

Seafood Platter
sharing for 2 persons
lobster | prawns | calamari | red snapper | mussels
3,200

STARTER

Crab Cake 260
pineapple salsa

Seafood Minestrone 350
shrimps, calamari, mussels, red snapper & jobfish

Tomato Mozzarella Crostini 370
fresh tomatoes, mozzarella cheese, balsamic reduction & basil pesto

Mixed Green Salad 190
lemon & mint dressing

PIZZA

Shrimps & Calamari Pizza 380
fresh tomato sauce, shrimps, calamari, mozzarella, dried oregano & olive oil

Con Prosciutti 320
fresh tomato sauce, Parma ham, mozzarella, dried oregano & olive oil

Margherita 320
fresh tomato sauce, mozzarella, dried oregano & olive oil

The **fish**
MARKET

	per 100g		per 100g
Yellowfin Tuna	270	Calamari	345
Mini Fish	280	Rock Lobster	345
Jobfish	280	Scallops	350
Baby Octopus	290	Shrimps	480
Red Snapper	290	Mussels	320
* Giraffe Crab	290		

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



From the Land

Beef Tenderloin 495
cheesy potato wedges, mixed greens & red wine jus

Savoy Beef Burger 320
French fries or mixed green salad or potato wedges

Chicken Brochette 250
mixed green salad or French fries

DESSERT

Assorted Ice Cream 130
roasted mixed nuts

Assorted Fresh Fruit Platter 190



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sharing for 2 persons
lobster | prawns | calamari | red snapper | mussels
3,200

The **fish**
MARKET

STARTER

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



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**Roasted Vegetables | Mashed Potatoes
Green Salad | Steamed Rice**

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

Main Course

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

DESSERT

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



Pescado

seafood restaurant

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STARTER

Warm Octopus Confit

*pickled vegetables, infused jus
& squid ink crackers*

325

Scallop Ceviche

lemon, coriander, orange & avocado

340

Lobster Carpaccio

mesclun, rocket & mango coulis

350

Truffle Flavored Green Pea Soup

*homemade prawns & lobster ravioli with lemon avocado es-
puma*

325

Red Snapper Bouillabaisse

dill & Pernod foam

295

Beef Carpaccio

*cheese pesto mushroom,
balsamic caviar, honey mustard, rocket leaves & grana Pa-
dano flakes*

295

Organic Quinoa

*rocket leaves, fennel, pomegranate,
almond & mango dressing*

225

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.

**All prices are in Seychelles currency
& inclusive of 15% VAT & 10% Service Charge**

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 bok 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

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DESSERTS

DESSERT

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

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