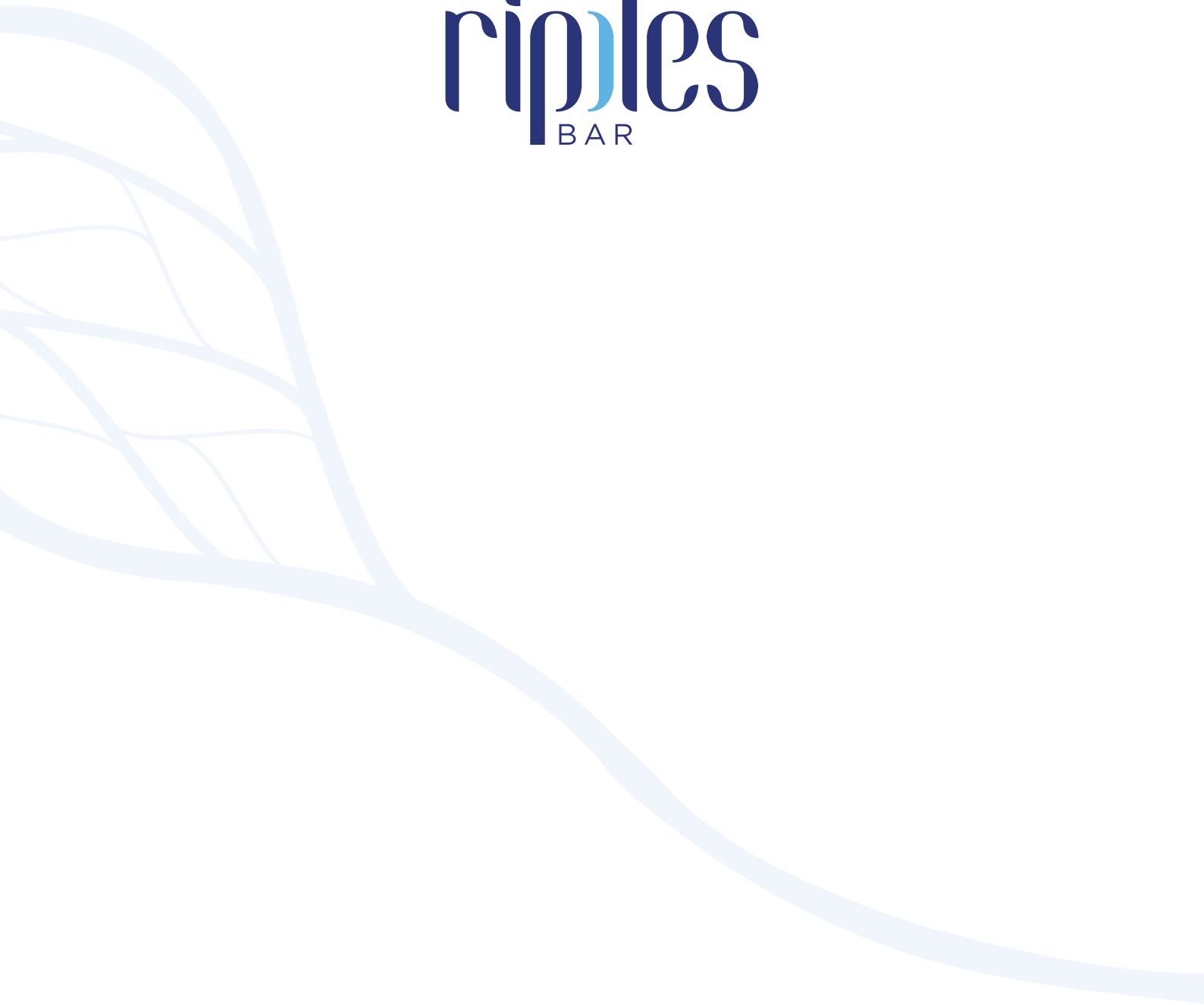




ripples
BAR

M E N U

ripples
BAR



BAR MENU

BAR BITES

Vegetable Samosa 	280
Served on Himalayan brick	
Cambodian Style Rice Paper Rolls 	210
Served with a Light Chili Dressing	
Our Little Mezza 	410
Served with Hummus, Babaganoush, Muhamara, Arabic Pickle and Pita Bread	
Panko Prawns 	340
Served with Spicy Teriyaki Sauce	
Bruschetta Classica  	220
Roma Tomatoes, Goats Cheese, Basil Pesto, Garlic, Olive Oil, Modena Dressing	
Ripples Antipasto 	450
Selection of Cold Cuts, aged Parmesan Cheese and accompanied with grilled Garlic Bread and marinated Kalamata Olives	
Ginger Chicken Strips	230
Served with Sweet & Spicy Mango Dip	
Spicy Chicken Wings	280
Served with Blue Cheese Dip	
Fish on the Bun	290
Grilled Fish Fillet served on a Sesame Bun with Lettuce accompanied with Wasabi Mayo	
Falafel Sandwich	290
Wrap with Crispy Falafel, Cabbage, Tomatoes, Cucumber, Mint Yoghurt, Hummus & Fries	
Soup & Croissant Club	390
Lentil Soup topped with Crisp Croutons served with a classic Croissant Club Sandwich, accompanied by Dill Pickle and French fries	

