

# MEDITERRANEAN

THE MEDITERRANEAN INSPIRATION



ANANTARA

MAIA · SEYCHELLES  
VILLAS

## STARTERS

### **BEEF CARPACCIO**

Served with roasted pine nuts, balsamic caviar and parmesan flakes, drizzled with virgin olive oil and served with crispy parmesan bread.

### **SCALLOPS, RATTE POTATO AND CHICKPEA CRUSH**

A succulent shellfish dish renowned the world over, served with butternut purée and orange reduction.

### **GREEN ASPARAGUS**

Grilled, served with truffle salsa, eggs, quinoa, tangy vinaigrette and ginger bread.

### **BRUSCHETTA**

BBQ Grilled and garlic marinated bell peppers served on toasted fresh homemade bread.

### **SUMMER SALAD**

Mix greens, parma ham toasts, roasted pumpkin seeds, parmesan flakes, tomatoes, lemon and mustard dressing and orange segments.

## MAIN COURSES

### **PRAWN TORTELLINI**

Mashed sweet potato, grain mustard, and Bisque dressing.

### **PAN-FRIED RED SNAPPER**

Pan-fried in olive oil and butter, served with glazed beetroot, cauliflower purée and tomato vinaigrette.

### **VEAL SALTIMBOCCA**

Prosciutto, potato gnocchi, cherry tomato, butternut puree and veal juice.

### **VEGETABLE LASAGNA**

Tomatoes, fresh basil, mozzarella, Pamigiano.

### **SMOKED FROM THE GRILL - Your choice:**

- Prime Grass fed Angus beef tenderloin
- Salt bush fed lamb chops

#### **SIDES:**

Garlic sauteed ratte potato  
Grilled Veggies  
Sweet potato fries  
Truffle mashed potato

#### **SAUCES:**

Black Pepper sauce  
Béarnaise  
Mushroom sauce