



capsicm, tomato granite

Creole Seafood Soup (S) (L) | 365 seafood, local tomato, pumpkin, curried cream

Tomato Gazpacho Soup (G) | 260 Soup chilled tomato soup blended with cucumber and

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Soup of the Day (L) | 260

**APPETIZERS** 

Yellow Fin Tuna Tartar | 395

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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 Caeser 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 marinadé

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

Carprese Salad (L) (V) | 355

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) | 625

Grilled vegetables, sweet potato mash, passionfrui

Grilled Tuna Steak (L) | 645

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

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

Margherita (G) (L) | 325

Mozzarella, tomato sauce, oregano

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

Mozzarella, tomato sauce, pesto, eggpplant, 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

Hawaiian (G) (L) (P) | 325

Mozzarella, tomato sauce, french ham, pineapple

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

Grilled halloumi, pine nuts, parmesan

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

PASTA & RISOTTO 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

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, \*\*\* 280

AUSTRALIAN WAGYU BEEF

Tenderloin (A) (L) | 700 \*

Ribeye (A) (L) | 700 \*

Sirloin (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: \* 350

Nutritionally Balanced

