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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 Restaurant Manager.

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

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



SCR210

SIGNATURE SALAD

Tomato, red onion, parsley, oregano, feta cheese & chef special sauce.

Pasta Corner

PENNE BOLOGNESE

SCR420

Traditional Italian pasta with bolognese sauce & cheese.

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

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

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.

HOT CHOCOLATE CAKE SCR270

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

MAGNOLIA

SCR280

Chef special butter cream, fresh berries, homemade biscuits & fruit 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

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

