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Jan.- Feb. 20 Vol. : 11, ₹ 100/-

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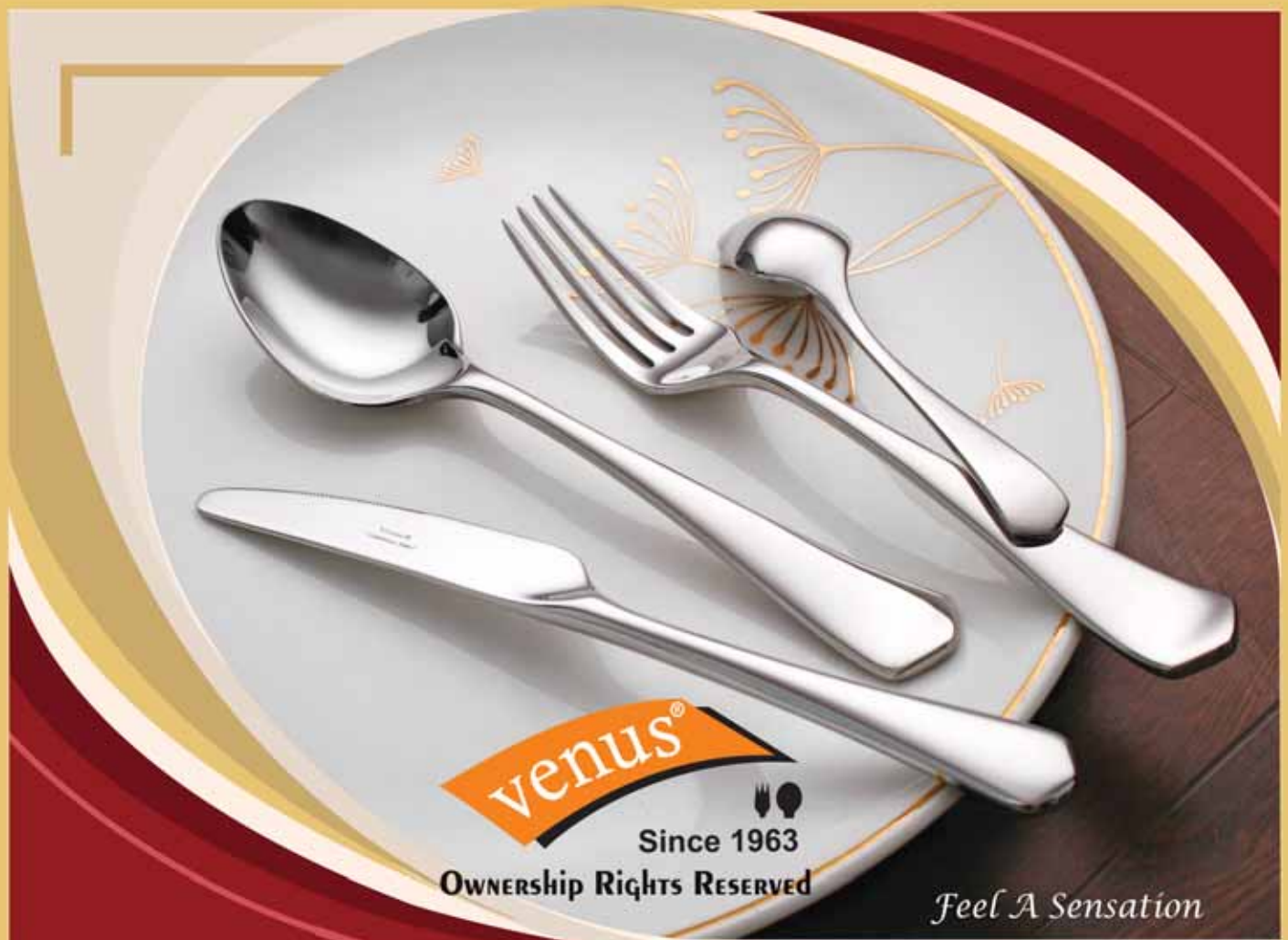
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Editor's Note

It's 2020, and it's as grand as it can ever be

Let's celebrate Aahar!

It is that time of the year when we make sure we give you the best of the lot because it is Aahar, Asia's largest exhibition, plus the best of dine out and festivities. And with the advent of 2020, we have the largest cover story this time, with over 11 best restaurants, hotels and chefs talking about the industry and much more with 'the first of 2020'.

The focus features Park Plaza Noida, the name that's crossing milestones all around the capital, NCR and beyond. You'd catch this and various upcoming successful outlets, restaurants, hotels, concepts, stories, and appointments, bulletin, news, breaking schedules, products and much more within the pages.

Happy Reading

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Jan. - Feb. 2020

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Choice hotels to have 40 Properties in India by 2020 end



Choice Hotels India, a wholly owned Subsidiary of the US-based hospitality major Choice Hotels International, currently has 32 operating hotels in India. The company plans to add over 8 properties under the franchise model by end of 2020 in India to take the count to over 40 properties.

"We plan to open another 11 hotels in cities of Gurugram, Lucknow, Dehradun, Indore, Bangalore, Kochi, Abu Road, Dalhousie, Khanvel, Lakhimpur, Rishikesh, under the franchise model. The upcoming hotels are under various stages of development", said Choice Hotels India CEO Vilas Pawar.

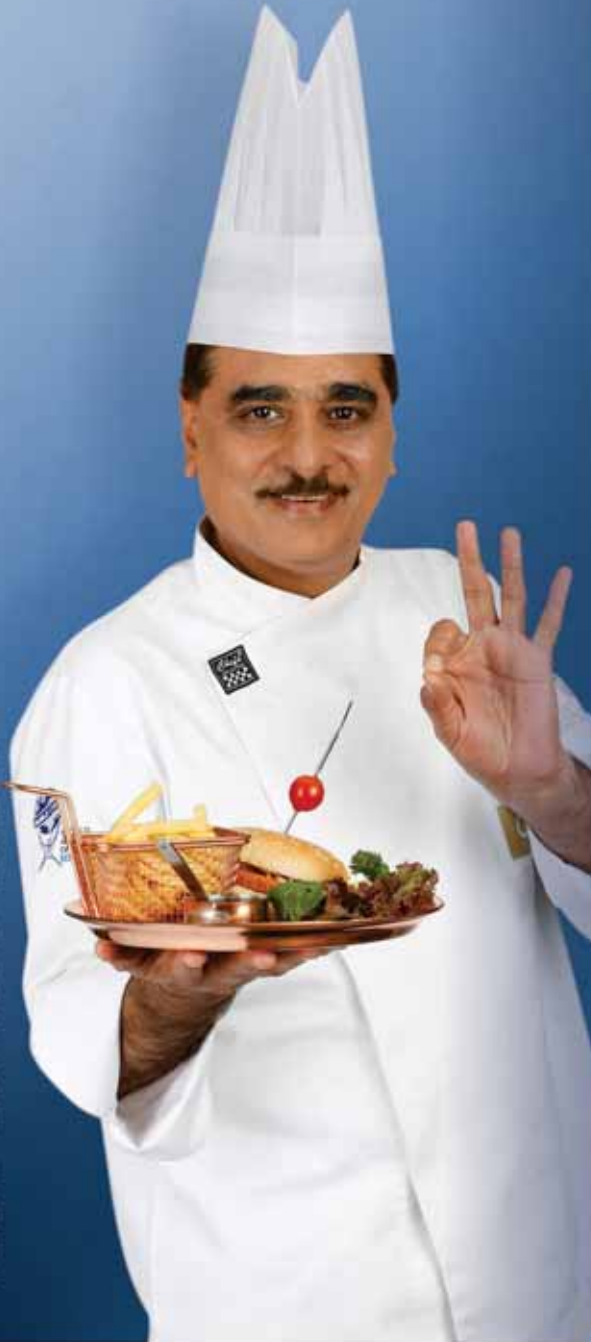
The Company operates in India offering five brands – Sleep Inn, Comfort Inn, Quality Inn, Clarion and Ascend Collection, "The hotels will be under Comfort Inn, Quality Inn and clarion brands as we are mainly present in the mid-scale segments in India", said Pawar.

"As we follow the franchise model we don't invest in the property. We invest in our distribution platforms, in our systems that deliver values and in training. The investments primarily go into making our brand visible and on brand promotion. Going forward we see great opportunities in india and we see great opportunities in the mid- scale segment", he added.



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Delhi Bazaar Craft House at T3 terminal at Delhi's Airport WHERE THE WORLD DISCOVERS INDIA



True to its name the 24X7 store is on a bazaar concept featuring several facets of exotic India in an ambiance of trust and confidence. A shopper's delight feature the famous Indian hand woven pashmina in an array of weaves, colours and prints, designer jewellery in precious gems, a variety in silk accessories, bags and crafts. It also features an array of teas hand-picked fresh from the tea gardens in Darjeeling and Assam, neoVeda Home Spa collection based on the principles of Ayurveda, and unique lifestyle products such as home décor range, objet d'art etc.



All in all, Delhi Bazaar Craft House interprets Indian culture and craftsmanship with a vibrant sophistication and dynamism of the 21st century, utilizing the best of materials from luxurious silk to the finest pashmina and precious metals and stones, to create a range of contemporary luxury lifestyle products that are hand crafted by Indian artisans and craftsmen.



Monisha with her post graduate degree in Master of Business Administration (MBA) from the University of Missouri Columbia USA coupled with her first hand interaction with customers from around the globe has created a niche for Delhi Bazaar Craft House at one of the world's swankiest airport terminal. For her learning is a continuous process. She relentlessly works on displays, merchandise selection, pricing and logistics and all other aspects of managing Delhi Bazaar Craft House. The reason behind the growing popularity of Delhi Bazaar Craft House is her ability to understand the customer, their product preference, buying patterns and to be able to synergize unique products and prices. In addition, Monisha keep strengthening the beliefs of Corporate Social Responsibility, promote rural artisans, women empowerment and use of eco-friendly material





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The 9th Edition of 21 Gun Salute International Vintage Car Rally & Concours d'Elegance 2020



After an enormous fanfare and a build-up of two years, the 9th edition of the 21 Gun Salute International Vintage Car Rally & Concours d'Elegance 2020 came with a power-packed show flow and had the audience enthralled. Living up to the expectation, joy and promise that this opulent event has built so far, the event saw a sea of spectators huddled together to catch a glimpse of hundreds of Vintage cars from around the world at India Gate and as the cars paraded through the historic roads of Lutyens' Delhi.

The globally acclaimed 21 Gun Salute International Vintage Car Rally & Concours d'Elegance was organized by Mr. Madan Mohan, Chairman & Managing Trustee, 21 Gun Salute Heritage & Cultural Trust in association with Ministry of Tourism, Government of India.

Caravan of 150+ International & National Vintage Cars along with 35 Vintage Bikes started from India Gate & Culminated at Karma Lakelands Golf Course (Gurugram) with rarest, stunning & never seen before motoring masterpieces from all over the world that boast the Indian heritage & passion for motoring. The Vintage Car Rally flagged off by Shri. KTS Tulsi - President HMCI & the 2-day fabulous show field was inaugurated by the Chief Guest for inauguration H.E. Shri. V.P. Singh Badnore, Governor of Punjab and Administrator of U.T. Chandigarh.

Organised over the weekend of February 15-16, the Concours welcomed a diverse selection of cars on the show field from various parts of India that included The 1938 Bentley HH Maharaja of Darbhanga, 1938 Bentley HH Maharaja of Bhopal, 1966 Jaguar E-Type, 1959 Chevrolet Impala, 1946 MG TC, 1936 Mercedes-Benz Type 290 of Yuvraj Dhananjai Singh of Khimsar, 1947 Packard Clipper of Thakore Saheb MandhataSinhji Jadeja of Rajkot, 1947 Packard Deluxe Clipper of Yuvraj Shri Harshvardhan Singh of Dungarpur and many other points of attractions that included Gautam Hari Singhania's 1909 Renault AX, 1903 Cadillac Model A, 1939 Rolls-Royce Wraith, 1937 Pierce-Arrow Eight, 1951 Jaguar XK 120 and 1932 MG J2.

The Man behind the Asia's grand Vintage Car Show - Mr. Madan Mohan, Chairman & Trustee of the 21 Gun Salute Heritage & Cultural Trust emphasized inculcating the value and importance of the Heritage Motoring and its evolution to the younger generation. He also sent out a heartfelt appreciation to all those who have supported this endeavor and have been monumental in realizing this dream.

The Concours witnessed the expertise and experience of 34 international judges, who were engaged in fruitful, constructive and open exchange at the Tech Talk on an interesting topic of Preservation Versus Restoration that incited continuous engagement and high quality of debate. The concours welcomed tens of thousands of visitors from India and several dignitaries', CIP's, VIP's and several Royal Families of the ex-princely state of India, including royal family members from the Rajkot, Karauli, Rajpipla, Mansa,





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Little Caesars® Pizza Expands to India with All-New, All-Veg Menu



First Two Restaurants Celebrate Grand Opening in Ahmedabad, Gujarat This Month

Little Caesars Pizza, the third largest pizza chain in the world*, celebrated the opening of its first two restaurants in India in Ahmedabad, Gujarat on 29 January 2020. The global pizza brand, now operating in 26 countries and territories worldwide, continues to expand its international footprint with new restaurants throughout Asia. The first two Little Caesars restaurants are owned and operated by franchisee, Phoenix Enterprise Nexus India Private Limited, managed by Nandish Patel who also owns several Little Caesars Pizza restaurants in the United States of America. The first two locations are located at Shop No. 12, Shivalik Shilp, Iskcon Cross Roads, S.G. Highway and at Shop No. 3 at Vishwanath North View, Opp. L.D. College, Near University Road.

"As we continue to expand our global footprint, we are thrilled to bring Little Caesars Pizza's high quality, great tasting pizza at an everyday value to India," said Paula Vissing, Senior Vice President of International for Little Caesar Enterprises, Inc. "India is an incredibly important new market for Little Caesars and we anticipate significant growth throughout the country in the next several years."

The grand opening also witnessed presence of local celebrities including Malhar Thakar (Actor), Deeksha Joshi (Actress), Dhwanit Thakar (RJ) and other known names. The brand further instilled an entertainment corner outside the door to engage the customers in various activities such as – Live Music, Magic Show, Spin the wheel, game jockey, and real time photo booth to experience the launch of world's third largest pizza chain in a splendid way.

In Ahmedabad, Little Caesars introduced an all-Vegetarian menu featuring a signature 10" HOT-N-READY® Veggie Pizza for ₹159 all day, every day, plus other delicious offerings. The innovative HOT-N-READY® concept allows customers to simply stop in and carry out a selection of freshly made, great tasting pizza and side items without waiting or ordering ahead. The restaurant features a range of other vegetarian pizzas and side items to satiate the taste buds of Gujarati pizza lovers, including a Tandoori Paneer, Spicy Veggie and Zesty Cheese Bread. Additionally, a 10" Tikka Masala pizza is available HOT-N-READY for ₹289 from 7-10 p.m. All pizzas now feature a delicious 10-season flavoured crust, edge-to-edge. The full menu can be found by visiting <http://in.littlecaesars.com>

Quick-service restaurants (QSR) have long been a favorite of pizza lovers in the United States. Based on a nationwide survey of QSR consumers in the U.S., conducted by Sandelman & Associates, Little Caesars was the "Highest Rated Chain Value For the Money"*** for 12 years in a row. The popularity of QSR restaurants also extends to international guests that are in search of delicious, affordable, quick-service meals. According to a May 2019 report by Care Ratings, the QSR industry in India is expected to grow to \$77 billion by 2022.

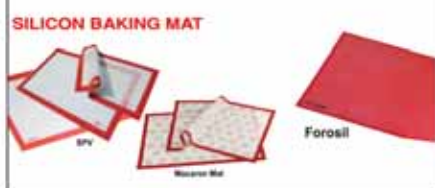
Little Caesars has aggressive plans to continue growth throughout India and is actively seeking interested entrepreneurs eager to join a world-famous pizza brand.

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Bandai Namco launches biggest indoor amusement park in Mumbai

Bandai NAMCO, world leader in indoor Amusement Park & Entertainment Centres has launched its second centre in Mumbai at Seawoods Grand Central Mall, Navi Mumbai. With this centre, Bandai NAMCO India Pvt Ltd fills a critical vacuum of high quality and safe play zones where the entire family can enjoy hours of leisure time. NAMCO Seawoods Grand Central is 28,782 sq ft large, making it the biggest Indoor Amusement Park in Mumbai region.

