



the *Mirador* hotel

THE MIRADOR TIMES

MARCH 2024



Mishri

Redefining Sweetness, Pure for Sure!

Embark on an unparalleled journey with The Mirador Hotel's latest offering, Mishri - a haven of sweetness that

transcends taste, creating cherished narratives in every bite. Opened on December 14th at The Mirador Hotel, Andheri East, Mishri promises to indulge patrons in the purest form of love through an exquisite array of sweets and savouries.

Mishri, known as Rock Sugar or Sugar Candy in English, is more than a sweet shop; it's a collection of special moments that accompany you through every phase of life. Rooted in tradition, Mishri draws inspiration from its sacred association as a "Prasad" offered to Hindu deities. In Hindu

Climb on board a captivating journey through Mishri's menu - a mesmerizing collection of sweet sensations, where each specialty promises an extraordinary and delightful experience. From the opulent richness of Anjeer & Date Burfi to the exotic allure of Tiramisu, each creation stands out as a masterpiece, showcasing culinary finesse. Immerse yourself



in the exquisite world of Chocolate-Based Mithai, featuring the luxurious Malai Barfi, or relish the unique fusion of flavours in our Sugar-Free Kaacha Gola Sandesh. The Flavoured Milk varieties, including Nutty Choco Hazelnut Milk and the tropical delight of Kesar Banganapalli Milk, introduce a refreshing twist. Mishri seamlessly blends tradition with innovation in every delectable bite. Beyond sweets, Mishri also offers an assortment of savoury delights, from Punjabi Samosa and Masala Ghugara to Nylon Khaman, ensuring a perfect balance for every discerning palate.

Beyond exquisite taste, Mishri holds medicinal value according to Ayurveda. Each sweet is thoughtfully prepared to impart health benefits, from improving eyesight to alleviating fatigue and balancing bodily functions.



Mishri at The Mirador Hotel is an experience that blends age-old recipes with modern offerings, offering a mélange of sinful flavours, fragrances, and pleasing colours that stir the senses. Leave yourself touched with nostalgia and wrapped in memories after every moment spent there.



mythology, Lord Krishna presented a "Bhog" of Makkhan Mishri - white butter and sugar candy, symbolizing the divine and the pure.



Magazine *Bakery Review*

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Mishri at The Mirador Hotel is thrilled to be spotlighted in the "Bakery Review" magazine's February-March 2024 edition.

This honor reflects our passion for innovative Indian sweets and commitment to quality. The feature showcases our unique blend of traditional and modern culinary artistry, marking us as a standout in the section.

We're proud of this recognition and excited to share our celebrated creations with you. Join us to taste the excellence that caught "Bakery Review's" eye!

Sweet Symphony at Mishri

Mirador Hotel Mumbai's latest offering, Mishri, promises to indulge patrons in the purest form of love through an exquisite array of sweets and savouries. Mishri, (which, in English, means Rock Sugar or Sugar Candy) is more than a sweet shop; it's a collection of special moments that accompany you through every phase of life.

Its menu has a collection of sweet sensations, where each specialty promises an extraordinary and delightful experience. From the opulent richness of Anjeer & Date Burfi to the exotic allure of



Tiramisu, showcases culinary finesse. Besides delicacies like Chocolate-based



Mithai, featuring the luxurious Malai Barfi, it offers a unique fusion of flavours in Sugar-Free Kaacha Gola Sandesh. The outlet seamlessly blends tradition with innovation in every delectable bite. Beyond sweets, Mishri also offers an assortment of savoury delights, from Punjabi Samosa and Masala Ghugara to Nylon Khaman, ensuring a perfect balance for every discerning palate.

