



Where festivity *glows*

S O F I T E L

سوفيتل دبي ذا أوبيليسك
DUBAI THE OBELISK



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SOFITEL CANDLE RITUAL

In the 1860s, Paris was the first city to illuminate its streets after dark with over 56,000 gas lamps, with the nickname 'The City of Lights.' This remarkable tradition inspired Sofitel to create the Candle Ritual, a unique experience that immerses guests in the warm and mesmerizing atmosphere of candlelight. From thoughtfully crafted service rituals to creative and festive gourmet experiences, the holiday season at The Obelisk transforms into an illuminated celebration.

DUBAI'S FESTIVE CELEBRATIONS

Dubai is a city that embraces the art of festivities with flair, offering a dazzling array of holiday programming and events for everyone to enjoy. From the enchanting WAFI Christmas Market, where you can soak in the festive spirit while browsing unique treasures, to the vibrant Khan Murjan Souk, a bustling marketplace filled with perfect gifts, Dubai's holiday season is packed with joy and excitement.

CELEBRATE IN STYLE

Make holiday planning perfect with our dedicated concierge and guest services team. We look forward to helping you make seamless holiday plans, from the moment you step foot into The Obelisk. Plan the perfect Christmas dinner or ring in the New Year in style with our special dining offers and unmissable events.

The celebration starts *here*

Plan the perfect holiday getaway at Sofitel Dubai The Obelisk with your family and loved ones. Discover Dubai's landmark destination where modern French art de vivre elegantly merges with ancient Egyptian heritage and the essence of UAE culture.

Dine at our award-winning restaurants, unwind at Sofitel Spa with L'Occitane, and revel in the joy of togetherness this holiday season in one of our opulent rooms and suites.



HOTEL
HOLIDAY STAYS

Experience the joy of the festive season with our exclusive hotel stay offers at Sofitel Dubai The Obelisk. Enjoy a luxurious escape during the holiday period from 28 November 2024 to 7 January 2025. Terms and conditions apply.

Your *home* for
the holidays

Starting from AED 795 per night

HOME FOR THE
HOLIDAYS

This festive season, make Sofitel Dubai The Obelisk your home away from home. Step into luxury with our best available rooms, offering the perfect blend of comfort and elegance for an unforgettable stay.

Starting from AED 880 per person
ALL Member enjoy exclusive rates starting from AED 795

FESTIVE
STAYCATION

Treat yourself to a cozy festive escape with our bed and breakfast offer. Sleep in and enjoy breakfast in bed, or wake up to the joy of an elevated breakfast buffet with our Haute Croissanterie collection.

Starting from AED 970 per person
ALL Member enjoy exclusive rates starting from AED 875

GLOWING
HOLIDAY GETAWAY

Take your holiday to new heights with the ultimate festive escape. Exceptional dining and luxurious accommodations come together in this half-board package for an unforgettable festive getaway.

Starting from AED 1,240 per person
ALL Member enjoy exclusive rates starting from AED 1,116

EARLY BIRD OFFER

Enjoy 25% off when you book your holiday getaway now until 29 November 2024. Experience the joy of the festive season with glowing stays from 2 December 2024 to 3 March 2025 at Sofitel Dubai The Obelisk.

Rates are exclusive of taxes, service charges, VAT, and Tourism Dirham Fees and are based on single occupancy. Terms and conditions apply.



New Year's Eve *getaways*

Starting from AED 1,188 per night

NEW YEAR'S EVE GETAWAYS

Relax in style and experience the elegance of Sofitel as you welcome the new year.

Starting from AED 1,320 per person
ALL Member enjoy exclusive rates starting from AED 1,188

NEW YEAR'S EVE BED & BREAKFAST

Indulge in the perfect New Year's Eve stay with a delightful breakfast to kickstart the first day of 2025.

Starting from AED 1,410 per person
ALL Member enjoy exclusive rates starting from AED 1,269

NEW YEAR'S EVE CHIC STAY WITH BREAKFAST

Elevate your celebration with our luxurious half-board package.

Starting from AED 2,170 per person
ALL Member enjoy exclusive rates starting from AED 1,953

THE ULTIMATE SUITE CELEBRATION

Plan the grandest of New Year's eve celebrations in our Presidential suite, with over 2,885 square feet of living and exclusive terrace space. Panoramic views of the iconic Burj Khalifa and firework displays throughout the city offer the perfect backdrop for your intimate gathering with up to 40 guests.

