



AVOCET

ALL - DAY MENU

Starters

Yellow Fin Tuna Tartare	320
Tuna loin, coconut milk, crispy banana, guava dressing	
Octopus Carpaccio	360
Sea bay octopus, passion fruit coulis, greens from the local farm <i>Supplement half board/full board - SCR 150</i>	
Island Coetivy Prawns	270
Breaded Coetivy prawns, mint & pineapple dip	
Chicken Cromesquis	240
Chicken croquette, pickled vegetables, french dressing	
Smoked Roots	220
Smoked beetroot, local cream cheese, orange segments, honey & cashew	
Sautéed Mussels	320
Sautéed mussels, cream, white wine & coriander sauce	
Soup of the Day	200

Salads

SERVED AS A MAIN

Aldabra Island Tuna Salad	370
Tuna, egg, local greens, confit potatoes	
Local Handmade Burrata	360
Tomato coulis, mixed greens, grilled peach	
Creole Smoked Fish Salad	350
Papaya dressing	
Millionaire Palm Heart Salad	340
Local chicken strips, garden salad, mango vinaigrette	



From The Josper

SMOKY FLAVORS PERFECTED
WITH OUR JOSPER CHARCOAL OVEN

LOCAL ISLAND FISH

Catch of the Day	420
Aldabra Tuna Loin	450
600g Island Rock Lobster	1090
<i>Supplement half board/full board - SCR 650</i>	
Coetivy Jumbo Prawns	490
200g Local Octopus	590
<i>Supplement half board /full board- SCR 250</i>	

PREMIUM MEATS

300g Premium Beef Rib Eye Steak	650
<i>Supplement half board /full board- SCR 280</i>	
South African Picanha	480
Sliced Pork Belly	380
250g Lamb Chops	650
<i>Supplement half board/full board - SCR 250</i>	
Chicken Leg	340

ALL SERVED WITH TWO SIDES AND ONE SAUCE

Sides

CHOOSE TWO

**French Fries | Basmati Rice | Truffle Mashed Potatoes
| Mixed Grilled Veggies | Mixed Green Salad**

Sauces

CHOOSE ONE

**Creole sauce | Lemon Butter sauce | Peppercorn sauce
| Rosemary sauce**

SUPPLEMENT FOR EXTRA SIDES
AVAILABLE AT AN ADDITIONAL CHARGE



Pastas

Spaghetti Pasta with Seafood	420
Creole sauce	
Penne Pasta au Gratin	430
Smoked brisket, mushrooms	
Fusilli Pasta with Pumpkin	350
Local spinach, nuts, hard cheese	
Tagliatelle with Creamy Chicken	380
Truffle oil, fresh herbs	

Home-Made Curries

SERVED WITH
BASMATI RICE AND
CHUTNEY

Creole Chicken Curry	380
Local Fish Curry	410
Octopus Curry	440
<i>Supplement half board/full board - SCR 150</i>	
Vegetable Curry	370

ALL SERVED MILD – REQUEST FOR LOCAL CHILI

Signature Mains

Red Snapper Cooked in Banana Leaf	510
Capsicum, Creole rice, lemongrass sauce	
Confit Anse La Mouche Duck Leg	520
Creamy polenta, local spinach, orange sauce	
Tuna & Coetivy Prawns	540
Flambéed with Takamaka rum, sweet potatoes, pak choy, vierge sauce	
Local Vegetables Bourguignon	380
Creole sauce, fresh herbs	



15% VAT and 10% service charge are included.

All prices are in Seychelles Rupees.

All products are prepared in an area where allergens are present.

For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.