MENU CURIEUSE

SOUP

Traditional Chinese clear vegetable & sesame oil soup	190
Chicken dumplings soup with vegetables & sesame oil (g)	210
Traditional Chinese corn soup with crab meat (s)	245
Thai spicy n sour clear prawn soup, flavoured with lemon grass & kaffir lime (s)	245

COLD APPETIZERS

Romaine lettuce with tofu, Julien of vegetables with sesame mustard dressing	235
Julien of fresh vegetables wrapped in rice paper and served with 'Nuoc Cham' sauce	225
Black fungus tossed in onions, grilled chicken and coriander served with soya lemon dressing (g)	275
Traditional Thai salad of papaya, dried shrimp, vegetable and lime chili dressing (n,s)	225
Soft crab lump with lemon leaf, tomato, chili, avocado and curry mayo dressing (s)	345
Rice noodle with cucumber, mint, carrot, mango, basil, prawn in 'Nuoc Cham' sauce (s)	335
Grilled shredded beef in fish sauce, lime Juice, palm sugar with celery, carrot and $onion(s,g)$	335

HOT APPETIZER

Homemade cottage cheese marinated with yoghurt and Indian spices (1)	315
Broccoli marinated with cheese, yoghurt, cream, cashew nut and infuse with Cardamon (l,n)	275
Crispy Mushroom tossed with garlic, chili and soya (g)	190
Grilled chicken skewer and rice cake served with peanut and sweet soy sauce (n,l,g)	310
Chicken marinated with cheese, cream and infused with saffron (n,l)	345
Crispy fried lamb tossed in sesame seeds, bell pepper and soya chili (g)	345
Batter fried prawns with sweet chili sauce (s,g)	475
Batter fried prawns tossed with wasabi mayo and bell pepper (s)	475
Batter fried calamari tossed in onion, garlic and ginger with salt and pepper(s)	395
Chicken satay, beef satay, 'Som Tom Chay' and Vietnamese spring rolls (for two) (n.l.s.g)	495

MEAT & POULTRY

C	Chicken tossed with butter, garlic and Mongolian spice served with crispy noodles (s,g,l)	545
C	Chicken cooked in onion, tomato, cream flavoured with fenugreek, serve with bombay potato (n,l)	545
D	Deep fried chicken tossed with sweet and sour sauce, cucumber and pineapple	525
Lamb shank cooked in onion, tomato, cream and cashew nuts serve with bombay potato (l,n) Braised lamb cooked with coconut, tamarind, potato and red curry paste Beef tossed in mushroom, broccoli and sesame oil served with ginger spring onion sauce (g) Stir fried beef tossed in black pepper sauce (s,g)		645
		625
		590
		590
S	hredded beef cooked in onion, garlic, chi <mark>l</mark> i, kafir lime leaf & basil oyster sauce(s,g)	590
R	Roasted duck in red curry, coconut, lemon grass, pineapple, basil and cherry tomato	645

SEAFOOD

Prawns tossed with garlic, chili, onion, bell pepper and oyster sauce (s,g)	765
Shrimps tossed with chili, garlic, soya, onion and Sichuan pepper (n,s,g)	765
Guizhou style steamed fish with ginger, garlic and bell pepper with soya vinegar sauce (g)	545
Steamed fish in spring onion, ginger, bok choy and sesame oil with superior sauce (g)	545
Fish cooked with red curry, coconut, lemon grass, eggplant and basil	545
Grilled fish marinated in curry leaf, mustard, served with malabari sauce and Bombay potato (1)	545
Crispy fried fish tossed in onion, garlic, chili and ginger served with black bean sauce (s,g)	545
Salmon marinated and grilled in fruity bulgogi marination, served with mushroom and bok choy	(g)645

Curieuse Asian Salad 🕐 Vietnamese Spring Roll 🕐 Mushroom Chicken Salad Som Tom Salad 🥩 Thai Crab Salad 炎

Vegetable Clear Soup 🕐 Chicken Wonton Soup Sweet Corn Crab Soup Tom Yum Goong 🦇 🥖

Prawn Noodle Salad Thai Beef Salad 🦛

Tawa Paneer 🕜 Malai Broccoli 🕐 🦇 Chili Mushroom 🗸 Chicken Satay Murg Zafrani Tikka Konjee Sesame Lamb 🥩 Golden Fried Prawn 炎 Wasabi Shrimp 炎 Salt n Pepper Calamari Curieuse Sampler 🆚

Mongolian Chicken Butter Chicken Masala 🗐 Sweet n Sour Chicken Nalli Gosht 炎 Lamb Massaman 🥩 Stir Fried Beef Black Pepper Beef 🏘 Beef krapow 🜙 🥔 Thai Duck Curry 🥔

Chili Prawns 🏘 🥑 Szechuan Shrimps ┙ Guizhou Steamed Fish Steamed Catch of the Day Thai Fish Red Curry 炎 Malabari Fish Black bean Fish 🥩 Salmon Bulgogi

VEGETARIAN

Stir Fried Vegetables	Vegetable tossed in garlic, sesame oil and soya oyster sauce (s,g)	275
Sichuan Vegetables 🕐 🥑	Seasonal vegetable tossed with garlic, Sichuan pepper and light soya (g)	275
Mapu Tofu 🥒	Firm tofu, seasonal vegetable tossed with garlic, Sichuan pepper and chili garlic sauce (s,g)	325
Thai Green Curry 🕜	Vegetable cooked with green curry, coconut, lemon grass, basil and kafir lime	295
Subz Handi 🖤	Spring vegetables cooked in onion cashew based gravy and serve with bombay potato (n,l)	275
Paneer Makhani 🕜	Cottage cheese cooked in tomato, cream and cashew based gravy serve with bombay potato (n,l)	325
Dal Tadka 🕜	Yellow dal cooked with cumin, garlic, onion, tomato and serve with bombay potato (l)	255
Vegetable Fried Rice 🕜	Rice tossed in mushroom, corn, carrot and seasome oil and $soya(g)$	245
Vegetable Hakka Noodle 🕅	Noodle tossed in garlic, onion, vegetable and seasome oil with soya(g)	310

*All main courses are served with your choice of steamed jasmine rice or basmati rice

Chef Speciality Vegetarian Spicy Food (a)Alcohol (n)Nuts (p)Pork (l)Lactose (s)Shellfish (g)Gluten All prices are in Seychelles Rupees (SCR) and inclusive 15% government tax and 10% service charge