



# IN VILLA DINING



# CONTENT



## BREAKFAST

ALL DAY

## ALL DAY FOOD MENU

11AM - 11PM

## PIZZAS

12PM - 10PM

## LATE NIGHT SNACKS

11PM - 7AM

## WINE MENU

## PERSONALIZED DINING EXPERIENCE



# BREAKFAST

**7AM - 11AM**

## CREOLE & CONTINENTAL BREAKFAST

Seasonal Fresh Fruit Juice  
Choice of Freshly Brewed Coffee / Tea / Hot Chocolate  
Oven-Fresh Bakeries & Toast served with Honey  
Butter & Jam selection  
Choice of Two Eggs **G**  
Fried / Scrambled / Poached / Boiled / Omelette  
Choice of 3 side dishes:  
Bacon **P** / Sauasages **P** / Hash Brown / Baked Beans / Mushrooms

**Tray Charge | 300**

## FLOATING TRAY BREAKFAST

**Served in your private pool (for two) **G L N****

Bottle of Mœt & Chandon Champagne or Non Alcoholic Gold Emotion  
Fresh Local Fruit Juice (Seasonal)  
Choice of Freshly Brewed Coffee / Tea / Hot Chocolate  
Scrambled Eggs with Smoked Marlin on Toast  
Oven-Fresh Bakeries and Toast Served with Honey, Butter and Homemade Jams  
Fresh Seasonal Fruit, served with chantilly cream

With Champagne / Non Alcoholic Gold Sparkling Drink - 2,450  
Without Champagne / Non Alcoholic Gold Emotion - 850

## A LA CARTE

**Cereals | 115 **G L****

Served with Hot or Cold Natural Milk

**Bircher Muesli | 115 **L N****

Yoghurt, Milk, Apple

**Pancakes | 335 **G L****

Served with Cinnamon Sugar

**Waffles | 335 **G L****

Served with Chantily Cream and Tropical Fruit Compote

**Crêpes | 335 **G L N****

Maple Syrup, Nutella, Chantilly, Cinnamon Sugar

**Dim Sum of the Day | 335 **G S****

4 Pieces served with Soy & XO Sauce

**Fried Noodles / Rice with Egg and Vegetables | 335 **G****

Kindly Book 24 Hours in Advance

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

Prices are in Seychelles Rupees (SCR) and inclusive of 10% service charge and 15% government tax



# ALL DAY FOOD MENU

**11AM - 11PM**

## APPETISERS

Delivery Charge of SCR 300 for Half Board & Full Board Packages

### Millionaire Salad 380

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

### Shrimps & Pineapple Salad | 385 A L S

Avocado, salad leaves, sweet chilli, takamaka rum

### Raffles Mix Salad | 285 V

Snake gourd, coconut shavings, palm heart, passionfruit vinaigrette

### Caprese Salad | 325 L V

Buffalo mozzarella, tomatoes, arugula, balsamic, olive oil

### Soup of the day | 265

### Creole Fish Soup | 395 L S

Poached local fish, curry leaves, fennel

## SANDWICHES

### Vegetable Quesadillas | 345 G L V

Wheat tortilla stuffed with onion, bell pepper, zucchini, jalapeño, sweet corn, black beans, cheese, served with guacamole, sour cream, tomato salsa.

Salad / French fries

### Classic Club Sandwich | 395 G P

White toasted bread with mayonnaise, grilled chicken, bacon, lettuce, tomato, egg.

Salad / French fries

### Cheese Burger | 485 G L N P

Grilled wagyu beef patty, cheddar, lettuce, tomato, bacon, mayonnaise, sesame bun

Salad / French fries

### Croque Monsieur | 385 G L P

Toast, comte cheese, cooked pork ham

Salad / French fries

### Chicken Tikka Wrap | 365 G L

Tortilla wrap, tomato and onion salsa, cucumber raita

Salad / French fries

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

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## PIZZA

Timing: 12pm - 10pm

Delivery Charge of SCR 300 for Half Board & Full Board Packages

### Seafood | 385 G L S

Mozzarella, tomato sauce, calamari, crab meat, mussels, local fish, prawns, basil

### Veggie Delight | 335 G L V

Mozzarella, tomato sauce, pesto, eggplant, zucchini, bell peppers, onion, ring, olives

