

FROM THE CHEF | *"Getting lost in the right place, where fire, spice and culture entwine"*

Colvin Beaudouin | Chef de Cuisine

ENTREE

WOODFIRED GAME SKEWERS

Adobo crusted kudu, springbok, ostrich, crushed breadfruit,
African chili coconut sauce
750

PULPO TOSTADA

Open crisp tostada, caramelized octopus, katkat banana, lentil puree,
breadfruit, guacamole, chili tomato salsa
680

PWASON

Trio of local cured and smoked fish, citrus salsa, tomato chili
compôte, curried mayonnaise
700

LATINO TACOS

Choose 3 from:

Reef fish cerviche Lime, coconut, spring onion, crispy ginger
Black Angus Rump Creole bell pepper, tomato
Vegetable Assar Spiced vegetable atchar, turmeric, coriander
750

ZOURIT

Caramelised octopus tentacles, papaya chutney,
tamarind, Creole salsa
800

ENSALADA

PALMISTE COCO ZERM

Germinated coconut, palm heart, green papaya,
curry leaf sorbet, star anise dressing
650

WILD LEAVES

Payater, grilled breadfruit, purslane,
island herbs and flowers
600

KARI KREOL

*Traditional Creole curries with flavourful Seychelles spices,
roasted and ground, combined with fresh coconut milk*

OCTOPUS & SALTED FISH

Freshly grated coconut,
curry leaves
1100

ROOT VEGETABLES

Cassava, sweet potato, breadfruit, moringa leaves
900

FROM THE FIRE | *Our Mibrasa grill, coal oven and smoker are fuelled by locally made charcoal and sustainable wood.*

PWASON EK FRID MER

SEA-BAKED REEF FISH & CLAMS

Bouyon bred, bok choy, clams,
burnt onion broth, curried eggplant
1100

LOBSTER & SALTED PORK SAUSAGE PLO

Flamed lobster tail, Coetivy prawns, squid, salted pork and black pudding sausage,
turmeric basmati rice, roasted lime
1300

CARNE

*Our meats are sourced with care for quality and sustainability
The choice of grainfed, grass fed, dry and wet aged meats
Complimented by our Platte Island spice blend and island made salts, with flavours, to enhance each cut*

KALAHARI T-BONE

500g

Seasoned with nori salt,
flamed on the bone, charred corn,
sea urchin butter

1200

BLACK ANGUS RUMP

200g

Southern African Black Angus, fed on grain.
A dry rub of herbs and garlic, turmeric oil,
aubergine chutney, chimichurri

1100

KALAHARI BEEF TOMAHAWK

750g (for two)

Flamed on the bone, rubbed with
creole spices, charred roasted onion,
Madagascar peppercorn sauce.

1400

DRY AGED

DIERENDONCK RIBEYE

750g served off the bone

Dry aged for 14-21 days,
emeritus dairy cow of Belgium

2150

VENISON LOIN

250g served off the bone

Dry aged on the bone for 18 days,
New Zealand's finest red deer loin,
berry four spiced jus

1850

SIDES

Caramelized sweet potato, honey, cinnamon	225
Bred lamar, ginger, crispy garlic	250
Coconut basmati rice	190
Breadfruit and potato croquettes	250
Potato wedges, curry leaf salt	250

SALSA

Creole
Madagascar pepper
Chimichurri
Platte Island chilli
Tequila lime

LATINO BARBACOA

A tradition Mexican cooking technique for slow roasting, with wood fire, enhancing the flavours

BREADFRUIT & CAULIFLOWER

Flavoured with roasted sesame, embered breadfruit and
cauliflower, okra, pumpkin and curried mayonnaise,
smoked seaweed butter

900

FIVE SPICE ASADO, CHEESE EMPANADAS

Creole island sausage selection of salted pork,
and blood sausage, crisp bone marrow, cheese and jalapeño
empanadas, five spiced jus, chimichurri sauce

950

PAPRIKA SMOKED BABY CHICKEN

Half baby chicken, flamed chorizo, potato,
bell pepper and tomato

1100

18HR COFFEE SMOKED WAGYU BRISKET BURRITO

Wrapped with garden leaves, guacamole, jalapeños,
curry leaf salted breadfruit, crisp onion rings, spiced red pepper jus

1200