

# The Gazette

NEWS, VIEWS AND THINGS TO DO AT THE OBEROI, GURGAON. DECEMBER 2014 - FEBRUARY 2015.



#### The Gazette



Dear Guest,

Welcome to the festive edition of The Gazette as celebrations take centre stage at The Oberoi, Gurgaon.

Our patisserie offers unique gift hampers laden with homemade goodies that are perfect for your family, friends and business associates. Enjoy the finest in dining and relaxation with our special Christmas and New Year packages.

amaranta continues its award winning streak as being recognised as the 'Best Modern Indian Five Star' restaurant at the Rude Food Awards 2014 by Mr. Vir Sanghvi.

We welcome the masters - Chef Harish at amaranta, Chef Chen as the new Chinese Chef at threesixtyone° and Chef Gagan Rahi at The Oberoi Patisserie & Delicatessen.

We are pleased to introduce the city's first 'Saturday Trunch' at threesixtyone' - a perfect cross over between a gourmet lunch and the charming ritual of high tea.

As yet another year draws to a close with familiar frenzy, my team and I wish you a joyous New Year!

Warm regards,

David Mathews General Manager

# Highlights



A SEA SIDE STORY Chef Harish brings his mantra for success to amaranta.



**COUNTDOWN TO CHRISTMAS** A host of Christmas treats in exquisite packages for a stylish celebration.



HAVE IT YOUR WAY Enjoy an exclusive variety of freshly baked breads, artisanal cheeses and cured meats at the patisserie.



LET'S TRUNCH! A first-of-its-kind 'Saturday Trunch' at threesixtyone°.



**MASTERCHEF CHINA** Savour the heart of Sichuan with Chef Chen.



**SWEET BEGINNINGS** A new line of designer cakes debut with Chef Gagan at the patisserie.

# 7500 KM OF THE INDIAN COASTLINE. NOW AT AMARANTA.

From North Malabar Stew to Andhra Red Snapper with Green Gram Dosa and Kolkata's Kosha Mangsho, there's only one place to experience the finest local recipes from India's sprawling coastline – amaranta at The Oberoi, Gurgaon. For a table, please call 0124 245 1234.



amaranta



The Gazette amaranta



# A SEA SIDE STORY

With over 15 years of experience at award winning restaurants in India, Chef Harish brings to amaranta a unique repertoire of traditional recipes presented with contemporary flair. His passion for the cuisine comes from exploring hidden food treasures and local cooking techniques from the coast.

Enjoy a burst of flavours as we take you on a journey steeped in his culinary triumphs, this season.



# NEW ON THE MENU

Savour the Pouillabaisse - Pondicherry version of the popular French Bouillabaisse. Just one from a host of traditional coastal recipes presented in quintessentially amaranta style. The all-new menu is emblematic of the amaranta approach of cooking: always fresh!

#### **T** Chef recommends:

- Grilled com, cheese and curry leaf tikki in corn husk (with com tomato pachadi, ginger and tamarind chutney)
- Red snapper, green mango and scallion bhel (with curry leaf and coconut moilee ice cream)
- Twice roasted crispy duck with Mangalorean gassi masala (with asparagus neer dosa and chilli citrus prune chutney)

5 course chef's table menu: Rs. 4900 With recommended wine flights: Rs. 6900



## SENSES OF AMARANTA

From tamarind and curry leaves to star anise and cardamom - our mixologist marries the kitchen's spice box with the bartender's Boston shaker. Presenting these innovative infusions in a special cocktail menu called 'Senses of amaranta'!

#### Bartender picks:

- amaranta caipiroska vodka, lemon, mint and tamarind
- Spicy curry vodka, coconut syrup, pineapple juice and curry leaves
- Star anise and apple vodka, star anise, ginger and apple juice
- Masala martini masala tea in vodka

Price: Rs. 600 each



### **MASTERCHEF** CHINA

#### CHEF ZONG SHOU CHEN

"Only in Sichuan can one find a hundred dishes, each with one flavour and a single dish that contains all hundred flavours". Such is the magic that Chef Chen brings with tongue tingling delicacies at threesixtyone?

Meet the Chef - Straight from the heart of China to Gurgaon.

#### Is Sichuan food all about flavour and balance, or is it *just hot?*

Sichuan food is a balance of bold flavours. The significant use of chilli pepper and prickly ash, rated the 5th hottest chilli in the world gives the cuisine its spicy heat. This is balanced with the sweet and comforting flavours that are essential to the cuisine.

