



"Tik Tik ou Lalang"

Palmist Salad (v) Coconut Palm from Desroches Island	370	Moutya's Ceviche Red Snapper, Coconut Milk Lime, Squid Ink Chip	410
Octopus Salad Traditional Dish Revisited Smoked Octopus	395	Local Soup of the Day Ask around what's the soup of the day	260

"Alim mon Dife" (includes 1 side)

Angus Beef Tenderloin Skewers Lemon Marination	910
Fish of the Season Pickled Onions, Creole Tomato Sauce	570
Seychelles Coetivy Prawns Garlic Butter	710

"Manz dan mon Lasyet" (Chef's Special)
(for 2 and includes 2 sides)

Seafood Platter Lobster, Coetivy Prawn, Octopus, Fish, Garlic Butter and Creole Sauce <small>HALF BOARD, FULL BOARD & ALL INCLUSIVE- SUPPLEMENT 1150</small>	2,850	Meat Platter Chicken Drumsticks, Beef Tenderloin, Lamb Chop, Homemade BBQ Sauce <small>HALF BOARD, FULL BOARD & ALL INCLUSIVE- SUPPLEMENT 900</small>	2,700
--	--------------	---	--------------

"Zepis ou Lavi"

Chicken and Potatoes Curry Paratha, Tomato Satini	520	Red Snapper Curry Coconut Rice, Cucumber Satini	540
Octopus Curry Steamed Rice, Coconut Satini	550	Roots and Fruits Curry (v) Steamed Rice, Green Papaya Satini	475

"En Pti Git Anplis"

Indian Ocean Fried Rice	125	Sauteed Bred Lanmar (v)	125
Sweet Potato Fries (v)	190	Garlic Bread	120