



ANANTARA

MAIA SEYCHELLES
VILLAS

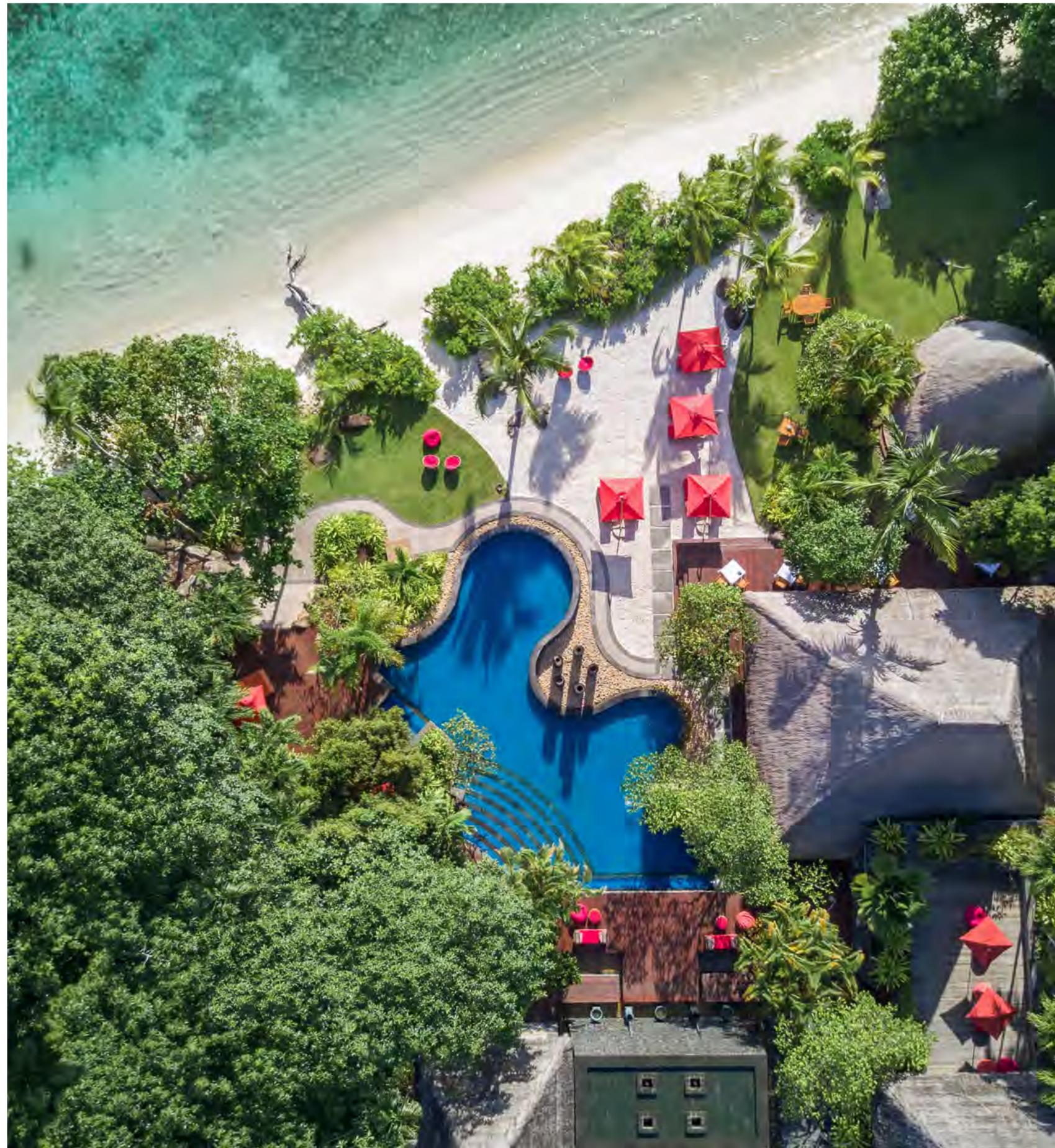


Enchanting Festive Encounters in Seychelles

2025 | 2026

Wishing You a Sparkling Season of Wonder

Embrace the magic of the year's most joyful season at our luxurious island retreat. Savour a sumptuous selection of fine dining experiences overlooking the Indian Ocean, complemented by festive family adventures on land and sea.





Gentle Morning Yoga Flow

Monday 22 December 2025 -
Wednesday 7 January 2026

TIME: 8:00 am – 9:00 am daily

VENUE: Spa Pavillion

Connect consciously with your body and the stunning surroundings of our Seychelles island every morning with our yoga on the deck.

