



ANANTARA

MAIA SEYCHELLES  
VILLAS

**Capturing the Magic  
of Festive Moments  
with Joyful Journeys**



# Celebrate in Tropical Splendour

This festive season, escape to our private peninsula for a celebration of joy, delicious cuisine, and magical surprises. Discover special moments for every guest in a beautiful and tranquil setting.

Wishing you a wonderful holiday season!

THE ANANTARA MAIA VILLAS







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# Christmas Eve Gala

**Tuesday 24 December 2024**

**Venue & Time:** Tec-Tec, 6:00 pm onwards

Delight in a Gala Dinner at Tec-Tec for Christmas Eve, where the elegance of the oceanfront meets festive cheer. Sip on champagne and savour gourmet canapés while a choir serenades you with joyful carols. Let Executive Chef Sachin's culinary artistry amaze you, a live band sets the tone for an unforgettable evening.

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Please note that tables must be booked in advance and price is not included in your room rate.

**Bed and Breakfast guests:**

EUR 395 per adult and children (12 years and above)

EUR 235 per child aged 5 – 11 years.

**Half-board guests:**

EUR 225 per adult and children (12 years and above)

EUR 160 per child aged 5 – 11 years.

**Optional wine pairing:** EUR 190 per person.

Rate is inclusive of tax and service charge.



# Christmas Eve Gala Menu

## CHAMPAGNE CORNER

### AMUSE BOUCHE

Wagyu wantons

Baked oysters

Foie gras served on crispy brioche

## CHRISTMAS CULINARY EXPERIENCE

### Black Cod Bliss

Black cod, saffron hollandaise, chimichurri crust, white asparagus, cilantro foam, black truffle

### Crustacean Indulgence

Alaskan crab tartlet, poached lobster, caramelized peach, Celuga Caviar, strawberry chili jam, 24 carat gold leaves

### Palate cleanser

Fresh coconut malibu and lime granite

### Velvet Veal

Smoked veal filet mignon, pave potato, porcini mushroom, celeriac espuma, baby spinach, creamy pepper sage butter

### Lamb Luxe

Australian lamb loin, gingerbread pine nut crust, basil arancini, mint garlic cream, caramelized shallot, butternut, Dijon thyme sauce

### Decadent Delight

Exquisite delicacy: red fruit creamy with red wine, pistachio dacquoise, Toblerone mousse, manjari crunch, glazed



# Santa Has Arrived

**Wednesday 25 December 2024**

**Venue & Time:** Helipad, 11:00 am followed  
by Tec-Tec, 12:00 pm onwards

## CHRISTMAS BRUNCH

Treat yourself to a laid-back and lavish Christmas Brunch, complete with live entertainment. Explore a culinary journey with highlights like vibrant salad bar, tempting sweet corner, BBQ favourites, curated cheese platter, and sushi & sashimi live station, just to name a few. All this paired with festive melodies while the ocean breeze adds a touch of serenity to your day.

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Please note that tables must be booked in advance and price is not included in your room rate.

EUR 150 per adult and children (12 years and above).

EUR 85 per child aged 5 – 11 years.

Rate is inclusive of tax and service charge.





# Christmas Brunch Menu

## SALAD BAR WITH CONDIMENTS

## CHEESE PLATTER

## SUSHI AND SASHIMI LIVE STATION

## SWEETS CORNER WITH CHOCOLATE FOUNTAIN

Bonbons  
Mendient  
Chocolate sticks  
Marshmallow  
Truffles  
Pâtes de fruits  
Assortment of tarts and cookies

## GRILL STATION

Beef tenderloin angus, beef rib-eye angus, chicken leg, Australian lamb chops.  
Wagyu beef MB 8

Tiger prawns, calamari, yellow fin tuna steak, red snapper steak, New Zealand green mussel, local octopus, lobster

## DESSERT CORNER

Raspberry éclair  
Chocolate and hazelnut choux  
Blueberry cheesecake  
Choco prasline mousse cake  
White chocolate and pineapple  
Tonka crème brûlée  
Shot glass dessert 3 types  
Chocolate sachers



# BBQ Night

**Friday 27 December 2024**

**Venue & Time:** Tec-Tec, 7:00 pm onwards

Toast to the sunset with a variety of champagne and canapés on the beach, followed by flavourful BBQ dinner featuring sizzling steaks, fresh seafood, and a variety of salads. Feel the rhythm of the music as you dance into the night, surrounded by stunning seaside views.

