



SAVOY
SEYCHELLES
resort & spa

**CRAFTING...
MEMORIES...**

**YOUR
UNFORGETTABLE
MOMENTS**



ISLAND BREAKFAST EXPERIENCE

Service timing 7:00 – 11:00 ,
24 hour prior reservation required

INCLUDES:

- Breakfast Menu of your Choice
- Sparkling Wine/ Champagne Pairing
- Butler Service
- Island Set-Up and Decoration
- Private island Venue

ADDITIONAL OPTIONS (EXTRA FEE APPLICABLE):

- Flower Decoration
- Private Musician



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ISLAND BREAKFAST EXPERIENCE



BUBBLY BREAKFAST

BEVERAGES

Bottle of Sparkling Wine
Fresh Juice of your Choice
Tea and Coffee

MENU

Herb Fritters

with smoked salmon, sour cream and caper relish

Green Eggs

*with baby spinach, leek, coriander leaves,
spring onion and garlic,
served with maple flavored bacon, mushrooms
and hash browns*

Assorted Pasty Basket

Assorted Cheese & Cold Cuts Platter

Waffles with Mix Berry Compote

Assorted Fresh Fruit Platter with Berries

PRICE : 3 000.- SCR per couple

ISLAND BREAKFAST EXPERIENCE



SPARKLING BREAKFAST

BEVERAGES

- Bottle of Prosecco
- Fresh Juice of your Choice
- Tea and Coffee

MENU

- Smoked Marlin Crostini
with pickled cucumber
- Eggs as You Wish
Poached - Fried - Scrambled - Omelet - Benedict
Boiled - Baked
served with hash brown potato, grilled tomatoes,
fresh mushroom, bacon and sausages
- Assorted Pasty Basket
- Assorted Cheese & Cold Cuts Platter
with Condiments
- Pancakes with Chocolate Sauce
- Assorted Fresh Fruit Platter with Berries

PRICE : 3 600.- SCR per couple

ISLAND BREAKFAST EXPERIENCE FOR COUPLES



CHAMPAGNE BREAKFAST

BEVERAGES

Bottle of Champagne Moët Chandon
Fresh Juice of your Choice
Tea and Coffee

MENU

Assorted Smoked Fish Crosstini
with sour marmalade (tuna, marlin and salmon)

Lobster Muffin
*with poached egg spinach, hollandaise and caviar;
served with maple bacon and mushroom
hash browns*

Pumpkin Pancake
*served with salted pecan butterscotch
and spicy chocolate syrup*

Assorted Pasty Basket
Assorted Cheese & Cold Cuts Platter
with Condiments

Peach Pistachio Crepes
with mix berry compote

Assorted Fresh Fruit Platter with Berries

PRICE : 6 000.- SCR per couple



ISLAND DINNER EXPERIENCE

Service timing 6:30 pm – 10:30 pm,
24 hour prior reservation required

INCLUDES:

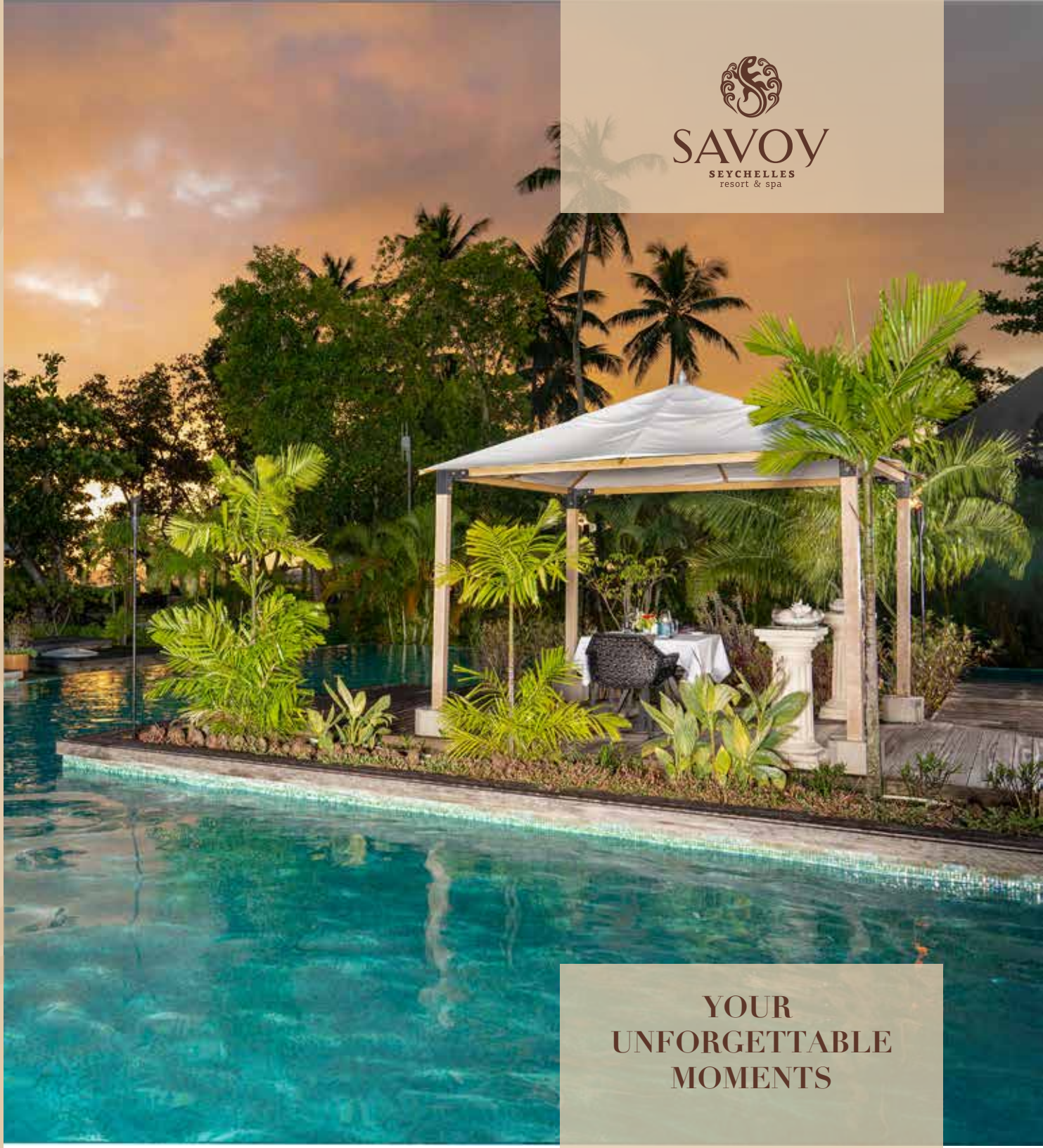
- Set Menu of your Choice
- Welcome Drinks
- Butler Service
- Island Set-Up and Decoration
- Private island Venue

ADDITIONAL OPTIONS (EXTRA FEE APPLICABLE):

- Flower Decoration
- Balloon Decoration
- Private musician



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ISLAND DINNER EXPERIENCE



BE ROMANTIC

WELCOME DRINKS

Sparkling Wine

AMUSE BOUCHE

STARTER

Vanilla Flavor Breadfruit Veloute
*with poached tiger prawns,
crispy pancetta, crispy banana
and coconut espuma*

MAIN COURSE

PANFRY RED SNAPPER

*with lemon crush potato, cherry tomato,
mango salsa and crispy banana*

OR

BLACK ANGUS BEEF TENDERLOIN STEAK

*with arugula, grana padano, cherry tomato,
garlic mash potato and red wine Jus*

DESSERT

Savoy Tiramisu
with pistachio biscotti

PRICE : 4 000.- SCR per couple

ISLAND DINNER EXPERIENCE



BE AUTHENTIC...

BEVERAGES

you can choose between 2 options:

THE WINE EXPERIENCE:

choose a bottle of White, Rose or Red Wine

OR

THE RUM EXPERIENCE:

Degustation of the Three Local Rums

WELCOME DRINKS

Seychelles Fruit Rum Punch

AMUSE BOUCHE

STARTER

Smoked Marlin Cigar

served with crab cake, soft poached quail egg, palm heart, avocado and dill yoghurt

MAIN COURSE

Poached Red Snapper

with curried tiger prawns, grilled octopus, baby potato, cherry tomato and green pea and tomato broth

Or

Australian Lamb Cutlets

with couscous, dry fruit, sautéed baby spinach, cherry tomato and mint jus

DESSERT

Chocolate Marquise

with exotic berries and chocolate ice cream

PRICE : 5 000.- SCR per couple

ISLAND DINNER EXPERIENCE



BE VEGETARIAN...

