



CREOLE

THE CREOLE INSPIRATION



ANANTARA
MAIA · SEYCHELLES
VILLAS

STARTERS

Local ripped and satini mango to be completed.

LOCAL FRESH OCTOPUS SALAD

Sundried tomatoes, cucumber, jack fruit & pomelo segments.

CREOLE FISH AND SEAFOOD BROTH

Turmeric-flavoured local seafood soup.

YELLOW FIN TUNA

Your way, Chef's Tartare or Carpaccio
(Subject to availability and to daily deliveries).

RED SNAPPER

Your way, Tartare, Carpaccio, Ceviche, served with tomato sorbet or in coconut milk dressing according to your request. (Subject to availability and to daily deliveries).

MAIN COURSES

GROUPER

Fresh grouper, filleted with a Creole marinade, stir-fried tender coconut, with cinnamon-flavoured curry sauce.

KREOL COCONUT "CURRY" EXPERIENCE

Your choice of chicken, seafood, fish or vegetables, served with steamed basmati rice and assorted local chutneys.

OCTOPUS AND CALAMARI

Grilled and tossed with garlic and parsley served with mustard-roasted sweet potato eggplant fritters, and local fish bisque reduction.

"BOURGEOIS" (RED SNAPPER)

Fillet of red snapper, spiced yoghurt crust, warm garam lentil salad, spinach, bilimbi compote and tamarind vinaigrette.

BREADFRUIT KEBBAB

Cooked in clay oven, this Vegan dish is a mix of breadfruit preparation with local condiments. Served with cinnamon and saffron sauce.

ROUGAILLE "SISIS"

Authentic dish of Kreol cuisine consists in local pork sausages from Denis Island cooked in stew with tomato sauce.