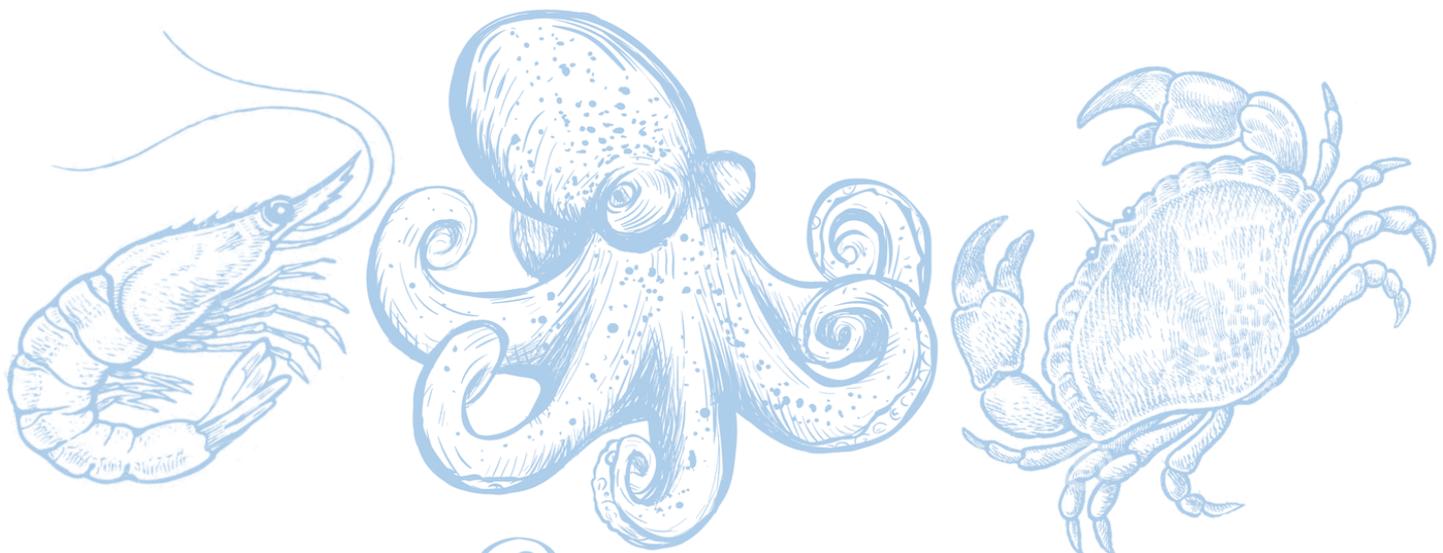


Pescado

seafood restaurant

Menu



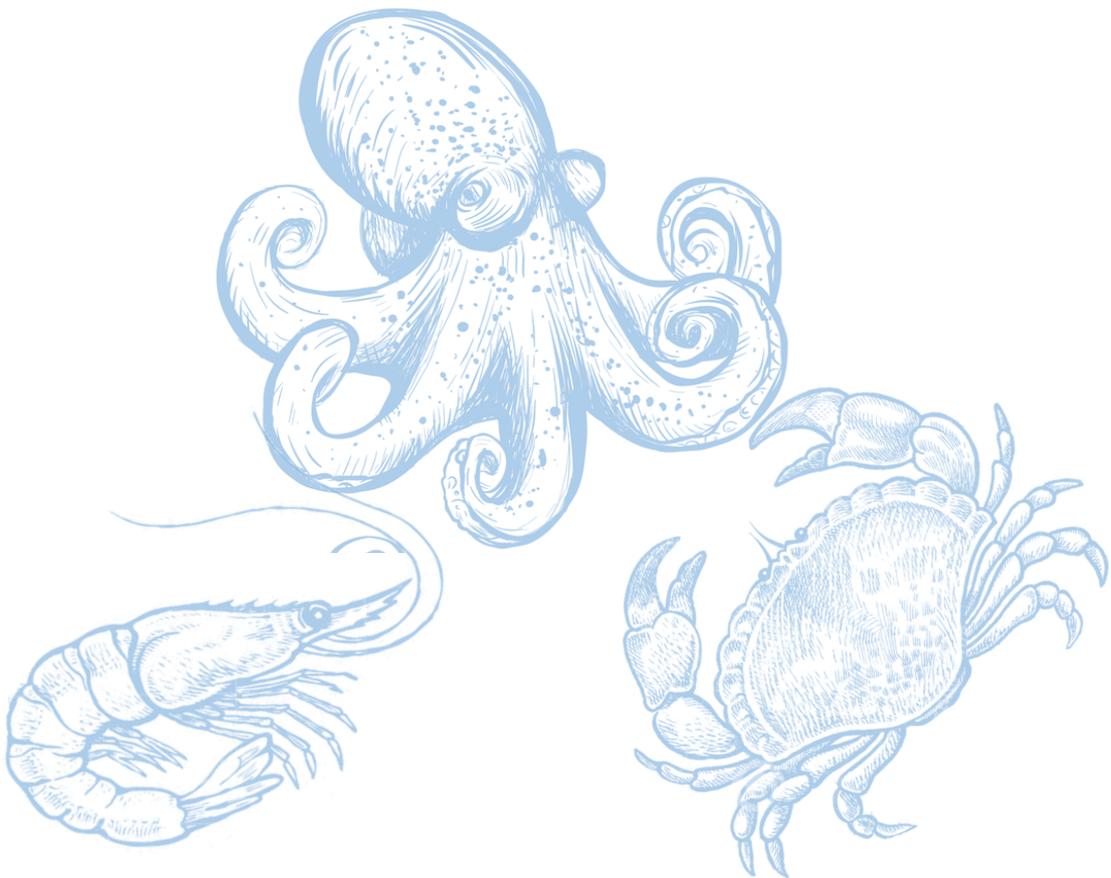
The white sandy beached, tropical breeze and island vibes will call on you to explore and relax, sample and experiment, experience and embrace the unique paradise that is Seychelles .

Our cosmopolitan Culinary team has explored, toured and Connected with islanders to bring you the finest ingredient... From the finest local purveyors. Each of our chef have devoted their culinary craft to creating authentic dishes which highlight tastes and tradition of Seychellois cooking by Letting the freshest, native ingredients speak for Themselves.

Guide

- (G) Contain Gluten
- (V) Vegetarian Option
- (SF) Contain seafood
- (N) Contain Nuts
- (H) Health Option
- (A) Contain alcohol
- (SP) Spicy / Spices
- (P) Contain Pork
- (D) Dairy
- (MU) Contain Mushroom
- (AN) with Anchovies
- (PI) with Pineapple

SEAFOOD PLATTER



sharing for 2 persons	
lobster prawns calamari red snapper mussels per 100g (SF)	3200
Yellowfin Tuna	270
Mini Fish	280
Job Fish	280
Baby Octopus	290
Red Snapper	290
Giraffe Crab	290
 Calamari	
Rock Lobster	345
Scallops	345
Shrimps	350
Mussels	480
Availability subjected to Season	320

