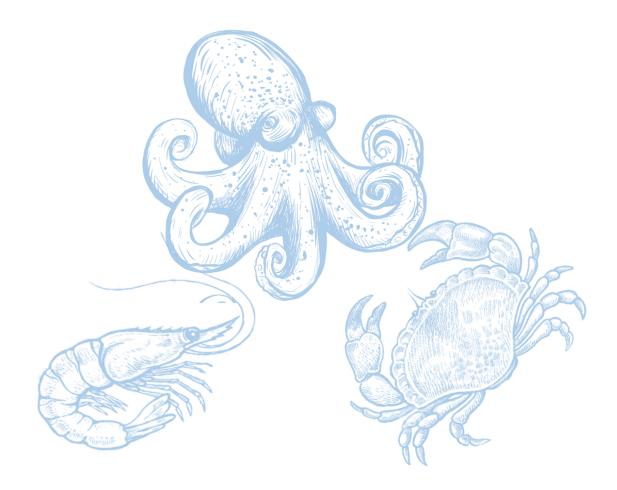




# SEAFOOD PLATTER



sharing for 2 persons lobster   prawns   calamari   red snapper   mussels per 100g	3200
Yellowfin Tuna	270
Mini Fish	280
Jobfish	280
Baby Octopus	290
Red Snapper	290
Giraffe Crab	290
Calamari	345
Rock Lobster	345
Scallops	350
Shrimps	480
Mussels	320
Availability subjected to Season	

Preferred cooking style

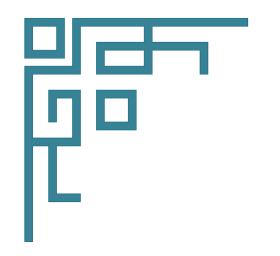
Steamed | Poached | Grilled

Accompanied with one of your choice:

Roasted Vegetables | Mashed Potatoes Green Salad | Steamed Rice

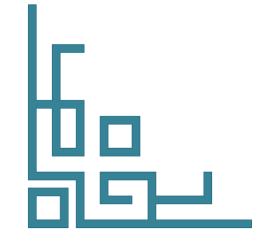
Served with an array of sauces
Creole, Lemon Butter, White Wine Sauce & Chili
Coulis

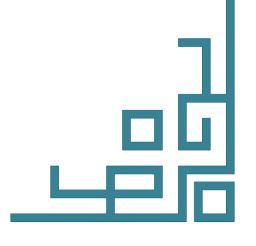
Please note that some food may contain allergens. Kindly inform the team of any dietary requirements.





# LUNCH MENU

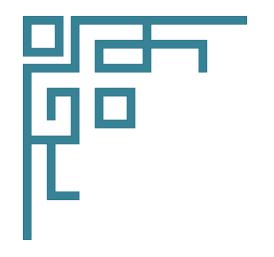




STARTER	
Crab Cake	0/0
pineapple salsa	260
Seafood Minestrone	250
shrimps, calamari, mussels,	350
red snapper & jobfish	
Tomato Mozzarella Crostini	
fresh tomatoes, mozzarella cheese, balsamic reduction & basil pesto	370
Mixed Green Salad	
lemon & mint dressing	190
PIZZA	
Shrimps & Calamari Pizza	
fresh tomato sauce, shrimps, calamari,	
mozzarella, dried oregano & olive oil	
mozzarena, ariea oregano & onve on	380
Con Prosciutti	
fresh tomato sauce, Parma ham,	
mozzarella, dried oregano & olive oil	
	320
Margherita	
fresh tomato sauce, mozzarella,	
dried oregano & olive oil	
	320

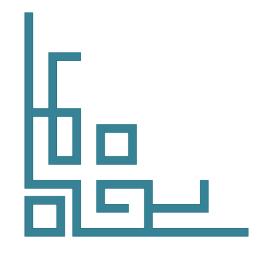
# FROM THE LAND

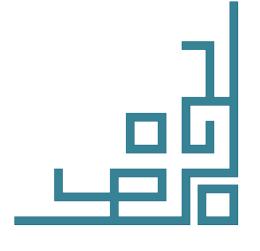
Beef Tenderloin cheesy potato wedges, mixed greens & red wine jus	495
Savoy Beef Burger French fries or mixed green salad or potato wedges	320
Chicken Brochette mixed green salad or French fries	250
DESSERT	
Assorted Ice Cream roasted mixed nuts	130
Assorted Fresh Fruit Platter	190





# DINNER MENU





# STARTER

Warm Octopus Confit pickled vegetables, infused jus & squid ink crackers	325
Scallop Ceviche	340
lemon, coriander, orange & avocado	340
Lobster Carpaccio	350
mesclun, rocket & mango coulis	
Truffle Flavored Green Pea Soup	325
homemade prawns & lobster ravioli with lemon avocado espuma	323
Red Snapper Bouillabaisse	
dill & Pernod foam	295
Beef Carpaccio	
cheese pesto mushroom,	295
balsamic caviar, honey mustard, rocket leaves & grana Padano flakes	
Organic Quinoa	
rocket leaves, fennel, pomegranate,	225
almond & mango dressing	
Crispy Zucchini Involtini	
ricotta cheese & pink grapefruit aioli	275

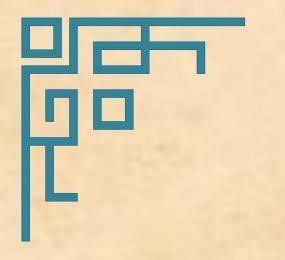
Please note that some food may contain allergens. Kindly inform the team of any dietary requirements.

