

# ASIAN

THE ASIAN INSPIRATION



ANANTARA

MAIA · SEYCHELLES  
VILLAS

## STARTERS

### TEMPURA (Japanese)

Prawn or vegetable in a batter, made from cold water, soft wheat flour, eggs and baking soda powder. (g)

### LARB NEUA (Thai) •

Thai spicy beef salad, seasoned with lime juice, fish sauce and roasted jasmine rice flavoured with fresh herbs.

### GOONG SEE THONG (Thai)

Deep-fried prawns marinated in garlic, pepper and soya sauce, wrapped in a spring roll sheet and served with plum sauce. (g)

### SICHUAN LAZIJU (Chinese)

Laziji is a dish of Sichuan cuisine. It is a stir-fried dish, which consists of marinated then deep-fried pieces of chicken, dried Sichuan chilli peppers, spicy bean paste, Sichuan peppers, garlic, and ginger. Toasted sesame seeds and sliced spring onions are often used to garnish the dish. (g)

### SPRINGROLL (Vietnamese) •

Carrot, lettuce, bean sprouts, beetroot, mint and Thai basil from the garden, peanut butter and salam oelek sauce. (n)

### SASHIMI (Japanese)

Another Japanese delicacy, the freshest cuts of meat and fish are sliced into bite-sized pieces, a very fresh dish. Our selection includes Yellow Fin Tuna, Red Snapper, Octopus and Job.

## SOUPS

### TOM YAM GOONG (Thai) •

A clear, sour and spicy soup, with prawns. The name Tom Yum literally means boiling sour and spicy salad.

### MISO SOUP •

Traditional soup made with 'dashi stock', into which softened miso paste is added, served with shiitake mushrooms, tofu and spring onions.

## MAIN COURSES

### BEEF OR CHICKEN TERIYAKI (Japanese)

WAGYU 1.300 SCR

Beef or chicken is cooked with a glazing splash of soy sauce, mirin and sugar, served with a teppanyaki of vegetables and Japanese rice. (g)

### KAENG GAI (Thai)

Thai chicken curry cooked in your choice of red, green and yellow paste.

### BLACK PEPPER TIGER PRAWNS (Chinese) •

LOBSTER 1.300 SCR

This is a Cantonese-style dish, crispy tiger prawns tossed in black pepper sauce. (g)

### PLA NEUNG MANAO (Thai) •

Steamed red snapper with chilli and lime dressing. This is the most popular steamed fish dish in Thailand, served with a spicy Thai chilli pepper, garlic and lime juice sauce.

### MAPO TOFU (Chinese) •

Mapo tofu is a popular Chinese dish from Sichuan province. It consists of tofu set in a spicy sauce. (g)

### PAD THAI CHICKEN OR PRAWNS (Thai)

Pad Thai is a stir-fried rice noodles dish commonly served as a street food in Thailand. (g) (n)

### ASIAN HAKKA NOODLES (Chinese) • •

Noodles are coated with various sauces, ginger, garlic, salt and pepper, and quickly tossed in pan-

# CREOLE

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## STARTERS

### LOCAL GREEN MANGO SALAD •

Local ripped mango tomato lemon juice, scallion.

### LOCAL FRESH OCTOPUS SALAD

Sundried tomatoes, cucumber, jack fruit & pomelo segments.

### CREOLE FISH AND SEAFOOD BROTH

Turmeric-flavoured local seafood soup. (g)

### YELLOW FIN TUNA

Your way, Chef's Tartare or Carpaccio  
(Subject to availability and to daily deliveries).

### RED SNAPPER

Your way, Tartare, Carpaccio, Ceviche, served with tomato sorbet or in coconut milk dressing according to your request. (Subject to availability and to daily deliveries).

### PALM HEART 'MILLIONAIRE' SALAD

Local salad, chopped tomatoes and dressing.

950 SCR

## MAIN COURSES

### GROUPER

Fresh grouper, filleted with a Creole marinade, stir-fried tender coconut, with cinnamon-flavoured curry sauce.

### KREOL COCONUT "CURRY" EXPERIENCE •

Your choice of chicken, seafood, fish or vegetables, served with steamed basmati rice and assorted local chutneys.

### OCTOPUS AND CALAMARI

Grilled and tossed with garlic and parsley served with mustard-roasted sweet potato eggplant fritters, and local fish bisque reduction. (g)

### "BOURGEOIS" (RED SNAPPER)

Fillet of red snapper, spiced yoghurt crust, warm garam lentil salad, spinach, bilimbi compote and tamarind vinaigrette. (g)

### BREADFRUIT KEBBAB •

Cooked in clay oven, this Vegan dish is a mix of breadfruit preparation with local condiments. Served with cinnamon and saffron sauce. (g)

### ROUGAILLE "SOSIS"

Authentic dish of Kreol cuisine consists in local pork sausages from Denis Island cooked in stew with tomato sauce.(p)

# INDIAN

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## STARTERS

### TANDOORI CHICKEN TIKKA

A North Indian dish consisting of roasted chicken, prepared with yoghurt and spices. The name comes from the type of cylindrical clay oven, a 'tandoor', in which the dish is traditionally cooked.

