



# Festive Season Brochure 2023





# Festive Activity Program

## Wednesday 27<sup>th</sup>

- 09:00 Morning Bike Fit
- 15:30 Authentic Mauritian Games
- 17:00 Beach Volleyball
- 17:00 Yoga
- 17:30 Sunset Kayak tour
- 17:30 Accoustic Solo guitar
- 17:30 Piano at Sunset bar - Solo violin
- 19:00 Torch Saga
- 20:30 Live Band Popular Music

## Friday 29<sup>th</sup>

- 08:30 Kayak morning tour
- 09:00 Morning Stretching
- 11:30 Aqua Gym
- 15:30 Table Tennis tournament
- 17:00 Beach Soccer
- 17:30 Petanque Apero
- 17:30 Sunset DJ & Sax Session at Coquillages Bar
- 19:00 Torch Saga
- 20:30 DJ Night

## Thursday 28<sup>th</sup>

- 08:30 Morning Hiking
- 10:30 Tennis Initiation
- 11:00 High Intensity Interval Training
- 15:30 Dart Tournament
- 17:00 Beach Soccer
- 17:30 Petanque Apero
- 17:30 Sunset DJ & Violin Session at Coquillages Bar
- 17:30 Classical Indian Trio Music
- 19:00 Torch Saga
- 20:30 Live Band



# Festive Activity Program

## Saturday 30<sup>th</sup>

- 08:30 Beach Circuit Training
- 09:00 Morning beach walk
- 11:30 Aqua Gym
- 12:30 Steel Drum
- 13:30 Mauritian Cuisine Cooking Class
- 15:30 Local Music instrument Initiation
- 17:00 Beach Volleyball
- 17:00 Tai Chi
- 17:30 Sunset Hike
- 19:00 Torch Saga
- 19:05 Trio Accoustic Strolling
- 20:30 Live Band Unplugged Music
- 21:00 Traditional Sega show

## Monday 01<sup>st</sup>

- 09:00 Beach jogging
- 10:30 Cardio Tennis
- 11:30 Aqua Gym
- 12:30 Strolling Trio
- 14:30 Treasure Hunt
- 15:30 Creative Craft Workshop
- 17:00 Beach Volleyball
- 17:00 Sunset Yoga
- 19:00 Torch Saga
- 19:05 Piano at Sunset bar - Duo Piano / Sax
- 20:30 Live Band Best of 80's
- 22:30 Dance with the DJ

## Sunday 31<sup>st</sup>

- 08:30 Morning Paddles Time
- 10:30 Bike Tour
- 11:30 Aqua Gym
- 12:30 Accoustic Girls Trio (Rox's & The Gurls)
- 15:30 Jam Jar Canvas painting
- 17:00 Beach Soccer
- 17:30 Sunset Paddles tour
- 19:00 Torch Saga
- 19:05 Trio Gala Dinner performance
- 20:30 Live Band
- 22:30 Special Live entertainment - Amazon Group
- 00:00 Dance with the DJ



# Festive Activity Program

## Tuesday 02<sup>nd</sup>

- 08:30** Bike Tour
- 11:30** Aqua Gym
- 13:30** Cocktail making class
- 14:30** Treasure Hunt
- 15:30** Pool tournament
- 17:00** Beach Soccer
- 17:30** Petanque Apero
- 19:00** Torch Saga
- 19:05** Piano at Sunset bar
- 20:30** Live Band Jazz Music

## Wednesday 03<sup>rd</sup>

- 09:00** Morning Bike Fit
- 11:30** Aqua Gym
- 14:30** Treasure Hunt
- 15:30** Authentic Mauritian Games
- 17:00** Beach Volleyball
- 17:00** Yoga
- 17:30** Sunset Kayak tour
- 17:30** Accoustic Solo guitar
- 19:00** Torch Saga
- 19:05** Piano Bar at Sunset bar
- 20:30** Live Band Popular Music

## Thursday 04<sup>th</sup>

- 08:30** Morning Hiking
- 10:30** Tennis Initiation
- 11:30** Aqua Gym
- 14:30** Treasure Hunt
- 15:30** Darts Tournament
- 17:00** Beach Soccer
- 17:30** Petanque Apero
- 17:30** Sunset DJ & Violin Session at Coquillages Bar
- 19:00** Torch Saga
- 19:05** Classical Indian Trio Music
- 20:30** Live Band



# Food & Drink - New Year's Eve

*Pomme  
d'Amour*

**31 December 2023 - Dinner**  
**Rs 8,000 / Adult**  
**Rs 4,000 / Child (4-12yrs)**



**Coquillages**  
MAURITIUS

**31 December 2023 - Dinner**  
**Rs 8,900 / Adult**  
**Rs 4,450 / Child (4-12yrs)**

Rates above are for non-residents as well as in-house guest on a Bed & Breakfast Basis.  
Half Board or Full Board guests dining at Coquillages Restaurant will be charged Rs 500 per person on top of the New Year's Eve Dinner.  
All Prices are inclusive of 15% VAT | 2 course meal (Main & Dessert) for child between 4-12 years old.  
All menu items are subject to change according to seasonality and availability | Beverages are not included.





