

Loseau Restaurant
Mediterranean and Creole

SOUP

Creole Seafood Soup (S) (L) 365

seafood, local tomato, pumpkin, curried cream

Soup of the day (L) 260

Tomato Gazpacho Soup (G) 260

chilled tomato soup blended with cucumber and capsicum, tomato granite

APPETIZER

Yellow Fin Tuna Tartar 395

island avocado, lime and local chips

Local Fish Carpaccio 395

instant smoked fish, olive oil, horseradish, lemon gel, local cress

Poached Tiger Shrimps in Takamaka Dark Rum (A)(S) 365

spiced pineapple, micro greens and passionfruit dressing

Millionaire Salad 365

smoked marlin, palm hearts, bell peppers, mango, papaya, calamansi dressing

Raffles Caesar Salad (L)(G)(S) 415/315

prawn or chicken, lettuce, parmesan, croutons, anchovy

Foie Gras Terrine (A)(G)(L) 395

port reduction, takamaka rum with soursop and brioche toast

Losean Fish Ceviche 395

local daily catch, ginger, pineapple, mango and fresh herbs, praslinoise coconut and lime marinade

Salad of Crab and Confit Bell Peppers (G)(L)(S) 395

herb mousse, fennel, curried lavosh

Raffles Mix Salad 275

snake gourd, coconut shavings, palm heart, passion fruit vinaigrette

Caprese Salad (L)(V) 315

buffalo mozzarella, plum tomatoes, avocado and arugula

PIZZA

Losean Pizza (G)(L)(S) 365

mozzarella, tomato sauce, basil, mussels, prawns, crab, calamari

Prosciutto (G)(L)(P) 345

mozzarella, tomato sauce, rocket leaves, parma ham, parmesan

Four Cheese (G)(L) 325

mozzarella, tomato sauce, parmesan, blue cheese, cream cheese

Veggie Delight (G)(L)(V) 325

mozzarella, tomato sauce, pesto, eggplant, zucchini, bell peppers, onion rings, olives

Chicken Tikka (G)(L) 325

mozzarella, hung curd, chicken tikka, onion rings, coriander

Capricciosa (G)(L)(P) 355

mozzarella, tomato sauce, chorizo, salami, oregano

DESSERTS

Raffles Chocolate (G)(L)(N) 200

dark, milk and white chocolate, silky chocolate mousse, mango sauce with raspberry pearls

Caramelized Island Bananas (A)(L) 200

chocolate sauce, vanilla chantilly, rum and raisin ice cream

Earl Grey Tea (A)(G)(L) 200

chocolate mousse, jasmine tea ice cream crunchy cereals

Praslin Mess (L)(N) 200

coconut meringue, fruits, mango and passion fruit sauce

Chocolate Lava Cake (G)(L)(N) 200

chocolate sauce and la digue vanilla ice cream

Mango Tree (G)(L)(N) 200

mango compote, mango ice cream and coconut foam

Passion Fruit Crème Brulee (L)(N) 200

papaya sorbet and coconut

Seasonal Fruit Platter 250

CHEFS' SPECIAL MAIN'S

Losean Seafood Platter (For Two) (A)(L)(S) 2990*

lobster, prawns, calamari, scallops, red snapper, creamed clams, curried mussels, rice, creole sauce, vegetables

Whole Rock Lobster (S)(L) 1250**

grilled vegetables, rice, pumpkin, papaya chutney and creole sauce

Grilled Prawns (S)(L) 750***

herb-butter sauce, seasonal vegetables

Supplement for half/full board package: *1250 | **500 | ***280

GRILLED MULWARRA BEEF

Tenderloin (A)(L) 700***

Ribeye (A)(L) 700***

Sirloin (A)(L) 650

All our grilled cuts are served with roast onion and cauliflower mousseline, grilled tomato, french beans and choices of french fries, cinnamon sweet potato mash or Sautéed mushrooms

SAUCES: Pepper sauce, Blue cheese sauce, Béarnaise sauce (A)(L)

Supplement for half/full board package: ***280

CREOLE INFLUENCED MAIN'S

Deep Sea Whole Red Snapper Fillet (For Two) 1650

marinated and baked with local spices, served with grilled vegetables, rice, snake gourd salad and creole sauce

Deep Sea Fish Rougaille (S) 565

christophine confit, wild rice, local vegetables chips

Pan Seared Red Snapper (L) 565

grilled vegetables, sweet potato mash, passionfruit sauce

Grilled Tuna Steak (L) 585

local spinach, capsicum, lime-butter sauce

Confit Suckling Pig (P)(L) 595

sweet potato fondant, caramelized banana and mustard seed sauce

Traditional Seychellois Octopus Curry (S) 495

coconut milk, curry leaves, red chili and steamed rice

Local Baby Chicken Salmi (A)(L)(P) 485

local chicken, potato chutney, vanilla, roasted palm hearts wrapped in bacon

PASTA & RISOTTO

Pumpkin Risotto (L)(N)(V) 440

grilled halloumi, pine nuts, parmesan

Beef Brisket Ravioli (A)(G)(L) 490

spinach, garlic cream, truffle scent

Salted Fish Pasta (G)(L) 440

tomato sauce, local basil, salted fish flakes, cream cheese

Seafood Risotto (S)(L) 595

scallops, prawns, clams, octopus, parmesan

Alcohol (G) Gluten (L) Lactose (N) Nuts (P) Pork

(S) Shellfish (V) Vegetarian



Kindly scan the QR code to view
the digital menu

Prices are in Seychelles Rupees (SCR) and exclusive of 10% service charge and
15% government tax