



ANANTARA

MAIA SEYCHELLES
VILLAS

**Breakfast
Menu**



ANANTARA

MAIA SEYCHELLES
VILLAS

HEALTHY PUDDINGS (VG)

Chia seed pudding, soya pudding

ASSORTED SEASONAL FRUIT PLATTER (V)

Local tropical fruits

ASSORTED CHEESE (VG)

Brie, Comté, Manchego, Cheddar

CHARCUTERIE PLATTER (P)

Salami, chorizo, turkey ham

ASSORTED CEREALS (N)

All bran, dry muesli, granola, and selection of cereals

MAIA'S MUESLI (N)

Homemade Maia muesli with mixed dried fruits, nuts, and seeds

ASSORTED BREAD (G)(N)

Homemade fresh daily selection, brown toast, white toast, French baguette, soft rolls, pumpernickel

ASSORTED BAKERIES (G)(N)

Croissants, doughnuts, Danish, pain-aux-chocolate, almond croissant, cakes, muffins, Madeleines

YOGHURT OF YOUR CHOICE

Greek yoghurt or plain yoghurt to your liking, served with homemade jam, honey, plain or with fruits



ANANTARA

MAIA SEYCHELLES
VILLAS

WAFFLES (G)

Accompanied by homemade jams, compotes, butters and Nutella on request

SIGNATURE WAFFLES (G)(N)

Accompanied by vanilla ice cream, chocolate sauce, chocolate vermicelli, toasted almond flakes, fresh banana, local orange zest

COCONUT WAFFLES (G)

Served with coconut ice cream, coconut flakes, and local 'La Misere' honey

FRENCH TOAST (G)

With icing sugar and orange zest

CRÊPES (G)

Ricotta & maple syrup. Served with vanilla ice cream and chocolate sauce

BANANA PANCAKE (G)

Served with pinewood honey and fresh banana

MATCHA PANCAKE (G)

Served with tropical fruits

SIRNIKI (G)

Served with blueberry and fresh fruit compote

FLAPJACKS (G)

Flapjacks served with honey, mixed berries compote and maple syrup

ASSORTED SEASONAL HOMEMADE JAMS (V)

Coconut, banana, mango, strawberry, apricot

SELECTION OF HONEY (V)

Local 'La Misere' honey, pinewood orange honey, acacia honey



ANANTARA

MAIA SEYCHELLES
VILLAS

EGGS TO YOUR LIKING

Sunny side up, fried, poached, scrambled, or boiled.
Your choice of garnish and sides: onions, bell pepper, ham, chilli, mushroom

SAKSHUKA (S)

Bell peppers, garlic, onions, paprika, tomatoes, coriander, poached eggs

EGG ROYAL (G)

Poached eggs, smoked salmon, Hollandaise sauce

FRITATTAS (V)

Egg white, baby spinach, mushroom, Himalayan salt

CLASSIC BENEDICT (G)

Poached egg, turkey ham on classic muffin, Hollandaise sauce

OMELETTE FLORENTINE (V)

Omelette with blended spinach

Signature Selection

THE BAGEL (G)

Cream cheese, smoked salmon, lettuce

CEASAR CHICKEN WRAP (G)

Chicken, lettuce, parmesan, Caesar dressing

CROQUE MADAME (G)

Turkey ham and cheese, toasted homemade bread, fried egg, grated nutmeg

CROQUE MONSIEUR (G)

Ham and cheese homemade toasted bread gratinated with sauce mornay

CAVIAR - 1,800 SR

Perlita Caviar 20g served with blinis and condiments



FLOATING BREAKFAST - 950 SR

A-la-carte, based on the selection

“PETIT DEJEUNER” - PER PERSON 495 SR

Served After 11 A.m (In Villa Only):

Fresh MAIA Breakfast. Boosters drinks, coffee, teas, fruit platter to share, selection of breads, pastries, bakeries and jams

Asian Corner

CONGEE (S)

Spring onions, chicken, shitake mushrooms, chopped chilli

RAMEN BOWL (G)