Bespoke food, beverage, and live entertainment packages starting from AED 150,000.

Start planning: +971 4 324 9999
events.dubaitheobelisk@sofitel.com



Rates are exclusive of taxes, service charges, VAT, and Tourism Dirham Fees and are based on single occupancy. Terms and conditions apply.



Photo courtesy: Zamir Bukhari Photography

Elevate your festive Afternoon Tea with a little holiday magic, served in Club Millesime Floor 51 of Sofitel Dubai The Obelisk, from AED 385 per person.

Book Now: +971 4 281 4111
Dine.Dubaitheobelisk@sofitel.com



Festive Le Goûter *afternoon tea*

Unlock new holiday traditions with our award-winning afternoon tea. Savor scrumptious treats served in an iconic pink vault and sip in the warmth of the season with our collection of teas.

5 December 2024 to 7 January 2025
Available Daily | From 2pm to 6pm
AED 195 for Festive Le Goûter Vault
AED 75 for Children’s Festive Le Goûter Vault

Terms and conditions apply. Children aged 6 to 12 years can enjoy our Children’s tea menu. Children 5 years and younger dine complimentary.

Book Now: +971 4 281 4111
Dine.Dubaitheobelisk@sofitel.com





SAVORY FESTIVE
DINING AT HOME

Enjoy a perfectly roasted turkey
takeaway with all the traditional
trimmings, crafted for a memorable
holiday celebration with family and
friends.

Whole turkey from AED 850
5 to 30 December
Order 72 hours in advance

Book Now: +971 4 324 9999
Dine.Dubaitheobelisk@sofitel.com



Take home the
holiday *flavors*

Treat your colleagues, family, and friends to a taste of Bijou Patisserie this festive season. Our bespoke collection of traditional holiday flavors with a French zest is perfect for sharing with everyone on your nice list.

BÛCHE DE NOËL
AED 210

Our Signature Festive Yule Log
returns exclusively from Bijou
Patisserie. Made with vanilla
mousse, pecan nut praline with a
mixed berry compote and set on a
cranberry and nut chocolate base.

Perfect for sharing with 6 to 8
people

GINGER BREAD MEN
AED 130

Our oversized gingerbread men are
big on holiday flavor and cheer!
Made with Christmas spices,
dulce brown chocolate and dark
chocolate ganache.

Available in a unique 25cm size

BIJOU CHOCOLATE
CHRISTMAS TREE
AED 160

Take home your very own chocolate
Christmas tree, a decadent treat
crafted with 62% dark chocolate,
coated in hazelnut praline, and
filled with homemade chocolate
truffles, all resting on a rich
chocolate brownie base.

Available in a unique 20cm size

Order for pickup from Bijou
Patisserie: +971 4 281 4111
Dine.Dubaitheobelisk@sofitel.com

Festive lunches all season long

Celebrate the season with festive lunches made for every occasion! Step out for a joyful meal, whether with colleagues, clients, or friends, and savor the holiday spirit together.



BRASSERIE BOULUD
2nd floor

FESTIVE BUSINESS LUNCH

5 to 27 December 2024
Available Monday to Friday | From 12:30pm to 3pm
AED 150 per person for two-course menu
AED 175 per person for three-course menu
50% off for children aged 6 to 12
Complimentary dining for children 5 years and below

Advanced reservations required
Terms & conditions apply

Book Now: +971 4 281 4111
Dine.Dubaitheobelisk@sofitel.com

FESTIVE BUSINESS LUNCH MENU

CHOICE OF STARTER

Salade Périgourdine

Baby Gem Salad, Green Beans, Foie Gras & Smoked Duck Garlic Croutons, Candid Walnut (N,MU,G)

Thon Rouge & Yaourt Fume

Pan-Seared Tuna, Celeric Puree, Socca Crisp Truffle Dressing (F,R,D)

Veloute de Potimarron & Noisette

Butternut Soup, Hazelnut & Goat Cheese (D,N,G,V)

Raviole Ouverte au Foie Gras & Artichauts

Open Faced Ravioli, Artichoke Spinach & Foie Gras Stuffing (G,D)

