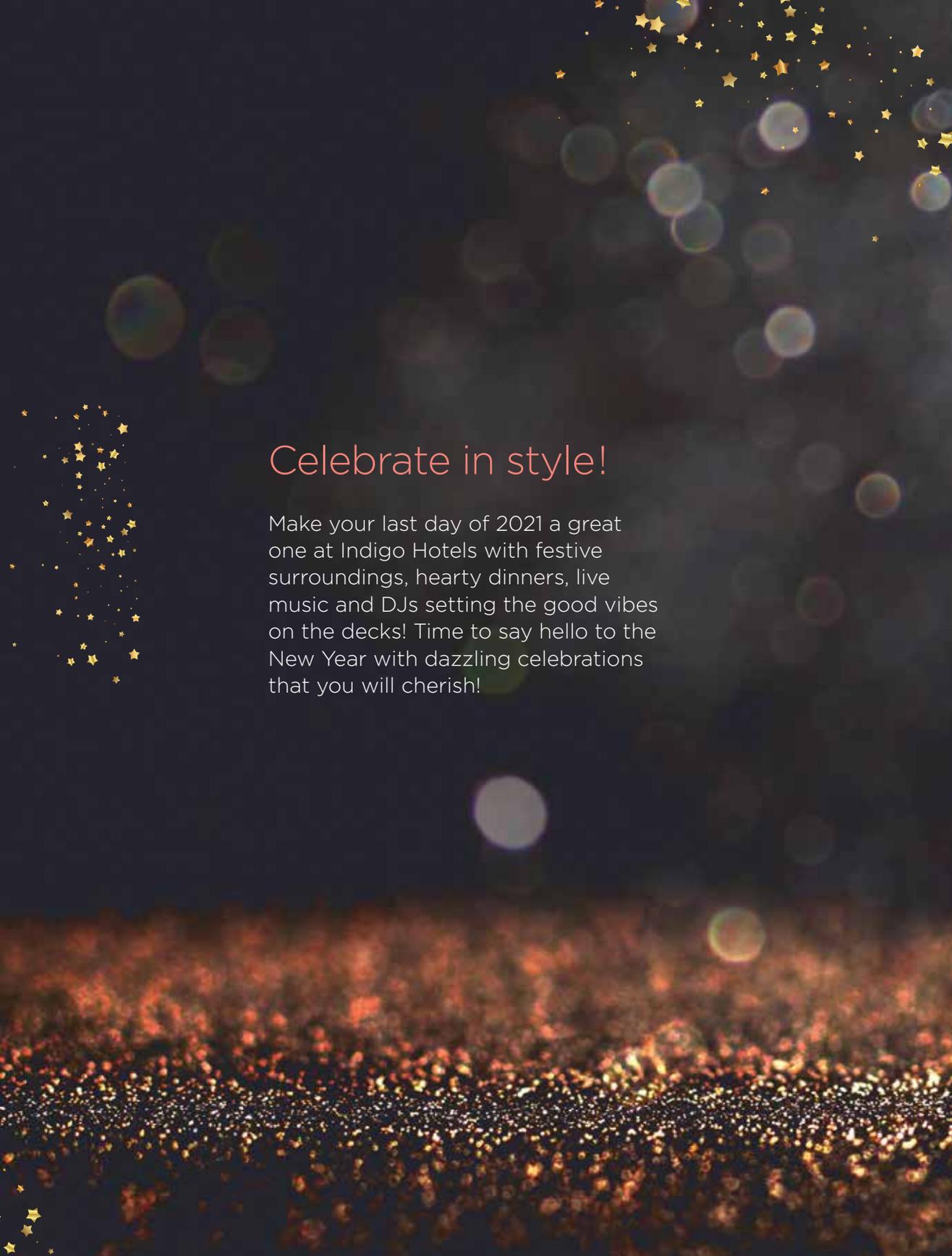


Indigo
MORE THAN
BUSINESS HOTELS

Sparkling
End of year
with Indigo Hotels 2021





Celebrate in style!

