Whole Berry, Elgin Valley, South Africa 1100

Cape Mentelle, Margaret River, Australia 3550

Pinot Noir

Jaeger-Defaix, Rully, Burgundy, France 1330

Domaine Fouassier, Generation X , Loire Valley, France 1600

Newton Johnson Family Vineyard Hemel En Aarde, South Africa 1100

Hamilton Russel, Pinot Noir, Walker Bay, South Africa, 2550

Varietal Red Grape

Vieux Télégraphe, Châteauneuf-du-Pape , Rhone Valley 3240

Antinori, Tignanello , Tuscany, Italy 5000

Sadie Family Treinspoor Tinta Barroca , Swartland, South Africa 2650

Terrazas de Los Andes, Cheval des Andes, Mendoza, Argentina 3900

Large Format

Champagne

Veuve Clicquot Brut Yellow Label Magnum, Champagne France 6670

Rose

Whispering Angel Côtes de Provence, France , Magnum 2500

DESSERT WINE

Château du Haut Pick Sauternes 375ml | France 835

Familia Torres | Floralis Moscatel Oro | Spain 900

Oremus Tokaji Tempos Late Harvest 500ml | Hungary 1500

ALL DAY FOOD MENU

Delivery Charge of SCR 300 for Half & Full Board Packages

TIMING: 11:00 am to 11:00 pm

APPETISER

Millionaire Salad 380

smoked marlin, palm hearts, bell peppers, mango, papaya,
calamansi dressing

Shrimps & Pineapple Salad (A)(L)(S) 385

avocado, salad leaves, sweet chili, takamaka rum

Raffles Mix Salad (V) 285

snake gourd, coconut shavings, palm heart, passionfruit vinaigrette

Caprese Salad (L)(V) 325

buffalo mozzarella, tomatoes, arugula, balsamic and olive oil

Soup of the day 265

Creole Fish Soup (L)(S) 395

poached local fish, curry leaves, fennel

Vegetable Quesadillas (G)(L)(V) 345

wheat tortilla stuffed with onion, bell pepper, zucchini, jalapeno,
sweet corn, black beans and cheese, served with guacamole, sour
cream, tomato salsa and french fries or salad

Classic Club Sandwich (G)(P) 395

white toasted bread with mayonnaise, grilled chicken, bacon, lettuce,
tomato, egg and french fries or salad

Cheese Burger (G)(L)(N)(P) 485

grilled wagyu beef patty, cheddar, lettuce, tomato, bacon, mayonnaise,
sesame bun and french fries or salad

Croque Monsieur (G)(L)(P) 385

toast, comte cheese, cooked pork ham and french fries or salad

Chicken Tikka Wrap (G) (L) 365

tortilla wrap, tomato and onion salsa, cucumber raita,
french fries or salad

SANDWICH

(A) Alcohol (G) Gluten (L) Lactose (N) Nuts (P) Pork (S) Shellfish (V) Vegetarian

Prices are in Seychelles Rupees (SCR) and exclusive of 10% service charge and 15% government tax

ALL DAY FOOD MENU

Delivery Charge of SCR 300 for Half & Full Board Packages

Our Pizza's are made in an authentic wood-fired oven

TIMING: 12:00 pm to 10:00 pm

Seafood (G)(L)(S) 385

mozzarella, tomato sauce, calamari, crab meat, mussels,
local fish, prawns, basil

Veggie Delight (G)(L)(V) 335

mozzarella, tomato sauce, pesto, eggplant, zucchini, bell peppers, onion
rings, olives

