

DESSERT

PETIT ANTONIO

Feuilletine, crisp jivara crumb,
milk chocolate creméux
400

TIRAMISU

Coffee, mascarpone chantilly, boudoir biscuit,
soft meringue
350

TROPICAL FRUITS

Seasonal fruits, mango ice-cream, coconut shavings,
elderflower syrup
350

CHOCOLATE MUD CAKE

Rich chocolate sponge, chocolate ganache,
bitter chocolate glaze
450

ICE CREAMERY

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

*"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
450

GROUPER CEVICHE

Marinated grouper, passionfruit, citrus,
shaved coconut, radish, chili
400

BRESAOLA & HALLOUMI

Shaved bresaola, grilled halloumi, compressed melon,
black olive dust, basil oil
450

CRISP SOFT-SHELL CRAB

Salt and pepper crab, green papaya, carrot, green beans, red onion,
crushed peanut, sweet and sour dressing
410

CRISPY CALAMARI

Roasted garlic aioli, crisp parsley, kale,
tempura sea grapes
400

SOUP

TRUFFLED CHICKEN & VEGETABLES

Double clear chicken broth, truffle,
garden vegetables
550



SUSHI AND SASHIMI

REEF FISH SASHIMI

Pickled ginger, soy sauce, wasabi
200

PRAWN MAKI ROLL

Nori wrapped tempura prawn,
yuzu mayonnaise
250

SNAPPER FUTOMAKI

Crispy battered snapper and avocado sushi,
chili sesame mayonnaise, bonito flakes
250

SALADS

'FARMACY' GARDEN GREEN SALAD

Avocado, garden leaves, cucumber, grapes, edamame beans,
apple, spiced pumpkin seeds
420

KALE & BUTTERNUT

Garden kale, roasted butternut, quinoa,
sweet potato, cherry tomato
420

RAS EL HANOUT PRAWNS

Avocado, papaya, macadamia nut,
vanilla butter
580

ISLAND MADE PASTA

CHILLI PENNE PRAWNS

Coetivy prawns, fermented garlic, chili,
smoked paprika, tomato, rocket
850

POTATO GNOCCHI

Pan-seared gnocchi, butternut, grilled halloumi,
cherry tomato, basil pesto, pine nuts
800

TRUFFLED PORCINI SPAGHETTI

Truffle cream, shaved parmesan, rocket,
porcini dust, truffle oil
800

STONE BAKED PIZZA

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

MARGHERITA

Bocconcini mozzarella, garlic, chopped garden herbs
550

1771

Pepperoni, prosciutto, rocket leaves
650

SUMMER TRUFFLE

Truffle salsa, parmesan shavings fresh truffle, wild rocket
800

SEYCHELLES

Coetivy prawns, octopus, calamari, reef fish, roasted peppers, parsley
850

'FARMACY'

Roasted pumpkin, peppers, aubergine, zucchini,
mushrooms, feta, tzatziki, avocado, rocket
750

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
900

LAMB KEBAB

Lamb mince, garlic, parsley, pomegranate, onion, bell pepper,
pita bread, slow roasted tomato
950

JOB FISH & WARM POTATO SALAD

Grilled job fish, warm potato, dill, capers, cherry tomatoes,
roasted lemon, sherry vinaigrette
980

OCTOPUS & LENTIL

Charred octopus, lentil purée, sea asparagus,
beach leaves, red wine, shallot jus
900