



AVOCET

ALL-DAY MENU

Starters

Soup of the Day
200

Smoked Root Vegetables
Smoked beetroot, local cream cheese,
orange segments, honey & cashew
240

Chicken Croquettes
Chicken croquette, pickle vegetables,
french dressing, creole spices
260

Coetivy Island Prawns
Breaded Coetivy Island prawns,
mint & pineapple dip
290

 **Mount Rozier Flower Garden Sauvignon Blanc - SCR 160**

Yellow Fin Tuna Tartare
Tuna loin, coconut milk,
crispy plantain, citrus dressing
340

Sautéed Mussels
Sautéed mussels, cream,
lemon & coriander sauce
340

Octopus Carpaccio
Octopus, passion fruit coulis, fresh
greens sourced from the local farm
360

Salads

Millionaire Palm Heart Salad
Garden salad, mango vinaigrette
360

Aldabra Island Tuna Salad
Tuna, egg, local greens, confit potatoes
380

Creole Smoked Marlin Fish Salad
Papaya dressing
370

Local Handmade Burrata
Tomato coulis, mixed greens, grilled peach
390



The Jasper Experience

AUTHENTIC SMOKY FLAVORS CRAFTED IN OUR CHARCOAL OVEN

SEAFOOD

Catch of the Day 460

 **De Grendal Chardonnay/Viognier - SCR 175**

Aldabra Island Tuna Loin 470

Coetivy Island Jumbo Prawns 510


Octopus 590

Island Rock Lobster 900

Supplement half board/full board - SCR 500

Seafood Platter for two 2500

Supplement half board/full board - SCR 700

 **Klein Constantia Sauvignon Blanc - SCR 790**

PREMIUM MEATS

Chicken Leg 360

Pork Belly 400

Beef Strip Loin 490

Lamb Chops 650


Supplement half board/full board - SCR 280

Premium Beef Rib Eye Steak 670

Supplement half board/full board - SCR 250

 **Klein Constantia Cabernet | Merlot - SCR 225**

Mixed Grill Platter for two 1500

 **The Huntsman Journey's End Red Blend - SCR 980**

ALL SERVED WITH TWO SIDES AND ONE SAUCE

Signature Mains

Paneer Butter Masala
Basmati rice and fresh herbs
510

Red Snapper Cooked in Banana Leaf
Bell pepper, Creole rice, lemongrass sauce
530

 **Ken Forrester Petit Chenin Blanc - SCR 165**

Confit Anse La Mouche Duck Leg
Creamy polenta, local spinach, orange sauce
540

Tuna & Coetivy Island Prawns
Flambéed with Takamaka rum, sweet potatoes,
pak choy, sauce vierge
560

Creole Curries

SERVED WITH BASMATI RICE
AND EGGPLANT CHUTNEY

Chickpeas & Potatoes Curry
380

Chicken Curry
400

Fish Curry
430

Octopus Curry
460

SERVED MILD -
SPICE IT UP WITH LOCAL CHILI!

Wine Pairing Recommendation:



Wine by the glass



Wine by the bottle

15% VAT and 10% service charge are included. All prices are in Seychelles Rupees.
All products are prepared in an area where allergens are present.
For those with allergies, intolerances and special dietary requirements who may wish to
know about the ingredients used, please ask a member of the management team.

Pastas & Risotto

Tagliatelle with Creamy Chicken
Truffle oil, fresh herbs
400

Pumpkin and Coconut Risotto
Local spinach, coconut milk
430

Spaghetti with Seafood
Creole sauce
440

Penne Oven Baked
Smoked beef brisket, mushrooms
450

Sides

**French Fries | Basmati Rice |
Truffle Mashed Potatoes | Mixed Grilled
Vegetables | Mixed Green Salad**

Sauces

**Creole sauce | Lemon Butter sauce |
Peppercorn sauce | Rosemary sauce**

SUPPLEMENT FOR EXTRA SIDES
AVAILABLE AT AN ADDITIONAL CHARGE

