

# MENU

*Maia* /'meɪə/, designated as **20** tauri is the fourth-brightest star in the Pleiades open star cluster and is surrounded by one of the brighter reflection nebulae within the Pleiades.

Sometimes called the *Maia Nebula* for its beauty, welcome to '**20**' our vibrant and bright Creole - Mediterranean fusion private table.

Prices are in Seychelles Rupees, SCR, subject to 10% service charge and 15% VAT



## STARTERS

COCONUT CEVICHE (g) (n) In a coconut, fresh catch red snapper, onions, tomato, coriander	SCR 475
PRAWNS Tossed and prepared with Sevillian green olives, pistachio and lemon	SCR 450
FRESH CATCH 'OCTOPUS' Smoked local bell pepper coulis, grilled and roasted	SCR 380
BEEF TARTARE Olive oil, roasted pine nuts, fresh roquette salad	SCR 845

## MAIN COURSE

'RISONI' - Pastificio Benedetto Cavalieri dal 1918 Dipped in saffron sauce, grilled lobster	SCR 1.670
SMOKED FROM THE GRILL Prime grass-fed Angus beef tenderloin (350g) Truffle mashed local breadfruit, homemade Béarnaise (a)	SCR 1,680
YELLOW FIN TUNA "ROSSINI" Seared tuna, foie-gras served with a balsamic reduction	SCR 875
HAND MADE RICOTTA/SPINACH RAVIOLI (n) Served with brown AOP Isigny butter sauce, sage and walnuts	SCR 695

## DESSERTS

COCONUT'S Light coconut, 64% Manjari Madagascar coconut shell seasalt crumble, mango sorbet	SCR 295
A DELICATE CREAM... Mango and passion fruit, fresh citrus, iced coconut.	SCR 265
DIANE's Signature sorbets: (2 scoops) <ul style="list-style-type: none"><li>• Pineapple and basil</li><li>• Grapefruit and vanilla</li><li>• Straciatella</li></ul>	SCR 175

*Fish from this menu is sourced from local fishermen from Anse la Mouche district.  
Seychelles' waters are still healthy and provide sustainable fish sourcing all year round.  
We commit to proposing only local fish for our menus according to seasonality and local market availability.*

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## SIGNATURE COCKTAILS

NEGRONI SBAGLIATO	295 SCR
Bitter luxardo   Prosecco   Hautefeuille gin. Homemade Deepak's red Vermouth   Orange peel and sliced	
THE '20'	315 SCR
Rosolio di Bergamotto 'Italicus'   Gin Hautefeuille   Prosecco	
MAIA TAI	285 SCR
Homemade barrel-aged rum   Almond liquor Citrus and pineapple fresh juices	

## SOMMELIER'S MONTHLY SPECIALS

Abhi our Head Sommelier provides at 20 an exclusive selection of the best bottles available from our cellar, from the best niche wineries around the globe or any original or rare allocation. He is here to guide you according to your 'wine' mood...

### WHITES

2018 Langhe, Italy	2,540 SCR	2018 Rhone Valley, France	19,600 SCR
'Luigi Baudana Dragon' GD Vajra Bianco		Château Grillet	
2019 Montlouis, France	2,552 SCR	2019 Swartland SA	4,776 SCR
'Ht du Husseau' Dom de la Taille aux Loups		Sadie Family 'Palladius'	
2018 Swartland, South Africa	3,348 SCR	<b>RED</b>	
Mullineux 'Quartz'		2012 Bourgogne France	4,884 SCR
2017 Pernand Vergelesses	3,360 SCR	Morey St Denis 1er Cru 'La rue de vergy',	
1er.Cru Ile de Vergelesses, 'La vie est belle'		Perrot Minot	
Ch.Briailles		2018 Piedmont, Italy	3,120 SCR
2019 Japan Chichibu	2,204 SCR	La Spinetta Barolo DOCG Garretti	
Koshu 'Sur Lie',		2016 Bolgheri, Italy,	3,440 SCR
2018 Corse, France	1,836 SCR	Gaja Tenuta Ca'Marcanda 'Magari'	
J.C Abbatucci 'Faustine Vieilles Vignes'		2017 Swartland, South Africa	5,760 SCR
2000 Bourgogne France	19,600 SCR	Mullineux 'Granite'	
Corton-Charlemagne Grand Cru		2008 Côtes du Rhone, France,	18,200 SCR
Bonneau Du Martray		Chateau Fonsalette	
2018 Sonoma Valley, USA	3,184 SCR		
Newton Vineyard 'Unfiltered'			

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