

AVOCET

Boarding

Our Chef's Signature Salad "La Renomme" 420

Local lettuce, grilled chicken fillet, pickled palm heart, grilled tuna, Coetivy prawns, creole spicy dressing.

Vibrant Spring Bowl (v) 310

Semi-ripe papaya, watercress, mango, bell peppers, cucumber, local lime.

Salad Zorite Grandmama 350

Octopus with green mango, bell pepper, coriander.

Seychelles Big Game Fish 350

Smoked marlin rillettes, fresh mesclun salad, crispy bread.

Beef Carpaccio 440

Fine sliced beef, spices, French beans, semi-dried tomatoes, Dijon mustard dressing.

Cauldron

Bouillon la Tete Bourgeoise 300

Traditional bouillon blanc fish soup from Seychelles, bilimbi.

"Potage du Marche" 300

Creamy vegetable soup, cheese croutons.

The Crossing

Welcome to The Crossing where the vibrant flavors of Creole meet the refined elegance of French cuisine. Here, you have the choice to savor each dish either in its **Creole** vibe **OR French** essence.

Green Job Fish 440

Dennis Island Drop-off
200gr Fillet

Creole

"Kari Koko" - Curry
Steamed Rice
Seasonal Chutney

French

"Façon Beurre Meuniere"
Mashed Potatoes
Parsley Lemon sauce

Pork Belly 450

Val Dandor Farm
300gr Bone-in

Creole

Spiced Ribs Slow Cooked
Sweet Potatoes
Corn Salad

French

Granny Smith Apple Puree
Confit Potatoes
Cereal Gratin

White Shrimps 550

Coetivy Island
4 x 16/20

Creole

Creole Marination
Mazanbik Orange sauce
Coconut Chutney & Rice

French

Pan Fried a la minute
Lemon Garlic Parsley
Smoked Paprika

Rib Eye Steak 1190

Noire Baltique
20 Days Dry-aged

Supplement of 750 for
half board/full board

Creole

Grilled, Curry Salt
Kat kat Manioc
Creole Butter

French

Josper Grilled
Baby Potatoes
Light Bearnaise

Chicken Supreme 460

Anse la Mouche
By 100gr

Creole

Curry Crust
Local Saffron Potatoes
Curry Leaf Jus

French

Corn Textures
Croquette, Baby Corn
Puree, Crumble

Farmed Vegetables 390

Jacques Matombe
Plant-Based (v)

Creole

"Kari legume Grand mama"
Steamed rice
Seasonal chutney

French

Ratatouille 2.0
Baked Together
Crispy Olive Fougasse

Merla's Desserts

Chocolate Cashew Cremeux 230

Chocolate cremeux, candied cashew, sea salt caramel.

Coconut Crème Brulée 230

Papaya confit, papaya jam, coconut crisps

Banana Toffee Pudding 210

Banana cake, toffee sauce, caramelized banana, bourbon vanilla ice cream.

Spice Pain Perdu 200

Spiced cake, dulce de leche, caramelized orange marmalade, chantilly cream.

Tropical Fruit Sliced (v) 190

Ice-cream & Sorbet 60

Mango and Lime sorbet.

15% VAT and 10% service charge are included.

All prices are in Seychelles Rupees.

All products are 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.