The uniqueness for the visitors besides the sheer size, is the Kids & Family Play Area "KIDS World" where the children can play with their family. The company believes that like their other centre, this one too will be a central place of attraction for families & friends on all weekends.

Speaking on the occasion, **Shuichi Kikuchi, President & CEO, BANDAI NAMCO India Pvt. Ltd.**, said, "Mumbai is a vast market where customers look for sophisticated Indoor Amusement Parks that can give them novelty and engagement. Also a complete family experience by adults, youngsters and children alike is very satisfying for a family to visit. We are very pleased to open our large 28,782sqft Indoor Amusement Park at Seawoods Grand Central, Airspace and look forward to opening many such centers in other Indian cities in the near future".

Takeo Yagi, Director & COO, BANDAI NAMCO India Pvt. Ltd said, "Mumbai welcomed us with open arms in Oct 2015 when we opened our first center. We envisaged a much bigger & state-of-the Indoor Amusement Park for our second center. The strategically located Seawoods Grand Central was the perfect choice due to its accessibility and popularity among residents around Navi Mumbai. The centre has Amusement Game Machines, Joy-rides, Go-kart, Carnival games for kids and special attractions for teens & above include Digital Squash, Trampolines, Basketball, Bowling, Ninja Course an VR Driving."

Sarovar Hotels & Resorts expands in Andhra Pradesh; opens a new hotel in Dindi



Sarovar Hotels and Resort announces the opening of new hotel in the Godavari Delta of Andhra Pradesh. Dindi is in the intersection where the Godavari joins the Bay of Bengal. A destination known for its coconut plantations, serene backwaters, vast lakes and palm-fringed canals making it the ultimate location for a perfect riverside holiday.

RVR Sarovar Portico, Dindi has aesthetically designed rooms and Suites, with a view of beautiful lilies and lotus plants. With its gorgeous interiors, The Godavari Banquet hall offers the ideal venue for events of any sort, from weddings to private parties, leisure events to corporate retreats for up to 150 guests. Flavors is RVR Sarovar Portico's multi-cuisine restaurant which serves popular dishes from around the world along with authentic local delicacies of Dindi. In addition, the hotel has well-equipped fitness center, Lake view and complimentary Wi-Fi. The admirers of picturesque scenic beauty and pristine backwaters have a bounty of options to choose from Antervedi beach to Peruru Heritage Village, Coringa Wildlife Sanctuary to Sri Laxmi Narasimha Swamy Temple, surely not to miss a boat ride on the Godavari.

Commenting on the development, Anil Madhok, Executive Chairman, Sarovar Hotels & Resorts, said "We are delighted to expand our leisure portfolio. Our vision is to deliver uncomplicated travel experience for our business and leisure travellers. We see great growth potential in this market and look forward to offering best value to business and leisure travellers in sync with Sarovar's signature hospitality".

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The Indian Beers are here to rule: Kimaya Himalayan Makes A Debut In Beer Segment Disrupting Usual Beer Packaging



Kimaya Himalayan Beverages, a limited liability partnership firm has made a debut in the alcohol manufacturing industry with two barley-based homegrown brews, 'BeeYoung' and 'Yavira'. The brand is now retailing the two new and fresh beer variants in Delhi, Uttar Pradesh, and Uttarakhand market.

It is a brand new corporate and manufacturing entity – founded on the bedrock of old-fashioned values of honesty, trustworthiness, and credibility, backed by years of experience in the business of management consulting, liquor distribution and liquor retailing. Kimaya is thrilled to introduce a product that resonates with the millennial vibe with key focus areas being taste, flavor, and quality.

Abhinav Jindal, CEO & Founder Kimaya Himalayan has moved against the wave to ideate this unrivaled concept is perfectly sized 500ml bottles that no other beer brand currently offers. Being the first movers for this concept in the beer manufacturing industry, Kimaya Himalayan promises to excel in craft and quality space and to lead the preference of the consumer providing an unforgettable experience. The product offering has been conceptualized in a way that can be enjoyed at a perfect temperature. The 330ml pints are too small to share while others at 650ml are too big and lose temperature halfway through. To bridge this gap the Team Kimaya has ideated to bring the perfect size of 500 ml – a size that is an answer to the problem of the right temperature and is sufficient for sharing with friends too. The specially optimized brewing cycle at Kimaya delivers just the right levels of taste and texture.

The brand aims to redefine business paradigms and product benchmarks. It values the approach to maintain the quality– hence the ingredients are sourced from original and organic derivative straight from the farm in the original state. The team here is constantly experimenting, testing and crafting uniquely flavorful bespoke brews.

With deep insights and hands-on learning, it aims to redefine business as today's empowered consumer is evolving rapidly to new levels of



expectations in terms of experience and value. "I see Kimaya Himalayan as a disruptive force in the beer industry with honest prices and a new benchmark of quality & packaging. We aspire to be innovative and responsible in manufacturing and in our product offering", says CEO Abhinav Jindal.

About the beer variants:

BeeYoung

It is a fresh, youthful creation that delivers a crisp, clean, punchy sip - every time. BeeYoung is created using choicest ingredients which will evoke a sense of adventure and curiosity and thrill. The taste of the beer is marked by "Vibrancy". It is a brew that starts with a crisp attack, is refreshing and mouth-tickling. It gives smooth flavourful mouth-filling sensation, followed by a finish that is accentuated by Columbus and Styrian Golding hops. The taste is lasting, gently bitter with a citrusy twist.

Price: INR Delhi - 100; UP- INR 130; UK- INR 150

Yavira

For a more evolved audience – there is Yavira. The name derives itself from the Sanskrit word for beer and honors our tradition of homegrown ferments and brews. Made with handpicked, organic ingredients, Yavira is a balanced brew that is crisp yet creamy, racy yet silky, smooth, daring but not daunting, aromatic and fruity yet malty and hoppy. It shows power but also restraint, one that pairs brilliantly with the finest of Indian cuisine – be it in a fine-dining or a familiar setting at home.

Price: Delhi - INR 130; UP- INR 150; UK- INR 160

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Super Surfaces raises half a million USD as Angel Funding

The first Indian company, and one of the very few across the world, that exclusively specializes in Venetian plaster, ancient technique of wall decoration, giving it a modern contour ~

Super Surfaces, a design and delivery company that specializes in seamless luxury wall and surface finishing recently raised first round of angel funding of 0.5 million USD. The company raised funds from NRI investor Mr. Vishnu Reddy, a serial entrepreneur and an investor based out of Washington DC. With this funding Super Surface will scale up and grow its brand. The company targets to achieve a delivery capacity of 10 lakh sqft per month by March 2023. Super Surfaces is also planning on entering the global market starting with Srilanka & Bangladesh by 2022 and USA & Australia by 2023.

“Many companies fail to have USP’s. In Super Surfaces the growth potential is tremendous. We wish to see Super Surfaces as a global brand in next 5-7 years with various formats and product ranges” said Mr. Vishnu Reddy Kumar Varma, founder Super Surfaces started the company with the main reason to offer design and delivery solutions of surfaces with primary focus on architects and interior designers. He holds 12+ years of professional experience in the Amusement & Theme park industry and has worked with many reputed global amusement brands. Under his leadership, Supper Surfaces is coming up with the largest and first of its kind experience center, spanning across more than 25,000 sqft in Hyderabad.

Talking more about his company, Mr. Kumar Varma says “Indian decorative paints industry is a 70,000 cr market and growing at 15% year on year. Super Surfaces is the first Indian company to specialise in luxury market working with ARCHITECTS AND INTERIOR DESIGNERS, with custom design services. Venetian plasters or lime plasters were the oldest of painting materials used in all ancient building and construction. We use the same Venetian plaster technique with extra additives likes marble chips etc to achieve different textures”

He further added “Super Surfaces has now launched its own range of material to

achieve a variety of finishes with endless design possibilities and applications. They are used for all kinds of segments like luxury villas, restaurant, real estate projects, commercial, Hospitality projects, schools, hospitals etc”

USP - Over the last 4 years, Super Surfaces did extensive research on various raw materials from all across the world mostly Italy.

Value proposition / Competitive Advantage

- End to end services (Design & Delivery)
- Exclusive collection of a range of finishes suitable for all kinds of design trends
- Highest range of raw material-exclusive partnerships with the finest manufacturers of lime plasters
- Custom design
- Highly trained applicators
- The highest delivery capacity of 2lakh sqft per month & growing
- Dedicated project management services
- Green certified material with less VOC and less carbon emissions
- Suitable for all LEED-certified projects

Super Surfaces believe in preserving the nature, therefore they use sustainable, eco-friendly, chemical free products. 0 VOC or very low VOC materials are used to keep the surrounding safe for their customers. Anti-Algae, Anti-cracking and Anti-bacterial factors are kept in mind to increase the life duration of surfaces and to keep the customers safe.

Super Surfaces is planning on introducing more product range in the future mostly focusing on Organic paints, textures, and plasters.



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SOCIAL WELCOMES A #NAVI OUTPOST IN MUMBAI

Impresario Handmade Restaurants launches the 26th outpost of its iconic SOCIAL chain in the neighbourhood of Vashi

Impresario Handmade Restaurants started 2020 with a bang by bringing SOCIAL to Navi Mumbai on January 17, 2020.

Vashi SOCIAL is the 26th outpost of the iconic chain, and finds its home inside Inorbit Mall by the iconic Palm Beach Road. Over the years, SOCIAL has become synonymous with a community space that effectively employs great design, food, drinks, and more in a collaborative way.

Riyaz Amlani, CEO & MD, Impresario Handmade Restaurants, says, "SOCIAL's unique identity has been solidified over the last five years as a community space. Whether it's for a work meeting over a cup of coffee or a weekend wind-down with the gang, SOCIAL is everything an all-day cafe needs it to be. Vashi is a neighbourhood that was missing a collaborative space that is not only functional but also fun at its very core. We're happy to fill in the blanks with our 26th outpost in the country!"

Housed inside Inorbit Mall, SOCIAL's new outpost provides a stark contrast to the glitz, glamour, and flamboyance that these shiny structures are associated with. Rather, the area is shielded with pixelated glass and convex mirrors that distort how we look at things traditionally, allowing for a counter-culture perspective that's at the heart of what SOCIAL stands for. The corten steel and firebrick interiors of Vashi SOCIAL are complemented by a lush cover of plants. Corrugated steel and exposed metal resemble an urban ruin that has been repurposed as a whole new object. The rusty, warm edges of the furniture indicate dilapidation but showcase an appreciation for beauty in imperfection that grows on you.

Faizan Khatri, the lead architect from Studio Eight Twentythree, who has brought the outpost to life, says, "The thematics of this space have been inspired from the rustic yet industrial tones of abandoned construction sites. We have played with the duality of these uninhabited spaces that were meant to be housing projects, throughout the many layers of this space. The interior design gets experimental with natural and earthy colour tones which work in contrast to some quirky elements in the form of intentional vandalism that is



so iconic to SOCIAL."

SOCIAL made waves with its quirky food and drinks menu, bringing about major trends in the local dining scene. Famous for putting an experimental spin on all-time classics, going through the menu is no less than going on an adventure. Vashi is all set to have a taste of the iconic breakfast trays, Death Wings, Awesamosas, China Boxes, and cocktails like Trip on the Drip, Old Smoke, Thai Maalish, and more.

"SOCIAL is all about creating an engaging experience offline, and that reflects even in our food and drinks menu. Whether it's our 1000ml Longest Long Island Iced Tea (L.L.I.T) or the latest pizza section on the menu, be it our inventive cocktails or our quirky dishes, our offerings try to involve diners in an experience that's larger than just eating. Vashi SOCIAL is all set to become the neighbourhood's go-to community space," says Mayank Bhatt, Business Head, SOCIAL.

Navi Mumbai was missing a space where community meets plain, simple fun. Now that Vashi SOCIAL is a go, the party has officially come to town!



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#WashingtonApplesKuchhKhaasHai

Actor and youth icon Disha Patani and Chef Sanjeev Kapoor, India's most trusted voice on food kicked off 2020 on a healthy note as both announced their association as Brand Ambassadors with Washington Apples at an event held in Delhi on January 20.

They both talked about the reasons why they have chosen to endorse Washington Apples and what is that makes #WashingtonApplesKuchhKhaasHai.

US Ambassador to India Kenneth I. Juster, was the guest of honor at the event.

Four Washington apple growers Lindsey Morrison, Dave and Karla Robison and James Foreman especially traveled to India to be a part of the launch.

Todd Fryhover, President, Washington Apple Commission and Sumit Saran, the India Representative for Washington Apple Commission were also present for the launch of the campaign.

Todd Fryhover, President, Washington Apple Commission said, "India is a very important market for Washington Apples. The country has been the top 3 markets for Washington Apples globally for few years now and is destined for further growth. Our #WashingtonApplesKuchhKhaasHai campaign focuses on creating awareness among Indian consumers about Washington Apple varieties, best practices, food safety and the fine growing conditions that exist for apple growing in the State of Washington. The Washington Apple Commission represents 1,260 growers of Washington Apples and the importance of India is reflected in the fact that four of our growers have travelled to India to meet with all stakeholders here including importers, wholesalers, retailers and most importantly Indian consumers."

Disha Patani, and Chef Sanjeev Kapoor both commented, "We are excited to be part of the #WashingtonAppleKuchhKhaasHai campaign. After being convinced that Washington Apples are grown in highly suitable conditions

and are packed and shipped with great care and know how that results in best quality and a safe product, it was an easy choice to make. Healthy snacking is a challenge for most and Washington Apples fits perfectly as an anytime snack."

Speaking on the occasion Sumit Saran, In-Country Marketing Representative, Washington Apple Commission added, "When we researched for the perfect face for Washington apples, we decided it should be someone who represents the youth of today, is a fitness icon and also someone whose words Indians can trust. What better choice than to have Disha Patani, the youth icon and Chef Sanjeev Kapoor, the most trusted voice on food in India as the Brand Ambassadors for Washington Apples. It is a perfect fit and we are honoured that both of them decided to support our efforts. We look to them spreading the good word about Washington Apples among their fans and followers. The season for Washington Apple peaks when the season for Indian Apples end making good quality apples available to Indian consumers all year round," Saran added.

Washington apples are available across the country both with traditional and modern retailers.





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Hotel and Restaurant Association of Northern India hosts its 36th Food Safety Supervisor Training session in New Delhi



Hotel and Restaurant Association of Northern India today organized the 36th Food Safety Training & Certification (FOSTAC) programme in New Delhi. The objective of the session was to train the hospitality aspirants in food safety. The full strength of a class with 40 participants attended the training session.

The faculty of the session was Mr Vikas Gupta, Professor, Amity University Noida who informed the participants on various aspects and procedures to keep food safe and the policy framework pertaining to the FSS Act and law.

"I would like to thank HRANI for this initiative. The workshop was very informative and comprehensive. It will go a long way in instilling awareness on food safety," said Suresh Kumar Rohila, a participant from The Umrao.

"It was heartening to see a good turnout of HRANI members in the session. Food safety has assumed a crucial role in the wake of increasing urbanization, pollution and changing lifestyles of population," said Surendra Kumar Jaiswal, President, HRANI.

"We have been conducting the FOSTAC Programmes for the last 3 years in different cities of Northern India. The next three training programme are scheduled in Jodhpur on March 14th & 15th at Chandra Imperial & in Shimla on March 28, 2020, at The Oberoi Cecil respectively. We plan on continuing to host these programmes in series so that maximum hospitality professionals from our member units can benefit from it" said Renu Thapliyal, Secretary-General, HRANI.

Hotel and Restaurant Association of North India (HRANI) is the lead Training Partner for the organized sector in Northern Region empanelled by the Food Safety and Standards Authority of India (FSSAI). HRANI has been doing the Food Safety Supervisor training and Certification (FOSTAC) programs in all nine states on a rotation basis to facilitate the members of the association.



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SAGAR RATNA leading South Indian Restaurant in India Shri Jayaram Banan- Chief Promoter plans to make it India's no.1 Vegetarian restaurant chain (Saga of Success)



Thirty three years ago Jayaram Banan made a humble beginning with the first South Indian Vegetarian restaurant- Sagar Ratna in Defence Colony market. Today he stands tall as the undisputed 'Dosa King' reigning supreme with 150 plus outlets across 12 states.

Jayaram Banan hails from Mangalore, the coastal city of Karnataka well known for its never ending generation of highly successful entrepreneurs, with a fantastic business acumen. He started his independent career at the young age of 13 in Bombay (now Mumbai)-the beacon for such

runaway entrepreneurs who had the courage to dream big and the vision to achieve success in whatever they touched.

