

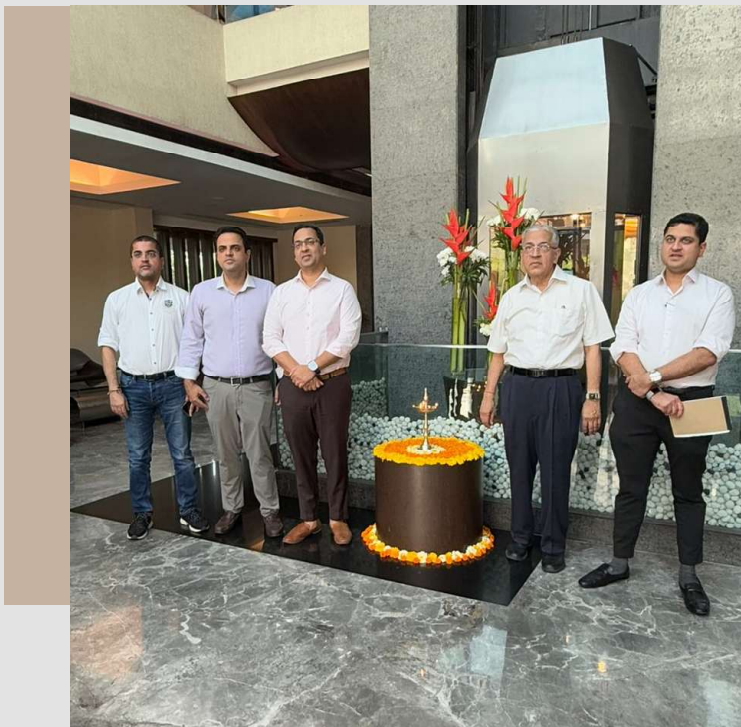


The Mirador TIMES



NEWSLETTER





THE MIRADOR AT 23

From our very first welcome
to 23 incredible years of
hospitality—thank you for
being part of our journey!

Here's to many more
milestones ahead!



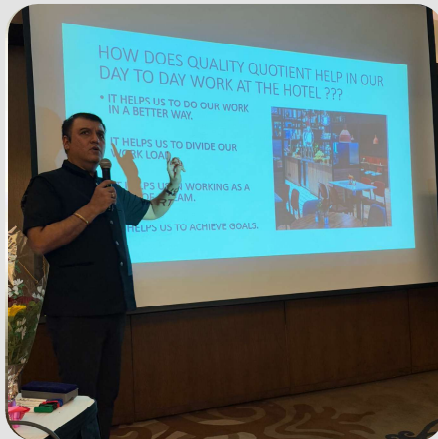
GUESTS FROM AFAR



At The Mirador, every guest brings a piece of their world – and we welcome them with the essence of ours. From traditional Indian warmth to thoughtful modern comforts, we take pride in being a space where diverse cultures connect, celebrate, and feel at home. Here's a glimpse into these beautiful global exchanges.



HOSPITALITY 2K25 – QUALITY QUOTIENT TRAINING



At The Mirador Hotel, we believe that excellence is a journey, not a destination—and continuous learning is the key! Our team had the incredible opportunity to attend a Hospitality 2K25 – Quality Quotient training session with celebrity chef Dr. Kaviraj Khialani.

From understanding how every department contributes to a seamless guest experience to discussing the importance of service quality in creating lasting memories, the session was packed with valuable takeaways.

COMMUNICATIONS TRAINING



At The Mirador Hotel, we believe that great hospitality starts with great communication. Our team recently participated in an insightful Communications Training session to enhance collaboration, guest interactions, and teamwork.

By sharpening our communication skills, we aim to create seamless experiences—whether it's with our guests or within our team.



PROTECTING & RESTORING YOUR ENERGY IN A HIGH-INTERACTION ENVIRONMENT



Our team at The Mirador had the opportunity to attend an insightful workshop with Ms. Swati Mishra, Reiki Master, Shamanic Practitioner, & Mentor.

Through guided meditation & techniques using white light & green light energy, she shared powerful ways to cleanse the aura, maintain positive energy, & stay centred in high-interaction environments.

It was more than a session—it was a moment of pause, reflection, & inner renewal. Caring for our energy is the 1st step to caring for others.