Make your last day of 2021 a great one at Indigo Hotels with festive surroundings, hearty dinners, live music and DJs setting the good vibes on the decks! Time to say hello to the New Year with dazzling celebrations that you will cherish!

Labourdonnais Waterfront Hotel

24 & 25 December 2021 - Christmas

24
DECEMBER
2021
DINNER

Brasserie Chic

4-course menu at Rs 1,900

Pan-fried scallops, caramelised almond mousseline, crispy veal chips and medley of spring sprouts

Smoked salmon and poached tiger prawn topped with a frothy horseradish emulsion, Rova caviar and salad

Mandarin sherbet enhanced with basil and drizzled with mandarin liquor

Roasted beef tournedos Rossini style served with truffle tapenade, duck liver and spring potato opera and vegetables

Chocolate Christmas log cake, nougatine flakes and red berries ice cream

25
DECEMBER
2021

Brasserie Chic

3-course menu at Rs 1,200

Tuna and green mango ceviche with coconut milk enhanced with lemon caviar

Pan-fried scallops coated with thin slices of smoked duck magret on a roll of heart of palm à la plancha, warm raspberry dressing

Aumonière of roasted turkey with porcini mushroom fricassée, Brussels sprouts and chestnut mousseline

Christmas log cake with passion fruit, lychee and vanilla cream

Yuzu Asian Fusion

5-course menu at Rs 2,200

Pan-fried scallops, caramelised almond mousseline, crispy veal chips and medley of spring sprouts

Smoked salmon and poached tiger prawn topped with a frothy horseradish emulsion, Rova caviar and salad

Crayfish ravioli garnished with julienne of heart of palm and asparagus, crustacean sauce and parmesan wafer scented with lemon oil

Mandarin sherbet enhanced with basil and drizzled with mandarin liquor

Roasted beef tournedos Rossini style served with truffle tapenade, duck liver and spring potato opera and vegetables

Chocolate Christmas log cake, nougatine flakes and red berries ice cream

Price per person including VAT

Take-away

Log Cakes

1-28 December

as from **Rs 400**

Order 24h in advance.

Christmas Cakes

1-28 December

as from **Rs 400**

At Coffee Lounge or
for take-away

Order on 202 4067 or
fb@labourdonnais.com

Le Suffren Hotel & Marina

24 December 2021 - Christmas

24
DECEMBER
2021
DINNER

Pomme de Mât & Sushi Quay

Buffet at Rs 2,200

Starters

Corn fed duck leg with ratte potatoes marinated with nut oil | Smoked salmon and fregola sarda salad glazed with a citrus sabayon | Quinoa salad with lentils sprouts, kumquat and avocado | Peach and endives salad with roasted almonds and feta cheese

Campagnard station

Chicken liver parfait | Foie gras terrine | Cheese and bread selection

Live station

Roasted turkey | Lamb leg | Whole fish cooked in an aromatic salt crust

En cocotte

Provençal style mussels and shellfish | Steamed jasmine rice | Baked potatoes | Sautéed broccoli and peas with noisette butter | Soft polenta | Eggplant and zucchini tian | Orange braised fennel

Japanese delicacies

Selection of sushi, sashimi and nigiri | Ruby snapper and tuna sashimi | Cheese and cucumber futomaki | Flaming salmon maki | Spicy salmon maki | Tuna maki | Bean-curd and salmon nigiri | Vegetables California roll | Red tuna California roll

Desserts

Christmas log cake with buckwheat and rum baba insert | Vanilla and water chestnut | Crème brûlée and mascarpone cheese | Black forest and wild cherry | Panettone | Tonka bean and red current | Raspberry macaron | Snow sphere with yoghurt and mandarin

Price per person including VAT

Pick up and Party

Beef Wellington at **Rs 2,700**
(for 4 persons)

Sushi platter (40 pieces)
at **Rs 2,900**

Bûche de foie gras at **Rs 3,200**
(for 4 persons)

Order 24h in advance.