After years of struggle in Mumbai, Jayaram Banan moved to Bangalore venturing to be on his own. But success evaded him here and the business incurred losses but he did not give up and shifted to Ghaziabad and immediately was successful in bagging a semi-Government canteen contract which kept him afloat for six years. However, Destiny had other plans in store

for him. With a small capital investment he opened the first Sagar Restaurant in Defence Colony in New Delhi in 1986. It was still difficult days for him and the business took a while to stabilize. Success followed his hard work and soon it became the kind of business model most entrepreneurs dream of. Never a person to sit idle on his laurels, Jayaram Banan diversified into non-vegetarian Restaurant business segment under the Brand name of Swagath which acted as an icing on the cake. Presently Sagar Ratna is spread across the country through 60 own stores and 90 Franchisees in 12 states. Mr. Banan now has drawn plans to expand by opening more than 100 branches and an equal number of Franchisees in the next 3 years, with an aim to make it one of the largest chains of vegetarian restaurants in the country.

Following Sagar Ratna's success, Shri Jayaram Banan, branched out and forayed into multiple business segments such as Catering/ Canteens, non-vegetarian coastal food specialty through Swagath Brand restaurants, Star Category Ocean Pearl Hotels in Mangalore, Udupi & Hubli (all in Karnataka State) with an inventory of more than 200 rooms. Shree Rathnam Restaurants, an equally popular chain of South Indian vegetarian restaurants is also a part of Jayaram Banan's Group increasing the footprints of the Group across the country. Today the Group has a turnover of over Rs. 300 crores. Mr. Jayaram Banan has plans to take Sagar Ratna overseas besides embarking upon large scale expansion of the canteen & catering business.

Jayaram Banan is a firm believer in God and in his own abilities to reach higher Goals in the area of Businesses he has chosen. The secret of his success is that "there is no substitute for hard work and self-belief/confidence".

AOAC International - 7th Annual Conference of the India Section 2020

AOAC - India announces its 7th annual Conference of The India Section of the AOAC international "Building Capacity and collaborative leadership to ensure safe and Nutritious food" during 28th and 29th February 2020 at The Park Hotel, New Delhi. This year's conference congregates over leading specialists, including prominent scientists, regulators, industry partners and scholars from around the world to discuss and debate on the various challenges with regard to food safety. Our chief mission is to become a facilitator in the development and harmonization of validated analytical methods with the discussion, says the executive committee of AOAC - INDIA. Following the previous footsteps, this conference will comprise keynote lectures, plenary presentations, young scientist talk and poster sessions; And creating a platform for information exchange and knowledge transfer among its participants.

The eminent speakers at the conference will include Dr. Balasubramaniam, Dr. Ranjan Mitra - Presidential Address, Dr. Kaushik Banerjee - Chairman Address, Shri Pawan Kumar Aggarwal - CEO FSSAI, Dr. Palmer.A.Orlandi - Jr. - Deputy Executive Editor and Chief Scientist AOAC, Dr. Erick Konnings: Nestle research, Lausanne, Switzerland, and Past President AOAC International FIA Singapore, Session Chair: Dr. Palmer.A.Orlandi, Jr. Deputy Executive Director and Chief Scientists, AOAC International, Dr. Bhaskar - Advisor FSSAI, Dr. Erick Konnings, Dr. Anab Chandra, Dabur - TBD, Dr. Saurabh Arora - Arbro Pharmaceuticals, Among many others.

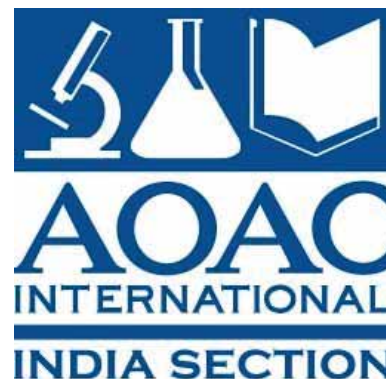
The lectures are designed on present and emerging broad areas of research, such as food safety and security; food safety laws and regulations; analytical

residue method development of pesticides; veterinary drugs and antibiotics; food nutrition and food allergens; botanicals and dietary supplements and microbiological methods, to name some. Interactive sessions and workshops are also included on request.

In this conference, a young scientist and a woman doctoral researcher, who have significantly contributed to developing analytical methods and impacted the field of analytical sciences, will be recognized with awards.

There will also be opportunities for showcasing innovative research in the poster session and winning exciting prizes. An exhibition by global equipment manufacturers and distributors will display novel trends and technologies in the domain of analytical instrumentations. The conference will also host a brief session to announce a book project, to be out in 2021 by AOAC-India, covering a wide range of analytical methodologies in various matrices and would be of interest to academics, industry professionals and students.

By strengthening the cord between governmental bodies and private sectors, this two-day conference will result in new recommendations about how to solve exceedingly complicated food safety problems and make our planet a safer place to live.





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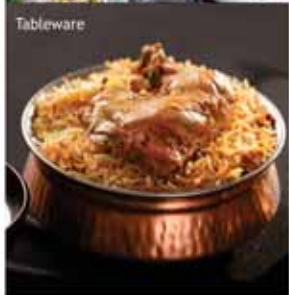
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Yu Hotel brings its international restaurants Noaa and Spice Mantraa to India

~ Having carved a niche with its diverse culinary offerings in Bali, YU Hotel's Noaa and Spice Mantraa have now expanded its reach to Goa ~



Located on the bustling street of Candolim just a short distance from the famed beaches of Goa, YU Hotel is the latest entrant to the coastal holiday state.

The 32 room hotel designed in warm hues draws inspiration from elements which are unique to the seaside location. YU Hotel offers just the right mix of comfort, luxury and excitement synonymous with Goa.

Located in the tourist hub of the state, YU Hotel is an ideal boutique hotel for travellers with a taste for style and elegance. Guests can indulge themselves with fine cuisine and a relaxing experience at the wellness centre which includes jacuzzi baths, gym and therapies at the spa.

YU hotel threw open its doors with the launch of two of its signature international restaurants Noaa and Spice Mantraa in India. Having carved a niche for itself with its diverse culinary offerings in Bali, Noaa and Spice

Mantraa have now expanded its reach to Goa.

International Chef Richard, Celebrity Chef Shailendra Kekade and Chef Sanjay Kotian have specially curated the menu for the two international restaurants keeping in mind the need of today's discerning travellers.

Noaa offers a predominantly Pan-Asian menu which includes locally inspired culinary offerings. It is designed to be a social, creative space and offers an eclectic experience in the state's tourist hub. The all-day dining restaurant promises to satiate one's cravings with an extensive spread of tasty, contemporary cuisine from parts of Asia and Europe using the finest of ingredients. Fresh local produce features in the well-curated menu which includes distinct Asian flavours.

The menu features an array of diverse mouth-watering recipes including an exotic Carbon Chicken, delectable Prawn cocktail with Rechado and chive dressing, Asparagus Roll in a Cafreal sauce and Scotched Quail Eggs. Lovers



spices and cooking methods which tell the story of India's culinary journey through the years. Traditional Goan cuisine features prominently on the menu which includes local favourites such as Assado De Porco, Croquettes, Seafood and spicy kokum infused Pork Amsol among others.





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of sushi can opt for a selection of offerings including the Californoaa Roll. For light bites, the restaurant features a selection of Goan inspired dumplings including the Prawn Rechado dumplings and Chicken Vindalho Gyoza.

Guests can also enjoy authentic woodfired pizzas and burgers with a Goan twist such as a Goan Chorizo pizza, Prawn Balchao Ravioli or a Barbequed Chicken Poee Burger. Favourites from the restaurant in Bali – Charmoulah Style Grilled Chicken and Seared Salmon feature on the menu.

The thoughtfully created beverage list features interesting cocktails, coolers and sundowners. The bar section of the menu includes Tangerine Crush, Ginger Mule, Girol Spritz and a wide selection of other infused concoctions.

The second of its culinary destinations – Spice Mantraa – is inspired by the timeless allure of Indian and Goan cuisine. Meals here immerses you in a rich experience of traditional flavours, spices and cooking methods which tell the story of India's culinary journey through the years.

Traditional Goan cuisine features prominently on the menu which includes local favourites such as Assado De Porco, Croquettes, Seafood and spicy kokum infused Pork Amsol among others.

Speaking on the occasion, Mr. K S Ramkrishnan, the Chairman of Star Alliance Resorts said, "We are delighted and thrilled to announce the launch of YU Hotel which brings something new and exciting to the area. The hotel is conceptualized with the aim of providing a warm and welcoming space for guests. The two international restaurants Noaa and Spice Mantraa bring a diverse menu to satiate one's food buds. We have international Chef Richard, Celebrity Chef Shailendra Kekade and Chef Sanjay Kotian on board who have specially curated the menu keeping in mind the travellers need."

Chef Richard adds, "The Yu Hotel is aimed at offering our guests a flavour of diverse traditions which evokes a feeling of homecoming. The menu at the Noaa and Spice Mantraa consists of uniquely created dishes and drinks that embrace the local flavours."



KAGOME FOODS India launches

its products at India Food Forum

In a bid to ease procurement of tomatoes for hotels, restaurants and caterers (HoReCa), Kagome Foods India (KFI) launched its product portfolio at the India Food Forum here. Kagome, one of the leading food processing companies in the world with headquarters in Japan, is showcasing their exclusive range of tomato-based products at the India Food Forum.

KFI is a vertically integrated, seed-to-table company, with complete control over the quality of its products. They develop and supply their own processing-specific tomato seeds to farmers, who grow them in a controlled environment, as per the cultivation best practices imparted to them. These special tomatoes are harvested when fully ripe and are processed in a state-of-the-art plant with world class processing and packaging equipment. The final products are manufactured under stringent Japanese quality controls, resulting in Global Quality Products at Local Prices. The company's launch portfolio comprises of unique, new to the market Crushed Tomatoes, Tomato Puree, Thick Tomato Concentrate, Tomato Makhani Gravy Base, Italian Pizza Pasta Sauce, Classic Pizza Pasta Sauce and Tomato Soup Base.

The annual India Food Forum event offered KFI a platform for knowledge sharing through insightful and detailed conferences and masterclasses on the food landscape in India. Speaking on the occasion, Rohit Bhatla, MD at KFI said, "Tomatoes in India hold tremendous significance in our culinary journey, as they act as a vital catalyst in enhancing the taste of Indian foods. We are trying to drive convenience and consistency in Foodservice kitchens through our preservative-free tomato products to add flavors in myriad cuisines. KFI ensures that HoReCa gets high-quality, preservative-free processed tomatoes throughout the year at a consistent quality and price, irrespective of the prices of raw tomatoes in the market."

The India Food Forum gets together industry stakeholders annually to present and analyze research findings, consumption and retail trends in food, through conferences, masterclasses and specialized exhibition zones. The event puts together the most comprehensive capsule of trends and innovations that affect businesses engaged in all aspects of the food retail value chain – from sourcing ingredients to retailing.

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Authentic blends of spices done right at Spice Art

'The newly launched restaurant shall give you tangs to relish' reviews Kushagra Nautiyal.



I've never been a fan of travelling to Greater Noida because of the distance but Crowne Plaza's latest presentation Spice Art gave me all reasons to go gaga over its' spell bounding delicacies. Bringing authentic North Indian cuisine to the city, Crowne Plaza Greater Noida today recently opened its fine dining Indian cuisine restaurant – Spice Art. Serving authentic North Indian food, Spice Art offers a handpicked menu of culinary delights from Awadhi and Mughlai cuisines covering regions of Punjab, Delhi and Lucknow. Spice Art is led by 'Master of Spice' Chef Hardev Singh known for his delicious and robust Punjabi cuisine preparations along with Awadhi cuisine expert Chef Kaleem Qureshi who brings forth a lineage of culinary expertise in his field. Together, the two master chefs bring close to seven decades of culinary accomplishment to Spice Art. The menu is a handpicked selection by the two chefs, dotted with their respective signature dishes for guests to relish. The interiors at Spice Art exude understated elegance. Done up in dark wood with gold accents and large bay windows, the restaurant will soon be an unmatched destination for fine dining and authentic North Indian cuisine in NCR. The show kitchen, studded with glittering copper tandoors, allows a view of expert hands at work. Restaurant's comfortable seating with warm lighting will equally match the mood for a celebratory dinner or a cozy rendezvous.

The centrepiece of each dining table is 'Tattva' – a golden dome that represents the element of truth and authenticity as key elements of what is offered at Spice Art. The cuisine is truthful to its origins and authentic in preparation to ensure our guest experience only the finest. Some must-try signature dishes on the menu include Galouti Kebab, Khumb Kaju ki Gilawat, Kakori Kebab, Nalli Nihari, Do Din ki Daal, Murgh Makhani, Lucknowi Gosht Biryani and more. Live ghazal singing will further accentuate the soul satisfying dining experience at Spice Art. Bringing authentic North Indian cuisine to the city, Crowne Plaza Greater Noida today announced the opening of its fine dining Indian cuisine restaurant – Spice Art. Serving authentic North Indian food, Spice Art offers a handpicked menu of culinary delights from Awadhi and Mughlai cuisines covering regions of Punjab, Delhi and Lucknow. Spice Art is led by 'Master of Spice' Chef Hardev Singh known for his delicious and robust Punjabi cuisine preparations along with Awadhi cuisine expert Chef Kaleem Qureshi who brings forth a lineage of culinary expertise in his field. Together, the two master chefs bring close to seven decades of culinary accomplishment to Spice Art. The menu is a handpicked selection by the two chefs, dotted with their respective signature dishes for guests to relish. The interiors at Spice Art exude understated elegance. Done up in dark wood with gold accents and large bay windows, the restaurant will soon be an unmatched destination for fine dining and authentic North Indian cuisine in NCR. The show kitchen, studded with glittering copper tandoors, allows a view of expert hands at work. Restaurant's comfortable seating with warm lighting will equally match the mood for a celebratory dinner or a cozy



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With so many offerings in place the right way, this restaurant is definitely going to be your jam for the weeks to come. Here's an exclusive set of recipes for ya'll:



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Recipe - Galouti Kebab

Ingredients:

Minced Mutton	1 kg
Raw Papaya paste	100 Gram
Ghee	200 Gram
Roasted graham flour	150 Gram
Hung Curd	100 Gram
Kewra water	20 MI
Salt	To Taste
Ginger Garlic Paste	25 Gram

Heat all the dry pieces and grind them finely.

(For the masala paste):

Clove	5 Gram
Red chillies	10 Gram
Coriander seeds	15 Gram
Poppy seeds	20 Gram
Cinnamon	5 Gram
Cashew nut	25 Gram
Nutmeg	5 Gram
Garam Masala	8 Gram
Green Cardamom	5 Gram
Black pepper powder	10 Gram
Fried and crushed onions	200 Gram
Black Cardamom	5 Gram
Mace Flower	5 Gram
Cumin Powder	5 Gram



Method:

- Grind the minced meat into fine paste and marinate it with raw papaya paste and salt for an hour.
- Afterwards take the marinated meat and add the dry masala, paste masala, curd, Kewra water and Gram flour all together.
- Place a burning coal in the middle of the pan wherein meat is kept. Pour a spoon of ghee on the burning coal and put the lid on. Keep it for 20 minutes. This will allow the smoke to spread evenly. Remove the coal.
- Now heat the rest of the ghee in a pan. Take small portions from the marinated and flavoured meat and form tikkies. You can add some more sattu or cornflour if your mixture has more water. Place the tikkies carefully over the ghee smeared pan. Cover the pan with a lid and cook each side for 15 minutes.
- Take a tooth pick and insert it in the kababs if it comes out clean, it means the kababs are ready.
- Garnish it with onion rings and serve hot.

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CORNITOS RED KIDNEY BEANS WRAP

Ingredients

- Cornitos Wheat Flour Tortilla Wrap 8 inches - 1 pack (6 Pcs)
- Cornitos Chunky Salsa mild 330 ml
- Mint sauce 200 ml
- Mozzarella cheese 60 gm
- Red kidney beans 120gm
- Onion 200gm
- Lettuce 200gm
- Sour cream 30 ml
- Butter 20 ml
- Tomato puree 1 packet

Method

- Boil the kidney beans and cook with tomato puree add some mozzarella cheese.
- Make juliennes of ice berg lettuce and onion.