Adults only.

Magic Moments for Kids

TIME: 10:00 am – 5:00 pm daily
VENUE: Various

Young guests can enjoy a joyful festive programme with seashell crafts, watercolour painting, treasure hunts, fish feeding, and paddle boat lessons, creating treasured holiday memories filled with creativity and adventure.





Christmas Tree Lighting

Monday 22 December 2025

TIME: 6:30 pm

VENUE: Tec-Tec Lounge

Gather for a magical tree lighting at our Tec-Tec Lounge. Enjoy the soulful rhythms with live band in the evening. This will be followed by enchanting duo playing music for all the family.

Christmas Eve Gala Dinner

Wednesday 24 December 2025

TIME: 6:30 pm

VENUE: Tec-Tec

Join our resort management and team at sunset for Champagne and gourmet canapés in an unforgettable setting.

Savor the festive spirit with pan-seared Alaskan scallops, squid ink Noorie tostadas, Poulet de Bresse, and Tajima Wagyu, as a live performance weaves melodies through our open-air restaurant.

Bed & Breakfast guests:

EUR 435 per adult and child (over 12 years old)

Half-Board guests:

EUR 275 per adult and child (over 12 years old)



Christmas Eve Gala Dinner Menu



CHAMPAGNE BAR CANAPÉS

Hand-sliced saku tuna nigiri brushed with a teriyaki glaze and topped with rare Perle Noire caviar

Truffled brie on fresh-baked sourdough toast

Homemade foie gras on a crispy brioche with caramelised strawberries

GALA DINNER MENU

Panfried Alaskan Scallop

Saffron truffle gnocchi

Kaspian caviar, butternut cream, beurre blanc, Parmesan basil tuile

Squid Ink Noorie Tostadas

Japanese Alaskan crab tartare

Poached rock lobster medallions, guacamole, Alphonso mango chilli reduction, crispy radish, microgreens, 24-carat gold leaves

Fresh Coconut Malibu and Lime Granite

A refreshing palate cleanser

Poulet de Bresse Roulade

Gingerbread, pine nuts, celeriac espuma, chanterelle mushrooms, baby squash, green asparagus, chasseur sauce, crisp

Tajima Wagyu tenderloin (Mb 8) Yakiniku

Korean-spiced bok choy, miso-glazed edamame, kabocha, sesame togarashi sauce, fresh black truffle

Boule de Noël

Raspberry crémeux, limoncello dacquoise, roasted macadamia nuts, white Ivoire chocolate



Santa's Arrival

Thursday 25 December 2025

TIME: 11:00 am

VENUE: Helipad

Welcome Christmas morning with Santa's grand arrival at the helipad. Share the excitement as he greets guests of all ages, bringing festive cheer to begin the day's celebrations.

Christmas Day Brunch

Thursday 25 December 2025

TIME: 1:00 pm

VENUE: Tec-Tec

A festive journey awaits, from vibrant garden flavours to pasta crafted before your eyes, ending with a seaside barbecue glowing under Christmas skies.

Wander through our Gingerbread Village, savour live dessert theatre, and be serenaded by festive melodies.”