Four Cheese (G)(L)(S)(V) 335

mozzarella, tomato sauce, blue cheese, parmesan, cream cheese

Chicken Tikka (G)(L) 335

mozzarella, curd, chicken tikka, onion rings, tomato, coriander

Hawaiian (G)(L)(P) 325

mozzarella, tomato sauce, cooked pork ham, pineapple

Neapolitan (G)(L)(V) 325

mozzarella, tomato sauce, oregano, extra virgin olive oil

Capricciosa (G)(L)(P) 365

mozzarella, tomato sauce, chorizo, salami, oregano

Prosciutto (G)(L)(P) 355

mozzarella, tomato sauce, rocket salad, parma ham, parmesan

Additional toppings: SCR 50 each

Spaghetti Bolognese (G) 385

ragù of beef, parmesan

Linguini Aglio E Olio (G)(S)(L) 455

shrimps, garlic, chilli flakes

Spaghetti Carbonara (G)(L)(P) 395

pork bacon, eggs, garlic, cheese

Penne Pomodoro (G)(L)(V) 365

tomato sauce, garlic, basil, parmesan

PIZZA

PASTA

(A) Alcohol (G) Gluten (L) Lactose (N) Nuts (P) Pork (S) Shellfish (V) Vegetarian

Prices are in Seychelles Rupees (SCR) and exclusive of 10% service charge and 15% government tax

ALL DAY FOOD MENU

Delivery Charge of SCR 300 for Half & Full Board Packages

TIMING: 11:00 am to 11:00 pm

Praslin Catch of the Day (L) 485

fish fillet served with coconut rice, grilled vegetables, papaya & pumpkin chutney and creole sauce

Deep Sea Whole Red Snapper Fillet (For Two) 1690

marinated and baked with local spices, served with grilled vegetables, coconut rice, snake gourd salad and creole sauce

Seychellois Octopus Curry (S) 520

coconut milk, curry leaves, red chili served with coconut rice

GRILLED MULWARRA BEEF

Tenderloin (A)(L) 735*

Ribeye (A)(L) 735*

Sirloin (A)(L) 685

All our grilled cuts are served with roast onion and cauliflower mousseline, grilled tomato, french beans and choices of french fries, cinnamon sweet potato mash or sautéed mushrooms

SAUCES: peppercorn, blue cheese, béarnaise (A)(L)

Grilled Prawns (S)(L) 775*

herb-butter sauce, seasonal vegetables, steamed rice

Supplement for half/full board package: *280

Baked Cheese Cake (G)(L)(N) 210

mango coulis, fresh fruits, chantilly

Tiramisu (A)(G)(L)(N) 210

lady finger biscuits soaked in coffee and kahlua, takamaka rum syrup, mascarpone cheese

Traditional Seychellois Dessert 'La Daube' 210

braised coconut, cassava, sweet potato, pumpkin

Baked Apple Pie (G)(L)(N) 210

poached apple mix with cinnamon powder and raisin

Chocolate Platter (G)(L)(N) 210

brownie, chocolate bar, jelly, silky mousse

Seasonal Fruit Platter 250

(A) Alcohol (G) Gluten (L) Lactose (N) Nuts (P) Pork (S) Shellfish (V) Vegetarian

Prices are in Seychelles Rupees (SCR) and exclusive of 10% service charge and 15% government tax

MAIN COURSE

DESSERT

LATE NIGHT

Delivery Charge of SCR 300 for Half & Full Board Packages

TIMING: 11:00 pm to 06:30 am

Raffles Caesar (G)(L)(S) 425/325

prawn or chicken, lettuce, parmesan, croutons, anchovy

Caprese (L)(V) 325

buffalo mozzarella, tomatoes, arugula, balsamic and olive oil

Soup of the day 265

APPETISER

Classic Club Sandwich (G)(P) 395

white toasted bread with mayonnaise, grilled chicken, bacon, lettuce, tomato. Egg and french fries or salad

Cheese Burger (G)(L)(N)(P) 485

grilled wagyu beef patty, cheddar, lettuce, tomato, bacon, mayonnaise, sesame bun and french fries or salad

Croque Monsieur (G)(L)(P) 385

toast, comte cheese, cooked pork ham and french fries or salad

SANDWICH

Praslin Catch of the Day (L) 485

fish fillet served with coconut rice, grilled vegetables, papaya & pumpkin chutney and creole sauce

