

DOUCEURS

MENAGE A TROIS CHOCOLATS

White, dark & milk chocolate
molten cake, matcha yoghurt ice cream

(E)

500

SAN SEBASTIAN

Burnt vanilla cheesecake,
fresh berry confiture

(E) (N)

400

CREME BRULEE

Vanilla & genmaicha custard,
freshly burnt caramel

(GF) (E)

400

STONE FRUIT

Charred baked stone fruit,
soy sesame sorbet,
thyme syrup, vegan crumble

(GF) (VG) (N)

350

TORTA DI CAPRI

Italian almonds, dark chocolate,
amaretto sour cream,
coconut gelato

(GF) (E) (N)

350

ICE CREAMERY

Selection of fresh island
churned ice cream and sorbets
90/per scoop



GRAIN

*Please ask your server for our vegan or
gluten free pasta & noodle options*

RISOTTO CACCIO E PEPPE

Carnaroli rice, butter, parmesan, truffle cream

(GF) (V)

900

FRUTTI DI MARE

Rigatoni pasta, mixed seafood, herbs, olive oil,
shellfish pomodoro, pecorino

1300

KALE PESTO

Fusilli, kale, basil & walnut pesto, potato,
local water spinach, parmesan, pecorino

(N) (V)

750

PAPARDELLE AL RAGU DI MANZO

Hand made pasta, 6 hours braised wagyu beef,
mushrooms, vegetables, parmesan

(E)

1200

*"Every dish we serve is a celebration.
Not just of flavors, but of sincerity
and a deep sense of belonging."*

Chef Amber

*Each dish at La Perle reflects our
chefs' love for nature's rhythm:
simple, honest, and intentional.*

*With ingredients sourced sustainably from
the waters and islands of Seychelles,
we offer a Mediterranean brasserie in
harmony with Asian sensibility, restraint,
balance, and deep respect for the moment.*

*Rooted in seasonality, guided by
experience, and expressed with quiet
clarity, our chefs become storytellers,
drawing from a lifetime of travels and
transformations, cooking from their
deep ethnic roots without compromise.*

BRASSERIE

SEAFOOD ON ICE

Ponzu, ume tartar, fermented chili, whiskey sauce, lemon

choice of:

Shrimps: 5 Coetivy prawns, 2 jumbo shrimps

Oysters: 5 no.2 Marennes Oleron, fines de claire

The tasting: 2 oysters, 2 jumbo, 2 Coetivy prawns

(E)

950

WAGYU BURGER

200 gr. wagyu beef, sweet bun,
condiments, caramelized onions,
parmesan & garlic gremolata fries

(E)

1000

UMAMI BURGER

150 gr. lobster & shellfish "kaisen katsu",
Hokkaido bun, mango chutney, tobiko
sweet mayo, sour French fries & nori

(E)

900

LE STEAK FRITES

250 gr. wagyu rib eye yaki-niku, mesclun
salad, fries, 5 peppercorn mascarpone

2000

MISO FISH

Local red snapper, shiro miso, bonito flakes,
leek & potato gratin, miso-truffle fish velouté

1200

BRAISED RIBS

Bourguignon style braised wagyu beef ribs,
creamy mashed potato, mixed vegetables

(GF)

1500

EAST

THAI GREEN CURRY

Coconut, green curry, chili, basil,
choice of vegetarian or chicken

(GF) (VG)

850 / 950

CHARCOAL TURMERIC FISH

Onion sambal sauce

(GF) (DF)

1100

REEF DUMPLINGS

Lobster, reef fish, scallops, red chili oil,
black vinegar, hot & sour sauce, peanuts

(DF) (E) (N)

700

PAD KRAPAOW

Minced pork, Thai basil, chili, oyster sauce,
fish sauce, crispy egg, garlic

(DF) (E)

700

CHARRED

Crafted over sustainable
wood & coconut charcoal fire

STICKY BABY CHICKEN

Misoyaki glaze, soy honey gastrique

1300

THE WHOLE CATCH

Whole fish your way
(pre-order required)

2000/KG

LAMB CHOPS

Green pea cream, mint oil & tzatziki milk

(GF)