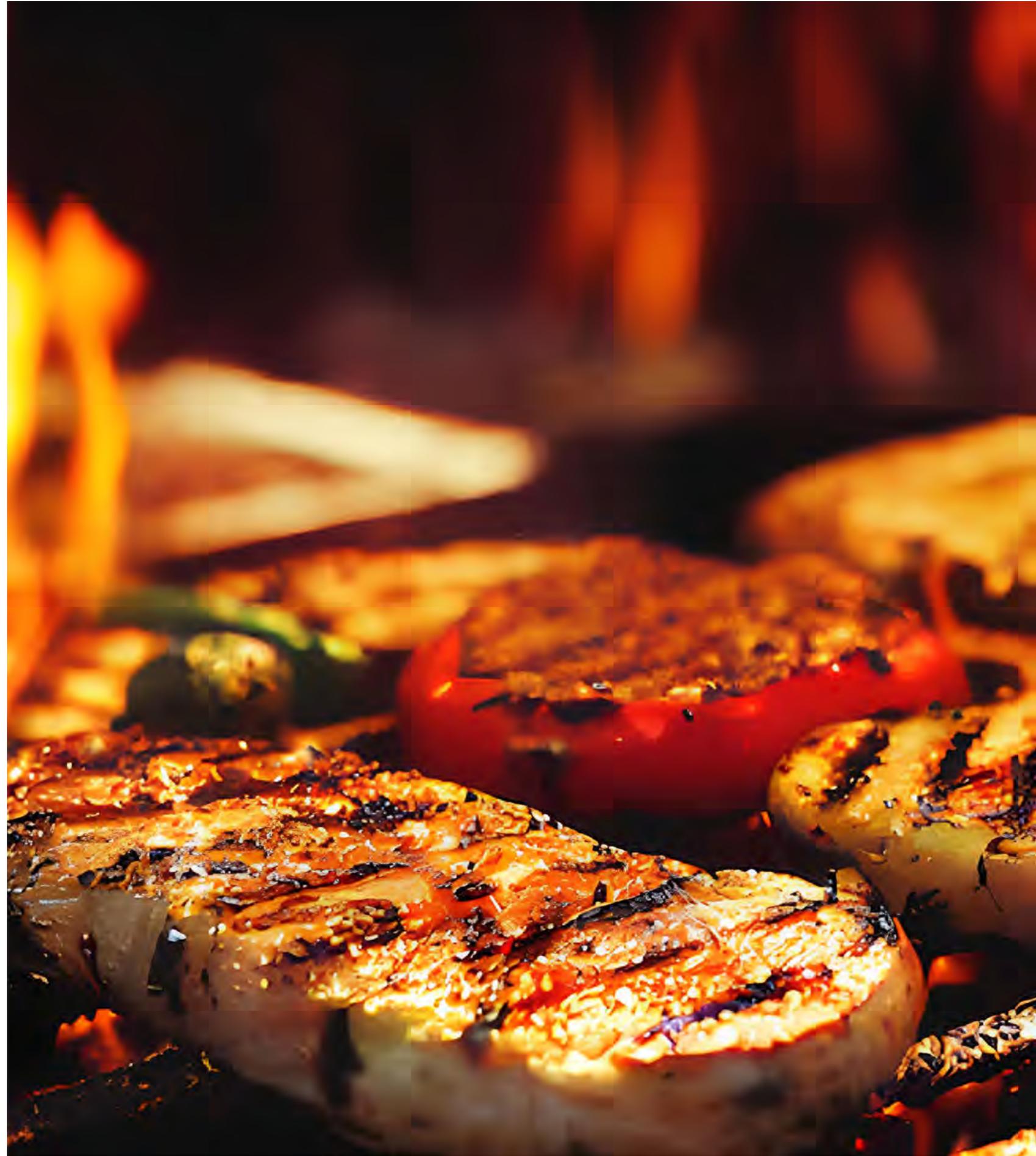
Bed & Breakfast guests:

EUR 235 per adult and child (over 12 years old)

Half-Board guests:

EUR 75 per adult and child (over 12 years old)

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



Christmas Day Brunch Menu



SEASONAL GARDEN TABLE

Crisp romaine, iceberg, baby spinach, peppery rocket, grilled chicken breast, sun-dried tomatoes, kalamata olives, toasted pine nuts, parmesan shavings, anchovies, croutons, beetroot confit, grapefruit and orange segments, fresh pineapple, cucumber pearls, turkey ham ribbons

Dressing: Lemon vinaigrette, classic Caesar, aged balsamic reduction

Oils: Extra virgin olive oil, chilli-infused oil

FROMAGERIE

Manchego, Bleu d'Auvergne, Comté, Brie de Meaux. Served with artisanal crackers, roasted nuts, seasonal jams and honeycomb

PASTA FRESCA – LIVE

Ricotta and spinach ravioli, pumpkin and cheese ravioli, penne, spaghetti, pappardelle

Signature sauces: Slow-cooked tomato, bolognese ragù, classic carbonara, Genovese pesto, sage-infused beurre noisette

THE ART OF SUSHI & SASHIMI – LIVE

Avocado maki, prawn tempura roll, Philadelphia roll with smoked salmon, tuna nigiri, Sashimi: Yellowfin tuna, red snapper
Accompanied by fresh wasabi, pickled ginger, and premium soy

GYOZA ATELIER

Freshly Steamed & Seared

Chicken gyoza, vegetable gyoza

LIVE OYSTER STATION

Our chef-butcher shucks oysters to order, Served with lemon wedges and shallot mignonette
Smoke & Flame – The Festive Barbecue Grill

BUTCHER'S SELECTION

Grass-fed Angus beef tenderloin, marbled Angus rib-eye, herb-marinated chicken leg, Australian lamb chops, rosemary scented, Wagyu Beef (Mb 8) (supplement applies)

FROM THE OCEAN

Wild tiger prawns, grilled calamari, yellowfin tuna steak, red snapper steak, New Zealand green-lipped mussels, local octopus, grilled lobster (supplement applies)

