

QUENCH

MIXOLOGY

PLATTE MULE	250
White Rum, Mint, Lime, Ginger Beer	
NEGRONI BERGAMOTTO	300
Gin, Lillet Blanc, Italicus	
DOU	200
Pimms No.1, Amaretto, Dolin Rouge, Chocolate Bitters	

FRUITS

ARTISAN CRAFT FRESH JUICE	220
Alain Milliat Selection 33cl	
ICED TEA	120
Peacock Terrace Concoction of the Day	
TROPICAL SMOOTHIE	250
Seasonal Fruit Smoothie	
SPICY DETOX	250
Tropical Mocktail	

SODA

CLASSIC	120
Coke, Coke Zero, Sprite, Fanta, Red Bull, Soda Water, Ginger Ale, Ginger Beer	
TONIC	120
Franklin & Sons	

BEER & CIDER

SEYBREW	150
Seychelles, Bottle 28cl	
HEINEKEN	170
Netherlands, Bottle 33cl	
HEINEKEN 0%	170
Netherlands, Bottle 33cl	

WATER

Seychelles Val Riche Sparkling 75cl	120
Acqua Panna 75cl	230
San Pellegrino 75cl	230

WINE

CHAMPAGNE

Drappier, Carte D'Or Brut, France	N.V.	2150
Moët & Chandon, Ice Impérial, France	N.V.	3500
Vollereaux, Réserve Brut, France	N.V.	1850

ROSE

Château D'Esclans, Whispering Angel, Côtes De Provence, France	2021	1300
Château Miraval, Côtes De Provence, France	2021	1400
Montfleury, Mendoza, Argentina	2022	1100

WHITE

Balthasar Ress, Von Unserm, Riesling, Rheingau, Germany	2021	1000
Domaine Bernard Defaix, Chablis, Chardonnay, Burgundy, France	2021	1700
Dorrance Wines, Kama, Chenin Blanc, Western Cape, South Africa	2021	1600
Hamilton Russell, Chardonnay, Hemel-En-Aarde, South Africa	2021	3400
Penfolds, Koonunga Hill, Chardonnay, South Australia	2020	900
Waterkloof, Sauvignon Blanc, Stellenbosch, South Africa	2022	900

RED

Boekenhoutskloof, Chocolate Block, Syrah Blend, Franschhoek, South Africa	2017	1700
Bouchard Finlayson, Pinot Noir, Galpin Peak, Hemel-En-Aarde, South Africa	2020	2350
Château Quintus, Saint-Émilion Grand Cru, Right Bank Bordeaux, France	2019	1750
Domaine D'Ardhuy, Les Rouvrettes, Pinot Noir, Burgundy, France	2021	1800
Hamilton Russell, Pinot Noir, Hemel-En-Aarde, South Africa	2019	3400
Peter Lehmann, Shiraz, South Australia	2017	1000

We are delighted to offer a selection of fine organic and local wines, crafted with passion and expertise available on request to pair perfectly with your luxurious getaway.

BREAKFAST

Available from 06:00 to 11:00

• CONTINENTAL (N)

800

Selection of hot beverages, freshly squeezed juices
Seasonal fruits, yoghurt, toasted muesli, fruit compôte
Fresh pastries, gourmet preserves
Charcuterie, cheese, smoked fish selection, tomato compôte

• ENGLISH (E) (N)

1000

Includes all items of the continental breakfast, with a choice of:

DESROCHES ISLAND FREE RANGE EGGS (E)

Fried, poached, scrambled or boiled with mushrooms, hash browns,
slow-roasted tomatoes, baked beans

- Choice of bacon (beef or pork)
- Choice of sausage (chicken or beef)

OMELETTE (E) (GF)

Classic or Egg white with choice of filling: tomato, cheese, peppers,
mushrooms, chili, ham, onion, spinach

AVOCADO TOAST (E)

Avocado, tomato dakoos, olive oil, herbs, wholewheat and grain toast

- Choice of shaved boiled egg or grilled halloumi

LENTIL DOSA - PANCAKE (GF) (V) (DF)

Lentil pancake (egg free), tempered potatoes, turmeric, chilli,
fresh coriander, yogurt and garden mint chutney

EGGS BENEDICT (E)

Poached eggs, freshly baked muffins, spinach, Hollandaise sauce

- Choice of smoked salmon, pork ham, bacon or chicken pastrami

FRENCH CREPE (V)

Salted caramel, cinnamon sugar

• MIDDLE EASTERN (N)