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THE CULINARY *Kaleidoscope*



Mondays

COLONIAL BLENDS

Tuesdays

MADRAS JOURNEY



Wednesdays

**FROM TIDE TO
TABLE**



Thursdays

**REDEFINING MEENA
BAZAAR**

Fridays

**DASTARKHAN -E-
NAWAB**



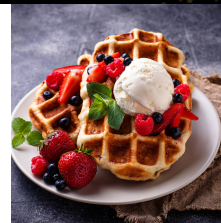
Saturdays

SOUTHERN SIZZLE



Sundays

HARVEST HUES



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Kokum Cream



Picante



Grape Cooler



*Orange
Americano*



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Biskotti.
ARTISAN CAFE

Aam-azing Fiesta



Blazing Hot Chocolate

Sensory Elevation: Biskotti's Blazing Hot Chocolate – A Symphony of Chocolate and Torched Marshmallow



A visual delight and a taste sensation, the torched marshmallow on top of your steaming cup adds a layer of caramelized sweetness that perfectly complements the velvety richness of the hot chocolate beneath. The careful torching not only creates a captivating presentation but also imparts a unique smokiness to the marshmallow, elevating the entire drinking experience.

Affordable Luxury

Indulging in a premium hot chocolate experience shouldn't break the bank. Biskotti understands this, which is why we're offering our Blazing Hot Chocolate at an attractive price of just Rs. 249. We believe that everyone should have the opportunity to savor the exquisite combination of flavors and textures without compromising on quality.

Perfect for Every Occasion

Whether you're seeking a comforting treat on a chilly day, a sweet escape during your work break, or a delightful conclusion to a sumptuous meal, the Blazing Hot Chocolate fits the bill. Its versatility makes it the perfect companion for any occasion, turning ordinary moments into extraordinary memories. Visit Biskotti today and treat yourself to a cup of pure bliss.

Biskotti, the epitome of delightful indulgence, has added a sizzling twist to its beverage menu with the launch of the Blazing Hot Chocolate. This new addition promises to elevate your hot chocolate experience to a whole new

level, offering a tantalizing blend of rich flavors and an unforgettable visual spectacle.

Variety in Every Sip

At Biskotti, we believe in catering to diverse tastes, and our Blazing Hot Chocolate is no exception. Available in three delectable options - dark, milk, and white chocolate - each variant brings a unique character to your cup. Whether you prefer the intense richness of dark chocolate, the smooth sweetness of milk chocolate, or the creamy allure of white chocolate, we have something to satisfy every chocolate lover's cravings.

Torched Marshmallow Extravaganza

What sets our Blazing Hot Chocolate apart is the pièce de résistance - the torched marshmallow.



The Mirador *Banquets*



Unlock the door to unforgettable events at The Mirador Hotel! From high-powered meetings and training sessions in our state-of-the-art board rooms to dream weddings and vibrant social events in our elegant banquet halls, we've got the perfect space for every occasion. But why stop at perfect? Dive into our exciting, customizable party themes and turn your gathering into the talk of the town.

Curious? Intrigued?

Give us a call and let's make your next event not just memorable, but legendary. Your extraordinary experience begins with a simple call.

Reach out now!

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Chic & Cheer Luncheon

The Mirador Hotel celebrated Women's Day with unparalleled flair, hosting the "Chic & Cheer Luncheon" for its distinguished women guests. The event was a vibrant affair, featuring a

curated buffet of special dishes, live singing performances, and engaging activities like bangle making, mehendi, and nail art. These offerings were not just about entertainment; they were a tribute to the spirit of womanhood, allowing guests to indulge in creativity and self-expression. A thoughtful return gift for each lady added a personal touch, ensuring the day was remembered fondly.

Feedback from the attendees was overwhelmingly positive, underscoring the success of the luncheon in creating a joyful and inclusive atmosphere. The "Chic & Cheer Luncheon" at The Mirador exemplified how thoughtful details and a commitment to celebrating diversity can elevate an event from ordinary to extraordinary. It was a day of elegance, empowerment, and unity, leaving an indelible mark on the hearts of all who participated, and setting a high standard for future celebrations.



Empower, Inspire, Conquer

Celebrating the Women of Mirador





Words of Wisdom

Courage doesn't always roar. Sometimes courage is a quiet voice at the end of the day saying, 'I will try again tomorrow.'

-Mary Anne Radmacher



Corporate Humour

What's the best thing about teamwork?
Someone else to blame.



After a certain age in life 31st March is
more exiting than 31st December!



A conference call is the best way for a
dozen people to say "bye" 300 times.



The Wi-Fi password is 'MeetDeadlinesFirst',
but no one's connected yet.



Our office is environmentally friendly; we
recycle excuses and paper.



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