

Hummus

sesame seeds

Nicoise Salad

& soft-boiled eggs

Served with crispy falafel &

With lemon & mint dressing

Vegetables Antipasto

Served with basil pesto & balsamic reduction

Tomato Mozzarella Salad

balsamic vinegar, pine nuts

Honeydew melon, Parma ham,

honey, walnut & Dijon mustard

CAESAR SALAD

With romaine lettuce, anchovy fillet, Worcestershire sauce & mayonnaise

Ham & Melon Salad

Plain

Chicken

Fresh tomatoes, mozzarella cheese,

Confit yellowfin tuna with olive dressing

Mixed Green Salad

Room Service All Day Dining 07H00 - 23H00

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| Wild Mushroom Velouté | SCR 155 | Margherita | SCR 355 |
|--|----------------|--|----------------|
| Mushrooms, celery, cream & truffle oil | | (fresh tomato sauce, mozzarella cheese, dried oregano & olive oil) | |
| Creole Bilimbi Flavoured | SCR 345 | | |
| Seafood Soup | | Con Verdure e Olive | SCR 355 |
| Octopus calamari shrimps johfish | | (fresh tomato sauce, grilled vegetables, | |

& olive oil)

Con Pollo e Ananas

parsley

Averrhoa bilimbi, celery, fresh tomato &

Octopus, calamari, shrimps, jobfish,

Pan-fried Red Snapper

Grilled Tuna

with Parsley

spicy tomato coulis

Pan-fried Lamb Kofta

parsley served with pita bread

Grilled Lemon Chicken

Served with Creole rice & lemon paprika

Seasoned & pan-fried minced lamb with

red & yellow bell peppers, fresh lemon &

Fresh lemon, bay leaves, red & yellow bell

Served with sautéed vegetables and

SCR 210

SCR 210

SCR 305

SCR 295

SCR 410

SCR 410

SCR 305

SCR 325

| MAIN COURSE | | (fresh fomato sauce, grilled chicken, pineapple, mozzarella cheese, dried oregano & olive oil) | |
|---|---------|--|---------|
| Vegetable Fajita | SCR 305 | anca oregano a onve on, | |
| Served with potato wedges & cheddar cheese | | Con Prosciutti (fresh tomato sauce, assorted ham & salami, mozzarella cheese, dried | SCR 355 |
| Creole Vegetable Curry Served with Creole rice & homemade | SCR 305 | oregano & olive oil) | |
| pumpkin chutney | | Seafood (fresh tomato sauce, shrimps, mussels, | SCR 390 |
| Risotto Verde Risotto, celery, bay leaves, thyme, parmesan cheese & rocket leaves | SCR 390 | calamari, mozzarella cheese, dried oregano & olive oil) | |
| | | | |

SCR 400

SCR 355

SCR 360

SCR 400

SCR 440

SCR 480

SANDWICH

olives, mozzarella cheese, dried oregano

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| Grilled Vegetable Sandwich Ciabatta bread, red & yellow bell peppers, green zucchini & fresh tomato | SCR 305 |
|---|---------|
| Club Savoy Grilled chicken, smoked bacon, pesto & | SCR 410 |

Smoked Salmon Bagel

romaine, tomato in multigrain bread

Dijon mayonnaise, egg, rocket &

Mascarpone cheese, ice berg lettuce, capers & gherkins, served with French fries

Savoy Beef Burger

Create Your Own **PASTA**

Boloanese

Minced beef, celery, bay leaves, tomato paste & fresh thyme

Four Cheese Sauce

Parmesan, mascarpone, mozzarella & gorgonzola cheese, celery, bay leaves & fresh thyme

Primavera

SCR 355

Parmesan, red & yellow bell peppers, mushrooms, green zucchini celery, bay leaves & fresh thyme

DESSERT

SCR 145 Assorted Ice Cream Served with roasted mixed nuts

Assorted Fresh Fruits

Devil Chocolate Cake Served with dark Zealandia chocd fresh strawberries & blackberries

Red Velvet

Served with fresh strawberries & blackberries



SCR 210

SCR 275

SCR 390

SCR 390

SCR 390





Served with French fries or mixed green salad or potato wedges



All prices are in Seychelles currency inclusive of 15% vat & 10% service charge

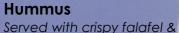
SCR 480

SCR 355



Room Service Late Night Dining 23H00 - 07h00

STARTER



SCR 210

sesame seeds

Served with Creole rice & lemon paprika

Pan-fried Red Snapper

MAIN COURSE

SCR 355

Mixed Green Salad

SCR 210

SCR 305

SCR 305

Grilled Tuna

SCR 355

Served with sautéed vegetables and spicy tomato coulis

SCR 400 Pan-fried Lamb Kofta

Seasoned & pan-fried minced lamb with red & yellow bell peppers, fresh lemon & parsley served with pita bread

Grilled Lemon Chicken

SCR 400

with Parsley

Fresh lemon, bay leaves, red & yellow bell peppers, green zucchini & carrots served with vermicelli rice.

Beef Tenderloin

Served with grilled vegetables & truffle mashed potatoes

SCR 440



Create Your Own PASTA

Bolognese

Minced beef, celery, bay leaves, tomato paste & fresh thyme

SCR 390

Primavera

Parmesan, red & yellow bell peppers, mushrooms, green zucchini celery, bay leaves & fresh thyme

SCR 390

DESSERT

Assorted Ice Cream Served with roasted mixed nuts **SCR 145**

Assorted Fresh Fruits

SCR 210

With lemon & mint dressing Niçoise Salad

Confit yellowfin tuna with olive dressing & soft-boiled eggs Caesar Salad With romaine lettuce, anchovy fillet, Worcestershire sauce & mayonnaise

SOUP

Wild Mushroom Velouté

Mushrooms, celery, cream & truffle oil

PIZZA

Margherita

(fresh tomato sauce, mozzarella cheese, dried oregano & olive oil)

Con Pollo e Ananas

SCR 355

(fresh tomato sauce, grilled chicken, pineapple, mozzarella cheese, dried oregano & olive oil)

SANDWICH

Grilled Vegetable Sandwich **SCR 305**

Ciabatta bread, red & yellow bell peppers, green zucchini & fresh tomato

SCR 410 Club Savoy

Grilled chicken, smoked bacon, pesto & Dijon mayonnaise, egg, rocket & romaine, tomato in multigrain bread



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