

## LOCAL APPETIZERS

- |   |  |     |
|---|--|-----|
|  | <b>LOSEAN FISH CEVICHE (S)</b><br><i>Local Daily Catch, Ginger, Pineapple, Mango and Fresh Herbs<br/>         Praslinoise Coconut and Lime Marinade.</i> | 375 |
|  | <b>SALAD OF CRAB AND CONFIT BELL PEPPERS (S)(L)</b><br><i>Palmhearts and Mango</i>   | 375 |
|  | <b>FRESH INDIAN OCEAN YELLOW FIN TUNA TARTAR (S)</b><br><i>Yellow Fin Tuna, Island Avocado, Fresh Lime and Crispy Vegetables</i>                         | 375 |
|  | <b>LOCAL MILLIONAIRE SALAD (S)</b><br><i>Smoked Marlin, Palm Hearts, Bell peppers, Mango and Papaya<br/>         Calamansi Dressing</i>                  | 320 |
|  | <b>CCREOLE OCTOPUS SALAD (S)</b><br><i>Island Fruits, Onion Relish, Red Chili, Coriander, Lime and Garlic Mayo</i>                                       | 320 |
|  | <b>LOCAL CHICKEN FARMED HOMEMADE SAMOSA (G)(L)</b><br><i>Praslin Chicken Farm, Served with Chutney and Crushed Chili</i>                                 | 290 |
- 

**SOUPS**
- |   |   |     |
|---|---|-----|
|  | <b>TOMATO &amp; WATERMELON GAZPACHO (A)(V)</b><br><i>Organic Tomatoes, Island Mint and Arugula Sorbet</i> | 220 |
|  | <b>VALLEE DE MAI PALM HEART SOUP (L)(V)</b><br><i>Palm Heart and Truffle Salad</i>                        | 220 |



Locally Authentic; this dish contains 75% or more of locally sourced and organic produces

(A) Alcohol (G) Gluten (L) Lactose (N) Nuts (P) Pork (S) Shellfish (V) Vegetarian  
 All prices are in Seychelles Rupees (SCR) and include 15% government Tax and 10% service charge.

## APPETIZERS

<b>OYSTERS MIGNONETTE</b>	Dozen 950
<i>Apple mignonette, Tabasco, Local Lime</i>	½ Dozen 475
<b>BEEF CARPACCIO (A)(L)</b>	345
<i>Wagyu Beef, Pickled Onions, Cold Pressed Olive Oil and Capers Parmagiano Flakes, Pine Nuts and Arugula</i>	
<b>PAN FRIED FOIE GRAS (A)(G)(L)</b>	385
<i>Star Fruit, Vanilla Chutney, Dark Takamaka Rum and Brioche Toast</i>	
<b>POACHED TIGER SHRIMPS IN TAKAMAKA DARK RHUM (A)(S)</b>	375
<i>Spiced Pineapple and Passion Fruit</i>	
<b>FRUTTI DI MARE RISOTTO ½ (A)(L)(S)</b>	320
<i>Lobster, Clams, Mussels, Grouper, Scallops, Prawns and Arugula Scotti Rice and Parmesan Flakes</i>	
<b>CASSEROLE OF BOUCHOT MUSSELS AND CLAMS ½ (A)(S)</b>	290
<i>Local Spices</i>	
<b>RAFFLES CLASSIC CAESAR SALAD ½ (Prawns Brochette) (L)(G)(S)</b>	210
<i>Romaine, Watercress, Shaved Parmesan, Croutons, Anchovy</i>	

## SALADS


 <b>PRASLIN MIXED SALAD (V)</b>	250
<i>Mixed Leaves, Cherry Tomatoes, Bell Peppers, Papaya and Palm Hearts Mango and Passion Fruit Dressing</i>	
<b>CAPRESE (L)(V)</b>	290
<i>Buffalo Mozzarella, Heirloom Tomatoes, Avocado and Arugula Truffle Balsamic</i>	
<b>LOSEAN GREEK SALAD (V)(L)</b>	275
<i>Cucumber, Capsicum, Kalamata olive, Feta cheese Cherry Tomatoes and Aged Balsamico</i>	
<b>RAFFLES CLASSIC CAESAR SALAD (Prawns Brochette) (L)(G)(S)</b>	375
<i>Romaine, Watercress, Shaved Parmesan, Croutons, Anchovy</i>	



Locally Authentic; this dish contains 75% or more of locally sourced and organic produces

(A) Alcohol (G) Gluten (L) Lactose (N) Nuts (P) Pork (S) Shellfish (V) Vegetarian  
All prices are in Seychelles Rupees (SCR) and include 15% government Tax and 10% service charge.

