

DESSERT

PETIT ANTONIO

Feuilletine, crisp jivara crumb,
milk chocolate crémeux

TIRAMISU

Coffee, mascarpone chantilly, boudoir biscuit,
soft meringue

TROPICAL FRUITS

Seasonal fruits, mango ice-cream, coconut shavings,
elderflower syrup

CHOCOLATE MUD CAKE

Rich chocolate sponge, chocolate ganache,
bitter chocolate glaze

ICE CREAMERY

Fresh island churned
Choose from:
Mango sorbet
Coconut, vanilla, chocolate ice cream

*"With a passion deeply rooted in the Mediterranean,
where olive oil is nature's liquid gold, I celebrate simplicity,
vibrant colours and the ocean's alluring bounty."*

Murat Gümüs - Chef de Cuisine

ANTIPASTI

MANTI OF LAMB

Turkish dumplings of lamb mince,
dates, pear, walnut

GROUPEL CÉVICHE

Marinated grouper, passionfruit, citrus,
shaved coconut, radish, chili

BRESAOLA & HALLOUMI

Shaved bresaola, grilled halloumi, compressed melon,
black olive dust, basil oil

CRISP SOFT-SHELL CRAB

Salt and pepper crab, green papaya, carrot, green beans, red onion,
crushed peanut, sweet and sour dressing

CRISPY CALAMARI

Roasted garlic aioli, crisp parsley, kale,
tempura sea grapes

SOUP

TRUFFLED CHICKEN & VEGETABLES

Double clear chicken broth, truffle,
garden vegetables



SUSHI AND SASHIMI

REEF FISH SASHIMI

Pickled ginger, soy sauce, wasabi

PRAWN MAKI ROLL

Nori wrapped tempura prawn,
yuzu mayonnaise

SNAPPER FUTOMAKI

Crispy battered snapper and avocado sushi,
chili sesame mayonnaise, bonito flakes

SALADS

'FARMACY' GARDEN GREEN SALAD

Avocado, garden leaves, cucumber, grapes, edamame beans,
apple, spiced pumpkin seeds

KALE & BUTTERNUT

Garden kale, roasted butternut, quinoa,
sweet potato, cherry tomato

RAS EL HANOUT PRAWNS

Avocado, papaya, macadamia nut,
vanilla butter

ISLAND MADE PASTA

CHILLI PENNE PRAWNS

Coetivy prawns, fermented garlic, chili,
smoked paprika, tomato, rocket

POTATO GNOCCHI

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

TRUFFLED PORCINI SPAGHETTI

Truffle cream, shaved parmesan, rocket,
porcini dust, truffle oil

STONE BAKED PIZZA

*Thin crisp sourdough base, roasted Neopolitan sauce, mozzarella, cheddar
Gluten free option is available*

MARGHERITA

Bocconcini mozzarella, garlic, chopped garden herbs

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Pepperoni, prosciutto, rocket leaves

SUMMER TRUFFLE

Truffle salsa, parmesan shavings fresh truffle, wild rocket

SEYCHELLES

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

'FARMACY'

Roasted pumpkin, peppers, aubergine, zucchini,
mushrooms, feta, tzatziki, avocado, rocket

CHARCOAL OVEN AND GRILL

All our main courses are embered by sustainable hardwood charcoal

CHICKEN SOUVLAKI

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

LAMB KEBAB

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

JOB FISH & WARM POTATO SALAD

Grilled job fish, warm potato, dill, capers, cherry tomatoes,
roasted lemon, sherry vinaigrette

OCTOPUS & LENTIL

Charred octopus, lentil purée, sea asparagus,
beach leaves, red wine, shallot jus