



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.

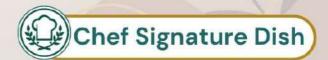
For any special dietary requirements, kindly consult with the Restaurant Manager.

We want to hear from you.

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











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.

5-SPICES FRIED CALAMARI

SCR375

Tender calamari fried in a crispy batter, with a tartar sauce.

Soups

BORSCHT SOUP

SCR260

FISH SOUP

POKE BOWL

With SALMON

With VEGETABLE (

With TUNA

radish.

Served on sushi rice with avocado, cucumber, cherry tomato, red cabbage,

wakame seaweed salad, pickled ginger, grated carrot, edamame and sliced red

SCR320

SCR400

SCR365

SCR250

A traditional Eastern European beet soup.

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

Pasta Corner

Salads

BRAISED OCTOPUS

SCR445

SALAD @

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.

spicy sauce.

NOODLES® Only with vegetables. SCR320

PENNE BOLOGNESE

SEAFOOD NOODLES

This Asian inspired dish with pan-

coriander, egg noodles and tangy

fried prawns, bell pepper, carrot,

celery, zucchini, onion, garlic,

SCR525

Traditional Italian pasta with bolognese sauce & cheese.

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



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 SCR600 LIMONE

Panfried beef tenderloin served with mashed potato, asparagus & lemon sauce.

CHICKEN PIZZAIOLA

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

SCR480



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. (Pre-order is required)

SCR685

Additional Sides

FRENCH FRIES

SCR80

RICE

SCR80

POTATO WEDGES

SCR95

MASHED POTATOES

SCR90





Sweet End

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





Indulge in Club Libertés signature flaming rum cake, moist with the rich flavors of Takamaka Rum. SCR290

SCR205

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

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

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





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 SCR55
DISARONNO



