

# QUENCH

**MIXOLOGY** In your villa, by the bartender

## PLATTE MULE

White Rum, Mint, Lime, Ginger Beer

## NEGRONI BERGAMOTTO

Gin, Lillet Blanc, Italicus

## DOU

Pimms No.1, Amaretto, Dolin Rouge, Chocolate Bitters

## FRUITS

### ARTISAN CRAFT FRESH JUICE

Alain Milliat Selection 33cl

### ARTISAN LEMONADE

Alain Milliat Selection 25cl

### ICED TEA

Peacock Terrace Concoction of the Day

## SODA

### CLASSIC

Coke, Coke Zero, Sprite, Fanta, Red Bull, Soda Water,  
Ginger Ale, Ginger Beer

### TONIC

Classic, Light Tonic, Sicilian Lemon, Rhubarb & Hibiscus,  
Pink Grapefruit & Bergamot, Elderflower & Cucumber

## BEER & CIDER

### SEYBREW

Seychelles, Bottle 28cl

### SLOW TURTLE

Seychelles Cider, Bottle 28cl

### HEINEKEN

Netherlands, Bottle 33cl

### HEINEKEN 0%

Netherlands, Bottle 33cl

## WATER

Platte Island Still 75cl

Seychelles Val Riche Sparkling 75cl

Acqua Panna 75cl

San Pellegrino 75cl

230

230

# WINE

## CHAMPAGNE

Drappier, Carte D'Or Brut, France	N.V.	
Moët & Chandon, Ice Impérial, France	N.V.	3300
Vollereaux, Réserve Brut, France	N.V.	

## ROSE

Château D'Esclans, Whispering Angel, Côtes De Provence, France	2021	
Château Miraval, Côtes De Provence, France	2021	
Montfleury, Mendoza, Argentina	2022	

## WHITE

Balthasar Röss, Von Unserm, Riesling, Rheingau, Germany	2021	
Domaine Bernard Defaix, Chablis, Chardonnay, Burgundy, France	2021	
Dorrance Wines, Kama, Chenin Blanc, Western Cape, South Africa	2021	
Hamilton Russell, Chardonnay, Hemel-En-Aarde, South Africa	2021	3000
Penfolds, Koonunga Hill, Chardonnay, South Australia	2020	
Waterkloof, Sauvignon Blanc, Stellenbosch, South Africa	2022	

## RED

Boekenhoutskloof, Chocolate Block, Syrah Blend, Franschhoek, South Africa	2017	
Bouchard Finlayson, Pinot Noir, Galpin Peak, Hemel-En-Aarde, South Africa	2020	2350
Château Quintus, Saint-Émilion Grand Cru, Right Bank Bordeaux, France	2019	
Domaine D'Ardhuy, Les Rouvrettes, Pinot Noir, Burgundy, France	2021	
Hamilton Russell, Pinot Noir, Hemel-En-Aarde, South Africa	2019	3000
Peter Lehmann, Shiraz, South Australia	2017	

# BREAKFAST

Available from 06:00 to 11:00

Choose one of our breakfast selection

## • CONTINENTAL

Selection of hot beverages, freshly pressed juice  
Local fruit platter, yoghurt, toasted muesli, fruit compôte  
Fresh pastries, gourmet preserves  
Charcuterie, cheese, smoked fish selection, tomato compôte

## • ENGLISH

Includes all items of the continental breakfast, with a choice of:

### DESROCHES ISLAND FREE RANGE EGGS

Fried, poached, scrambled, or boiled  
With your choice of beef or pork bacon  
Chicken or beef or pork sausage  
Mushrooms, hash browns, slow-roasted tomatoes, baked beans

### OMELETTE

Egg white or classic, with your choice of tomato, cheese,  
peppers, mushrooms, chili, ham, onion, spinach

### AVOCADO & GRANOLA BRUSCHETTA

Smashed avocado, peppers, tomato, coriander, savoury granola

### SAVOURY LENTIL & SPRING ONION PANCAKE

Curry leaf, banana peel compôte, sautéed greens

### EGGS BENEDICT

Poached eggs, English muffin, Hollandaise sauce with your choice of shaved ham  
or smoked marlin or smoked tuna or smoked salmon or wilted spinach

### FRENCH CREPE

Salted caramel, apple compôte, cinnamon sugar

## • MIDDLE EASTERN

Selection of hot beverages, freshly squeezed juices  
Seasonal fruits, berries, yoghurt, toasted muesli, fruit compôte  
Ful medames, tahina, hummus, marinated olives  
Shakshuka with braised peppers, onion, tomato  
Haloumi cheese, lamb sausage, pita bread

