



**RAFFLES**  
SEYCHELLES

# ROMANTIC BEACH DINNER

*Enjoy a fabulous four course dinner in the comfort of your villa,  
on the beach or at your favourite location.*

Kindly book 24 hours in advance

## *Classic*

**Grouper, Scallop & Octopus Ceviche, Yuzu Gel, Local Pickle (s)**

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**Pumpkin Soup(l)(g)**

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**Beef Tenderloin(a)(g)(l)**

herb crust, foie gras, root vegetables, cherry jus

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**Trio of Chocolate, Coffee Cheese Cake, Raspberry Coulis (g)(l)(n)**

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## *Delight of Asia*

**Crab and Mango Timbale (s)**

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**Tom Kha Seafood Soup(s)(l)**

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**Lobster in Black Pepper Sauce, Ginger & Soy Steamed Fish, Malaysian Chili Prawn(l)(n)(s)**

som tam salad, egg fried rice, pak choy & broccoli

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**Mango Delight with Coconut Sago and Local Fruit (l)(g)**

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## *Surf & Turf*

**Local Yellow Fin Tuna Tartar with Shitake Dressing (g)**

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**Tomato Gazpacho**

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**Steak & Lobster(g)(l)**

sirloin, lobster, lemon-herb-butter sauce, sautéed broccoli, confit tomatoes,  
parmentier potatoes, raffles salad

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**Island Coconut Crème Brûlée with Roasted Coconut (l)**

**2950 per guest**

(a)alcohol (g)gluten (l)lactose (n)nuts (p)pork (s)shellfish (v)vegetarian

Prices are in Seychelles Rupees (SCR) and exclusive of 10% service charge and 15% government tax

# IN VILLA BBQ

Kindly book 24 hours in advance

## SURF & TURF MENU: 3400 PER GUEST

### APPETIZERS

#### Caprese Salad (V)(L)

buffalo mozzarella, tomato, arugula, olive oil, balsamic reduction

#### Marinated Prawns

lettuce, snake gourd, coconut shavings, palm heart, citrus vinaigrette

#### Classic Caesar Salad (G)(L)

lettuce, parmesan, baked garlic croutons, anchovies

### MAIN COURSE

#### Surf & Turf (A)(L)(S)

Rock Lobster, Jumbo Prawns, Strip Loin, Chicken Breast  
creole rice, baked potato, vegetable skewers, saffron sauce

### DESSERT

#### Passion-Fruit Crème Brûlée (L)(N)

#### Raffles Fruit Salad With Local Mint

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## SEAFOOD MENU: 3200 PER GUEST

### APPETIZERS

#### Local Octopus Carpaccio (S)

tropical fruits, yuzu vinaigrette, lemon pearls

#### Sweet Potato and Crab Meat Salad (S)

herbs, scented with Truffle Oil

#### Fresh Indian Ocean Yellow Fin Tuna Tartar

tonka beans, local chips, pickled papaya

### MAIN COURSE

#### Seafood Platter (A)(L)(S)

Rock Lobster, Jumbo Prawns, Local Catch Wrapped in Banana Leaves, Calamari  
coconut rice, grilled vegetables, garlic-butter sauce

### DESSERT

#### Baked Cheesecake with Mango Coulis (G)(L)(N)

#### Tropical Fruit Platter

(A) Alcohol (G) Gluten (L) Lactose (N) Nuts (S) Shellfish (V) Vegetarian

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