#### Why is a Peking roast duck the litmus test for a great Chinese chef?

One learns the art of perfecting a roast duck over years of skilled practice. The key to getting a crisp skin is to blow air into the neck cavity that inflates the duck like a balloon. The idea is to completely separate the skin from the meat underneath. This results in a golden crisp skin outside and moist meat inside.

#### How do you think Indian diners relate to traditional Chinese cuisine?

A guest dining with us compared the fiery flavours of Sichuan cuisine to that of the Rajasthani Laal Maas. People here seem to know and recognise authentic flavours whether it is from China or India. This I believe is the best compliment that a chef can receive.

#### **P** Chef Chen's fiery five:

- Fried tofu with black fungus in chilli bean sauce
- Sichuan style stir fry of chicken
- Chong ging lazi ji: Stir fry of chicken with lots of dry red chillies
- Shui zhu yang rou: Lamb with chilli bean sauce, garlic and hot oil • Sichuan style stir fry of tofu with pork mince in a spicy bean sauce



#### threesixtyone



### LET'S TRUNCH!

Why wait for Sunday? At threesixtyone° we take your weekends very seriously and for good reason. Presenting the city's first 'Saturday Trunch' - lunch spilling over into tea. Perfect for catching up with friends!

The experience begins with a gourmet selection of handmade pasta, freshly carved sushi platters, mouth-watering biryanis and kebabs from the buffet. All served with unlimited pours of beers, wines and cocktails. Cross over from lunch to evening tea with a select range of sandwiches, cakes and hot savouries while you sip bespoke teas and organic coffees.

We promise to bring out the Saturday Spirit!

Saturday Trunch: Rs. 2750 Rs. 3450 (with alcoholic beverages) Timings: 12:30 pm till 4:30 pm

#### Trunch Experiences:

- Dedicated little chef's arena
- Guided coffee tasting experience
- Don the chef's hat at our live kitchens
- Do-it-yourself cocktails

All experiences are required to be confirmed at the time of reserving a table.



## FIERY CONCOCTIONS

Our bartenders give the all-time classics an innovative twist. The newly introduced range of flambé cocktails at threesixtyone° is tailor made to set the evening on fire.

Select from our special menu of classic liqueurs, spiced coffees and innovative mélanges, specially made for a cosy evening.

Price: Rs. 600 each



Weddings, birthday parties or any other occa<mark>sion - The Oberoi Patisserie & Delicatessen can have a special, made-to-order cake ready in 48 hours.

For a private consultation and tasting with Chef Gagan, please call 98112 89169 • Starting at Rs. 2500 per kilogram.</mark>





















#### *Grab-to-go:*

Breads (Rs. 90 - Rs. 225): Half baguette • Breakfast brown bread • Cheese & chilli torpedo loaf • Breakfast milk bread • French baguette • Multigrain baguette • Oberoi French butter croissant • Multi-cereal bread • Pumpernickel bread • Rye bread • Gluten free bread

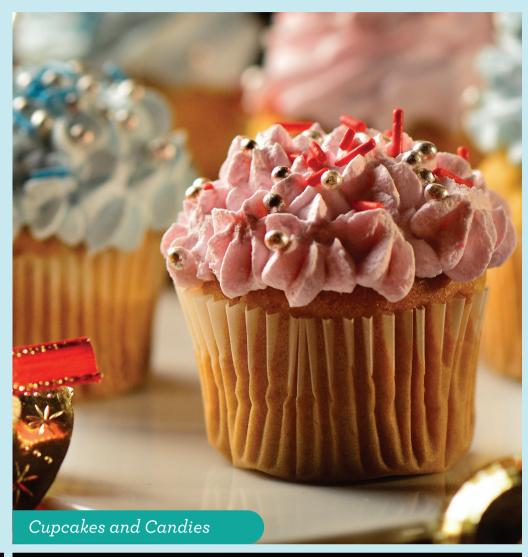
Cheeses (Rs. 49 - Rs. 614): Bel Paese • Chevre Buche • Emmental • Feta • Edam • Mozzarella • Camembert • Blue cheese • Cheddar • Brie • Boursin • Philadelphia