## • GREEN & WELLNESS

Selection of hot beverages, freshly squeezed juices  
Seasonal fruits, berries, yoghurt, toasted muesli, fruit compôte  
Raw carrot and orange chia seed pudding  
Avocado, baby spinach, baby gem, edamame salad  
Eggless omelette, curry leaf and banana peel compôte, amaranth leaves

Floating breakfast available for a supplement (advance order required)

1000

# LEVANT

Available from 11:00 to 22:00

## **MEZZEH**

### LEVANT DIPS & BREADS

Hummus, muhammara, mixed olives, pita bread

### ANTIPASTI

Selection of charcuterie, Mediterranean cheeses, marinated cold seafood, roasted vegetables, fermented pickles, pita and sourdough bread

## **FLATBREADS**

Available from 18:00 to 22:00

Traditional Turkish stone-baked flatbread, filled with marinated toppings

### TRUFFLE FLATBREAD

Wild mushroom, black truffle tapenade, garden rocket, parmesan shavings

### ANGUS BEEF

Beef tenderloin, tomato, bell peppers, onion, garlic

### SHAKSHUKA

Tomato, red peppers, aubergine, paprika, cumin, garlic yoghurt

## **CHARCOAL OVEN & GRILL**

All main courses are embered by sustainable hardwood charcoal

### CHICKEN SOUVLAKI

Chicken thigh skewers, tzatziki, charred baby gem, pita bread, mustard lemon dressing

### LAMB KEBAB

Lamb mince, garlic, parsley, pomegranate onion, bell pepper, pita bread, slow roasted tomato

# COMFORT

Available from 11:00 to 22:00

## SALADS

### KALE & BUTTERNUT

Garden kale, roasted butternut, sweet potato, cherry tomato, quinoa, spiced pumpkin seeds, lemon

### MYKONOS SALAD

Baby gem lettuce, red onion, cherry tomato, cucumber, feta, oregano, Kalamata olives, lemon olive oil dressing

### BURRATA & GARDEN TOMATO

Seychelles burrata, island tomato, basil pesto, olive, balsamic

### CLASSIC CAESAR SALAD

Baby gem, garlic crostini, parmesan, white anchovies, crisp pancetta

- Grilled organic chicken breast
- Coetivy prawns, lemon, roasted garlic
- Grilled lobster, truffle butter

1350

## CAVIAR

On request

We strive to bring you the highest quality products that may vary with the season  
Please inquire about our current offering

## SOUP

### ROASTED BUTTERNUT

Oven-baked butternut, carrot, parmesan puff, honey

### CHICKEN & VEGETABLE

Double clear broth of corn-fed chicken, garden vegetables

## BURGERS & SANDWICHES

All served with rustic fries and garden slaw

### CLUB SANDWICH ISLAND STYLE

Toasted country loaf, grilled chicken, egg mayonnaise, emmental, bacon, lettuce, tomato

### BEEF BURGER

Chargrilled shaved beef patty, caramelized onion, emmental, lettuce, tomato, gherkins, truffle mayonnaise

# COMFORT

Available from 11:00 to 22:00

## **STONE-BAKED PIZZA**

Thin and crispy sourdough base

Served with roasted Neopolitan sauce, garden herbs, mozzarella, and cheddar

Gluten free option is available

### MARGHERITA

Bocconcini mozzarella, garlic, basil

### 1771

Pepperoni, prosciutto, rocket leaves, parmesan shavings

### 'FARMACY'

Roasted pumpkin, peppers, marinated aubergine, grilled courgette, mushrooms, feta, avocado, rocket, coconut tzatziki

### SEYCHELLES

Coetivy prawns, octopus, calamari, white fish, roasted peppers, garlic, parsley

## **ISLAND MADE PASTA**

Gluten free option is available

### SEAFOOD MARINARA LINGUINI

Butter poached lobster, clams, prawns, mussels, chili, garlic, olive oil

### SPAGHETTI BOLOGNESE

Wagyu mince, garden tomato, oregano, thyme, garlic, shaved parmesan

### PENNE PUTTANESCA

Sautéed garden tomatoes, olives, capers, roasted peppers, garlic, parsley

# COMFORT

Available from 11:00 to 22:00

## CHARCOAL OVEN & GRILL

All main courses are embered by sustainable hardwood charcoal.

