



M O U L I N

A S T I L L L I F E

CAULIFLOWER

Charred cauliflower textures

GARDEN HARVEST

Wild leaves, roots, sprouts,
orange kombucha dressing

CABBAGE

Cabbage, black apple, kimchi,
celeriac puree, aerated onion

MUSHROOM

Smoked portobello, mushroom compote,
consommé, pickled shimeji

COCONUT

Coconut passion sorbet,
La Digue vanilla infused tepache

BERRIES

Raspberry sponge, gel,
strawberry inspiration crunch

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.

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SUPPLEMENT ALL-INCLUSIVE 700

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ALCOHOLIC
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