## LOCAL CREOLE DISHES

 **LOSEAN SEA FOOD PLATTER (For Two)(A)(L)(S)** \*3 500  
*Whole Lobster, Octopus, Prawns, Clams, Mussels and Calamari  
 Local Catch of the Day, Creole Rice, Creole Sauce and Papaya Chutney*

 **DEEP SEA FISH ROUGAILLE (S)** 645  
*Christophine Confit, Wild Rice and Crispy Vegetables*

 **DENIS ISLAND BABY CHICKEN SALMI (A)(L)(P)** 590  
*Denis Island Farmed Chicken, Potato Chutney, La Digue Island Vanilla  
 Roasted Palm Hearts Wrapped in Bacon*

 **TRADITIONAL FRICASEE SEYCHELLOIS OCTOPUS (S)** 490  
*Coconut Milk, Curry Leaves, Red Chili*

### PASTA & RISOTTO

**BABY PUMPKIN TORTELLINI (S)(L)(A)** 645  
*Casserole of Seafood, Infused with Local Curry Leaves and Cinnamon*

**FRUTTI DI MARE RISOTTO (A)(L)(S)** 590  
*Lobster, Clams, Mussels, Grouper, Scallops, Prawns and Arugula  
 Scotti Rice and Parmesan Flakes*

**SCHIAFFONI RAGOUT (G)(P)** 475  
*Homemade Salted Creole Sausage and Tomato Ragout with Coriander*

**HOMEMADE GOAT CHEESE RAVIOLI (G)(L)(N)(V)** 390  
*Fromage de Chevre, Pine Nuts, Sun Dried Tomatoes and Spinach  
 Pesto and Lemon Confit*

**PENNE PASTA ARRABBIATA (G)(V)** 325  
*Plum Tomatoes, Fresh Basil, Rosemary, Garlic and Hot Red Chili Flakes*



Locally Authentic; this dish contains 75% or more of locally sourced and organic produces

(A) Alcohol (G) Gluten (L) Lactose (N) Nuts (P) Pork (S) Shellfish (V) Vegetarian  
 All prices are in Seychelles Rupees (SCR) and include 15% government Tax and 10% service charge.

## PIZZA

<p><b>NAPOLITANO (V)(G)(L)</b></p>	<p>190</p>
<p><i>Mozzarella Cheese, Fresh Tomato Sauce, Oregano Extra Virgin Olive Oil</i></p>	
<p><b>QUATTRO FORMAGGI (V)(G)(L)</b></p>	<p>255</p>
<p><i>Mozzarella Cheese, Goat's Cheese, Blue Cheese, Parmesan Fresh Tomato Sauce</i></p>	
<p><b>LOSEAN PIZZA (S)(G)(L)</b></p>	<p>305</p>
<p><i>Mozzarella Cheese, Fresh Tomato Sauce, Basil, Mussels, Prawns, Crab Local Catch, Calamari</i></p>	
<p><b>PROSCIUTTO (P)(G)(L)</b></p>	<p>265</p>
<p><i>Mozzarella Cheese, Rocket Salad, Parmesan, Parma Ham Portobello Mushroom, Fresh Tomato Sauce</i></p>	
<p><b>HAWAIIAN PIZZA (P)(G)(L)</b></p>	<p>220</p>
<p><i>Fresh Tomato Sauce, Mozzarella, Ham and Pineapple</i></p>	
<p><b>CAPRICCIOSA (P)(G)(L)</b></p>	<p>295</p>
<p><i>Pepperoni, Salami, Mozzarella Cheese, Fresh Tomato Sauce Oregano</i></p>	
<p><b>CHICKEN TIKKA PIZZA (G)(L)</b></p>	<p>270</p>
<p><i>Mozzarella Cheese, Labneh, Chicken Tikka, Onion Rings, Fresh Tomato Sauce</i></p>	
<p><b>VEGGIE PIZZA (V)(G)(L)</b></p>	<p>220</p>
<p><i>Mozzarella Cheese, Fresh Tomato Sauce, Pesto, Eggplant Zucchini, Three Color Capsicum, Onion, Rings, Olives</i></p>	



Locally Authentic; this dish contains 75% or more of locally sourced and organic produces

(A) Alcohol (G) Gluten (L) Lactose (N) Nuts (P) Pork (S) Shellfish (V) Vegetarian  
All prices are in Seychelles Rupees (SCR) and include 15% government Tax and 10% service charge.

## SEAFOOD

- |   |  |
|---|--|
|    | <p><b>DEEP SEA WHOLE RED SNAPPER (FOR TWO)(S)</b> <span style="float: right;">1 500</span><br/> <i>Marinated and Baked with Local Spices</i><br/> <i>Served with Grilled Vegetables, Coconut Rice</i><br/> <i>Snake Gourd Salad and Creole Sauce</i></p>                     |
|    | <p><b>LINE CAUGHT GROUPER FOR TWO (FOR TWO)(S)</b> <span style="float: right;">1 500</span><br/> <i>Marinated with Local Spices and Wrapped in Banana Leaves</i><br/> <i>Served with Grilled Vegetables, Coconut Rice</i><br/> <i>Snake Gourd Salad and Creole Sauce</i></p> |
|   | <p><b>ROCK LOBSTER WHOLE (L)(S)</b> <span style="float: right;">**950</span><br/> <i>Baked with Parsley and Garlic and Served with Grilled Vegetables</i><br/> <i>Coconut Rice, Snake Gourd Salad and Creole Sauce</i></p>   |
|    | <p><b>LOCAL RED SNAPPER BAKED IN COCONUT CRUST (S)(L)</b> <span style="float: right;">645</span><br/> <i>Snake Gourd Salad and Saffron Sauce</i></p>   |
|    | <p><b>NICOISE SALAD WITH SEARED YELLOW FIN TUNA STEAK (S)</b> <span style="float: right;">645</span><br/> <i>Local Yellow Fin Tuna Steak</i></p>   |
|  | <p><b>CASSEROLE OF BOUCHOT MUSSELS AND CLAMS (A)(S)</b> <span style="float: right;">550</span><br/> <i>Local Spices</i></p>  |



