

The Sushi Room



Raffles

BEVERAGES

Sake

Junmai Ginjo, 300ml 1020

A Unique Sparkling From The House Of Akashi Tai, Using A Traditional Method Similar To Champagne; Keeping It Light & Refreshing

Honjozo Tokubetsu Genshu, 720 ml 150/1500

Full bodied, Undiluted Sake From The House Of Akashi Tai, Woody Aromas, Creamy Texture And Hint Of Citrus

Daiginjo Genshu 720 MI 160/1800

A Medium Bodied Sake, Made With The Highest Grade Of Yamadanishiki Rice, This has Aromas Of Lilies & Pear

Genmai Yamadanishiki, 720ml 190/2100

A Sake Made Using Unpolished Brown Rice And Left To Age Before Bottling, Giving It A Unique Flavour

Shiraume Umeshu, 500ml 195/1650

A Popular Liqueur Made By Steeping The Ume Plum, Providing A Rich & Smoothing Note

Champagne

Champagne Highlights The Creamy Texture & Minerality When Paired With Sushi

Billecart Salmon Brut Reserve	395/2160
Drappier Sans Ajout De Soufre	3600
Lancelot Cuvee Perceval, Brut Premier	2350
Drappier Grande Sendree	4500
Laurent Perrier Cuvee Rose	3500

Wines

Chichibu Koshu Sur Lie (White Wine)	1500
Chichibu Muscat Bailey A (Red Wine)	1500

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

KAISEKI SET MENU

Appelizer

Scallop, Yuzu, Seaweed (S)

Tempura

Prawn & Vegetables (G)(S)

Sashimi

Tuna, Jackfish, Hamachi (S)

Nigiri

Salmon, Job, Red Snapper

Soup

Miso

Desser

Matcha Mousse (L)

Kaiseki set menu: **SCR 1400** per person Included in the Half/Full Board packages

Nigiri Boat

Assorted Nigiri 22 pc (S)	1400
Assorted Nigiri 44 pc (S)	2600

Sashimi Boat

Assorted Sashimi 22 pc (S)	1400
Assorted Sashimi 44 nc (S)	2600

Sushi Roll Boat

Assorted Sushi Rolls 22 pc (S)	1400
Assorted Sushi Rolls 44 pc (S)	2600

Half/Full Board Supplement on the Boat: SCR 250 for 22 pcs. & SCR 450 for 44pcs