Noodles, poached eggs, shitake mushroom, spinach, broccoli, chicken, fried garlic, spring onions and chicken broth

CHICKEN GYOZA (G)

Served with soya dipping sauce

ALOO PARATHA/GOBI PARATHA/ PANEER PARATHA (VG)(G)

Served with yoghurt and pickles (choose your paratha)

UTHAPPAM (VG)

Onions, tomatoes, chilli, coconut chutney

STIR-FRIED BUCKWHEAT NOODLES (VG)(G)

Spring onions, carrots, cabbage, onion, celery, bell peppers



ANANTARA

MAIA SEYCHELLES
VILLAS

Arabic Corner

ASSORTED MEZZE PLATTER (G)

Hummus, labneh, baba ganouj, lamb Kebeh, Arabic bread

FUL (VG)(G)

Fava beans served with chopped tomatoes, garlic and Arabic bread

FALAFEL (VG)(G)

Served with Arabic bread and garlic dip

MANAKISH (VG)(G)

Cheese and zaatar serve with labneh

HUMMUS MALAH (G)(N)

Minced beef, pine nuts, paprikas



ANANTARA

MAIA SEYCHELLES
VILLAS

Healthy Corner

VEG QUINOA WOK WITH COTTAGE CHEESE

White quinoa, carrots, onion, broccoli, cauliflower, spring onion, baby corn, cottage cheese

ISLAND BUTTERNUT (VG)

Active butternuts, spinach, confit shallots, roasted pumpkin seeds, acacia

SMOKED FISH SALAD

Smoked local fish, quinoa, asparagus, and lemon vinaigrette

BULGAR & ORANGE SALAD (V)(N)

Orange juice, orange segment, cherry tomatoes, cucumber, olives, mint, pistachio, parsley, chopped tomatoes and lemon juice

GARDENS (VG)

Pan fried butternut, zucchini, garlic labneh, Greek yoghurt

Beverages

BOOSTER

Ginger - with orange, honey, 'gro bom', turmeric

Cinnamon - with black pepper, black tea, lemon grass, orange honey, pineapple and basil

GREEN DETOX (V)

Apple, greens, cucumber, celery, mint, lemon

RED DETOX

Beetroot, carrots, ginger and honey

MAIA DETOX (V)

Granny smith and celery

ORANGE DETOX

Carrots and local orange

SEA DETOX

Seaweed, cucumber and spinach

SPARKLING TEA

Copenhagen Sparkling Tea - BLA (Zero Alcohol)

Copenhagen Sparkling Tea - GRON (5% Alcohol)

Copenhagen Sparkling Tea - ROD (5% Alcohol)

Beverages

LOCAL SMOOTHIES

Banana and almond
Local mang, kiwi and low-fat yoghurt
Papaya and chia seeds
Coconut and pineapple
Mango, banana lassi
Watermelon and mint
Mixed fruit
Dates and pistachios (N)

TIPTI' CINO

Fresh brewed espresso topped with milk foam and caramel

COFFEE & TEA

Selection of Lavazza Torino coffees and Theodor Paris teas

AFFOGATO

Vanilla ice cream dipped in a Lavazza intense Ristretto

COOL COFFEES

Cold Brew
Ice Espresso
Iced Mocha
Frappé

Beverages

CHAMPAGNE BY-THE-GLASS (A)

Drapier Carte d'Or Brut NV 485 SR

CHAMPAGNE BOTTLE (A)

Billecart Salmon Blanc de Blanc Grand Cru Brut NV 3,950 SR

Moet & Chandon Brut Imperial NV 2,850 SR

Jacquesson Cuvee "745" Extra Brut 3,750 SR

Billecart Salmon Brut Rose NV 4,350 SR

Pol Roger Brut Reserve NV 3,250 SR

Pol Roger Rose 2012 3,750 SR

Ruinart Rose Brut NV 4,950.SR

Billecart Salmon Brut Rosé 4,350 SR

Ruinart Blanc de Blanc NV 5,750 SR

Dom Perignon Brut 2012 12,750 SR