

PEACOCK TERRACE

SINGLE ORIGIN COFFEE BEANS

Our exclusive specialty coffee bean selection, developed in partnership with “Café Des Iles”, the only boutique coffee company in Seychelles roasting green beans, includes two 100% Arabica beans, roasted with specific techniques on the islands.

Tanzanian Mielado AA, Ngorongoro Crater Single Origin, Honey Wash Process

An intense exothermic berry ferment. Highlighting notes of ripe fermented jackfruit and pineapple interwoven with complex tones of stewed fruit. This prized coffee boasts a luxurious, velvety body, delivering exceptional clarity, vibrant acidity, and a fresh clean finish.

Sumatra Lampung, Bukit Barisan Mountain Single Origin

Notes of dark chocolate and toasted caramel with earthy floral and fruity tones. Highlighting an exceptionally smooth and clean aftertaste

MODBAR

Americano Single Extraction, Hot Water

Breve Espresso, Half And Half

Bulletproof Espresso, Butter, Coconut Oil

Café Au Lait Doppio, Milk

Cappuccino Doppio, Steamed Milk, Foam

Con Leche Espresso, Steamed Milk

Con Panna Espresso, Whipped Cream

Cortado Espresso, Milk, Foam

Cubano Espresso, Sugar Cane

Demi Crème Espresso, Cream

Doppio Double Espresso

Espresso Single Extraction

Flat White Doppio, Steamed Milk

Galao Milk Foam, Espresso

Latte Espresso, Steamed Milk, Foam

Lungo Espresso Shot, Double Extraction

Macchiato Espresso, Foam

Mocha Espresso, Chocolate, Foam

Noisette Espresso, Dash Of Foam

Red Eye Espresso, Drip Coffee

Ristretto Espresso Short Extraction

Romano Espresso, Water, Lemon

SPECIALTY COFFEE

SIPHON

300

POUR OVER

300

FRENCH PRESS

300

COLD BREW TOWER

Neat

On the rocks

Milked

CRAFTED BY OUR BARISTA

Platte Island Signature Coffee

Espresso Tonic Espresso, Lemon, Tonic, Ice

Iced Coffee Drip Coffee, Ice

Iced Latte Drop Coffee, Milk, Ice

Soda Coffee Americano, Soda Water, Ice

Iced Mocha Espresso, Chocolate, Milk Foam

Pick your coffee bean, milk, or homemade syrup

TEAS AND INFUSIONS

Hot Or Cold

Platte Island Botanical Blend

Created exclusively for Platte Island, our signature botanical blend has been confectioned from the finest ingredients, with a sustainable approach, in partnership with Avantcha. The infusion includes vanilla, rooibos, mango, hibiscus, rosehip and orange.

Handpicked Infusion

Finest herbal selection from Moulin Garden

Exclusive Avantcha Tea Or Infusion

Tea box and jars selection

MANJARI SINGLE ORIGIN CHOCOLATE

Hot Or Cold

Manjari, a single origin 64% chocolate, is made from rare cocoa beans harvested in Madagascar, located in the northern part of the island.

The Millot plantation has sustainable sourcing at the core of their operations. They are committed to improving the living conditions of the plantation's employees and their families, as well as respecting the environment by carefully preserving water, and nourishing the soil using natural fertilizers.

The name Manjari comes from both "good" in Madagascan and "bouquet" in an Indian Hindustani dialect.

With its fleshy notes of tangy red berries, this chocolate showcases a fresh, acidic, and sharp bouquet with notes of red fruits.

WINE

Champagne

Drappier, Carte D'Or Brut, France	N.V	
Ruinart, Blanc De Blancs Brut, France	N.V	4500

Rose

Château D'Esclans, Whispering Angel, Côtes De Provence, France	2021	
Château Minuty, Rosé Et Or, Côtes De Provence, France	2021	
Hampton Water Rosé, Languedoc-Roussillon, France	2022	2100

White

Balthasar Ress, Von Unserm, Riesling Trocken, Rheingau, Germany	2021	
Craggy Range, Sauvignon Blanc, Marlborough, New Zealand	2021	
Domaine Bernard Defaix, Chablis, Chardonnay, Burgundy, France	2021	
Domaine Henri Bourgeois, Les Baronnes, Sauvignon Blanc, Loire Valley, France	2021	
Dorrance Wines, Kama, Chenin Blanc, Western Cape, South Africa	2021	
Hamilton Russell, Chardonnay, Hemel-En-Aarde, South Africa	2021	3000
Springfield Estate, Sauvignon Blanc, Robertson Valley, South Africa	2022	

Red

Bodega Weinert, Carrascal, Cabernet Sauvignon, Mendoza, Argentina	2017	
Domaine D'Ardhuy, Les Rouvrettes, Pinot Noir, Burgundy, France	2020	
Ken Forrester, Petit Pinotage, Stellenbosch, South Africa	2021	
La Spinetta, Ca Di Pian, Barbera, Barbera D'Asti, Piemonte, Italy	2019	

Sweet

Klein Constantia, Vin De Constance, Constantia, South Africa	2016	4300
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PLATTE ISLAND MEMORIES

Coffee Sumatra Lampung, 100g Bukit Barisan Mountain Single Origin	350
Coffee Tanzanian Mielado AA, 100g Ngorongoro Crater Single Origin, Honey Wash Process	350
Tea Platte Island Botanical, 100g	890

SAVORY

All-Day Breakfast Bruschetta

Smashed avocado, mushroom, asparagus,
pancetta, fried egg

Lamb & Hummus

Pomegranate-glazed lamb loin, hummus,
garlic, charred pita

Coetivy Prawn & Avocado

Toasted brioche roll, yuzu mayonnaise, caviar

Smoked Potato Empanadas

Smoked paprika aioli, parsley

Reuben On Rye

Smoked brisket, sauerkraut, emmental,
spiced Seychellois island dressing

DESSERT

Fresh Bake of the Day

Selection of viennoiseries made by Chef Vikas

Entremets

Coffee

Gianduja

Red Velvet

Chocolate

Chocolate Bonbon

5 Pieces 250

10 Pieces 500

15 Pieces 750

Chocolate Slab 300