Order on 202 4975 or
fbcoordinator@lesuffrenhotel.com
or directly on suffrenonthego.mu

Hennessy Park Hotel

24 & 25 December 2021 - Christmas

24 & 25
DECEMBER
2021

Grain d'SEL

4-course menu at Rs 1,600

Marinated tiger prawn

Tomato gazpacho, cauliflower mousse, avocado and green apple purée, lemon mayonnaise

Braised lamb ravioli

With truffle oil scented white bean purée and porcini mushroom sauce

Turkey two ways

Roasted breast and braised leg served with green peas purée and pan-fried foie gras, glazed chestnut and port wine sauce

Orange flavoured white chocolate velvet entremet

Strawberry jelly, raspberry coulis, crystalized blueberry and dry meringue

SushiMe

A la carte available

Price per person including VAT

Take-away

Log Cakes

18-28 December

Classic dark chocolate yule log at **Rs 1,050** (for 8 persons)

Vanilla and chestnut yule log at **Rs 900** (for 8 persons)

Chilled white chocolate and strawberry yule log flavoured with basil at **Rs 1,200** (for 8 persons)

Order 48h in advance.

Order on 403 7200 or fbmanager@hennessyhotel.com or directly on hennessyonthego.mu

Pick up and Party

20-25 December

Turkey ballotine with chestnuts crust at **Rs 2,200** (for 4 people)

Roasted whole turkey with chestnuts at **Rs 3,200** (for 12 people)

Sushi platter available on hennessyonthego.mu

Order 48h in advance.

Order on 403 7200 or fbmanager@hennessyhotel.com or directly on hennessyonthego.mu

The Address Boutique Hotel

24 & 25 December 2021 - Christmas

24
DECEMBER
2021
DINNER

Izumi
A la carte available

La Fourchette

Buffet at Rs 1,600

Starters

Cheese platter | Selection of cold cuts | Selection of rillettes | Salmon gravlax served with sour cream and homemade blinis | Chicken liver mousseline with red fruits jam and croutons | Artichokes salad with chicken lardons | Smoked chicken platter with grilled baby corn | Green beans salads with balsamic dressings and nuts

Main courses

Seafood paella | Roasted turkey with roasted baby potato, peas and carrot served with cranberry sauce | Meatloaf | Salmon blanquette with dill | Roasted lamb with rosemary sauce | Spinach lasagna gratinated with gruyère cheese | Ratatouille

Side dishes

Seafood blanquette enhanced with old-style mustard | Gratin dauphinois | Creamy broccoli | Sautéed mix vegetables | Crispy potato wedges sautéed with mushroom

Standard Items include

Selection of green salads | Selection of dressings | Selection of homemade breads | Steamed rice

Desserts

Selection of Christmas logs | Signature cheesecake | Red velvet cake | Gingerbread | Panettone | Selection of homemade truffle | Mince pie | Chocolate Opera cake | Chocolate fountain with fruit skewers and marshmallows

Price per person including VAT

25
DECEMBER
2021

La Fourchette

Brunch at Rs 2,000 including live music and kids activities

Izumi

Lunch & Dinner
A la carte available

Take-away

Log Cakes

18-28 December

Cheesecake Log at
Rs 600 (for 6-8 persons)

Order 48h in advance.

Order on 5807 3017 or
fbmanager@addressboutiquehotel.com

Pick up and Party

24 & 25 December

Black Angus beef at
Rs 1,200 (for 4 persons)

Sushi platter (48 pieces)
at Rs 2,500

Order 48h in advance.

Order on 5807 3017 or
fbmanager@addressboutiquehotel.com

Labourdonnais Waterfront Hotel

31 December 2021 - New Year's Eve Dinner

A gourmet 5-course menu, remarkable surroundings and an elegant festive setting along with soft musical tones... Can you picture yourself in this soothing yet cheerful ambience for your New Year's eve dinner with your loved ones?

