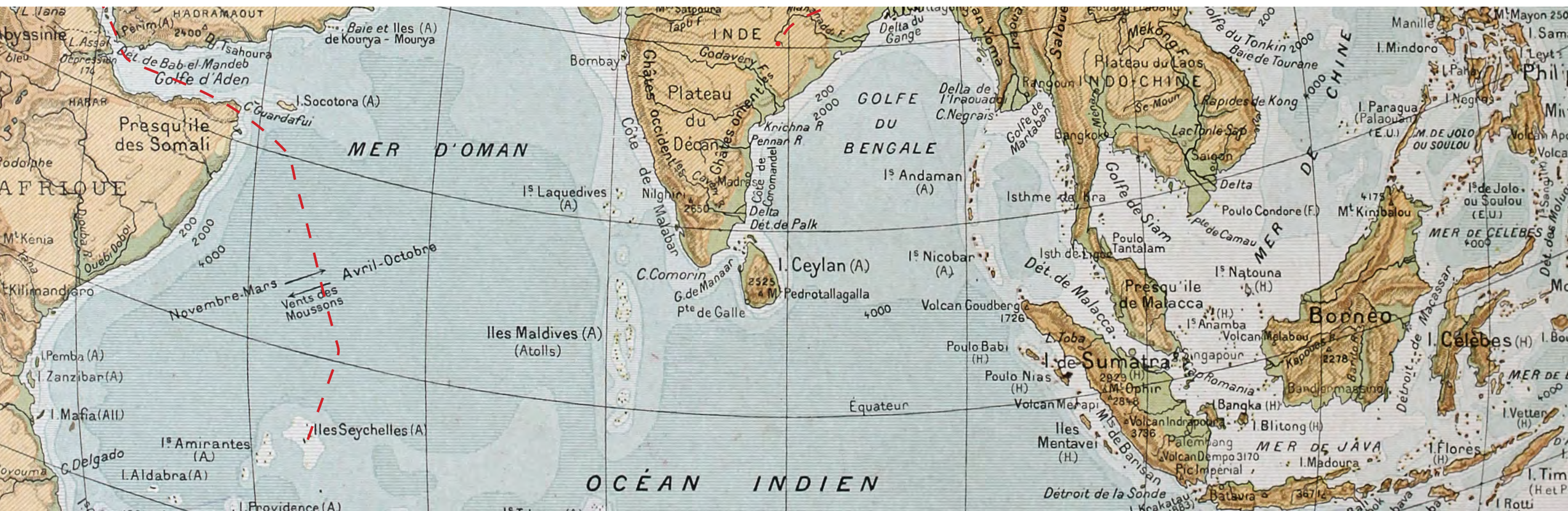


CURIEUSE RESTAURANT



SOUP

Chicken Wonton Soup ★ | 210

Chicken dumplings soup with vegetables & sesame oil (s,g)

Sweet Corn Crab Soup | 230

Traditional Chinese corn soup with crab meat (s)

Tom Yum Goong ● ★ | 260

Thai spicy sour shrimp soup with mushrooms, flavored with lemongrass and kaffir lime (s)

COLD APPETIZERS

Vietnamese Spring Rolls 🍃 | 260

Julienne of fresh vegetables wrapped in rice paper and served with ‘Nuoc Cham’ sauce

Baingan Chaat 🍃 | 250

Marinated crispy eggplant with chickpeas masala, yoghurt, mint sauce and tamarind glaze (l)

Som Tam Salad ● | 240

Traditional Thai papaya salad with dried shrimps, vegetables and chili-lime dressing (n,s)

Thai Crab Salad ★ ● | 365

Crab meat with kaffir lime, lettuce, tomato, chili, avocado and curry mayo dressing (s)

Mango Shrimp Salad ● | 355

Grilled shrimps, mango, avocado, julienne vegetables, chili and coriander with Nam Jim dressing (s)

Thai Beef Salad ★ ● | 370

Grilled shredded beef in fish sauce, lime juice, palm sugar with celery, carrot and onion (g)

HOT APPETIZERS

Chili Mushroom ● 🍃 ★ | 285

Crispy mushrooms tossed with garlic, chili, bell pepper and soy sauce (g)

Five Spiced Tofu ● 🍃 | 295

Crispy-fried tofu tossed in garlic, ginger, onion, bell pepper and five-spices chili sauce (g)

Chicken Satay ★ | 325

Marinated boneless chicken thigh skewers served with rice cake and peanuts sauce (n,l,g)

Fish Koliwada ★ | 360

Deep-fried fish fillet, marinated with Indian spices and curry leaf, served with mint yoghurt (l)