- Apply half of salsa and mint sauce on the Tortilla Wrap base and spread evenly.
- Place the red kidney beans on the center of Tortilla Wrap, top it up with iceberg and onion and remaining of salsa.
- Put mozzarella cheese on the edges of the Tortilla Wrap.
- Fold the edges of the Tortilla and roll it over.
- Apply some butter on wrap and put in the griller and grill it.
- Cut wrap into two half's and place one piece over the other.
- Serve with sour cream and salsa.



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The Man who built a whole new world:

The Iron Man of India



Driven with a vision that set benchmarks and made India reach out to International standards, Shri RAKESH KUMAR, Chairman India Exposition Mart Limited (IEM), is a personality who initiated multiple successful projects and continues to build & strengthen the Indian market a notch up every year. Here's a special focus on his journey and contributions to the industry:

The Indian Hospitality industry holds a promising future and Mr. Kumar's endless contributions have strengthened the same relentlessly. Mr. Kumar conceptualized India's first state of the art infrastructure for Exhibition and Mart at Greater Noida and currently holding the position of Chairman of the India Exposition Mart Limited popularly known as India Expo centre & Mart. The India Exposition Mart has a spread over of 58 acres and has built up complex of 2.5 million sq. ft. i.e. 25 lakhs sq. ft area. The foundation stone of the same was laid by the then deputy Hon' ble P.M. Shri L.K. Advani and later it was inaugurated by Shri Manmohan Singh ji, Hon'ble Prime Minister of India in 2006. Major shows, Exhibitions and conferences like Auto Expo, Printpack, Asian Development bank (ADB) and FDI World Dental Congress are now being organised in this complex. He is also Chief Executive Officer of most premier Export Promotion Trade Organisation in India, having membership of more than 10,000 member exporters. To give an identity to the services of buying agents & buying houses, Mr. Kumar

initiated and formed "The Buying Agents Association" (BAA) on 14th July, 2016 and He served as 1st Chairman of BAA. Mr. Kumar is also the Immediate Past President of Indian Exhibition Industry Association (IEIA). Post Graduate in Public Administration and International Foreign Trade Mr. Kumar, has a wide experience of working with SME's especially export promotion enterprises for more than 30 years. In recognition of his services as instrumental in establishing & enhancing trade with Japan, the Japanese Government conferred JETRO'S COMMENDATION AWARD for International exposure to Japan and Mr. Kumar was 1st Indian to receive this distinction. Mr. Kumar started world renowned Indian Handicrafts & Gifts Fair in 1994 which is visited by over 5,000 overseas volume business buyers for sourcing and about 2,750 exhibitors from all over India participate in the same. The fair is recognised as 'World's largest congregation of handicrafts exhibitors under one roof' by Limca Book of World Records. He is also instrumental in organizing Product specific shows like Home Expo comprising - Indian Furniture & Accessories Show, Indian Furnishings, Floorings & Textiles Show and Indian Houseware & Decoratives show and Indian Fashion Jewellery & Accessories Show (IFJAS) at India Expo Centre, Greater Noida. These shows are eagerly awaited by the buyers from all across the globe. Mr. Kumar has played a pivotal role in development of various craft pockets of handicrafts like Jodhpur, Jaipur, Saharanpur, Narsapur (A.P.), Moradabad and some in Northeastern Regions which are now recognized world over for their export performance. Mr. Kumar is the key architect for setting up of several important organisation in India such as setting up of National Centre for Design & Product Development (NCDPD) in New Delhi for design and product development, and is also instrumental in creation of Handicrafts & Carpet Sector Skill Council (HCSSC) to bridge the skill gap in the handicrafts & carpet sector and provide over 2 million skilled manpower. He is also initiated VRIKSH – the Indian Timber Legality Assessment and verification program launched to combat trade in illegally harvested timber, and Moradabad Artisans Welfare Trust to provide vocational training and higher education for artisans and their children etc.



Mr. Kumar received SUPER ACHIEVER AWARD for his contribution to the Handicrafts sector by Indiasgreatest.com, and is also credited with introducing the web-based Electronic Voting System for election of 10,000 members of the Council. EPCH being the first council to do so. The Council was also awarded eIndia Award for this initiative. He has served as a Member-Steering Committee of Asian Development Bank-ADB'2013 constituted by Ministry of Finance, Dept. of Economic Affairs, Government of India for holding ADB general meeting in India. He has been awarded Safari India South Asia Travel Award in individual category being "the best Professional in MICE" towards his contribution to conceive, implement and run successfully state-of-the

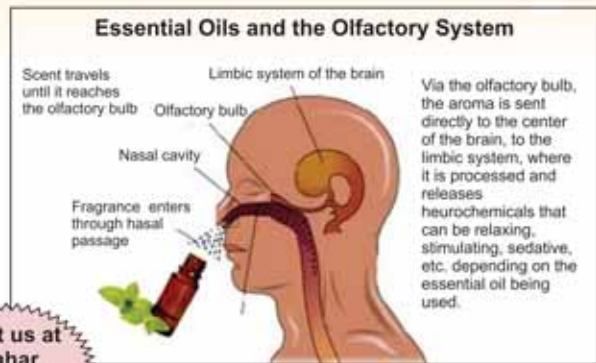
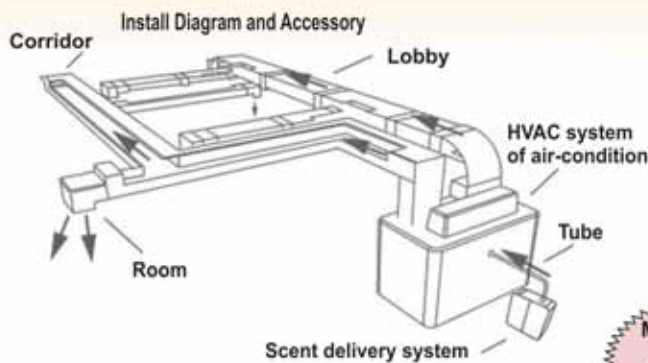
art exhibition centre called India Exposition Mart Ltd (IEM) at Greater Noida and also his overall contribution towards promoting exhibition Industry.

With so many achievements in such a small time frame, he is **Awarded as "THE IRON MAN" of The Exhibition Industry For 2016 at Exhibition Excellence Awards**

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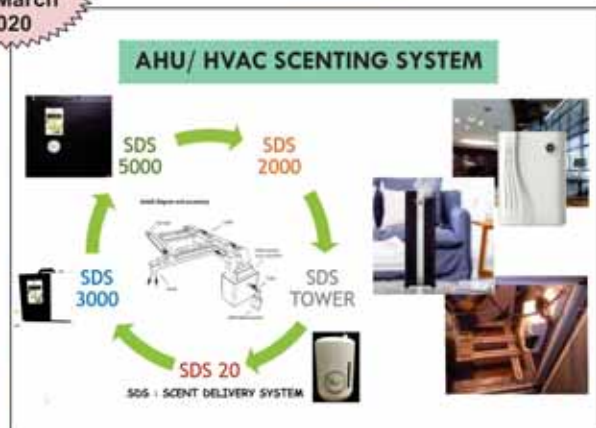
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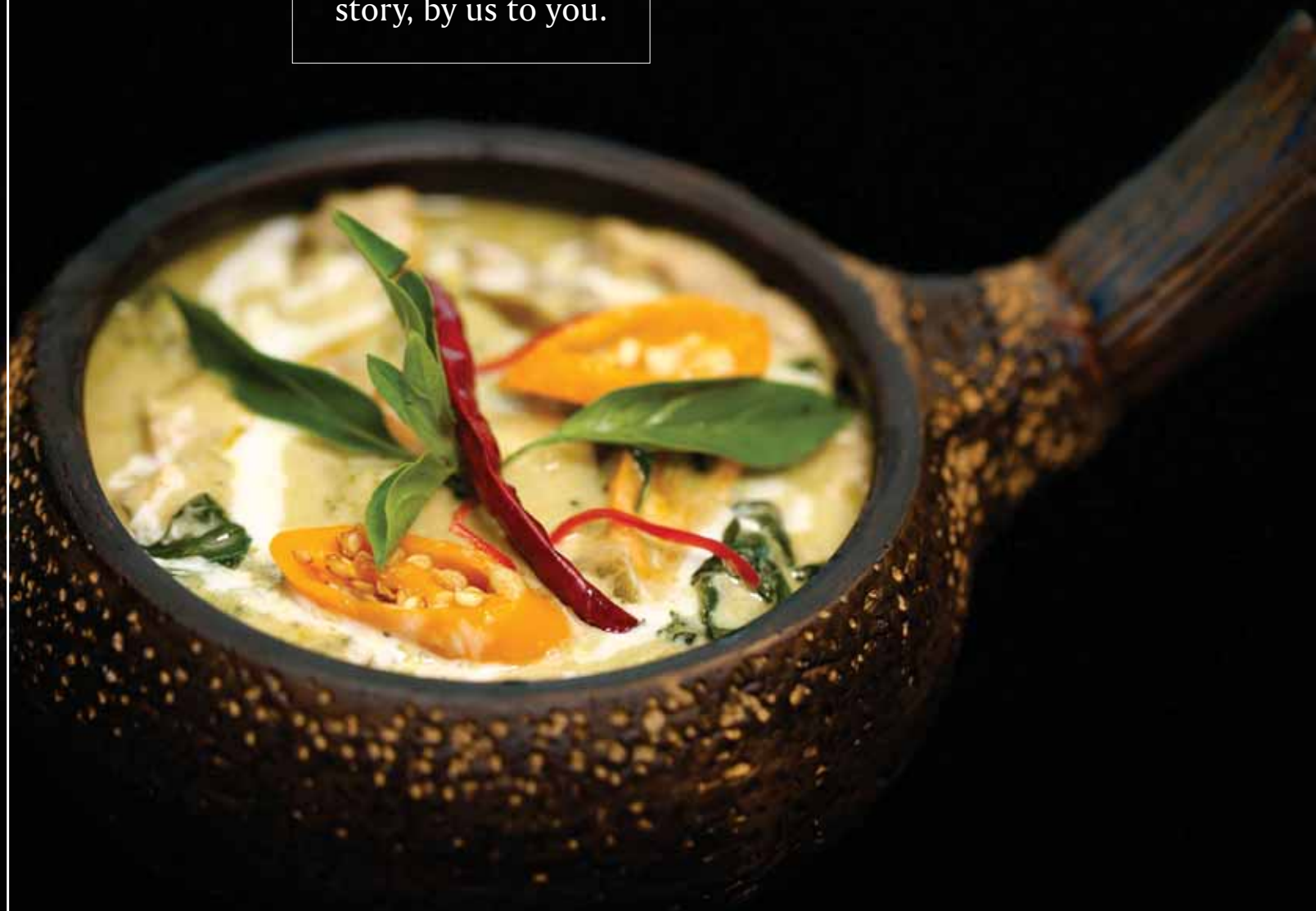


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The First of **2020**

'Let us celebrate what the new decade has to offer us. To more food & liqueur', writes Kushagra Nautiyal. A cover story, by us to you.



A lot of things have changed since we started the journey of Hospitality Outlook, with foods and trends and the ever changing taste buds and palates.

Says Mr. Mehul Sharma, CEO & the Owner of Signum Hospitality 'So, people we feel are becoming extremely clear about the distinctive flavors and taste which is absolutely in relevance to the specific hotel parts which are in their traveling tool. So, Guests are becoming more experimental, guests are trying out the more local dishes, guests want to have the local flavors and feel. They want to follow the local tradition in the way the food is being eaten up, to the way it's been cooked, to the way it's been served and the local spices. So, what we see is a lot of local influence of the food and the way it's been cooked, been introduced into the hotel to suit the local palate. With this current scheme of government of identifying an additional 2500/- crore. And the new scheme in which the government has started to push the family to travel at least 15 tourist destinations we see a lot of smaller cities like tier 2 tier 3 getting impacted and will definitely increase in the domestic numbers from the current numbers. I anticipate about 10 to 15 percent increase in domestic tourism in the next year to come. And especially with the Udaan Scheme and the introduction of new Tejas trend and the new Road Policies which have been introduced which mean more and more expressways which will be made which connect with all these smaller tourist towns. The small town will be much better and easier. We see a definite positive impact on tourism in the time to come. New Trends which we are experimenting or seeing is a lot of fusion cuisines, a lot of farm to table confers, a lot of organic food being used, a lot of local flavors local spices being introduced, and a blend of the modern cuisine with distinctive flavors is the key and that is going to be the future.

F& B menu is designed by doing something like menu engineering, we consider the fast-selling items which is cost-effective to the local availability of ingredients to the ease of preparations to the skill set of the people making it to the availability of the raw material and of course considering the customer's palate. So, this is how we design the menu. We expect a lot of new technology to be talked about a lot of services with AI (Artificial Intelligence) aspect, a lot of virtual realities technologies to be introduced into the market which definitely dwelt in the human element to move a couple of launches higher in terms of service delivery. So, we do not expect or do not want the regular stereotype ways of or conventional ways of Aahar 2020 which is a display of types of equipment or which is a display of microwave but we would definitely want more modernization of Aahar which has not been particularly the way Aahar has been done in the last couple of years. My expectation would be to get in more technology and make it more modern and try to see what the best is going and probably even introduce 10 percent of what we can do in India. Rather than introducing typical gas engines and all that stuff. I think the staff has to be a lot of organic food has been talked about how we can grow all that stuff and minimize uses of ammonia-free pesticides or ammonia-free ingredients and keeping in mind sustainability as the key factor around with the entire market revolve around.

So, we will grow to 1000 fields to 2021, all branded and managed under our brand umbrella.

It is a very typical dish called The Pahadi Chicken we have in Shimla, it's a dish made from authentic flavors and the homegrown spices which are actually handpicked in Shimla itself and to give a local flavor, it's quite spicy and eaten with the thick rice which is very specific to the region, and eaten with hand. So, it's an authentic dish and it's quite a hit



in mount traveler especially people visiting from the UK and the US due to the spice'.

Chef Prakash Chettyar, Executive Chef, JW Marriott Kolkata speaks: 'The F&B sector has become central and essential to the positioning of the hotel, especially as hotels are no longer just a place to stay. Consumers are more experienced in the current times and the trend is to demand more. Lifestyle changes are constant and these affect choices and attitudes in terms of tastes and palates. As a result, we need to adapt faster to respond to the ever-evolving changes in the market and consumer demands.

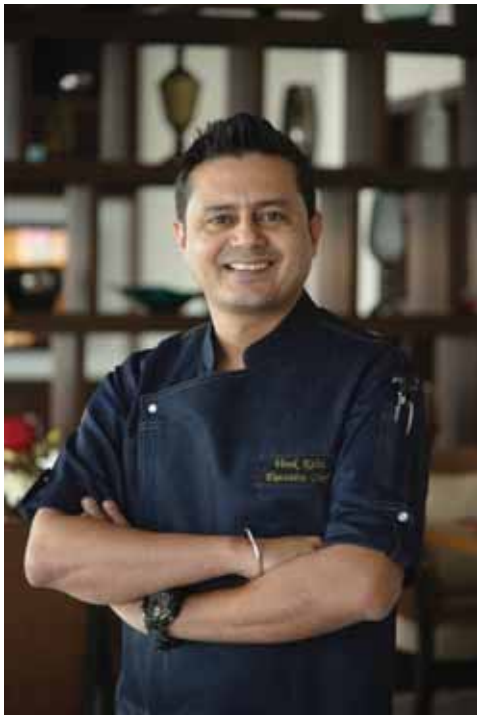
Guests are ready to experiment with a lot of new styles and flavours. There is an evident spurt in Cross-Cultural Cuisine (for example, Italian -Japanese , French - Nordic , Mexican- South East Asian , Bhutanese - Indian), Levantine Cuisine, Sea-Cuterie (instead of Char-Cuterie like Octopus Salami ,Salmon Roulade , Swordfish Ham etc.) As taste preferences and lifestyle choices continue to change, to develop our F&B offerings accordingly, we now look for more sustainable food sources. This way, the industry is learning to adapt. Some of these new trends include:Healthy Snacking – Puffed Lily Seed, Chickpeas , Spiced Lotus seeds and Sunflower seeds. Fermented foods – As people are looking more towards health benefits and clean living, fermented foods have made a comeback, transforming from a thing of the past to a food trend that is here to stay, as people search for new and innovative ways to consume healthy bacteria. Fast Lifestyle foods – With everyone living fast and smart, 2020 is expected to witness an increase in guests ordering more pre-set bowls, often known as "lifestyle bowls", which are tailored and customized according to the specific diet one is following or their meal requirements and preferences, such as Keto, Paleo, High-Protein, and Plant-based Protein bowls. Food and Beverages is way to connect with the community. Therefore, it should be the most 'in' thing in the hotel, with the latest service style, newest beverages, and the most popular culinary trends. Menus need to be designed in a way which makes them more exciting and profitable. The latest thing that I will be including is the Locavore's delight. A locavore is someone who consciously makes choices that allow them to eat foods that are grown, produced, or raised locally. Pricing strategy and the "Instagrammability" of dishes are also key factors in creating buzz in the city.'