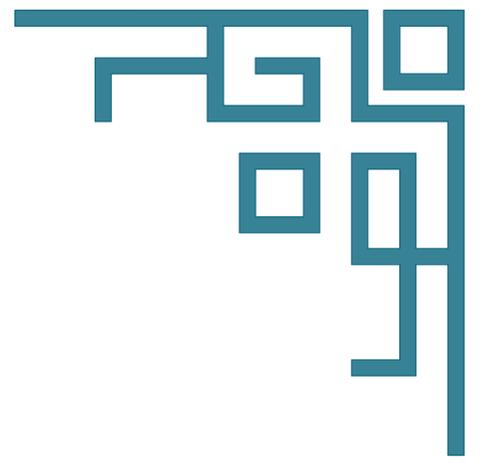
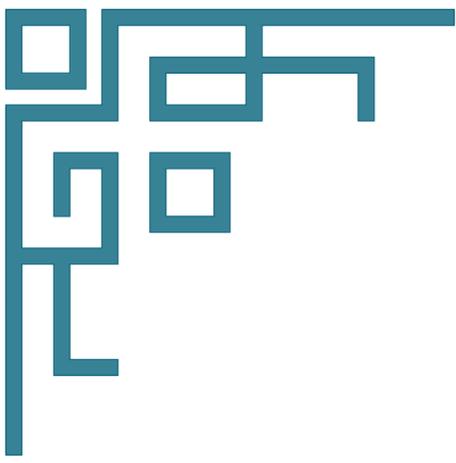
Preferred cooking style
Steamed | Poached | Grilled

Accompanied with one of your choice:
**Roasted Vegetables | Mashed Potatoes
Green Salad | Steamed Rice**

**Served with an array of sauces
Creole, Lemon Butter, White Wine (A) Sauce & Chili
Coulis (SP)**

Please note that some food may contain allergens.
Kindly inform the team of any dietary requirements.

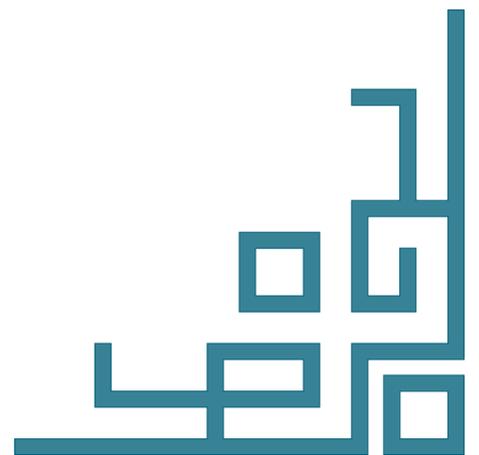
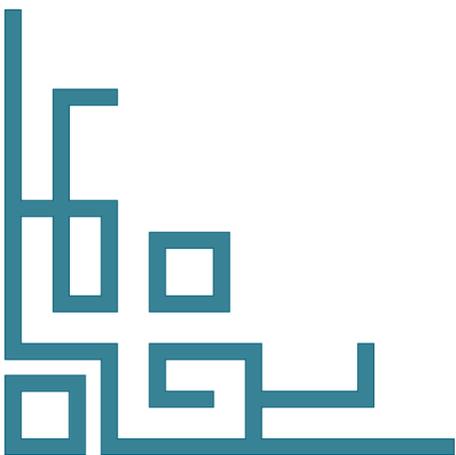
*All prices are in Seychelles currency
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PIZZA & BURGER

MENU

(FOR LUNCH ONLY)



PIZZA

Margherita Pizza (G/D)

*fresh tomato sauce, with basil flavor
mozzarella cheese, dried oregano & olive oil*

300

Bianca Pizza (G/D)

Mozzarella cheese, dried oregano & olive oil

325

Seafood Pizza (SF/D/G)

*fresh tomato sauce with basil flavor, mozzarella
cheese, dried oregano, shrimps, calamari,
mussels & olive oil*

390

Tuna & Onion Pizza (G/D)

*fresh tomato sauce with basil flavor, mozzarella
cheese, dried oregano, tuna, red onion, parsley &
olive oil*

325

Four Cheese Pizza (G/D)

*Fresh tomato sauce with basil flavor, mozzarella
cheese, dried oregano, gorgonzola cheese, goat
cheese, cheddar cheese & olive oil*

325

Burrata, Parma Ham Pizza

with Rocket Leaves (P/G/D)

*fresh tomato sauce with basil flavor, mozzarella
cheese, dried oregano, Parma ham, rocket
leaves, fresh burrata cheese & olive oil*

325

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PIZZA

Chicken Sausage Pizza (G/D)

fresh tomato sauce with basil flavor, mozzarella cheese, dried oregano, chicken sausage, mix bell peppers & olive oil