Artisan sauces: Creole tomato sauce, roasted garlic butter, lemon beurre blanc, red wine jus, cracked peppercorn cream

Accompaniments: Garlic-infused baby potatoes, seasonal vegetables, steamed basmati rice, cardamom-scented

GINGERBREAD VILLAGE

Handcrafted, aromatic gingerbread houses

CHOCOLATE FOUNTAIN EXTRAVAGANZA

A cascade of rich, velvety chocolate with: Freshly skewered tropical fruits, marshmallows, mini chocolate ganache tartlets, raspberry éclairs glazed in ivory chocolate, passion fruit and coconut delight, mango-infused cheesecake, traditional Christmas pudding with brandy notes, Yule log with dark chocolate Cremieux, spiced Christmas fruit cake, raspberry cheesecake, selection of macaroons

LIVE DESSERT THEATRE

Banana Split Reimagined

Madagascar vanilla bean ice cream with molten caramel, artisan chocolate sauce, and festive sprinkles

Smoke on the Grill

Friday 26 December 2025

TIME: 7:00 pm

VENUE: Tec-Tec

Relish an evening of grilled perfection, where succulent meats and fresh seafood meet artisanal sauces, all set to the soulful strains of a live band by the sea.

Bed & Breakfast guests:

EUR 195 per adult and child (over 12 years old)

Half-Board guests:

EUR 45 per adult and child (over 12 years old)





Creole Elegance

Saturday 27 December 2025

TIME: 7:15 pm

VENUE: Tec-Tec

Let the island's spirit enchant you with a Creole dinner, alive with bold flavours and the soulful beats of sega and moutya by the water's edge.

Bed & Breakfast guests:

EUR 150 per adult and child (over 12 years old)

Half-Board guests:

Complimentary

Colourful Faces for Kids

Monday 29 December 2025

TIME: 5:00 pm

VENUE: Resort Pool

Little ones can unleash their imagination with our festive face painting activity, where playful designs and vibrant colours bring their holiday spirit to life.





Sunset Pool Party

Monday 29 December 2025

TIME: 5:00 pm

VENUE: Resort Pool

The perfect Seychelles sunset begins with a signature cocktail, artfully prepared by our bartender beside the pool. A live DJ sets the mood with an effortless soundtrack to the changing colours of the sky and ocean.

Complimentary for in-house guests.

Cheese, Wine, Harmony

Tuesday 30 December 2025

TIME: 5:30 pm

VENUE: Sunset Bar Garden

PRICE: EUR 75 per adult

Unwind before New Year with an elegant wine and cheese evening in a lush tropical setting. Savour fine vintages paired with artisanal cheeses as the island night unfolds in style.

Experience an exquisite evening of wine and cheese in a lush tropical heaven. Relish artisanal cheeses perfectly paired with fine vintages as the island night blossoms, followed by captivating live entertainment for every guest.





New Year's Eve Begins

Wednesday 31 December 2025

TIME: 7:00 pm

VENUE: Tec-Tec

Welcome to our unforgettable celebrations on our secluded corner of Mahé for the last night of 2025. Join us at our meet and greet, capture memories at our 360° photo booth, as you sip on Champagne and nibble exquisite canapés during the last sunset of the year

New Year's Eve Gala Dinner

Wednesday 31 December 2025

TIME: 8:00 pm – 2:00 am

VENUE: Tec-Tec

A luxurious finale of Alaskan crab and Wagyu, where live music, fire performances, and the sparkling ocean greet the New Year in style.

Bed & Breakfast guests:

EUR 655 per adult and child (over 12 years old)

Half-Board guests:

EUR 490 per adult and child (over 12 years old)



New Year's Eve Gala Dinner Menu



CHAMPAGNE BAR CANAPÉS

Dry-aged Wagyu on brioche with a caramelised onion jam

Asparagus arancini with a truffled wine sauce

Tiger prawn cocktail toast topped with pearls of caviar

GALA DINNER MENU

Togarahi-crusted Bluefin Akami

Edamame and black truffle quenelle, poached white asparagus, wasabi-mango emulsion, microgreens, crispy pickled ginger

Alaskan King Crab

Ponzu-marinated watermelon

Saffron aioli, kataifi-wrapped tiger prawns, beluga caviar, 24-carat gold leaf

Champagne and Lemon Granite

A refreshing palate cleanser

Australian Herb-Crusted Lamb Chops

Mexican roasted camote, Crottin de Chavignol espuma, pico de gallo, buttered chilli crisp

Tajima Wagyu striploin (mb 8)

Baby legumes, heirloom tomatoes, confit shallot, caramelised celeriac and onion jam, porcini-burgundy reduction, fresh black truffle

Cognac Chocolate Harmony

Cognac guanaja mousse, light coffee madeleine, mixed berry confit, citrus sable breton



New Year's Day Brunch

Thursday 1 January 2026

TIME: 1:00 pm

VENUE: Tec-Tec

Say hello to 2026 with an extravagant spread from our live stations, featuring Japanese, Mexican and Italian fare. Start your year in laidback Seychelles style as you dine leisurely by our beach watching the birds sing a New Year's song.

