

## SALADS

**Smoked Chicken and Papaya 325**  
Mix salad, sweet chili dressing

**Palm Heart Salad 295**  
Tomato, onion, olive oil, vinegar,  
spicy avocado

**Blue Marlin and Pineapple (S) 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,S) 440**  
Served with Creole sauce,  
steamed rice, sautéed mix  
vegetables

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

**Tuna Steak (S) 430**  
Mixed salad, Creole chili dressing

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

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

## SOUPS

**Coetivy Prawn Soup (S,L,G) 310**  
Prawn broth infused with island spices,  
fresh herbs, featuring succulent coevity  
prawns, tender vegetables, and a hint of  
lemongrass. Served with a side of warm  
Creole-style bread for dipping.

**Pumpkin Soup (L,G) 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

 **Creole Pumpkin Cake (L,E) 240**  
Pineapple compote

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

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



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

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

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