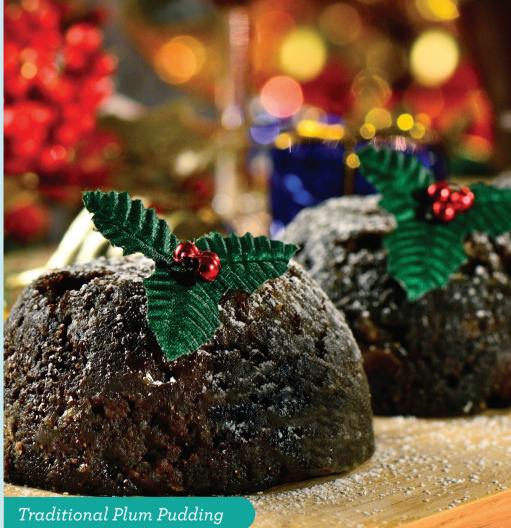
Meats (Rs. 144 - Rs. 792): Smoked chicken • Chicken frankfurters • Chicken breakfast sausages • Chicken & pistachio lyoner • Chicken & paprika lyoner • Chicken salami • Chicken ham • Mortadella • Pork breakfast sausages • Pork chorizo • Milano salami • Pepperoni • Prime breakfast bacon • Streaky bacon • Honey glazed ham

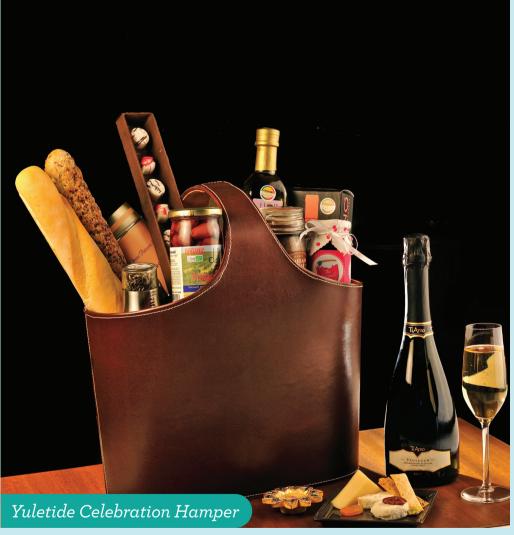
# PRICE SURPRISE 30 labels from 7 established wine regions including

30 labels from 7 established wine regions including Argentina, Chile and France. And a price of Rs. 345 a glass. The Oberoi Patisserie and Delicatessen is just the place for a glass of wine from regions both familiar and foreign.









From Christmas cakes and puddings to turkey roasts, mince pies and mulled wine, The Oberoi Patisserie & Delicatessen has plenty of Christmas treats in store.

Order your butterball turkey with all accompaniments at Rs. 3000 per kilogram.

Custom gourmet hampers starting at Rs. 3000. The Please call our gift concierge at 98112 89169 for more details.

# CELEBRATIONS. BY THE OBEROI.



#### **AMARANTA**

If you like your celebrations nice and intimate, amaranta, the fine dining Indian coastal cuisine restaurant is the place to be. Enjoy an eight course menu featuring authentic flavours from India's 7,500 kilometer coastline.

New Year's Eve Dinner: Rs. 4,900 Includes invitation to the entertainment area

Premium beverage package on New Year's Eve: Rs. 2,495



#### **THREESIXTYONE°**

Celebrate in true Yuletide spirit with traditional treats, live entertainment and a dedicated 'Lil' Chefs arena.

Bring in the New Year with world cuisine delights, spirited cocktails, enthralling music and attractive prizes packed into a fun evening.

Christmas Eve Gala Dinner: Rs. 2,995

Christmas Day Champagne Brunch: Rs. 4,495

New Year's Eve Feast: Rs. 7,995 Includes invitation to the entertainment area

Premium beverage package: Rs. 2,995

New Year's Day Champagne Brunch: Rs. 4,995



#### **RELAX & REJUVENATE**

The Oberoi, Gurgaon provides welcome respite with the finest in dining, relaxation and well-being. Enjoy special treatments to keep you fresh and ready for oncoming celebrations.

20th December 2014 - 11th January 2015

Premier Room on double occupancy

Breakfast for two at threesixtyone°

30% discount on spa and salon treatments

Curated dinner experience at threesixtyone°

Relax & Rejuvenate package: Rs. 14,950\*



#### **NEW YEAR'S SPECIAL**

The prefect New Year getaway maybe closer than you think. Pack in the festive spirit with unlimited drinks, complimentary breakfast at threesixtyone° and access to the stylish New Year party.

