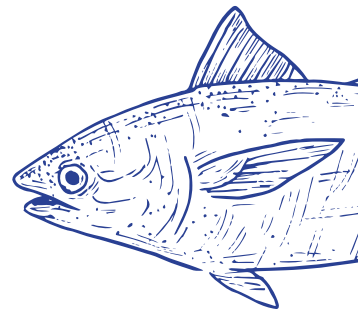


Fish &

RESTAURANT AND BAR



Fish & RAW

Tuna caviar <i>with crepes, sour cream & chives</i> 🧀	175 SCR
Tuna tartare <i>with avocado cream & brioche</i>	375 SCR
Tuna sashimi	235 SCR
A couple of oysters	195 SCR
Ceviche, avocado and mango	250 SCR
Beef tartar <i>with truffle & chips</i> 🥩	350 SCR

Fish & STARTERS

Octopus & Olives	195 SCR
Guacamole with tapioca chips 🌿	260 SCR
Grilled capsicum with tonnato sauce	235 SCR
Burrata with vanilla cherry tomatoes 🌿 🧀	325 SCR
Spicy eggplant with peanut sauce 🌿 🧀	185 SCR
Avocado, and roasted capsicum salad 🌿	310 SCR
Caesar salad <i>with Chicken or Prawns of your choice</i> 🍗 🧀	310 SCR

Fish & SHARE

Cold seafood plateau <i>Crab, Prawns, Oysters, tuna tartare</i>	1550 SCR
Hot seafood platter <i>Lobster, Squid, Prawns, Mussels</i>	1995 SCR
Tuna Ribs BBQ	345 SCR

Fish & FIRE

Chicken thighs 🍗	260 SCR	Garlic Shrimp	545 SCR
Ribeye steak 🥩	645 SCR	Butter Lobster	1550 SCR
BBQ Chicken wings	260 SCR	Catch of the Day	445 SCR

Focaccia & Butter or olive oil of your choice 125 SCR

Fish & SOUPS

Gazpacho Papaya and Avocado 🌿 <i>with prawns-optional</i>	375 SCR
Fisherman's Soup with Focaccia	450 SCR

Fish & PASTA

Lobster & crab ravioli 🧀 <i>with creamy Bisgue</i>	385 SCR
Seafood pasta	475 SCR
Pasta a la Bolognese 🍗 🧀	315 SCR

Fish & NOT SO FISH

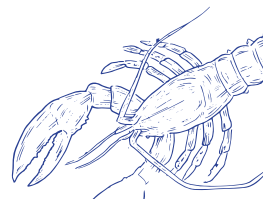
Seychelles Fish Curry	440 SCR
Job fish and Miso sauce 🧀 <i>with Creamy potatoes</i>	415 SCR
Tom Yum Risotto with Shrimp 🧀	475 SCR
Asparagus-Squash Risotto 🌿	285 SCR
Soft shell crab burger <i>with avocado mousse</i>	395 SCR
Extremely cheesy Beef Burger 🍗 🧀	325 SCR
Tuna steak with chimichurri sauce	425 SCR

Something to FINISH

Our Selection of Cheeses 🧀	275 SCR
<i>Comté, Vieux Pane, Gorgonzola, Seychelles honey</i>	
Four Shades of Citrus 🌿	195 SCR
<i>Gluten-free tart of jellied citrus with lemon curd</i>	
Chocolate cheesecake 🧀	195 SCR
<i>with pineapple chutney & coconut foam</i>	
Matcha Vanilla Panna Cotta 🧀	195 SCR
Side Dishes	125 SCR
Sauces	25 SCR