### Four Cheese | 335 G L S V

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

### Chicken Tikka | 335 G L

Mozzarella, curd, chicken tikka, onion rings, tomato, coriander

### Hawaiian | 325 G L P

Mozzarella, tomato sauce, cooked pork ham, pineapple

### Neapolitan | 325 G L V

Mozzarella, tomato sauce, oregano, extra virgin olive oil

### Capricciosa | 365 G L P

Mozzarella, tomato sauce, chorizo, salami, oregano

### Prosciutto | 335 G L P

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

Additional toppings SCR 50 each

## PASTA

### Spaghetti Bolognese | 385 G

Beef ragù, parmesan

### Linguini Aglio e Olio | 455 G S L

Shrimps, garlic, chilli flakes

### Spaghetti Carbonara | 395 G L P

Pork bacon, eggs, garlic, cheese

### Penne Pomodoro | 365 G L V

Tomato sauce, garlic, basil, parmesan

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## MAIN COURSE

Delivery Charge of SCR 300 for Half Board & Full Board Packages

### Praslin Catch of the day | 485 L

Fish fillet served with coconut rice, grilled vegetables, papaya & pumpkin chutney & creole sauce

### Deep Sea Whole Red Snapper Fillet (for two) | 1,690

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

### Seychellois Octopus Curry | 520 S

Coconut milk, curry leaves, red chili served with coconut rice

### GRILLED MULWARRA BEEF

Tenderloin | 735 \* A L

Ribeye | 735 \* A L

Sirtoin | 685 A L

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 / sautéed mushrooms

**Sauces:** peppercorn / blue cheese / béarnaise A L

### Grilled Prawns (s) (l) | 775 \*

Herb-butter sauce, seasonal vegetables, steamed rice

\*Supplement for half / full board package : 280

## DESSERT

### Baked Cheese Cake | 210 G L N

Mango coulis, fresh fruits, chantilly

### Tiramisú | 210 (A) G L N

Lady finger biscuits soaked in coffee and kahlua, takamaka rum syrup, mascarpone cheese

### Traditional Seychellois Dessert " La Daube " | 210

Braised coconut, cassava, sweet potato, pumpkin

### Baked Apple Pie | 210 G L N

Poached apple mix with cinnamon powder and raisin

### Chocolate Platter | 210 G L N

Brownie, chocolate bar, jelly, silky mousse

### Seasonal Fruit Platter | 250

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

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# LATE NIGHT SNACKS

**11PM - 7AM**

## APPETISER

Delivery Charge of SCR 300 for Half Board & Full Board Packages

### Raffles Caesar | 325 | 425 G S L

Chicken or prawn, lettuce, parmesan, croutons, anchovy

### Caprese Salad | 325 L V

Buffalo mozzarella, tomatoes, arugula, balsamic, olive oil

### Soup of the day | 265

## SANDWICHES

### Classic Club Sandwich | 395 G P

White toasted bread with mayonnaise, grilled chicken, bacon, lettuce, tomato.  
Salad / French fries / Eggs

### Cheese Burger | 485 G L N P

Grilled wagyu beef patty, lettuce, tomato, bacon, mayonnaise, sesame bun.  
Salad / French Fries

### Croque Monsieur | 385 G L P

Toast, comte cheese, cooked pork ham.  
Salad / French Fries

## MAIN COURSE

### Praslin catch of the day | 485 L

Fish fillet served with coconut rice, grilled vegetables, papaya & pumpkin chutney, creole sauce

### Seychellois Octopus Curry | 520 S

Coconut milk, curry leaves, red chili served with coconut rice

### Pasta 385 | 395 | 455 G L P

Spaghetti / Penne with bolognaise / Carbonara / Aglio & Olio with shrimp

## DESSERT

### Chocolate Platter | 210 G L N

Brownie, chocolate bar, jelly, silky mousse

### Seasonal Fruit Platter | 250

### Baked Cheese Cake | 210

Mango coulis, fresh fruits, chantilly

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

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# WINE MENU

## CHAMPAGNE & SPARKLING WINE

Bolla Organic Prosecco DOC Extra Dry | Italy | 1,100  
Moët & Chandon ice Impérial | France | 2,700  
Jacquesson 743 | France | 2,800  
Drappier Grande Sendree | France | 4,500  
Laurent Perrier Brut | France | 2,500  
Veuve Clicquot, Brut Rosé | 3,425  
Dom Perignon 2012 Brut | 7,800  
Pol Roger Winston Churchill 2006 | 7,000

