



Savour the Festive Season, Island Style

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SEYCHELLES

Festive Flavors

CHRISTMAS FAMILY STYLE SET MENU | 24 DECEMBER 2025

18:30 - 22:00 | Tiger Bite Restaurant | 145 EUR / 2500 SCR per person

Dress Code: Christmas Vibes | Reservations are mandatory

Limited Space Available

Starter

Scallops' Henava

Served with dragon fruit and hibiscus granita

Crispy Rice Tofu Malaysian Bola

Tofu and rice with homemade peanut sauce

Pineapple Salad with Sweet Basil Seeds

Fresh pineapple with lime, Korean chili, basil seeds, coriander oil & chives

Main

Charcoal Ribeye Steak

Marinated in aromatic spices

Emperor Red Snapper

Served with spicy bean sauce

King Prawns Kang Kong Belacan

Stir-fried water spinach with fragrant prawn paste

5 Spice Duck Breast with Smashed Cucumber

Crispy duck with Asian pancake, cucumber & hoisin sauce

Dessert

Ube Roll Cake

Pisang Coklat ("Piscok") Crispy banana with chocolate

Mango Pudding

Kuih Seri Muka

Buko Pandan with Sago Pearls

Drinks

House Wine, Beer, Water, Soft Drinks, Coffee & Tea

Festive Feast

CHRISTMAS BUFFET | 24 DECEMBER 2025

18:00 - 22:00 | Avocet Restaurant | 200 EUR / 3000 SCR per person
Dress Code: Christmas Vibes | Reservations are mandatory

Bread Station

- Variety of Homemade Breads with Flavored Butter & Extra Virgin Olive Oil Dip

Starters & Salads

- Lobster Bisque with Fresh Dill
- Octopus Tempura with Aioli Sauce
- Local Tuna Tartare with Cassava Chips (Live Station)
- Traditional Palm Heart Salad & Salad Bar with Passion Fruit Vinaigrette
- Variety of Terrines, Pâtés & Quiches
- Cold Cuts & Cheese Board

Seafood & Grill

- Pyramid of Coetivity Prawns, Mussels, Squid & Crab
- Lamb Chops with Rosemary Sauce (Josper Grill)
- Brisket with Takamaka Rum Sauce (Smoker)

Dessert

- Crudités with Hummus, Pomegranate & Nut Salad
- Christmas Mini Pizzas
- Fish & Chips
- Chicken Sliders
- Mac & Cheese
- Jelly & Fruits
- Christmas Cookies

Drinks

- House Wine, Beer, Water, Soft Drinks, Coffee & Tea

Bread Station

- Santa’s Whole Turkey with Cranberry Sauce
- Local Red Snapper Flambéed with Takamaka Sauce & Wild Berries
- Farm-Range Chicken Piccata with Parmesan Cheese Sauce
- Halloumi Shakshuka with Spinach & Pomegranate
- Porcini & Truffle Risotto
- Chef’s Pizza Selection

Sides

- Herb-Infused Roast Potatoes
- Saffron Rice with Nuts
- Creamy Polenta
- Harissa & Marmalade Roasted Roots
- Grilled Cauliflower Steak with Shallots

Dessert

- Christmas Yule Log
- Gingerbread Cupcakes
- Passion Fruit Crème Brûlée
- Bread & Butter Pudding
- Chocolate & Salted Caramel Cake
- Lemon Tart
- Coffee Tiramisu
- Strawberry Cheesecake
- Banana & Nut Cake,
- Panettone
- Marshmallows & Hot Chocolate
- Christmas Cookies

Last Feast of the Year

NEW YEARS EVE SET MENU | 31 DECEMBER 2025

Lobby 18:00 - 19:00 | Avocet 19:30 - 22:30 | Sega Bar 22:30 - 03:00 | 250 EUR / 3500 SCR per person
Dress Code: Island Glam | Reservations are mandatory

Drinks

- House Wine, Beer, Water, Soft Drinks, Coffee & Tea

Lobby Moment Signature Canapés

- Tuna Tartare Tartelettes
- Brioche & Foie Gras
- Smoked Beetroot & Cream Cheese

Avocet at the Table

- A variety of homemade breads served with flavored butters and olive tapenade dip

First Flavors

- **Local Reef Octopus and Coevity Island Prawns Ceviche**
Avocado and Coriander Pearls

Second Flavors

- **Charcoal-charred Grade A tuna**
Roe Caviar, Quail Egg, Spicy Mayonnaise and Homemade Brioche

Third Flavors

- **Island-grilled Lobster**
Corn Arancini, Beetroot, Mango, and a Rich Bisque Consommé

Fourth Flavors

- **36-hour Takamaka Rum Wood Chip–Smoked Brisket**
Braised in Beef Stock, Capers, Lemon, Baby Vegetables, Asparagus, Potato Pavé and Roast Truffle Butter

Final Flavors

- **Vanilla Bonbon Whipped Ganache**
Berry Bavarian Champagne Foam and Honey Caviar

Dessert & Cheese Buffet

- International Cheese Station with Grissini and Crackers
- Strawberry Panna Cotta
- Red Velvet Cake
- Dark Chocolate Cake
- Coconut Crème Brûlée
- Pineapple Takamaka Cake
- Salted Caramel & Chocolate Tart
- Vanilla Profiteroles
- New York Cheesecake
- Chocolate Fountain with Tropical Fruit Skewers

Bite into the New Year

NEW YEARS EVE FAMILY STYLE SET MENU | 31 DECEMBER 2025

18:30 - 22:00 | Tiger Bite Restaurant | 180 EUR / 2900 SCR per person
Dress Code: Island Glam | Reservations are mandatory
Limited Space Available

Starter

Thai Soft-Shell Crab Tempura
Served with homemade Tiger Sauce

Silken Tofu with Dried Bonito Flakes & Pickled Chilies

Watermelon & Cucumber Salad
With crispy fried onions and tangy tamarind dressing

Main

Flamed Island Lobster Tail with Miso
With dragon fruit & hibiscus granita

Prosperity Taro Basket with Kung Po Chicken & Prawns
Crispy taro filled with chicken, prawns, cashew nuts, mushrooms, chili & vegetables

Broccolini with Peanut Crunch
With onion pickles & homemade peanut topping

Charcoal Wagyu Beef
Served with Nam Jim Jaew sauce & medley of mushrooms

Dessert

Ube Chiffon Cake

Coconut Pudding

Pisang Coklat (“Piscok”)
Crispy Banana with Palm Sugar, Sesame Seeds or Chocolate

Buko Mango with Sago Pearls

Pandan Seri Muka

Drinks

House Wine, Beer, Water, Soft Drinks, Coffee & Tea