Seychellois Octopus Curry (S) 520

coconut milk, curry leaves, red chili served with coconut rice

Pasta (G)(L)(P) 385/395/455

spaghetti/penne with bolognaise or carbonara or aglio e olio with shrimp

MAIN COURSE

Chocolate Platter (G)(L)(N) 210

brownie, chocolate bar, jelly, silky mousse

Seasonal Fruit Platter 250

Baked Cheese Cake (G)(L)(N) 210

mango coulis, fresh fruits, chantilly

DESSERT

(A) Alcohol (G) Gluten (L) Lactose (N) Nuts (P) Pork (S) Shellfish (V) Vegetarian

Prices are in Seychelles Rupees (SCR) and exclusive of 10% service charge and 15% government tax

PRIVATE DINNER

&

THEMED MENUS

Kindly book 24 hours in advance

ROMANTIC BEACH DINNER

Enjoy a fabulous four course dinner in the comfort of your villa, on the beach or at your favorite location.

Kindly book 24 hours in advance

Classic

Grouper, Scallop & Octopus Ceviche, Yuzu Gel, Local Pickle (s)

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**Pumpkin Soup (l) (g)**

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Beef Tenderloin (a) (g) (l)

herb crust, foie gras, root vegetables, cherry jus

~~~

**Trio of Chocolate, Coffee Cheese Cake, Raspberry Coulis (g) (l) (n)**

## *Delight of Asia*

**Crab and Mango Timbale (s)**

~~~

Tom Kha Seafood Soup (s) (l)

~~~

**Lobster in Black Pepper Sauce, Ginger & Soy Steamed Fish, Malaysian Chili Prawn (l) (n) (s)**

som tam salad, egg fried rice, pak choy & broccoli

~~~

Mango Delight with Coconut Sago and Local Fruit (l) (g)

Surf & Turf

Local Yellow Fin Tuna Tartar with Shitake Dressing (g)

~~~

**Tomato Gazpacho**

~~~

Steak & Lobster (g) (l)

