



ANANTARA

MAIA SEYCHELLES
VILLAS



DESIGNER
dining
BY ANANTARA

Anantara's Signature Private Dining Experience

Fresh lobster by candlelight on a windswept stretch of beach. Creole flavors and rhythms hidden away in the jungle. With Designer Dining by Anantara, we invite you to picture the perfect celebration – whether for a proposal, anniversary or birthday – and we bring it to life. Choose from private settings around the resort and design your menu in collaboration with our Executive Chef and Sommelier for the evening.

To make a reservation, please contact your Villa Host 24 hours in advance. Tables are limited per setting, and subject to availability, weather and tidal conditions.

- Booking are requested 24 hours in advance and are subject to availability
- All prices are in Seychelles Rupees and inclusive of Taxes and Service Charge
- Venues are subject to weather conditions and tides
- Settings are chargeable with an extra fee of EUR 100 per couple, and subject to 10% Service Charge and 15% VAT
- Settings are included for guests staying in a Premier Villa booked on the Beyond All-inclusive package, on “a la carte” basis (pre-order only)

DESIGNER
dining
BY ANANTARA

The Settings





Helipad with a View

Set on the highest point of our peninsula is your stage for the evening. Take in magnificent views of the lush mountains, neighbouring islands and Anse Louis Beach at sunset.



Anse Louis Beach

Your table awaits on powdery sands, inviting you to a barefoot dining experience. Your way is lit by tealights and the sunset on the horizon.

- Booking are requested 24 hours in advance and are subject to availability
- All prices are in Seychelles Rupees and inclusive of Taxes and Service Charge
- Venues are subject to weather conditions and tides
- Settings are chargeable with an extra fee of EUR 100 per couple, and subject to 10% Service Charge and 15% VAT
- Settings are included for guests staying in a Premier Villa booked on the Beyond All-inclusive package, on “a la carte” basis (pre-order only)

THE SETTINGS

DESIGNER
dining
BY ANANTARA



Tipti Island

Hide away in the heart of our tropical gardens surrounded by a lagoon. Enjoy the sound of nature as the breeze gently sways the palm leaves.



Tec-Tec Garden

Set back from the beach, ensconced in greenery, and lulled by the waves, lose yourself to the natural beauty of the island.

- Booking are requested 24 hours in advance and are subject to availability
- All prices are in Seychelles Rupees and inclusive of Taxes and Service Charge
- Venues are subject to weather conditions and tides
- Settings are chargeable with an extra fee of EUR 100 per couple, and subject to 10% Service Charge and 15% VAT
- Settings are included for guests staying in a Premier Villa booked on the Beyond All-inclusive package, on “a la carte” basis (pre-order only)

UNFORGETTABLE JOURNEYS
ANANTARA.COM

THE SETTINGS

DESIGNER
dining
BY ANANTARA



Cove Deck

Designed for intimacy, a table for two by the pool is fringed by nature, lush forest and majestic granite boulders, with waves crashing in the background.



Tec-Tec Lounge

Set the mood for a romantic evening with a private indoor dining experience for two, surrounded by flickering candlelight.

- Booking are requested 24 hours in advance and are subject to availability
- All prices are in Seychelles Rupees and inclusive of Taxes and Service Charge
- Venues are subject to weather conditions and tides
- Settings are chargeable with an extra fee of EUR 100 per couple, and subject to 10% Service Charge and 15% VAT
- Settings are included for guests staying in a Premier Villa booked on the Beyond All-inclusive package, on “a la carte” basis (pre-order only)

UNFORGETTABLE JOURNEYS
ANANTARA.COM

DESIGNER
dining
BY ANANTARA

One of a Kind Experiences





For The Love of Nature

The abundance of nature comes together, with a jungle setting and fresh wellness cuisine. Enjoy a magical foot ritual and dine on a deck at the tranquil spa soothed by water trickling over granite boulders.

