



ANANTARA

MAIA SEYCHELLES  
VILLAS



## MOOKATA

Perfecting the art of the grill with your signature touch barbecue.

Infuse your dining experience with your personal expression. Each barbecue experience invites you to explore a distinct culinary culture, guided by local ingredients and time-honoured techniques. Savour an interactive culinary encounter shaped by your choices.



# Asian barbecue

## A SYMPHONY OF UMAMI

At the Asian station, balance is created with intention, layering sweet, salty, sour, and spicy flavours together over fire. Begin with chicken gyoza and a mixed green salad with tofu and soya dip, to refresh your palate before the grill takes focus.

### ON THE GRILL:

- Angus Beef Teriyaki – tender beef glazed in a rich, sweet-savoury teriyaki reduction.
- Yakitori fish with shiitake – delicate fish skewers layered with earthy mushrooms, cooked in Japanese street-food style.
- Chicken satay – marinated in lemongrass, turmeric, and peanuts, evoking the night markets of Southeast Asia.
- Thai-marinated mixed seafood – vibrant citrus and chilli flavours that crackle and caramelize over the flames.

### ACCOMPANIMENTS:

- Egg fried rice or hakka veg noodles to soak up the sauces.
- Sauces: Teriyaki, peanut, and chilli sauce add the final flourish.

*This station channels Asia's bustling night markets, where sizzling skewers and exotic marinades perfume the air.*

*Regular Price: SCR 2,200 per person*

*Half-Board Supplement: SCR 1,100 per person*



# Indian barbecue

## FIRE AND SPICE

The Indian experience is a sensory feast of aromas and colours, inspired by ancient tandoors and roadside grills. Begin with kachumber salad and crispy paneer pakoras before immersing in bold tastes.

### ON THE GRILL:

- Chicken tikka – marinated in yogurt, ginger, and Kashmiri chilli for smokey tenderness.
- Fish malai tikka – delicate fish, perfumed with cardamom and cream.
- Tandoori lamb chops – robust, spiced, and charred to perfection.
- Prawn tikka – fiery yet succulent, served with a touch of lemon.

### ACCOMPANIMENTS:

- Cumin rice and selection of naan breads fresh from the tandoor.
- Sauces: Mint chutney, tamarind dip, and indulgent butter chicken sauce.

*This experience brings forth India's festival spirit, bursting with eye-catching colours and fragrances.*

*Regular Price: SCR 2,500 per person*

*Half-Board Supplement: SCR 1,400 per person*



# Creole barbecue

## THE SPIRIT OF THE ISLANDS

The Creole experience honours our home in the Seychelles, where African, French, and Asian nuances meet over flame. Start with mango salad and octopus salad, celebrating the fresh produce readily available on the islands.

### ON THE GRILL:

- Farm chicken skewers with Creole herbs.
- Octopus and calamari brochette, showcasing the island's connection with the sea.
- Tiger prawns, brushed with fragrant coconut oil.
- Angus Beef ribeye, infused with local herbs and spice rub.
- Grilled vegetables – smoky and vibrant.

### ACCOMPANIMENTS:

- Saffron rice or creamy mashed potatoes.
- Sauces: Creole sauce, curry sauce, barbecue sauce, and fresh chilli crush for lovers of fiery taste.

*This soul of Seychelles lives in its cuisine, from the fresh-from-the-sea produce to homegrown herbs, infused with island flair.*

*Regular Price: SCR 2,100 per person*

*Half-Board Supplement: SCR 1,000 per person*



# Vegan & plant-based barbecue

NOURISHING AND TASTY

This experience honours conscious eating with ingredients that are kind to the earth and body. Starters like couscous salad, beetroot hummus with crispy tortillas, and guacamole with local chips awaken the taste buds with freshness.

## ON THE GRILL:

- Tofu teriyaki skewers with a caramelised crust.
- Yakitori mushroom and baby corn, layered with umami depth.
- Barbecue-marinated tempeh steak – a charred, protein-rich delight.
- Grilled corn on the cob, brushed with smoky Creole butter.

## ACCOMPANIMENTS:

- Wok stir-fried uinoa or vegan pad Thai, full of texture and fresh herbs.
- Sauces: barbecue sauce and Creole sauce add richness.

*Rooted in sustainability, this station celebrates fresh garden produce transformed over fire into delectable guilt-free creations.*

*Regular Price: SCR 2,250 per person*

*Half-Board Supplement: SCR 1,150 per person*