



# Celebrating

JOYFUL JOURNEY OF MAGICAL  
FESTIVE MOMENTS



**ANANTARA**  
MAIA · SEYCHELLES  
VILLAS



# Tropical Celebrations

An enchanting festive season awaits you on our lush private peninsula with special moments for one and all. Join us in joyous celebrations while discovering our amazing culinary journeys, special events, unique surprises and more.

**Wishing you a beautiful festive season!**

**The Anantara Maia Team**







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# Christmas Eve

**24<sup>th</sup> December | 06.00 pm**  
**Venue: TecTec**

Celebrate the festive season by the shore, with our Christmas Eve Gala Dinner in the elegant setting of Tec-Tec.

Experience our gourmet canapés and Champagne, while our choir shares the spirit of Christmas through joyous carols.

Discover an incredible menu designed by our Executive Chef Sachin, while a talented local band provides lively melodies through the evening.

Please see menu on page 10

Please note that tables must be booked in advance and price is not included in your room rate.  
Bed and Breakfast guests - EUR395 per adult and children (12 years and over) and EUR235 per child aged 5 – 11 years.  
Half-board and Beyond All-inclusive guests - EUR305 per adult and children (12 years and over) and EUR185 per child aged 5 – 11 years.

Rate is inclusive of tax and service charge.  
Rate is non-commissionable.

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# The Spirit of Christmas

## SANTA HAS ARRIVED!

**25<sup>th</sup> December | From 11.00 am**  
**Venue: Helipad, followed by TecTec**

Join us in welcoming Santa Claus to our peninsula at 11.00 am, as he delivers thoughtful gifts for your little ones.

Relax in paradise at Tec-Tec over a festive Christmas lunch.

Savour a selection of sensational dishes prepared by our culinary team, including fresh sushi, sashimi and a gourmet barbecue. Enjoy the performance of our resident guitarist during lunch.

Tables must be booked in advance and price is not included in your room rate for Bed and Breakfast and Half-Board guests.

Complimentary for Beyond All-inclusive guests.

EUR130 per adult and children (12 years and over) and EUR85 per child aged 5 – 11 years

Rate is inclusive of tax and service charge.

Rate is non-commissionable.

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# Sunset by the Pool

**27<sup>th</sup> December | 4.00 pm – 6.00 pm**  
**Venue: Pool area**

The festive spirit continues with our resident saxophonist performing while complimentary drinks and canapés will be served by the pool.

## Cheese & Wine Pairing

**Adults only event**

**28<sup>th</sup> December | 5.00 pm – 7.00 pm**  
**Venue: Tec-Tec Lounge**

Appreciate the delicate aromas of our selected wine and cheese tasting experience, prepared by our Head Sommelier for this joyous season.

Please note that the price is not included in your room rate for Bed and Breakfast and Half-Board guests. Complimentary for Beyond All-inclusive guests. Tables must be booked in advance.  
EUR 125 per adult (+18 years).

Rate is inclusive of tax and service charge.  
Rate is non-commissionable.

## BBQ Evening

**29<sup>th</sup> December | 7.00 pm**  
**Venue: Tec-Tec Garden**

With the sunset on the horizon, sit back and relax as our chef prepares a barbecue with a bounty of meats, freshly caught seafood and fish. One of Seychelles famous singers, José Charles provides acoustic music for your enjoyment.

Please note that the price is not included in your room rate for B&B guests. Complimentary for Half-Board and Beyond All-inclusive guests. Tables must be booked in advance.  
EUR140 per adult and children (12 years and over) and EUR85 per child aged 5 – 11 years.

Rate is inclusive of tax and service charge.  
Rate is non-commissionable.





# New Year's Eve Gala Dinner

**31<sup>st</sup> December | 6.30 pm**  
**Venue: Tec-Tec**

Ring in the New Year with an unforgettable experience combining the finest epicurean fantasies with thrilling celebrations.

Begin with Champagne and canapés followed by our exquisite gastronomy in a menu curated by our Executive Chef Sachin. A talented live band provides entertainment during dinner before you witness an awe-inspiring fire show. Dance into the night with upbeat tunes from our resident DJ.

Please see menu on page 11

Please note that tables must be booked in advance and price is not included in your room rate.  
Bed and Breakfast guests – EUR595 per adult and children (12 years and over) and EUR360 per child aged 5 – 11 years. Half-board and Beyond All-inclusive guests – EUR505 per adult and children (12 years and over) and EUR310 per child aged 5 – 11 years.

Rate is inclusive of tax and service charge.  
Rate is non-commissionable.



# New Year's Day Brunch

**1<sup>st</sup> January 2024 | 11.00 am**  
**Venue: Tec-Tec**

Welcome the first day of 2024 in the relaxed atmosphere of Tec-Tec over a leisurely lunch. Allow the ocean views to enthrall as you delve into fresh sushi, sashimi and sizzling barbecue flavours into the afternoon. Unwind in the tropical sunshine as our resident guitarist provides a gentle accompaniment.