Please note that tables must be booked in advance.

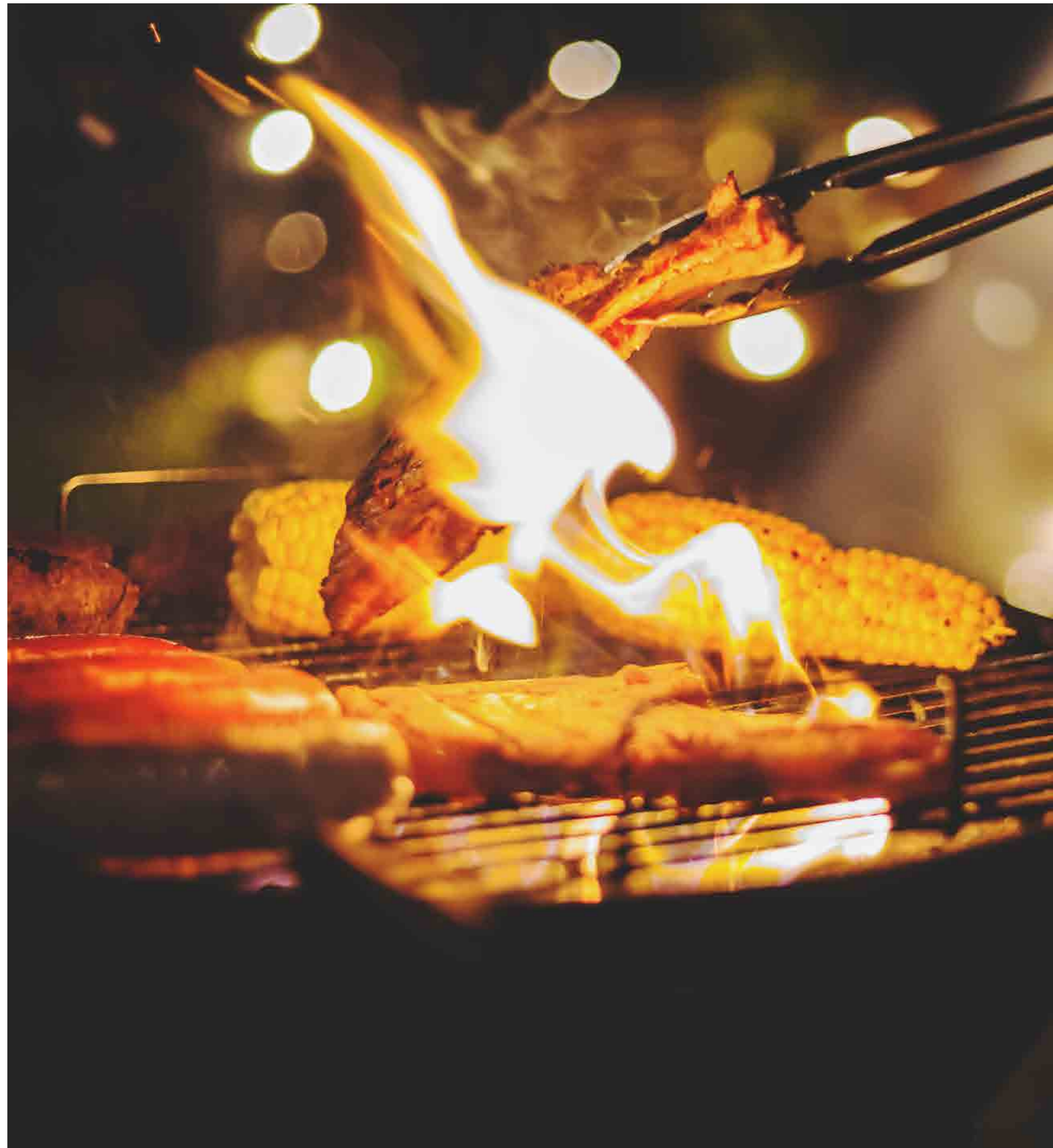
**Bed and Breakfast guests:**

EUR 165 per adult and children (12 years and above)

EUR 90 per child aged 5 – 11 years.

**Complimentary for half-board guests.**

Rate is inclusive of tax and service charge.







# Sunset Pool Party

**Saturday 29 December 2024**  
**Venue & Time: Pool, 3:30 -7:00 pm**

How do you make the most of a Seychelles sunset? Sip on our signature cocktail crafted by our bartender by the pool, with the perfect soundtrack provided by a live DJ.

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Adults only.

Complimentary for in-house guests.





# New Year's Eve Gala Dinner

**Tuesday 31 December 2024**

**Venue & Time:** Tec-Tec, 7:00 pm onwards

Welcome the New Year with a sparkling champagne and canapés reception, setting the tone for a night of celebration. Indulge in an extravagant gala dinner and fully immersive experience, with live band entertainment, a stunning fire show and more.

**Bed and Breakfast guests:**

EUR 595 per adult and children (12 years and above)