THE WELLNESS MENU

Enjoy a 5-course healthy menu

- Asparagus cappuccino
- Multigrain mushroom and avocado bruschetta, rocket (N)
- Corn, quinoa and spinach kebab with fresh mint dip (G)
- Grilled tofu with green vegetables Manchurian
- Local fruit salad with homemade soursop sorbet

BB 2900 SCR Per Person

HB 1500 SCR Per Person

(VG) Vegetarian | (A) Alcohol | (G) Gluten | (S) Spicy | (V) Vegan | (N) Nuts | (P) Pork

- Booking are requested 24 hours in advance and are subject to availability
- All prices are in Seychelles Rupees and inclusive of Taxes and Service Charge
- Venues are subject to weather conditions and tides
- Settings are chargeable with an extra fee of EUR 100 per couple, and subject to 10% Service Charge and 15% VAT
- Settings are included for guests staying in a Premier Villa booked on the Beyond All-inclusive package, on “a la carte” basis (pre-order only)



From The Ocean

Immerse in island flavors and rhythms, with a table for two at any of your preferred locations. Savor an original menu from the Ocean.

FROM THE OCEAN MENU

Enjoy a 4-course tasting menu: Create your own experience, selecting one of each course:

Starters

- Saffron seafood risotto with green pea, parmesan shavings
- Homemade tiger prawn spring roll with mango ginger sauce (G)
- Local fresh Asian tuna tartare with pickled sesame cucumber
- Scallop carpaccio with avocado, shallot, lime, cilantro salsa, spicy mayo. (S)

Main Course

- Grilled seafood platter with local spices served with saffron cinnamon rice and garlic butter (green mussels, calamari, octopus, snapper steak, tiger prawns)
- Pan-seared red snapper steak, grilled asparagus, butternut purée, clam wine sauce (A)
- Stir fried seafood woke garlic sauce, with egg fried rice
- Pan-roasted octopus calamari, saffron aioli, garlic broccoli, baby carrot

Soups

- Prawn coconut soup
- Red snapper creole broth
- Clam and pea chowder (A)
- Local spicy seafood clear soup with local spinach (S)

Desserts

- Hibiscus & Strawberry Mousse: *Hibiscus, compote strawberry, biscuit madeleine* (G)
- Entrement Milk Chocolate and Kalamansi: *Whipped ganache, biscuit moelleux, confit mango, ivory kalamansi mousse* (G)
- Lemon Lust: *Lemon sphere, mascarpone mouse, white chocolate crunch* (G)

BB 3360 SCR Per Person

HB 1965 SCR Per Person

(VG) Vegetarian | (A) Alcohol | (G) Gluten | (S) Spicy | (V) Vegan | (N) Nuts | (P) Pork

- Booking are requested 24 hours in advance and are subject to availability
- All prices are in Seychelles Rupees and inclusive of Taxes and Service Charge
- Venues are subject to weather conditions and tides
- Settings are chargeable with an extra fee of EUR 100 per couple, and subject to 10% Service Charge and 15% VAT
- Settings are included for guests staying in a Premier Villa booked on the Beyond All-inclusive package, on "a la carte" basis (pre-order only)



For The Love of Wine

Enjoy a 5-course tasting menu

- Wagyu beef and caviar nigiri
- Octopus, bell pepper coulis
- Sous vide salmon and snapper, edamame and sage
- The Lamb - smoked with garden's cinnamon leaves
- Iced Sabayon passion fruit

BB 3660 SCR Per Person

HB 2275 SCR Per Person

Sommelier Tips:

Champagne Brut Jacques son "Cuvee 744"

Jasnieres "Les Rosiers" Domaine De Belvidere, Nicolas 2019

Sweetland Badenhorst 'Palomino' Sout Van Die Aarde 2018

Toscana - Fuori Mondo 'Lino' 2014

Constantia, South Africa « Vin De Constance » Klein Constantia 2017

(VG) Vegetarian | (A) Alcohol | (G) Gluten | (S) Spicy | (V) Vegan | (N) Nuts | (P) Pork

- Booking are requested 24 hours in advance and are subject to availability
- All prices are in Seychelles Rupees and inclusive of Taxes and Service Charge
- Venues are subject to weather conditions and tides
- Settings are chargeable with an extra fee of EUR 100 per couple, and subject to 10% Service Charge and 15% VAT
- Settings are included for guests staying in a Premier Villa booked on the Beyond All-inclusive package, on "a la carte" basis (pre-order only)

DESIGNER
dining
BY ANANTARA

The Exclusive Menu

These menus can be taken in addition of your setting of choice.





