



HOME FOR
THE HOLIDAYS

Mango House Seychelles

MANGO
House
SEYCHELLES

L X R
HOTELS & RESORTS



CHRISTMAS EVE DINNER

24 December 2024

Indulge in our authentic home-style celebration, where each dish tells a story, rich in spices and crafted with the freshest produce from the archipelago. Experience the vibrant flavors and culinary heritage of Creole cuisine.

AMUSE BOUCHE

Pan Seared Octopus with Smoked Curry Pepper Sauce

STARTER

Kingfish Carpaccio

Kalamansi Dressing, Coriander and Combava Zest

OR

Bouillon Bread

Cumin Toast, Moringa Leaves and powder

MAIN COURSE

Red Emperor Snapper Filet

Sweet Potato and Coconut Oil Purée, Tropical Vierge Sauce

OR

Lemon BBQ Beef skewer

Roasted Root Vegetables and Potato Gratin

DESSERT

Deconstructed Piña Colada

OR

Chocolate Yule log

CHRISTMAS DAY BREAKFAST

25 December 2024

Indulge in a decadent array of both local and international favorites, perfectly paired with sparkling wine. Start your day with elegance and delight in this sumptuous celebration of the season.

ON DISPLAY

Cakes | Tarts | Quiche | Stolen

PASS AROUND

Smoked Fish | Strawberry Santas served with vanilla whipped cream



CHRISTMAS DINNER

25 December 2024

This Christmas evening, journey with us to Japan in elegance and finesse through an exquisite festive dinner experience. Inspired by the land of the rising sun and its pristine ingredients, our chef has crafted a remarkable menu - each dish delicate yet bursting with flavour.

AMUSE BOUCHE

Salty Edamame

SUSHI PLATTER

Ika Nigiri
Vegetable Moriawase
Vegetable Nigiri
Maki Roll

Coetivy Prawns
Tempura Roll
New Style Salmon Sashimi
Red Snapper Usuzukuri

HANDMADE GYOZA

Chicken Gyoza
Coetivy Prawn Gyoza

MAIN COURSE

Tuna Tataki with
Japanese Vegetables

OR

Stir Fried Vegetable
Udon Noodle

DESSERT

Japanese Cheese cake



NEW YEAR'S EVE

31 December 2024

We invite you to embark on a culinary journey through our resort. With live cooking stations and a variety of delectable dishes, guests can stroll from one dining venue to another, savouring the flavours of the evening. We have also curated a line-up of live entertainment to captivate and prepare you for the eagerly anticipated countdown.

STATIONS

Caviar, Blinis with Vodka Station | Foie Gras Station | Oysters Station | Ravioli Station
Pizza Station | Sushi Station | Mini Skewers Station

PASS AROUND

Savory Cheese Cake | Cheese Gougères | Truffle Croquette | Green Peas Panacotta | Samosas
Shrimp Kunafa | Raspberry Cream Cheese Roulade | Tapioca Chips with Garlic Cream
Salomon Rillette in Beets Bags | Chickpeas Vada

PASTRY

Assortments of Miniture Cakes | Chocolate Station | Festive Flavoured Ice Cream
Flambé station | Selection of Cheese & Preserves

NEW YEAR'S DAY

01 January 2025

Begin the new year by indulging in a special breakfast, the quintessential meal to commence 2025 in style.

BREAKFAST DISPLAY

Bloody Marry | Selection of breads & pastries | Smoked Salmon and cold cuts | Selection of cheese
Dried fruit and Nuts | Cereal & Muesli | Fresh Juices | Selection of Salads | Yoghurt | Hot dishes
Live counter fruits and pancakes
