NINETY-SIX
HOTEL COLLECTION

# Destination Christmas Magic!

**24 & 25 DECEMBER 2025**



LABOURDONNAIS
WATERFRONT HOTEL

# Christmas Glow

LABOURDONNAIS WATERFRONT HOTEL
24 DECEMBER 2025
CHRISTMAS EVE BUFFET - DINNER

**Brasserie Chic Restaurant**
**Buffet - Rs 5,900/p**

## Salads
Roasted turkey with mixed wild lettuce, gruyere shavings and honey mustard dressing | Honey-glazed chicken salad with toasted corn and avocado | Cold noodle and grilled prawn salad enhanced with basil, mint and chilli flakes | Roasted beetroot and goat cheese salad *(V)* | Mandarin, cranberries and parmesan salad with roasted walnuts and poppy seed vinaigrette *(V)* | Roasted pumpkin and quinoa salad with coriander, olive oil and Moroccan spice *(V)*

## Mezze platters
Beetroot, spinach and sesame hummus, fattoush, toum and babaganoush served with pita breads *(V)*

## From our tureen
Fish chowder with lemon and croutons

## Seafood Delights
Smoked salmon garnished with cherry tomatoes and baby rocket | Smoked tuna garnished with capers and micro herbs | Fine de Claire oysters served with yuzu aioli | Tuna ceviche verrines with hints of passion fruit and mint | Breton scallop terrine

## Sushi & Sashimi
Nigiri *(salmon, tuna and prawn)* | Sashimi *(salmon, tuna, red snapper)* | Maki *(California roll, tempura shrimp, vegetarian roll)*

## Cold cuts
Country pate | Duck mousse | Roasted beef pastrami | Air dried bresaola | Cooked Olmeda ham | Beef chorizo | Finocchiona salami spiced with black pepper, garlic and fennel | Forest mushroom terrine | Vegetable terrine

## Roasts & stews
Mixed seafood stew with confit tomato and fresh basil | Sautéed mussels in creamy parsley and garlic sauce | Roasted festive turkey with chestnut, sage and dried apricot brioche stuffing, served with cranberry sauce | Oven-baked beef Wellington with pink pepper sauce and roasted garden vegetables | Slow-cooked lamb shoulder with sautéed mushrooms, baby vegetables and red wine jus

## Grilled corner
Darn of Norwegian salmon served with lemon butter and fennel sauce | Grilled tiger prawns with ginger, chilli, garlic and cilantro

## Cheese & Bread
Persillé du Beaujolais, brie, Pont L'Évêque, camembert, gruyere and goat cheese

## Desserts
Chocolate hazelnut tartlets | Vanilla caramel panna cotta | Strawberry profiteroles | Assorted panettone | Assorted macarons | Vanilla chestnut log | Exotic log | Pistachio raspberry log | Chocolate fountain with fruit and marshmallow skewers

**Bookings on 202 4961/62/63/64**
**or banquets@ninetysixhotels.com**

*(V)* Vegetarian

LABOURDONNAIS
WATERFRONT HOTEL

# Christmas Glow

LABOURDONNAIS WATERFRONT HOTEL
25 DECEMBER 2025
CHRISTMAS BUFFET - LUNCH

**Brasserie Chic Restaurant**
**Buffet - Rs 4,500/p**

## Salads

Roasted turkey with mesclun, gruyere shavings and maple-mustard dressing | Grilled chicken marinated in peri peri sauce, served with toasted corn and peppers, finished with a cilantro-citrus dressing | Vietnamese cold noodle salad with grilled prawn, basil, mint and chilli flakes | Roasted beetroot with orange dressing, feta cheese and arugula salad *(V)* | Mandarin, cranberries and parmesan salad with roasted walnuts and poppy seed vinaigrette *(V)* | Roasted pumpkin and quinoa salad with coriander, olive oil and Moroccan spice *(V)*

## Mezze platters

Beetroot, spinach and sesame hummus, fattoush, toum and babaganoush served with pita breads *(V)*

## From our tureen

Creamy chayote with croutons and parsley

## Seafood Delights

Smoked salmon garnished with cherry tomatoes and baby rocket | Smoked tuna garnished with capers and micro herbs | Fine de Claire oysters served with yuzu aioli | Tuna ceviche verrines with hints of passion fruit and mint | Breton scallop terrine

## Sushi & Sashimi

Nigiri *(salmon, tuna and prawn)* | Sashimi *(salmon, tuna, red snapper)* | Maki *(California roll, tempura shrimp, vegetarian roll)*