EUR 360 per child aged 5 – 11 years.

**Half-board guests:**

EUR 425 per adult and children (12 years and above)

EUR 285 per child aged 5 – 11 years.

Optional wine pairing: EUR 190 per adult.

Rate is inclusive of tax and service charge.



# New Year's Eve Gala Dinner Menu

## CHAMPAGNE CORNER

### AMUSE BOUCHE

Blue fin O toro momos, Perlite Caviar, blinis, Wagyu MB 8, nigiri

### Coastal Chic

Carabineros prawn, truffled white asparagus, mandarin gel, saffron chili cream, edamame, crisp

### Luxe Bites

Bluefin O toro ravioli, king crab tartar, granny smith ginger wasabi reduction, avocado mousse, Beluga Caviar, 24 carat gold leaves

### Palate Cleanser

Lemongrass and lychee sorbet

### Scallop Sensation

Hokkaido scallop crudo, thai red chili orange dressing, mint coriander dust, kimchi fresh cherry, alphonso mango reduction

### Wagyu Wonderland

Wagyu Tajima MB 8 striploin, chanterelle mushroom, baby squash, onion jam, celeriac, fresh black truffle, Champagne bearnaise

### Cigar Dreams

Flamed cigar, biscuit orange, caramel with grand marnier, bahibe mousse, cherry confit