Brasserie Chic & Yuzu

Menu-Rs 2,950

Seared toothfish served on soft brioche shortbread, Rova caviar and frothy mango espuma

Delicate fine duck liver mousseline, hazelnut flakes from Piémont, caramel buttered sauce

Pan-fried crayfish medallion, braised heart of palm and frothy sauce scented with star anis

Champagne ice sherbet with fresh currants

Roasted beef fillet served with a stuffed morel fricassée gougère and salad

Crispy Guanaja chocolate cigar, light and creamy macadamia mousseline and Cognac ice cream

Price per person including VAT

Stay the night
at **Rs 6,100**
for 2 persons
incl. breakfast

Le Suffren Hotel & Marina

31 December 2021 - New Year's Eve Dinner

To celebrate the arrival of the New Year, the stars will be shining down on the tables at Le Suffren with a delectable festive buffet and glorious entertainment throughout the night. The DJ will set the mood until the midnight countdown to welcome 2022! Stay the night at the hotel to continue the party!

Pomme de Mât & Sushi Quay

Buffet - Rs 2,400

Starters

Gratinated oysters with yellow wine sabayon, spinach and chicken boucane | Thin slices of air-dried beef | Butternut mousseline flavoured with truffle oil | Corn fed duck leg with ratte potatoes marinated with nut oil | Smoked salmon and fregola sarda salad glazed with a citrus sabayon | Peach and endives salad with roasted almonds and feta cheese | Tomato and mozzarella salad marinated with basil pesto | Quinoa salad with lentils sprouts, kumquat and avocado

Campagnard station

Foie gras terrine | Chicken liver parfait | Country pâté | Cheese and bread selection

Live station

Lamb leg | Whole fish cooked in an aromatic salt crust | Roasted turkey

En cocotte

Provençal style mussels and shellfish | Steamed jasmín rice | Baked potatoes | Sautéed broccoli and peas with noisette butter | Soft polenta | Eggplant and zucchini tian | Orange braised fennel

Japanese delicacies

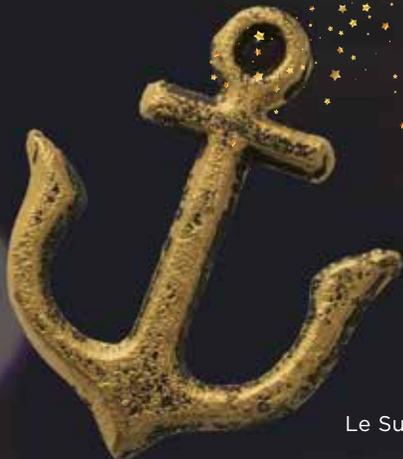
Selection of sushi, sashimi and nigiri | Ruby snapper and tuna sashimi | Cheese and cucumber futomaki | Flaming salmon maki | Spicy salmon maki | Tuna maki | Bean-curd and salmon nigiri | Vegetables California roll | Red tuna California roll

Desserts

Hazelnut entremet | Chocolate and tonka bean shortbread | Seasonal fruit cubique | Green tea with raspberry sphere | Vanilla parfait and chestnut cream | Puff pastry with coconut and yuzu

Price per person including VAT

Stay the night
at **Rs 4,000**
for 2 persons
incl. breakfast



Hennessy Park Hotel

31 December 2021 - New Year's Eve Dinner

Say goodbye to 2021 in an arty setting along with fine food, fun and laughter for your New Year's eve celebration at Hennessy Park Hotel! Let your taste buds rejoice over a delightful 4-course menu at Grain d'SEL restaurant or a sumptuous Japanese buffet at SushiMe restaurant. Enter 2022 in style by enjoying a live performance from 8pm to 10pm followed by great vibes from the DJ and stay the night for more good times.

