NINETY-SIX
HOTEL COLLECTION

A Spark of Celebration

The Ninety-Six Way!

24, 25 & 31
DECEMBER 2025



Where The Magic Begins

Celebrate the magic of the season. At Ninety-Six hotels, every moment shines - from the sparkling warmth of Christmas to the vibrant countdown to New Year's Eve. Enjoy exquisite cuisine, shimmering décor, and melodies that lift the spirit. Share laughter, raise a glass, and let the joy of togetherness light your way into 2025.





Merry Glow

24 & 25 DECEMBER 2025

Let your celebrations shine brighter this season. At Ninety-Six hotels, embrace the warmth of Christmas - where festive lights glow softly, music brings people together, and every dish reflects joy and generosity. Shared moments, sparkling smiles, hearts aglow - this is your Christmas Glow.

24 December 2025

LABOURDONNAIS WATERFRONT HOTEL

Dinner Buffet at **Rs 5,900/p** at Brasserie Chic

*Stay the night at Rs 7,900**

HENNESSY PARK HOTEL

Dinner Buffet at **Rs 3,800/p**

*Stay the night at Rs 4,900**

LE SUFFREN HOTEL & MARINA

Dinner Buffet at **Rs 4,250/p** at Pomme de Mât

*Stay the night at Rs 5,900**

THE ADDRESS BOUTIQUE HOTEL

Dinner buffet at **Rs 3,250/p** at La Fourchette

A la carte available at Izumi

*Stay the night at Rs 5,900**

**Prices per room for 2 people sharing a double room including breakfast. For Mauritian residents only.*

25 December 2025

LABOURDONNAIS WATERFRONT HOTEL

Lunch Buffet at **Rs 4,500/p** at Brasserie Chic

LE SUFFREN HOTEL & MARINA

A la carte available

HENNESSY PARK HOTEL

A la carte available at Grain d'SEL

A la carte available at SushiMe

THE ADDRESS BOUTIQUE HOTEL

Christmas Brunch Buffet at **Rs 2,950/p** at La Fourchette

Prices are per person and including VAT

Log Cakes & Christmas Delicacies

18-25 December 2025

Labourdonnais Waterfront Hotel

Coffee Lounge Christmas delicacies as from **Rs 120**

Also available for take-away

Log Cakes as from **Rs 1,900** (for 6-8 people)

Order 24h in advance on 5936 7049 or fbcoordinator@labourdonnais.com

The Address Boutique Hotel

Log Cake (Praline Chocolate or Black Forest) at **Rs 1,500** (for 6-8 people)

Order 24h in advance on 5840 3133 or ykoosul@addressboutiquehotel.com

Hennessy Park Hotel

Log Cake (Strawberry compote with velvety basil whipped cream) at **Rs 2,350** (for 8-10 people)

Order 24h in advance on 5988 2467 or lbheekhee@hennessyhotel.com

1-25 December 2025

Comptoir Ninety-Six at Le Caudan

Festive cookies as from **Rs 450**

Chocolate log cake at **Rs 550** (individual portion)

Blackberry & mascarpone frozen log at **Rs 1,200*** (for 4 people)

**Order 24h in advance on 202 4965 or restaurants@lesuffrenhotel.com*

Pick-up & Party

Hennessy Park Hotel
18-25 December 2025

Whole roast turkey with potato mousseline, glazed garden vegetables, cranberry sauce at **Rs 4,200** (for 6-8 people)

Sushi platter at **Rs 4,900** (46 pieces)

Order 24h in advance on 5988 2467 or lbheekhee@hennessyhotel.com

The Address Boutique Hotel
1-30 December 2025

Sushi platter at **Rs 5,000** (52 pieces)

Order 24h in advance on 5840 3133 or ykoosul@addressboutiquehotel.com

Le Suffren Hotel & Marina
18-25 December 2025

Vegetarian lasagna at **Rs 2,500** (for 4-5 people)

Beef Wellington with grilled mixed vegetables and oven-baked potatoes at **Rs 4,800** (for 4-5 people)

Sushi platter at **Rs 5,000** (52 pieces)

Order 24h in advance on 5429 1406 or restaurants@lesuffrenhotel.com

Labourdonnais Waterfront Hotel

31 DECEMBER 2025 - NEW YEAR'S EVE DINNER

Toast to 2026 in signature style at the Labourdonnais Waterfront Hotel. Enjoy an elegant celebration overlooking the harbour, where each flavour and every sparkle tells a story of craftsmanship and joy. A refined escape to end the year beautifully and begin the next with brilliance.

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

***

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

***

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

***

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

***

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

***

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

Celebrate with rhythm and radiance at Le Suffren Hotel & Marina. Feast on an abundant buffet, let the music take over, and dance beneath the night sky. From vibrant beats to breathtaking waterfront views, it's a celebration made for pure joy and lasting memories.

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

DJ Set

Stay the night at Rs 5,900*

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

Price per person including VAT

Le Suffren Hotel & Marina - Port Louis

Hennessy Park Hotel

31 DECEMBER 2025 - NEW YEAR'S EVE DINNER

At Hennessy Park Hotel, New Year's Eve is pure energy. From creative cuisine to the electric vibes of Backstage, the night unfolds in rhythm, colour, and bold flavour. Toast to the new year surrounded by music, movement, and that unmistakable Hennessy spark - where every moment becomes a celebration of life.



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

Celebrate the warmth and charm of The Address Boutique Hotel. A cozy setting where delightful flavours and soft melodies create an atmosphere of pure conviviality. An evening of laughter, flavour, and celebration - designed to end the year beautifully and begin the next in joy.



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

***

Mixed sashimi - Salmon, tuna, and hamachi

***

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

***

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 (Mauritian Residents only.)*

Price per person including VAT



Book now

T: 202 4961/62/63/64
E: banquets@ninetysixhotels.com

NINETY-SIX
HOTEL COLLECTION

PO Box 91,
Caudan Waterfront,
Port Louis, Mauritius
(230) 202 4000
info@ninetysixhotels.com
ninetysixhotels.com

Labourdonnais Waterfront Hotel

Le Suffren Hotel & Marina

Hennessy Park Hotel

The Address Boutique Hotel
& Residences

a company of ecl( )sia