# New Year's Brunch

**Wednesday 1 January 2025**

**Venue & Time:** Tec-Tec, 12:00 pm onwards

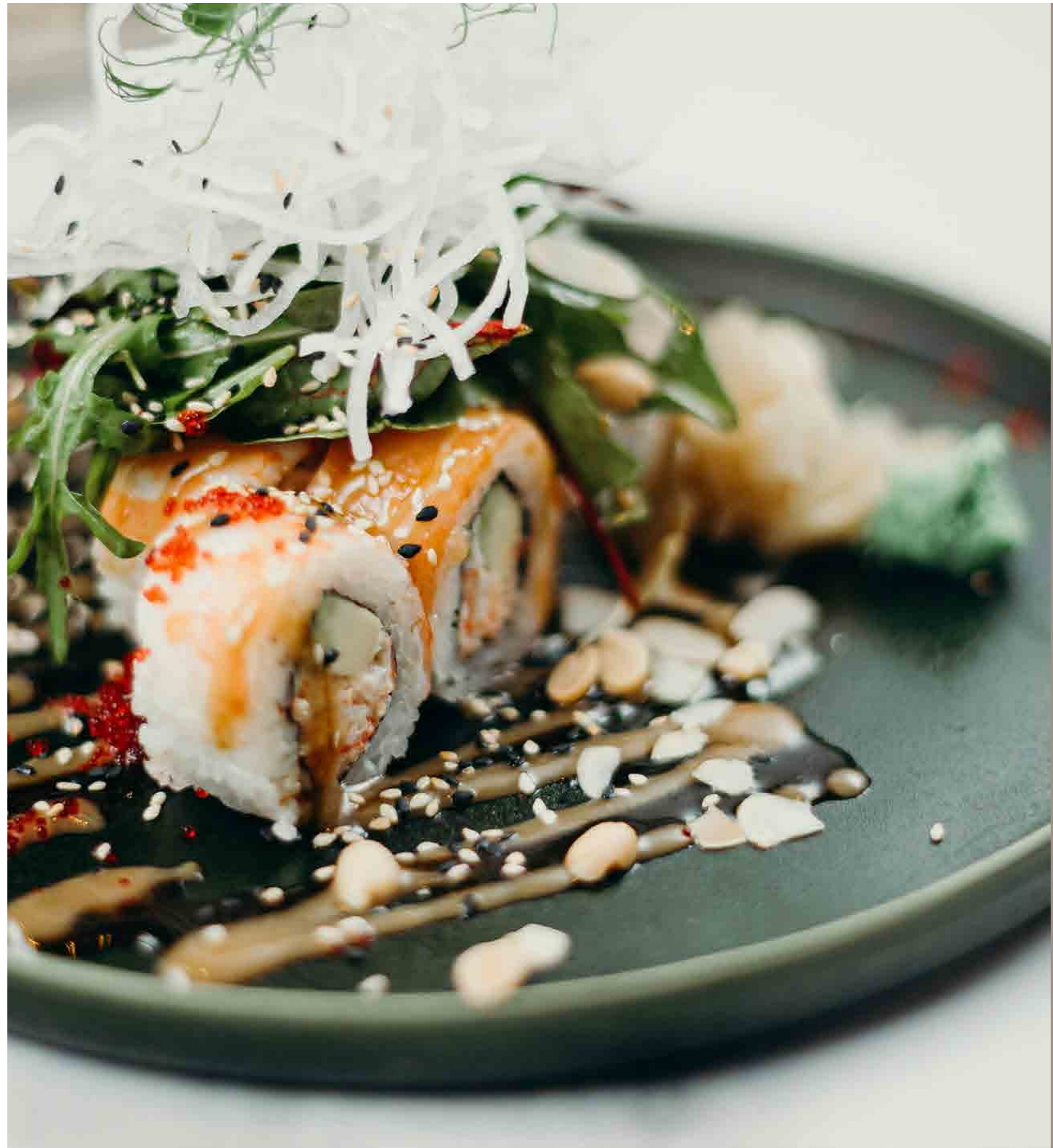
Ring in the New Year with an indulgent brunch, offering a delightful culinary experience. With live saxophone tunes by our resident artist create the perfect ambiance for your first meal of 2025.

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EUR 150 per adult and children (12 years and above)

EUR 85 per child aged 5 – 11 years.

Rate is inclusive of tax and service charge.





