

# QUENCH

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

PLATTE MULE 250  
White Rum, Mint, Lime, Ginger Beer

NEGRONI BERGAMOTTO 300  
Gin, Lillet Blanc, Italicus

DOU 200  
Pimms No.1, Amaretto, Dolin Rouge, Chocolate Bitters

## FRUITS

ARTISAN CRAFT FRESH JUICE 220  
Alain Milliat Selection 33cl

ARTISAN LEMONADE 200  
Alain Milliat Selection 25cl

ICED TEA 120  
Peacock Terrace Concoction of the Day

## SODA

CLASSIC 120  
Coke, Coke Zero, Sprite, Fanta, Red Bull, Soda Water,  
Ginger Ale, Ginger Beer

TONIC 120  
Classic, Light Tonic, Sicilian Lemon, Rhubarb & Hibiscus,  
Pink Grapefruit & Bergamot, Elderflower & Cucumber

## BEER & CIDER

SEYBREW 150  
Seychelles, Bottle 28cl

SLOW TURTLE 140  
Seychelles Cider, Bottle 28cl

HEINEKEN 170  
Netherlands, Bottle 33cl

HEINEKEN 0% 170  
Netherlands, Bottle 33cl

## WATER

Platte Island Still 75cl 60

Seychelles Val Riche Sparkling 75cl 120

Acqua Panna 75cl 230

San Pellegrino 75cl 230

# WINE

## CHAMPAGNE

Drappier, Carte D'Or Brut, France	N.V.	2000
Moët & Chandon, Ice Impérial, France	N.V.	3300
Vollereaux, Réserve Brut, France	N.V.	1800

## ROSE

Château D'Esclans, Whispering Angel, Côtes De Provence, France	2021	1200
Château Miraval, Côtes De Provence, France	2021	1300
Montfleury, Mendoza, Argentina	2022	1100

## WHITE

Balthasar Röss, Von Unserm, Riesling, Rheingau, Germany	2021	1000
Domaine Bernard Defaix, Chablis, Chardonnay, Burgundy, France	2021	1600
Dorrance Wines, Kama, Chenin Blanc, Western Cape, South Africa	2021	1600
Hamilton Russell, Chardonnay, Hemel-En-Aarde, South Africa	2021	3000
Penfolds, Koonunga Hill, Chardonnay, South Australia	2020	900
Waterkloof, Sauvignon Blanc, Stellenbosch, South Africa	2022	900

## RED

Boekenhoutskloof, Chocolate Block, Syrah Blend, Franschhoek, South Africa	2017	1700
Bouchard Finlayson, Pinot Noir, Galpin Peak, Hemel-En-Aarde, South Africa	2020	2350
Château Quintus, Saint-Émilion Grand Cru, Right Bank Bordeaux, France	2019	1650
Domaine D'Ardhuy, Les Rouvrettes, Pinot Noir, Burgundy, France	2021	1800
Hamilton Russell, Pinot Noir, Hemel-En-Aarde, South Africa	2019	3000
Peter Lehmann, Shiraz, South Australia	2017	1000

# BREAKFAST

Available from 06:00 to 11:00

Choose one of our breakfast selection

## • CONTINENTAL

800

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

1000

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

1300

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

1100

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 550

Hummus, muhammara, mixed olives, pita bread

ANTIPASTI 700

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 800

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

ANGUS BEEF 810

Beef tenderloin, tomato, bell peppers, onion, garlic

SHAKSHUKA 650

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

## CHARCOAL OVEN & GRILL

All main courses are embered by sustainable hardwood charcoal

CHICKEN SOUVLAKI 900

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

LAMB KEBAB 950

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

# COMFORT

Available from 11:00 to 22:00

## SALADS

<b>KALE &amp; BUTTERNUT</b>	420
Garden kale, roasted butternut, sweet potato, cherry tomato, quinoa, spiced pumpkin seeds, lemon	
<b>MYKONOS SALAD</b>	550
Baby gem lettuce, red onion, cherry tomato, cucumber, feta, oregano, Kalamata olives, lemon olive oil dressing	
<b>BURRATA &amp; GARDEN TOMATO</b>	500
Seychelles burrata, island tomato, basil pesto, olive, balsamic	
<b>CLASSIC CAESAR SALAD</b>	
Baby gem, garlic crostini, parmesan, white anchovies, crisp pancetta	
• Grilled organic chicken breast	550
• Coetivy prawns, lemon, roasted garlic	700
• 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

<b>ROASTED BUTTERNUT</b>	450
Oven-baked butternut, carrot, parmesan puff, honey	
<b>CHICKEN &amp; VEGETABLE</b>	500
Double clear broth of corn-fed chicken, garden vegetables	

## BURGERS & SANDWICHES

All served with rustic fries and garden slaw

<b>CLUB SANDWICH ISLAND STYLE</b>	750
Toasted country loaf, grilled chicken, egg mayonnaise, emmental, bacon, lettuce, tomato	
<b>BEEF BURGER</b>	900
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

550

### 1771

Pepperoni, prosciutto, rocket leaves, parmesan shavings

650

### 'FARMACY'

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

750

### SEYCHELLES

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

850

## ISLAND MADE PASTA

Gluten free option is available

### SEAFOOD MARINARA LINGUINI

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

1400

### SPAGHETTI BOLOGNESE

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

950

### PENNE PUTTANESCA

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

850

# COMFORT

Available from 11:00 to 22:00

## CHARCOAL OVEN & GRILL

All main courses are embered by sustainable hardwood charcoal.

<b>GRAIN-FED BLACK ANGUS BEEF</b>	1450
Chargrilled beef fillet, potato gratin, asparagus, caponata, salsa verde	
<b>KAROO LAMB CUTLETS</b>	1300
Slow-roasted lamb, potato fondant, fine beans, gremolata, minted jus	
<b>BUTTER CHICKEN</b>	1100
Braised chicken, cashew, tomato, steamed rice, pickles, pappadums	
<b>REEF FISH &amp; CALAMARI</b>	1200
Oven-roasted reef fish, warm calamari, tomato, green beans, edamame, asparagus, piperade, salsa verde	
<b>SEAFOOD PLATTER (for two)</b>	2200
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	
<b>ROAST CHICKEN &amp; ROOT VEGETABLES</b>	1100
Butter herb roasted chicken breast, root vegetables, salsa verde, thyme jus	

## DESSERTS

<b>CHOCOLATE MUD CAKE</b>	450
Rich chocolate sponge, chocolate ganache, bitter chocolate glaze	
<b>NEW YORK BAKED CHEESECAKE</b>	400
Passion fruit gel, diplomat cream	
<b>ELDERFLOWER SEASONAL FRUIT</b>	300
Selection of seasonal fruit, gingered elderflower syrup	
<b>CHEESE SELECTION</b>	600
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

300 per dish

## 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 550
- Coetivy prawns, lemon, roasted garlic 700
- Grilled lobster, truffle butter 1350

### MYKONOS SALAD

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

550

## 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

750

### BEEF BURGER

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

900

## 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

1450

### BUTTER CHICKEN

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

1100

### REEF FISH & CALAMARI

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

1200

## DESSERTS

### CHEESE SELECTION

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

600

### NEW YORK BAKED CHEESECAKE

Passion fruit gel, diplomat cream

400

### ITALIAN BROWNIE

Mascarpone, chocolate brownie, caramel sauce

400