🌿 Vegetarian 🍗 Poultry 🥩 Meat 🧀 Dairy product

Important Note: 10% service charge will be added to tables of 6 guests or more



SPECIALTY

FRESH DAILY

Wine List

By the glass / 15 cl

PROSECCO

Zonin Prosecco Brut 175 SCR

WHITE WINE

The Story Teller "The Crab & The Heron" Sauvignon Blanc 130 SCR

Petit Chardonnay 130 SCR

Zonin Pinot Grigio 9% 125 SCR

ROSE WINE

Backsberg Summer Berry Rosé 125 SCR

Domaine Laroche Rosé 140 SCR

RED WINE

Maison Castel Cabernet Sauvignon 110 SCR

The Story Teller "The Fairy & The Crocodile" Pinot Noir 180 SCR

By the bottle / 75 cl

WHITE WINE

South Africa

Petit Chardonnay 650 SCR

The Story Teller "The Crab & The Heron" Sauvignon Blanc 650 SCR

Groote Post Seasalter Sauvignon Blanc 840 SCR

Backsberg Smuggler's Chardonnay 1010 SCR

Arendsig Colombard 1030 SCR

Sprinfontein "Terroir Selection" Chenel (Organic) 1100 SCR

New Zealand

Oyster Bay Pinot Gris 740 SCR

Craggy Range Sauvignon Blanc 880 SCR

Heaphy "Moutere" Chardonnay, Neslon 1010 SCR

Italy

Zonin Pinot Grigio 9% 620 SCR

Maremma Toscana, Vermentino, Tenuta Fertuna (Organic) 790 SCR

Bramito, Chardonnay, Castello della Sala 1120 SCR

La Scolca Gavi dei Gavi Black Label 1580 SCR

France

AOC Alsace Collection Gewurztraminer 2020 860 SCR

Chablis Les Chanoines, Domaine Laroche 990 SCR

AOC Pinot Blanc, Cave de Ribeauvillé 780 SCR

Maison Champy Cuvée Edme 1230 SCR

Sancerre, Pascal Jolivet 1360 SCR

Pouilly-Fume "Nebulla" Domaine Gitton 1985 SCR

RED WINE

France

Maison Castel Cabernet Sauvignon 480 SCR

Bourgogne "La Foret" Joseph Drouhin 880 SCR

Le Petit Haut Lafitte Rouge 2014 1560 SCR

Italy

Bolgheri "Il Bruciato" Guado Al Tasso 1420 SCR

South Africa

Arendsig Shiraz 880 SCR

The Story Teller "The Upside Down Tree of Life" Red Blend 890 SCR

The Story Teller "The Fairy & The Crocodile" Pinot Noir 890 SCR

The Garajeest "Bruce" Cabernet-Franc 950 SCR

Argentina

Terrazas de los Andes, Malbec 950 SCR

ROSE WINE

France

Love by Léoube Rosé 780 SCR

Cote de Provence "Amista" 1100 SCR

South Africa

Backsberg Summer Berry Rosé 580 SCR

Domaine Laroche Rosé 690 SCR

SPARKLING WINE

Zonin Prosecco Brut 770 SCR

Corkage Fee – SCR 750 per bottle.

Alcohol & Soft

BEER

SeyBrew / 35 cl	85 SCR
Slow Turtle Cider / 35 cl	105 SCR

GIN / 4 cl

Gordon's London Dry Gin	100 SCR
Gordon's Premium Pink Gin	120 SCR
Tanqueray London Dry Gin	140 SCR
Tanqueray No. Ten	220 SCR
Bulldog Gin	160 SCR
Hendrick's Gin	240 SCR
Hendrick's Neptunia Gin	280 SCR
Monkey 47 Gin	280 SCR

TEQUILA / 4 cl

Olmecca Blanco 100% Agave	140 SCR
Olmecca Supremo Gold 100% Agave	160 SCR
Don Julio Blanco	220 SCR
Don Julio Reposado	260 SCR
Don Julio 1942	840 SCR

RUM / 4 cl

Takamaka Blanc Rum	120 SCR
Takamaka Dark Spiced	140 SCR
Captain Morgan Original Spiced Rum	140 SCR
Captain Morgan Jamaica Rum	150 SCR
Plantation O.F.T.D. Overproof Rum	180 SCR
Diplomático Mantuano	210 SCR
Zacapa No. 23 Centenario	360 SCR

ABSINTHE / 4 cl

Pernod Absinthe	240 SCR
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SCOTCH WHISKY / 4 cl

