5 SPICES

RESTAURANT, SUSHI & BAR

A la Carte

Menu

OPEN FROM 6PM. LAST ORDERS 10PM

Lospitalite Lafyerte Sesel

AWARD WINNER

2022 & 2024

Service Excellence Award

Restaurants, Bars & Cafe Category

Whilst we take the utmost care in preparing our dishes,
please be advised that certain food items prepared and served here may contain the following ingredients; gluten, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish, mustard seeds, sesame seeds, celery, onions, garlic, chilli, and dairy, or are prepared in kitchens where these ingredients may be used, even if the description and/or menu item does not specify as such.

Club Liberte cannot guarantee that all items on our menus are free of these products or other allergens and therefore cannot be held responsible for any issues resulting from any food allergies.

For any special dietary requirements,
kindly consult with the service attendant.

We want to hear from you.
Please leave us a review on
uqr.to/clreview
or scan the QR code
Thank you!

Vegetarian

Chef Signature Dish

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Starters

TUNA CRUDO SCR350
Capers, tiny diced cucumber & red onion, special club Liberte vinaigrette & crispy bread.

BEEF TONNATO SCR370
Sliced beef, sun dried tomato, home made tonnato sauce, gherkins & brioche bread.

POKE BOWL
Served on sushi rice with avocado, cucumber, cherry tomato, red cabbage, wakame seaweed salad, pickled ginger, grated carrot, edamame and sliced red radish.

With SALMON SCR400
With TUNA SCR365
With VEGETABLE SCR250

Soups

BORSCHT SOUP SCR260
A traditional Eastern European beet soup.

FISH SOUP SCR320
A traditional Creole coconut flavoured mixed seafood soup served with the catch of the day, mixed seafood and hearty vegetables.

Salads

BRAISED OCTOPUS SALAD SCR445
Freshly harvested from our pristine local waters and served with succulent orange, walnuts, sun-dried tomato, herb crusted baby potatoes and balsamic sauce.

CLUB LIBERTE SIGNATURE SALAD SCR210
Tomato, red onion, parsley, oregano, feta cheese & chef special sauce.

Pasta Corner

PENNE BOLOGNESE SCR420
Traditional Italian pasta with bolognese sauce & cheese.

All prices are in SCR - 15% VAT and 10% Service Charge Inclusive

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From Land

GRILLED RIBEYE STEAK SCR640
Served with panfried baby potatoes, sautéed asparagus & demi-glace Sauce.

GRILLED PORK LOIN SCR410
Fresh herb crusted pork loin, grilled & served with caramelized baby potato, asparagus & honey mustard sauce.

BEEF SCALLOPINE A LA LIMONE SCR600
Panfried beef tenderloin served with mashed potato, asparagus & lemon sauce.

CHICKEN PIZZAIOLA SCR480
Chicken thigh cooked with fresh Butter tomato sauce, olive taggiasca, asparagus, fresh basil leaves & served with rice.

From Ocean

RED SNAPPER SCR605
Oven-baked & accompanied by mashed potato and asparagus and a romesco sauce.

CREOLE OCTOPUS CURRY SCR480
Locally sourced octopus cooked with red onion, garlic, ginger, eggplant, fresh curry leaves, spicy curry powder and coconut milk.

Accompanied with rice. A Seychelles classic!

CHEFS SIGNATURE DISH

BEEF SHORT RIBS Slow cooked beef short ribs with mashed potato. SCR550

LAMB SHANK Slow cooked lamb shank with mashed potato, diced spring onions & lamb Ju sauce. SCR685
(Pre-order is required)

Additional Sides

FRENCH FRIES	SCR80	**RICE**	SCR80
POTATO WEDGES	SCR95	**MASHED POTATOES**	SCR90

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Sweet End

Our choice selection of delicious mouth-watering desserts to complete your dining experience

TAKAMAKA RUM CAKE



Indulge in Club Libertés signature flaming rum cake, moist with the rich flavors of Takamaka Rum.

SCR290

Served with vanilla ice-cream.

CLASSIC PROFITOROLE SCR280
Diplomat cream, Callebaut dark chocolate sauce & handmade biscuits.

MAGNOLIA SCR280
Chef special butter cream, fresh berries, homemade biscuits & fruit sauce.

HOT CHOCOLATE CAKE SCR270
A decadent chocolate treat served with delicious vanilla ice cream and a mixed berry sauce.



DOM PEDRO DESSERT DRINK SCR205
Famous South African alcoholic dessert drink, made with vanilla ice cream, cream and amarula.

SPECIAL COMBO

Get a Dom Pedro dessert drink with any dessert above for only

SCR385

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Digestifs

Finish your meal with one of our finest selection of Digestifs

RÉMY MARTIN XO	SCR340
ST-RÉMY VSOP	SCR205
RÉMY MARTIN VSOP	SCR195
KAHLÚA	SCR70
SAMBUCA	SCR55
BAILEYS	SCR55
AMARETTO DISARONNO	SCR55



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