325

Hawaiian Pizza (P/D/G/PI)

fresh tomato sauce with basil flavor, mozzarella cheese, dried oregano, pork ham, pineapple & olive oil

325

Napoli Pizza (G/D/AN)

fresh tomato sauce with basil flavor, mozzarella cheese, dried oregano, anchovy fillet, black olives, green olives & olive oil

325

Smoked Fish Pizza (G/D)

fresh tomato sauce with basil flavor, mozzarella cheese, dried oregano, smoked tuna, smoked marlin & olive oil

325

BURGER

Savoy Beef Burger (G) (D) (P)

French fries

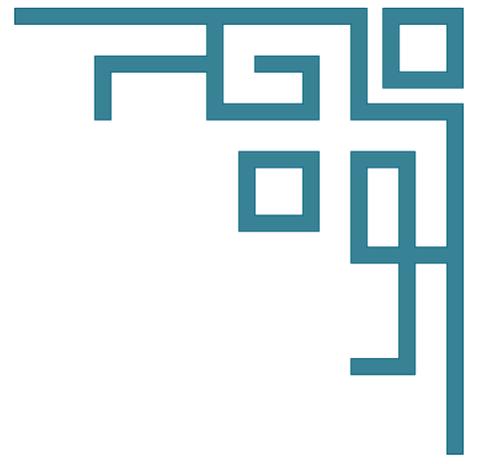
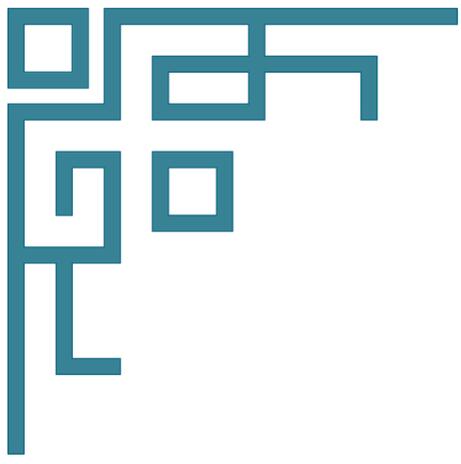
or mixed green salad

or potato wedges

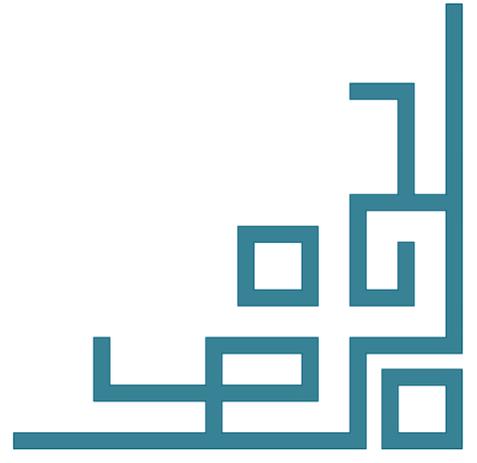
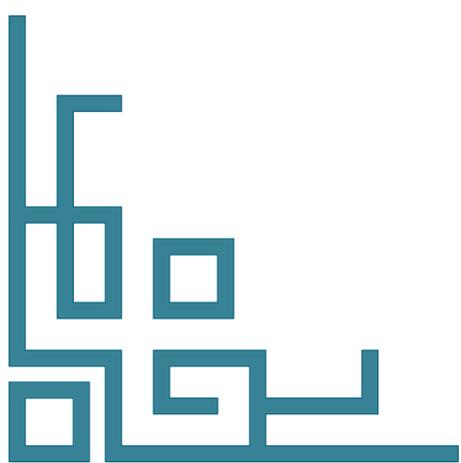
320

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MENU



SOUP

Butternut Squash Velouté (G/D/N)

Serve with poached green job fish and roasted pumpkin seeds.

