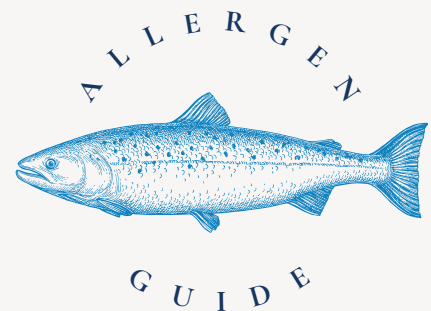




WHERE SHIMMERING WATERS MEET THE SOFT LULL OF THE  
ISLAND BREEZE, PESCADO SEAFOOD RESTAURANT WELCOMES  
YOU TO A REFINED RETREAT INSPIRED BY SEYCHELLES'  
VIBRANT COASTAL SPIRIT.

GUIDED BY A PASSION FOR LOCAL INGREDIENTS AND  
AUTHENTIC FLAVOURS, OUR CULINARY ARTISANS TRANSFORM  
THE DAY'S FRESHEST CATCH INTO BEAUTIFULLY COMPOSED  
DISHES THAT ECHO THE RICHNESS OF ISLAND LIFE.

AT PESCADO, ELEGANCE FEELS NATURAL, FLAVOUR FEELS ALIVE,  
AND EVERY MOMENT UNFOLDS WITH EFFORTLESS CHARM.



PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING.  
WHILE WE TAKE CARE IN PREPARATION, TRACES OF ALLERGENS MAY BE PRESENT.

YOUR SAFETY IS IMPORTANT TO US, AND OUR TEAM WILL BE HAPPY TO ASSIST YOU.



|           |                |           |           |
|-----------|----------------|-----------|-----------|
| <b>G</b>  | Gluten         | <b>SP</b> | Spicy     |
| <b>V</b>  | Vegetarian     | <b>P</b>  | Pork      |
| <b>SF</b> | Seafood        | <b>MU</b> | Mushroom  |
| <b>N</b>  | Nuts           | <b>AN</b> | Anchovies |
| <b>H</b>  | Healthy Option | <b>PI</b> | Pineapple |
| <b>A</b>  | Alcohol        | <b>D</b>  | Dairy     |

# TO BEGIN

01

## SEARED SCALLOP & CAULIFLOWER SOUP (SF)

SCR 250

Creamy roasted cauliflower soup, served with a pan-seared scallop

## ROASTED TOMATO, RED CAPSICUM & BASIL VELOUTÉ (D, G)

SCR 245

Slow-roasted vine tomatoes and red capsicum blended with fresh basil, finished with burrata cream and herb croutons

## BEEF TATAKI, TRUFFLE & SOY CARAMEL (MU)

SCR 245

Lightly seared beef tenderloin, truffle ponzu, pickled mushrooms

## GREEN LIP MUSSELS (SF, D, G)

SCR 225

Gratinated mussels with garlic aioli and herb breadcrumbs

# FARM & GARDEN

## KALE HARVEST (D, N, H)

SCR 320

Kale, grilled chicken breast, braised red cabbage, grilled pears, pomegranate, sunflower seeds and blue cheese, with balsamic maple dressing

## HEALTHY SIGNATURE (SF, H)

SCR 320

Mixed fresh lettuce and tomatoes, boiled shrimp, grilled halloumi, red quinoa, asparagus, orange segments, baby corn, julienne carrots and mango salsa

## BURRATA & Co. (D, N)

SCR 345

Fresh burrata, balsamic glaze, tomato chutney and rocket leaves with caramelized walnuts, served with basil pesto



# DOUGH & CO. PIZZERIA

02

## MARGHERITA (G, D)

Tomato sauce, mozzarella, basil

SCR 325

ADD ON: smoked marlin or smoked salmon with cream cheese

+ SCR 60

## TRUFFLE MUSHROOM PIZZA (G, D, MU)

Truffle béchamel sauce, wild mushrooms, mozzarella, parmesan

SCR 340

## BURRATA & TOMATO PIZZA (G, D)

Tomato sauce, burrata cheese, basil oil, mozzarella

SCR 345

## PROSCIUTTO & ROCKET PIZZA (G, D, P)

Prosciutto, mozzarella, rocket leaves, parmesan, tomato sauce

SCR 350

## ISLAND SEAFOOD PIZZA (G, D, SF)

Prawns, calamari, mussels, local fish, garlic butter, tomato sauce, chili, mozzarella