# New Year's Brunch Menu

## SWEETS CORNER WITH FOUNTAIN

Macaron  
French nougat  
Caramel nougat  
Bonbons  
Mendiant (dry fruits and nuts)  
Chocolate bar  
Marshmallow 2 types coco and strawberry  
Truffles  
Pâte de fruits  
Bounty

## SALAD BAR WITH CONDIMENTS

## CHEESE PLATTER

## SUSHI AND SASHIMI LIVE STATION

Octopus curry sushi  
Spicy tuna  
Avocado and cucumber sushi  
Chicken tempura sushi  
Philadelphia and smoked salmon  
Tuna nigiri  
Tiger prawn nigiri  
Yellow fin tuna, job fish, octopus, red snapper, salmon

## BBQ STATION

### Meat selection

Beef tenderloin angus, beef rib-eye angus, chicken leg, Australian lamb chops, Wagyu beef MB 8

### Seafood selection

Tiger prawns, calamari, yellow fin tuna steak, red snapper steak, New Zealand green mussel, local octopus

Grilled lobster

## DESSERT

Vanilla flan  
Chocolate and berries cake  
Mandarine caramel tart  
Kaluha tiramisu  
Baileys opera  
Chocolate pure cocoa tart  
Raspberry financier  
Cream puff  
Berries vanilla entrement  
Tonka crème brûlée  
Chocolate mousse donut  
Modern apple tatin  
Choice of ice cream and crepe





# BBQ Night

**Friday 3 January 2025**

**Venue & Time:** Tec-Tec, 7:00 pm onwards

Begin the evening with a champagne toast and delightful canapés, followed by a delicious BBQ dinner. Enjoy a range of grilled specialties from seafood to tender meats, complemented by fresh salads and sides. Feel the pulse of the music as you dance the night away with the ocean breeze and scenic views enhancing the magic of the evening.

Please note that tables must be booked in advance.

**Bed and Breakfast guests:**

EUR 165 per adult and children (12 years and above)

EUR 90 per child aged 5 – 11 years.

**Complimentary for half-board guests.**

Rate is inclusive of tax and service charge.



# Sunset Pool Party

**Saturday 4 January 2025**  
**Venue & Time:** Pool, 3:30 - 7:00 pm

Soak up the beauty of a Seychelles sunset, sipping on a handcrafted cocktail by the pool. Enjoy the mellow tunes by our live DJ, creating the perfect atmosphere for a serene evening.

Adults only.

Complimentary for in-house guests.







# Orthodox Christmas Gala Dinner

**Monday 6 January 2025**

**Venue & Time:** Tec-Tec, 6:00 pm onwards

Begin your celebration with a refreshing champagne aperitif, inviting you to an unforgettable gala dinner. Delight in a carefully curated menu showcasing festive dishes including succulent meats, fresh seafood to hearty side dishes. Immerse yourself in the sounds of live music that accompany your meal, fostering a joyful spirit for a relaxing night and special holiday.

**Bed and breakfast guests:**

EUR 395 per adult and children (12 years and above)

EUR 235 per child aged 5 – 11 years.

**Half-board guests:**

EUR 225 per adult and children (12 years and above)

EUR 160 per child aged 5 – 11 years.

**Optional wine pairing: EUR 190 per person.**

Rate is inclusive of tax and service charge.



# Orthodox Christmas Gala Dinner Menu

## AMUSE BOUCHE

Homemade Alaskan crab dumplings  
Fresh oysters  
Herb butter escargot

## Christmas Tide Crab

Crispy soft-shell crab, baby squid truffle risotto, lemon pistachio gremolata, crispy lotus root

## Salmon Feast of Light

Norwegian salmon caponata, brioche, asparagus cream, heirloom baby carrot, Beluga Caviar sauce, candied beetroot, tuile

## Palate Cleanser

Mojito peppermint granite

## Lobster Blessing

Poached rock lobster tail, cognac bisque, fresh black truffle, Zucchini prawn cigar, 24 carat gold leaves

## Wagyu Celebration

Wagyu tenderloin MB 8, burnt chestnut purée, sweet potato gnocchi, smoked morels, white asparagus, purple confit potatoes, sauce burgundy

## Yule Log Delight

Exotic modern buche: light opalys cream, almond biscuit, exotic cremeux, compote fruit