220

Seafood Consommé (SF/A/G)

Served with local octopus confit and poached quail egg

220

Country Fish Chowder (G/D/A)

Served with sweet potato confit and poached parrot fish fillet

220

STARTER

Bacon Wrapped King Scallop (SF/A/P/D/PI)

With pineapple quinoa and parsley butter.

220

Baked Coconut Jumbo Prawn (G/SF/A)

Served with apricot reduction

390

Baked Oyster (SF/A/P)

With pancetta cream.

220

Yellow Job Fish Warm Sashimi (SF/N/D/G)

With light chimichurri and rocket pesto and lemon puree.

220

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Homemade Organic Gravlax (D/A/SF) 220
(Job fish, Red Snapper)
Served with vodka cream & wakame caviar

Grilled Octopus Curry Salad (A/SF/G/D) 300
*Curry sauce, bilimbi, pineapple & eggplant
Puree*

Grilled Green Asparagus (D) 315
*Served with gorgonzola cheese, shallot,
blue berry, strawberry & balsamic syrup*

MAIN COURSE

Linguini Pasta (A/SF/G/D) 290
*With jumbo prawns, asparagus, green zucchini
and mascarpone.*

Lobster Cannelloni (A/SF/G/D) 390
With cardinal sauce and cheese crostini.

Grilled Jumbo Prawn 390
*Stuffed Portobello mushroom, dill cream and
mix green.*

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MAIN COURSE

Boneless Whole Baked Fish (SP) <i>Served with lemon crusted potato, spicy creole sauce and local green salad.</i>	325
Baked Red Snapper (SF/A/D) <i>Served with calamari ink risotto, poached fennel and saffron sabayon.</i>	350
Panfry Salmon Steak (G/D/A) <i>Served with creamy spinach garlic crostini</i>	390
Prawn A La Plancha (SF/A/D) <i>Served with glazed carrot and cherry tomato confit</i>	390
Baked Red Snapper Papillote (A) (minimum 30 minutes) <i>With baby potato, cherry tomato, lemon and green zucchini</i>	290
Beetroot Risotto (D/G/A) <i>Served with vegetable tempura & goat cheese</i>	275
Vegetables & Philadelphia Cheese Tortellini (D/G/A) <i>Served with crispy vegetables & leek veloute</i>	275

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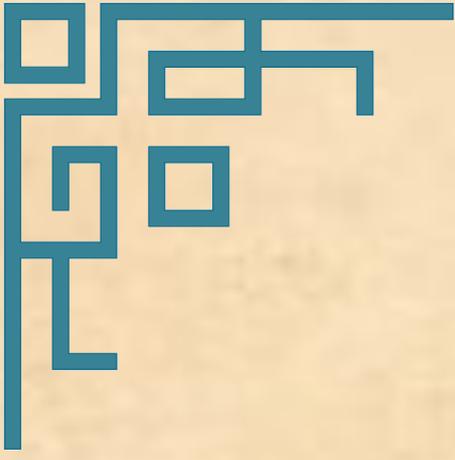
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DESSERTS

Lemon Sour Cream Millefogile (N/D/G) <i>Mix berry sauce and almond</i>	220
Chocolate Tenerina (D/G) <i>Chocolate mousse mid quit, zest of orange & raspberry coulis</i>	220
Chocolate & Island Rum Savarin (A/D/G) <i>White chocolate, red currant & mint</i>	220
Assorted Ice Cream (D/N) <i>roasted mixed nuts</i>	130
Assorted Fresh Fruit Platter	190