CHOICE OF MAIN COURSE

Saumon a l'Oseille

Confit Loc Duart Salmon, Sorel sauce, Salmon Roe Sautéed Spinach (F,R,D)

Filet de Boeuf & Sauce Cacao

Pan-Seared Beef Tenderloin, Creamy Parsnip Seasonal Fruits and Vegetables Bitter Cacao Sauce (G,D,SO)

Supreme de Volaille & Sauce Albufera

Slow Cooked Chicken Breast, Albufera Sauce Crushed Potato with Black Truffle (D,G,SO)

Cocotte de Fruits & Legume, Vinaigrette a la Truffle

Winter Vegetables and Fruits Casserole Truffle Dressing (V,D,N)

CHOICE OF DESSERT

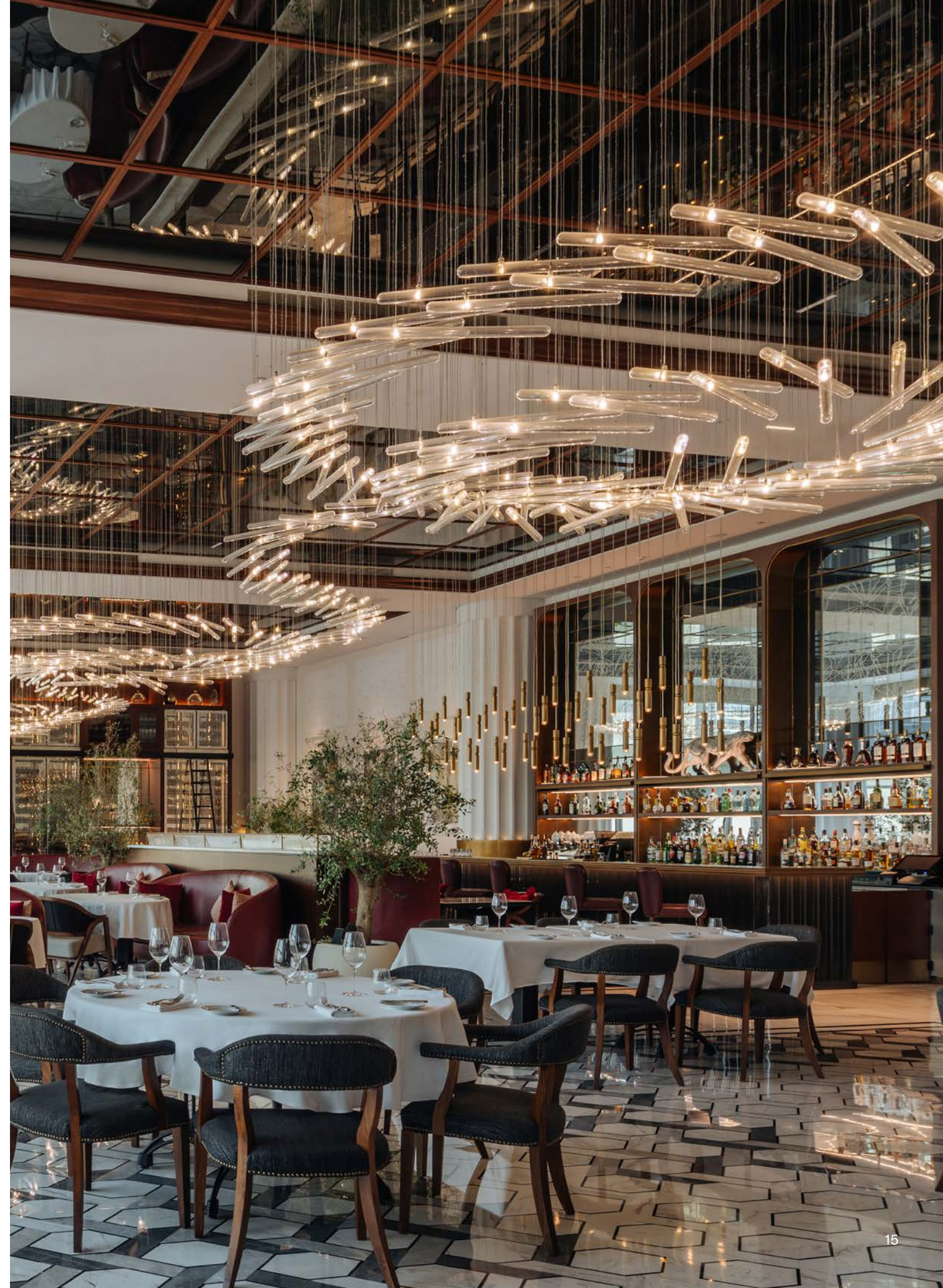
Bûche de Noël

Cherry, Chocolate & Chantilly Cream (D,N,G)