# Pomme d'Amour - Sunday 31 December 2023

## Verrinnes

Shrimps with melon soup and lemon combava  
Octopus salad with chick peas  
Goat Cheese and carrot cheese  
Spicy avocado and calamari salsa  
Cucumber, mint and apple gazpacho  
Duck liver mousse with ginger crumble  
Smoked Duck breast with a compote celery  
Hummus with pistachio and lemon

## To start with

Prawns and green papaya flavoured with lime and honey  
Smoked marlin with taro and Mauritian spices  
Smoked duck and green asparagus  
Duet of fish, passion fruit salsa  
Mango tartar with crab carlet  
Palm heart salad scented with truffle  
Caramelised tofu and nuts salad, coriander and balsamic reduction

## Salad Bar

Sliced cucumber / Radish / Roma tomato / Watercress /  
Green cucumber and carrot sticks / Assortment of lettuces  
Cherry tomato beetroot and pumpkin carpaccio / Red  
cabbage / Red and yellow cherry tomato

## Condiments

Traditional mustard / Garlic with olive oil / Crushed chilli  
"Mauritian style" Candied baby onion / Gherkin / Croutons /  
Capers / Sun-dried tomato pesto Marinated mixed  
mushrooms / Marinated olives / Green and yellow roasted bell  
peppers / Grilled marinated artichoke hearts

## Oils and Dressings

Flavoured lemon oil / Balsamic vinegar / Hazelnuts vinegar /  
Shallot vinegar / Xeres vinegar / Red wine vinegar / Olive oil  
with red chilli / Flavoured vanilla oil / Extra virgin olive oil

## Dressings

Papaya dressing / Orange dressing / Passion fruit dressing /  
Lemon dressing / French dressing / Tartar sauce / Cocktail  
sauce / Mayonnaise with garlic Caesar dressing / Mustard  
dressing / Thousand Island dressing / Ranch dressing /  
Raspberry dressing / Mango dressing

## Selection of Cold Cuts

Smoked salmon, Smoked marlin, Fish Ceviche,  
Venison pate, Pate campagne

## Cheese Selection

Parmesan, Gorgonzola, Saint-Paulin,  
Goat cheese parsley  
Crispy goat cheese, Camembert, Brie

## Live Caesar salad & dressing

Prawns, Smoked marlin and smoked chicken

## Selection of Breads

Mini focaccia (tomato, olives, sea salt, herbs) /  
Mini rolls (poppy seeds, sesame seeds, polenta)  
Seven cereals bread / French baguette / Dried  
fruits bread, candied garlic bread / Olive bread /  
Cumin bread / Squid Ink bread / Ciabatta

# Pomme d'Amour - Sunday 31 December 2023

## Hot Soup

Green asparagus veloute scented with truffle oil  
Crab soup with coriander

## Foie Gras Station

Duck Foie Gras with fruit compote  
Assorted marmalades, grissini and toast

## Seafood Corner

Sea Urchins, Fresh prawns, Oysters  
Smoked salmon and Smoked marlin  
Baby Octopus, Crab carlet and green mussels

## Sushi and Sashimi Station

Red tuna sashimi

## From the Grill

Beef steak tenderloin  
Half Lobster  
Lamb Chops  
Tandoori marinated chicken  
Grilled jumbo prawns with lemon butter sauce

## Asian Corner

Mixed Fried noodles with chicken, prawns and egg  
Stir fried chicken with chilli and bell peppers  
Whole steamed fish with lemon grass and basil

## The Main Events

Chicken ballotine with creamy morilles mushrooms sauce  
Fish with Coquillages sauce  
Sautéed Seafood with bell pepper sauce  
Sautéed potato and Oyster mushrooms  
Vegetables with cherry tomato and basil  
Sautéed Mussels with saffron sauce  
Lobster American style

## Carving Station

Beef wellington stuffed with foie gras and mushrooms  
Roasted lamb with thyme sauce and honey