## Cold cuts

Country pate | Roasted beef pastrami | Air dried bresaola | Cooked Olmeda ham | Beef chorizo | Finocchiona salami spiced with black pepper, garlic and fennel | Forest mushroom terrine | Vegetable terrine

## Roasts & stews

Mixed seafood stew with confit tomato and fresh basil | Sautéed mussels in creamy parsley and garlic sauce | Roasted festive turkey with chestnut, sage and dried apricot brioche stuffing, served with cranberry sauce | Oven-baked beef Wellington with pink pepper sauce and roasted garden vegetables | Slow-cooked lamb shoulder with sautéed mushrooms, baby vegetables and red wine jus

## Grilled corner

Darn of Norwegian salmon served with lemon butter and fennel sauce | Grilled tiger prawns with ginger, chilli, garlic and cilantro

## Cheese & Bread

Persillé du Beaujolais, brie, Pont L'Évêque, camembert, gruyere and goat cheese | Black Nordic cereal bread, baguette, grissini sticks, multigrain bread, olive and rosemary focaccia, poppy seed rolls

## Desserts

Assorted panettone | Chocolate coffee log | Flan Parisian tartlets | Vanilla panna cotta with yuzu pearls | Lemongrass and mango log | Coconut and passion fruit parfait | Lemon basil meringue tarts | Assorted macarons | Chocolate fountain with fruit and marshmallow skewers

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Le Suffren
HOTEL & MARINA

# Christmas Glow

LE SUFFREN HOTEL & MARINA
24 DECEMBER 2025
CHRISTMAS EVE BUFFET - DINNER

**Pomme de Mât Restaurant**
**Buffet - Rs 4,250/p**

## Starters

Orzo pasta salad with poached prawn, cherry tomatoes, cucumber, Kalamata olives and fresh herbs, dressed with a lemon-oregano vinaigrette | Shredded duck confit paired with caramelized pears, baby greens, candied walnuts, and a honey-balsamic glaze | Selection of pâté and terrines served with gingerbread and chutney | Mesclun of lettuce with a selection of dressings and condiments *(V)* | Cheese and bread selection *(V)* | Baby mixed greens topped with dried cranberries, candied pecans, crumbled goat cheese, drizzled with a raspberry vinaigrette *(V)* | Tomato and mozzarella 'caprese' style salad with basil pesto *(V)* | Smoked salmon slices topped with creamy goat cheese and fresh chives

## Japanese delicacies

Selection of sushi, sashimi, maki, temaki served with pickled ginger condiments, soy sauce and wasabi: Sushi and Sashimi *(tuna, salmon, prawn)*, Maki Rolls *(sakura maki, sato special maki, tempura maki, sapporo maki, salmon oshizushi, salmon onigiri, california maki)* | Steamed edamame | Spicy edamame| Rock shrimp maki salad

## From our casseroles

Mussels and shellfish simmered in a Provençal broth with garlic, tomatoes, white wine, and fresh herbs | Creamy salmon blanquette with leeks and fresh dill | Wild mushroom stew infused with black truffle oil and fresh herbs *(V)* | French green beans sautéed in butter with caramelized shallots, garlic and fresh thyme *(V)* | Crispy roasted potatoes with grated Parmesan, garlic, and aromatic herbs *(V)* | Parsley rice

## Live station

Roasted turkey served with baby vegetables and cranberry sauce | Oven roasted ribeye crusted with herbs

## On the plancha

Calamari escalope cooked live on the plancha, served with chimichurri salsa, pesto butter, and charred grilled lemon

## Desserts

Black Forest yule log *(chocolate & cherry)* | Mango, lime & coconut yule log | Vanilla, coffee & hazelnut yule log | Roasted apple & caramel yule log | Traditional chocolate yule log

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HENNESSY
Park Hotel

# Christmas Glow

HENNESSY PARK HOTEL
24 DECEMBER 2025
CHRISTMAS EVE BUFFET - DINNER

**Grain D'SEL Restaurant**
**Buffet - Rs 3,800/p**

## Sushi Counter
Tuna hosomaki | Black California crab | Spicy salmon maki | Vegetable / Avocado maki | Salmon sashimi | Tuna sashimi | Glazed salmon nigiri | Tuna nigiri | Prawn nigiri | Glazed beef nigiri

## Salads bar
Mixed green leaves | Wild rocket | Cherry tomatoes | Carrots | English cucumber | Red cabbage | Green cabbage | Beetroot | Gherkins | Olives | Chili | Mayonnaise | Balsamic dressing | Classic dressing | Flavoured oils

## Festive starters
Christmas appetizers | Roast chicken salad with roasted sesame dressing and crispy vegetables | Prawn ceviche with guacamole | Grilled calamari salad with citrus and bell peppers | Salmon agua chile with passion fruit vinegar | Quinoa and roast chickpea salad with bell peppers and corn

