



1502

M E N U

The background of the page is a light beige or cream color, overlaid with a subtle topographic map pattern. The map lines are thin and light brown, forming various irregular shapes and contours that suggest a landscape. The lines are more densely packed in some areas and more sparse in others, creating a sense of depth and texture. The overall aesthetic is clean, modern, and minimalist.

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FOOD MENU

SALADS

Smoked Fish Salad	330
Smoked Marlin, Mango, Peppers, Onions, Lettuce, Lemon Dressing	
Insalata Caprese 	370
Buffalo Mozzarella, Tomato, Olive Oil, Aged Balsamic Vinegar, Basil	
Traditional Caesar Salad	
Romaine Lettuce, Croutons, Olives, Anchovies, Parmesan	
Plain	230
Chicken	270
Prawns	450
Oriental Fattoush Salad	280
Greens, Capsicum, Cucumber, Tomatoes, Sumac Powder, Pomegranate Dressing	

BURGER & PANINI

The H Burger	380
Beef Patty, Cheddar Cheese, Lettuce, Tomatoes	
Panini Capri  	280
Buffalo Mozzarella, Tomato, Basil Pesto Spread, Aged Balsamic Vinegar	
The H Club Panini	350
Chicken, Lettuce, Tomato, Gouda, House Sauce, Chicken Ham	
Lobster Roll	420
Soft Roll Filled With Lobster, Shrimps And Chef's Special House Sauce	

All Prices are in Seychellois Rupees; inclusive of 10% Service Charge & 15% Government Tax

 Vegetarian



 Contains Nuts

 Contains Pork

 Contains Alcohol

 Locally Inspired

PASTA

Tortellini Ricotta & Spinach 	375
Tomato Sauce	
Creole Spinach Tagliatelle Carbonara 	350
Smoked Marlin, Whipped Eggs, Crushed Black Pepper	
Penne Bolognese	390
Minced Beef Crushed Tomatoes Sauce	
Penne Chicken Alfredo	375
Chicken, Cream, Mushrooms, Onions, Garlic	

CRISPY PIZZA

Margherita  	280
Tomato Sauce, Mozzarella, Basil Pesto	
Prosciutto 	390
Tomato Sauce, Mozzarella, Prosciutto, Arugula	
Gambas	
Tomato Sauce, Mozzarella, Garlic Prawns, Arugula	
4 Stagioni	390
Mushrooms, Artichokes, Olives, Cooked Turkey Ham, Half Boiled Egg	
Vasco Da Gama 	380
Spicy Portuguese Chorizo	
Vegetarian 	390
Tomato Sauce, Mozzarella, Pumpkin, Chili, Rocket Leave	
Provencial	
Red, Green, Yellow Capsicum, Capers, Sundried Tomato, Basil Pesto	
BBQ Chicken	
Chicken Brest, Red Kidney Beans, Oregano	
Island Delight	
Baby Spinach, Smoked Fish, Oregano, Olives	
White Pizza	
Tuna, Cauliflower, Spinach, Basil, Ricotta, Truffle Oil	

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MAINS

Island Sausage Platter 	480
Assortment Of Sausages, Mashed Potatoes, Sauerkraut	
Creole Octopus Curry 	350
Jasmine Rice, Papaya Chutney	
Grilled Catch Of The Day 	375
Jasmine Rice, Mango-Papaya Salad	

DESSERT

Homemade Warm Churros	235
With Chocolate Sauce	
Crème Catalana	235
With Fruit Compote	
Banana Cheese Cake	235
With La Digue Vanilla Ice Cream	

Full & half board guests are entitled to a 3 course dinner.

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