1500

LETTUCE PARMIGIANA

Parmesan, olive oil, balsamic reduction, almonds

(GF) (V) (N)

850

CHARRED LANGOUSTE

Spiny lobster, pineapple & passion fruit salsa

(GF)

2000

On the Side

GRILLED VEGETABLES

CREAMED SPINACH

FRENCH FRIES

MASHED POTATO

JASMINE RICE

GREEN SALAD

200

PLATTE OMAKASE

Ever evolving set of six curated creations,
spiced edamame, Miso clam soup, wakame salad,
(minimum 2 persons, only by pre-order).

NI

Nigiri (6 pieces)

Sashimi (6 pieces)

Maki rolls (6 pieces)

2 2 0 0

SHI

Nigiri (12 pieces)

Sashimi (12 pieces,)

Maki rolls (12 pieces,)

3 8 0 0

ROKU

Nigiri (18 pieces)

Sashimi (18 pieces)

Maki rolls (24 pieces)

6 0 0 0

SUSHI

Local seafood, sustainably caught
served with soy, pickled ginger & wasabi

MAKI ROLLS

(6 pieces)

Avocado & cucumber

(V)

550

Platte California

(V) (E)

550

Spicy tuna

(E)

550

NIGIRI

(3 pieces)

Tuna

Fire torched, yuzu kosher

280

Reef fish

Mentaiko sweet mayo

(E)

280

Octopus

Leek & spicy garlic sauce

280

SASHIMI

(4 pieces)

Tuna

330

Reef fish

330

Octopus

330

SOUP

CHICKEN NOODLE

Earthy Japanese broth, soba noodles,
vegetable duxelle, crispy garlic oil

(E)
660

VELOUTE

Platte pumpkin & butternut squash,
truffle & sage vegan butter, almond cracker

(V) (N) (GF)
600

TOM YUM TALAY

Coconut broth, mushrooms,
lemongrass, seafood & crustacean

(GF)
900

SALAD

MIDORI

Cucumber, mixed greens, crispy tofu, avocado,
green beans, roasted sesame vinaigrette

(DF) (VG)
650

PEACH CAPRESE

Lettuce, endives, mozzarella, pine seeds, basil,
marinated tomato & pickled peach dressing

(GF) (V)
650

BRASSERIE EGG SALAD

Wild greens, poached egg, potato, sunflower seed,
house Chinese BBQ pork belly, sherry dressing

(DF) (E) (N)
650

Add:

CHICKEN TENDERS

150 GR.
350

COETIVY ISLAND SHRIMPS

6 Pcs.
600

TAJIMA WAGYU STEAK

125 GR.
750

STARTER

TUNA TARTARE

Avocado, yuzu sesame dressing

600

SHRIMP BITES

Crispy breaded shrimp,
mango salsa, wasabi dressing

(DF) (E)
750

V-MEZZE

Pistachio & kalamata tapenade,
smoked bean hummus,
spiced carrot hummus, pita

(VG) (DF)
700

PORTOBELLO

Charred, soy glaze, togarashi,
Takamaka rum tropical salad

(VG) (DF)
600

SCALLOPS

Cauliflower mousseline, dukkha,
pancetta meuniere butter

(N) (GF)
600

STONE OVEN

PIZZA MARGHERITA

Bocconcini mozzarella, garlic, passata,
garden herbs, fresh pine seed pesto

(V)
700

PIZZA ORTOLONA

Eggplants, peppers, zucchini, bocconcini,
ricotta, garden basil, cherry tomato, passata

(V)
800

PANE E BURRATA

Minute baked bread, warm burrata, parmesan,
cherry tomato salad, balsamic reduction

(V)
800

SEYCHELLOIS TONNO

Tuna preserve, garden chili, ricotta
passata, sumac onion & herbs salad

800

FROMAGES

5 cheese pizza, honey dressing, walnuts

(V) (N)
850

PIZZA DI CARNI

Bocconcini mozzarella, prosciutto, green olives,
passata, basil, pancetta, arugula,
parmesan, cracked pepper

800