

POOL RESTAURANT



## SOUPS

<b>Potato and Leek (V)</b> cauliflower, truffle shavings, croutons	225
<b>Spanish Gazpacho (L)</b> green apple jelly, goat cheese mousse olive oil	210
<b>Soup of the Day</b>	220

## SALADS & APPETIZERS

<b>Ensalada Campera (N)</b> spanish tuna, piquillo peppers, palmito, red onion, pine nuts, salmon roe	325
<b>Burrata &amp; Tomato Salad (V)(L)</b> burrata cheese, tomato, basil, sumac	225
<b>Classic Caesar Salad (G)(L)</b> <i>Chicken</i> <i>Shrimp (S)</i> local lettuce, anchovies, baked croutons, shaved parmesan, caesar dressing	275 295 325
<b>Alaskan King Crab Salad (S)</b> crabmeat, avocado, tomato	365
<b>Thai Beef Salad (G)</b> grilled beef, celery, carrot, onions, lime	355
<b>Quinoa Salad (V)</b> quinoa, avocado, chickpeas, tomatoes, cucumber	250
<b>Watermelon &amp; Feta Bowl (V)(L)</b> watermelon, cucumber, feta, tomato, pickled onion, pumpkin seed	250
<b>Crispy Fried Calamari (G)(S)</b> calamari, tartar sauce, slaw	295
<b>Wild Spanish Salted Cod (L)</b> cod fish potato, truffle yogurt sauce, saffron	300

## PASTA

<b>Tagliatelle (N)</b> rocket, walnut pesto, romesco dots	350
<b>Cannelloni (A)(L)(G)</b> bourguignon beef, button mushrooms, manchego cheese	350
<b>Beef Manti (L)</b> beef, brown butter, paprika dumplings, yogurt, sumac, zaatar	375
<b>Risotto (L)</b> porcini mushroom, truffle, aged parmesan	375

## SANDWICHES & BURGERS

<b>Classic Club Sandwich (G)(L)(P)</b> grilled chicken, bacon, lettuce, tomato, egg, mayonnaise	365
<b>Waygu Beef Burger (G)(L)(P)</b> bacon, cheddar, lettuce, tomato, mayonnaise	495
<b>Veggie Burger (G)</b> plant-based patty, cheddar, lettuce, tomato, mayonnaise	375
<b>Quesadillas - Chicken (G)(L)</b>	420
<b>Vegetable (V)(G)(L)</b> onion, bell pepper, black beans, sweet corn, jalapeno, cheddar cheese	335
<b>Slow Cooked Wagyu Beef Brisket (G)</b> seeded bread, smoked scamorza, old mustard dressing	375
<b>Traditional Falafel Sandwich (G)(V)</b> falafel, onion, tomato, parsley, cucumber, lettuce	325
<b>Spicy Prawn Wrap (G)(S)(L)</b> cabbage, raw papaya, garlic mayo, lettuce, jalapenos	450
<i>All sandwiches are served with fries or house salad</i>	

## CLASSIC MAINS

<b>Wagyu Beef Moussaka (L)</b> eggplant, wagyu beef, béchamel, piquillo pepper coulis	400
<b>Tomato and Manchego Tart (L)(V)</b> thyme, sour cream, quince paste, virgin olive oil	375
<b>Marinated Beef Sirloin 250GM (L)</b> parmesan, truffle potato wedges	750
<b>Fish and Chips (G)</b> crisp batter-fried fish, fries, tartar sauce	490
<b>Seychellois Curry - Fish or Chicken</b> coconut curry, rice, crushed chilies	435
<b>Catch of The Day (L)</b> dill-mustard marinated fish, grilled vegetables, tomato, onion salsa, rice	595
<b>Japanese Scallops (S)(L)(A)</b> lobster bloody mary sauce, orange foam, black olive powder	525
<b>Honey Mustard BBQ Chicken (L)</b> grilled chicken, sweet potato fries, BBQ sauce	435
<b>Grilled Seafood (S)(L)</b> <i>Full Board Supplement</i>	1050 350
octopus, shrimps, calamari, scallop, mussel, fish fillet, seasonal vegetables	
<b>Grilled Prawns (S)(L)</b> <i>Full Board Supplement</i>	750 150
Madagascan prawns, grilled vegetables, artichoke salad	

## SUSHI & SASHIMI

<b>Salmon or Tuna Sashimi</b>	400
<b>Spicy Salmon &amp; Tuna Rice Bowl</b> salmon, tuna, avocado, spring onion, sesame, tobiko, red chili aioli	665
<b>Seafood Rice Bowl (S)</b> tuna, salmon, jack fish, scallop, tobiko, cucumber, wakame, edamame beans, salmon roe, wafu dressing	690
<b>Spicy Tuna Maki</b> tuna, togarashi, seaweed	320
<b>California Roll (S)</b> crab, avocado, mayonnaise, tobiko	365
<b>Salmon Avocado Uramaki (G)</b> tobiko, salmon, avocado, seaweed	395
<b>Dynamite Uramaki (S)(G)</b> fried prawn tempura, spicy mayo, sesame	365
<b>Spider Maki (S)(G)</b> soft shell crab, lettuce, mango-chili sauce	365
<b>Asparagus Tempura Uramaki (G)(V)</b> asparagus rolled in seaweed	315
<i>All served with wasabi, pickled ginger &amp; soya sauce</i>	