St. Honore Chestnut & Salted Caramel

Choux, Vanilla, Chestnut Cream and Blueberries (D,N,G)

Dishes as indicated contain (C) Celery (D) Dairy (E) Egg (F) Fish (G) Gluten (L) Lupin (MU) Mustard (N) Nuts (P) Peanut, (R) Raw (S) Shellfish (SE) Sesame (SO) Soybean (SU) Sulphites (V) Vegetarian
Please note menus are subject to change.





Festive lunches all season long

This season, soak up the holiday spirit together with festive lunches crafted for every gathering. Enjoy a cheerful meal with colleagues, clients, or friends, and make every moment merry and bright.



THE NINE
Ground floor

FEELING FESTIVE AT THE NINE

5 to 27 December 2024
Available Monday to Saturday | From 12:30pm to 3pm

AED 135 per person for two-course menu
and The Nine mince pie
50% off for children aged 6 to 12
Complimentary dining for children 5 years and below

Advanced reservations required
Terms & Conditions apply

Book Now: +971 4 281 4111
Dine.Dubaitheobelisk@sofitel.com

TWO-COURSE FESTIVE LUNCH MENU

CHOICE OF STARTER

Whipped Baron Bigod Cheese with Pickled Walnut
Poached Cherries, Toasted Brioche (V,N,D,G)

Roasted Local Organic Butternut And Carrot Soup
Crisp Quail Egg, Shaved Chestnuts (V,G,D)

London Dry Gin Home Cured Scottish Salmon
Whipped Labneh, Avocado Oil, Soda Bread (G,D)

CHOICE OF MAIN COURSE

Traditional Roast Turkey with Honey Roast Ham
Pigs in Blankets, Chestnut Stuffing, Cranberry (P,G)

Bacon Wrapped Scottish Salmon
Braised Mussels in Cider, Whipped Potatoes (P,F)*

Plant Powered Wellington (Vegan)
Sautéed Wild Mushrooms, Spiced Pumpkin Purée (G,D)

DESSERT

The Nine Mince Pie (G)

**Can be Prepared without Pork*

Dishes as indicated contain (C) Celery (D) Dairy (E) Egg (F) Fish (G) Gluten (L) Lupin (MU) Mustard (N) Nuts (P)
Peanut, (R) Raw (S) Shellfish (SE) Sesame (SO) Soybean (SU) Sulphites (V) Vegetarian
Please note menus are subject to change





Christmas Eve *dining*



THE NINE
Ground floor

CHRISTMAS EVE BEEF WELLINGTON

24 December 2024
From 12:30pm to 10:30pm

AED 495 per couple including The Nine
Signature Mince Pies for a sweet finish
Add a bottle of wine for AED 100 per couple
50% off for children aged 6 to 12
Complimentary dining for children 5 years and below

Advanced prepaid reservations required
Terms & conditions apply

Book Now: Phone: +971 4 281 4111
Dine.Dubaitheobelisk@sofitel.com



BRASSERIE BOULUD
2nd floor

JOIE DES FESTIVITIES - CHRISTMAS EVE SET MENU

24 December 2024
From 7pm to 10:30pm
Six-course set menu rooted in French tradition
AED 450 per person with soft beverages
AED 750 per person with wine pairings
and house beverages
AED 195 per child aged 6 to 12
Complimentary dining for children 5 years and below

Advanced prepaid reservations required
Terms & conditions apply

Book Now: Phone: +971 4 281 4111
Dine.Dubaitheobelisk@sofitel.com

CHRISTMAS EVE SET MENU

Amuse Bouche
Tuna Tartare & Oscietra Caviar (R,S)

Foie Gras Mi-Cuit & Anguille
Duck Foie Gras Terrine, Layered Smoked Eel
Beetroot Gel and Chutney (G,F)