\* Scr 1,500.00 supplement per order on half/ full board package

\*\* Scr 300.00 supplement per order on half/ full board package



Locally Authentic; this dish contains 75% or more of locally sourced and organic produces

(A) Alcohol (G) Gluten (L) Lactose (N) Nuts (P) Pork (S) Shellfish (V) Vegetarian  
 All prices are in Seychelles Rupees (SCR) and include 15% government Tax and 10% service charge.

## SEAFOOD FROM THE GRILL

-  **RED SNAPPER (S)** 645  
*Locally caught Red Snapper served with Coconut Rice, Grilled Vegetables, Papaya Salad, Pumpkin Chutney and Creole Sauce*
-  **GROUPER (S)** 645  
*Locally caught Grouper served with Coconut Rice, Grilled Vegetables Papaya Salad, Pumpkin Chutney and Creole Sauce*
-  **TUNA (S)** 590  
*Locally caught Tuna served with Coconut Rice, Grilled Vegetables Papaya Salad, Pumpkin Chutney and Creole Sauce*
- SHRIMPS (S)** 645  
*Grilled Shrimps served with Coconut Rice, Grilled Vegetables Papaya Salad, Pumpkin Chutney and Creole Sauce*

## MEAT FROM THE GRILL

*All our char grilled meats are served with Balsamic shallot, Portobello mushrooms, home dried tomatoes, grilled local pumpkin and French fries*  
**SAUCES:** *Pepper sauce, Hermitage sauce or Chimichurri*

### CAPE GRIM BEEF TASMANIA

Cape Grim Beef is a proud collective of beef farmers throughout Tasmania, King and Flinders Islands, and they are committed to sustainable farming and ethical practices. They nurture the finest quality cattle, without harming the pristine environment. The cattle is raised on rich pastures with nothing else added, Cape Grim Beef is hand-selected and rigorously graded, rewarding you with pure beef flavour – made by nature. At Raffles Seychelles we are proud to offer our guests premium beef cuts exclusively from Cape Grim Beef.

- SIRLOIN 200g** [CAPE GRIM BEEF] 690
- RIBEYE 300g** [CAPE GRIM BEEF] 750
- TENDERLOIN 200g** [CAPE GRIM BEEF] 750
- LAMB CHOPS** 790



Locally Authentic; this dish contains 75% or more of locally sourced and organic produces

## DESSERT

	<b>TAKAMAKA BABA RUM (G)(L)(A)</b> <i>Vanilla Chantilly, Guava Ice Cream, Takamaka Rum and Fruit Sauce</i>	245
	<b>CARAMELIZED ISLAND BANANAS (L)(A)</b> <i>Chocolate Sauce, vanilla Chantilly, Rum and Raisin Ice Cream</i>	245
	<b>CRÊPÉS SUZETTE (G)(L)(A)</b> <i>Pan Seared Orange, Passion Fruit and Takamaka Rum Syrup Passion Fruit Ice Cream</i>	245
	<b>PRASLIN MESS (L)(N)</b> <i>Coconut Meringue, Praslin Fruits, Mango and Passion Fruit Sauce</i>	245
	<b>CHOCOLATE LAVA CAKE (G)(L)(N)</b> <i>Chocolate Sauce and La Digue Vanilla Ice Cream</i>	225
	<b>COCO AND MANGO CHOCOLATE MILLE FEUILLE (L)(N)</b> <i>Mango Sauce, Coconut Ice Cream and Coconut Shavings</i>	225
	<b>PASSION FRUIT CRÈME BRÛLÉE (L)(N)</b> <i>Papaya Sorbet and Coconut</i>	210
	<b>HONEY YOGURT CHEESE CAKE (G)(L)(N)</b> <i>Oreo Biscuit Crumble, Island Fruit Sauce and Nutmeg Ice Cream</i>	210
	<b>SEASONAL FRUIT PLATTER</b>	190
	<b>LOSEAN SORBET AND ICE CREAM SELECTION (G)(L)</b>	190



Locally Authentic; this dish contains 75% or more of locally sourced and organic produces

(A) Alcohol (G) Gluten (L) Lactose (N) Nuts (P) Pork (S) Shellfish (V) Vegetarian  
All prices are in Seychelles Rupees (SCR) and include 15% government Tax and 10% service charge.