TALK 2 MUSIC WORKSHOP



Our Talk to Music session with Swapnil Wedhikar from BMad Global Music Academy offered just that – a soulful space to slow down, reconnect, & restore. Through music, meditation, & shared moments of reflection, our team explored the deep connection between emotional wellbeing & everyday interactions.

It was a session filled with lightness, laughter, and learning – helping us think lighter, live brighter, & grow stronger together. A heartfelt highlight was our GM, Mr. Bhatia, closing the session with a beautiful solo that truly resonated with the room.



THE AAM AFFAIR

Dive into The Aam Affair—our summer mango festival packed with irresistible mango creations. From mocktails to desserts, every bite is a reason to come back for more.

10th April to 31st May



GRAPE COOLER



KOKUM CREAM



SUMMER COOLERS



PICANTE



**ORANGE
AMERICANO**

Refreshing ways to chill this summer, now pouring at
The Mirador all summer!



LONGEST HAPPY HOURS

12pm to 8pm Daily at 50% Off*

022 66495099, 9594958880

***T&C Apply**



AFFOGATO

A timeless Italian indulgence - rich, smooth and utterly irresistible only at Biskotti



THE MIRADOR BANQUETS

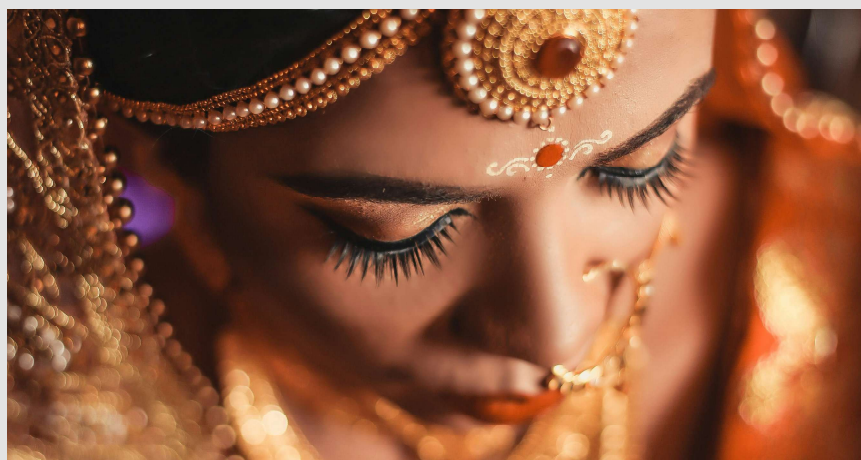
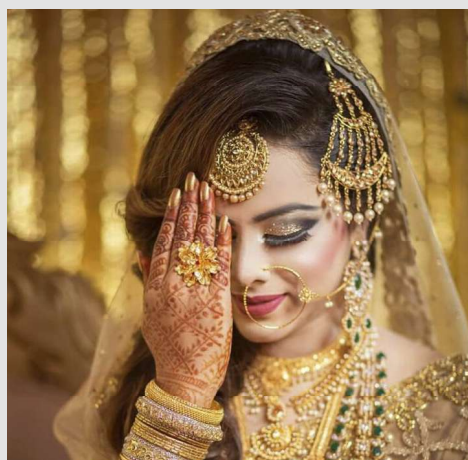
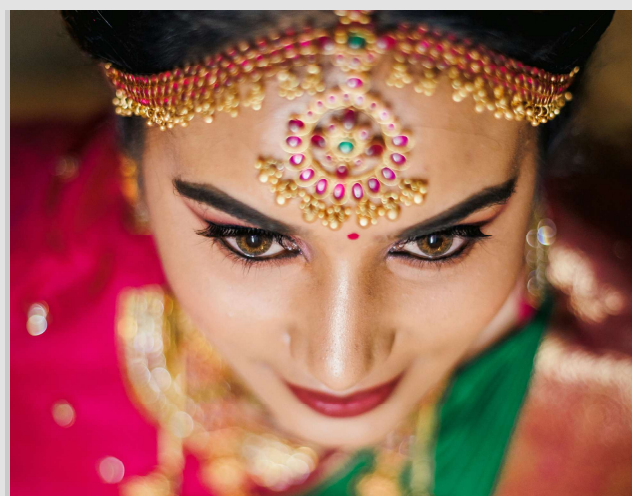
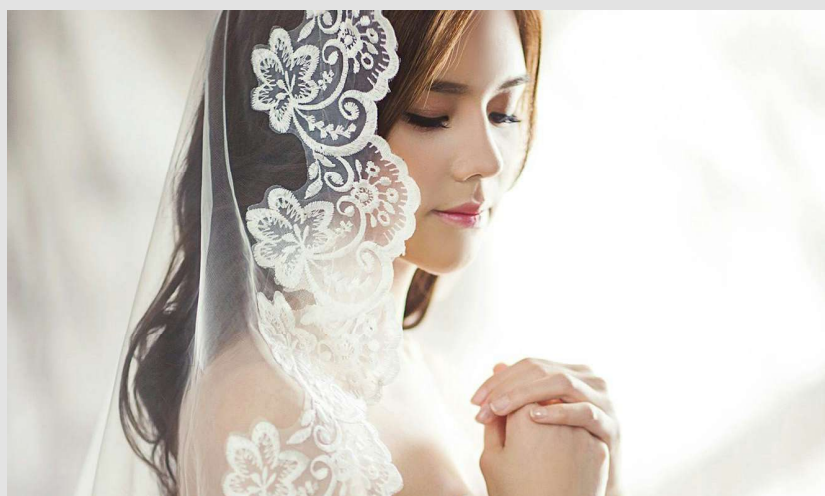
Where every celebration is elevated with elegance, impeccable service, and thoughtful detail. From intimate gatherings to grand affairs, our versatile spaces and curated experiences ensure your moments become lasting memories.

