

# 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.	1.800

## ROSE

Château D'Esclans, Whispering Angel, Côtes De Provence, France	2021	1.200
Château Miraval, Côtes De Provence, France	2021	1.300
Montfleury, Mendoza, Argentina	2022	1.100

## WHITE

Balthasar Ress, Von Unserm, Riesling, Rheingau, Germany	2021	1.000
Domaine Bernard Defaix, Chablis, Chardonnay, Burgundy, France	2021	1.600
Dorrance Wines, Kama, Chenin Blanc, Western Cape, South Africa	2021	1.600
Hamilton Russell, Chardonnay, Hemel-En-Aarde, South Africa	2021	3.000
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	1.700
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	1.650
Domaine D'Ardhuy, Les Rouvrettes, Pinot Noir, Burgundy, France	2020	1.800
Hamilton Russell, Pinot Noir, Hemel-En-Aarde, South Africa	2021	3.000
Peter Lehmann, Shiraz, South Australia	2019	1.000

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## MIXOLOGY

By the bartender, in your villa.

<b>Platte Mule</b>	250
White Rum, Mint, Lime, Ginger Beer	
<b>Negroni Bergamotto</b>	300
Gin, Lillet Blanc, Italicus	
<b>Dou</b>	200
Pimms No.1, Amaretto, Dolin Rouge, Chocolate Bitters	

## FRUITS

<b>Craft Fresh Juice</b>	220
Alain Milliat Selection 33cl	
<b>Lemonade</b>	200
Alain Milliat Selection 25cl	
<b>Iced Tea</b>	120
Today's Peacock Terrace Concoction	

## SODA

Coke, Coke Zero, Sprite, Fanta, Red Bull	80
<b>Franklin &amp; Sons Tonic Water</b>	90
Classic, Light Tonic, Sicilian Lemon, Rhubarb & Hibiscus Pink Grapefruit & Bergamot, Elderflower & Cucumber	
Soda Water, Ginger Ale, Ginger Beer	90

## BEER & CIDER

<b>Seybrew</b>	150
Seychelles, Bottle 28cl	
<b>Slow Turtle</b>	140
Seychelles Cider, bottle 28cl	
<b>Heineken</b>	170
Netherlands, Bottle 33cl	
<b>Heineken 0%</b>	170
Netherlands, Bottle 33cl	

## WATER

Acqua Panna 75cl	230
San Pellegrino 75cl	230

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# BREAKFAST

Available from 06:00 to 11:00

## CONTINENTAL

**800**

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

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## ENGLISH BREAKFAST

**1000**

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

**1300**

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

**1100**

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

<b>Kale &amp; Butternut</b>	<b>420</b>
Garden kale, roasted butternut, sweet potato, cherry tomato, quinoa, spiced pumpkin seeds, lemon	
<b>Mykonos Salad</b>	<b>550</b>
Baby gem lettuce, red onion, cherry tomato, cucumber, feta cheese, oregano, kalamata olives, lemon olive oil dressing	
<b>Burrata &amp; Garden Tomato</b>	<b>500</b>
Local burrata, island tomato, basil pesto, olive, balsamic	
<b>Classic Caesar Salad</b>	
Baby gem, garlic crostini, parmesan cheese, white anchovies, crisp pancetta	
•Grilled organic chicken breast	<b>550</b>
•Coetivy prawns, lemon, roasted garlic	<b>700</b>
•Grilled lobster, truffle butter	<b>1350</b>

## MEZZEH

<b>Levant Dips &amp; Breads</b>	<b>550</b>
Hummus, muhammara, mixed olives, pita bread	
<b>Antipasti</b>	<b>700</b>
Selection of charcuterie, Mediterranean cheeses, marinated cold seafoods, roasted vegetables, fermented pickles, grilled flatbread, sourdough	
<b>Truffle Flatbread</b>	<b>750</b>
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

<b>Roasted Butternut</b>	<b>450</b>
Oven-baked butternut, carrot, parmesan puff, maple syrup	
<b>Chicken &amp; Vegetable</b>	<b>500</b>
Double clear broth of corn-fed chicken, garden vegetables	

## BURGERS AND SANDWICHES

All served with rustic fries and garden slaw.