### FISH "ACHARI" TIKKA

Very popular indian starter fish is marinated in Achari Masala and cooked in Tandoori.

### DAHI KE KEBAB •

Popular vegetarian snack. Made with spiced yogurt mixed with besan, paneer and a host of spices, these simply melt in your mouth. Mostly made in North Indian homes, this kebab recipe is a popular one. (g)

### KAKORI KABAB

Minced lamb grilled with a range of Indian seasoning & flavours. It derives its name from the city of Kakori on the outskirts of Lucknow. (g) (n)

### HARA BHARA KEBAB •

Spinach treat, made with potato and chick peas flavored with mixed spices. (g)

(All our starters are served with coriander and mint chutney)

## MAIN COURSES

### BUTTER CHICKEN OR MURGH MAKHANI

A classic Indian recipe that originated in the 1950s in the kitchens of Moti Mahal in Daryaganj, Delhi. It is served with basmati rice or naan.

### GOAN FISH CURRY

From the coastal state of Goa, this is a warm and tangy fresh fish fragrant curry cooled with coconut milk.

### PANEER LABABDAR •

Rich and authentic Punjabi curry, popular in many North Indian restaurant. Soft paneer dunked in a creamy tomato and cashew-based gravy. (n)

### VEGETABLE JALFREZI •

Indian stir-fried veggie sautéed on high fire (Jal) with chili powder and masala. Delicious, crunchy, in 2011 a survey rated this Jalfrezi as the most popular dish in UK Indian Restaurant.

### HYDERABADI LAMB SHANK (for 2 pax)

Slow-cooked lamb shank that is packed full of wonderful earthy flavours. Simmered with browned onion, ginger, garlic, yoghurt and ground spices, creating a heartening and warm main course, served with kadhi vegetables.

(All our main courses are served with cumin basmati rice and a selection of naan bread.) (g)

# MEDITERRANEAN

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## STARTERS

### BEEF CARPACCIO

Served with roasted pine nuts, balsamic caviar and parmesan flakes, drizzled with virgin olive oil and served with crispy parmesan bread. (g) (n)

### SCALLOPS, RATTE POTATO AND CHICKPEA CRUSH

A succulent shellfish dish renowned the world over, served with butternut purée and orange reduction.

### GREEN ASPARAGUS •

Grilled, served with truffle salsa, eggs, quinoa, tangy vinaigrette and ginger bread. (g)

### BRUSCHETTA •

BBQ Grilled and garlic marinated bell peppers served on toasted fresh homemade bread. (g)

### SUMMER SALAD

Mix greens, parma ham toasts, roasted pumpkin seeds, parmesan flakes, tomatoes, lemon and mustard dressing and orange segments. (n) (p)

## MAIN COURSES

### PRAWN TORTELLINI

Mashed sweet potato, grain mustard, and Bisque dressing. (g)

### PAN-FRIED RED SNAPPER

Pan-fried in olive oil and butter, served with glazed beetroot, cauliflower purée and tomato vinaigrette.

### VEAL SALTIMBOCCA

Prosciutto, potato gnocchi, cherry tomato, butternut puree and veal juice. (g) (p) (a)

### VEGETABLE LASAGNA •

Tomatoes, fresh basil, mozzarella, Pamigiano. (g)

### SMOKED FROM THE GRILL - Your choice:

- Prime Grass fed Angus beef tenderloin & Salt bush fed lamb chops

- Wagyu beef - premium meat platter (For 2 pax)

2.550 SCR

### SIDES:

Garlic sauteed ratte potato

Grilled Veggies

Sweet potato fries

Truffle mashed potato

### SAUCES:

Black Pepper sauce

Béarnaise (a)

Mushroom sauce





# DESSERT

MENU

  
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**DACQUOISE**

Hazelnut | 'Burnt' orange ice cream

**PAVLOVA**

Tropical fruits | Sour sop sorbet | sesame ring

**CHEESE CAKE**

Fresh passion fruit dressing

**KNEFE**

Pistachio cream | rose water syrup

**CREME BRULEE**

Caramelized ginger | assorted nuts biscotti

PLEASE ORDER ME IN ADVANCE

**LAVA CHOCOLATE**

64% Manjari chocolate | rhubarb compote | cinammon ice cream