## Home baked bakery counter
Vegetable-spice focaccia | Multigrain bread | Rye bread with olives | Tomato and basil bread | Baguette | Soft bread rolls | Parmesan bread | Mini baguettes

## Terrine Selection
Duck foie gras | Venison terrine | Vegetable terrine | Langoustine terrine

## Cold Cuts
Serrano ham | Pepperwurst | Chorizo

## Fine Cheese Selection
Gorgonzola | Petit Livarot | Camembert | Goat cheese log with flower petals | Emmental | Crackers | Dried fruits | Grissini| Confit olives

## Soup
Chestnut soup

## Main courses
Stir-fried prawns in a rich coconut broth with Thai spices | Grilled capitaine fillet with spicy pineapple salsa | Onion-flavoured rice *(V)* | Roast butternut with sweet spices *(V)* | Pan-fried Brussels sprouts in sweet clarified butter *(V)* | Baked baby potatoes *(V)* | Roast baby vegetables in garlic and thyme brown butter *(V)*

## Live Carving
Traditional Christmas turkey with cranberry | Beef Wellington with truffle gravy | Parma ham

## Italian Corner
Pappardelle | Potato gnocchi | Taglioline verde
*(Mushroom sauce (V) | Rustic tomato sauce (V))*

## Desserts
Chocolate yule log | Vanilla and chestnut cream yule log | Red berries yule log | Strawberry religieuse | Cherry tart *(V)* | Exotic fruits verrine *(V)* | White chocolate panna cotta with mango gel | Mignardise selection: marshmallows, chocolate truffles | Panettone | Stollen | Christmas pudding

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the address
BOUTIQUE HOTEL & RESIDENCES - PORT CHAMBLY

# Christmas Glow

THE ADDRESS BOUTIQUE HOTEL
24 DECEMBER 2025
CHRISTMAS EVE BUFFET - DINNER

**La Fourchette Restaurant**
**Buffet - Rs 3,250/p**

## Cold cuts
Chicken ham | Salami | Parma ham | Chicken liver mousse, toasted brioche and fruit chutney

## Starters
Chilled samurai-style beef with ginger–soy glaze | Marinated artichoke & olive medley | Mediterranean orzo salad *(V)* | Charred seasonal vegetables with garlic & herbs *(V)* | Crab rillette with tropical fruit concassé | Curried chicken tartlets | Rosemary & pink pepper salmon gravlax

## Main courses
Grilled giant prawns with roasted pepper sauce | Braised lamb with apricots and almonds | Stuffed beef roulades with wild mushrooms, herbs and green peppercorn sauce | Creamy Tuscan chicken thighs | Vegetable Moussaka *(V)* | Pan-roasted baby potatoes *(V)* | Vegetable pilaf rice *(V)*

## Carving station
Salmon Wellington with white wine and shallot sauce | Maple & mustard turkey

## Cheese platter
Brie, goat & blue cheeses with crackers and nuts

## Desserts
Christmas log | Vanilla cream puffs | Pistachio éclairs | Mini orange cheesecakes *(V)* | Chocolate brownies | Pistachio and chocolate macarons

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the address
BOUTIQUE HOTEL & RESIDENCES - PORT CHAMBLY

# Christmas Glow

THE ADDRESS BOUTIQUE HOTEL
25 DECEMBER 2025
CHRISTMAS BUFFET - BRUNCH

**La Fourchette Restaurant**
**Brunch - Rs 2,950/p**
**From 11.30am to 2.30pm**

## Pastries
Pain au chocolat | Raisin swirls | Croissants | Danish pastries | Waffles and crêpes served with jam, icing sugar, cinnamon sugar, chocolate sauce, grated coconut, and maple syrup | Fresh fruit skewer

## Starters
Duck terrine | Smoked salmon and fennel salad | Beef tartare bite | Buffalo mozzarella salad with basil pesto | Smoked chicken platter | Baby calamari salad with lemon and herb confit | Mushroom quiche | Salmon quiche

## Main courses
Grilled seabass with Provençal sauce | Braised lamb with mint sauce | Tagliatelle with clams in white wine and garlic sauce | Saffron rice with dried fruits | Roasted vegetables

## From the grill
Whole-roasted turkey with wild mushroom sauce | Herb-crusted pork shoulder with cranberry and mustard sauce | Roasted beef fillet with green peppercorn sauce

## Desserts
Red berry cheesecake | Fruit tart | Opera cake | Chocolate marquise | Christmas log

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Book
now
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