SCR 390

## POLLO PICCANTE CON BACON (G, D, MU)

Seasoned chicken breast, crispy bacon, roasted red peppers, red chili, mushrooms, spinach, rosemary and brie cheese, tomato sauce and mozzarella

SCR 340

# IT'S BURGER O'CLOCK

## SAVOY SIGNATURE BEEF BURGER (G, D)

Juicy premium beef patty, aged provolone cheese, caramelized onion jam, BBQ sauce, crisp lettuce, ripened tomato and garlic aioli, in a toasted bun

*Served with fries and a side salad*

SCR 360

## BUTTERMILK FRIED CHICKEN BURGER (G, D)

Crispy chicken breast, burger sauce, sweet mango pickle, tomato, lettuce and coleslaw, in a bun

*Served with fries and a side salad*

SCR 340

# PASTA & GRAIN

03

## FRUTTI DI MARE LINGUINE (G, D, SF, A)

SCR 400

Linguine tossed with prawns, mussels, calamari, cherry tomatoes and sundried tomatoes in a rich white wine tomato sauce, finished with fresh parsley and extra virgin olive oil

## BAKED SEAFOOD PENNE (G, D, SF)

SCR 400

Penne with mixed seafood in parmesan cream sauce, sweet corn, black olives, topped with mozzarella and baked until golden

## RICOTTA & SPINACH RAVIOLI (G, D)

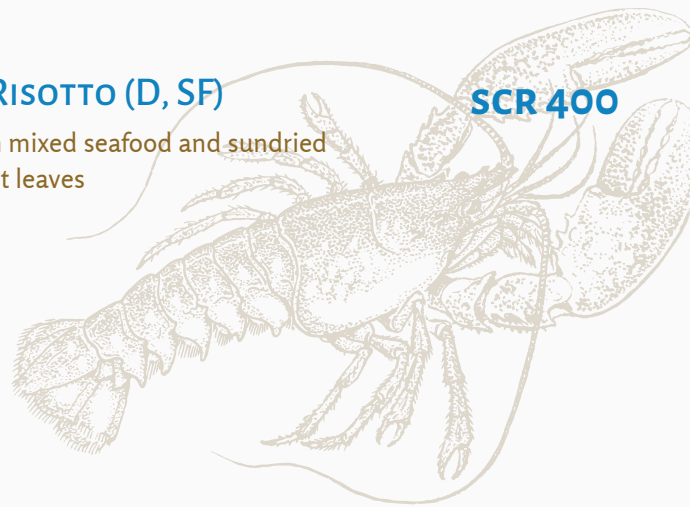
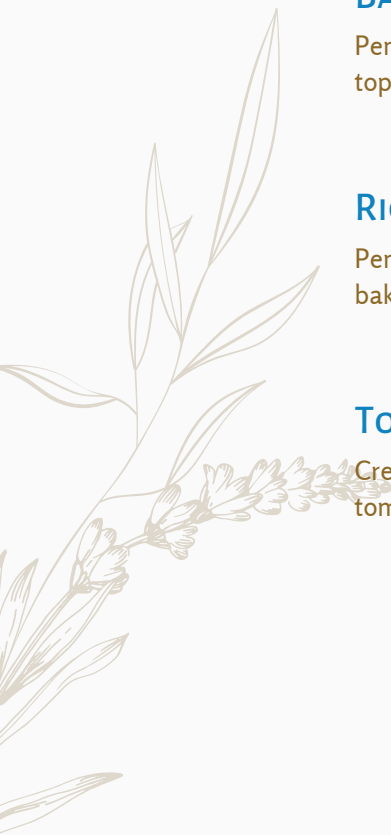
SCR 375

