# 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	140
Café Au Lait Doppio, Milk	180
Cappuccino Doppio, Steamed Milk, Foam	180
Con Leche Espresso, Steamed Milk	160
Con Panna Espresso, Whipped Cream	160
Cortado Espresso, Milk, Foam	160
Cubano Espresso, Sugar Cane	140
Demi Crème Espresso, Cream	160
Doppio Double Espresso	140
Espresso Single Extraction	140
Flat White Doppio, Steamed Milk	180
Galao Milk Foam, Espresso	180
Latte Espresso, Steamed Milk, Foam	180
Lungo Espresso Shot, Double Extraction	140
Macchiato Espresso, Foam	180
Mocha Espresso, Chocolate, Foam	160
Noisette Espresso, Dash Of Foam	160
Ristretto Espresso Short Extraction	140
Romano Espresso, Water, Lemon	160
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
Infused	300
Siphon	400
Pour Over	400
French Press	400
Moka	400

# **ICED**

Iced Americano Drip Coffee, Ice	140
Iced Latte Drop Coffee, Milk, Ice	160
Espresso Tonic Espresso, Lemon, Tonic, Ice	180
Soda Coffee Americano, Soda Water, Ice	140
Iced Mocha Espresso, Chocolate, Milk Foam	180

# PLATTE ISLAND MEMORIES

Bring back a unique souvenir from Platte Island

Platte Island In-House Roasted Coffee 150g	600
Platte Island Botanical Infusion Blend 100g	890

## **TEAS & INFUSIONS**

## Siphon Soda Iced Tea

200

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.

120

#### Handpicked

150

Finest herbal infusion from Moulin Garden.

#### Tea & Infusion

120

#### 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	300	1500
LYSERØD 0% Alc		1500
GRON 5% Alc		1650
ROD 5% Alc	330	1650
VINTER 5% Alc		1650

# MANJARI CHOCOLATE SINGLE ORIGIN

#### 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.

# **SWEETS**

Bakery	120
Pastéis of the day.	
Entremets	400
Daily handcrafted entremets.	
Chocolate Bonbon & Praliné	
5 pieces.	300
10 pieces.	600
15 pieces.	900
Chocolate slab.	800