<b>Club Sandwich Island Style</b>	<b>750</b>
Toasted country loaf, grilled chicken, egg mayonnaise, emmental cheese, bacon, lettuce, tomato	
<b>Beef Burger</b>	<b>900</b>
Chargrilled shaved beef patty, caramelized onion, fontina cheese, lettuce, tomato, gherkins, truffle mayonnaise	
<b>Bunless Bean &amp; Lentil Burger</b>	<b>800</b>
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** **550**  
Bocconcini mozzarella, garlic, basil

**1771** **650**  
Pepperoni, prosciutto, rocket leaves, parmesan shavings

**Farmacy** **750**  
Roasted pumpkin, peppers, marinated aubergine, grilled courgette, mushrooms, feta, avocado, rocket, coconut tzatziki

**Seychelles** **850**  
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** **1400**  
Butter poached lobster, clams, prawns, mussels, chili, garlic, olive oil

**Spaghetti Bolognese** **950**  
Wagyu mince, garden tomato, oregano, thyme, garlic, shaved parmesan

**Penne Puttanesca** **850**  
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.

<b>Grain-fed Black Angus Beef</b>	<b>1450</b>
Chargrilled beef fillet, potato gratin, asparagus, caponata, salsa verde	
<b>Karoo Lamb Cutlets</b>	<b>1300</b>
Slow-roasted lamb, potato fondant, fine beans, gremolata, minted jus	
<b>Butter Chicken</b>	<b>1100</b>
Braised chicken, cashew, tomato, steamed rice, pickles, pappadums	
<b>Reef Fish &amp; Calamari</b>	<b>1200</b>
Oven-roasted reef fish, warm calamari, tomato, green beans, edamame, asparagus, piperade, salsa verde	
<b>Seafood Platter (for two)</b>	<b>2200</b>
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>Lebanese Platter (for two)</b>	<b>2100</b>
Shish tawook, beef medallion, lamb chops, chicken kebabs, grilled vegetables, crispy fries, saffron cream, harissa aioli	
<b>Roast Chicken &amp; Root Vegetables</b>	<b>1100</b>
Butter herb roasted chicken breast, root vegetables, salsa verde, thyme jus	

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## DESSERTS

<b>Cheese Selection</b>	<b>600</b>
Selection of international cheeses, dried fruits, nuts, crisp sourdough, truffled acacia honey	
<b>Chocolate Mud Cake</b>	<b>450</b>
Rich chocolate sponge, chocolate ganache, bitter chocolate glaze	
<b>New York Baked Cheesecake</b>	<b>400</b>
Passionfruit gel, diplomat cream	
<b>Pasteis De Nata</b>	<b>350</b>
Egg custard, puff pastry, seasonal berries	
<b>Elderflower Seasonal Fruit</b>	<b>300</b>
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 **550**
- Coetivy prawns, lemon, roasted garlic **700**
- Grilled lobster, truffle butter **1350**

### Mykonos Salad

**550**

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

## 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

**450**

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

## BURGERS AND SANDWICHES

All served with rustic fries and garden slaw.

### Club Sandwich Island Style

**750**

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

### Beef Burger

**900**

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** **1450**

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

### **Butter Chicken** **1100**

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

### **Reef Fish & Calamari** **1200**

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

## DESSERTS

### **Cheese Selection** **600**

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

### **New York Baked Cheesecake** **400**

Passionfruit gel, diplomat cream

### **Elderflower Seasonal Fruit** **300**

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

### **Italian Brownie** **400**

Mascarpone, chocolate brownie, caramel sauce

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