## WHITE WINE

### Sauvignon Blanc

Clarendelle Blanc "Inspired by Haut Brion" | France | 1,100  
Reyneke Bio-Dynamic | South Africa | 1,250  
Cloudy Bay | New Zealand | 1,650  
Wild Rock | New Zealand | 1,300

### Chardonnay

Chablis "Le Pierrelee" La Chablisienne | France | 1,300  
Chassagne Montrachet Vincent Girardin | France | 3,200  
World's End "Rebel Rebel" | USA | 2,400  
Cloudy Bay | New Zealand | 1,300

### Chenin Blanc

Clos de la Bergerie Nicolas Joly | France | 3,500  
Dorrance Kama | South Africa | 1,500  
The Sadie Family Skerpieon | South Africa | 2,650  
The Sadie Family Palladius | South Africa | 4,000

### Varietal White Grape

Cuvée Theo, Gewurztraminer, D. Weinbach | France | 1,970  
Condrieu Chailles de Enfer, George Vernay | France | 5,900  
The Sadie Family "Kokerboom" | South Africa | 3,500  
The Garjeest Jim | South Africa | 1,100

## ROSÉ WINE

Côtes de Provence, Château Miraval | France | 1,500  
Bandol, Château Salette | France | 1,600  
Côtes de Provence, Minuty Rose et Or | France | 1,750

## RED WINE

### Syrah

Champin Le Seigneur Côte Rotie | France | 3,700  
Cape Mentelle | Australia | 1,815  
Dorrance Ameena | South Africa | 1,600  
Chocolate Block Boekenhoutskloof | South Africa | 1,350

### Cabernet Sauvignon

Château Teyssier, St Emillion | France | 1,600  
Clarendelle Rouge Inspired by Haut Brion | France | 1,350  
Springfield Estate Whole Berry | South Africa | 1,100  
Cape Mentelle | Australia | 1,300

### Pinot Noir

Jaeger'Defaix, Rully | France | 1,330  
Domaine Fouassier, Generation X | France | 1,600  
Newton Johnson Family Vineyard Hemel En Aarde | South Africa | 1,100  
Hamilton Russel | South Africa | 2,550

### Varietal Red Grape

Vieux Télégraphe, Châteauneuf-du-Pape | France | 3,240  
Antinori, Tignanello | Italy | 5,000  
The Sadie Family Treinspoor | South Africa | 2,650  
Terrazas de Los Andes, Cheval des Andes | Argentina | 3,900

### Large Format

Champagne. Veuve Cliquot Brut | France | 6,670  
White Wine. Puligny Montrachet, La Vougeraie | France | 4,000  
Rosé Wine. Whispering Angel Côtes de Provence | France | 2,500

## DESSERT WINE

Familia Torres Floralis Moscatel Oro | Spain | 900  
Oremus Tokaji Tempos Late Harvest 500ml | Hungary | 1,500



# PERSONALISED DINING EXPERIENCES

If you wish for us to create a tailor made experience for a Special Event or Celebration in the comfort of your own villa or on our beach, just let us know one day in advance.

Please dial "0" on your in villa telephone.

# ROMANTIC BEACH DINNER

Enjoy a fabulous four course dinner in the comfort of your villa, on the beach or at your favorite location.

## CLASSIC

**Grouper, Scallop & Octopus Ceviche, Yuzu Gel, Local Pickle** S

**Pumkin Soup** L G

**Beef Tenderloin** A L G

Herb crust, foie gras, root vegetables, cherry jus

**Trio of Chocolate, Coffee Cheesecake, Raspberry Coulis** L G N

## DELIGHTS OF ASIA

**Crab and Mango Timbale** S

**Tom Kha Seafood Soup** S L

**Lobster in Black Pepper Sauce, Ginger & Soy Steamed Fish, Malaysian Chili Prawn** L N S

Som tam salad, egg fried rice, pak choy & broccoli

**Mango Delight with coconut sago & local fruit** L G

## SURF & TURF

**Local Yellow Fish Tuna Tartar with Shitake Dressing** G

**Tomato Gazpacho**

**Steak & Lobster** L G

Sirloin, lobster, lemon-herb-butter sauce, sautéed broccoli, confit tomatoes, parmentier potatoes, raffles salad

