



ANANTARA

MAIA · SEYCHELLES
VILLAS



Celebrating

A JOURNEY OF MAGIC
MOMENTS & FESTIVE JOY





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!

Mathieu Hellec and the Anantara Maia Team



Christmas Eve

24 December | 07.00 pm
Venue: TecTec

Celebrate the festive season by the shore, with our Christmas Eve Gala Dinner in an elegant setting at TecTec.

Experience our reserved Dom Perignon 2008 in Magnum, with exclusive canapes, while our choir shares the spirit of Christmas with joyous carols.

Discover an incredible menu designed by our Executive Chef Sachin and enjoy entertainment with our Resident Magician, Julien.

Please see menu on page 10

Event is chargeable and on pre-booking basis





The Spirit of Christmas

SANTA HAS ARRIVED!

25 December | From 10.00 am
Venue: Helipad, followed by TecTec

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

Enjoy Christmas relaxed in paradise at TecTec, with our festive brunch. Savour in our selection of sensational dishes prepared by our culinary team, including our fresh sushi and sashimi counter and delicious grilled fish and lobster. Julien, our Resident Magician, will be sure to delight with some close-up tricks.





I.A.S.

26 & 28 December | 07.00 pm
Venue: TecTec

The festive spirit continues in an amazing jazz evening with the talented artists of renowned local band, Island Acoustic Seychelles.

Cheese, Wine & Magic

29 December | 05.30 pm
Venue: The Wine Boutique

Balance and appreciate the delicate aromas of our unique wine and cheese tasting experience, prepared by our Head Sommelier for this joyous season, accompanied by our Resident Magician, Julien for a touch of magic.

Negroni's

30 December | 06.00 pm
Venue: Helipad

Celebrate the end of year with our management team, with freshly made Negroni's at our unique Olive Bar, with beautiful sunset views from our scenic helipad, while our Resident Magician Julien captivates you.



New Year's Eve Gala Dinner

31 December | 08.30 pm
Venue: TecTec

Ring in the New Year with our festive culinary experience combining the finest epicurean fantasies with revelrous diversions.

Starting with Magnums of Dom Perignon 2008 and canapes, followed by our ultimate gastronomies, with menu curated by our Executive Chef Sachin. Dance into the night with our open bar, flavoured shooter cocktails and great music by our DJ.

Please see menu on page 11

Event is chargeable and on pre-booking basis



New Year's Day Brunch

01 January | 11.00 am
Venue: TecTec

Indulge in a laid-back New Year's Day Brunch at TecTec, replenishing for the day ahead.

Our beachside barbeque presents the chance to savour flavoursome fish, lobster and delicious culinary surprises, with live entertainment and our unmissable Bloody Mary stand.



I.A.S.

02 & 04 January | 07.00 pm
Venue: TecTec

The festive spirit continues in an amazing jazz evening with the talented artists of renowned local band, Island Acoustic Seychelles.



Spritz Party

05 January | 06.00 pm
Venue: Beach

Celebrate this festive start to the year with our Signature Spritz cocktails at sundown, with the magical captivations of our Resident Magician Julien.



Gala Dinner

“ORTHODOX CHRISTMAS”

06 January | 07.00 pm
Venue: TecTec

A joyous moment awaits starting with an amazing Champagne Tasting, followed by delectable seafood dishes and a succulent menu arranged by our Executive Chef Sachin.

Dance away to the Creole rhythms of Jose Charles and his live band.

Event is chargeable and on pre-booking basis

Christmas Eve Menu

Tuesday 24 December 2022

CHAMPAGNE BAR FOR APERITIF

Magnum – Dom Perignon 2008

Duck foie-gras torchon “minute cut”, homemade toasted bread

Truffle-marinated smoked marlin on toast

Olive bar

MENU

Amuse bouche

U-10 king scallop, Beluga caviar, Champagne ‘jus’

Rock lobster tail, Japanese saffron aioli,
white asparagus

Comte Cheese origin France ‘30 months’,
homemade garden mango pickles

Islay Ardbeg 57% alcohol, cured Wagyu beef toast

Yellow corn fed poultry origin France, ginger bread,
pine nut, chestnut celery puree truffle potatoes
‘paysannes’ , foie-gras coulis

Christmas coconut nougat, as a pie,
vanilla mascarpone, local honey

The menu can be subject to some changes.

New Year's Eve Menu

Tuesday 31 December 2022

CHAMPAGNE BAR FOR APERITIF

Duck foie-gras torchon "minute cut", homemade toasted bread

Truffle-marinated smoked marlin on toast

Olive bar

MENU

Amuse bouche, Risoni Pastificio Benedetto Cavalieri 'Carbonara',
lobster medallions, white truffle

King crab, pickled palm heart, chilli gel, avocado espuma

24 carat golded white asparagus, hazelnut crust,
black truffle, 'Picodon' cream

Otoro bluefin tuna carpaccio, miso dressing, fresh jalapeño

Granit'pause,
White Agricole rum "Distillerie d'Indochine" origin Vietnam - 65% alcohol,
salty chorizo cookies

Chili crusted Australian veal tenderloin, chanterelle mushroom, morell,
chestnut potato gnocci, Champagned beurre blanc

Praline and chestnut delicacy by our pastry chef

The menu can be subject to some changes.

Gala Dinner Menu

“ORTHODOX CHRISTMAS”

Monday 6th January 2022

CHAMPAGNE BAR FOR APERITIF

Olive bar

Beluga caviar toasts

Fresh oysters live by chef

MENU

Amuse bouche, king crab ravioli, fresh truffle, saffron sauce,
parmesan foam

Jumbo prawns, Beluga caviar, Champagne sauce

King scallop, pickle green asparagus, burnt orange,
bell pepper coulis

Granit'pause,
Local lemon homemade sorbet,
Aged barrel spicy 'T' Gin – 45% Alcohol

Smoked Wagyu beef, Vitelottes potatoes, baby spinach,
fresh truffle Béarnaise

Pastry chef special

The menu can be subject to some changes.



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