Fish &

RESTAURANT AND BAR

Fish & RAW

A couple of oysters	195 SCR
Red Snapper Tiradito	325 SCR
Tuna Truffle Crudo	325 SCR
Tuna Tataki Jalapeno	325 SCR
Tuna tartare *with avocado cream & brioche*	395 SCR
Salmone tartare *with Yuzu flavour*	395 SCR
Prawns Ceviche *avocado and mango*	395 SCR
Red Snapper Ceviche *Verde Leche de Tigre*	395 SCR
Beef tartar *with truffle & chips*	395 SCR
Black caviar *with sour cream & croutons*	2500 SCR

Fish & STARTERS

Olives	175 SCR
Mediterranean-style marinated octopus	245 SCR
Antipasto Selection	575 SCR
Burrata with vanilla cherry tomatoes	345 SCR
Spicy eggplant with peanut sauce	225 SCR
Tuna Tataki Passion Fruit Sexy Salad	375 SCR
Caesar salad *with Chicken or Prawns of your choice*	375 SCR

MAKI SUSHI

Philadelphia Salmon Roll	395 SCR
Tuna Mango Roll	395 SCR
Rainbow Roll	395 SCR
Tuna Tartare Roll	395 SCR
Salmon Aburi Roll	395 SCR
Tuna Truffle Roll	395 SCR

Fish & SHARE

SPECIALTY

Focaccia & olive oil	125 SCR
Cold seafood plateau *Crab, Prawns, Oysters, tuna tartare*	1550 SCR
Antipasto Selections	575 SCR
Hot seafood platter *Lobster, Squid, Prawns, Mackerel, Mussels*	1995 SCR

FRESH DAILY

Plateau **Fish & Charter** 2999 SCR

including a bottle of Taittinger champagne

CHARTERCLICK **TAITTINGER**

Vegetarian *Poultry* *Meet* *Dairy product*

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

SPECIALTY

Fish & **FIRE**

Chicken thighs	295 SCR
Ribeye steak	645 SCR
BBQ Chicken wings	295 SCR
Tuna Steak *with chimichurri sauce*	425 SCR
Garlic Shrimp	545 SCR
Butter Lobster	1550 SCR
Catch of the Day	445 SCR
Tuna Ribs BBQ	375 SCR

FRESH DAILY

Fish & **NOT ONLY FISH**

Seychelles Fish Curry	440 SCR
Creole Octopus Curry	550 SCR
Job fish and Miso sauce *with Creamy potatoes*	425 SCR
Tom Yum Risotto with Shrimp	475 SCR
Asparagus-Squash Risotto	285 SCR
Grill Chicken Burger	355 SCR
Extremely cheesy Beef Burger	375 SCR
Mussels *with white wine and Cream sauce*	475 SCR
Fish & Chips	475 SCR
Beef Medallions *with creamy gravy and Caramelised carrots*	645 SCR

Side Dishes and Sauces

Mashed Potatoes - French Fries - Rice - Green Salad	125 SCR
Spicy Mayo - Truffle Mayo - Sweet Chili - Peanut Butter - Tartar	25 SCR

Fish & **SOUPS**

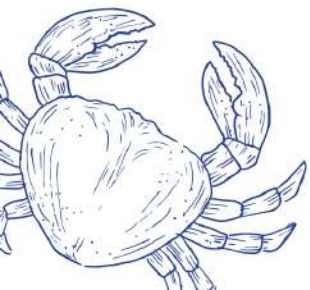
Spiced Carrot & Pumpkin cream soup	295 SCR
Fisherman's Soup *with Focaccia*	475 SCR

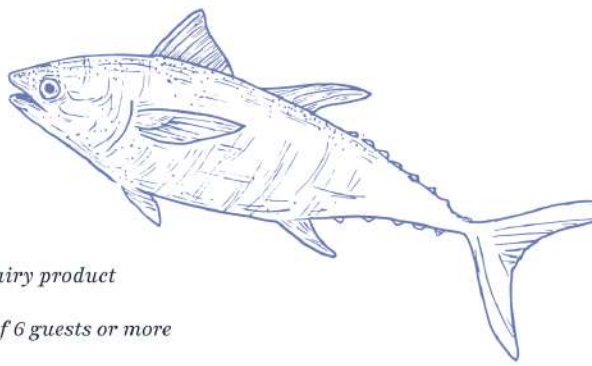
Fish & **PASTA**

Lobster & crab raviolo *with creamy Bisgue*	375 SCR
Seafood pasta	475 SCR
Pasta a la Bolognese	375 SCR
Quattro formaggi	375 SCR

Something to **FINISH**

Our Selection of Cheeses *Comté, Vieux Pane, Gorgonzola, honey*	350 SCR
Lemon Cream & Meringue	195 SCR
Chocolate cheesecake *with pineapple chutney & coconut foam*	195 SCR
Extremely Vanilla Panna Cotta *with mango & passion fruit sauce*	195 SCR