1300

Selection of hot beverages, freshly squeezed juices
Seasonal fruits, berries, yoghurt, toasted muesli, fruit compôte
Hummus, marinated olives, labneh with za'atar
Shakshuka with braised peppers, onion, tomato
Halloumi cheese, lamb sausage, pita bread

• GREEN & WELLNESS (N) (V)

1100

Selection of hot beverages, freshly squeezed juices
Seasonal fruits, berries, yoghurt, toasted muesli, fruit compôte
Raw carrot and orange chia seed pudding
Avocado, baby spinach, baby gem, edamame salad

FLOATING BREAKFAST EXPERIENCE

1000

Start your island morning with our floating breakfast experience.
Choose from our breakfast selection presented and served in your private pool.

(GF) Gluten-Free, (VG) Vegan, (V) Vegetarian, (DF) Dairy Free, (E) Eggs, (N) Nuts

ALL PRICES ARE IN SEYCHELLES RUPEE, INCLUSIVE OF 10% SERVICE CHARGE AND 15% VAT.
SHOULD YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS, KINDLY ADVISE OUR SERVICE TEAM.

LEVANT

Available from 11:00 to 22:00

MEZZEH

LEVANT DIPS & BREADS (VG) (N) 550

Hummus, muhammara, mixed olives, pita bread

ANTIPASTI (N) 700

Selection of charcuterie, Mediterranean cheeses, Smoked fish, roasted vegetables, fermented pickles, pita and sourdough bread

FLATBREADS

Traditional Turkish stone-baked flatbread, filled with marinated toppings

ANGUS BEEF (N) 810

Beef tenderloin, tomato, bell peppers, onion, garlic

SHAKSHUKA (V) 650

Tomato, red peppers, aubergine, paprika, cumin, garlic yoghurt

CHARCOAL OVEN & GRILL

All main courses are embered by sustainable hardwood charcoal

CHICKEN SOUVLAKI (GF) (N) 900

Chicken thigh skewers, tzatziki, charred baby gem, pita bread, mustard lemon dressing

LAMB KEBAB 950

Lamb mince, garlic, parsley, pomegranate onion, bell pepper, pita bread, slow roasted tomato

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COMFORT

Available from 11:00 to 22:00

SALADS

KALE & BUTTERNUT (VG) (DF) (N)	420
Garden kale, roasted butternut, sweet potato, cherry tomato, quinoa, spiced pumpkin seeds, lemon	
MYKONOS SALAD (GF) (V)	550
Baby gem lettuce, red onion, cherry tomato, cucumber, feta, oregano, Kalamata olives, lemon olive oil dressing	
BURRATA & GARDEN TOMATO (GF) (V) (N)	500
Seychelles burrata, island tomato, basil pesto, olive, balsamic	
CLASSIC CAESAR SALAD (E)	
Baby gem, garlic crostini, parmesan, white anchovies, crisp bacon	
• Grilled organic chicken breast	550
• Coetivy prawns, lemon, roasted garlic	700

SOUP

ROASTED BUTTERNUT (V)	450
Oven-baked butternut, carrot, parmesan puff, honey	
CHICKEN & VEGETABLE (GF) (DF)	500
Double clear broth of corn-fed chicken, garden vegetables	

BURGERS & SANDWICHES

All served with fries and garden slaw

ISLAND CLUB SANDWICH (E)	750
Toasted country loaf, grilled chicken, egg mayonnaise, emmental, bacon, lettuce, tomato	
BEEF BURGER (E)	900
Chargrilled beef patty, caramelized onion, cheese, lettuce, tomato, gherkins, truffle mayonnaise	

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COMFORT

Available from 11:00 to 22:00

STONE-BAKED PIZZA

Thin and crispy sourdough base

Served with roasted Neopolitan sauce, garden herbs, mozzarella, and cheddar

Gluten free option is available

MARGHERITA (V) (N)

550

Bocconcini mozzarella, pesto, garlic, basil

1771

650

Pepperoni, prosciutto, rocket leaves, parmesan shavings

FARMACY (V)

750

Roasted pumpkin, peppers, marinated aubergine, grilled courgette, mushrooms, feta, avocado, rocket, coconut tzatziki

SEYCHELLES

850

Coetivy prawns, octopus, calamari, white fish, roasted peppers, garlic, parsley

PASTA

Gluten free option is available

SEAFOOD MARINARA LINGUINI

1400

Butter poached lobster, clams, prawns, mussels, chili, garlic, olive oil

SPAGHETTI BOLOGNESE

950

Wagyu mince, garden tomato, oregano, thyme, garlic, shaved parmesan

PENNE PUTTANESCA

850

Sautéed garden tomatoes, olives, capers, anchovies, roasted peppers, garlic, parsley

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CHARCOAL OVEN & GRILL

All main courses are embered by sustainable hardwood charcoal.

