

Welcome to Mahé Restaurant

Embark on a journey of flavors inspired by Creole cuisine created by our Seychellois team curated with locally-sourced products. Enjoy panoramic views of the Indian Ocean and the backdrop of Seychelles nature in all its bounty.

STARTERS

Soup of the Day 195

Octopus Carpaccio (S) 400

Spicy Mango Salsa, Avocado Purée, Sweet Potato Chips, Curry Croutons

Creole Breadfruit Fish Cake (S) 350

Lemon Curry Sauce, Pineapple Salsa, Local Chips

Kokoviche (S) 360

Seared Tuna, Spicy Curry Mayo, Coconut and Lime Marinated Tuna, Curry Oil, Rice Crackers

Smoked Marlin Papaya Salad (S) 320

Onion, Bell Pepper, Mango, Lettuce

Millionaire Salad (Vg) 280

Palm Heart, Shaved Coconut, Mango, Cucumber, Lettuce, Passionfruit Dressing

Black Pudding Bruschetta (D)(P) 220

Pork, Onion, Curry Leaf, Tomato, Lemon, Local Rocket, Garlic Bread Toast

Hibiscus Salad (Vg) 240

Palm Heart, Mango, Onion, Balsamic Caviar, Hibiscus Dressing, Coconut Flakes

MAINS

Creole Spice Crusted Lamb Rack (A)(D) 949

Smoked Potato Puree, Braised Red Wine Lamb Jus, Buttered Vegetables

SUPPLEMENT OF 350 FOR HALF BOARD/FULL BOARD

Pan Seared Tuna Loin (D)(S) 625

Buttered Breadfruit, Local Spinach Puree, Creole Sauce, Soya Foam

Ocean Grill (D)(S) 720

Grilled Octopus, Local Fish, Coetivy Prawns, Calamari, Bigarade Sauce, Buttered Sweet Potato

SUPPLEMENT OF 150 FOR HALF BOARD/FULL BOARD

Marinated Creole Spice Pork Tomahawk (D,P) 480

Creamy Coconut Maize, Sautéed Marsh Spinach, Roasted Apple Cinnamon Sauce, Local Chips

Coconut Risotto (Vg)(GF) 350

Bilimbi, Coconut Saffron Gravy, Coconut Flakes

OPTION TO ADD

Prawn (S) 350

Grilled Coetivy Island Prawn

Fish (S) 200

Locally Caught Of The Day

Octopus (S) 480

Locally Caught Octopus

SUPPLEMENT OF 200 FOR HALF BOARD/FULL BOARD

Wild Grilled Local Spiced Octopus (D)(S) 620

Curry Mash Potato, Chili Mango Salsa, Local Textures, Curry Oil

Mahé Seafood Casserole for 2 (D)(S) 1800

Grilled Mixed Seafood, Roasted Baby Potato, Creole Sauce, Lemon Wedges

SUPPLEMENT OF 500 FOR HALF BOARD/FULL BOARD

From Local Fisherman (D)(S) 490

Mini Grilled Fish, Saffron Rice, Assorted Chutney & Local Pickle

Creole Inspired Beef Tenderloin (D)(A) 550

Sweet potato puree, grilled garden bok choy, caramelized onion, lemon grass jus, curry thyme butter

Traditional Coconut Curry

Chicken 420

Boneless Chicken Thigh

Octopus (S) 580

Locally Caught Octopus

Fish (S) 440

Locally Caught of the Day

Mixed Seafood (S) 480

Locally Caught Of The Day

Mixed Seafood Fresh from the Market

Local Vegetables (Vg) 380

From our Garden

SWEET ENDINGS

Banana Banoffee (D) 220

Toffee Cream, Dark Chocolate, Chantilly

Passion Fruit Crème Brûlée (D) 230

Sugar Caramel, Fresh Berries

Coconut Profiteroles (D) 200

Coconut Pastry Cream, Edible Coconut Moss, Chocolate Slab

Cinnamon Spiced Carrot Cake (D)(N) 250

Roasted Carrot, Walnut, Cinnamon Ice Cream

Hibiscus Cheese Cake (D) 240

Raspberry Jelly, Macaroons, Lemon Sorbet

Tres Leches Cake (D) 240

Whipped Ganache Cream, Fresh Berries, Pineapple Compote