Here's one of the signature recipes from JW Marriott Kolkata

THAI GREEN CHICKEN CURRY

Ingredients:

- Chicken Leg (boneless) - 150 gms



“The customer of today has become more informed and would want to know about what is served to them. Going back to the roots, indigenous produce, seasonal produce and unheard stories are on the consumer’s mind. The palate of the new generation has become more experimental than ever and tailor-made menus are in demand nowadays.’

Curry paste

- Green curry paste- 25gms
- Cumin powder- 5gms
- Coriander root- 5gms
- Kaffir lime leave- 5gms
- Cooking oil - 15gms
- Coconut milk- ½ can
- Pea Aubergine- 5 gms
- Pak choy- 20 gms
- Snow peas- 20 gms
- Lesser Ginger- 10 gms
- Sweet basil leaves- 5 gms
- Red chili- 5gms
- Palm sugar- 10 gms
- Fish sauce- 6 ml
- White sugar - 150 gms

Method:

- Sautéed the green curry pasta with coconut milk and cumin powder. Add in the kaffir lime leaves and let it slow boil for better flavor.
- Add in seasoning and chicken, slow cook for 10 mins. Follow by adding in all the vegetables and cook for another 5 mins.
- Garnish with coconut cream, basil leaves and fried chili before serving.

Chef Vivek Kalia, Executive Chef, The Westin Kolkata Rajarhat speaks: ‘The customer of today has become more informed and would want to know about what is served to them. Going back to the roots, indigenous produce, seasonal produce and unheard stories are on the consumer’s mind. The palate of the new generation has become more experimental than ever and tailor-made menus are in demand nowadays. Westin being a health and wellness brand under Marriott International lays a prime focus on serving the best and freshest of produce to its guests. New trends include direct supply from the farm to the chef’s table to operate on, so as to provide the freshest of ingredients to our customers.

Sustainability, organic produce, indigenous produce, season’s fresh ingredients and plant-based cuisines are in trend these days. Our menus are designed to suit the guests’ demands and to set culinary trends for the city. We are often the first in setting many trends. Chilled seafood bar, premium charcuterie, trendsetting homemade pastas, premium highland cheese, among much else, are all a part of our buffet restaurant. Indigenous organic produce with an array of progressive plates and an amalgam of the diversity of regional Indian flavors can be seen in the newest addition to the hotel, Vedic. Nori, which is the newly launched signature Pan Asian restaurant at our hotel, has a structured menu serving the Asian flavors inclined towards authentic Japanese flavours, featuring the famous Sushi and Teppanyaki, which are big hits among the city’s epicureans.’

Signature recipe from The Westin Kolkata Rajarhat

Kosha Mangsho

Ingredients

- 3 kg Lamb curry
- 2.5 kg Onion
- 500 gm Curd
- 150 gm Ginger garlic paste
- 30 gm Green chilly





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- 5 EA Bay leaf
- 50 gm Green cardamom
- 50 gm Clove
- Salt
- 1 lit Refined oil
- 50 gm Sugar
- 500 ml Jharna ghee
- 50 gm Ginger

Head garnish

- 300 gm Papad
- 10 portion Green Salad

Tips

- Wash the Lamb
- Peel the onion in thin slice. Fry 1.5 kg onion till it turns brown.
- Beat the curd
- The ginger garlic paste must be in a ratio of 40:60
- Slit the chillies
- Ginger must be cut into juliennes

Method of Preparation

- Marinade the lamb with whole spices, salt, onion, curd, powdered spice, ginger garlic paste, silted green chilly for overnight.
- Take mustard oil in a kadhai, put little amount of sugar, let it to be caramelized. Now add the marinated lamb and cook it gently under slow fire. Cover the lamb and keep on cooking under slow flame.
- Once the lamb is cooked, add the brown onion, roasted cumin pw, jharna ghee and garam masala.
- Check the seasoning, and serve

Presentation

Take a brass handi put kosha mangsho and garnish with silted green chili, brown onion and ginger jullinne.

Present Allergens

- Dairy product
- Red meat'

Bhanu Gupta - Director of Food & Beverages, Renaissance Mumbai, recites his thoughts on the take: 'The hospitality industry is an ever-evolving and increasingly competitive industry and it is important for businesses functioning within it to keep up with the latest trends, in order to avoid being left behind. In 2020, we will particularly see a rise in an engaged customer base who crave unique, local and personalized experiences and hotels will have to design locally curated experiences for their guests.

While the technology drive saw incessant development in 2019, the food & beverage sector saw a drastic shift towards eco-friendly, locally sourced and crafted ingredients which became a mandate for the health conscious lot, which indeed saw a majority of millennials thriving towards the same. From Keto diets to innovative vegan menus, this year has seen a huge shift towards healthier eating choices.

Our promotions and activations will revolve around the same and amplify the base that we have created in the past year. With new outlets in the pipeline and their concepts thriving around sustainability, wellness and innovations,

our prime focus is going to be on fast lifestyle choices and refined wellness.

The approach towards creative blends in the beverage segment is going to see an augmented shift with the summers approaching. We are focusing on experimenting with various niche ingredients, locally sourced and alternate grain spirits for the beverages we conceptualize in house. With the Union budget allocation for 2020, the hospitality sector has garnered the requisite enhancement with INR 3100 cr being allocated to Cultural Ministry, which is going to improve the cultural rich country with the needed push that is deserves, which has been well complemented with the budget of INR 2,500 cr for tourism promotion. This will not only balance out the tourism flow in the country, but also positively impact the industry with attracting tourists and travelers from different countries and strengthen the sector by creating more job opportunities in the sector as well.

MICE is a profitable source of business for many types of operators in the hospitality industry. It remains to be a key opportunity segment as total contribution from MICE still remains slower than the global average. Infrastructure plays a key role in growing MICE and Mumbai as a city is moving in the right direction to grow business from this segment. The hotel did see similar volumes from MICE as previous year and rate growth came from early 2019, where Mumbai had a few large Citywide events that lead to high demand in the city. With our huge inventory of 773 keys, this budget will help us in the year moving forward once the tourism flow starts increasing. There is a drastic digital shift that we are going to witness in 2020. While digital marketing is going to supersede in terms of visibility and outreach for the brands, social media marketing is going to be the base for real-time interactive communication. Digital technologies will continue transforming customer experience. Artificial Intelligence and Virtual Reality will gain immense recognition and be incorporated in enhancing guest offerings.

The market is growing exponentially, with globalization superseding the localized administration. With an increase in demand, and the economic slowdown, ensuring the right balance is extremely critical for the hospitality industry on a whole. Hotels have moved ahead from subservient services to creating more memorable experiences. From restaurants offering paper straws, ban on single use plastics to more sustainable methods of sourcing and procurement, people are increasingly looking at food that will not only be 'farm raised' and 'organic' but will also see how it is impacting our environment. Sustainability is paving the way forward with industries and millennials justifying the urgency and need for the same. With healthy eating being in trend, the superfood culture will continue to evolve in the new year. The upcoming superfood trends include nutritional yeast, seaweed and healthy probiotics to name a few. Reduction of food waste is set to be a priority for governments and organizations on both a local and regional scale keeping in mind that the global food waste quantity is around 1.3 billion tons and is growing exponentially every year. With Instagram paving the way for people to post where they have been and what they have been eating, unique experiential dining will leave a huge footprint on the global food scenario. From projection mapping on tables to dining in the dark and even themed dining you can expect to indulge in an extravagant affair that's full of smoke, mirrors, and thematic treats. In addition, the Open kitchen concept will also garner more attention this year. This means diners will be able to see more





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“The customer of today has become more informed and would want to know about what is served to them. Going back to the roots, indigenous produce, seasonal produce and unheard stories are on the consumer’s mind. The palate of the new generation has become more experimental than ever and tailor-made menus are in demand nowadays.’

communicative and interactive kitchens at restaurants, making them feel like as though they are a part of the process of how and where their food is being prepared.

The demand for plant-based options is on the rise, and restaurant owners are realizing that even omnivores want to see a greater variety of healthy, sustainable choices when they look at the menu.

We have been treated to fusion, molecular, modern Indian and many such beautiful concepts by chefs all across. This year we will see chefs going deep into the roots of regional cuisines, some calling it a hyper regional cuisine. So instead of cuisines like Punjabi, Awadhi, South Indian we should look out for trends like Bori food, Indore street food, Kohlapuri food and even Yucatan & Oaxaca cuisine instead of your conventional Mexican food.

With healthy food being in trend, the superfood culture will continue to evolve in the new year. The upcoming superfood trends include nutritional yeast, seaweed and healthy probiotics to name a few. The food and beverage menus are transparent and crafted keeping in mind the rule of ‘Eat Well’ is being implemented across all speciality outlets in the property.

Our food menus are categorized with Small & Large plate offerings whilst beverages are further dissected by Wines into ‘Full/Medium/Light’ bodied, Spirits dissected into Rich & Full Bodied, Fruit & Floral, Sublime & Elegant, Honey & Sweet, Woody & Oak, Peat & Smoke, Rich Sherry & Spice, Aloof & Intense.

With the evolution of the molecular gastronomy and innovations in play, a more inspired and creative approach towards flavors and cuisines is in play for our upcoming menus with our new outlet launches in the forthcoming months. 2020 is going to be a remarkable year where food & beverage is concerned. The food industry around is changing at an incredible pace and it is important for us to evolve ourselves with the changing times and take our product to the next level.

Though data-driven technology is crucial, one should definitely not lose the human element. According to me, millennials gravitate towards brand with which they can build a relationship and which reward their loyalty. They seek uniqueness as well as originality.

The hospitality industry is volatile, however, ensuring loyalty is of prime importance today. Our focused approach on continually innovating our loyalty programs and working towards integrating their benefits is a key aspect we tend to focus on. Marriott International’s loyalty program, ‘Marriott BonVoy’ is one such program that is intended on improving and

customizing experiences for guests who are interested in the company’s vision and seek to be a part of an experience enriched program. The future holds personalization as the epitome for the hospitality industry. Our coffee shop, Lake View Café which was relaunched recently and has ample dishes that showcases global cuisine and gives an indigenous gourmet dining experience with a lavish buffet spread and a crafty a la carte selection. A few of the most favorite dishes would be the Betel leaf baked salmon with salsa verde and the Jaw Dropper Lamb Burger. The signature beverage, #ByTheLake is a cocktail made with Beefeater gin, in-house bitters, cucumber, an orange slice, olives with smoked rosemary which is a delight for our guests from around the globe.’

Chef Vaibhav Bhargav, Celebrity Chef, the man who is renowned for his culinary skills, speaks on his roster incoming for the season: ‘this summer we are planning to launch poke meal bowls and Salad festival as they are light and power packed with nutrients and very light in summers . We are planning a big campaign for the comedy evenings at MIC DROP restaurant so that people can enjoy the evenings with some laughter and good food with drinks which are made with all fresh ingredients. Summers will be packed with new offers on food n beverages along with some great lineups of artist at MIC DROP. Summers we are launching our new project also in gurgaon called STUDIO XO BAR in sec 29 market. Well I wouldn’t want to make any predictions I would rather say that I hope it is a demand- met budget rather than a demand constrained one. As a chef I will try to create new dishes which are season based so that it will not affect the consumers pocket and they still continue to party the way they are doing now. Well, I am hoping it is a positive one. There are also short-term factors that affect supply and demand in the hospitality industry including weather, animal diseases, and catastrophes. So yes, the market is dependent on a lot of factors and I hope the turnout is positive. It’s only in recent times that millennial have taken it upon their shoulders to be more informed, vocal and opinionated on social media. Their quest for knowledge and interest in food and where it comes from has impacted the increase in the more sophisticated palate. As more people share their food experiences, insights and opinions, their friends, family and colleagues become exposed to this information. So yes, the difference is very visible and so is the impact.

Guests have various segments these days from youth to mid thirties and that



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older generation and every segment has a need of their palates so chefs have to create dishes for all kind of markets and cater to each and every segment in the business in the current survival competition. If 2019 was the year of Mexican food, 2020 may just be the year of plant-based fish. Having said that, everyone today is concerned that food is what it should be: pure and chemical-free. The farm-to-fork system is picking up, that literally goes back to humanity's roots which is naturally growing one's own food and that has become a trend. Consumers are far more interested in

the minutiae of what they are eating and earlier it wasn't called out as a trend but as we speak in the present, it definitely is! Here in our country-we could learn a lot more about appreciating plant-based proteins from crops like peas, lentils, beans, and so on so forth which is a growing trend now. TODAY, foods products are all packed with a purpose, whether that's helping diners incorporate more fiber into their diets, cut down on cholesterol, be more environmentally friendly or even get better sleep. Plant based diets are high in fiber, complex carbohydrates, and water content from fruit and vegetables. I think plant based food is going to do wonders with the current lifestyle people are following and 2020 is UN's year of plant health too. So yes the focus will be on plant based food! It's all about great food and great service. If your menu creates problems for your clients, they will become apprehensive and less likely to return. Attention to detail is a must and I follow it to the T.

F&B menu caters to world cuisine and made with well research after my travelling last year around the world and it has been made to cater all segments of guests. This 2020, It is the 33rd edition of the largest fair on the food and hospitality sector of India. There's a lot at play here. A wonderful platform and an even better exposure to many who are exploring new avenues and associations in the food and hospitality sector.

Year 2020 we are planning to open 3 new outlets by the end of this year in Delhi – NCR and we are looking for new markets like 2 tier cities to give franchise for the brand.'

The chef's recipe:

SMOKED CHICKEN BENEDICT

INGREDIENTS

QUANTITY

Cayenne Pepper	2gm
Black Pepper	2gm
Sea Salt	2gm
Lemon juice	15ml
Eggs	12 no
Unsalted butter	500gm
White wine vinegar	30ml
English muffins, sliced in half	4no
Smoked chicken	250gm
Freshly chopped chives	60gm

METHOD:

1. Melt ½ cup butter in microwave or over stovetop.
2. In a small bowl, combine lemon juice and 4 egg yolks. Whisk vigorously

until light, frothy and doubled in volume.

3. Place bowl over pan of simmering water, being careful not to let water touch the bowl or mixture may get to hot and cause eggs to begin to scramble). Continue to whisk until mixture thickens.

4. Slowly stream in melted butter, whisking until thick. Remove from heat and add cayenne, black pepper and salt. Cover and set aside.

5. Bring a 10-inch skillet half full of water to a boil, and then add vinegar. Reduce heat to low, so water is gently simmering.

6. Gently break 1 egg into warm water and cook for about 4 minutes, until egg white is set. Repeat with remaining 7 eggs.

7. Remove eggs with a slotted spoon, draining away excess water. Meanwhile, toast and spread remaining 2 tablespoons butter onto English muffins.

8. To assemble, place a few slices of smoked chicken on each muffin half, then top with a poached egg, a spoonful of Hollandaise sauce and chives.'

Richa Malhan, Founder, RCube Hospitality LLP. speaks about the topic: 'Welcoming 2020 with the authenticity of Pan-Asian cuisines and indulging the patrons in the flavoursome delights of Far East, we intend to curate a special menu for summers. The delight card will consist of delicious cuisines extending from salads, non-fried appetisers, Thai herbed coolers, delicious fruit-based sushi and more, which will indulge guests in a world-class gastronomic experience.