Vegetarian *Poultry* *Meet* *Dairy product*

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Wine List

By the bottle / 75 cl

WHITE WINE

South Africa

Petit Chardonnay	650 SCR
The Story Teller ''The Crab & The Heron'' Sauvignon Blanc	650 SCR
Kanu Chenin Blanc	720 SCR
Fryer's Cove Sauvignon Blanc	890 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

Torre Dei Vescovi	580 SCR
Zonin Pinot Grigio 9%	620 SCR
Tramin Bianco	740 SCR
Maremma Toscana, Vermentino, Tenuta Fertuna (Organic)	790 SCR
Tramin Muller-Thurgau	810 SCR
Nordest Vermentino Di Sardegna	860 SCR
Tacchino Gavi Di Gavi	1100 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
Les Deux Tours Sauvignon Blanc	1040 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
Zonin Pinot Nero	640 SCR
La Closerie de Malescasse, Haut-Medoc	940 SCR
Le Petit Haut Lafitte Rouge 2014	1560 SCR

Italy

Cantina Castelnuovo, Valpolicella	670 SCR
Colli Vicentini "Carlo V"	770 SCR
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

Chile

Escudo Rojo Pinot Noir Reserva	780 SCR

ROSE WINE

France

Love by Léoube Rosé	780 SCR
Peyrassol La Croix	690 SCR
Cote de Provence ''Amista''	1100 SCR

South Africa

Backsberg Summer Berry Rosé	580 SCR
Domaine Laroche Rosé	690 SCR

Corkage Fee – SCR 750 per bottle.

Fish & Wine

SPARKLING WINE

Zonin Prosecco Brut	770 SCR
Swartland Sparkling Grape Juice *Non-Alcoholic*	580 SCR



Corkage Fee – SCR 750 per bottle.

TAITTINGER
champagne

Taittinger Brut Reserve	1980 SCR
Taittinger Prestige Rose	2050 SCR
Taittinger Demi Sec	2000 SCR
Taittinger Folies La Marquetterie	3300 SCR
Taittinger Prelude Grand Crus	3200 SCR
Taittinger Brut Millesime 2016	3380 SCR
Comtes De Champagne Blanc 2014	6700 SCR
Comtes De Champagne Rose 2012	9500 SCR
Taittinger Brut Reserve 1,5L	4600 SCR
Taittinger Brut Reserve 3L	10000 SCR

By the glass / *15 cl*

PROSECCO

Zonin Prosecco Brut	175 SCR

ROSE WINE

Backsberg Summer Berry Rosé	125 SCR
Domaine Laroche Rosé	140 SCR

RED WINE

Maison Castel Cabernet Sauvignon	110 SCR
Zonin Pinot Nero	130 SCR

CHAMPAGNE

Taittinger Brut Reserve	360 SCR
Taittinger Prestige Rose	390 SCR
Taittinger Demi Sec	360 SCR

WHITE WINE

Zonin Pinot Grigio 9%	125 SCR
Petit Chardonnay	130 SCR
Fryer's Cove Sauvignon Blanc	150 SCR

Alcohol & Soft

BEER

SeyBrew / 25 cl	85 SCR
SeyBrew / 50 cl	125 SCR
Slow Turtle Cider / 28 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

Olmeca Blanco 100% Agave	140 SCR
Olmeca 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
Captain Morgan Original Spiced Rum	140 SCR
Captain Morgan Jamaica	150 SCR
Diplomático Mantuano	210 SCR
Zacapa No. 23 Centenario	360 SCR

ABSINTHE / 4 cl

Pernod Absinthe	240 SCR

VERMOUTH / 4 cl

Cinzano Rosso Vermouth	100 SCR
Dolin Dry Vermouth	140 SCR

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
Talisker 10 Year old	260 SCR
Glenfiddich 12 Year Old DoubleWood	240 SCR
Glenfiddich 18 Year Old	480 SCR

IRISH WHISKEY / 4 cl

Jameson Irish Whiskey	130 SCR

AMERICAN WHISKEY / 4 cl

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

COGNAC & BRANDY / 4 cl

Martell VS	220 SCR
Martell XO	680 SCR

LIQUEURS / 4 cl

Giffard Limoncello	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

VODKA / 4 cl

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

MOCKTAILS

Home-Made Raspberry Lemonade / 25 cl	110 SCR
Grapefruit & Lychee Lemonade / 25 cl	110 SCR
Passion Fruit & Salted Caramel Lemonade / 25 cl	110 SCR
No-alcoholic Spritz / 20 cl	110 SCR
No-alcoholic Gin & Tonic / 20 cl	180 SCR

SOFT DRINKS

Coca Cola / 33 cl	75 SCR
Coca Cola Zero / 33 cl	75 SCR
Fanta / 33 cl	75 SCR
Sprite / 33 cl	75 SCR
Sey Pearl Ginger Ale / 28 cl	75 SCR
Sey Pearl Tonic / 28 cl	75 SCR
Sey Pearl Soda / 28 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, passion fruit 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.



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

Rum, coconut puree, lemon fresh, blackberry liqueur, milk.

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.