



LA
PERLE

ANTIPASTI

Prosciutto, compressed melon, gold leaf white balsamic	350
Pomegrenate-glazed lamb loin, hummus, garlic, charred pita	400
Spanakopita, green amaranth, feta, roasted tomato	300
Smoked potato empanadas, smoked paprika aioli, parsley	350
Crispy calamari, garlic lemon aioli	400

ENTREES

TUNA & DUKKAH Seared tuna, buttered jerusalem artichokes, piperade, dukkah, beach leaves	550
BURRATA & GARDEN TOMATO Local burrata, island tomato, basil pesto, olive, balsamic	500
AUBERGINE & PAPAYA ROLLS Charred aubergine rolls, quinoa tabouleh, pickled papaya flowers	400
KALE & BUTTERNUT Garden kale, roasted butternut, sweet potato, cherry tomato, quinoa, spiced pumpkin seeds, lemon	420

LOBSTER & CAULIFLOWER Warm lobster, cauliflower puree, orzo, caviar	1300
WILD MUSHROOM CREAM Porcini mushroom cream, parmesan puff, truffle oil	400
SCALLOPS & SPANNER CRAB Pan-fried scallops, saffron crab risotto, samphire, chorizo oil	750
WAGYU & CELERIAC Braised wagyu beef, celeriac purée, wild garlic, beetroot	800
FRITTO MISTO Crispy fried reef fish, squid, prawns, vegetables, grilled lemon, lemon garlic aioli	650

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

550

1771

Pepperoni, prosciutto, rocket leaves, parmesan shavings

650

SEYCHELLES

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

850

FARMACY

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

750

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

950

POTATO GNOCCHI

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

800

SEAFOOD MARINARA LINGUINI

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

1400

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

1450

KAROO LAMB CUTLETS

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

1300

REEF FISH & CALAMARI

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

1200

CORN-FED CHICKEN BREAST

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

1000

DESSERTS

PETIT ANTONIO 400

Feuilletine crisp Jivara crumb,
milk chocolate cremeux

TIRAMISU 350

Mascarpone chantilly,
boudoir biscuit, soft meringue

TROPICAL PARADISE GATEAU 300

Mango flavoured sponge, passion
curd, feuillant, coconut mousse

CHEESE SELECTION 600

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.