Considering the current development in the budget of the country, it is observed that the GST on food and beverages is reduced, which will further help the culinary industry to thrive in a competitive market. Miss Nora is aiming to thrive on the cutthroat competition as it offers a vast range of Pan-Asian delicacies to the customers at affordable prices. Budget 2020 promises new properties and resorts for the hospitality industry, which we think, will act as a catalyst in mushrooming the sector. Boosting the employment rate as more properties will lead to job creations and connect with more people, it'll also attract more traffic to India and contribute to the rise of the hospitality industry. What has changed over time is the approach of the customers. They do not just seek a tasty bite but a wholesome experience now and that's what we serve at Miss Nora. Voyaging our patrons through the sea of far-eastern flavours, we offer them with a fine dining experience complemented by a Japanese vibe and a cosy ambience to boost the appetite. What we have been witnessing is how people are turning health-conscious and have started to care about their diet as well as their physical health. And we, at Miss Nora, understand their concern for their diets, thus offering health-conscious diners and healthy soups at our outlet such as clear soup, tom yum soup along with yam tawai salad, robata grill and much more. The menu of the restaurant is carefully crafted by a team of talented chefs who manifest passion and love in their dishes to present the guests with the best. Sourcing fresh ingredients and binding them together with delectable recipes, our menu incorporates the warmth of culinary traditions along with contemporary creativity. To further enhance the experience for our guests, we make sure to top every delicacy with the authenticity channelled straight from the Far East! We anticipate Aahar 2020 to transform the face of the culinary industry with new trends, technological advancements, retail and innovations in the sector of hospitality. Aahar has showcased the operational food and safety concerns earlier and is further expected to notch up these concerns more in this year's event. We, being a platform supporting a healthy approach towards food, encourage the event to level up and inspire the food lovers in its own unique way.

Offering Pan-Asian delicacies, we plan on satiating the cravings of food connoisseurs as we put our best foot forward. Furthermore, we intend to expand our casual dining by launching multiple outlets across the city in the next three years, which will help us cater to our guests more efficiently'.

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Mr Prashanth Kuchimanchi, F&B and Convention Manager, Radisson Blu Atria, Bengaluru, recites his take: 'We welcome the New Year with excitement and anticipation and scaling new heights in both Service delivery and Guest Experience. The seasonal promotions and festivals planned at our Food & Beverage Outlets like "MewarMahraja Ki Rasoi" festival at our Signature Indian Restaurant – Tijouri and the British Bistro fortnight at The Whiskey Bar etc are some examples of what is to come. We have set an aggressive and ambitious budget for 2020. We are gearing up to achieve it. With no new hotel inventory being added to the current market this year we are working on positioning Radisson Blu Atria Bengaluru as the preferred destination for all Food & Drink experiences, occasions, celebrations, meetings, socials or weddings. With annual airport arrivals estimated to grow by 4 million passengers, we predict a good year with all aspects of revenues growing. 2020 will mark a steady growth for Hospitality sector in Bengaluru. Business and leisure travel is expected to grow and it will be a phase of consolidation for the hotels. Travellers have a wide variety to choose from. The Radisson

' F& B menu is designed by doing something like menu engineering, we consider the fast-selling items which is cost-effective to the local availability of ingredients to the ease of preparations to the skill set of the people making it to the availability of the raw material and of course considering the customer's palate. So, this is how we design the menu.'

Hotel Group is a great fit that meets the needs of today's travellers as it has the flexibility to adapt and attract.

The Bangalore market is very educated and guests are willing to try newer ideas and cuisines. However comfort cuisines have always performed well. At Radisson Blu Atria Bengaluru we are striving to deliver a good mix of both and promoting our Sustainable practices in Food & Beverage segment. Another aspect is our chefs will engage in personally curating experiences for smaller groups of diners and also culinary workshops round the year on property. One of the biggest shifts we have seen is the emphasis on the overall dining experience. It is no longer just the taste and elegance in service, but the importance of engaging the diners with story behind the dish, the sourcing of ingredients and its authenticity. Diners are willing to experiment and are well informed and travelled as you well know. Menus are designed after researching trends and inviting focus groups from various social circles for tasting and experiencing our culinary efforts. We design menus based on locally sourced ingredients to remain sustainable and reduce the impact on environment. Celebrity Chef Rakesh Sethi Radisson Hotel Groups Corporate chef and our award winning chefs at the hotel carefully curate these menus.

Aahar 2020 is always an exciting event for our future plans in Food & Beverage. We are eagerly looking forward to gaining an insight into new service trends and induce technology into our kitchens to achieve higher consistency in delivering our product. We have several exciting plans for this year and in the years to come. We are exploring the possibility of a Tapas club concept to add to our selection of dining outlets. In each quarter we have exciting concepts and curations at all our Food and Drink destinations.'

Abhinav Agarwal & Manali Guha, Founders, Café Staywoke, Gurgaon, says:

'The market trends are changing rapidly, each summer is different in today's day and age. So need to keep evolving. The days of every two year menu revisions are gone. It needs to be quicker, like seasonal menus. Don't think the budget affects the industry a lot. Maybe if some direct tax relaxations are given then it means more consumption which can help the hospitality industry in near term. In longer term I guess, the industry is poised to grow. As I mentioned earlier, in the longer term hospitality industry is poised for growth irrespective of the broader market. This would be driven more by behavioural changes rather than general economy. Well the guests are well travelled these days, they understand different cuisines better and demand the best as they get on their travels. People understand better what authentic is, so half hearted efforts don't work anymore. People are eating out a lot more than they used to before, so eating out has gone from 'indulgence' to 'habit'. Thus people demand more healthy alternatives. Use of alternative grains like quinoa etc is on the rise because of the perceived health benefits. Authentic international food is also in flavour. Our F&B menu is designed in a way that it has something for everybody if you come as a family. We are not restricted to a particular cuisine, but do what we our take on Gourmet food is. The portion sizes are like a casual dining place, thus giving you the best of both the worlds. Well I expect to meet more people working in the sustainable packaging area. With plastic ban and the general mood being to protect the environment, I think the hospitality industry needs major innovation specially on the packaging side. We plan to open in a sustainable way, so no big bang expansions, but one new outlet a year should be a good average.'

Chef's Recipe:

Beetroot and Coconut Soup

Chef Tarun Sibal, Culinary Director, Café StayWoke, Gurgaon

Ingredients:

2 beetroots peeled and roughly chopped

1 small onion chopped

2 gm Ginger

1 green chilli

Salt and pepper to taste

2 tables spoon coconut oil

Coconut milk – 100 ml

Coconut Cream – 10 ml

Method:

Peel and roughly chop the beetroot, Chop the onion, chilli, and ginger roughly.

Heat coconut oil in a pan. Add onions, chillies, ginger and beetroot and sauté. Add water and bring it to a boil, let it simmer for an hour.

Puree the contents, and put it back on the flame.

Add coconut milk, check for seasoning.

Serve piping hot and finish with coconut cream.'

Chef Sujith Herbert, General Manager, Hilton Garden Inn/New Delhi, Saket, explains his take: 'Hilton Garden Inn, New Delhi Saket is well located with easy access to malls, restaurants, and entertainment areas, hence the hotel is always buzzing with people. As a business hotel with 115 well-appointed rooms and amenities such as an outdoor pool, the hotel focusses on direct bookings. However, to drive in more business and sales in the upcoming season, we have planned offers and discounts along with exciting food and beverage promotions at India Grill restaurant, our all-day-dining restaurant, and High Spirits Bar. Digital will continue to transform the customer experience this year and while Hilton immensely focuses on sustainability.

We have planned our budgets with the thought of modernizing guests' experience. With the recent budget announcement, a lot of focus has been

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laid on the travel and hospitality segment to boost the income of people and enhance their purchasing power. However, it is not always the market scenario. For instance, The outbreak of the Novel Coronavirus has adversely impacted the tourism industry globally and has slowed down the travel and lodging sector. People are well-travelled and have great exposure to new cuisines and innovations in the food industry. We at Hilton Garden Inn New Delhi / Saket try and keep abreast of the latest trends to appeal to the evolved palate of our discerning guests. We also take consumer feedback very seriously and upgrade our menu offerings to innovate and extend unique F&B experiences. The millennials today are outgoing and love to spend time and money on exceptional dining experiences. This trend is giving a boost to the F&B business. There is also a visible shift towards elevated, conscious and healthy eating which is paving way newer F&B formats including plant-based protein diets, innovative detox drinks and much more. While people are going back to basics but it is innovation in the F&B segment that is driving the real shift. Our menu has been curated to please the diverse palate requirements of our guests. We currently have the best-selling global cuisines on the menu which is a mix of global and local signature dishes.

We understand that preferences, especially in the F&B, are constantly evolving and hence we are always open to experimenting and bringing newer F&B choices for our guests to savour. India continues to be an important market for Hilton globally and is witnessing significant growth in Asia. At Hilton Garden Inn New Delhi/Saket – we aim to deliver a multitude of our signature experiences to all guests and drive our growth in the market. To achieve this, we strive to build a world-class service culture while adding contemporary comforts for guests’.

Chef's Recipe: **Artichoke and Prawn Salad**

By Chef Vineet Bahuguna, Executive Sous Chef, Hilton Garden Inn, New Delhi/Saket

Ingredients	QTY
Artichoke	50gm
Prawn	100gm
Lemon	1 No
Balsamic Vinegar	10ml
Olive Oil	25 ml
Salt	½ T Spoon
Crushed Black Pepper	½ T spoon
Baby Rocket Leaf	30gm
Parmesan Flakes	15gm
Red Radicchio	20gm

Method-

- Wash and drain lettuce
- Marinate Prawn with lemon juice and seasoning (Salt & Pepper)
- In a pan pour Olive Oil Sauté the prawn after a minute add artichoke and stir for a while.
- Drizzle balsamic vinegar and add lettuce after removing from heat.
- Place on a salad bowl garnish with parmesan flakes.

Rajesh Khanna, F & B Head, The Metropolitan Hotel & Spa, New Delhi, adds: 'Most of the business is based on corporate and business movement. For social, we have various options in the market. The festive season for the year will be throughout in terms of corporate business is concerned. The other events throughout the year can be less than last year. We have fewer dates for wedding related events. We conceptualize & work on Financial Year for the calendar of events & promotions; and since this year marks The Metropolitan Hotel & Spa's successful 20 years, we are working to bring exciting offers, discounts, special packages & more. We are currently in the

middle of planning of the same. The business is going to be tough in the coming year although 2020-2021 budget supports tourism and will invest to attract more tourism to India. The implementation of the plans will take some time. Till then F&B survival will be through local guests. We need to constantly innovate and experiment with our menu, provide excellent service so that there is guest loyalty and value for money will play an important role. Market will be slow in the beginning as it will take time for the market to understand the trend which is foreseen at this point of time. There is going to be a rise in the market during third quarter of the year. As expected the business of hospitality industry will also improve during that period.

Compare to earlier time, guests are now well travelled, well-read and open to experiment with their food, taste and palate. The importance of overall experience in totality is steadily increasing, rather than just the dishes and beverages. They notice everything from plating to quality and services. Restaurant is trying hard to make it a happening place for consumers, be it with dining, cuisine, service or experience they are decorating their places with elegance. Restaurants are introducing innovation with cuisine. For example, recently, on guest demand and various feedbacks, Sakura, our Award winning Japanese Restaurant has introduced amazing Pan Asian Cuisine offerings. The new pan-Asian menu not only brings to the diners aromatic flavours and enticing dishes but also provide a whole new dining affair. Food connoisseurs now can delight into an array of Vegetarian and Non-vegetarian delicacies from Korea, Thailand, Malaysia, Vietnam, Mongolia, amongst others. The idea was mainly to amalgamate expertise with novice to create something magnifique!

Apart from what I said above, I would like to add that there are so many restaurants and hotels coming up every day. The competition is tough and to sustain ourselves, we keep on inventing new ways to allure guests. We constantly work on various offers and deals. We enroll ourselves in various dining programs be it app or bank based as it is not easy to retain loyal customers. Guests these days prefer food which is high on flavor. Apart from maintaining a high level taste, Plating and food presentation also plays an important role in hospitality sector. Visually appealing dishes attract people to come back to the restaurant. Offer of the day, Buy 1 get one free or any special promotions are the key features and are sold more than regular Menu dishes. Cost effective pricing which is at the value selling price also attract more guests.

There is a systematic planning while designing the menu. First, we put the high seller and signature dishes in the beginning and replace New dishes with slow movers. Market trend needs to be checked with the pricing, taste and presentation. Customer Need and Cliental of the restaurant is also one of the important points kept in mind while designing menu. We also check few things like: Availability of raw material, cost of ingredients and training for staff. While designing menus we need to concentrate on the balance meal in all the courses. The language used in the menu should be very simple and should be with one liner explanation to make the guest understand about the dish he is ordering. Aahar will present new equipment, new ways of cooking and presentation which is going to be cost effective and user friendly. During Aahar we meet new companies who come out with new and modern product.'

Chef's Recipe: **SALMON/TUNA ROLL from Sakura restaurant**

Ingredients

Salmon /tuna	45 gms
Koshihikari	
Rice	75 gms
Sushi vinegar	20 ml
Sushi sheet	01 no.



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Wasabi	05 gms
Soya sauce	20 ml
Pickle ginger	20 gms

Method:

- Divide each of the nori sheets into two equal parts
- Place a nori sheet on a bamboo mat (Makizu) with the shiny smooth side facing downwards. Wet both your hands with water and shake off the excess water. Put wasabi on rice.
- Take 70-75 gm of sushi rice and spread it evenly on the nori sheet leaving a cm of free space from the top
- Place a Tuna strip in the centre
- Lift the edge of the mat and nori sheet nearest to you and roll in a way that the edge of the nori sheet meets the edge of the rice at the other end
- Push the edge of the mat slightly and push the roll forward so that the uncovered strip of nori seals the roll
- Remove the roll from the mat and place it on the chopping board. Wet the edge of the sushi knife. Wipe off the excess water and cut the roll into six equal parts
- Serve with soy sauce and pickle ginger

SUNEHRI MACCHI from Chutney, Bar + Tandoor restaurant**Ingredients**

Sole cubes	200 gm
Mustard oil	2 tbsp
Ginger garlic paste	2 tbsp
Yellow chili powder	1 tsp
Green chili paste	1 tbsp
Salt	to taste
Cumin powder	¼ tsp
Gram flour	2 tbsp
Spinach leaves	5-6 leaves
Lemon juice	2 tbsp

Garnish

Onion rings	30 gm
Coriander sprig	2 no
Lemon wedge	1 no

Method

1. Marinate the sole cubes with salt and lemon juice and keep aside
2. In a pan heat oil and add gram flour and stir till light golden in color
3. Remove from flame and add ginger garlic paste, green chili paste, yellow chili powder and cumin powder and make a paste
4. Marinate the fish cubes in the prepared marinade and leave in refrigerator for 30 minutes

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5. At medium pre heated coal fired tandoor or pre heated domestic oven put fish skewers and roast evenly

6. In the meantime take oil in a pan and sauté washed spinach leaves and add salt and lemon juice to it

7. Once the fish is cooked remove from skewer and toss in the pan containing sauté spinach

8. Serve hot garnished with onion rings, coriander sprig and lemon

wedge.'

Varun Puri, Owner at Duty Free Courtyard, Noida, recites about his latest entrant in the city:

'Duty-Free Courtyard has a beautiful open space where we have been organizing Sunday brunches during winters. Keeping in mind the city heat we have decided to have Sunday Sundowners 6 pm onwards. We will also be coming with a new menu, which has more organic and fresh ingredients with some season-specific delicacies. People usually want to chill indoors in a cool space so the timings and vibe will be set accordingly to make sure that the visitors are able to make the most of it. Well, our concept is such that we aren't affected on a high scale with the budget announcements. Duty-Free ensures that comfort food is served at reasonable prices without any compromise on taste. We receive a great response from customers on our food offers and so we don't focus on any kind of rearrangements or strategies in particular. When we speak of what's in store and market's reaction to hospitality fraternity I tend to reflect on my journey. In the past five years, I've witnessed people like to dine out no matter what. During de-monetisation people actually spent more on food & dining outside. Our hospitality industry isn't affected by the changes that take place in the market, as people would always like to spend some quality time with friends and family especially at pocket-friendly places. I believe, the difference in palettes can be witnessed within every kilometer as our best selling dish in the West Delhi outlet is chicken tikka while in Gurgaon it's grilled chicken. Our most selling dish in the Noida outlet is chilly chicken or chicken popcorn, almost around the same figures. Eating habits and lifestyle vary on the basis of where you live and what the audience likes. You cannot just stick to a definite idea, this industry demands constant evolution. This is one of the toughest jobs while one is in the hospitality industry, new trends and changes in taste preferences. These days people prefer small bites over full meals. My understanding suggests that the menu should be simplified. Food images should depict exactly what will be served to you, apart from picturization it is also about providing justice to the chef's effort. The hundred dishes on the menu are well presented and people love seeing a visualization of every item. The menu should reflect what will be served rather than just names, it should be as appealing to the eyes as food to the soul. Ahaa is an event that I feel changes the perception and provides ideas to restaurateurs. It is actually overwhelming, the last I visited was two years back and came across this machinery wherein the leftover oil post-cooking can be reused. Ahaa is always a good experience and so this year lets see what it's all about. Over the years we have been expanding and making sure we can take our concepts beyond Delhi, we as a company have always wanted this. We've moved to Lucknow, Chandigarh, Hyderabad. In the upcoming months, we are planning to open our restaurants in tier 2 & tier 3 cities such as Pune, Kota, Jaipur & Ahmedabad. Currently, we are running 22 restaurants across Delhi and we are working towards making it 50 by the year-end, 2020'.