Konjee Sesame Lamb ● | 360

Crispy-fried lamb julienne tossed in garlic, onion, sesame seeds, bell pepper and soy chili (g)

Golden Fried Shrimp ★ | 490

Batter-fried shrimps with sweet chili sauce (s,g)

Wasabi Shrimp ★ | 490

Batter-fried shrimps tossed with wasabi mayo and bell pepper (s)

Salt and Pepper Calamari ● | 365

Batter-fried calamari ring tossed with onion, garlic, ginger, salt and pepper (s,g)

Curieuse Sampler ★ ● | 550

Chicken satay, beef satay, som tam salad and Vietnamese spring rolls (for two) (n,l,s,g)

MEAT & POULTRY

Mongolian Chicken ● ★ | 565

Chicken tossed with butter, garlic and Mongolian spice, served with crispy noodles (s,g,l)

Butter Chicken ★ | 565

Chicken cooked in tomato, cashew nuts, cream, flavoured with fenugreek, served with Bombay potato (n,l)

Sweet & Sour Chicken ★ | 565

Deep-fried chicken tossed with sweet & sour sauce, cucumber and pineapple

Nalli Gosht ★ | 665

Lamb shank cooked in onion, tomato, cream and cashew nuts, served with Bombay potato (l,n)

Lamb Massaman ● | 645

Braised lamb cooked with coconut, tamarind, potato and red curry paste (n)

Taiwanese Beef Noodle Soup ★ | 610

Braised beef brisket with yellow noodles (g)

Black Pepper Beef ● ● ★ | 610

Stir-fried beef tossed in black pepper sauce, garlic, onion and bell pepper (g)

Beef Krapow ● | 610

Shredded beef cooked in onion, garlic, chili, kaffir lime, mushrooms and basil oyster sauce (s,g)

Thai Duck Curry ● | 665

Roasted duck in red curry, coconut, lemongrass, pineapple and basil

SEAFOOD

Chili Prawns ● ★ | 735

Prawns tossed with garlic, chili, onion, bell pepper and oyster sauce (s,g)

Sichuan Prawn ● | 735

Fried prawns tossed with chili, garlic, soy, onion and Sichuan pepper (n,s,g)

Steamed Catch of the Day | 565

Steamed fish in spring onion, ginger, bok choy and sesame oil with superior sauce (g)

Thai Fish Red Curry ● ★ | 565

Fish cooked with red curry, coconut, lemongrass, eggplant and basil

Malabari Fish ● | 565

Grilled fish marinated in curry leaf, mustard, served with malabari sauce and Bombay potato (l)

Salmon Bulgogi ★ | 660

Salmon marinated in fruity bulgogi sauce, grilled and served with mushrooms and bok choy (g)

VEGETARIAN

Sichuan Vegetables ● 🍃 ★ | 295

Seasonal vegetables tossed with garlic, Sichuan pepper and light soy sauce (g)

Mapu Tofu 🍃 ● | 340

Firm tofu tossed in garlic, Sichuan pepper, mushrooms, bell pepper and chili bean sauce (s,g)

Thai Green Curry 🍃 ● | 315

Vegetables cooked with green curry, coconut milk, lemongrass, basil and kaffir lime

Subz Handi 🍃 | 295

Spring vegetables cooked in onion and cashew based gravy, served with Bombay potato (n,l)

Paneer Makhani 🍃 | 340

Cottage cheese cooked in tomato, cream and cashew based gravy, served with Bombay potato (n,l)

Dal Tadka 🍃 | 270

Yellow lentils cooked with cumin, garlic, onion and tomato, served with Bombay potato (l)

Vegetable Fried Rice 🍃 | 260

Rice tossed with egg, mushrooms, corn, carrot, green peas and sesame oil with soy sauce (g)

Stir Fried Noodles 🍃 | 325

Noodles tossed with egg, garlic, onion, bok choy, bell pepper and sesame oil with soy sauce (g)

★ Chef Specialty

🍃 Vegetarian

● Spicy Food

(a) Alcohol (n) Nuts (p) Pork (l) Lactose (s) Shellfish (g) Gluten

*All main course served with your choice of steamed jasmine rice or bastmati rice

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

DESSERTS

GULAB JAMUN (G)(L)(N) 200

fried indian milk dumplings with cardamom flavored sugar syrup, served with pistachio ice cream