Grant's Triple Wood	110 SCR
Chivas Regal 12 Year Old	180 SCR
Chivas Regal 18 Year Old	380 SCR
Laphroaig 10 Year Old	320 SCR
Glenfiddich 12 Year Old DoubleWood	240 SCR
Glenfiddich 18 Year Old	480 SCR

IRISH WHISKEY / 4 cl

Jameson Irish Whiskey	130 SCR
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AMERICAN WHISKEY / 4 cl

Jack Daniel's Old No. 7	150 SCR
Woodford Reserve Distiller's Select	220 SCR

COGNAC & BRANDY / 4 cl

Torres 10 Year Old Brandy	130 SCR
Martell VS	220 SCR
Martell XO	680 SCR

LIQUEURS / 4 cl

Giffard Limoncino	100 SCR
Kahlúa Coffee Liqueur	120 SCR
Jägermeister	130 SCR
Aperol	130 SCR
Campari	130 SCR
Passoa	140 SCR
The Bitter Truth Golden Falernum	140 SCR
Hayman's Sloe Gin	130 SCR
Frangelico Liqueur	140 SCR

VERMOUTH / 4 cl

Cinzano Rosso Vermouth	100 SCR
Dolin Dry Vermouth	140 SCR

VODKA / 4 cl

Absolut Blue	120 SCR
Skyy Infusions Citrus	130 SCR
Cîroc Vodka	220 SCR

MOCKTAILS

Home-Made Raspberry Lemonade / 35 cl	110 SCR
Grapefruit & Lychee Lemonade / 35 cl	110 SCR
Peach & Orange Jam Lemonade / 35 cl	110 SCR
No-alcoholic Spritz / 30 cl	110 SCR

SOFT DRINKS

Coca Cola / 33 cl	75 SCR
Sey Pearl Ginger Ale / 35 cl	75 SCR
Sey Pearl Tonic / 35 cl	75 SCR
Sey Pearl Soda / 35 cl	75 SCR
Still Water / 100 cl	90 SCR
Sparkling Water / 100 cl	90 SCR

COFFEE

Ristretto / 2 cl	60 SCR
Espresso / 3 cl	60 SCR
Americano / 4 cl	70 SCR
Cappuchino / 15 cl	85 SCR
Latte Macchiato / 18 cl	90 SCR
Flat White / 15 cl	95 SCR

TEA / 40 cl

Prestige Sencha Ariake	80 SCR
Grand Jasmin Chug Feng	80 SCR
Infusion Camomile	80 SCR
Prestige Breakfast Tea	80 SCR
Prestige Earl Grey Queen	80 SCR

Signature Cocktails

Cocktail No. 4 220 SCR

Vodka, lemon juice, pineapple puree and salted caramel syrup.

Paradise Punch 240 SCR

White rum, lemon juice, pineapple puree, blue curacao and tonic.

Coral Spritz 260 SCR

Passion fruit and rhubarb purée, peach and grenadine syrup, acid mix and Prosecco.

Relaxed Gin 280 SCR

Gin, acid mix, elderflower liqueur, lychee puree and aloe vera water.

Paris-Brest 240 SCR

Pisco, lemon juice, raspberry syrup, nut liqueur, chocolate bitters and lemon-caramel foam.



V Vodka R Rum O Other G Gin P Pisco W Whiskey T Tequila

Fish Sour 260 SCR

White rum infused with sencha tea, lychee and lemon juice.

Easy Busy 240 SCR

Gin, lemon juice, yuzu puree, thyme and Maraschino liqueur.

Velvet Monsoon 260 SCR

Banana-infused bourbon, nut liqueur, lemon juice, fig puree, milk and vanilla syrup.

Sunset 280 SCR

Reposado tequila, falernum liqueur, lime juice, orange jam, grenadine and mezcal.

Banana Old Fashioned 220 SCR

Banana-infused bourbon, chocolate bitters and orange jam.

Coconut Negroni 240 SCR

Rum infused with coconut, sweet vermouth, Campari and elderflower liqueur.