sirloin, lobster, lemon-herb-butter sauce, sautéed broccoli, confit tomatoes, parmentier potatoes, raffles salad

~~~

Wine Pairing: Each course paired with a Sommelier select wine

SCR 950 per person

**2950 per guest**

(a) alcohol (g) gluten (l) lactose (n) nuts (p) pork (s) shellfish (v) vegetarian

Prices are in Seychelles Rupees (SCR) and exclusive of 10% service charge and 15% government tax

# IN VILLA BBQ

Kindly book 24 hours in advance

## SURF & TURF MENU: 3400 PER GUEST

### APPETIZERS

#### Caprese Salad (V)(L)

buffalo mozzarella, tomato, arugula, olive oil, balsamic reduction

#### Marinated Prawns

lettuce, snake gourd, coconut shavings, palm heart, citrus vinaigrette

#### Classic Caesar Salad (G)(L)

lettuce, parmesan, baked garlic croutons, anchovies

### MAIN COURSE

#### Surf & Turf (A)(L)(S)

Rock Lobster, Jumbo Prawns, Strip Loin, Chicken Breast  
creole rice, baked potato, vegetable skewers, saffron sauce

### DESSERT

#### Passion-Fruit Crème Brûlée (L)(N)

#### Raffles Fruit Salad With Local Mint

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## SEAFOOD MENU: 3200 PER GUEST

### APPETIZERS

#### Local Octopus Carpaccio (S)

tropical fruits, yuzu vinaigrette, lemon pearls

#### Sweet Potato and Crab Meat Salad (S)

herbs, scented with Truffle Oil

#### Fresh Indian Ocean Yellow Fin Tuna Tartar

tonka beans, local chips, pickled papaya

### MAIN COURSE

#### Seafood Platter (A)(L)(S)

Rock Lobster, Jumbo Prawns, Local Catch Wrapped in Banana Leaves, Calamari  
coconut rice, grilled vegetables, garlic-butter sauce

### DESSERT

#### Baked Cheesecake with Mango Coulis (G)(L)(N)

#### Tropical Fruit Platter

(A) Alcohol (G) Gluten (L) Lactose (N) Nuts (S) Shellfish (V) Vegetarian

Prices are in Seychelles Rupees (SCR) and exclusive of 10% service charge and 15%

# RAFFLES PICNIC

## DRINKS

### CHAMPAGNE & SPARKLING

|                                                  |        |      |
|--------------------------------------------------|--------|------|
| Moët Chandon Brut, France                        | 750 ml | 1850 |
| Prosecco Valdobbiadene DOCG, Villa Sandi, Veneto | 750 ml | 790  |
| Dom Perignon Brut                                | 750 ml | 6500 |

### WHITE WINE

|                                                          |        |      |
|----------------------------------------------------------|--------|------|
| Sauvignon Blanc, Neil Ellis, Groenekloof, ZA             | 750 ml | 1190 |
| Sauvignon Blanc 'Petit Clos' Clos Henry, Marlborough, NZ | 750 ml | 960  |

### ROSE WINE

|                                                       |        |      |
|-------------------------------------------------------|--------|------|
| Whispering Angel' Caves D'Esclans, FR                 | 750 ml | 1200 |
| Château Minuty, 'Prestige Rose' Côtes de Provence, FR | 750 ml | 1210 |

### RED WINE

|                                                      |        |      |
|------------------------------------------------------|--------|------|
| The Chocolate Block, Boekenhoutskloof Franschoek, ZA | 750 ml | 1350 |
| Pinot Noir 'Petit Clos' Clos Henry Marlborough, NZ   | 750 ml | 890  |

### BEERS

|          |        |     |
|----------|--------|-----|
| SeyBrew  | 280 ml | 120 |
| Heineken | 280 ml | 150 |

### SOFTS

|                                |        |     |
|--------------------------------|--------|-----|
| Sprite, Coke, Diet Coke, Tonic | 330 ml | 95  |
| Juice                          | 250 ml | 140 |
| Perrier                        | 330 ml | 140 |
| Red Bull                       | 250 ml | 140 |

## FOOD

### STARTER

**Caesar Salad (G)(L)**  
local lettuce, parmesan, anchovy

**Caprese Salad (L)**  
arugula, mozzarella, tomato

**Tuna Nicoise Salad (G)(L)**  
green beans, olives, potatoes

**Raffles Prawn Cocktail (L)(S)**  
shaved green papaya, local lettuce

### SANDWICH

**Roast Beef (G)(L)**  
grain mustard, gherkins

**Raffles Club (G)(L)(P)**  
white toast, lettuce, bacon, egg, chicken

**Tuna (G)(L)**  
focaccia, capers

**Smoked Fish on Rye Bread (G)(L)**  
lemon cream cheese

### DESSERT

**Tropical Fruit Selection**

**Banana Tart (G)(L)(N)**

**Raffles Cheesecake (G)(L)(N)**

(G) Gluten (L) Lactose (N) Nuts (P) Pork (S) Shellfish

**Please choose two food items per category that you wish to take with you.**

**\*€84 for two persons - food only  
\*as per brochure**

**Kindly book 24 hours in advance**

Prices are in Seychelles Rupees (SCR) and exclusive of 10% service charge and 15% government tax

# SUNDOWNER AT ANSE LAZIO

*Anse Lazio is one of the most pristine beaches in the Seychelles and is located on the northwest of Praslin. It is absolutely breath taking, picturesque and a perfect place for a romantic sundowner.*

This Private Sundowner experience includes the following:

- A lounge set up on the beach
- Hotel car return trip from Raffles to Anse Lazio
- Butler Service at the Beach
- A bottle of House Champagne
- Four kinds of canapés per person

*Kindly advise us if you have any dietary restrictions and/or allergies*

Any additional finger food & beverages can be preordered  
from the In Villa Menu

Kindly book 24 hours in advance

\*Euro 105 per person

Prices are in Seychelles Rupees (SCR) and exclusive of 10% service charge and 15% government tax