CHANGING TIMES AHEAD:FOOD

Food is the new fashion. And, hospitality is the new found tool that is being reinvented again and again. Against this backdrop, a one-stop outfit that provides all hospitality solutions under one roof assumes great significance. The range of customised services include gourmet food, sourcing and training talent and identifying key investments in unique properties. The very nature of these outfits will make them unique considering the sheer range of services being offered.

Increasing demands are expected to create new opportunities in the hospitality sector keeping in mind the needs and expectations of the new-age traveller.

The media is playing a key role in this process. Fresh talent is being identified by the dozens who are being propelled into fame by numerous contests which receive wide publicity through TV, social media and of course print. Creating new heritage is another focus which is getting increased attention.

Preserving old heritage, of course has been a trend in the past decade. Michelin-starred Chefs from all over the world are visiting India more frequently to cater to these demands. Several restaurants are being mentored by these celebrity Chefs. These new trends are throwing up big challenges by the day.

Article by ChefSoni



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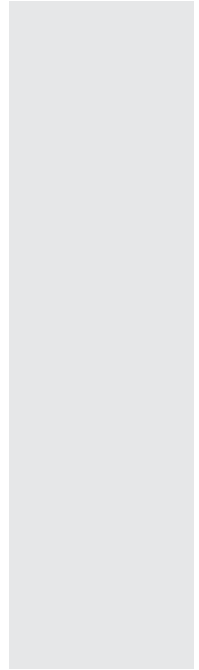


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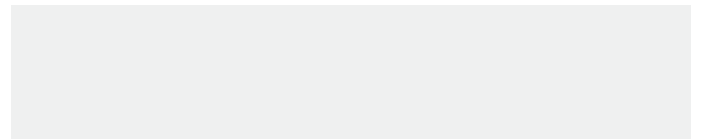
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Westin Kolkata Rajarhat unveils Nori, the Pan Asian speciality restaurant



The Westin Kolkata Rajarhat unveiled its one-of-a-kind Pan Asian restaurant Nori. Boasting of an eye-catching décor, extraordinary panoramic view of the cityscape, an alluring upscale ambience, an expat master chef and specially-curated Pan Asian and Japanese signature recipes – this specialty dining newbie has all the ingredients to be the first word for food connoisseurs and expats in the city. Thanks to its convenient location on the 31st floor of the hotel, Nori with a seating capacity for 60, catches the fancy of its discerning guests with an unmatched view of the city skyline with large floor to ceiling windows, and feel of this specialty



Restaurant is tastefully inspired with Japanese elements—a display wall featuring Japanese artifacts, laser-cut wooden screen dividing the dining areas and sensuous swirling bamboo mats creating a warm ceiling effect against the decorative screens.

Shoji screen doors lead to a private Tatami dining room which is easily accessed with Western-style Japanese seating on a raised platform. A VIP dining room offers privacy with a casual ambience of simplified laser cut wall panels. A communal dining table and a semi-private dining area provide more individual dining choices.

The food, the heart of the restaurant, is curated by expat Chef Franquilino P. Padua, a specialist in Japanese and Asian cuisine with over a decade of experience under his belt. Offering a wide array of Asian flavors, Franquilino's menu features fresh seasonal ingredients in imaginative and mouth-watering creations. His passion for quality is sure to tantalize your taste buds vis-a-vis the food texture that emanates from an elegant





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marriage of flavours: “Fresh, minimalistic, exquisite flavor and visual beauty are the philosophy behind the food at Nori. Our focus is on the natural simplicity of chosen fresh ingredients handpicked from local and international markets and presenting them in a refined manner in a bid to retain the original flavor of the Asian classics,” explains the master chef.

Some of the signature items in the expansive food spread dished out by Franquilino and his culinary team includes a selection of small plates menu, Maki, Dim Sums, mains and desserts. The live Teppanyaki and Sushi stations allow the guests to enjoy an interactive dining experience. A few noteworthy items in the menu are ‘Sakura Salad’, ‘Crispy Lotus Fritters’, ‘Tod Man Khao Pod’, ‘Scallion Pancake’, ‘Po Pia Je’, ‘Eoi Tempura’, ‘Twice Cooked Pork Ribs’, ‘Fragrant Chili Prawn’, ‘Cho Tam’, ‘Chongqing Mala Chicken’, ‘Truffle Scented Edamame’, ‘Spicy Crystal Chicken Coriander’, ‘Sastsumaimo Roll’, ‘Aburi Shake’, ‘Crunchy Maguro’, ‘Dragon Roll’, ‘Steamed Kolkata Betki’, ‘Kambing Masak Kurma’, ‘Hunan Spinach and Morning Glory’ and more.

Relish some desserts like ‘Chilled Lemongrass Jelly with Dragon Fruit’, ‘Matcha Cheese Cake’.



Tatami dining room which is easily accessed with Western-style Japanese seating on a raised platform. A VIP dining room offers privacy with a casual ambience of simplified laser cut wall panels.



‘Baked Coconut Custard’.

To complement the delicacies, Nori will be serving traditional Japanese drink ‘Sake’ with a twist. The options include ‘Koji Haiku’, ‘Tokyo Mule’, ‘Tom Yum Siam’, ‘Sake Sling’ and more.

Subhash Sinha, General Manager, The Westin Kolkata Rajarhat, says, “Nori is a refreshing addition to our celebrated hotel and we are excited to introduce a wide range of Pan-Asian and Japanese dishes to the food connoisseurs in Kolkata. Our expat Chef, Frank, the Master Chef at Nori brings with him years of expertise in Japanese cooking skills specially Teppanyaki. At Nori, we bring in sea food, greens and other traditional ingredients directly from Japan to give our guests the authenticity. We are sure the city will enjoy our signature offerings complemented with an excellent view of the city’s skyline. Needless to say, our patrons will be pampered in an ambience and hospitality symbolic of our brand – all in all making it an unforgettable Asian dining experience that will keep them coming back for more.”

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RATIONAL announces investment for the Indian market

Opens state of the art new office for India operations



RATIONAL - the world market and technology leader in the field of hot food preparation for professional kitchens announced an investment of several million euros for the Indian market. The company aggressively plans to tap the growing hospitality and start-up sector and make its presence stronger in its current markets. The investment will be utilized over the next 5 years in expanding the team, acquiring clients, strengthening after-sales service, creating infrastructure etc. The company also announced the opening of a new office in India which will help strengthen the company's ability to expand its operations in the Indian market.

Headquartered in Germany, close to Munich, RATIONAL manufactures the combi-steamer equipment called SelfCookingCenter® which is used in commercial kitchens. The equipment is known for its multitasking capabilities like grilling, roasting, baking, steaming food, all within a space of less than about 1 m². It even helps in reducing the workloads in commercial kitchens as it cooks quickly, it's easy to use, it delivers consistent food quality, and even saves time, money and energy in the process.

RATIONAL India, a full-fledged subsidiary operating in India since 2010 currently has an employee strength of over 30 people situated across the country and caters to well-known clients from the hospitality sector like Oberoi Hotels, as well as QSRs like Nando's and leading caterers like Sodexo amongst many others. The company already has a strong position in all key metro markets of India and look forward to consolidating further in these markets.

In India, RATIONAL has experienced exponential growth over the years since its inception in 2010. Its strong team in India is currently headed by Mr Vikram Goel, who has managed to position the company as a market leader in the combi-oven category in the country. With its right strategy and efforts, the company has successfully replicated the global market share of over 50% in the Indian domain as well.

10,000 sq. feet new office located in Gurgaon comprises of state-of-the-art experiential zones for its customers in the form of 2 test kitchens and a demo café which are equipped with RATIONAL combi-steamers. Potential customers can visit the office and get the first-hand experience of the SelfCookingCenter® during the RATIONAL CookingLive events. The experiential zones and the demo café will help the customers take the right decision for their smart kitchen requirements.

Speaking on the occasion, Mr Vikram Goel, Managing Director, RATIONAL International Pvt Ltd. said, "By antecedently building the largest support team and infrastructure for its customers in the country, RATIONAL with its global philosophy of the customer, the benefit is already recognized as one of the strongest brand and product in the commercial kitchen industry in India. Testimony to this is that brand RATIONAL has become top of mind brand in the combi-steamer category. Due to RATIONAL's consistent market awareness efforts, the combi-steamer has now become an integral part of all existing and upcoming commercial kitchens. We are in the Indian market for 10 years and now with our new office and state-of-the-art demo kitchens, we are setting a new milestone in the market and strengthening our support for it".



Sarovar Hotels expands in Gujarat

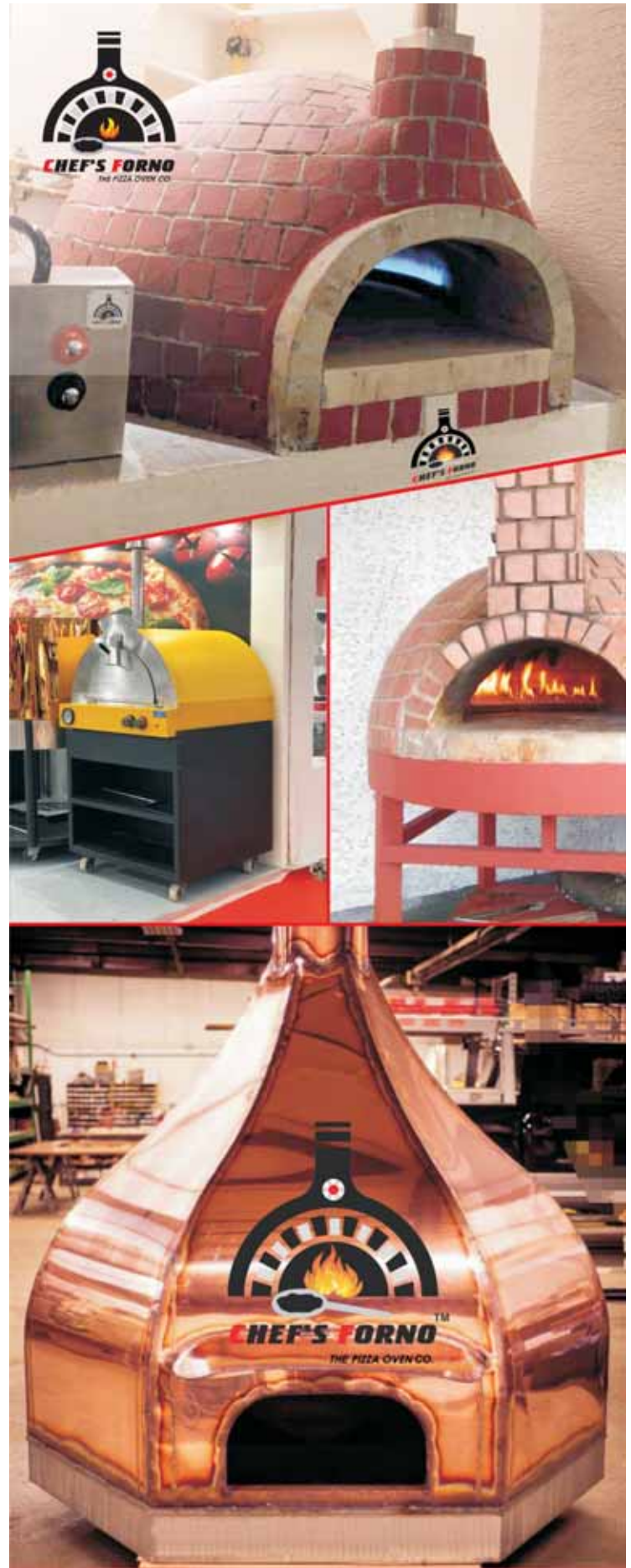


Expanding its portfolio in Gujarat to 7 hotels, Sarovar Hotels announces signing of its latest project in the temple town of Somnath. It's a place where a strong trail of religion and legend linger around tourism and daily life. Sarovar already operates hotels in Ahmedabad, Bhavnagar, Gandhidham, Junagadh and Rajkot.

Sarovar Portico, Somnath is spread in beautiful landscaped terrain and has aesthetically designed Deluxe, Suites and superior rooms; a multi-cuisine restaurant, well-equipped banquet hall, a rejuvenating spa and Gym for fitness enthusiasts.

While the Somnath temple and Somnath beach are the primary places to visit here, Gita Mandir, Balukha Tirtha, Kamnath Mahadev Temple, Somnath Museum are some of the other attractions. The destination is well connected to all important cities of Gujarat.

Commenting on the development, Anil Madhok, Executive Chairman, Sarovar Hotels & Resorts, said, "We are delighted to further expand our presence in Gujarat; Somnath will be our 7th in the state. This development allows us to establish ourselves in the state more strongly. We look forward to welcoming guests to the Somnath and offering them to our signature Sarovar hospitality."



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EXPERIENCE Gulmarg's



magic with Nedous; the valleys hospitality hub Residing in the heart of Kashmir's meadow of flowers-Nedous Hotel, nestled in the Himalayas remains a timeless colonial gem- aptly termed one's 'Home away from home'. Situated in Gulmarg, the hotel takes pride in its age old heritage- having been built by Croatian traveller- architect Micheal

Adam Neadou in 1888. With the chain's prestigious 130 year old heritage, Nedous Gulmarg overlooks a plush green golf course whilst offering a spectacular view of the Mount Affarwat. A valley submerged in beauty, the magnificent Gulmarg is a nature lover's paradise, and Nedous hotel the hub of hospitality!

Homely all year round- Perfect for the months of summer and winter alike, the property has an abundance of activities to keep visitors engrossed. The hub for skiers indulging in the sublime adrenaline rush every winter to families travelling for a memorable vacation, Nedous is the amalgamation of luxe and comfort.

First established as a small property in Lahore, founder Micheal Nedou was then led to discover the spectacular ski retreat and meadow- Gulmarg, leading to the birth of Nedous hotel. Instantly becoming a popular destination for British aristocrats, Colonial government officials and Foreign travellers who would spend the entire summer in the hills indulging in a game

of golf, fishing, or trekking in the Pir Panjal Mountain ranges- Micheal Nedou then established a property in SriNagar.

Making customer satisfaction primal priority- the homely environment at Nedous Gulmarg makes the property immensely family friendly, catering to one's peculiar needs around the clock. Gulmar's only bar- Harbours an old world charm laced with modern amenities, the property is Gulmarg's first to have a plush bar; termed 'Hunter's bar' - stocked with the highest quality spirits.

An architectural masterpiece, the structure of the hotel remains a finessed merger between modern yet colonial. Built on a sturdy wooden foundation providing a rustic feel, the hotel harbours Victorian Arches, Austrian panelling and Attics providing breathtaking views of the beautiful golf course. 7 Chalets- Be transported to the Swiss Alps, Nedous Hotel is the only in Kashmir to provide guests an authentic stay with world class amenities- including suites and chalets. From the pine wood panelling in the Lupin cottage to the family friendly Lavender cottage, the ideal for couples leopard cottage and more, your stay with the hotel will be phenomenal.

Set to provide patrons an unparalleled rendezvous with the breathtaking Gulmarg, the hotel organises several thrilling activities for patrons. Summer- Providing packed picnics to devour by picturesque lakes, rivers and mountains, Hotel Nedous provides guests horses to ride on for the journey. Basking in the serenity, relaxing fishing is another popular activity to indulge in- catching a famous Kashmiri trout, if luck be! Winter - Befitting for the adventure enthusiasts, ATV rides across ravines and open fields form a fun way to explore the beauty of the valley. Treks to the crystal tarns of Aphaerwat and Alpathar or skiing along Gulmarg's (Rated the world's 9th best skiing destination) paradise like snowcaps, hotel Nedous organises all experiences a traveller would want to take back.

Aqil A Nedou. COO- Nedous hotel gulmarg, ITC Nedous Srinagar spoke about the property, saying 'Nedous hotel gulmarg is an iconic hotel in the valley, been serving travellers since 1888. It resonates the local culture with a tinge of colonialism from the British era. Nedous gulmarg stands for giving each guest a slice of our proud history and assuring our guests that we truly are a home away from home.'

