



We invite you to relish the grand magic of our resort

FESTIVE NEWSLETTER 2023



*From Santa
For you*

Christmas is just around the corner, and I know you're counting down the days. My elves, the reindeers and I are ready for the most anticipated season at the Palace.

In this time of year, every room is filled with sparkling lights, every dish is hearty and every toast is heartfelt. With every laugh that echoes and every gift unwrapped, happiness and warmth abound.

May your heart and home be filled with all the joys of the festive season.

Merry Christmas from Emirates Palace
Mandarin Oriental, Abu Dhabi.



A Dazzling Affair

Usher in this festive season with the highly anticipated annual Christmas tree lighting ceremony at the Grand Dome on Friday, the 8th of December at 6 pm.

Watch the Palace glow from within and experience the children's choir, creating an unforgettable festive celebration for the entire family.

Hello, 2024

Join us for a night of revelry partying under the stars amidst fireworks by the beach as our world-class entertainers and guest DJ set the mood.

The celebrations promise a dazzling start to the New Year.

DMC Theatre at Broadway

As magician and mentalist of choice to royalty, presidents and prime ministers, Drummond Money-Coutts (DMC) is one of the most distinguished names globally. Join him and experience The Impossible at the Palace.

BROADWAY

FRIDAY

9.00 pm

SATURDAY

6.30 pm & 10.30 pm

SUNDAY

6.30 pm



For more information or bookings, please visit [mandarinoriental.com/abu-dhabi](https://www.mandarinoriental.com/abu-dhabi) or contact us on helloMO.



Mandarin Oriental Silent Night



Marking its ninth year, The Spas at Mandarin Oriental invite guests to disconnect and ‘turn down the volume’ with their annual ‘Silent Night’ event on 13 December at 6 pm.

DECEMBER SPECIALS

FESTIVE SPA-RKLE

	Duration	Price AED
Celestial Black Diamond Non-Surgical Face Lift	90 mins	1,470
Bastien Gonzales’ Manicure	45 mins	320
Bastien Gonzales’ Pedicure	60 mins	520
		2,310

ULTIMATE GROOMING

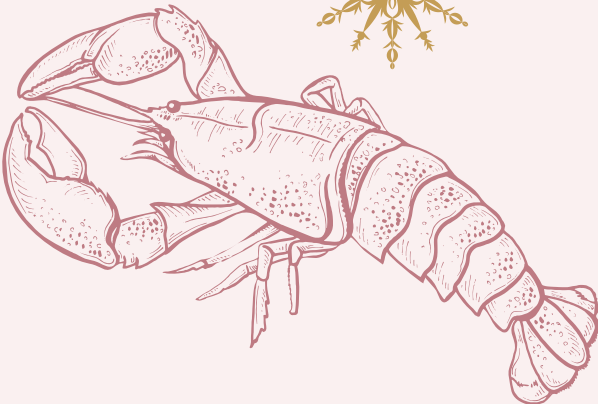
	Duration	Price AED
Le Hammam Maroc or Turkish Bath	60 mins	850
The Ultimate Italian Grooming Experience (Acqua di Parma)	60 mins	420
Bastien Gonzales’ Pedicure	60 mins	520
		1,790

COUPLE’S EXPERIENCE

	Duration	Price AED
Oriental Essence AED 735 per person	60 mins	1,470



CHRISTMAS COMFORT SPREAD



Lobster Omelet

A Broadway Special

SAUCE DIJON

240g Hollandaise • 50g Cheddar Cheese • 50g Gruyère Cheese • 100g Double Cream • 90g Dijon Mustard • 125g English Mustard • ½ pc of lemon for juice

METHOD

1. Ready hollandaise sauce with thick consistency.
2. In a bowl, mix cream, Dijon mustard, English mustard, and both cheeses until fully combined.
3. Add lemon juice and mix.
4. Fold hollandaise and mustard mixture together.
5. Set aside mixture at room temperature.

LOBSTER TAIL

800g-1kg Boston Lobster • Water • Salt • Ice Bath

For Glaze

Lobster Jus - available in groceries

METHOD

1. Find a deep pot with a lid, fill the pot with water enough to submerge the whole lobster.
2. Bring the pot to a boil and add salt.
3. Put lobster in the pot, cover with lid and cook for 3 minutes, remove lobster and shock in ice bath and remove the claws.
4. Cook the claws back in the water for another 3 minutes and shock in water.
5. Deshell lobster, cut the tail in half lengthwise.
6. Cut the tail in 2.5cm cubes.
7. Heat up a pan add the lobster jus and lobster tail (chopped) and slowly reheat together.

