

the *Mirador* hotel

# THE MIRADOR NEWSLETTER

WHERE EVERY  
STAY TELLS A  
STORY



the *Mirador* hotel

Welcome

Your Comfort is our priority!







Global guests, local  
warmth







# Live music at House of Asia

Every Thursday & Friday evenings





# Happy hours at House of Asia

Everyday from 6pm to 8pm







# Christmas hampers

9594959999, 9594958880





the  rador  
hotel

# Christmas Brunch

Join us for a Jolly Good Time at Our  
Christmas Brunch

Unlimited buffet, sangria, vodka & gin  
cocktails, and Carlsberg beer for just

**₹2000/-\***

WEDNESDAY  
12.30 to 3.30

house of  
asia

25TH DEC  
2024

9594958880, 9594959999

**\*T&C Apply**



the *mirador*  
hotel

# 2025 NEW YEAR

## CELEBRATION PARTY

RING IN THE NEW YEAR WITH  
BEATS, BITES & BOTTOMLESS CHEERS!

**DON'T MISS OUT ON:**

FREE ENTRY

LIVE MUSIC

UNLIMITED BUFFET DINNER

UNLIMITED DRINKS

BUTLER SERVICE

**31<sup>ST</sup> DEC**  
**2024**

house.of  
asia

RESERVE YOUR TABLE :

9594958880, 9594959999

\*T&C APPLY



# NEW YEAR PACKAGES

## SOLO GROOVE UNLIMITED

**Rs.2,000/-\* + 18% Taxes**

- Buffet Dinner
- Singer
- Whiskey
- Vodka
- Gin
- Wine
- Beer

## SQUAD PARTY UNLIMITED

**Rs.25,000/-\* + 18% Taxes (Min 10 pax)**

- Buffet Dinner
- Singer
- Butler Service
- Whiskey (2 Btl)
- Vodka
- Wine (2 Btl)
- Beer (12 Pint)

## STAY & SLAY NYE PACKAGE

**Rs.12,000/-\* + 18% Taxes**

- Mirable Room
- Buffet Dinner
- Singer
- Whiskey
- Vodka
- Gin
- Wine
- Beer

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# Brews & Bites

Special combos at Biskotti





# CHRISTMAS *Plum Cake*

## INGREDIENTS

- 400gms All Purpose Flour
- 300gms Granulated Sugar
- 200gm Unsalted Butter, Softened
- 200gms Yogurt (or Buttermilk)
- 4tsp Baking Powder
- 1tsp Salt
- 1tsp Vanilla Extract
- 1 cup Finely Chopped Fresh or Dried Plums (or Other Fruits)

## METHOD

- Preheat oven to 150°C (300°F). Grease & flour a 20cm (8in) round cake pan.
- In a large mixing bowl, whisk together flour, sugar, baking powder & salt.
- In another bowl, whisk together butter, yogurt, & vanilla extract.
- Add the wet ingredients to the dry ingredients & mix until well combined.
- Fold in chopped plums & walnuts (if using).
- Pour batter into prepared pan & smooth top.
- Bake for 1 hour 15 minutes or until a toothpick inserted comes out clean.
- Remove from oven & let cool in pan for 10 minutes..
- Transfer to wire rack to cool completely.





house.of  
asia

Biskotti.  
ARTISAN CAFE



# Contact

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