**Island Coconut Crème Brûlée with Roasted Coconut** L

290€ per guest

Each course paired with a Sommelier Selected Wine | SCR 950 per guest

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# IN VILLA BBQ

**SURF & TURF MENU** - 375€ per guest

## APPETISERS

### Caprese Salad **V L**

Buffalo mozzarella, tomato, arugula, olive oil, balsamic reduction

### Marinated Prawns

Lettuce, snake gourd, coconut shavings, palm hearts, citrus vinaigrette

### Classic Caesar Salad **L G**

Lettuce, parmesan, baked garlic croutons, anchovies

## MAIN COURSE

### Surf & Turf **A L S**

#### Rock lobster, jumbo prawns, strip loin, chicken breast

Creole rice, baked potato, vegetable skewers, saffron sauce

## DESSERT

### Passion-Fruit Crème Brûlée **L N**

### Raffles Fruits Salad with Local Mint

**SEAFOOD MENU** - 375€ per guest

## APPETISERS

### Local Octopus Carpaccio **S**

Tropical fruits, yuzu vinaigrette, lemon pearls

### Sweet Potato & Crab Meat Salad **S**

Herbs, scented with truffle oil

### Fresh Indian Ocean Yellow Fin Tuna Tartar **S**

Tonka beans, local chips, pickled papaya

## MAIN COURSE

### Seafood Platter **A L S**

#### Rock lobster, jumbo prawns, local catch wrapped in banana leaves, calamari

Coconut rice, grilled vegetables, garlic-butter sauce

## DESSERT

### Baked Cheesecake with Mango Coulis **G L N**

### Tropical Fruit Platter

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# DESTINATION PICNIC

## DRINKS

### Champagne & Sparkling

Drappier Brut Carte D'Or, 750 ml | 1,350  
Bottega, DOC Extra Dry Prosecco, 750 ml | 1,100  
Dom Perignon Brut, 750 ml | 7,800

### White Wine

Dorrance Kama, Chenin Blanc, 750 ml | 1,500  
Sauvignon Blanc 'Petit Clos', Clos Henry, Marlborough, 750 ml | 960

### Rosé Wine

Whispering Angel Caves D'Esclans, 750 ml | 1,600  
Château Minuty, 'Prestige Rose', Côtes de Provence, 750 ml | 1,600

### Red Wine

The Chocolate Block, Boekenhoutskloof Franschoek, 750 ml | 1,350  
Dorrance Cuvée Ameena, Syrah, 750 ml | 1,600

### Beers

Seybrew, 280 ml | 120  
Heineken, 280 ml | 150

### Softs

Sprite / Coke / Diet Coke / Tonic, 330 ml | 95  
Juice, 250 ml | 140  
Perrier, 250 ml | 140  
Red Bul, 250 ml | 140

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# DESTINATION PICNIC

## FOOD.

84€ for Two (food only)

Choose two food items per category that you wish to take with you.

## STARTER

### Cesar Salad G L

Local lettuce, parmesan, anchovy

### Caprese Salad L

Arugula, mozzarella, tomato

### Tuna Nicoise Salad G L

Green beans, olives, potatoes

### Raffles Prawn Cocktail L S

Shaved green papaya, local lettuce

## SANDWICH

### Roast Beef G L

Grain mustard, gherkins

### Raffles Club G L P

Grain mustard, gherkins

### Tuna G L

Focaccia, capers

### Smoked Fish on Rye Bread G L

Lemon cream cheese

## DESSERT

### Tropical Fruit Selection

### Banana Tart G L N

### Raffles Cheesecake G L N

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## SUNDOWNER AT ANSE LAZIO.

Anse Lazio is one of the most pristine beaches in the Seychelles and is located on the Northwest of Praslin. It is absolutely breath taking, picturesque and a perfect place for a romantic picnic.

### **INCLUSIONS - 155€ per guest**

**A lounge set up on the beach**  
**Hotel car return trip from Raffles to Anse Lazio**  
**Butler Service at the beach**  
**A bottle of Möet Chandon Champagne**  
**Fours kinds of canapés**

Any additional finger food and beverage can be preordered from the In-villa menu