

WINE

CHAMPAGNE

Drappier, Carte D'Or Brut, France	N.V.	2.000
Moët & Chandon, Ice Impérial, France	N.V.	3.300
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 Ress, 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	3.000
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, Hemel-En-Aarde, South Africa	2020	2.350
Château Quintus, Saint-Émilion Grand Cru, Right Bank Bordeaux Blend, Bordeaux, France	2019	
Domaine D'Ardhuy, Les Rouvrettes, Pinot Noir, Burgundy, France	2020	
Hamilton Russell, Pinot Noir, Hemel-En-Aarde, South Africa	2021	3.000
Peter Lehmann, Shiraz, South Australia	2019	

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MIXOLOGY

By the bartender, in your villa.

Platte Mule

White Rum, Mint, Lime, Ginger Beer

Negroni Bergamotto

Gin, Lillet Blanc, Italicus

Dou

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

FRUITS

Craft Fresh Juice

Alain Milliat Selection 33cl

Lemonade

Alain Milliat Selection 25cl

Iced Tea

Today's Peacock Terrace Concoction

SODA

Coke, Coke Zero, Sprite, Fanta, Red Bull

Franklin & Sons Tonic Water

Classic, Light Tonic, Sicilian Lemon, Rhubarb & Hibiscus

Pink Grapefruit & Bergamot, Elderflower & Cucumber

Soda Water, Ginger Ale, Ginger Beer

BEER & CIDER

Seybrew

Seychelles, Bottle 28cl

Slow Turtle

Seychelles Cider, bottle 28cl

Heineken

Netherlands, Bottle 33cl

Heineken 0%

Netherlands, Bottle 33cl

WATER

Acqua Panna 75cl

San Pellegrino 75cl

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BREAKFAST

Available from 06:00 to 11:00

CONTINENTAL

Freshly pressed juice (orange juice or juice of the day), smoothie, or health tonic
Selection of hot beverages including tea, coffee, and chocolate
Seasonal fruit platter, yoghurt, toasted muesli, fruit compote
Selection of morning pastries, gourmet preserves
Charcuterie, cheese, preserved fish selection, tomato compote

ENGLISH BREAKFAST

Includes all items of the continental breakfast, with your choice of hot breakfast.

Free Range Eggs Your Way

Fried, poached, scrambled, or boiled, with your choice of beef/pork bacon, chicken/beef/
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 compote, sautéed greens

Eggs Benedict

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

Pancakes & Waffles

Caramelized banana, berry compote, chantilly, maple syrup

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MIDDLE EASTERN

Seasonal fruits, berries, yoghurt, toasted muesli, fruit compote

Selection of freshly squeezed juices

Ful medames, tahina

Hummus, marinated olives

Shakshuka with braised peppers, onion, tomato

Haloumi cheese, lamb sausage

Pita bread

Selection of hot beverages including tea, coffee, and chocolate

GREEN & WELLNESS

Seasonal fruit, berries, coconut yoghurt, toasted muesli, fruit compote

Vital green juice: freshly blended island garden greens, kale, apple, ginger, celery

Raw carrot and orange chia seed pudding

Avocado, baby spinach, baby gem, edamame salad

Eggless omelette, curry leaf and banana peel compote, amaranth leaves

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DAY MENU

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 cheese, oregano, kalamata olives, lemon olive oil dressing

Burrata & Garden Tomato

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

Classic Caesar Salad

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

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

1350

MEZZEH

Levant Dips & Breads

Hummus, muhammara, mixed olives, pita bread

Antipasti

Selection of charcuterie, Mediterranean cheeses, marinated cold seafoods, roasted vegetables, fermented pickles, grilled flatbread, sourdough

Truffle Flatbread

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

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CAVIAR

Please inquire about our current offerings, as we strive to bring you the highest quality products that may vary with the seasons.

SOUP

Roasted Butternut

Oven-baked butternut, carrot, parmesan puff, maple syrup

Chicken & Vegetable

Double clear broth of corn-fed chicken, garden vegetables

BURGERS AND SANDWICHES

All served with rustic fries and garden slaw.

Club Sandwich Island Style

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

Beef Burger

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

Bunless Bean & Lentil Burger

Black bean lentil burger, corn, red pepper salsa, lettuce, tomato, mayonnaise, avocado

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STONE-BAKED PIZZA

Thin and crispy sourdough base. Served with roasted napolitana sauce, garden herbs, mozzarella, and cheddar cheese. Gluten free is available on request. Grated parmesan and chili served on the side.

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

Please speak to your waiter about our gluten free options.

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

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CHARCOAL OVEN AND 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)

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

Lebanese Platter (for two)

2100

Shish tawook, beef medallion, lamb chops, chicken kebabs, grilled vegetables, crispy fries, saffron cream, harissa aioli

Roast Chicken & Root Vegetables

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

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DESSERTS

Cheese Selection

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

Chocolate Mud Cake

Rich chocolate sponge, chocolate ganache, bitter chocolate glaze

New York Baked Cheesecake

Passionfruit gel, diplomat cream

Pasteis De Nata

Egg custard, puff pastry, seasonal berries

Elderflower Seasonal Fruit

Watermelon, mango, banana, passion fruit, gingered elderflower syrup

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LATE NIGHT MENU

Available from 22:00 to 06:00

SALADS

Classic Caesar Salad

Baby gem, garlic crostini, parmesan cheese, 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 cheese, oregano, kalamata olives, lemon olive oil dressing

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SOUP

Roasted Butternut

Oven-baked butternut, carrot, parmesan puff, maple syrup

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All served with rustic fries and garden slaw.

Club Sandwich Island Style

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

Beef Burger

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

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CHARCOAL OVEN AND 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 international cheeses, dried fruits, nuts, crisp sourdough, truffled acacia honey

New York Baked Cheesecake

Passionfruit gel, diplomat cream

Elderflower Seasonal Fruit

Watermelon, mango, banana, passion fruit, gingered elderflower syrup

Italian Brownie

Mascarpone, chocolate brownie, caramel sauce

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