

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	80
Breve Espresso, Half And Half	120
Bulletproof Espresso, Butter, Coconut Oil	140
Café Au Lait Doppio, Milk	140
Cappuccino Doppio, Steamed Milk, Foam	140
Con Leche Espresso, Steamed Milk	120
Con Panna Espresso, Whipped Cream	120
Cortado Espresso, Milk, Foam	120
Cubano Espresso, Sugar Cane	100
Demi Crème Espresso, Cream	120
Doppio Double Espresso	140
Espresso Single Extraction	80
Flat White Doppio, Steamed Milk	140
Galao Milk Foam, Espresso	140
Latte Espresso, Steamed Milk, Foam	140
Lungo Espresso Shot, Double Extraction	100
Macchiato Espresso, Foam	140
Mocha Espresso, Chocolate, Foam	120
Noisette Espresso, Dash Of Foam	120
Red Eye Espresso, Drip Coffee	100
Ristretto Espresso Short Extraction	80
Romano Espresso, Water, Lemon	100

SPECIALTY COFFEE

SIPHON

300

POUR OVER

300

FRENCH PRESS

300

COLD BREW TOWER

120

Neat

On the rocks

Milked

CRAFTED BY OUR BARISTA

Platte Island Signature Coffee 150

Espresso Tonic Espresso, Lemon, Tonic, Ice 120

Iced Coffee Drip Coffee, Ice 100

Iced Latte Drop Coffee, Milk, Ice 140

Soda Coffee Americano, Soda Water, Ice 100

Iced Mocha Espresso, Chocolate, Milk Foam 140

Pick your coffee bean, milk, or homemade syrup

TEAS AND INFUSIONS

Hot Or Cold **120**

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 **200**

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	400	2000
Ruinart, Blanc De Blancs Brut, France	N.V		4500

Rose

Château D'Esclans, Whispering Angel, Côtes De Provence, France	2021	240	1200
Château Minuty, Rosé Et Or, Côtes De Provence, France	2021		1450
Hampton Water Rosé, Languedoc-Roussillon, France	2022		2100

White

Balthasar Ress, Von Unserm, Riesling Trocken, Rheingau, Germany	2021		1000
Craggy Range, Sauvignon Blanc, Marlborough, New Zealand	2021		1200
Domaine Bernard Defaix, Chablis, Chardonnay, Burgundy, France	2021		1600
Domaine Henri Bourgeois, Les Baronnes, Sauvignon Blanc, Loire Valley, France	2021		1450
Dorrance Wines, Kama, Chenin Blanc, Western Cape, South Africa	2021		1600
Hamilton Russell, Chardonnay, Hemel-En-Aarde, South Africa	2021		3000
Springfield Estate, Sauvignon Blanc, Robertson Valley, South Africa	2022	250	1250

Red

Bodega Weinert, Carrascal, Cabernet Sauvignon, Mendoza, Argentina	2017		1100
Domaine D'Ardhuy, Les Rouvrettes, Pinot Noir, Burgundy, France	2020		1800
Ken Forrester, Petit Pinotage, Stellenbosch, South Africa	2021	150	750
La Spinetta, Ca Di Pian, Barbera, Barbera D'Asti, Piemonte, Italy	2019		1400

Sweet

Klein Constantia, Vin De Constance, Constantia, South Africa	2016		4300
--	------	--	------

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.

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	450
Lamb & Hummus Pomegranate-glazed lamb loin, hummus, garlic, charred pita	400
Coetivy Prawn & Avocado Toasted brioche roll, yuzu mayonnaise, caviar	500
Smoked Potato Empanadas Smoked paprika aioli, parsley	350
Reuben On Rye Smoked brisket, sauerkraut, emmental, spiced Seychellois island dressing	450

DESSERT

Fresh Bake of the Day 350

Selection of viennoiseries made by Chef Vikas

Entremets 400

Coffee

Gianduja

Red Velvet

Chocolate

Chocolate Bonbon

5 Pieces 250

10 Pieces 500

15 Pieces 750

Chocolate Slab 300