

Dining

STEAK SHACK - FOOD

STARTER

ASPARAGUS WRAPPED IN HAM

Aioli and Truffle

405

MUSHROOM

Goat Cheese and Truffles with Chives

330

OUR SIGNATURE SAUSAGE

365

WAGYU BEEF TARTARE

885

BONE MARROW

Herb Butter

440

MUSSEL EN COCOTTE

Wine, Chilli, Fresh Coriander and Chives

835

SMOKED AND CURED MARLIN

Spicy Creole Dressing

290

KING CRAB

Herbs, Mango and Pineapple Sauce

520

GRILLED OCTOPUS

Oregano, Capers, Tomato and Shallots

285

SALAD

GRILLED SEAFOOD SALAD

Lettuces, Fennel and Confit Tomatoes

540

WATERMELON AND FETA CHEESE SALAD

Mint and Cucumber

415

LOCAL POTATOES SALAD

Gherkins, Onions and Herbs

330

GRILLED SMOKED EGGPLANT

Lemon Olive Dressing and Feta Cheese

390

FROM THE JOSPER OVEN

WAGYU BONELESS RIB EYE - 500GR

(To Share)

2,500

WAGYU STRIPLOIN - 250 GR

1,060

WAGYU TOMAHAWK - 1,500 GR

(To Share)

3,660

SMOKED BLACK ANGUS PICANHA - 300 GR

825

HALF CHICKEN DEBONED

Dijon Mustard Marination

740

LAMB CHOP - 500 GR

1,850

FROM THE SEA

SEAFOOD BROCHETTE

Scallop, Local Marlin, Salmon and King Prawns

885

CREOLE LOBSTER

1,305

KING PRAWNS

970

CATCH OF THE DAY

Cooked in Herbs and Salt Crust

790

SAUCE

CHIMICHURRI

BÉARNAISE

CHORON

PERI PERI

BBQ

TRUFFLE BUTTER

SIDES

CORN ON THE COB

185

SPINACH WITH YORKSHIRE PUDDING

185

GRILLED VEGETABLE BROCHETTES

Aged Balsamic Dressing

185

CHARCOAL JACKET POTATOES

Topped with Tzatziki

185

DESSERT

CHARCOAL BANANA

Local Cinnamon Crumble with Vanilla Ice Cream

200

“JOSPER” SEASONAL FRUIT

170

CHOCOLATE FONDANT

Caramel and Caramelized Popcorn

220

Prices are in Seychelles rupees as per government law and subject to 10% service charge and 15% VAT.