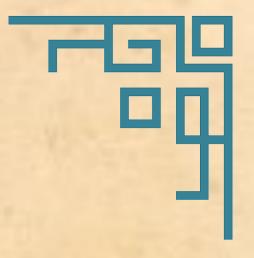
# MAIN COURSE

Smoked Salmon Ravioli mascarpone cheese, lobster bisque, prawns tempura & Remy Martin foam	485
Free Range Grilled Chicken Breast risotto & turmeric flavored coconut cream	395
Sweet Spiced Flavored Duck Magret pumpkin three ways, sautéed bock choy, poached pear & berry coulis	485
Slow-cooked Pork Belly carrots, stuffed tomato couscous, broccoli, caramel & spicy Jus	485
Australian Lamb Cutlet sweet potato, spinach risotto & spicy fig coulis	575
Beef Tenderloin braised shallot, crispy leek, red wine jus, & Zealandia potato mousseline	595

## **DESSERTS**

Green Tea Ginger Rolls lemon marmalade	210
Chocolate Fondant vanilla ice cream	220
Chocolate & Rum Cake mixed berry coulis	220
Fresh Fruit Salad mint & orange infusion	210
Assorted Ice Cream caramelized almonds	130

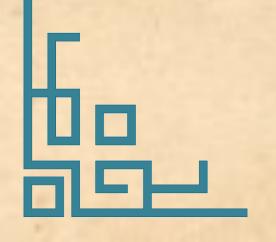


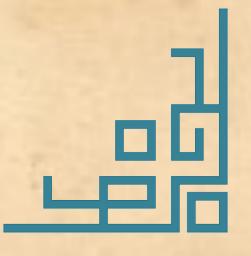


Chinese

Cuisine

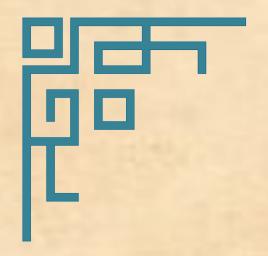
中国菜

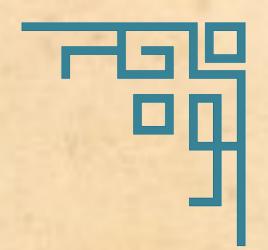






		-	10
6			司
匝	Deep Fried Chicken Wonton Carrot, chives, spring onion, & sweet chili sauce	200.00	J
	Sichuan Baby Octopus salad Sesame seed, sesame oil, xo sauce & coriander leaves	320.00	
	BBQ Chicken Honey soya, dry chili, parsley, sesame seed	230.00	
	Chilled black fungus salad Black vinegar, bell pepper, fresh coriander, sesame seeds	230.00	
	Main Course主菜		
	Chef Myo style kung pao chicken Spring onion, cashew nuts, bell pepper, dry chili	310.00	
	Braised Beef Fresh broccoli, mushroom, Chinese herbs & sweet spices	310.00	
	Chef special steamed mini fish	805.00	ř.
6	Crispy Sweet & Sour Pork  Tri color capsicum, spring onion, pineapple, fresh coriander & cucumber  Please note that some food may contain allergens. Kindly inform the team of any dietary requirements.	340.00	긞
	All prices are in Seychelles currency & inclusive of 15% VAT & 10% Service Charge	里	Б

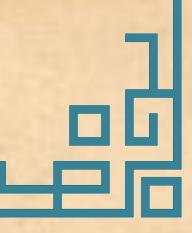




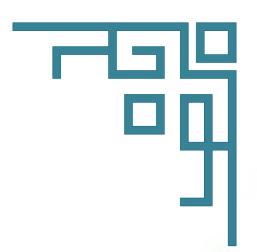
Braised Eggplant Mince chicken, light soy sauce, spring onion, sesame oil & coriander leaves	260.00
Rice & vermicelli Chinese Style Fried Rice Shrimps, eggs, garlic & spring onion	320.00
Wok fried Vermicelli Chicken Chicken & vegetables	260.00
Wok fried Vermicelli Shrimp Shrimps, vegetables & eggs	320.00
Stir fried lamb slice Black pepper, oyster sauce, light soy sauce, spring onion, tri bell pepper	430.00
Wok fry garlic Chinese cabbage Oyster sauce, spring onion & sesame oil	260.00



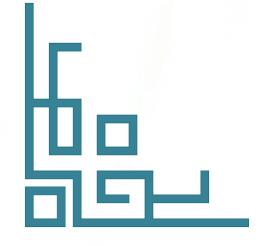
Please note that some food may contain allergens. Kindly inform the team of any dietary requirements.

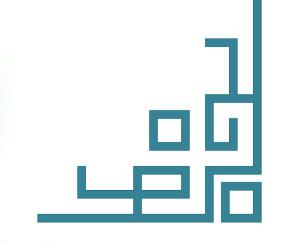




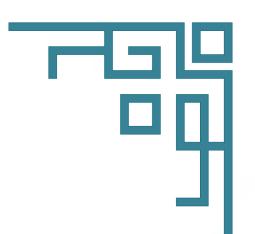


# LAWASIGNE GRILL NIENUS NIENUS









Please chose your favorite salt from the list for marinate your meat

(Pepper salt, chili salt, garlic salt, lemon salt, herbs salt, charcoal salt, paprika salt)

## B.B.Q Lamb Chop

775.00

With sautéed vegetables

## B.B.Q Local Pork Sausage

With Sautéed vegetable & pineapple sauce

350.00

## B.B.Q Chicken Thigh

With sautéed vegetable & red wine jus

300.00

## B.B.Q Tenderloin Steak

With sautéed vegetable & red wine jus

425.00

### B.B.Q Rib

Sautéed vegetable & pineapple

275.00



Please note that some food may contain allergens. Kindly inform the team of any dietary requirements.

