Appetiser

Red Snapper Carpaccio (S) 500
Passion fruit vinaigrette, seaweed chips

Charcoal Local Octopus (S) 585
Potatoes, olive oil mousse, lemon

Burrata Pugliese (D/G) 430
Roasted garlic bread, tomato, rocket leaves

Beef Tartare 800
Rova caviar, white balsamic pearls

Seafood Padron Basket (S/G) 650
Seafood selection, spicy mayonnaise

Antipasto Misto Salumi E Formaggi (D/G) 660
Cold cuts, cheese board, focaccia bread

Pizza

Queen's Margherita (D/G) 410
Barbieri's favorite

Black Truffle Burrata (D/G) 620
Tomatoes, rocket, Parmigiano Reggiano

Frutti Di Mare (S/G/D) 810
Buffalo Mozzarella, prawns, lemon, guacamole

Capricciosa (D/G) 530
Ham, taggiasca olives, baby artichoke, chili

La Vegetariana (D/G) 620
Arrabbiata sauce, bell peppers, olives, mushrooms, onions, tomatoes

Main Course

Tuna Tagliata (G) 620
Rocket, grana, balsamic, polenta mousse

Market Fish Fillet (D) 1300
Local citrus butter sauce

Coetivy Prawns (S/G) 1000
Zucchine alla scapece, bisque, tomato focaccia

Milk Lamb Chops 900
Candied garlic

Rib Eye Steak (D) 1080
Black peppercorn sauce, ratte potatoes

Italian Gyoza (V/G) 450
Caponata, salsa verde

Side

Mashed Potato (D) 190

Eggplant Parmigiana (D) 280

Garden Salad 210

Sauteed Vegetables 190

muse

(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

Appetiser

Red Snapper Carpaccio (S) 500
Passion fruit vinaigrette, seaweed chips

Charcoal Local Octopus (S) 585
Potatoes, olive oil mousse, lemon

Burrata Pugliese (D/G) 430
Roasted garlic bread, tomato, rocket leaves

Beef Tartare 800
Rova caviar, white balsamic pearls

Seafood Padron Basket (S/G) 650
Seafood selection, spicy mayonnaise

Antipasto Misto Salumi E Formaggi (D/G) 660
Cold cuts and cheese board, focaccia bread

Chef's Live Salad of the Day

Our Chef prepares fresh salads live at Gian Paolo Barbieri's original table :Monday,Thursday,Friday,Saturday,Sunday

Caprese Salad (D) 450

White Bean & Tuna Salad (S) 450

Seafood Salad (S) 650

Burrata & Roasted Veggies (D/G) 450

Panzanella Salad (G) 420

Pasta & Risotto

Spaghetti Quadrati All'Arrabbiata (V/G) 440
Barbieri's favorite

Beef Ravioli (G/N) 680
Pine nuts, raspberry coulis, parmesan, jus

Gnocchi Sorrentina (D/G) 500
Basil, melted mozzarella, pomodoro sauce

Linguine Alle Vongole (G/S) 690
Lemon and parsley crumble

Mare e Terra Risotto (G/S) 595
Basil pesto, prawns tartare

Homemade Tagliolino, Seafood (D/G/S) 750
Baratte butter, garum, lemon

Main Course

Tuna Tagliata (G) 620
Rocket, grana, balsamic, polenta mousse

Market Fish Fillet (D) 1300
Local citrus butter sauce

Coetivy Prawns (S/G) 1000
Zucchine alla scapece, bisque, tomato focaccia

Milk Lamb Chops 900
Candied garlic

Rib Eye Steak (D) 1080
Black peppercorn sauce, ratte potatoes

Italian Gyoza (V/G) 450
Caponata, salsa verde

Side

Mashed Potato (D) 190

Eggplant Parmigiana (D) 280

Garden Salad 210

Sauteed Vegetables 190

(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

muse