### GRAIN-FED BLACK ANGUS BEEF

Chargrilled beef fillet, potato gratin, asparagus, caponata, salsa verde

### KAROO LAMB CUTLETS

Slow-roasted lamb, potato fondant, fine beans, gremolata, minted jus

### BUTTER CHICKEN

Braised chicken, cashew, tomato, steamed rice, pickles, pappadums

### REEF FISH & CALAMARI

Oven-roasted reef fish, warm calamari, tomato, green beans, edamame, asparagus, piperade, salsa verde

### SEAFOOD PLATTER (for two)

Grilled lobster tail, truffle butter, oven-baked reef fish, mussels, grilled marinated octopus, garlic prawns, garden vegetables, rosemary fries, creamy chardonnay sauce, harissa aioli, salsa verde

### ROAST CHICKEN & ROOT VEGETABLES

Butter herb roasted chicken breast, root vegetables, salsa verde, thyme jus

## DESSERTS

### CHOCOLATE MUD CAKE

Rich chocolate sponge, chocolate ganache, bitter chocolate glaze

### NEW YORK BAKED CHEESECAKE

Passion fruit gel, diplomat cream

### ELDERFLOWER SEASONAL FRUIT

Selection of seasonal fruit, gingered elderflower syrup

### CHEESE SELECTION

Selection of cheeses, dried fruits, nuts, crisp sourdough, truffled acacia honey

# SEA SCOUT

Available from 11:00 to 22:00

## SWEET POTATO & CORN SALAD

Baby spinach, sweet potato, corn kernels, cucumber

## GARDEN SALAD

Avocado, lettuce, tomato

## RAW VEGETABLES

Crudite of carrot, cucumber, tomato

## GRILLED CHEESE SANDWICH

Cheddar, spinach, fries

## MINI BEEF BURGER

Beef patty, lettuce, tomato, cheddar, fries

## MINI CHICKEN BURGER

Corn fed chicken breast, lettuce, tomato, fries

## SPAGETTI BOLOGNAISE

Bolognese sauce, cheddar

## CHICKEN PENNE PASTA

Chicken breast, braised tomato and peppers, broccoli

## MAC & CHEESE

Baked macaroni parmesan cream sauce, roasted tomato, melted cheddar

## MINI PIZZA MARGARITA

Tomato sauce, mozzarella

## MINI VEGETABLE PIZZA

Tomato sauce, broccoli, zucchini, tomato, sweet corn

## CHICKEN NUGGETS

Crumbed chicken breast pieces, creamy potato, peas, tomato sauce

## FISH FINGERS

Crumbed fish fillets, broccoli, creamy potato mash with peas

## GRILLED FISH

Roasted pumpkin, broccoli, mash potato

## VEGETABLE PUREES

Butternut pumpkin or potato or peas or carrot



# OVER-NIGHT MENU

Available from 22:00 to 06:00

## SALADS

### CLASSIC CAESAR SALAD

Baby gem, garlic crostini, parmesan, white anchovies, crisp pancetta

- Grilled organic chicken breast
- Coetivy prawns, lemon, roasted garlic
- Grilled lobster, truffle butter

1350

### MYKONOS SALAD

Baby gem lettuce, red onion, cherry tomato, cucumber, feta, oregano, Kalamata olives, lemon olive oil dressing

## BURGERS & SANDWICHES

All served with rustic fries and garden slaw

### CLUB SANDWICH ISLAND STYLE

Toasted country loaf, grilled chicken, egg mayonnaise, emmental, bacon, lettuce, tomato

### BEEF BURGER

Chargrilled shaved beef patty, caramelized onion, emmental, lettuce, tomato, gherkins, truffle mayonnaise

## CHARCOAL OVEN & GRILL

All main courses are embered by sustainable hardwood charcoal

### GRAIN-FED BLACK ANGUS BEEF

Chargrilled beef fillet, potato gratin, asparagus, caponata, salsa verde

### BUTTER CHICKEN

Braised chicken, cashew, tomato, steamed rice, pickles, pappadums

### REEF FISH & CALAMARI

Oven-roasted reef fish, warm calamari, tomato, green beans, edamame, asparagus, piperade, salsa verde

## DESSERTS

### CHEESE SELECTION

Selection of cheeses, dried fruits, nuts, crisp sourdough, truffled acacia honey

### NEW YORK BAKED CHEESECAKE

Passion fruit gel, diplomat cream

### ITALIAN BROWNIE

Mascarpone, chocolate brownie, caramel sauce