BRIDES OF INDIA AT THE MIRADOR

From first look to last dance — perfection lives here.
A venue crafted with love for your once-in-a-lifetime celebration.

✉ banquets@themirador.com
event.sales@themirador.com

☎ 9136763600, 9594958885





BREEZY DAYS, EASY WAYS



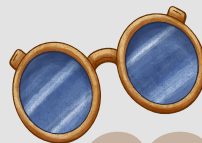
01 HELLO Summer

Add slices of cucumber, mint, lemon, or berries to your water for a refreshing sip all day.



03

Boil lemon slices, rosemary, and a splash of vanilla extract in water for a DIY natural home fragrance.



02

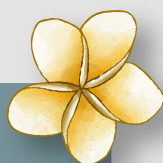


For cool summer salads and soups, chill your plates and bowls for 10 minutes before serving — it makes a huge difference!

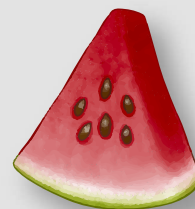


04

Decorate your space with fresh flowers, light cotton fabrics, and a bowl of lemons for a fresh look and feel.



HYDRATION IS
YOUR HIDDEN
SUPERPOWER





it's Gado Gado TIME



INGREDIENTS

- Carrots
- Cucumber
- Potatoes in Half
- Beetroot
- French Beans
- Cherry Tomato
- Chopped Coriander Leaves
- Peanut Sauce
- Crushed Peanuts

METHOD

- Cut the carrots, beetroot and cucumber in thick batonnet
- String the french beans and cut it in finger long
- Blanch all the cut vegetables and keep them aside
- Cut the cherry tomato in half
- Take all the vegetables in a mixing bowl, add peanut sauce and toss it well
- Arrange the salad in a salad bowl, sprinkle the chopped coriander leaves, and crushed peanuts on top
- The serving temperature of salad should not be above 5°C



PINEAPPLE & CUCUMBER SOUP

INGREDIENTS

- 2 cups fresh pineapple (chopped)
- 1 small cucumber (peeled and chopped)
- 1/2 cup cold coconut water (or plain cold water)
- 1 tbsp lime juice
- A small piece of ginger (optional)
- Salt
- Fresh mint leaves for garnish

METHOD

- Blend the pineapple, cucumber, coconut water, lime juice, ginger (if using), and salt until smooth.
- Refrigerate for an hour or until well chilled.
- Pour into bowls or glasses and garnish with fresh mint.



