

Appetizers

	Local Fish Carpaccio <i>Instant Smoked Fish, Olives Soil, Horse Radish, Lemon Gel, Local Cress</i>	395
	Foie Gras Terrine (A) (G) (L) <i>Port Reduction, Takamaka Rum with Soursop and Brioche Toast</i>	395
	Poached Tiger Shrimps in Takamaka Dark Rum (A) (S) <i>Spiced Pineapple and Passion Fruit, Green Leaves</i>	395
	Losean Fish Ceviche <i>Local Daily Catch, Ginger, Pineapple, Mango and Fresh Herbs, Praslinoise Coconut and Lime Marinade</i>	395
	Pork and Scallop (P) (S) <i>Hand Pulled Pork, Cinnamon Pineapple, Honey</i>	495
	Salad of Crab and Confit Bell Peppers (L) (G) (S) <i>Herb Mousse, Fennel, Curried Lavosh</i>	395
	Fresh Indian Ocean Yellow Fin Tuna Tartar <i>Yellow Fin Tuna, Island Avocado, Fresh Lime and Local Chips</i>	395
	Local Millionaire Salad <i>Smoked Marlin, Palm Hearts, Bell Peppers, Mango and Papaya, Calamansi Dressing</i>	365
	Raffles Mix Salad <i>Snake Gourd, Coconut Shavings, Palm Heart, Passion Fruit Vinaigrette</i>	275
	Caprese (L) (V) <i>Buffalo-Mozzarella, Plum Tomatoes, Avocado and Arugula, Truffle Balsamic</i>	315
	Raffles Caesar Salad (L) (G) (S) <i>Prawn or Chicken, Romaine, Shaved Parmesan, Croutons, Anchovy</i>	400





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

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Soup

 Creole Seafood Soup (S) (L) 365 <i>Seafood, Local Tomato, Dice Pumpkin, Curried Cream</i>
 Watercress Soup (L) (N) 260 <i>Salted Caramel Pine Nuts, Egg @ 65, Sweet Potato Crisp</i>
Tomato Gazpacho Soup (G) 245 <i>Chilled tomato soup blended with cucumber and capsicum</i>

Meat from the Grill

All our grilled cuts are served with roast onion and cauliflower mousseline, grilled tomato, French beans and choices of French fries, Cinnamon sweet potato mash or Sautéed mushrooms
SAUCES: Pepper sauce, Blue cheese sauce, Béarnaise sauce (A) (L)

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 flavor – made by nature. At Raffles Seychelles we are proud to offer our guests premium beef cuts exclusively from Cape Grim Beef.

<i>Sirloin 200g</i>	690
<i>Ribeye 300g</i>	*775
<i>Tenderloin 200g</i>	*775
<i>Lamb Chops 450g</i>	*795

* SCR 200 supplement per order on half/ full board package



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Creole Influenced Dishes

	<i>Losean Seafood Platter (For Two) (A) (L) (S)</i>	**2990
	<i>Whole Lobster, Prawns, Clams, Mussels and Calamari, Local Catch of the Day, Creole Rice, Creole Sauce and Papaya Chutney</i>	
	<i>Rock Lobster Whole (S) (L)</i>	***990
	<i>Grilled Vegetables, Coconut Rice, Pumpkin, Papaya Chutney and Creole Sauce</i>	
	<i>Deep Sea Whole Red Snapper (For Two)</i>	1600
	<i>Marinated and Baked with Local Spices, Served with Grilled Vegetables, Coconut Rice, Snake Gourd Salad and Creole Sauce</i>	
	<i>Pan Seared Red Snapper (L)</i>	670
	<i>Grilled Vegetables, Sweet Potato Mash, Passion Fruit Sauce</i>	
	<i>Low Temperature Cooked Grouper (L)</i>	670
	<i>Fennel Seeds, Sundried Tomato, Roasted Pumpkin, Coconut Sauce</i>	
	<i>Grilled Tuna Steak (S) (L)</i>	615
	<i>Local Water Spinach, Capsicum, Lime Butter Sauce</i>	
	<i>Traditional Seychellois Octopus Curry (S)</i>	475
	<i>Coconut Milk, Curry Leaves, Red Chili Served with Fragrant Rice</i>	
	<i>Grilled Prawns (S) (L)</i>	690
	<i>Herb Butter Sauce, Local Vegetables</i>	
	<i>Deep Sea Fish Rougaille (S)</i>	660
	<i>Christophine Confit, Wild Rice, Banana and Cassava Chips</i>	
	<i>Confit Suckling Pig (P) (L)</i>	690
	<i>Sweet Potato Fondant, Caramelized Banana and Mustard Seed Sauce</i>	
	<i>Local Baby Chicken Salmi (A) (L) (P)</i>	590
	<i>Local Farmed Chicken, Potato Chutney, La Digue Island Vanilla, Roasted Palm Hearts Wrapped in Bacon</i>	

