



WELCOME TO GECKO BAR

SAVOY SEYCHELLES RESORT & SPA

Beachfront, open-air, and effortlessly relaxed -
Gecko Bar is where Seychelles comes to life.

From sun-soaked afternoons to vibrant evenings, enjoy great food, refreshing drinks, and a lively atmosphere filled with music, events, and good company.

Whether it's sunset cocktails, game nights, or simply unwinding by the ocean, **Gecko Bar** is your place to connect, celebrate, and savour island life.

All prices in Seychelles Rupees (SCR).
Prices are inclusive of 15% VAT & 10% service charge.

ALLERGEN GUIDE

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.

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



CHEF'S OPENING

ISLAND HARVEST BOWL (N,D) 310

Crisp apples, mixed lettuce, cucumber, dried cranberries, dates, walnuts, and sunflower seeds, tossed in Thousand Island dressing.

HORIATIKI (D) 245

Tomatoes, cucumber, green peppers, feta, Kalamata olives, onion, oregano, and olive oil.

CLASSIC CAESAR SALAD (G, D, AN) 310

Romaine lettuce with Caesar dressing, parmesan, and garlic croutons.

Add-ons:

Grilled Chicken 325

Grilled Prawns 345

GOLDEN FRIES & HOUSE DIPS (D) 185

Crispy fries served with trios of hot sauces & cold dips.

COASTAL GOLD FISH (D, G) 260

Beer-battered seer fish with red pepper tartare.

SPICE WINGS (G) 285

Crispy wings in garlic-chili glaze with Indian spices.

Options: Tangy BBQ | Teriyaki | Hot Sauce

ENCHILADAS (G)

Flour tortillas with enchilada sauce and cheese.

Beef 300

Chicken 280

Vegetable 255

Served with salsa, guacamole, sour cream.

FROM THE KETTLE

SOPA DE TORTILLA (G) 240

Chicken broth with tomato, corn, beans, cheese, and tortilla crisps. Mild or spicy.

PUMPKIN & SEAFOOD VELOUTÉ (SF) 260

Pumpkin velouté with coconut milk, ginger, nutmeg, and seafood.



*All prices in Seychelles Rupees (SCR).
Prices are inclusive of 15% VAT & 10% service charge.*

BUN BREADS & BITES

All burgers & sandwiches served with French fries or potato wedges, and salad.

SMOKY RANCH BBQ BURGER (G, D) 325

Beef patty with smoked beef bacon, chili con carne, lettuce, tomato, pickled peppers, cheese, BBQ ranch.

SIGNATURE PERI-PERI CHICKEN BURGER (G, D) 300

Chicken patty with cheddar, avocado, onion, tomato, lettuce, mango chutney, peri-peri mayo.

TEX-MEX FAJITA MELT (G, D)

Chargrilled filling with peppers, onions, cheddar, chives on chili focaccia.

Beef Bacon & Mushroom	285
Prawn & Avocado	345
Vegetarian with Extra Cheese	300
Chicken & Ham	340

MEXICAN QUESADILLA (G, D) 310

Chicken or beef with vegetables, mozzarella, sour cream, guacamole, tortilla bread.

CHILI HOT DOG (G, D) 300

Beef sausage with chili con carne, cheese, fries.

TACOS (G, D)

Lettuce, guacamole, salsa, sour cream.

Chicken	275
Shrimp	350
Vegetable	280
Chilli Con Carne	350

TEX-MEX NACHOS (G, D) 340

Tortilla chips with chili con carne, cheese, jalapeños, salsa, guacamole, sour cream.

Options: Chili Con Carne | BBQ Chicken

TASTE OF SEYCHELLES

ISLAND OCTOPUS CITRUS SALAD (SF) 225

Tender octopus with lettuce, bilimbi, tomato, lime, chili, onion.

SIGNATURE MAINS

LEVANTINE GRILL (D) 455

Assortment of flame-grilled beef, chicken, kofta kebabs with potato wedges and tahini.

