



ANANTARA

MAIA • SEYCHELLES
VILLAS



DINING BY

Design



ANANTARA'S SIGNATURE PRIVATE DINING EXPERIENCE

Fresh lobster by candlelight on a windswept stretch of beach. Creole flavours and rhythms hidden away in the jungle. With Dining by Design, 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 the menu in collaboration with your 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.

All prices are net, inclusive of service charge and tax.

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DINING BY DESIGN - THE SETTINGS

Helipad with a view

A lawn on the highest point of our peninsula is your stage for the evening. Take in magnificent views of the national park and Anse Louis Beach at sunset.

Cove Deck

Designed for intimacy, a table for two in a clearing by the pool is ensconced by granite boulders, palms and flickering candles.

Tectec Garden

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

Tipti Island

Hide away on a private island surrounded by water and jungle, the air alive with the sounds of nature.

Anse Louis

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

Settings are chargeable with an extra fee of EUR 150 / couple.

Complementary for Premier Villa package - BAI on "a la carte" basis pre-order only

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ONE OF A KIND EXPERIENCE

Creole Connection

375 EUR / Couple

Immerse in island flavours and rhythms, with a table for two at Tec-Tec Lounge.
Savour an original Creole menu as you are serenaded by a local band.

5 Courses Menu:

- Red snapper coconut ceviche
tender coconut, chopped tomato, onion, lemon, coriander
- Creole "Signature" sushis platter
- Traditionnal Creole seafood bisque
- Whole, steamed, salt crusted red snapper with vegetables and mixed sauces
- Passion fruit and local lime tartelette

Wine Guru Tips:

Chilled light reds, such as Pinot Noir, or crispy whites:
Please contact our Sommelier for special recommendations on that evening.

D'acco Fuori Mondo, Toscana Italy 2017
Cuvee Octavie Persan Domaine Berlioz 2019
Central Otago Felton road Cornish point New Zealand 2019

Wines are in addition if taken apart from BAI selection.

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ONE OF A KIND EXPERIENCE

FOR THE LOVE OF WINE

Starting from 695 EUR / Couple

The Wine Boutique is all yours for the evening, helmed by your Chef and Wine Guru. Journey around the world, with fresh flavours and vintages presented in a tasting menu tailored to your tastes. Please note that the wine cellar is chilled to 16°C, so warm clothing is recommended.

Tasting Menu:

- Wagyu beef and caviar nigiri
Champagne Brut Jacquesson "Cuvee 744"
- Octopus | bell pepper coulis
Jasnieres "Les Rosiers" Domaine De Belliviere, E.nicolas 2019
- Sous vide salmon and snapper | edamame and sage
Swartland Baadenhorst 'Palomino' Sout Van Die Aarde 2018
- The Lamb - smoked with garden's cinnamon leaves
Toscana - Fuori Mondo 'Lino' 2014
- Iced & Sabayon Passion fruit
Constantia, South Africa « Vin De Constance » Klein Constantia 2017

This menu is only available in the wine boutique and served with our wine guru guidance. Menu and wines are subject to availability.

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ONE OF A KIND EXPERIENCE

FOR THE LOVE OF NATURE

340 EUR / Couple

The bounty 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.

Wellness menu:

- Butternut and Lentils salad with grilled Seeds and Pine Nuts Feta, and Spices.
- “Millionaire” palm heart salad
- Roasted sweet potatoes with rocket leaves, fava, avocado and red onions
- Shitake sushi roll with carrot, beetroot, pickled ginger, sesame seed
- Crispy Baked Falafel with pickled onions, tahini and fresh herbs
- Cauliflower steak and mash with lemon and salsa Verde
- Passion Fruit - Iced & Sabayon

Venues are subject to weather conditions and tides. Booking are requested 24h in advance and are subject to availability. Prices are in EUR and inclusive of Service Charge and Government taxes.

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THE MENUS

Lobster

EUR 95 / person

- Tartare, wasabi Vinaigrette – Amuse Bouche.
- Lobster and crab spring roll, fresh chili, mango sauce, ginger and sesame
- Homemade slipper lobster ravioli, exotic fruit reduction
- Grilled lobster, butter and lemon, served with seasonal vegetables and jasmin rice.
- Maia Pavlova

Wine Guru Tips:

Full bodied chardonnay or complex white blends:

Monthly recommendation:

White Blend Baddhenhorst Swartland South Africa 2018 - 199 EUR

This menu can be taken in addition of the setting of your choice.

Please allow 24 hours advance notice which will enable us to properly design your special setting and to prepare your menu.

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THE MENUS

Indian Discovery

EUR 75 / person

- Soya matar kaju seek khebab (Soya, green peas, cashew)
- Murgh malai kebab (Chicken, hung yoghurt, cream, cardamom)
- Tandoori machli (Fresh catch of the day, yoghurt, spices)
- Lahori seekh kebab (Minced lamb, cheese, spices)
- Nawabi kofta (Cottage cheese dumpling, cashew cream curry)
- Bhuna lasooni palak (Fresh spinach, cumin, onion, corn, cream)
- Dal makhni (Slow cooked lentil, tomato, spices, butter, cream)
- Kadai sabzi (Mixed vegetables, spices, tomato, onion)
- Chicken tikka masala (Tandoori chicken, makhani, cream)
- Paneer lababdar (Cottage cheese, tomato, cream, butter, fenugreek)
- Tiger prawns masala - (Prawns, onion, tomato, home spices, coriander)
- Selection of indian dessert
- Cumin basmati rice and naan bread served along the diner

Wine Guru Tips:

Complex rich wines complement nicely the spices of India:

Monthly recommendation:

Porseleinberg shiraz boekenstloof Swartland South Africa 2019 - 220 EUR

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THE MENUS

Barbecue - *Complementary for Premier villa package*

A la carte : EUR 140 / person

12-hour marinated Angus ribeye, Japanese A7 Wagyu*, lamb cutlet, pork chop, chicken, beef or chicken sausage

Garlic bread, garden salad, seasonal grilled vegetables, baked potatoes

Sauces:

Hollandaise, Peri-Peri, Béarnaise, tartare or red wine sauce

Dessert:

Passion fruit sorbet with Takamaka rum and Cointreau

**Add EUR 199 per portion of Japanese A7 Wagyu beef.*

Wine Guru Tips:

Full-bodied or light, 'inky' reds pair perfectly with the grilled taste from the barbecue:

Preferred fit:

Cote Rotie - Champin Seigneur 2016, Gerin. - 285 EUR

Morey St Denis La rue de Vergy, Perrot Minot 2012 - 407 EUR

Or as a group...

MAGNUM Vega Sicilia 'Valbuena' 2013 Ribeira del Duero - 635 EUR

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