31st December 2014

Premier Room on double occupancy

Breakfast for two at threesixtyone°

New Year's Eve Feast at either threesixtyone° or amaranta Includes invitation to the entertainment area

New Year's Special package: Rs. 28,900

\*Relax & Rejuvenate package is not available for stays on 24th December and 31st December 2014

### BECAUSE LUXURY IS ALL ABOUT CELEBRATIONS AND SOIRÉES

Launch of Urvashi Kaur's Spring Summer 2015 collection at Neel Sutra.



Emerging artist of the year 2014: India's biggest art award held at The Oberoi, Gurgaon.



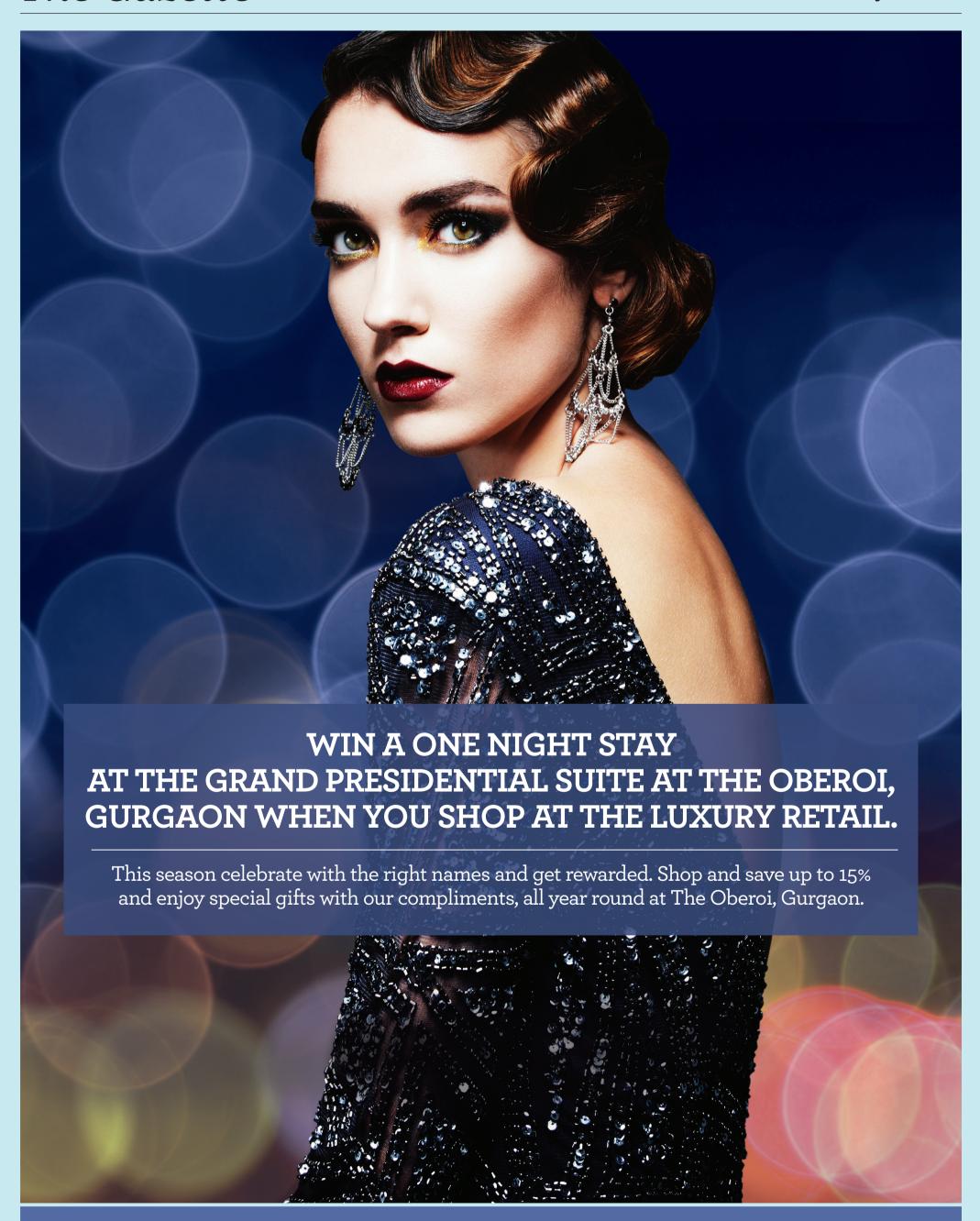
Back to the Future - A performance of Jazz, presented by Mr. Rajeev Raja and The True School of Music at The Oberoi, Gurgaon.



