



# KANAWA

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SEAVIEW RESTAURANT & BAR

## *Drinks*

# Waters

<b>Chanflor (1L)</b>	4,50€
<b>Aqua Pana (1L)</b>	4,80€
<b>Didier (1L)</b>	4,50€
<b>Dider (50cl)</b>	3€
<b>San Pelligrino (1L)</b>	5€



# Softs

<b>Coca-Cola (50cl)</b>	4€
<b>Coca-Cola Zéro (50cl)</b>	4€
<b>Sprite (50cl)</b>	4€
<b>Orangina (50cl)</b>	4€
<b>Schweppes (50cl)</b>	4€
<b>Chanflor ice tea (50cl)</b>	4€
<b>Watered mint (50cl)</b>	2€
<b>Watered grenadine (50cl)</b>	2€
<b>Fruits juices (20cl)</b>	3,50€
(Pineapple, Orange, Cocktail, Guava, Mango, Passion fruit)	

# Coffee

<b>Espresso</b>	2,50€
<b>Allongé</b>	3€
<b>Hazelnut</b>	3€
<b>Cappucino</b>	4,50€
<b>Decaffeinated</b>	2,50€



# Apéritifs

<b>Gin Bombay</b>	7€ 5cl
<b>Vodka</b>	7€ 5cl
<b>Tequila</b>	7€ 5cl
<b>Ricard</b>	5€ 4cl
<b>Red or white Martini</b>	6€ 6cl
<b>Red Porto</b>	6€ 6cl
<b>White wine Kir</b>	7€ 12cl
<b>Sparkling Kir</b>	8€ 12cl
<b>Glass of champagne</b>	11€ 12cl
soft +2€	

# Ti Punch

White Clément	5€
Old Clément	6€
White JM	5€
Old JM	6€
White Trois Rivières	5€
White Neisson	6€
Old St-James	6€

( Served in 5cl portion )



# Beers

Lorraine	4,50€
Heineken	5€
Desperados	6€
Desperados red	6€

( Available in individual bottle of 33cl )

# Daft Beer

Lorraine (25cl)	4€
Lorraine (50cl)	7,50€
Affligem (25CL)	4,50€
Affligem (50cl)	8€

# Digestifs

Get 27 ou 31	6€
Hennessy	10€
Shrubb	6€

( And of course... Our rums ! )

# Whisky

Chivas	10€
Jack Daniel's	9€
Aikan	11€
Aikan Extra	12€

( Served in 5cl portion )





# Cocktails

<b>Mojito</b> (Flavoured* +1€), (royal +6) Cane sugar, lime, mint, white rum, sparkling water	10€
<b>Desperito</b> Desperados beer, cane sugar, lime, mint, white rum, sparkling water	16€
<b>Margarita</b> Tequila, cointreau, green lime, salt	10€
<b>Porn Star</b> Vodka, passion fruit liquor, passion fruit juice, vanilla syrup, lime, prosecco shooter	12€
<b>Tiki' Wi</b> Kiwi puree, white rum, lime, curaçao liquor, passion fruit, orgeat syrup	12€
<b>Aperol Spritz</b> Aperol, prosecco, sparkling water, orange slice	12€
<b>Maï-Taï</b> Old rum, white rum, cointreau, orange, white sugar, orgeat syrup, grenadine syrup	12€
<b>Coco Punch</b> Coconut cream, white rum, crushed ice	10€
<b>Passion d'lloma</b> White rum, old rum, passion fruit, vanilla syrup, cinnamon powder	12€
<b>Caïpirinha/Caïpiroska</b> (flavored* +1€) Cachaca or vodka, sugar cane, green lime	10€
<b>Planteur</b> White rum, old rum, guava juice, fruits cocktail, cinnamon, vanilla, grenadine	10€
<b>Piña Colada</b> Pineapple, coconut ice cream, old rum, cinnamon, sugar cane	12€



\*Choice of flavours :  
strawberry, raspberry, kiwi, maracudja, mango


# Mocktails

<b>Virgin Mojito</b> (Flavoured* +1€) Sugar cane, green lime, mint, sparkling water, green lime	8€
<b>Virgin Colada</b> Pineapple juice, coconut ice cream, cinnamon, sugar cane	8€
<b>Virgin Frozen Bora</b> Fresh slide of pineapple, passion fruit puree, jus d'orange, lime juice, curaçao syrup	8€
<b>Sunset</b> Pineapple, passion fruit, orange, grenadine syrup	8€
<b>Pink Coco</b> Pineapple, coconut cream, strawberry syrup	8€

# White Wine

<b>Viognier Argenteuille</b>	Glass 8€	Bottle 27€
<b>Côte de Gascogne</b>	Glass 8€	Bottle 26€
<b>Les Enfants Terribles</b>		Bottle 32€
<b>Graves "Château les Clauzots"</b>		Bottle 36€
<b>Gewurztraminer</b>		Bottle 45€
<b>Chablis "Domaine du Chardonnay"</b>		Bottle 65€
<b>Sancerre "Les belles Vignes Fournier"</b>		Bottle 69€

# Rosé Wine



<b>Rosé de S</b>	Glass 8€	Bottle 25€
<b>Côte de Provence "la Brillane"</b>	Glass 9€	Bottle 32€
<b>Les Jolies Filles</b>		Bottle 27€
<b>Côte de Provence "Ultimate"</b>		Bottle 45€
<b>Bandol</b>		Bottle 69€
<b>Minuty "Prestige"</b>		Bottle 39€