Grain d'SEL

Menu-Rs 2,100

Lobster cocktail

Quail egg mimosa, orange jelly and caviar

Salmon confit

Cauliflower puree, salmon egg and lobster bisque

Roasted rack of lamb

Potato vol-au-vent, mushroom and goat cheese ragout scented with truffle oil, butternut puree, garlic jus

Soft chocolate cake

Passion fruit coulis, fresh strawberries and basil salsa, white chocolate ice cream

Stay the night
at **Rs 3,500**
for 2 persons
incl. breakfast

SushiMe

Buffet-Rs 2,000

Starters

Shrimp tempura maki | Beet root cured salmon maki | Assorted nigiri (salmon, tuna, omelet, shrimp, dorado, cheese, cucumber) | California roll (salmon, duck liver, inari sushi, crab and tobiko egg snow ball, salmon Japanese ball scented with ume mint, green peas and tofu gunkan, chicken tempura, vegetables)

Live station

Crabstick, prawn and avocado temaki | Prawn and vegetables tempura | Calamari tempura

Soup

Seafood miso soup | Roast duck ramen soup

Main courses

Sautéed prawn with ponzu sauce | Nasutomiso eggplant with chicken | Calamari teriyaki and sauteed pakchoy with ginger | Grilled beef tenderloin with foie gras sauce | Vegetable tatakai with soy sauce | Fried rice with garlic

Desserts

White chocolate entremets with passion fruit and wasabi | Ginger soft cake topped with fresh cream | Japanese cheesecake | Green tea macaron | Sesame Japanese pancake topped with azuki bean and mango coulis

Price per person including VAT

The Address Boutique Hotel

31 December 2021 - New Year's Eve Dinner

As the sun sets on La Place du village with a breath-taking view of the river and the sea, get ready to celebrate New Year's Eve in a marvellous setting! Savour a flavourful buffet at La Fourchette restaurant or a 4-course menu at Izumi restaurant. Enjoy the brilliant live performance of our pianist, Jason Jotty, from 7pm to 10pm, followed by DJ Fabrice Pierre for some great vibes to kick off 2022!

La Fourchette

Buffet-Rs 2,200

Starters

Cheese platter | Selection of cold cuts | Selection of cold seafood (fish, mussels, tiger prawns, crab) | Chicken liver mousseline with red fruits jam and croutons | Fresh tuna tartar topped with palm heart salad and lemon dressings | Tomato and mozzarella salad | Calamari salad with pepper and citrus dressing

Main Courses

Mushroom risotto with truffle oil and parmesan shavings | Grilled giant prawn with lemon butter sauce | Roasted Angus rib steak served with Yorkshire pudding and creamy gravy | Turkey roulade stuffed with chestnut with cranberry sauce | Roasted lamb chop with mint sauce | Salmon blanquette with dill | Seafood bouillabaisse served with rouille and crouton

Side dishes

Gratin dauphinois | Sautéed mix mushroom | Carrot Vichy | Sautéed mix vegetables | Sautéed baby potato with herbs

Standard Items include

Selection of salads | Dressings | Homemade breads | Steamed rice

Desserts

Red fruits crème brûlée | Cheesecake | Mini apple pie | Strawberry cake | Chocolate Opera cake | Ginger bread | Panettone | Selection of homemade truffle

Price per person including VAT

Stay the night
at **Rs 4,000**
for 2 persons
incl. breakfast

Izumi Teppanyaki

Menu-Rs 2,200

Lobster ceviche with sliced onion, bell pepper, tomato, fresh orange topped with sesame seeds

Izumi assorted uramaki platter

Seafood teppanyaki (prawn, squid, salmon) with fried rice and vegetables

OR

Wagyu striploin teppanyaki with fried rice and vegetables

Dessert buffet on La Place du village



BOOK
NOW!

T: 202 4964 / 202 4965
E: banquets@indigohotels.com

Indigo
MORE THAN
BUSINESS HOTELS

Labourdonnais Waterfront Hotel
www.labourdonnais.com

Le Suffren Hotel & Marina
www.lesuffrenhotel.com

Hennessy Park Hotel
www.hennessyhotel.com

Le Suffren Apart'hotel
www.lesuffrenaparthotel.com

The Address Boutique Hotel
www.addressboutiquehotel.com

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