The Oberoi, Gurgaon and Art Alive Gallery presented Narayan Sinha in a unique exhibition of sculptures and installations, titled 'DEVI'.



The Gazette



Bottega Veneta • Canali • Jimmy Choo • Burberry • Neel Sutra • Gucci

#### © Oberoi Hotels & Resorts

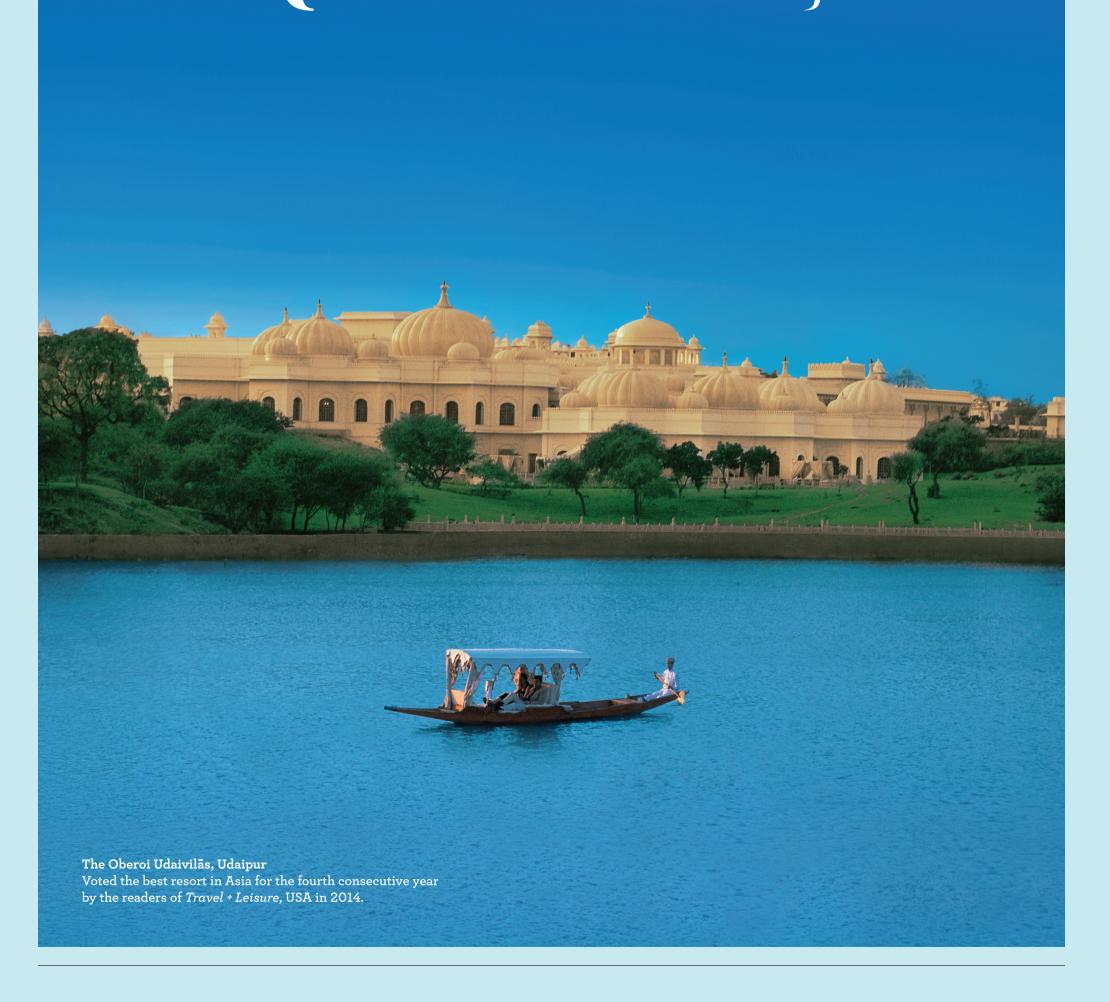
#### UNFORGETTABLE HOLIDAYS

This winter, take home more than just fond memories when you holiday at Oberoi hotels. Our 'Unforgettable Holidays' includes breakfast, a cocktail hour every evening and 25% savings on spa therapies.