COCONUT CAKE (G)(L)(N) 200

saffron sauce, pistachio ice cream, coconut shaving

MANGO SAGO 200

sago pearls simmered with mango and coconut cream

CHOCOLATE MUD CAKE (G)(L)(N) 200

baked chocolate cake with raspberry sorbet and passion fruit sauce

COCONUT CRÈME BRULÉE (L) 200

coconut ice cream with dry coconut flakes and marinated papaya

GLUTINOUS RICE DUMPLING (L)(N) 200

stuffed with sesame paste and served with pistachio ice cream

ASSORTED FRUIT PLATTER 230

SELECTION OF ICE CREAM (L) or SORBET 180 (3 SCOOPS)

At Raffles Seychelles we grow Lemongrass in our Gardens. Lemongrass offers so many benefits such as: Detoxifying, Anemia Prevention, Increased Immunity, Healthier Skin and Better Digestion. A cup or two of lemongrass every day is a very healthy addition to anyone.

LEMONGRASS TEA WITH LEMON 120

lemon improves your skin quality and aids your digestion

LEMONGRASS TEA WITH GINGER 120

ginger helps body to digest foods and can positively affect gut health

LEMONGRASS TEA WITH CINNAMON 120

cinnamon is loaded with antioxidants and protects heart health

LEMONGRASS TEA WITH HONEY 120

honey is a natural energy source and it is rich in antioxidants

(G) Gluten (L) Lactose (N) Nuts

Vegetarian Menu at Curieuse

Soups

Vegetable Clear Soup 210*

Traditional Chinese clear soup with vegetable and sesame oil

Sweet Corn Veg Soup 210*

Traditional Chinese sweet corn cream soup with vegetables

Cream of Mushroom 255

Mushroom soup with cream and truffle oil (l)

Cold Appetizers

Curieuse Asian Salad 255*

Romaine lettuce, tofu, vegetables with sesame and mustard dressing

Vietnamese Spring Roll 260*

Julienne of fresh vegetables wrapped in rice paper and served with 'Nuoc Cham' sauce

Baingan Chaat 250**

Crispy eggplant with chickpea's masala, yoghurt, mint sauce and tamarind glaze (g)(l)

Som Tam Salad 240*

Traditional Thai papaya salad with vegetables, lime-chili dressing and crushed peanuts (n)(c)

Far East Main Course

Stir Fried Vegetables 295*

Seasonal vegetables tossed in garlic, sesame oil, soya and oyster sauce (g)

Sichuan Vegetables 295*

Seasonal vegetables tossed with garlic, Sichuan pepper and light soya (g)(c)

Mapu Tofu 340*

Firm tofu tossed in garlic, Sichuan pepper, mushroom, bell pepper and chili bean sauce (g)(c)

Thai Green Curry 315*

Vegetables cooked with green curry, coconut, lemongrass, basil and kaffir lime (c)

Stir Fried Tofu 340*

Stir fried bean curd tossed in Thai basil sauce (g)(c)

Vegetable Fried Rice 260**

Stir fried rice, egg, mushroom, corn, carrot, green peas, sesame oil and soya (g)

Stir Fried Noodle 325**

Stir fried noodles, egg, garlic, onion, bok choy, bell pepper, sesame oil and soya (g)

Hot Appetizers

Chili Mushroom 285*

Crispy mushrooms tossed with garlic, chili, bell pepper and soya (g)(c)

Five Spiced Tofu 295*

Crispy fried tofu tossed in garlic, ginger, onion, bell pepper and five spice sauce (g)(c)

Chili Paneer 295

Crispy cottage cheese tossed with garlic, chili, bell pepper and soya (g)(c)

Malai Broccoli 290

Oven cooked broccoli marinated in cream, hung curd and cardamom (l)

Honey Chilli Chickpea 285*

Crispy fried chickpeas with chili sauce and honey (g)(c)

Por Pia Chae 260*

Crispy fried spring rolls served with sweet chili and plum sauce (g)

Vegetable Salt and Pepper 285*

Baby corn, cauliflower, carrot, mushroom, bell pepper, onion and soya (g)

Indian Main Course

Kadhai Paneer 340

Cottage cheese cooked in onion, tomato and Indian spices served with Bombay potato (l)

Dal Tadka 270*

Yellow lentil tempered with cumin, garlic, onion, tomato and served with Bombay potato (l)

Paneer Makhani 340

Cottage cheese cooked in tomato, cream and cashew based gravy served with Bombay potato (n)(l)

Subz Handi 295*

Spring vegetables cooked in onion cashew based gravy and served with Bombay potato (n)(l)

**All main courses are served with steamed basmati rice*

(n) Nuts (l) Lactose (g) Gluten (c) Chili

**Vegan options*

***Can be requested as Vegan*

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