## Indian Corner

Matar Paneer  
Lamb Rogan Josh  
Seafood Kadai  
Butter Chicken  
Dhall Makhani

## Pasta Station

Raviolis and Tagliatelle - With truffle sauce

## Dholl Puri with Condiments

## Sweet Endings

### Selection of Christmas logs

Mango, thyme and apricot mousse  
Trilogy of chestnut, black currant and raspberry  
Wild berries tartlet  
Choux with almond milk cream  
Matcha green tea macaron  
Chocolate Monte Carlo  
Coconut, pineapple and caramel entremet (V)  
Strawberry and white chocolate tower (V)  
Citrus fruits and vanilla mascarpone Chantilly (V)  
Banana and passionfruit shooter (V)  
Milk chocolate and star anise shooter (V)

**Pre-order your bottle of Champagne  
for a special 20% discount**

# Coquillages - Sunday 31 December 2023

## Verrinnes

Shrimps with melon soup and lemon combava  
Octopus salad with chick peas  
Goat Cheese and carrot cheese  
Spicy avocado and calamari salsa  
Cucumber, mint and apple gazpacho  
Duck liver mousse with ginger crumble  
Smoked Duck breast with a compote celery  
Hummus with pistachio and lemon

## To start with

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Smoked marlin with taro and Mauritian spices  
Smoked duck and green asparagus  
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cabbage / Red and yellow cherry tomato

## Condiments

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Capers / Sun-dried tomato pesto Marinated mixed  
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peppers / Grilled marinated artichoke hearts

## Oils and Dressings

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with red chilli / Flavoured vanilla oil / Extra virgin olive oil

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sauce / Mayonnaise with garlic Caesar dressing / Mustard  
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## Selection of Cold Cuts

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Venison pate, Pate campagne

## Cheese Selection

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Goat cheese parsley  
Crispy goat cheese, Camembert, Brie

## Live Caesar salad & dressing

Prawns, Smoked marlin and smoked chicken

## Selection of Breads

Mini focaccia (tomato, olives, sea salt, herbs) /  
Mini rolls (poppy seeds, sesame seeds, polenta)  
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Sautéed potato and Oyster mushrooms  
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Lobster American style

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Roasted lamb with thyme sauce and honey

## Indian Corner

Matar Paneer  
Lamb Rogan Josh  
Seafood Kadai  
Butter Chicken  
Dhall Makhani

## Live Cooking

Marinated Prawn with Bell Pepper

## Dholl Puri with Condiments

## Sweet Endings

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Mango, thyme and apricot mousse  
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Wild berries tartlet  
Choux with almond milk cream  
Matcha green tea macaron  
Chocolate Monte Carlo  
Coconut, pineapple and caramel entremet (V)  
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Citrus fruits and vanilla mascarpone Chantilly (V)  
Banana and passionfruit shooter (V)  
Milk chocolate and star anise shooter (V)

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## Our Festive Cocktail - Rs 750

### Salted Honey Rum Fashioned

**Chamarel rum Gold, Honey Syrup, Pinch of smoked sea salt, Dash of orange bitters and Dash of Angostura bitters**

### Blood Orange Malfi Spritz

**Malfi Blood Orange Gin, Aperol, Orange syrup, lemon juice, cranberry juice and Prosecco**

### Jameson Ginger and Pear

**Jameson original, Pear Nectar and Ginger Ale**

### Under The Christmas Tree

**Beefeater Gin, Pine Syrup, Grenadine, Lemon juice, Soda and Prosecco**

### After Eight

**Absolute vodka, crème de cacao, crème de menthe, Monin matcha syrup, half and half**

## Our Festive Cocktail Zero %

### Lyre's Christmas Fizz - Rs 550

**Lyre's London Dry Spirit, Orange Marmalade, Pear Purée, lemon juice and Ginger Ale**

### Lyre's Christmas Punch - Rs 550

**Lyre's White Cane spirit, cranberry juice, spiced maple syrup and soda water.**

### Grena Colada - Rs 350

**Pineapple Juice, Coconut Cream, Grenadine Syrup**

### Santa's Strawberry Mojito - Rs 350

**Lime Wedges, Mint, Strawberry Syrup, Soda**



# OUR SPA OFFERS

**22 December - 31 December**

A FESTIVE TREAT THAT'S TRULY MEMORABLE

Purchase any five Spa Gift Certificates and we'll treat you to a complimentary 55 minutes treatment

.Book a 75 minute Shiatsu Massage and get an additional 15 minutes head massage - Rs 5,100





# Hilton

MAURITIUS RESORT & SPA

**All prices in this brochure are in Mauritian Rupees and inclusive of 15% VAT**

**For more information & reservations:**

**Call: +230 403 1000 | Email: [Monisha.Jankee@Hilton.com](mailto:Monisha.Jankee@Hilton.com)**

**Hilton Mauritius Resort & Spa, Coastal Road, Wolmar, Flic en Flac, Mauritius**