** SCR 1,300 supplement per order on half/ full board package

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Pasta & Risotto

	Bread Fruit Gnocchi (A) (G) (L)	490
	<i>Oxtail Ragout, Black Pepper Foam, Parmesan</i>	
	Beef Brisket Ravioli (A) (G) (L)	490
	<i>Spinach, Garlic Cream, Truffle Scent</i>	
	Salted Fish Pasta (G) (L)	415
	<i>Tomato Sauce, Local Basil, Salted Fish Flakes, Cream Cheese</i>	
	Seafood Risotto (S) (L)	645
	<i>Scallops, Prawns, Clams, Parmesan</i>	
	Mushroom Risotto (L)	440
	<i>Mushrooms, Parmesan Espuma, Cinnamon Oil, Mascarpone</i>	

Pizza

	Veggie Pizza (V) (G) (L)	285
	<i>Mozzarella Cheese, Tomato Sauce, Pesto, Eggplant, Zucchini, Capsicums, Onion Rings, Olives</i>	
	Quattro Formaggi (V) (G) (L)	285
	<i>Mozzarella Cheese, Goat's Cheese, Blue Cheese, Parmesan, Tomato Sauce</i>	
	Losean Pizza (S) (G) (L)	315
	<i>Mozzarella Cheese, Tomato Sauce, Basil, Mussels, Prawns, Crab, Calamari</i>	
	Prosciutto (P) (G) (L)	285
	<i>Mozzarella Cheese, Rocket Salad, Parmesan, Parma Ham Portobello Mushroom, Tomato Sauce</i>	
	Hawaiian Pizza (P) (G) (L)	285
	<i>Tomato Sauce, Mozzarella, Cooked Pork Ham and Pineapple</i>	
	Capricciosa (P) (G) (L)	315
	<i>Pepperoni, Salami, Mozzarella Cheese, Tomato Sauce, Oregano</i>	
	Chicken Tikka Pizza (G) (L)	270
	<i>Mozzarella Cheese, Labneh, Chicken Tikka, Onion Rings, Tomato, Coriander</i>	









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Dessert

	Raffles Chocolate (G) (L) (N)	180
	<i>Dark, Milk and White Chocolate, Silky Chocolate Mousse, Mango Sauce with Raspberry Pearls</i>	
	Caramelized Island Bananas (A) (L)	180
	<i>Chocolate Sauce, Vanilla Chantilly, Rum and Raisin Ice Cream</i>	
	Earl Grey Tea (G) (A) (L)	180
	<i>Earl Grey Tea-Chocolate Mousse, Jasmine Tea Ice Cream Crunchy Cereals</i>	
	Praslin Mess (L) (N)	180
	<i>Coconut Meringue, Fruits, Mango and Passion Fruit Sauce</i>	
	Chocolate Lava Cake (G) (L) (N)	180
	<i>Chocolate Sauce and La Digue Vanilla Ice Cream</i>	
	Mango Tree (G) (L) (N)	180
	<i>Mango Compote, Mango Ice Cream and Coconut Foam</i>	
	Passion Fruit Crème Brulee (L) (N)	180
	<i>Papaya Sorbet and Coconut</i>	
	Seasonal Fruit Platter	230
	Lozean Sorbet and Ice Cream Selection (G) (L)	180

