



ROBERT SPETH

Michelin Star Chef

Constance Ephelia Seychelles is please to welcome once again the **Michelin-starred Chef, Robert Speth**, from The Chesery, Gstaad in Switzerland **for a 5-course dinner** in **Cyann “Signature Cuisine” restaurant**.

Speth has been running “Hostellerie Chesery” with his wife Susanne, since 1984. This wonderful restaurant set in the heart of Gstaad was once a cheesery, established by Prince Sadruddin Aga Khan in 1962.

Saturday, 18th November 2017

Scr 650 per person for Half Board & Full Board guests

Scr 1,650 per person for Bed & Breakfast guests

Wine supplement of **Scr 890** (4 glasses)

M E N U

Amuse Bouche

Starter

Spicy Tomato Soup, crevettes Kuruma, scallops

To Follow

Red Snapper Fillet, citrus fruits, coconut milk

Main Course

Lamb Rack, fregola sarda

Cheese

Brie de Meaux filled with truffles “façon Speth”

Dessert

Fine Tart, exotic fruits, pandan ice cream

Mignardise



cyann
signature cuisine



Reservations is mandatory. Dress Code: Elegant

Adults only and no vegetarian options available on this evening.

All extras are chargeable. All Prices are in Seychelles Rupees and are inclusive of V.A.T. and service charge.

For reservations, please call local 5059.

 **CONSTANCE**
EPHELIA
MAHÉ, SEYCHELLES