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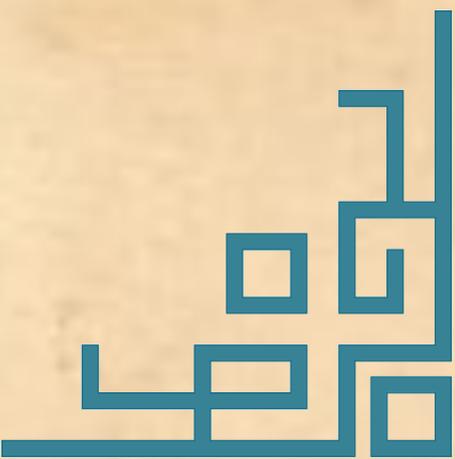
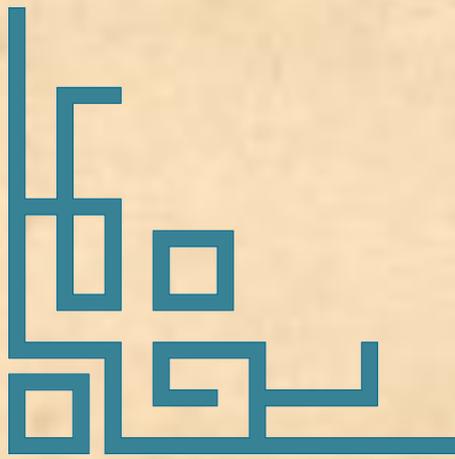
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Chinese

Cuisine

中国菜



Soup 小吃

Hot and Sour Seafood Soup (SF/MU) 320.00
Assorted sea food, mushroom, coriander & spring onion

Double Boiled Chicken Soup 230.00
Chinese Herbs, spring onion, goji berry, red dates

Sweet Corn Soup & Crab (SF) 290.00
Sesame oil, coriander leaves, spring onion & fried garlic

Clear Fish Fillet Soup (SF/A) 230.00
Spinach, wakami, Chinese wine spring onion

Starter 前菜

Dynamite Shrimp (SF/SP) 350.00
Carrot, white cabbage, spring onion, coriander & chili mayonnaise

Poached Prawns (SF/G/MU) 320.00
Glass noodles, shitake mushroom, spring onion, coriander leaves

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Deep Fried Chicken Wonton (G) 200.00
Carrot, chives, spring onion, & sweet chili sauce

Sichuan Baby Octopus salad (SF) 320.00
*Sesame seed, sesame oil, xo sauce &
coriander leaves*

BBQ Chicken (SP) 230.00
Honey soya, dry chili, parsley, sesame seed

Chilled black fungus salad 230.00
Black vinegar, bell pepper, fresh coriander, sesame seeds

Main Course 主菜

Chef Myo style kung pao chicken (N/S/P) 310.00
Spring onion, cashew nuts, bell pepper, dry chili

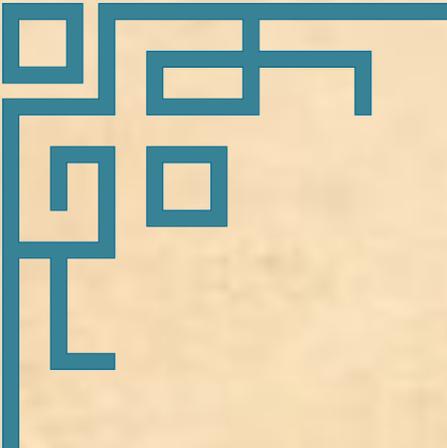
Braised Beef (MU) 310.00
*Fresh broccoli, mushroom, Chinese herbs &
sweet spices*

Chef special steamed mini fish 805.00

Crispy Sweet & Sour Pork (P/PI) 340.00
*Tri color capsicum, spring onion, pineapple, fresh
coriander & cucumber*

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Braised Eggplant

*Mince chicken, light soy sauce, spring onion, sesame oil
& coriander leaves*

260.00

Rice & vermicelli Chinese Style Fried Rice

Shrimps, eggs, garlic & spring onion

320.00

Wok fried Vermicelli Chicken

Chicken & vegetables

260.00

Wok fried Vermicelli Shrimp

Shrimps, vegetables & eggs

320.00

Stir fried lamb slice

*Black pepper, oyster sauce, light soy sauce, spring onion,
tri bell pepper*

430.00

Wok fry garlic Chinese cabbage

Oyster sauce, spring onion & sesame oil

260.00

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