



LA
PERLE

ANTIPASTI

Prosciutto, compressed melon,
gold leaf white balsamic

Pomegrenate-glazed lamb loin,
hummus, garlic, charred pita

Spanakopita, green amaranth,
feta, roasted tomato

Smoked potato empanadas,
smoked paprika aioli, parsley

Crispy calamari, garlic lemon aioli

ENTREES

TUNA & DUKKAH

Seared tuna, buttered jerusalem
artichokes, piperade, dukkah,
beach leaves

BURRATA & GARDEN TOMATO

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

AUBERGINE & PAPAYA ROLLS

Charred aubergine rolls,
quinoa tabouleh,
pickled papaya flowers

KALE & BUTTERNUT

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

LOBSTER & CAULIFLOWER

Warm lobster, cauliflower puree,
orzo, caviar

WILD MUSHROOM CREAM

Porcini mushroom cream,
parmesan puff, truffle oil

SCALLOPS & SPANNER CRAB

Pan-fried scallops, saffron crab
risotto, samphire, chorizo oil

WAGYU & CELERIAC

Braised wagyu beef, celeriac
purée, wild garlic, beetroot

FRITTO MISTO

Crispy fried reef fish, squid,
prawns, vegetables, grilled lemon,
lemon garlic aioli

STONE-BAKED PIZZA

Thin and crispy sourdough base, 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

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Pepperoni, prosciutto, rocket leaves, parmesan shavings

SEYCHELLES

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

FARMACY

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

ISLAND MADE PASTA

Please speak to your waiter about our gluten-free options.

12-HOUR BRAISED WAGYU

PAPPARDELLE

Pulled wagyu, smoked onion puree, edamame, parsley, horseradish

POTATO GNOCCHI

Pan-seared gnocchi, butternut, grilled halloumi, cherry tomato, basil pesto, pinenuts

SEAFOOD MARINARA LINGUINI

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

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

REEF FISH & CALAMARI

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

CORN-FED CHICKEN BREAST

Slow roasted chicken breast, Jerusalem artichokes, broccolini, radicchio, creamy chardonnay sauce

DESSERTS

PETIT ANTONIO

Feuilletine crisp Jivara crumb,
milk chocolate cremeux

TIRAMISU

Mascarpone chantilly,
boudoir biscuit, soft meringue

TROPICAL PARADISE GATEAU

Mango flavoured sponge, passion
curd, feuillant, coconut mousse

CHEESE SELECTION

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

All prices are in Seychelles rupee, inclusive of 10% service charge and 15% VAT. All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.