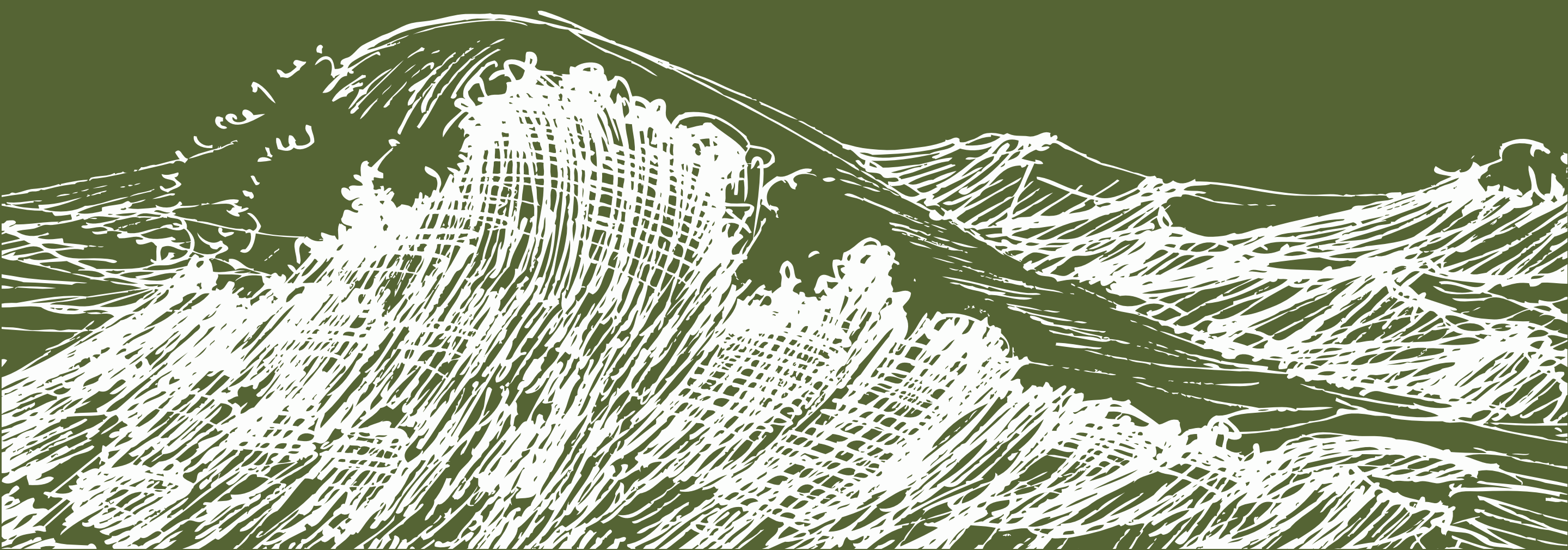


LOSEAN
DINNER



◆◆◆ SOUPS ◆◆◆

Creole Seafood Soup (S) (L) | 365

seafood, local tomato, pumpkin, curried cream

Tomato Gazpacho Soup (G) | 260

chilled tomato soup blended with cucumber and capsicum, tomato granite

Soup of the Day (L) | 260

◆◆◆ APPETIZERS ◆◆◆

Yellow Fin Tuna Tartar | 395

Island avocado, lime and local chips

Local Fish Carpaccio | 395

Instant smoked fish, olive oil, horseradish, lemon gel and local cress

Poached Tiger Shrimps in Takamaka Dark Rum (A) (S) | 415

Spiced pineapple, micro greens and passionfruit dressing

Millionaire Salad | 365

Smoked marlin, palm hearts, bell peppers, mango, papaya, calamansi dressing

Raffles Ceaser Salad (L) (G) (S) | 315 / 415

Chicken or prawn, lettuce, parmesan, croutons and anchovy

Foie Gras Terrine (A) (G) (L) | 395

Port reduction, takamaka rum with soursoup and brioche toast

Losean Fish Ceviche | 395

Local daily catch, ginger, pineapple, mango, fresh herbs, coconut and lime marinade

Salad of Crab and Confit Bell Peppers (G) (L) (S) | 395

Herb mousse, fennel and curried lavosh

Raffles Mix Salad | 275

Snake gourd, coconut shavings, palm heart, passion fruit vinaigrette

Carpese Salad (L) (V) | 315

Buffalo mozzarella, plum tomatoes, avocado and arugula

◆◆◆ CREOLE MAINS ◆◆◆

Deep Sea Whole Red Snapper Fillet (for two) | 1650

Marinated and baked with local spices, served with grilled vegetables, rice, snake gourd salad and creole sauce

Deep Sea Fish Rougaille (S) | 565

Christophine confit, wild rice, local vegetables chips

Pan Seared Red Snapper (L) | 565

Grilled vegetables, sweet potato mash, passionfruit

Grilled Tuna Steak (L) | 585

local spinach, capsicum, lime-butter sauce

Confit Suckling Pig (P) (L) | 595

Sweet potato fondant, caramelized banana and mustard seed sauce

Traditional Seychellois Octopus Curry (S) | 495

Coconut milk, curry leaves, red chilli and steamed rice

Local Baby Chicken Salmi (A) (L) (P) | 485

Local chicken, potato chutney, vanilla, roasted palm hearts wrapped in bacon

P I Z Z A

Losean Pizza (G) (L) (S) | 365

Mozzarella, tomato sauce, basil, mussels prawns, crab, calamari

Prosciutto (G) (L) (P) | 345

Mozzarella, tomato sauce, rocket leaves, parma ham, parmesan

Four Cheese (G) (L) | 325

Mozzarella, tomato sauce, parmesan, blue cheese, cream cheese

Veggie Delight (G) (L) (V) | 325

Mozzarella, tomato sauce, pesto, eggplant, zucchini, bell peppers, onion rings and olives

Chicken Tikka (G) (L) | 325

Mozzarella, hung churd, chicken tikka, onion rings, olives

Capricciosa (G) (L) (P) | 325

Mozzarella, tomato sauce, chorizo, salami, oregano

PASTA & RISOTTO

Pumpkin Risotto (L) (N) (V) | 440

Grilled halloumi, pine nuts, parmesan

Beef Brisket Ravioli (A) (G) (L) | 490

Spinach, garlic cream, truffles scent

Salted Fish Pasta (G) (L) | 440

Tomato sauce, local basil, salted fish flakes, cream cheese

Seafood Risotto (S) (L) | 595

Scallops, prawns, clams, octopus, parmesan

◆◆◆ CHEFS' SPECIAL ◆◆◆

Tendertoin (A) (L) | 700 *

Ribeye (A) (L) | 700 *

Sirtoin (A) (L) | 650

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)

Supplement for Half/Full board package : * 280

◆◆◆ GRILLED MALWARRA BEEF ◆◆◆

Losean Seafood Platter (for two) (A) (L) (S) | 2990 *

Lobster, prawns, calamari, scallops, red snapper, creamed clams, curried mussels, rice, creole sauce, vegetables

Whole Rock Lobster (S) (L) | 1250 **

Grilled vegetables, rice, pumpkin, papaya chutney and creole sauce

Grilled Prawns (S) (L) | 750 ***

Herb-butter sauce, seasonal vegetables

Supplement for Half/Full board package : * 1250, ** 500, *** 750

(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