Ravioli Artichaut & Truffles Noire
Ravioli with Artichoke and Winter Black Truffles
Parmesan Cream, Artichoke Chips (G,D,E)

Flétan Sauvage
Pan-Seared Halibut Fillet, Sunchoke, Chestnut
(N,F,D)

Dos de Chevreuil & Betteraves Bio
Pan Seared Venison Loin, Beetroot &
Truffle Sauce (D)

Bûche de Noël
Combination of Dark & Milk Chocolate
with a Touch of Passion & Mango Fruit (D,G,E)

Dishes as indicated contain (C) Celery (D) Dairy (E) Egg (F) Fish (G) Gluten (L) Lupin (MU) Mustard (N) Nuts (P)
Peanut, (R) Raw (S) Shellfish (SE) Sesame (SO) Soybean (SU) Sulphites (V) Vegetarian
Please note menus are subject to change.

Christmas Day dining



THE NINE
Ground floor

CHRISTMAS DAY ROAST

25 December 2024
From 12:30pm to 4:30pm
AED 395 per person with soft beverages
AED 595 per person with 3 hours of free-flowing house beverages
AED 195 per child aged 6 to 12
Complimentary dining for children 5 years and below

Live singer from 1pm to 4pm
Special appearance from Santa

Advanced prepaid reservations required
Terms & Conditions apply

Book Now: Phone: +971 4 281 4111
Dine.Dubaitheobelisk@sofitel.com

CHRISTMAS DAY ROAST MENU

CHOICE OF STARTER

Whipped Clara Goats Cheese Tart with Candid Walnut and Truffle Crumble
Picked Wild Mushrooms, Salt Baked Beetroot And Cranberry Relish (V,G)
London Gin Cured Scottish Salmon, Cornish Crab Salad
Toasted Sourdough Crumpet, Whipped Horseradish, Crispy Crackling (P,G,SF,D,F)

Pressed Game Style 'Pâté' With Venison, Local Quail and Smoked Duck
Herb Doughnuts, (N,P,G)

CHOICE OF MAIN COURSE

All Served with Duck Fat Roasted Potatoes, Braised Red Cabbage, Honey Roasted Parsnips, Glazed Carrots, Roasted Chestnuts and Butter Glazed Brussel Sprouts

Traditional Roast Turkey with Honey Roast Ham
Pigs in Blankets, Chestnutstuffing, Cranberry

Roast Rib of Heritage Angus Beef with Yorkshire Pudding
Horseradish, Watercress (G)

Nut and Cranberry Wellington
Caramelized Onions, Black Garlic, Roasted Vegetables and Mushroom Gravy (V)

Mushroom and Truffle Crusted Seabass
Artichoke Purée, Warm Poached Lobster Tart, Local Herbs and Flowers (G,F)

CHOICE OF DESSERT

Traditional Christmas Pudding

Cherry and Chocolate 'Trifle'
Rum Jelly, Crushed Gingerbread (G,D)

Great British Cheese Selection
Homemade Chutneys and Bread (G)

Homemade Mince Pies for The Whole Table (G)

Dishes as indicated contain (C) Celery (D) Dairy (E) Egg (F) Fish (G) Gluten (L) Lupin (MU) Mustard (N) Nuts (P) Peanut, (R) Raw (S) Shellfish (SE) Sesame (SO) Soybean (SU) Sulphites (V) Vegetarian
Please note menus are subject to change



BRASSERIE BOULUD
2nd floor

CHRISTMAS DAY BRUNCH

25 December 2024
From 12.30pm to 3:30pm
Family-style sharing menu
AED 395 per person with soft beverages
AED 595 per person with 3 hours of house beverages
AED 795 per person with premium wines and champagne
AED 195 per child aged 6 to 12
Complimentary dining for children 5 years and below

Live singer from 1pm to 4pm

Advanced prepaid reservations required
Terms & Conditions apply

Book Now: Phone: +971 4 281 4111
Dine.Dubaitheobelisk@sofitel.com

CHRISTMAS DAY BRUNCH MENU

TO SHARE

Rillettes de Saumon
Salmon Rillettes, Beetroot and Egg Mimosa (F,E,D)
Pâté en Croûte Richelieu
Traditional Duck Pate, Foie Gras and Truffles (G,E,D,N)
Huitres Dibba Bay
Local Oysters, Shallots & Vinegar (R,S)

