MOUTYA

"Tik Tik ou Lalang"

Palmist Salad (V) 370
Coconut palm from Desroches Island

Octopus Salad (S) 395
Traditional dish revisited smoked octopus

Moutya's Ceviche (S) 410
Red Snapper, coconut milk, lime, squid ink crisp

Local Soup of the Day 260
Ask your Host about today's soup

"Alim mon Dife" (Includes 1 side)

Angus Beef Tenderloin 910
Lemon marinated skewers

Fish of the Season (S) 570
Pickled onions, Creole tomato sauce

Seychelles Coetivy Prawns (S/D) 710
Garlic butter

"Manz dan mon Lasyet" (Chef's Special)

(For 2 people and includes 2 sides)

Seafood Platter (S/D) 2,850
Lobster, Coetivy prawns, octopus, fish, served with garlic butter and Creole sauce

HALF BOARD, FULL BOARD & ALL INCLUSIVE - SUPPLEMENT 1,150

Meat Platter 2,700
Chicken drumsticks, beef tenderloin, lamb chops, served with homemade BBQ sauce

HALF BOARD, FULL BOARD & ALL INCLUSIVE - SUPPLEMENT 900

"Zepis ou Lavi"

Chicken and Potatoes Curry (G) 520
Served with paratha and tomato satini

Octopus Curry (S) 550
Served with steamed rice and coconut satini

Red Snapper Curry (S) 540
Served with coconut rice and cucumber satini

Roots and Fruits Curry (V) 475
Served with steamed rice and green papaya satini

"En Pti Git Anplis"

Indian Ocean Fried Rice 125

Sweet Potato Fries (V) 190

Sauteed Bred Lanmar (V) 125

Garlic Bread (D) 120

(V) VEGAN | (G) GLUTEN | (D) DAIRY | (N) NUTS | (S) SEAFOOD

All prices are in Seychelles Rupees
15% VAT and 10% service charge are included
Should you have any allergies, kindly share with our service team