SCRAMBLED EGG

3pcs Whole Eggs • 25g Milk • 10g Butter • 1g Salt

METHOD

1. In a bowl, crack the whole eggs and add milk, whisk together until fully mixed and fluffy.
2. Get a nonstick pan and heat it up to medium heat.
3. Add butter and melt it gently.
4. Put egg mixture in the pan and mix slowly with a spatula.
5. When egg consistency is still wet and not runny, stop the cooking process.

Scrambled Eggs • Lobster Tail in Lobster Jus • Grated Gruyère Cheese • Maldon Salt • Sauce Dijon

METHOD

1. Pre heat oven (top heat setting).
2. Get a shallow copper pan, add the eggs flat on the pan, add some maldon salt to taste.
3. On top of the eggs add the lobster tail and spread it out to make it even.
4. Add grated Gruyère cheese on top of the lobster.
5. Add sauce Dijon to the pan, make sure to cover the lobsters and make it flat.
6. Cook in the salamander until the surface is fully gratinated.

Panettone

By Chef Luigi from Talea by Antonio Guida

FOR DOUGH

100g Flour • 60ml Water • 10g Yeast

Mix all ingredients and wait 40 mins for dough to rise

FOR PANETTONE

250g Flour
100g Sugar
100ml Water
6 Egg Yolks
4g Salt
150g Butter
1 Spoon Honey
120g Candied Orange
120g Raisin

METHOD

1. Mix flour, sugar and 50ml water.
2. Add water to mixture till dough absorbs all the water.
3. Add egg yolk one by one and then butter in 3 batches.
4. Add salt, candied orange and raisin and mix.
5. Let the dough sit and raise 3 times its size.
6. Fold the dough and make it round. Put dough into mold.
7. Let the dough raise till the top and thinly cut the top later into four, adding a cube of butter on each side.
8. Bake at 170 degrees for 40-45 mins.

Floradora Cocktail

Inspired by Episodes

50ml Bombay Sapphire Gin • 25ml Lime Juice • 25ml Raspberry Liqueur • Ginger Ale • Lime or Raspberries

METHOD

1. Fill a cocktail shaker with ice and add the gin, lime juice, and raspberry liqueur.
2. Shake to mix and strain into a highball glass with ice.
3. Top up with ginger ale and garnish with lime or raspberries.



The Palace Playlist

Presenting a specially curated playlist by our very own colleagues, just for you.

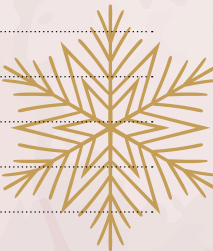
Catch these tunes throughout your stay here and get into the swing for Christmas.

SONG

- ▶ Christmas Beat
- ▶ Run Rudolph Run
- ▶ Winter Wonderland
- ▶ The Nutcracker
- ▶ Do They Know It's Christmas?
- ▶ Christmas Banquet
- ▶ Felix Navidad (Yves V Edit)
- ▶ Warm in December
- ▶ You're a Mean One, Mr. Grinch
- ▶ O Tannenbaum

ARTIST / STYLE

- Space Beats
- Chuck Berry
- Sam Feldt
- Pyotr Ilyich Tchaikovsky
- Band Aid
- Jazzy Christmas Beats
- F4ST, Yves V
- Samara Joy
- Leif Shires, Pat Coil, Jacob Jezioro, Danny Gottlieb
- Vince Guaraldi Trio



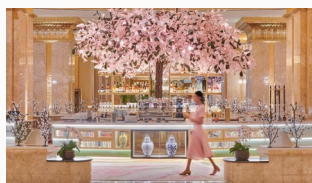
Cuisine & Celebrations

*** Jolly *** Offerings



TALEA

Dine at the terrace of our Michelin-starred Italian restaurant featuring a 5-course menu and homemade panettone. AED 650



EPISODES

Let Episodes take you on a seasonal journey through its Tea Apothecary, Deli, Cake Shop and Gelateria. Festive Afternoon Tea, AED 285.

BROADWAY

Experience revived classic cocktails combined with world-class entertainment in this French-American brasserie offering a 4-course Christmas sharing menu, from 3 pm to late. AED 650 per person.

SAND & KOAL

The scenic, beach-front setting allows for casual lounging and meals cooked over open fire. Christmas Eve signature 4-course sharing menu, AED 650 per person.



LEBANESE TERRACE

Savour the flavours of a Levantine kitchen with classics prepared by Chef Gilber Sakr.

HAKKASAN

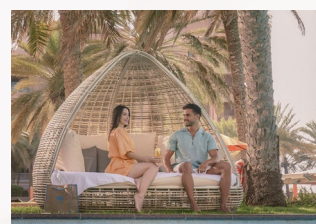
A stylish Michelin-starred Cantonese restaurant serving a bespoke dim sum menu and dishes inspired by ancient recipes.

MARTABAAN BY HEMANT OBEROI

Our acclaimed Indian restaurant affords an exclusive accent to the culinary canvas at the Palace. Christmas Eve 5-course set menu, AED 399 per person.

