NINETY-SIX
HOTEL COLLECTION

A Spark of Celebration

The Ninety-Six Way!

31 DECEMBER 2025





Labourdonnais Waterfront Hotel

31 DECEMBER 2025 - NEW YEAR'S EVE DINNER

Menu - Rs 6,000/p

Amuse-bouche:
A crispy wafer cup filled with silky légine mousse and smooth avocado cream, finished with a vibrant touch of orange tobiko

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Seared lobster and salmon tataki crowned with caviar, paired with caramelized mango, and finished with a vibrant green leche de tigre, a drizzle of chili oil, and delicate micro herbs

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A velvety oven-roasted pumpkin soup infused with the gentle spice of star anise, served with golden, crisp croutons

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Delicate ravioli filled with sweet king crab, served with aromatic basil pesto and a light parmesan foam, accompanied by fresh ribbons of zucchini

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Succulent pan-seared lamb loin roulade served on the bone, with silky butternut squash purée and tender baby vegetables, finished with a rich red wine Sauvignon reduction and a hint of fresh thyme

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Silky chocolate parfait set on a crisp chocolate Breton base, paired with vanilla-poached pear compote and a scoop of creamy caramel ice cream

Live Music

Stay the night at Rs 7,900*

**for 2 people sharing a double room – including breakfast (Mauritian Residents only.)*

Price per person including VAT

Labourdonnais Waterfront Hotel - Port Louis



Le Suffren Hotel & Marina

31 DECEMBER 2025 - NEW YEAR'S EVE DINNER

Buffet - Rs 4,650/p

Starters
Fregola Sarda mixed with smoked salmon, avocado slices, baby arugula, and pickled red onions | Slices of prosciutto served alongside creamy burrata cheese, marinated grilled vegetables *(zucchini, eggplant, and bell peppers)* | Corn-fed duck confit paired with tender ratte potatoes | Quinoa and avocado tossed with crunchy cherry tomatoes, cucumber, red onion, and a refreshing lemon-tahini dressing *(V)* | Pears and chicory paired with toasted almonds and creamy feta cheese *(V)* | Build your own salad from the buffet - beetroots, boiled eggs, chickpeas, cabbage, stuffed peppers, marinated olives | Chicken terrine with pistachio | Foie gras parfait | Cheese & bread selection

Seafood Station
Whole grilled fish with aromatic herbs | Chilled pink prawns served with a cocktail sauce

Live station
Roasted coastal lamb leg | Oven-roasted ribeye crusted with herbs

Casserole dishes
Chicken blanquette cooked in a creamy white wine sauce enhanced with Dijon mustard | Mussels and shellfish simmered in a white wine, garlic, shallot, and herb | Fennel braised in a fragrant orange glaze with a hint of thyme and a drizzle of honey *(V)* | Wild mushroom cassolette infused with truffle oil, sprinkled with parmesan *(V)* | Creamy polenta served with a tian of roasted butternut squash, beetroot, and leeks *(V)* | Sautéed Brussels sprouts and carrots in a savoury herb butter *(V)* | Steamed rice

Japanese delicacies
Selection of sushi, sashimi, maki, temaki served with pickled ginger condiments, soy sauce and wasabi | Red tuna & vegetables california roll | Cheese & cucumber futo maki | Flaming salmon, spicy salmon & tuna uramaki | Bean-curd with salmon tartar nigiri | Daikon nigiri | Ruby snapper sashimi | Red tuna sashimi

Desserts
Vanilla parfait with chestnut cream | Strawberry and pistachio entremet | Matcha and coconut mousse with mango coulis | Black Forest | Almond and orange shortbread | Passion fruit meringue tartlet | Apple and cinnamon shortcake