Please note that tables must be booked in advance and price is not included in your room rate for Bed and Breakfast and Half-Board guests.  
Bed and Breakfast and Half-Board guests – EUR130 per adult and children (12 years and over) and EUR85 per child aged 5 – 11 years.  
Complimentary for Beyond All-inclusive guests.

Rate is inclusive of tax and service charge.  
Rate is non-commissionable





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# Sunset by the Pool

**3<sup>rd</sup> January | 4.00 pm – 6.00 pm**  
**Venue: Pool area**

Sample tantalising canapés and complimentary drinks as the sun sets on our stunning archipelago with the soulful sounds of our resident saxophonist floating on the air.

# BBQ Evening

**3<sup>rd</sup> January | 6.00 pm**  
**Venue: Tec-Tec Garden**

Bask in a glorious Seychelles sunset as our renowned chef prepares a sumptuous barbecue with local specialities. Celebrated local singer, José Charles will serenade you as you celebrate this New Year

Please note that the price is not included in your room rate for Bed and Breakfast guests.

Complimentary for Half-Board and Beyond All-inclusive guests.

Tables must be booked in advance.

EUR140 per adult and children (12 years and over) and EUR85 per child aged 5 – 11 years.

Rate is inclusive of tax and service charge.

Rate is non-commissionable.

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# Gala Dinner

## “ORTHODOX CHRISTMAS”

**6<sup>th</sup> January | 7.00 pm**  
**Venue: Tec-Tec**

A joyous meal awaits starting with an amazing Champagne tasting, followed by delectable seafood dishes and succulent dishes curated by Executive Chef Sachin. Soak up the splendid views as a local band plays music throughout dinner, followed by our live DJ spinning some tunes.

Please see menu on page 11

Please note that tables must be booked in advance and price is not included in your room rate.  
Bed and Breakfast guests - EUR395 per adult and children (12 years and over) and EUR235 per child aged 5 – 11 years.

Half-board and Beyond All-inclusive guests - EUR305 per adult and children (12 years and over) and EUR185 per child aged 5 – 11 years.

Rate is inclusive of tax and service charge.  
Rate is non-commissionable.

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# Christmas Eve Menu

**Sunday 24<sup>th</sup> December 2023**

## CHAMPAGNE BAR - APERITIF

Dry aged Wagyu beef on toast  
Foie gras, "minute cut", served on brioche

## MENU

Alaskan King Crab, served with compressed watermelon,  
avocado and mango chilli gel with 24 carat gold leaves.

Hokkaido Japanese scallops, Spanish prawns with a saffron  
Champagne sauce, Beluga caviar, celery purée, micro herbs  
and Edamme Heirloom dried tomatoes.

Palette cleanser

Cheese platter

Australian lamb loin, served with asparagus, Pico don espuma,  
chimichurri, chestnut, mint and pistachio gremolata and  
butternut.

## DESSERT

Fizzing Guava Elegance  
Guava mousse, Champagne cream, frozen raspberries, vanilla  
ganache and berry gel.

The menu can be subject to some changes.



# New Year's Eve Menu

Sunday 31<sup>st</sup> December 2023

## CHAMPAGNE BAR - APERITIF

Duck foie-gras torchon, "minute cut", served on crispy brioche

Alaskan king crab, with homemade gyoza

Caviar, with homemade blinis

## MENU

Blue fin "O Torro", served with teriyaki glaze, wasabi miso drops, blue scampi caviar and togurashi crisp.

Smoked octopus, served with Manzanilla olive, avocado, alphonso mango, crispy lotus root and 24 carat gold leaves.

Palette cleanser

Butter-poached rock lobster, served with ravioli, fresh black truffle, Beluga caviar and a cognac bisque foam.

Wagyu tenderloin MB9, served with carrot purée, chilli fondant potatoes, chanterelle mushrooms, white asparagus, wine-soaked morels, black béarnaise and onion jam.

## DESSERT

Baileys Coffee Temptation

Coffee mousse, Bailey's ganache, coconut cubes, dark crumble and caramel ice-cream.

The menu can be subject to some changes.



# Gala Dinner Menu

## "ORTHODOX CHRISTMAS"

Saturday 6<sup>th</sup> January 2024

### CHAMPAGNE BAR - APERITIF

Caviar with homemade blinis

Fresh oysters

Dry aged tuna

### MENU

Black cod fish in crusted tomato, served with butternut, trout roe, wine sauce, saffron potato gnocchi and basil oil.

Hokkaido scallop carpaccio, served with wasabi, ginger and lemon dressing, Perlite caviar, avocado cream and crispy lotus root chips.

Palette cleanser

Rock lobster lemon risotto, served with Alaskan crab spring roll, parmesan foam, mango chilli reduction and 24 carat gold leaves.

Wagyu tenderloin MB9, served with fresh truffle-crusted foie gras, chestnut and celery mash, baby spinach, sweet potato croquets and morels in a red wine sauce.

### DESSERT

Velvet White Chocolate Mandarin

White chocolate mousse, vanilla cream, almond sponge and creamy mandarin.

The menu can be subject to some changes.





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