

SALADS

Smoked Chicken and Papaya 325
Mix salad, sweet chili dressing

Palm Heart and Avocado 295
Tomato, onion, olive oil, vinegar

Blue Marlin and Pineapple 325
Smoked blue marlin, olive oil,
onion, tomato, vinegar

Creole Style Octopus (S) 325
Capsicum, tomato, onion,
Creole dressing

GRANN KAZ SIGNATURE

Oven Baked Marinated Job Fish in Banana Leaf (L) 440
Served with Creole sauce, steamed rice,
sautéed mix vegetables

Pan Fried Red Snapper with Lemon butter Sauce (L) 460
Steamed rice, sautéed mix vegetables

Tuna Steak 430
Mix salad, sweet chili dressing

Chicken Beignet (L,G) 400
Chili sauce, pumpkin puree

Roasted Pork Fillet (P,L) 450
Tamarind sauce, honey, Creole yellow rice

SOUPS


Crab Bisque (S,L) 310
Cream, crab meat

Pumpkin Soup (L) 290
Cream, celery, leek, onion

CURRIES

 **Grann Kaz Chicken Curry 395**
Coconut milk, tomato, onion


 **Silhouette Octopus Curry (S) 440**
Coconut milk, Eggplant, tomato, onion

 **Vegetable Curry 295**
Coconut milk, fresh garden vegetables

DESSERTS

 **Pumpkin Crème Caramel (L) 240**
Vanilla ice cream

Chocolate and Chili Tart (L,G) 230
Passion and mango sorbet

 **Coconut Nougat (L,G) 220**
Choice of ice cream

Caramelized Banana (L,G) 220
Takamaka rum, toasted nuts, vanilla ice
cream



(L) Lactose, (G) Gluten, (S) Seafood, (N) Nuts, (P) Pork

All prices are in Seychelles Rupees and include VAT and service charge.

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