Penne with mixed seafood in tomato cream sauce, topped with mozzarella and baked until golden

## TOMATO & SEAFOOD MOZZARELLA RISOTTO (D, SF)

SCR 400

Creamy Arborio risotto in rich tomato sauce with mixed seafood and sundried tomato, finished with fresh mozzarella and rocket leaves



# FROM THE IRON THRONE:

## SEAFOOD

04

### LOCAL RED SNAPPER (D, A, SF)

SCR 385

Pan-roasted snapper, saffron beurre blanc, braised fennel, saffron potato purée

### GRILLED LOBSTER (SF, D)

SCR 500

Whole lobster, lemon butter, grilled asparagus, buttered new potatoes

### SEARED YELLOWFIN TUNA (SF)

SCR 375

Creole-spiced seared yellowfin tuna, sautéed garden vegetables with onion, curry leaves and turmeric, coconut herb couscous, lemon and Creole spice oil

### PAN ROASTED JOB FISH (SF)

SCR 360

Fresh job fish fillet, tomato basil sauce, capers, olives, roasted potatoes

### SOUS VIDE OCTOPUS TENTACLES (SF)

SCR 390

Sous vide octopus tentacles, sweet potato purée, aji verde sauce

### CREOLE KING PRAWNS (SF, D)

SCR 410

Charred prawns with island spices, garlic chili oil and lemon risotto

### POACHED SALMON (A, D, SF)

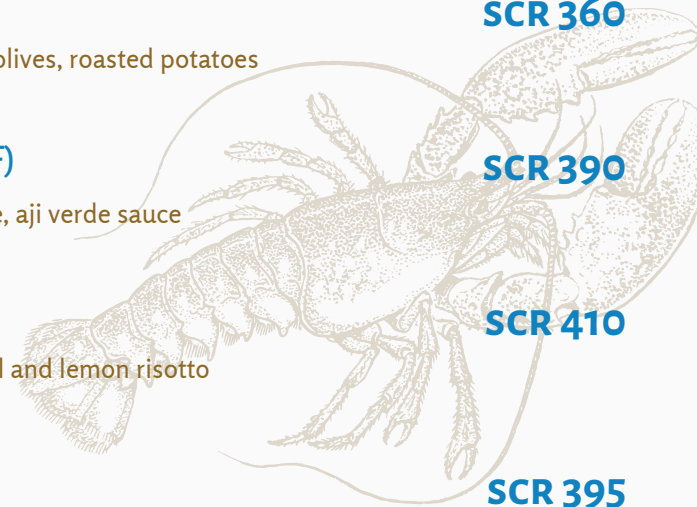
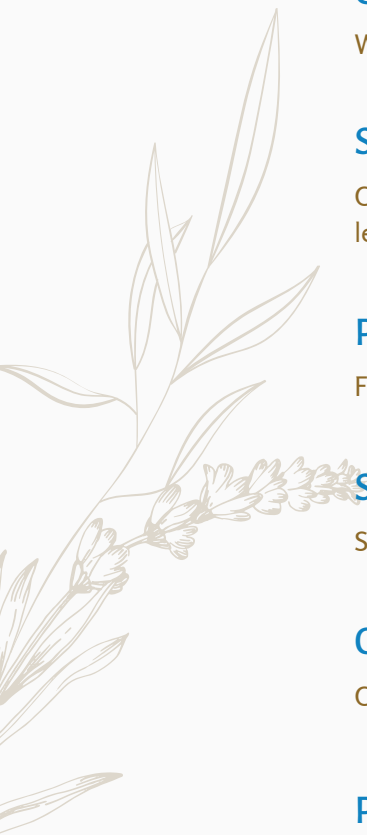
SCR 395

Saffron potato mousseline, grilled baby vegetables, salmon caviar, champagne beurre blanc

### MUSSELS (SF, A, G, D)

SCR 380

Mussels cooked in white wine and garlic cream sauce with herbs, served with fries and garlic bread



# FROM THE IRON THRONE:

## PRIME STEAKS

05

### PRIME RIBEYE STEAK (D, MU, A)

SCR 495

Chargrilled ribeye, rosemary butter, potato gratin, sautéed morel mushrooms, red wine jus