Bed & Breakfast guests:

EUR 235 per adult and child (over 12 years old)

Half-Board guests:

EUR 75 per adult and child (over 12 years old)

New Year's Day Brunch Menu



GARDEN HARVEST SALAD BAR

Risotto – Live

Mexican Street Food – Live

Handcrafted Dim Sum – Live

Sushi & Sashimi Masters – Live

Chargrilled Seafood and Prime Meats

BUTCHER'S SELECTION

Grass-fed Angus beef tenderloin, marbled Angus rib-eye, herb-marinated chicken leg, Australian lamb chops, rosemary scented, Wagyu Beef (Mb 8) (supplement applies)

FROM THE OCEAN

Wild tiger prawns, grilled calamari, yellowfin tuna steak, red snapper steak, New Zealand green-lipped mussels, local octopus, grilled lobster (supplement applies)

LIVE OYSTER STATION

Our chef-butcher shucks oysters to order,
Served with lemon wedges and shallot mignonette

PÂTISSERIE & CONFECTIONERY ATELIER

Belgian Chocolate Fountain, accompanied by the finest seasonal fruits.

Sunset Cocktails

Friday 2 January 2026

TIME: 6:30 pm

VENUE: The beach

PRICE: Complimentary for in-house guests

Witness the sun on its graceful descent towards the horizon as you enjoy a mixologist's special on the helipad or from the beach. This will be followed by a live band late into the evening.





Creole Elegance

Saturday 3 January 2026

TIME: 7:15 pm

VENUE: Tec-Tec

Let the island's spirit enchant you with a Creole dinner, alive with bold flavours and the soulful beats of sega and moutya by the water's edge.

Bed & Breakfast guests:

EUR 150 per adult and child (over 12 years old)

Half-Board guests:

Complimentary

Sunset Pool Party

Sunday 4 January 2026
& Monday 5 January 2026

TIME: 5:00 pm

VENUE: Resort Pool

PRICE: Complimentary for in-house guests

Savour an amazing January sunset in the Seychelles with a cocktail in hand and our DJ spinning the tunes for the perfect start to the evening.





Orthodox Christmas Dinner

Tuesday 6 January 2026

TIME: 6:00 pm Aperitifs at Sunset Pool Bar
7:00 pm Orthodox Christmas Gala Dinner

VENUE: Tec-Tec

Toast Orthodox Christmas with golden sunset aperitifs, then indulge in a refined gala of lobster, seabass, and striploin, as music and waterfront ambiance enchant every moment.

Bed & Breakfast guests:

EUR 435 per adult and child (over 12 years old)

Half-Board guests:

EUR 275 per adult and child (over 12 years old)

Orthodox Christmas Gala Dinner Menu



CHAMPAGNE BAR CANAPÉS

Tiger prawn nigiri topped with rare Perle Noire caviar

Fresh oysters on ice

Homemade beetroot and mushroom dumpling

GALA DINNER MENU

Alaskan Scallop

Blue gambas, beluga caviar, butternut, carrot vanilla espuma, green peppercorn beurre blanc, crunchy walnut, micro herbs

Sous-Vide Rainbow Lobster Crudo

Poached quail egg

Avocado tartare, fresh black truffle, cognac crustacean vinaigrette, 24-carat gold leaf

Pineapple and Mango Granite

A refreshing palate cleanser

Pan-Fried Seabass

Saffron parsnip purée, black mussel meunière, edamame, baby spinach, oyster fritto

Japanese Tajima Wagyu Striploin (mb 8) Yakiniku

Cashew cauliflower, smoked bell pepper romesco, compressed vegetables, sherry jus, tuile

Lemon Coco Bliss

Lime mascarpone mousse, pomme verte compote, streusel coco, cherry accents

Sundowner Ritual

Wednesday 7 January 2026

TIME: 6:30 pm

VENUE: Sunset Pool Bar

Toast to the New Year with our resort team and management with a sweet or sour concoction. Sway to the sounds of our live saxophonist while soaking up the sweet breeze of the shores.





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UNFORGETTABLE JOURNEYS

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