CHOICE OF STARTER

Betteraves Anciennes Confites
Heirloom Beetroot, Sracciatella & Honey Mustard Dressing (D,V,MU)

Gambas Sautées
Local Omani Prawns, Garlic and Parsley Butter, Pistachio Puree (D,S)

Velouté de Potimarron
Butternut Squash Soup, Pumpkin Seed & Cranberry Coulis (D,V)

CHOICE OF MAIN COURSE

Dinde aux Marrons sauce Au Vin Jaune
Roasted Turkey, Cepes Fricassee, Chestnut and Baby Potatoes (N,D,G)

Bar en Écailles de Pommes de Terre
Wild Caught Seabass Filet with Potato, Hazelnut and Orange Jus (F,D)

Filet de Boeuf en Croûte, Foie Gras et Truffles
Beef Tenderloin in Puff Pastry, Foie Gras, Black Winter Truffles, Mushrooms Spinach, Beef Jus (G,MU,E,D)

Salade de Légumes d'Hiver
Winter Vegetables Casserole (V)

DESSERT

Les Bûches de Noël
Chocolate Cream, Hazelnut Crunch & Passion Fruits
Mixed Berry Jam & Vanilla Mousse (D,G,N,E)

Dishes as indicated contain (C) Celery (D) Dairy (E) Egg (F) Fish (G) Gluten (L) Lupin (MU) Mustard (N) Nuts (P) Peanut, (R) Raw (S) Shellfish (SE) Sesame (SO) Soybean (SU) Sulphites (V) Vegetarian
Please note menus are subject to change



BRASSERIE BOULUD
2nd floor

**NEW YEAR'S EVE
7-COURSE SET MENU**

31 December 2024
From 7pm onwards
AED 650 per person with soft
beverages
AED 950 per person with 3 hours
of free-flowing house beverages
AED 325 per child aged 6 to 12
Complimentary dining for children
5 years and below

Live singer from 7:30pm onwards

Advanced prepaid reservations
required
Terms & conditions apply

TAIKO
4th floor

**NEW YEAR'S EVE
5-COURSE SET MENU**

31 December 2024
From 7pm onwards
AED 650 per person with soft
beverages
AED 950 per person with 3 hours
of free-flowing house beverages
AED 325 per child aged 6 to 12
Complimentary dining for children
5 years and below

Live DJ from 7:30pm onwards

Advanced prepaid reservations
required
Terms & conditions apply

THE NINE
Ground floor

**NEW YEAR'S EVE
3-COURSE SET MENU**

31 December 2024
7pm onwards
AED 495 per person with a
welcome cocktail and soft beverages
AED 795 per person including 3 hours
of free-flowing house beverages
AED 195 per child aged 6 to 12
Complimentary dining for children
5 years and below

Live singer from 8pm onwards

Advanced prepaid reservations
required
Terms & conditions apply

Book Now: +971 4 281 4111
Dine.Dubaitheobelisk@sofitel.com

New Year's Eve celebrations

Ring in the New Year with an unforgettable dining experience. Join us for a night of celebration and indulgence as we offer a selection of New Year's Eve dinners that promise to make your evening truly special.

RING IN THE GRANDEST NEW YEAR

Host your New Year celebration in unparalleled luxury with a gathering of up to 40 guests in our exclusive Cleopatra Suite. Immerse yourself in the stunning views of the skyline and Burj Khalifa, providing the perfect backdrop to enjoy Dubai's spectacular fireworks display in vibrant elegance.

Starting from AED 150,000



New Year's Eve *menus*



NEW YEAR'S EVE 5-COURSE SET MENU

Taiko Snacks

Pani Puri, Botan Ebi Tartellete, Hokkaido Taco (G,S,SO,R)

The White Bento

Sashimi, Maki, Gunkan, Caviar (G,SO,R,F)

Pulpo Tom Yum Kung

BBQ Octopus, Coconut, Kaffir Lime (F,S,SO)

Wagyu Donburi & Wagyu Croqueute

Wagyu Cheek, Wagyu Croqueutte, Brown Rice (G,SO,SE,D,E)