SANDWICHES

The H Burger	380
Beef Patty, Cheddar Cheese, Lettuce, Tomatoes, Fries	
Philly Steak Sandwich	450
Thinly Sliced Steak, Caramelized Onions, Melted Jack Cheese, Fries	
The Roma	390
Grilled Chicken Breast, fresh Mozzarella and grilled Vegetables served with Chipotle Mayonnaise	
Chicken Shawarma	290
Classic Chicken Wrap Served With Garlic Mayo & Fries	

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

 Vegetarian





 Contains Nuts

 Contains Pork

 Contains Alcohol

 Locally Inspired

SALADS

Yellow Fin Niçoise Salad 	290
Green Beans, Tomatoes, Egg, Potatoes, Olives, Anchovies	
Classic Caesar	210
Crispy Lettuce, Croutons, Anchovies, Caesar Dressing	
With Chicken	260
With Prawns	420
Insalata Caprese 	360
Vine Ripe Tomatoes, Buffalo Mozzarella, Fresh Basil Pesto, Modena Reduction	
Market Salad 	370
Mixed Greens with Selection of grilled Peppers, Zucchini and Vine Ripe Tomatoes, served with a light Raspberry Vinaigrette	
Greek Salad 	290
Mixed Leaves, Capsicum, Feta Cheese, Oregano, Tomatoes, Onions, Olives	
Thai Beef Salad	320
Beef, Cucumber, Tomatoes, Carrots, Onions, Thai Dressing	

MAIN COURSES

Grilled Red Tuna 	390
Served with Tamarind Sauce, White Rice topped with Fruit Salsa	
BBQ Flamed Lamb Chops	490
Served with Rosemary Potatoes & Grill Tomato	
Coq Au Vin	390
Chicken braised in a Merlot Red Wine Sauce served with mashed Potatoes and Green Side Salad	
Catch Of The Day 	390
Accompanied by a Fruit Salsa & Steamed Rice	
Grilled Pork Chop	390
Served with mash Potatoes, grilled Asparagus and a Lime and Pepper Dressing	
Another Catch Of The Day	390
Served on Pumpkin Puree & Creole Fried Rice	
Tiger Prawns Ala Plancha	550
Marinated in Virgin Olive Oil, Fresh Lime and a hint of Spanish Paprika served with steamed Pumpkin and accompanied by a Side Salad	
Crispy Flamed BBQ Chicken	320
Served with Grilled Tomato, Fries	





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PASTA

Gorgonzola Cream Sauce with Chicken and Spinach	310
Cabonara Cream sauce with Bacon and Mushrooms	300
Seafood Marina Variety of Seafood with Tomato Sauce	350
Artichokes Artichokes, Green & Black Olives topped With Feta Cheese	300

*CHOOSE BETWEEN PENNE OR SPAGHETTI PASTA

SIDES

Garden Salad, Balsamic Emulsion 	80
Mashed Potatoes 	80
Jasmine Steamed Rice 	80
French Fries 	80

FOR THE SWEET TOOTH

Red Velvet Cake Served with Raspberry Sauce and Berries	310
Tres Leches Sponge cake soaked with 3 kinds of milk. Accompanied with mixed berries	275
Rien De Cecil Tart Pistachio Almond Cream with Poached Apricots topped with Pistachio Crumble. Served with Vanilla Ice-Cream	285
Chocolate Walnut Brownie Served with Vanilla Ice Cream	260
Selection of Ice Cream 3 Scoops	195

FRESH & FRUITY

Tropical Fruit Platter Selection of the best fruits in season served with minted yoghurt or refreshing lemon sorbet	320
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 Locally Inspired

FULL BOARD LUNCH MENU

STARTER

Bruschetta Classica  
With passion fruit chutney

Yellow Fin Niçoise Salad 
Green beans, tomatoes, egg, potatoes, olives, anchovies

Greek Salad 
Mixed leaves, capsicum, feta cheese, oregano, tomatoes, onions, olives

Soup of the Day
Please ask our team members for the daily choice

MAIN COURSE

Chicken Shawarma
Classic chicken wrap served with garlic mayo, fries

Crispy Flamed BBQ Chicken
Grilled tomato & fries

Catch of the Day served with Papaya Salsa

Falafel Sandwich
Wrap with crispy falafel, cabbage, tomatoes,
Cucumber, minted yoghurt, hummus & fries

DESSERT

Chocolate brownie
Double chocolate ice cream

Selection of ice cream
2 Scoops: Vanilla, Chocolate or Strawberry

Passion fruit mousse
Vanilla ice cream

Full Board Guest are Entitled to 3 Course Meal