## DESSERTS

<b>Double Chocolate (G)(L)(N)</b> brownie, mousse, jelly, raspberry sorbet	200
<b>Coconut Cheese Cake (G)(L)(N)</b> coconut, pineapple coulis	200
<b>Tropical Fruit Salad</b> fresh fruit, mango sauce, lemon-grass, coconut foam	200
<b>Assorted Fruit Platter</b> selection of seasonal fresh fruit	230
<b>Selection of Ice Cream (L)</b> <b>(3 scoops)</b> vanilla, strawberry, chocolate, pistachio, coconut, banana	180

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

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

# Vegetarian Menu By The Pool

## Soup

### **Cream of Mushroom (L) 255**

Mushroom soup with cream and truffle oil

### **Spanish Gazpacho (G) (L) 210\*\***

Green apple jelly, goat cheese mousse, olive oil

### **Provençal Vegetable Broth (G) (L) 220\*\***

Vegetable broth flavoured with thyme and finished with basil pesto and parmesan

## Salads and Appetizers

### **Raffles Praslin Salad 255\***

Mixed lettuce and julienne of vegetables tossed in a local passion fruit dressing

### **Burrata Salad (L) 225**

Burrata cheese, tomato, sumac, garlic, virgin olive oil

### **Quinoa and Chickpeas Salad 250\***

Quinoa, chickpeas, cucumber, avocado

### **Local Tomato Salad (G) (L) 280**

Couscous, yoghurt, black olives, and sumac powder

### **Watermelon & Feta Bowl (V) (L) 250**

Feta cheese, watermelon, cucumber, mustard dressing

### **Vegetable Spring Roll (N) (G) 245\***

Deep fried vegetable spring rolls served with sweet chili sauce

## Sushi

### **Kappa Maki (G) 200\***

Cucumber and rice rolled in seaweed

### **Avocado Maki (G) 200\***

Avocado and rice rolled in seaweed

### **Crispy fried vegetable Maki (G) 220\***

Pickled radish and rice rolled in seaweed

### **Asparagus Tempura Uramaki (G) 315\***

Asparagus, rice, seaweed

*Served with wasabi, pickled ginger and soya sauce (G)*

## Sandwiches and Burgers

### **Veggie Burger (G) 375**

Tomato, lettuce caramelized onions, mustard-mayo, fries

### **Vegetable Club Sandwich (G) 300\*\***

White toast bread with mayonnaise, grilled vegetables, lettuce, tomato and cheese

### **Feta Cheese Sandwich (G) (L) 295**

Toasted Panini bread with mayonnaise, creamy feta cheese, red onion, tomato and zucchini

### **Creamy burrata Ciabatta Sandwich (G) (L) 300**

Toasted ciabatta, pesto mayonnaise, sautéed onion, spinach, buffalo mozzarella and tomato

### **Vegetable Quésadilla (G) (L) 315**

Wheat tortilla stuffed with onion, bell pepper, jalapeno and cheese served with guacamole, sour cream and tomato salsa

### **Vegetable Wrap (G) (L) 315\***

Wheat tortilla stuffed with onion, bell pepper, zucchini and cheese served with mint and yoghurt sauce

## Main Courses

### **Penne Pomodoro (L) (G) 345\*\***

Penne tossed in olive oil, garlic, shallots, plum tomatoes, parmesan cheese and basil

### **Spaghetti Alfredo (L) (G) 345**

Spaghetti tossed in olive oil, cream, parmesan cheese, mushrooms and truffle oil

### **Linguini Creamy Pesto (L) (G) 350**

Linguini, basil pesto, cream, chili flakes and parmesan cheese

### **Traditional Local Vegetable Curry 380\***

Vegetables cooked in onion, curry powder, coconut and curry leaves, served with rice and crushed chilies

## Desserts

### **Double Chocolate (G) (L) 200**

Brownie, mouse, jelly, raspberry sorbet

### **Raffles Cheesecake (N) (G) (L) 200**

Coconut cheesecake with Victoria pineapple

### **Tropical Fruit Salad 200\***

Mango-lemongrass sauce, creamy coconut foam

### **Seasonal Fruit Platter 230\***

### **Selection of Ice Creams & Sorbets\* 180**

Strawberry, chocolate, pistachio, coconut, banana  
Lemongrass, passionfruit, coconut, mango, lime, papaya

(n) Nuts (l) Lactose (g) Gluten (c) Chili  
\*Vegan

\*\*Can be requested as Vegan

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