GRAIN-FED BLACK ANGUS BEEF ^(GF)	1450
Chargrilled beef fillet, grilled vegetables, crispy potato, beef jus	
BUTTER CHICKEN ^(N)	1100
Braised chicken, cashew, tomato, steamed rice, pickles, papadums	
REEF FISH ^(GF)	1200
Oven-roasted reef fish, grilled vegetables, lemon	
• Choice of tomato salsa or lemon butter sauce	
ROAST CHICKEN & ROOT VEGETABLES ^(GF)	1100
Butter herb roasted chicken breast, root vegetables, thyme jus	

DESSERTS

CHOCOLATE MUD CAKE ^(E)	450
Rich chocolate sponge, chocolate ganache, bitter chocolate glaze	
NEW YORK BAKED CHEESECAKE ^(E)	400
Passion fruit gel, diplomat cream	
SEASONAL FRUIT PLATTER ^{(GF) (VG) (DF)}	300
Selection of seasonal fruits	
CHEESE SELECTION ^(N)	600
Chef's choice of four cheeses, dried fruits, nuts, homemade bread and marmalade	

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TURTLE BAY

Available from 11:00 to 22:00

KIDS MENU

300 per dish

SWEET POTATO & CORN SALAD (GF) (V)

Baby spinach, sweet potato, corn kernels, cucumber

GARDEN SALAD (GF) (VG) (DF)

Avocado, lettuce, tomato

RAW VEGETABLE CRUDITES (GF) (VG) (DF)

Carrot, cucumber, tomato

GRILLED CHEESE SANDWICH (V)

Cheddar, spinach, fries

SLIDER

- Choice of beef patty or chicken, lettuce, tomato, cheddar, fries

SPAGETTI BOLOGNAISE

Bolognese sauce, cheddar

CHICKEN PENNE PASTA

Chicken breast, braised tomato and peppers, broccoli

MAC & CHEESE (V)

Baked macaroni with parmesan cream sauce, melted cheddar

MINI PIZZA MARGARITA (V) (N)

Tomato sauce, mozzarella, pesto

CHICKEN NUGGETS (E)

Crumbed chicken breast pieces, fries, tomato sauce

FISH FINGERS (E)

Crumbed fish fillets, fries

GRILLED FISH (GF)

Roasted pumpkin, broccoli, mash potato

VEGETABLE PUREES (GF) (VG) (DF)

Butternut pumpkin, potato, peas or carrot

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OVER-NIGHT MENU

Available from 22:00 to 06:00

SALADS

CLASSIC CAESAR SALAD (E)

Baby gem, garlic crostini, parmesan, white anchovies, crisp bacon

- Grilled organic chicken breast 550
- Coetivy prawns, lemon, roasted garlic 700

MYKONOS SALAD (GF) (V)

550

Baby gem lettuce, red onion, cherry tomato, cucumber, feta, oregano, Kalamata olives, lemon olive oil dressing

BURGERS & SANDWICHES

All served with fries and garden slaw

ISLAND CLUB SANDWICH (E)

750

Toasted country loaf, grilled chicken, egg mayonnaise, emmental, bacon, lettuce, tomato

BEEF BURGER (E)

900

Chargrilled beef patty, caramelized onion, cheese, lettuce, tomato, gherkins, truffle mayonnaise

CHARCOAL OVEN & GRILL

All main courses are embered by sustainable hardwood charcoal

GRAIN-FED BLACK ANGUS BEEF (GF)

1450

Chargrilled beef fillet, grilled vegetables, crispy potato, beef jus

BUTTER CHICKEN (N)

1100

Braised chicken, cashew, tomato, steamed rice, pickles, pappadums

REEF FISH (GF)

1200

Oven-roasted reef fish, grilled vegetables, lemon

- Choice of tomato salsa or lemon butter sauce

DESSERTS

CHEESE SELECTION (N)

600

Chef's choice of four cheeses, dried fruits, nuts, homemade bread and marmalade

NEW YORK BAKED CHEESECAKE (E)

400

Passion fruit gel, diplomat cream

ITALIAN BROWNIE (E)

400

Mascarpone, chocolate brownie, caramel sauce

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