WELCOME DRINKS

Passion Fruit Mocktails

AMUSE BOUCHE

Chilled Bread Fruit Soup
with olive crumble

STARTER

Tomato Stuffed Tartar
suvee cucumber, tomato jelly and herb yoghurt sauce

SOUP

Roasted Pumpkin
with mascarpone cheese and almonds

MAIN COURSE

Pear Mint Risotto
zucchini, braise baby gem and fennel puree
Or

Slow Cooked Pot Lentil and Cauliflower
served with plain rice and Indian breads

DESSERT

Dark Chocolate Fondant
*white chocolate foam, caramelized banana
& vanilla ice-cream*

Or
Fresh Fruit Platter

PRICE : 1 900.- SCR per couple

ISLAND DINNER EXPERIENCE



BE SAVOY

AMUSE BOUCHE

Grilled Asparagus and Shallots,
Balsamic Syrup & Blue Cheese

Paired with Prosecco

SOUP

Remi Martin Flavored Lobster Bisque
with Shell Fish Cake

Paired with Sauvignon Blanc

HOT STARTER

Poached Red Snapper

Roasted Cauliflower, Curried Octopus, Pulses,
Capers and Raisins

Paired with Chardonnay

MAIN COURSE

Grilled Quail Breast with Braised Cabbage, Roots Puree,
Sautéed Bok Choy, Black Figs Coulis

Paired with Rose d'Anjou

SORBET

Raspberry and Thyme Sorbet

DESSERT

Dark Chocolate Fondant

White Chocolate Foam, Caramelized Banana
with Vanilla Ice-cream

Paired with Local Seychelles Dark Rum

PRICE : 5 000.- SCR per couple



UNIQUE DINING EXPERIENCES

Service timing 6 30pm – 10 30pm,
24 hour prior reservation required

The glistering sky, flickering candle light and swaying palm trees add charming touch to your private dining experience.. Pamper yourself and your beloved ones with a Royal Treat...

INCLUDES:

- Special BBQ Menu, cooked right in front of your Eyes by our professional Chefs
- Welcome drinks
- Complementary unlimited Prosecco during the Dinner
- Butler Service
- Special Set-Up and Decoration

ADDITIONAL OPTIONS (EXTRA FEE APPLICABLE):

- Flower decoration
- Balloon decoration
- Private musician



YOUR
UNFORGETTABLE
MOMENTS

UNIQUE DINING EXPERIENCES: LOCATIONS

Service timing 6:30pm – 10:30pm | 24 hour prior reservation required

CHOOSE YOUR SPECIAL LOCATION.. WHAT WOULD YOU PREFER?

BEACH



GARDEN



ISLAND





UNIQUE DINING EXPERIENCES: MENUS

SEAFOOD LOVERS

BEVERAGES

enjoy the unlimited sparkling wine

SHARE THE STARTERS

Assorted Sushi and Sashimi
with Condiments

Prawns & Avocado

Caprese Salad
with pesto and balsamic syrup

FROM THE GRILL

Green Shell Mussels, Tiger Prawns, Rock Lobster,
Calamari, Local Crab, Local Octopus

SAUCES

Lemon Butter Sauce

Leek Valuate with Champagne & Creole Sauce

SIDE DISHES

White Rice with Saffron

Parsley Crused Potato

Butter Vegetables with Almond
Corn on the Cob

DESSERT

Strawberry Cheese Cake

Fresh Fruit Platter

PRICE : 6 400.- SCR per couple



UNIQUE DINING EXPERIENCES: MENUS

MEAT LOVERS

BEVERAGES

enjoy the unlimited sparkling wine

SHARE THE STARTERS

Grilled Asparagus with Strawberry
Prawns & Avocado
Waldorf Salad

FROM THE GRILL

Beef Tenderloin Steak
Chicken Thighs with Herbs
Red Snapper with Dill & Lemon

SAUCES

Lemon Butter Sauce
Red Wine Jus
Creole Sauce

SIDE DISHES

White Rice
Baked potato
Butter vegetable
Corn on the cob

DESSERT

Chocolate Mousse Cake
Fresh Fruit Platter

PRICE : 3 500.- SCR per couple