ALMA

Situated at the edge of our swimming pool, diners can enjoy comfort food with South American flavours and drinks.



*** THE NIGHT *** BEFORE CHRISTMAS

24 December
6.30 to 10 pm

VENDÔME

Indulge in a festive dinner buffet during Christmas Eve featuring all-time classics and international favourites accompanied by live music. Starting from AED 395 per person.

CHRISTMAS BRUNCH BY THE SEA

25 December
12.30 to 4 pm

SAND & KOAL

Set menu and pass-arounds

BROADWAY

Sharing-style set menu

VENDÔME

Family-style buffet and live entertainment

AED 550 with soft beverages
AED 650 with house beverages
AED 750 with bubbles



31 DECEMBER

Indulge in an evening of elegance, delectable fine cuisine and captivating artists.

DRESS CODE: RESORT GLAMOUR

WELCOME RECEPTION

Under the Dome
7 pm onwards

DINNER EXPERIENCE

At the restaurant of your choice
8.30 pm onwards

PARTY CELEBRATIONS

Featuring live band, international DJs and more musical performances

Palace Terrace
10 pm onwards

INTO THE NEW YEAR

ABU DHABI'S MOST ANTICIPATED FIREWORKS

By the Beach
Midnight

AFTER PARTY

Palace Terrace
Till late

AED 4,500 per person, for the entire event
from 7.30 pm till late, includes drinks

AED 2,500 per person,

Party Celebrations from 10 pm till late,
includes drinks



Scan QR code to enjoy a seamless booking experience.

For all spa, leisure, culinary and festive experiences, kindly ensure that you have made your reservation prior to the promotion dates.



Leisure & Pleasure



Fitness Itinerary

1 December onwards

AQUA AEROBICS

6 to 6.30 pm, Mondays

TRX

6 to 6.30 pm, Tuesdays

BOXING CLASSES

9 to 9.45 am, Wednesdays
6 to 6.45 pm, Fridays

OUTDOOR CYCLING

6 to 6.45 pm, Wednesdays

HATHA YOGA

8.30 to 9.30 am, Sundays



Activities are complimentary for hotel guests
24 hours booking in advance is advised
Ext. 7311/8400 Email: moauh-beachclub@mohg.com



Reserve your court
for a friendly match,
tournament or coaching
session this season.

6 am to midnight, daily



What's the Weather?

☆ Day Temperature	28°C	82°F
☆ Night Temperature	17°C	62°F
☆ Sunshine Hours	11	

Travel like the Bedouins

Indulge in family adventures by embarking on a camel ride commencing at the Resort Hub, led by a local guide with a breathtaking beach panorama.

Giddy Up!

Awaken your inner equestrian with a ride along our private beach. 6.30 am to 12 pm every Thursday. On other days with 24 hours booking in advance. AED 300 per person



Find your Thrill

Choose your favourite water sport — there's plenty to enjoy. Carve through the water, catch some air off of jumps, and perform tricks and flips. Explore our options at the Resort Hub now.

JUSTIN ANDRIES AT THE SPA

10 am to 7 pm
14 to 23 December

Energy Reading	75 mins	AED 990
Birth Chart Reading	75 mins	AED 990
Group Meditation	60 mins	AED 110

Spot our Falcons

Enjoy breakfast and meet our resident falconer at Vendôme Terrace from 7 to 11am



Winter Kids Camp

Our Kids Camp is a fun and exciting way for kids to spend their vacation filled with a wide range of activities in a safe and nurturing environment to learn and grow.

11 to 29 December
8.30 am to 3.30 pm

★ ★ ★

Daily Rate: AED 375 advance booking | AED 445 walk-in
Weekly Rate: AED 1,595 advance booking | AED 1,700 walk-in



MORE FESTIVE FUN

ORNAMENTS MAKING

Kids Club
23 December, 4 to 5 pm

CHRISTMAS MOVIE

Junior Football Pitch
24 to 25 December, 6 to 7 pm

GINGERBREAD FAMILY COMPETITION

Cascades
24 December, 3 pm

FAMILY GAMES

Kids Club
30 to 31 December, 2 pm



ACQUA DI PARMA BARBIERE

Luxury grooming rituals featuring our highly trained Master Barber Tony Habib.

5 Holiday Gift Ideas from Episodes



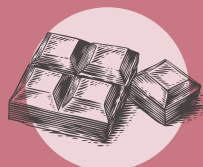
Emirates Palace
Honey



Gingerbread
House



MO Signature
Gift Box



Chocolate Bars with
Gold Sprinkles



Soy Candles
(Cinammon-Toffee
or Caramel Scented)

For more information or bookings, please visit mandarinoriental.com/abu-dhabi or contact us on helloMO.