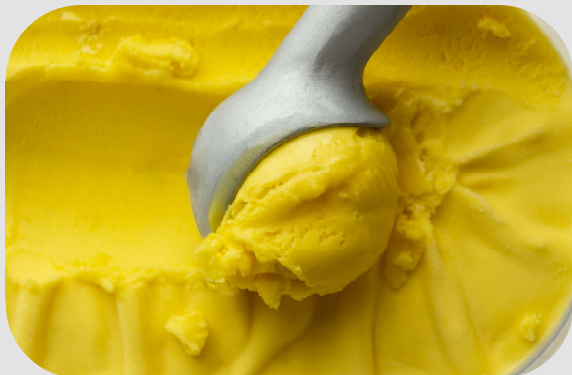
Mango Sunset Scoop

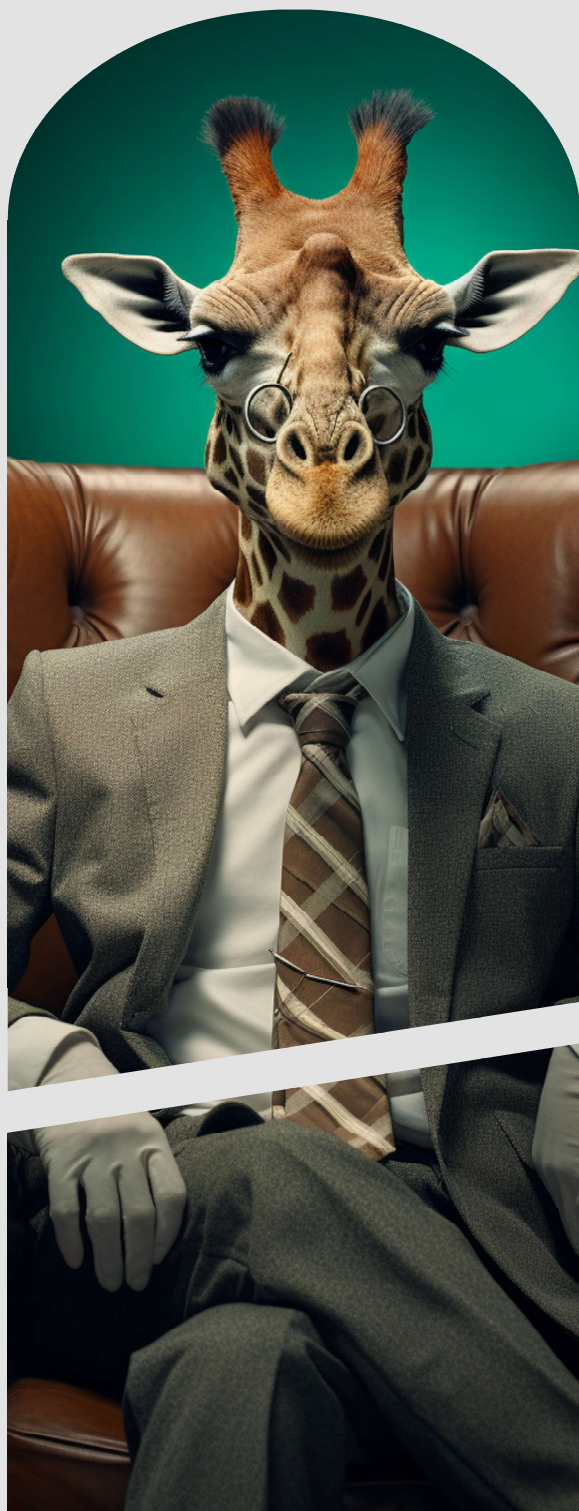
INGREDIENTS

- 2 ripe mangoes (pureed)
- 1 cup sweetened condensed milk
- 2 cups whipped cream (cold and stiffly whipped)
- Few mango chunks (optional)

METHOD

- Gently fold mango puree into condensed milk.
- Add whipped cream and fold until smooth.
- Pour into a container, add mango chunks on top (optional), and freeze for 6–8 hours.
- Scoop and serve!





CORPORATE HUMOUR

The only exercise I get at work is running out of patience and jumping to conclusions.

Office air conditioning has two settings: arctic tundra or Sahara desert.

Performance reviews: where compliments come with a 'but' attached.

'Just a few minor edits' always means rewriting the entire thing.

Every email marked 'urgent' somehow arrives at 5 PM.



QUOTE

A ship in harbor is safe, but that's not what ships are built for.




-John A. Shedd




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