GREEK MOUSSAKA (D) 350

Eggplant, minced beef, potatoes baked in tomato sauce with silky béchamel topping.

PAN-SEARED TUNA (D) 425

Pan-seared with fragrant lemon couscous, baby spinach, and silky caper butter.

RED SNAPPER (D) 385

Pan-seared with creamy polenta, baby potatoes, herb butter.

LAMB CHOPS (D) 495

With eggplant purée, leek fondue, glazed carrots, jus.

BEEF TENDERLOIN (D, A) 465

With potato gratin, vegetables, tomato confit, red wine jus.

TIGER PRAWNS (SF, PI) 525

Grilled succulent prawns glazed with coconut- lime butter served with rice, charred pineapples, island vegetables

OCEAN TREASURE SEAFOOD PLATTER (FOR TWO) (SF, D) 1100

Half Lobster (2 pcs), shrimp, mussels, calamari, scallops, tuna, job fish.

Served with roasted baby potatoes, sautéed seasonal vegetables, lemon butter sauce, garlic aioli, Creole chili sauce, and fresh lemon wedges.

CHARGRILLED CHICKEN À LA CRÉOLE (SP) 345

Herb-marinated chicken with chili-lime glaze, served with Creole rice, cassava chips, papaya salad and pumpkin chutney.

CREOLE SEAFOOD CURRY (SF) 280

Seafood simmered in coconut curry with garlic, ginger, tomato and thyme, served with rice and chutneys.

PASTA, PIZZA & GRAIN

LINGUINI SHRIMP SAGANAKI (G, SF, D) 320

Shrimp linguini in tomato sauce with feta cheese.

SALSA ARRABBIATA (G, D) 280

Penne, Chili, olives, capers, parsley, parmesan cheese

SPAGHETTI BOLOGNESE (G, A, D) 310

Beef ragù with tomato, garlic, herbs, red wine.

PIZZA MARGHERITA (G, D) 325

Tomato sauce, mozzarella cheese, basil & olive oil.

PIZZA PEPPERONI (G, D) 375

Beef pepperoni, onion, peppers, olives, chili, mozzarella cheese.

PIZZA AL TONNO DIAVOLA (G, D) 345

Penne, Chili, olives, capers, parsley, parmesan cheese.

PIZZA HAWAII (G, D, PI, MU) 375

Tomato, mozzarella cheese, turkey ham, mushroom, pineapple.

DESSERTS

APPLE TART (G, D) 320

Cinnamon apple tart with vanilla sauce and ice cream.

COCO PUDDING (D) 320

Traditional coconut milk pudding, from milk sourced from local farms.

LADOB (D) 320

Traditional Seychellois dessert: ripe bananas and sweet potatoes simmered in coconut milk, vanilla, and nutmeg.

TRIO OF ICE CREAM (D, N) 320

Chocolate sauce, caramel drizzle, berry coulis, roasted nuts, or wafer biscuit.

CAKE OF THE DAY (D) 320

Please ask your server for today's selection.

TROPICAL SLICED FRUITS (H) 320

Selection of fresh island fruits.



GECKO SET MENU

SURF & TURF SCR 1,100

STARTER

CREOLE SEAFOOD SOUP (SF)

Light aromatic broth with local vegetables

OR

GRILLED HALLOUMI & BEET SALAD (D)

Warm grilled halloumi served with roasted beetroot, citrus, baby leaves, honey mustard

MAIN

GRILLED BEEF TENDERLOIN & GARLIC PRAWN (SF, A)

Juicy tenderloin & butter-grilled prawns served with truffle mash potato, seasonal vegetables and red wine jus

OR

WILD MUSHROOM & SPINACH RISOTTO (M, D)

Creamy Arborio rice with forest mushrooms, parmesan, herbs and white truffle oil

DESSERT

COCONUT & STRAWBERRY PANNA COTTA (D)

Silky coconut panna cotta with strawberry compote and mint