The Lobster Menu

Enjoy a 5-course tasting menu

- Amuse bouche - Tartare, wasabi vinaigrette
- Lobster and crab spring roll, fresh chili, mango sauce, ginger, and sesame (G)
- Homemade slipper lobster ravioli, exotic fruit reduction (G)
- Grilled lobster, butter and lemon, served with seasonal vegetables and jasmine rice
- Maia Pavlova

BB 3660 SCR Per Person

HB 2275 SCR Per Person

Sommelier Tips:

Full bodied Chardonnay or complex white blends

Monthly recommendation:

White Blend Baddhenhorst Swartland South Africa 2018

(VG) Vegetarian | (A) Alcohol | (G) Gluten | (S) Spicy | (V) Vegan | (N) Nuts | (P) Pork

- Booking are requested 24 hours in advance and are subject to availability
- All prices are in Seychelles Rupees and inclusive of Taxes and Service Charge
- Venues are subject to weather conditions and tides
- Settings are chargeable with an extra fee of EUR 100 per couple, and subject to 10% Service Charge and 15% VAT
- Settings are included for guests staying in a Premier Villa booked on the Beyond All-inclusive package, on "a la carte" basis (pre-order only)



Barbecue

Select between meat, seafood or mix

- **Meat Selection**
12-hour marinated Angus ribeye*, lamb cutlet, pork chop, chicken, beef or chicken sausage.

BB 3300 SCR Per Person
HB 1900 SCR Per Person

- **Seafood Selection**
Snapper fillet, tiger prawns, calamari, mussels, octopus.

BB 2800 SCR Per Person
HB 1400 SCR Per Person

- **Signature Barbecue**
12-hour marinated Angus ribeye*, beef tenderloin, lamb cutlet, pork chop, chicken, beef or chicken sausages, red snapper fillet, tiger prawns, calamari, mussels, tuna steak, octopus, scallops

BB 3800 SCR Per Person
HB 2400 SCR Per Person

Fresh homemade bread selection, garden salad, seasonal grilled vegetables, baked potatoes, rice, French fries.

- **Dessert:** Sundae, mango cheesecake, ice cream or sorbets
- **Sauces:** Hollandaise, Peri-Peri, Béarnaise, tartare or red wine sauce (A)

* Supplement of EUR100 per portion of Japanese A8 Wagyu beef

** Barbecue is included for guests staying in a Premier Villa booked on the Beyond All Inclusive package

(VG) Vegetarian | (A) Alcohol | (G) Gluten | (S) Spicy | (V) Vegan | (N) Nuts | (P) Pork

- Booking are requested 24 hours in advance and are subject to availability
- All prices are in Seychelles Rupees and inclusive of Taxes and Service Charge
- Venues are subject to weather conditions and tides
- Settings are chargeable with an extra fee of EUR 100 per couple, and subject to 10% Service Charge and 15% VAT
- Settings are included for guests staying in a Premier Villa booked on the Beyond All-inclusive package, on "a la carte" basis (pre-order only)



Wine Lovers Pairing

“20” our Wine Cellar is all yours for the evening, hosted by our Sommelier. Journey around the world, with fresh flavours and our vintage wine selection.

Please note that the wine cellar is chilled to 16°C, so warm clothing is recommended.

Wine pairing experience can be added to any Designer Dining experience around the resort.

WINE LOVERS PAIRING MENU

Discover the Art of Wine

If you find yourself overwhelmed with choices from the wine menu, our sommelier has the perfect primary wine pairing created to suit your palate.

5500 SCR Per Couple

Timeless wine adventure

If you would like a more nuanced approach to the pairing, this level will take your taste buds to a whole new experience blooming your palate.

6900 SCR Per Couple

Wine enthusiast

Delight your senses and embark on a transformative journey, pampered by comprehensive mystic flavours.

8500 SCR Per Couple

(VG) Vegetarian | (A) Alcohol | (G) Gluten | (S) Spicy | (V) Vegan | (N) Nuts | (P) Pork

- Booking are requested 24 hours in advance and are subject to availability
- All prices are in Seychelles Rupees and inclusive of Taxes and Service Charge
- Venues are subject to weather conditions and tides
- Settings are chargeable with an extra fee of EUR 100 per couple, and subject to 10% Service Charge and 15% VAT
- Settings are included for guests staying in a Premier Villa booked on the Beyond All-inclusive package, on “a la carte” basis (pre-order only)