Japanese Donuts

Miso Caramel, Mandarin Ice

Salted Caramel, Smoked Maple Syrup (N,D,E,G)



NEW YEAR'S EVE 3-COURSE SET MENU

CHOICE OF STARTER

Butter Poached Lobster Tart

Watercress, Caviar (G,SF)

Pressed Game Style 'Pâté' with Venison, Local Quail and Duck Liver

Herb Doughnuts, Beetroot and Cranberry Relish (N,P)

CHOICE OF MAIN COURSE

Herb Roasted Wagyu Beef Sirloin

Potato with Truffle, Roasted Shallot, Black Garlic, Jus

'Monkfish, Chips and Caviar'

Warm Tartare Sauce, Pea Purée, Nori (G,F)

CHOICE OF DESSERT

'Nostalgia'

Selection of Child Hood Favorite Desserts, Sticky Toffee Pudding, Egg Custard Tart, The Nine Style Knickerbocker Glory with Black Cherries (G,D)



NEW YEAR'S EVE 7-COURSE SET MENU

Amuse Bouche

Foie gras & Mandarine (G,N)

Huître en Gelée & Caviar Oscietre

Chilled 'Dibba Bay'Oyster, Yuzu Jelly & Oscietra Caviar (R,S)

Cannelloni Tourteau et Pomme Verte

Apple Cannelloni with Pulled Crab
Apple Gel & Walnut Tuile (N,S)

Coquilles St Jacques Poêlées & Céleri

Pan Seared Scallops, Creamy Celeriac, Seaweed Butter & Buckwheat (S,D,N,C)

Turbot aux Cèpes & Vanille

Pan-Seared Turbot Fillet, Artichoke & Porcini
Mushroom Fricassee Hazelnuts, Vanilla (N,F)

Tourte de Canard & Ris De Veau

Sweetbread & Duck Pie, Pickled Heirloom
Vegetables Black Winter Truffle (G,D,N,E,MU)

Traditionnel Brie de Meaux, Mascarpone & Truffles

Traditionnal Brie From 'Meaux' Truffle & Mascarpone (D,N,G)

St Honoré Vanilla & Salted Caramel

Combination of Puff Pastry, Choux and Vanilla
Cremeux Cream Chantilly (E,G,D,N)



Dishes as indicated contain (C) Celery (D) Dairy (E) Egg (F) Fish (G) Gluten (L) Lupin (MU) Mustard (N) Nuts (P)
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Please note menus are subject to change

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Peanut, (R) Raw (S) Shellfish (SE) Sesame (SO) Soybean (SU) Sulphites (V) Vegetarian
Please note menus are subject to change



Spa festive offers

This holiday season, give the gift of relaxation and rejuvenation with our festive spa offers. Discover our exclusive spa rituals and curated gift sets, designed to bring lasting peace, serenity, and a radiant glow throughout the holidays and well into the New Year.

FIND THE PERFECT GIFT WITH L'OCCITANE

Indulge in the spirit of giving with glowing gift ideas from Sofitel Spa with L'Occitane. Treat yourself or your loved ones to curated self-care gift sets that will leave them feeling pampered and rejuvenated this holiday season.

Choose from:

- Skin essentials collection with curated premium skincare essentials for AED 350 per gift set
- Dual delight collection with premium skincare gift set for both men and women for AED 600 per gift set
- The ultimate care collection with massage oils, fragrances and more for AED 850 per set

GLOWING SPA RITUALS

Unwrap the gift of radiance with a glowing spa experience that combines a bespoke massage with face pampering. Glow this festive season with L'Occitane's premium Immortelle Divine products.

AED 550 per person including:

- A 30-minute bespoke massage tailored to your needs
- A 30-minute express facial for a radiant complexion
- A complimentary glass of French Bloom non-alcoholic bubbly
- Access to the sauna, steam room, and Jacuzzi (available with advanced reservation)

Book Now: +971 4 281 4030
wellness.dubaitheobelisk@sofitel.com

For more information on our festive events
and offers, please contact us on: +971 4 324 9999
dubaitheobelisk@sofitel.com

Sheikh Rashid Road - Wafi - P.O. Box 30904 -
Dubai - United Arab Emirates

S O F I T E L

سوفيتل دبي ذا أوبيليسك
DUBAI THE OBELISK