

MENU

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



STARTERS

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

MAIN COURSE

'RISONI' - Pastificio Benedetto Cavalieri dal 1918 Dipped in saffron sauce, grilled lobster	1,670 SCR
SMOKED FROM THE GRILL (a) Prime grass-fed Angus beef tenderloin (350g) Truffle mashed local breadfruit, homemade Béarnaise	1,680 SCR
YELLOW FIN TUNA "ROSSINI" Seared tuna, foie-gras served with a balsamic reduction	875 SCR
HAND MADE RICOTTA/SPINACH RAVIOLI (n) Served with brown AOP Isigny butter sauce, sage and walnuts	695 SCR

*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.*



DESSERTS

COCONUT'S 295 SCR
Light coconut, 64% Manjari Madagascar coconut shell
seasalt crumble, mango sorbet

A DELICATE CREAM... 265 SCR
Mango and passion fruit, fresh citrus, iced coconut.

Signature sorbets: (2 scoops) 175 SCR
• Pineapple and basil
• Grapefruit and vanilla
• Straciatella

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

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 'Luigi Baudana Dragon' GD Vajra Bianco	2,540 SCR
2019 Montlouis, France 'Ht du Husseau' Dom de la Taille aux Loups	2,552 SCR
2018 Swartland, South Africa Mullineux 'Quartz'	3,348 SCR
2017 Pernand Vergelesses 1er.Cru Ile de Vergelesses, 'La vie est belle' Ch.Briailles	3,360 SCR
2019 Japan Chichibu Koshu 'Sur Lie',	2,204 SCR
2018 Corse, France J.C Abbaticci 'Faustine Vieilles Vignes'	1,836 SCR
2000 Bourgogne France Corton-Charlemagne Grand Cru Bonneau Du Martray	19,600 SCR
2018 Sonoma Valley, USA Newton Vineyard 'Unfiltered'	3,184 SCR
2018 Rhone Valley, France Château Grillet	19,600 SCR
2019 Swartland SA Sadie Family 'Palladius'	4,776 SCR



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REDS

2012 Bourgogne France Morey St Denis 1er Cru 'La rue de vergy', Perrot Minot	4,884 SCR
2018 Piedmont, Italy La Spinetta Barolo DOCG Garretti	3,120 SCR
2016 Bolgheri, Italy, Gaja Tenuta Ca'Marcanda 'Magari'	3,440 SCR
2017 Swartland, South Africa Mullineux 'Granite'	5,760 SCR
2008 Côtes du Rhone, France, Chateau Fonsalette	18,200 SCR