# Red Wine

<b>Château "La Lande de Taleyran"</b>	Glass 8€	Bottle 25€
<b>Côte de Thongues</b>	Glass 8€	Bottle 25€
<b>St-Nicolas de Bourgueil</b>	Glass 9€	Bottle 34€
<b>Lussoc St Emilion "Chateau la Grenière"</b>		Bottle 45€
<b>Graves "Château les Clauzots"</b>		Bottle 53€
<b>Crozes Hermitage</b>		Bottle 65€
<b>St Estephe "Chateau Tour St-Fort"</b>		Bottle 70€
<b>Margaux "Marquis de Mons"</b>		Bottle 89€

# Prestigious Wine

## White Wine

Condrieu "la Galopine" ..... Bottle 110€

Meursault 1er cru "Domaine du Pavillon" ..... Bottle 350€



## Rosé Wine

Minuty "281" ..... Bottle 150€

Clos du Temples  
"Meilleur rosé du monde" ..... Bottle 350€

## Red Wine

Sarget Gruaud Larose "Second vin du Chateau" ..... Bottle 99€

Côte-Rôtie "La Divine" ..... Bottle 110€

Pouillac "Réserve de la Comtesse" ..... Bottle 190€

Gruaud Larose "Premier vin du Chateau" ..... Bottle 240€

Vosne Romanée ..... Bottle 450€

# Champagne

<b>Mercier Blanc de Noir</b>	Glass 12€	Bottle 85€
<b>Deutz</b>		Bottle 110€
<b>Moët &amp; Chandon</b>		Bottle 110€
<b>Billecart-Salmon</b>		Bottle 140€
<b>Veuve Clicquot</b>		Bottle 100€
<b>Ruinard Blanc de Blanc</b>		Bottle 180€
<b>Dom Perrignon</b>		Bottle 350€
<b>Chrystal Roederer</b>		Bottle 490€





# KANAWA

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## *Dinner Menu*



# Menu

## Lobster Menu

Whole ..... 85€

Half ..... 65€

Starter : of your choice

Main : Lobster

Dessert : of your choice (+2€ if it's the gourmet coffee)

**Kids Menu** ..... 14€

Chicken tender / Ground beef / Fish of the day

1 side dish : french fries or rice

Dessert : 2 scoops of ice cream



## Starter

**Half-cooked foie gras with cognac** ..... 17€

Vegetarian chilli chutney, homemade mini brioche

**Exotic beef tartare** ..... 12€

Mustard, ketchup, capers, onions, parsley

**(main with fries 24€)**

..... 16€

**Creamy burrata**

Smoked tomatoes coulis, black olives powder, basil oil and bread tile

..... 12€

**Exotic fish tartare**

Fish of the moment, dill, passion fruit, pineapple, ginger, red onion, mango **(main with fries 24€)**

## Salads

**The Capricious** ..... 18€

Goat cheese, péyi onion, vegetarian chilli, croutons, honey dressing

**The Chicken Delight** ..... 18€

Smoked chicken, parmesan, parsley, péyi onion

**The Tropical with Prawn** ..... 19€

Prawns, peppered mango, péyi onion, vegetarian chilli, croutons, vinaigrette

# Plats

<b>Iberian feast</b> .....	25€
Iberian pluma low temperture, confite then grilled with gratin dauphinois and rosemary sauce	
<b>Rib steak 350g</b> .....	35€
Homemade fries, green salad, foie gras sauce	
<b>Tender veal rib</b> .....	29€
Veal rib cooked at low temperature, fresh fries and tartar sauce	
<b>Whole lobster</b> .....	59€
<b>Half lobster</b> .....	39€
homemade fries, green salad, homemade mayonnaise, vegetarian pepper, lime	
<b>Roasted pulp tentacles</b> .....	25€
Smashed "péyi" vegetable of the moment with garlic, chorizo, chorizo coulis, celery basil condiment	
<b>Half-cooked tuna</b> .....	24€
Mashed "péyi" vegetable of the moment, basil oil, basil parmesan sauce, parmesan tile	
<b>Fish of the day</b> .....	21€
Grilled fish with 2 side dish (rice, puree ou vegetables)	
<b>Extra side dish</b> .....	5€



# Desserts

<b>Exotic Baba au rhum</b> .....	12€
<b>Chocolate dessert of the moment</b> .....	12€
<b>Gourmet Coffee</b> .....	14€
<b>Shredded Pie</b> .....	12€
maracudja, candied vegetarian pepper, crumble, meringue, red fruit coulis	
<b>Fruits salads</b> .....	8€
Fruits of the moment	

# Ice Cream

## **Flavors**

*Pineapple, guava, lychee, mango, strawberry, passion fruit, lime, coconut, grapes rum, vanilla, pecan vanilla, peanut, salted butter caramel, chocolate*

1 boule ..... 2,50€      2 boules ..... 4,50€

**Madinina** ..... 8€

1 passion fruits, 1 mango, 1 guava, fruits coulis, whipped cream

**Gourmande** ..... 8€

1 peanuts, 1 salted caramel, 1 pecan vanilla, caramel sauce, whipped cream

**Sweetness of the Island** ..... 8€

1 guava, 1 lychee, 1 coconut, fruits coulis, whipped cream

**Doudou** ..... 10€

2 green lime, 1 coconut and shrubb

**Antillaise** ..... 10€

2 rum grapes, 1 pineapple, old rum