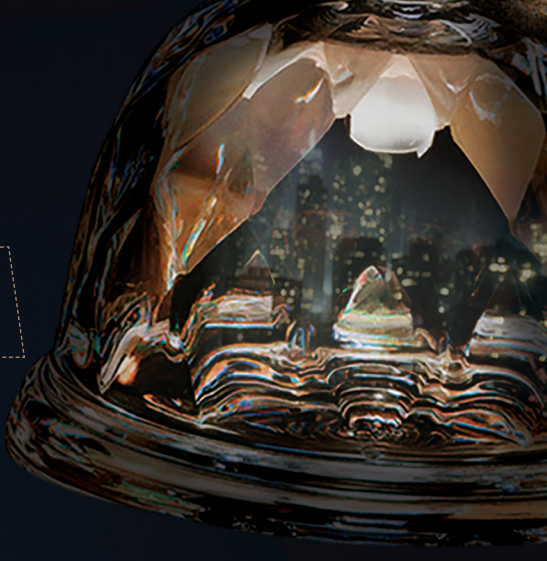
Stay the night at Rs 5,900*

**for 2 people sharing a double room – including breakfast (Mauritian Residents only.)*

Price per person including VAT

DJ Set

Le Suffren Hotel & Marina - Port Louis



Hennessy Park Hotel

31 DECEMBER 2025 - NEW YEAR'S EVE DINNER

Buffet - Rs 4,250/p

Sushi & Sashimi Counter
Crab uramaki roll | Tuna hosomaki | Salmon & cream cheese red uramaki roll | Takuan radish & avocado maki | Salmon sashimi | Tuna sashimi | Salmon nigiri | Tuna nigiri | Shrimp nigiri

Ice Seafood Bar
Scampi | Oysters | Sea urchin

Salads
Chicken Caesar salad with parmesan shavings and croutons | Calamari salad with mango leche de tigre | Octopus salad with lemon, coriander, and chili | Herbed couscous salad with almonds and tomatoes *(V)* | Mixed green leaves | Wild roquette | Cherry tomatoes | Carrots | English cucumber | Red cabbage| Green cabbage beetroot | Gherkins | Olives chilli

Terrine
Duck mousse | Pork & cognac pâté en croûte | Three-fish terrine | Vegetable terrine

Cold cuts
Parma ham | Rosette | Italian salami

Carving station
Beef ribs with green peppercorn sauce | Roasted lamb leg with rosemary, garlic, and gravy | Baby lobster tail marinated with chimichurri spices | Bellota ham

Specialties & Sides
Classic Marinière Mussels | Romanesco & purple cauliflower sautéed in clarified butter with Cajun spices *(V)* | Persian-style jeweled rice with sultanas and herbs *(V)* | Ratte potatoes confit in duck fat with roasted garlic and rosemary | Wild mushroom fricassée with parsley butter *(V)* | Roasted baby vegetables with brown butter *(V)*

Italian corner
Bigoli | Black seppia tagliolini | Homemade gnocchi | Pesto cream sauce *(V)* | Cheese sauce *(V)*

Cheese & homemade bread
Époisses | Roquefort | Flavoured goat's cheese buchette | Brie de Meaux | Cheddar Crackers | Dried fruits | Grissini | Olive confit

Desserts
Strawberry éclair | After Eight mousse | Seasonal fruit tart *(V)* | Homemade fruit candies *(V)* | Pistachio & strawberry opera cake | Chocolate duo| Red berry parfait | Fruit pavlova

Live Trio & DJ Set

Stay the night at Rs 4,900*

**for 2 people sharing a double room – including breakfast (Mauritian Residents only.)*

Price per person including VAT

The Address Boutique Hotel & Residences

31 DECEMBER 2025 - NEW YEAR'S EVE DINNER



La Fourchette

Buffet - Rs 3,750/p

Starters
Duck mousse terrine | Smoked salmon platter | Selection of chicken ham and Bavarian salami | Tricolor pearl couscous salad | Beetroot carpaccio with goat cheese and walnut dust | Shrimp salad with honeydew salsa and fennel | Duck confit salad with Asian dressing | Charred baby squid and octopus salad with passion fruit dressing | Citrus and herb-marinated mussels

Main Courses
Grilled seabass with caper sauce | Baked seafood casserole | Lemon-oregano chicken thigh | Rustic roasted ratte potatoes with fresh herbs | Lemon and herb rice pilaf | Roasted vegetables | Fusilli primavera

From the Grill
Prime rib with truffle sauce | Slow-cooked lamb leg with red wine and rosemary sauce

Cheese platter
Brie, goat, blue cheeses with crackers served with preserves

Desserts
Red fruit panna cotta | Chestnut cream puffs | Chocolate éclairs | Mini fruit tart | Mini chocolate tart | Mini lemon meringue tart | Tiramisu | Opera cake

Live Pianist

Izumi Teppanyaki

Menu - Rs 3,750/p

Tako ceviche - Octopus pickled in yuzu and ginger

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Mixed sashimi - Salmon, tuna, and hamachi

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Half lobster or Wagyu striploin, prepared on the teppan with parsley butter, served with garlic broccolini, snap peas, scallops, pattypan squash, and Japanese fried rice

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Deep-fried sesame ice cream coated in a crispy golden batter

Stay the night at Rs 5,900*

**for 2 people sharing a double room – including breakfast (Maurition Residents only.)*

Price per person including VAT

The Address Boutique Hotel & Residences - Port Chambly



Book now

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