# PEACOCK TERRACE



# ROASTING EXPERIENCE ON PLATTE ISLAND

Our master barista, Dennis Kemei, proudly roasts our coffee beans for Platte Island at Peacock Terrace, allowing us to serve the freshest extraction, in every single cup, for an exceptional coffee experience.

# LOOKING TO CURATE YOUR OWN COFFEE?

It will be our pleasure to assist you in crafting your own personalised coffee.

This curated experience guides you through a unique coffee journey, blending our single-origin beans, roasted in-house to perfectly match your palate.

1000 SCR per person for the session.40 SCR per 10 grams of coffee blended and roasted.

After this unique experience, you will be invited to enjoy your personalised coffee roast throughout the resort, or to take home as a memory from Platte Island.

Discover more with Dennis at Peacock Terrace.

#### SINGLE ORIGIN COFFEE BEANS

Our exclusive specialty coffee beans have been developed in partnership with 'Café Des Iles', the only boutique coffee artisan in Seychelles processing green beans.

This selection is entirely composed of 100% Arabica, specialty and single origin coffees. All coffee beans have been sourced with a sustainable approach, within our Africa.

Each bean has been roasted with specific techniques and skills, on the islands of Seychelles.

#### TANZANIAN MIELADO AA

Region: Ngorongoro crater

Bean: Arabica

Altitude: 1,900-2,200 meters
Varieties: Red Bourbon, Kent mix
Cup notes: Exothermic berry ferment, ripe
fermented jackfruit, pineapple, stewed fruit,
velvety body, vibrant acidity, fresh clean finish.

#### **UGANDA**

Region: Mbale Bean: Arabica

**Altitude:** 1,800-2,300 meters **Varieties:** Typica, SL28, Kent

**Cup Notes:** Vanilla sweetness, blueberries highlights, velvety and creamy mouthfeel,

light acidity.

#### **SEYCHELLES**

Region: Sans Soucis Bean: Arabica and robusta Altitude: 800 meters

**Cup Notes:** medium body, seductive, symphony of flowers and fruits, caramel and nutty undertones, sourness with gentle bitterness, notes of botanicals tea-like.

#### **KENYA**

Region: Nyeri Bean: Arabica

Altitude: 1,600-1,800 meters
Varieties: SL28, SL34, Ruiru 11
Cup Notes: Strawberry and blackcurrant, sweet honey undertones, hint of lime, bright acidity, complex and balanced cup.

#### **RWANDA**

Region: Western Province

Bean: Arabica Altitude: 1,700 meters Varieties: Red bourbon

**Cup Notes:** Vibrant red berries, refined black tea undertones, rich raisin, delicate floral notes, bright acidity, medium to full body.

#### **BURUNDI**

Region: Muyinga Bean: Arabica Altitude: 1,550 meters Varieties: Red bourbon

**Cup Notes:** vibrant acidity, delicate floral aromas, candy sweetness, cherry notes.

#### MODBAR

**Americano** Single Extraction, Hot Water

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

Ristretto Espresso Short Extraction

Romano Espresso, Water, Lemon

# **Seychelles Coffee Extraction**

1500

A distinct and engaging cup of coffee.

A portion of the proceed from this rare brew will be donated to Platte Island's Turtle Conservation program.

# **SPECIALTY**

#### **Cold Brew**

(	Classic	250
I	infused	300
Sip	hon	400
Pou	ur Over	400
Fre	ench Press	400
Mo	ka	400

# **ICED**

Iced Americano Drip Coffee, Ice
Iced Latte Drop Coffee, Milk, Ice
Espresso Tonic Espresso, Lemon, Tonic, Ice
Soda Coffee Americano, Soda Water, Ice
Iced Mocha Espresso, Chocolate, Milk Foam

# PLATTE ISLAND MEMORIES

Bring back a unique souvenir from Platte Island

Platte Island In-House Roasted Coffee 150g	600
Platte Island Botanical Infusion Blend 1000	890

# **TEAS & INFUSIONS**

#### Siphon Soda Iced Tea

Infusion of the day.

#### 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. A delight to enjoy hot infused or iced.

# Handpicked

Finest herbal infusion from Moulin Garden.

#### Tea & Infusion

#### WHITE TEA

#### Sapphire Jasmine Needle

A stunning, decadent blue infusion with subtle delicate notes of Jasmine

#### **Rose White**

Elegant combination of finest organic white tea & fragrant roses

#### **BLOOMING TEA**

#### **Peach Bloom**

Beautiful marigold flower and fresh silver needle tea unfold with a scent of peach Jasmine

## **TEAS & INFUSIONS**

#### **HERBAL & FRUIT**

#### **Rush Hour Berry**

Mouthwatering combination of flavourful fruit pieces and forest berries

#### **Organic Hibiscus Flowers**

Satisfying tart infusion produced by the finest organic hibiscus whole leaves

#### **Feel Good**

A wellness blend featuring mate, cinnamon, anise, licorice, infused with bourbon vanilla

#### Organic Chamomile Cooler

Soothing organic chamomile flowers combined with refreshing peppermint

#### Lemon Verbena & Lavender

A golden infusion with citrusy floral notes, and lingering freshness

#### **Rooibos Vanilla Earl Grey**

Organic rooibos mixed with lavender blossoms, vanilla and Jasmine petals

#### Peach & Pear

Smooth and velvety organic white tea mixed with dried peach and pear pieces

#### **GREEN TEA**

#### **Organic Spring Mao Feng**

Smooth and elegant with soft nutty notes from the West Hunan Wuling Mountains

#### Jasmine Mao Jian

Finest green tea gently scented with fragrant Jasmine flowers

#### **Moroccan Mint**

Traditional blend of green gunpowder and Moroccan Nana mint leaves

#### Japanese Sencha

Sweet and aromatic steamed first flush Sencha from Kagoshima Prefecture

#### **BLACK TEA**

#### **Organic English Breakfast**

Aromatic full leaf blend of malty Assam, fruity Ceylon and sweet Yunnan tea

#### **Majestic Earl Grey**

A classic tea made with the essence of Sicilian bergamot orange and finest black tea

#### Organic Masala Spice Chai

Delicious hand blended Indian black teas and oriental masala spices

#### **Smoky Lapsang Souchong**

Gently smoked over pine wood for a classic rich and peaty taste

# SPARKLING TEA WINE

Indulge in the best of both worlds with our Sparkling Tea Wine.

A unique and refreshing blend of tea and wine.

Sip on the crisp and bubbly flavors of this hand crafted, organic sparkling beverage, available in both non (0%) and low-alcohol (5%) variants.

BLA 0% Alc	9	
LYSERØD 0% Alc		1500
GRON 5% Alc		1650
ROD 5% Alc	$\mathcal{D}$	
VINTER 5% Alc		1650

# MANJARI CHOCOLATE SINGLE ORIGIN

Manjari, a single origin 6 % 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.

# **SWEETS**

# **Bakery**

Pastéis of the day.

#### **Entremets**

Daily handcrafted entremets.

## Chocolate Bonbon & Praliné

5 pieces.

10 pieces.

15 pieces.

Chocolate slab.