

## 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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