This offer is valid for stays until 31st March, 2015 at The Oberoi Udaivilās, Udaipur; The Oberoi Rajvilās, Jaipur; The Oberoi Amarvilās, Agra and The Oberoi Vanyavilās, Ranthambhore. Conditions apply.

1800 11 2030

www.oberoihotels.com



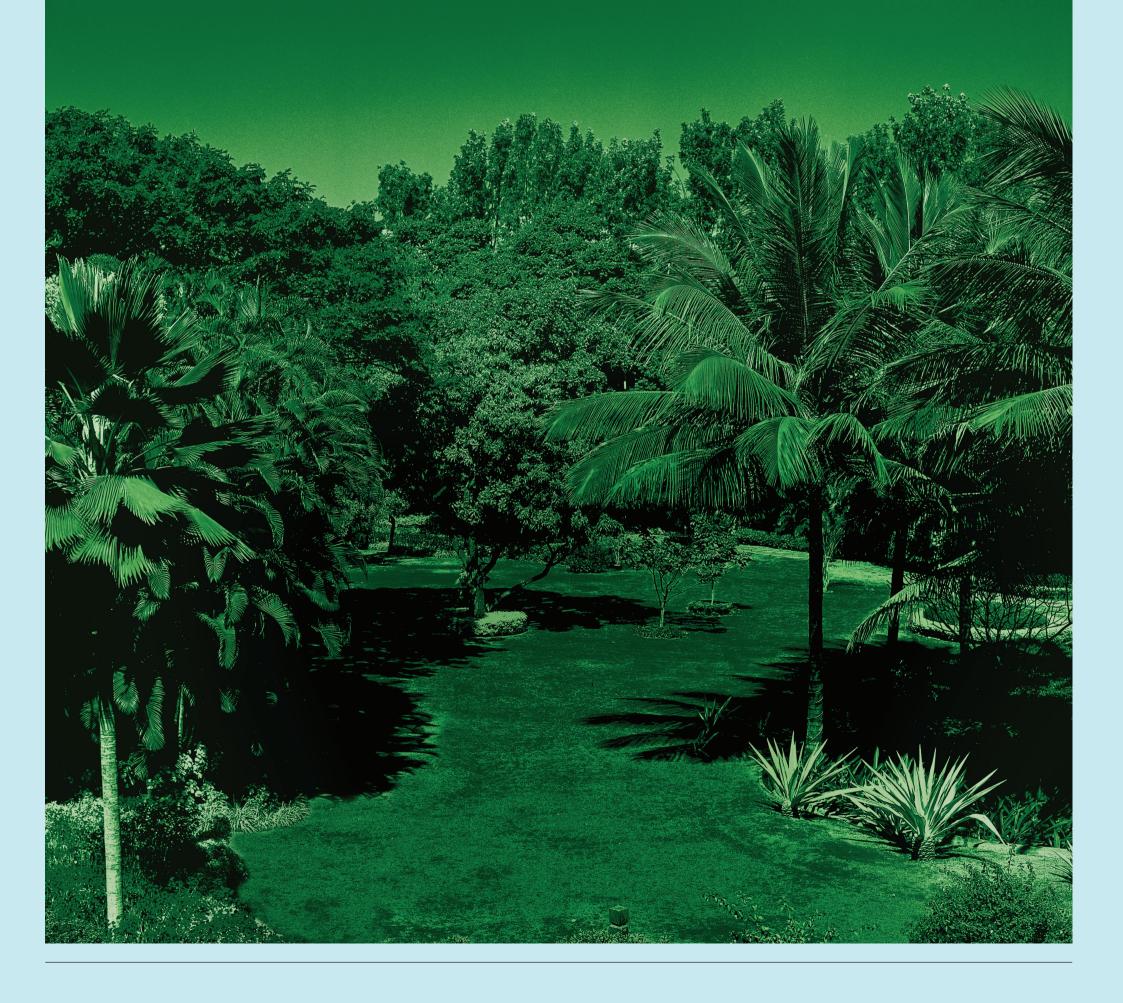


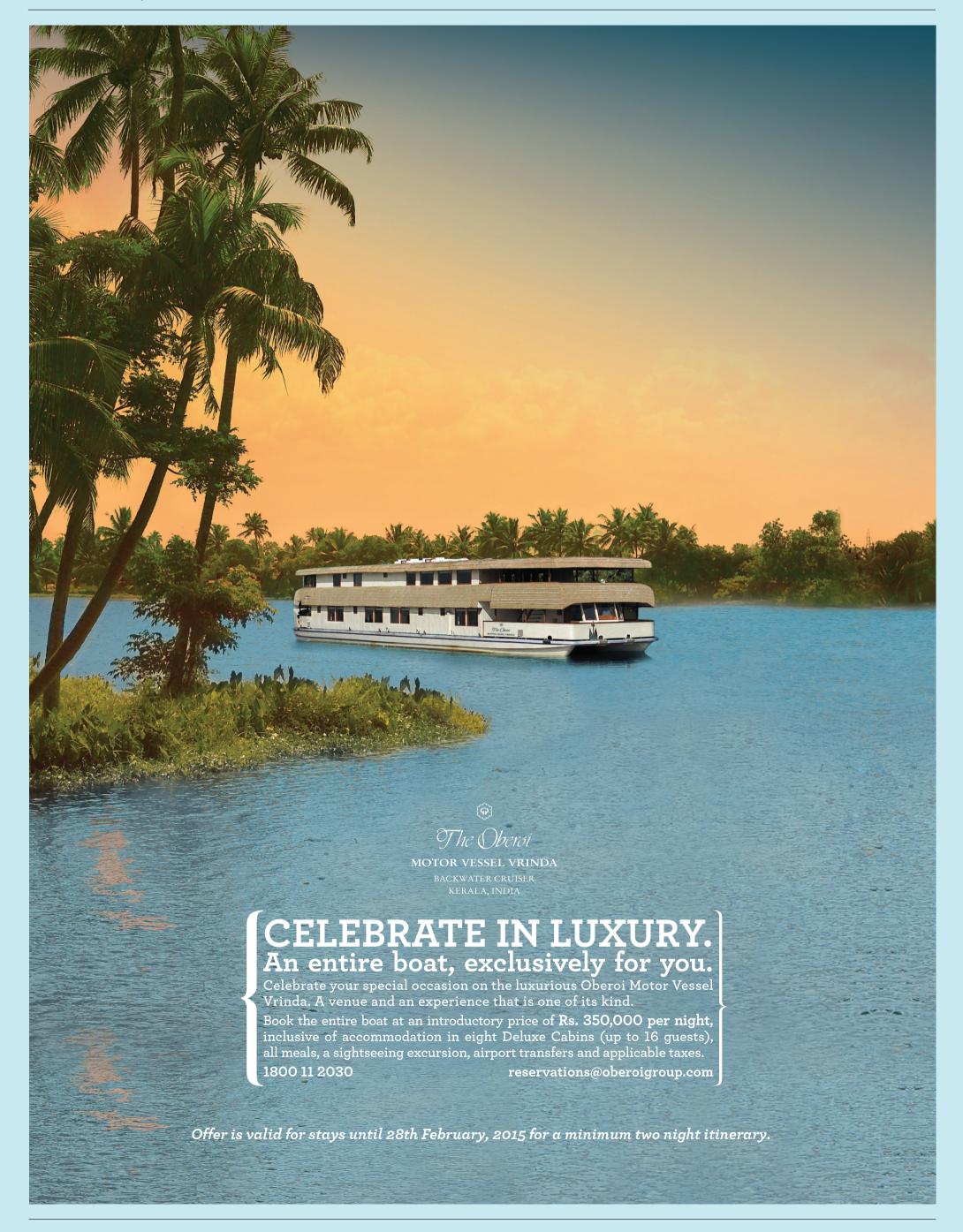




# IT IS REFRESHINGLY NEW. AS EVER THE WELCOME IS WARM.

Open. Serene. Modern. The Oberoi offers you Bangalore, as you liked it. And it is now better than ever, presenting new rooms with contemporary design and state of the art technology, complemented with our legendary hospitality. For reservations, please call 1800 11 2030 or visit www.oberoihotels.com





### The new Audi A8 L Luxury, the way you like it.

The **2014 A8 L** is an uncompromising masterpiece of finesse.

A sweeping dashboard design, precise controls, and premium leather seating surfaces create a refined aesthetic. Add to it the Audi quattro® all-wheel drive, Audi drive select performance technology, and the intuitive MMI® touch system, and you'll agree this car is an achievement in engineering and design.

