

# 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)

## CREME BRULEE

Vanilla & genmaicha custard,  
freshly burnt caramel

(GF) (E)

## STONE FRUIT

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

(GF) (VG) (N)

## TORTA DI CAPRI

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

(GF) (E) (N)

## ICE CREAMERY

Selection of fresh island  
churned ice cream and sorbets



# 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)

## FRUTTI DI MARE

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

## KALE PESTO

Fusilli, kale, basil & walnut pesto, potato, local water spinach, parmesan, pecorino  
(N) (V)

## 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:*

**Shripms:** 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)

## WAGYU BURGER

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

## UMAMI BURGER

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

## LE STEAK FRITES

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

## MISO FISH

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

## 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)

## CHARCOAL TURMERIC FISH

Onion sambal sauce

(GF) (DF)

## REEF DUMPLINGS

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

(DF) (E) (N)

## PAD KRAPAOW

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

(DF) (E)

# CHARRED

Crafted over sustainable  
wood & coconut charcoal fire

The below listed items are served with a choice of sidedish

## STICKY BABY CHICKEN

Misoyaki glaze, soy honey gastrique

## 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)

## 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

# 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)

## Platte California

(V) (E)

## Spicy tuna

(E)

## NIGIRI

(3 pieces)

Tuna

Fire torched, yuzu kosher

## Reef fish

Mentaiko sweet mayo

(E)

## Octopus

Leek & spicy garlic sauce

## SASHIMI

(4 pieces)

Tuna

## Reef fish

## Octopus

## SOUP

### CHICKEN NOODLE

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

(E)

### VELOUTE

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

(V) (N) (GF)

### 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)

### PEACH CAPRESE

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

(GF) (V)

### BRASSERIE EGG SALAD

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

(DF) (E) (N)

## Add:

### CHICKEN TENDERS

150 GR.

### COETIVY ISLAND SHRIMPS

6 Pcs.

600

### TAJIMA WAGYU STEAK

125 GR.

750

## STARTER

### TUNA TARTARE

Avocado, yuzu sesame dressing

### 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)

### PORTOBELLO

Charred, soy glaze, togarashi,  
Takamaka rum tropical salad

(VG) (DF)

### SCALLOPS

Cauliflower mousseline, dukkha,  
pancetta meuniere butter

(N) (GF)

## STONE OVEN

### PIZZA MARGHERITA

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

(V)

### PIZZA ORTOLONA

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

(V)

### PANE E BURRATA

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

(V)

### SEYCHELLOIS TONNO

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

### 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