### BEEF TENDERLOIN (A)

SCR 495

Grilled beef tenderloin, peppercorn sauce, truffle potato purée, roasted asparagus, shallot confit

### LAMB CHOPS (A)

SCR 425

Grilled lamb chops, rosemary garlic jus, ratatouille vegetables, herb roasted potatoes, mint gremolata

### CHICKEN ROULADE (D, G)

SCR 425

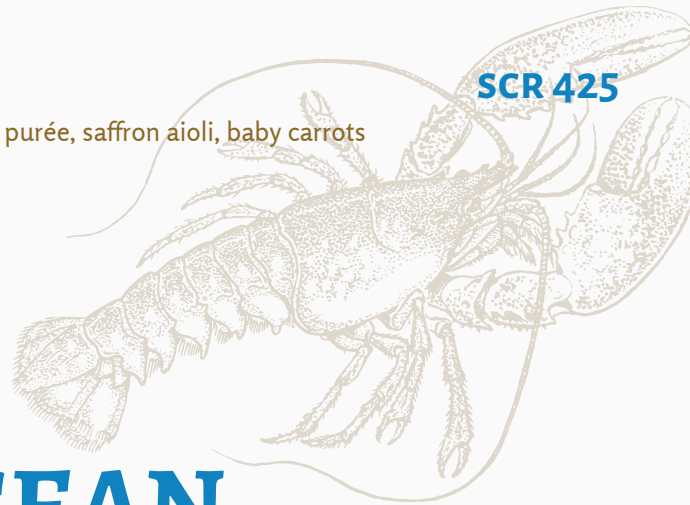
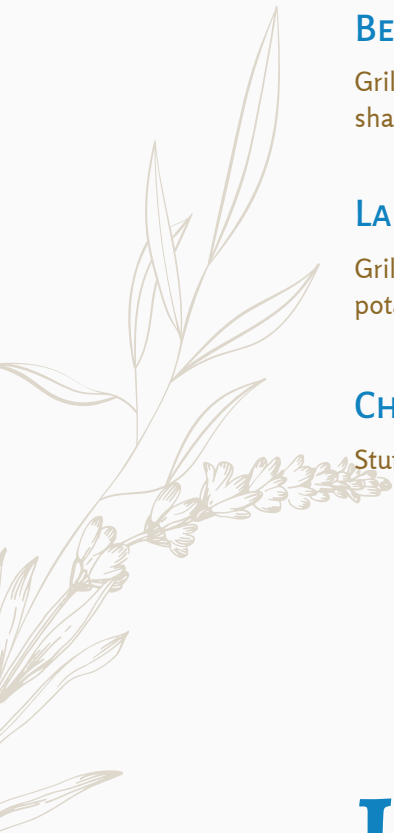
Stuffed with spinach and herbs, parmesan bread purée, saffron aioli, baby carrots

# INDIAN OCEAN SEAFOOD PLATTER

## FOR TWO (SF, D)

SCR 2,800

Lobster, tiger prawns, calamari, red snapper, mussels, baby octopus, tuna - a lavish selection of the finest local catch, chargrilled and served with garlic butter, citrus herb sauce, grilled vegetables and fries



# JUST DESSERTS

06

## MILKY HAZELNUT DOME (G, D, N)

Caramelized hazelnut, milk chocolate crémeux, chocolate sponge

SCR 235

## RASPBERRY OPERA ÉLÉGANCE (G, D)

Almond dacquoise, raspberry crémeux, milk ganache, buttercream

SCR 225

## MANGO & COCONUT TRES LECHES (G, D)

Trio of milk, vanilla sponge with mango compote and coconut whipped cream

SCR 235

## WARM CHOCOLATE FONDANT (G, D)

Baked chocolate with a molten, gooey centre, served warm with vanilla cream for a rich, indulgent finish

SCR 225

## TROPICAL FRUITS PLATTER (H)

SCR 225

## ICE CREAMS (D)

SCR 165