Having had renowned personalities such as Shah Rukh Khan, Deepika Padukone, Salman Khan Ranbir Kapoor amongst various others, Nedous hotel retains its charm and hospitality owing to the likes of over many years. Kahwa and conversation- Welcoming guests with a steamy cup of Kahwa, the F&B service at Nedous Gulmarg is impeccable, providing 24 hour room service. With an eye catching Bukhari (traditional wood burning stove) in the dining room-serving delectable food, the chef at Nedous remains an ITC trained professional of Kashmiri origin. With an array of dishes to choose from, the speciality at the hub is its continental Kashmiri cuisine consisting of dishes such as a succulent Mutton Rogan Josh, aromatic and flavourful Chicken Yakhni, Gushtaba- a traditional lamb dish prepared with fennel and mint, a melt in the mouth Kashmiri fish curry with sun dried tomatoes, the finest selection of breads and much more!

Speaking about the future, the owner plans to revive Nedous Srinagar- a 400 room property- building there the world's largest spa as well as launch more cottages in Gulmarg



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MOVEMENT

Gautam Mehrishi appointed as the Executive Chef by Renaissance Mumbai Convention Centre Hotel & Lakeside Chalet – Mumbai, Marriott Executive Apartments

A zealous and dynamic personality, Celebrity Chef Gautam Mehrishi has been appointed as the new Executive Chef of Renaissance Mumbai Convention Centre Hotel & Lakeside Chalet – Mumbai, Marriott Executive Apartments commencing January 2020. Groomed with an extensive experience of over 23 years in the hospitality industry, with immaculate knowledge and expertise in the culinary field, Chef Gautam is the epitome of curating and stimulating, personalized and memorable dining experiences by creating unique and gastronomical flavor combinations for all guests.

In his expansive career span, Chef Gautam has handled culinary operations for leading hotels, resorts and restaurants while exploring opportunities globally with various brands and hotel groups including the Taj Group of Hotels, InterContinental Eros Hotel, Sun-N-Sand Group of Hotels, The Southern Franchise Company LLC, The Claridges Hotel and standalone restaurants. He has exponentially contributed to the media segment with interactive cooking shows and masterclasses on Living Foodz and Khana Khazana where he has championed Indian food in a modern avatar.

At Renaissance Mumbai, Chef Gautam will be responsible for leading the kitchen team for the overall restaurant operations of four outlets, In-room dining for 773 keys and banquet operations for MICE, events and weddings hosted in a space of 1,30,000 sq. ft. area, Marriott International's largest multi-dimensional lifestyle complex in the country. He will also hold the initiative of developing and training Chefs working under him to facilitate a collaborative environment with successful teamwork.

Adept with boundless determination and perseverance for excellence, Chef Gautam has won numerous accolades including Iconic Chef of India 2017-18, Runner up for Salon Culinary and the Sri Lankan Culinary Guild. He was a part of the winning team for Sheikh Khalifa Excellency Award, 2018 and The Dubai Service Excellence Award. Chef Gautam has also participated in the World Culinary Olympics, 2009 held in Germany and ranked 10th with competitors from across the globe.

Chef Gautam's strong belief of continual innovation and craving to learn, explore and portray his own style is his inspiration of all times. A sports enthusiast, soft rock fanatic, passionate writer and a Royal Enfield biker, he finds solace in traveling and connecting with nature.



Mr. Vinay Singh appointed as the Hotel Manager for Le Meridien Jaipur Resort and Spa



A trail-blazer in the field of hospitality, with over 18 years of experience in leading Indian and International hotel brands, Vinay Singh is a dynamic and charismatic presence. Defined by more than just his passion and commitment to the field, he has been a beacon of purpose, innovation and energy during his tenure at Renaissance Mumbai and Lakeside Chalet, Mumbai - Marriott Executive Apartments.

With a Bachelor's Degree in Science and a Master's Degree in Management Studies, Vinay has worked with several globally renowned brands and properties such as Le Royal Méridien Mumbai, Hilton Worldwide, The Westin Mumbai Garden City, The St. Regis Mumbai and others. As a result of his sheer hard work and diligence, he has scaled exceptional heights and is continuing to make his mark wherever he goes.

In his previous role, Vinay was responsible for managing 773 keys of the Renaissance Mumbai and Lakeside Chalet, Marriott Executive Apartments, Marriott India's largest multi-dimensional lifestyle establishment as Complex Director of Sales and Marketing.

With boundless determination and a clear vision for the future, Vinay now begins the next exciting chapter of his journey – as the Hotel Manager of Le Méridien Jaipur Resort and Spa, where he will be responsible for leading the overall operations and management of the hotel.

As a leader, Vinay possesses the vision and capability to see the big picture and make decisions accordingly. As a person, he's a very jovial and extremely approachable and can easily add some fun to a tedious day, making it an absolute pleasure to work with him.

Vinay is extremely passionate about music and has always maintained a balance with his work and personal life.

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Chef Nitin Bajaj joins as Executive Chef at The Roseate New Delhi



With over a decade of experience across Indian and international markets, Chef Nitin Bajaj is proficient in handling specialty restaurants and has a flair for culinary art trends. In his new role, he leads the kitchen operations at The Roseate New Delhi and heads the food production division of the hotel.

Nitin's passion for cooking and his global exposure has helped him excel in his career at an early age. 14 years of experience in star hotels, & 2 AA Rosette restaurant as well as a Michelin Star restaurant has made him well-versed with advanced culinary techniques such as sous vide, compressed & molecular cooking to name a few. Chef Nitin is an enterprising person and constantly works toward honing his skills and learning innovative methods.

Prior to joining The Roseate New Delhi, Nitin was working in Sheraton Grand Bengaluru Whitefield Hotel & Convention Center as an Executive Sous Chef. He was also the co-owner and food Artisan at Le Spring Restaurant, Jaipur. His exceptional leadership and trainings skills won him the 'Best Chef of the Year' Award along with the 'Best North Indian Cuisine' award by

Times Food Award 2017 in Jaipur.

Post completing his Degree of Bachelors in Arts at International Hospitality Management, Queen Margaret University College in Scotland, Nitin worked in the European market for four years, where he assisted in creating seasonal menus, supervising stock control and maintaining budgets. Some of his noteworthy stints include working as Chef De Partie with The Bear Hotel,

Woodstock; Senior Chef De Partie with The Maze, London (a Michelin star restaurant run by Gordon Ramsay); Senior Chef De Partie with the prestigious Chambers Club, Taj Mahal, New Delhi; Culinary Art Patron (Sous Chef) and part of the core pre-opening team at Pluck, Pullman Novotel, Aerocity - the 100th Pullman flagship hotel, where he has also been awarded for his culinary curations.

When not cooking delightful feasts, Nitin loves travelling and has a collection of watches & perfumes, which he treasures. Nitin's Mantra "Work for Perfection" - sums him up in a few words!

Grand Hyatt Goa appoints Sergey Gabrielyan as the new Director of Food and Beverage

Grand Hyatt Goa has welcomed aboard Sergey Gabrielyan as the new Director of Food and Beverage to spearhead the food and beverage operations across the resort.

With over 16 years of experience in the hospitality industry, Sergey has been playing various roles across the Hyatt Group of Hotels internationally. Originally from Russia, Sergey started his career as a Guest Service Front Desk Clerk at Park Hyatt Moscow in 2003. He moved up the ranks quickly owing to his great managerial skills, engaging personality and efficient management.

Sifting through the roles of Room Service Manager, Banquet Service Manager to Assistant Director of Food and Beverage, Sergey subsequently moved to Uzbekistan at the Hyatt Regency Tashkent, enhancing his profile of managing the culinary section as the Food and Beverage Manager.

"Having worked in the hospitality industry for 18 years and almost 10 years for Hyatt now, I feel very humbled to be given the opportunity to be a part of this amazing resort in Goa" Says Sascha, "My family and I look forward to a wonderful time in this paradise. In this role my motivation will be to effectively blend my passion for food and beverage, my experience and our leadership profile to take the F&B experience of Grand Hyatt Goa to global heights".

With his expertise and fresh insights, Sascha will ensure Grand Hyatt Goa continues to provide guests with the best culinary experiences and service; and drive F&B innovation and creativity.

"Having been a part of Hyatt Group for over 16 years now, I feel very humbled to be given the opportunity to be a part of this amazing resort in Goa" says Sergey. "I am excited to come to India with my family and looking forward to introducing new facets of dining experiences at the Grand Hyatt Goa."

With his expertise and fresh insights, Sergey will ensure Grand Hyatt Goa continues to provide guests with the best culinary experiences and service; and drive F&B innovation and creativity.



Sarovar Hotels appoints Akshay Thusoo as Vice President – Sales



Akshay Thusoo has been appointed as the Vice President - Sales at Sarovar Hotels, Corporate office, Delhi. An industry adept professional, Akshay brings with him almost a decade of experience across hospitality, media and automobile industry. In his new role, he will be responsible for conceptualizing and implementing sales strategies at both corporate and regional level and will contribute in further strengthening the group's efforts in driving more business from existing as well as new markets.

Akshay holds an Advanced Management Program Certification on Business Strategy from ISB Hyderabad. Having completed his MBA from Christ University, Akshay commenced his career with ITC Ltd as an Assistant Sales Manager, where he successfully roped in new clients for the company from tertiary markets. He also had a brief stint with Times of India group, where he worked as a Manager for international media vertical and lead to addition of new business segments for the group especially from African and Middle East market.

His latest assignment before joining Sarovar Hotels was with The Oberoi group as Regional Sales Manager operating out of Hyderabad.

In this role, Akshay was responsible for managing growth of the topline for the business unit through Corporate B2B and e-commerce platforms. Akshay is Chief Minister awardee for his contribution to the Society of Automotive Engineers Club during his academic tenure.

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About Hospitality outlook

Hospitality Outlook is a bi-monthly magazine from Right Concepts Media Pvt. Ltd. (RCM) that offers you a complete view of the hospitality industry with incisive stories, news reports and round up of happening over a period of two months. It is a platform for hospitality professionals to find out vendors, agents or supplier as key partners. The magazine caters the need of both manufacturers and suppliers of capital products and end users for hospitality.

"The magazine covers issues of hospitality trade spiced up with industry reports that will give you a true picture of the sector in the country. It will have features ranging from operations, management, techniques, interiors, housekeeping and so on. The magazine also peeps into the lives of industry professionals, business ideas of key companies in the segment.

It will be circulated across various segments from hotels, restaurants, malls, interior design firms, consultants and kitchen equipment companies for free of cost apart from the subscription base. It will reach to the senior officials of hospitality companies, operation heads and departments supervisors of hotels and other institutions with more than 30,000 copies. So subscribe your copy now to connect to the industry! Reach. Hospitality.

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Right Concepts Media Pvt. Ltd. has also taken initiative to accumulate and assimilate vial data on companies, which are essentially the building blocks of industry through "Hospitality Solution guide". The annual guide is given free of cost to industry professionals. So hurry, contact us for your free copy immediately. You can send your request to info@rcmhospitality.com Our aim is to address the information urge of the entrepreneurs and decision makers all across the country to find out whom to look out for when it comes to select the right stuff for business, understanding that "where to search" for the information ends right here at RCM Hospitality Solution Guide. It is a source book that will prove to be a shot in the arm where you hunt for right partners for success. So, happy hunting!

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Michelin Chef Dani Garcia amazes gourmets



Three-Starred Michelin Chef Dani Garcia satiated the taste buds of the Delhi Gourmet circle with an amazing 8-course dinner in New Delhi for the first time ever in India.

As one of the greatest Andalusian (region in Spain) Chefs, Dani Garcia prefers to be referred as an 'artisan of flavour' who combines freshest local produce with techniques and ingredients of the most contemporary international culinary practices.

At barely 44, Dani who honed his culinary skills from his mother and grandmother currently has diverse interests in the food business.

Dani's dishes reached its peak in 2018 with the award of the third Michelin Star at Dani Garcia Restaurant in Marbella, Spain.

Interestingly, Dani closed three-star Michelin restaurant in Marbella at the pinnacle of his career to focus on the larger food business after running the shortest ever 3-star Michelin restaurant. "I do not want to return the Michelin stars. I am keeping them forever and aim to focus on the larger food business." This decision, made barely 20 days after receiving the converted award, was made to increasingly focus on other projects which had been on his mind. This was the ultimate shock for his avid followers and the food world.

According to the Michelin philosophy, the iconic century-old French guide, a three-star rating is 'given for superb cooking of chefs at the peak of their profession.' And, it was at his peak that Garcia decided to permanently close the fine dining restaurant after over two decades dedicated to haute cuisine. "I want the flexibility and freedom to try new things and want to be happy. There is no sadness, no nostalgia ... it's a sense of accomplishment," says Dani.

He is focussing on major international expansions in cities like London, Paris, Madrid and Doha. He is also opening operations in U.S and has several telecasting commitments.

Some of his creations presented to gourmets at The Lodhi Hotel in Delhi where mildly spiced and his visit to the spice market in New Delhi proved to be a high point. Dani Garcia's dishes include a variety of vegetarian and non-vegetarian options including the signature gazpacho, nitro tomato and the fried sea bass, balsamic, chicken jus and black pepper. Served with the choicest specially paired wines provided a unique and unparalleled experience for the connoisseurs of food in India. The highlights of the wines presented by sommeliers included a 20-year old Palamino and the red



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An Indian restaurant, The Song of India run by chef Manjunath Mural received a Michelin Star after being in existence for nearly 15 years and is one of the most iconic places to dine out in Singapore.



Graciano which complimented the signature lamb muscle. For dessert the cookies with cream and Frescor Andalusi were a sheer delight! The dinner concluded with Monasrell dessert wine.

Master Chef Sunil Soni, who attended Dani Garcia's dinners observed, "Dani's personal touch and attention to detail for every single dish is unparalleled. He treats his entire team as one single family and ensures that there are no weak links in the chain."

Theoretically, Michelin stars have nothing to do with anything other than food and are all about consistently 'good cooking'. Michelin stars are not permanent and restaurants can get demoted in the number of stars they hold after the quality of the food is rated by anonymous Michelin Inspectors. The names of Michelin Inspectors are always kept as a secret and they are not allowed to write anything while they are eating at the restaurant. Usually, an inspector has to visit the same restaurant 2-3 times to check on food quality and consistency.

Till date, there is no Michelin Guide in India and as a result there are no Michelin restaurants either. Neighbouring countries like Thailand and Singapore have guides which were launched not so long ago. The Michelin Red Book is where millions of chefs from all over the world aspire to be listed in.

An Indian restaurant, The Song of India run by chef Manjunath Mural received a Michelin Star after being in existence for nearly 15 years and is one of the most iconic places to dine out in Singapore.

Vikas Khanna, the man behind Junoon in New York and Benares by Atul Kochhar in London have been awarded Michelin stars for several years in a row.

Liao Fan, a one-star Michelin restaurant in Singapore which serves soy rice and noodles is the cheapest Michelin-Starred restaurant in the world with

meals starting at an affordable Rs. 150. Rated one-Michelin Star, Hong Kong's Tim Ho Wan offers pork buns and oolong tea at around Rs. 300. Hano in South Korea is the third cheapest Michelin restaurant. On the other end of the spectrum the costliest Michelin restaurant (3 star) Ultraviolet in Shanghai has prices starting at about Rs. 65,000 per person.

Vikram Aditya Singh, the ebullient General Manager of The Lodhi was instrumental in clinching the deal to get Dani Garcia for the first time to India. "This trend is bound to continue and The Lodhi has lined up a series of visits of really high profile chefs in the coming months," emphasizes Vikram.

Instances of three-star Michelin restaurants closing operation while at their peak are not uncommon. El Bulli in Catalonia, Spain run by Chef Ferran Andria closed in 2011 after over 55 years of existence as one of the best restaurants in the world. Out of almost a million reservation requests a year, only about 8000 would make the cut.

In Singapore, world renowned French Chef, Joël Robuchon shut down operations including the three-starred Joël Robuchon Restaurant. In another development, French chef Sebastien Bras managed to return his three Michelin stars citing refusal to take additional pressure to retain the coveted three stars year on year. Gaggan, a two Michelin starred restaurant run by Indian celebrity chef Gaggan Anand in Bangkok, Thailand closed in 2019 after nearly a decade in operation and after topping Asia's 50 best restaurant list for several years in a row. He is currently focusing on ventures in Japan based on Buddhist principles. Another new restaurant, named Gaggan Anand, with his daughter at the helm, has just opened in Bangkok and limits service to 50 customers a day, already has a waiting period of 6 months for reservations. Garima Arora the only Indian woman chef with a Michelin star who runs Gaa in Bangkok, focuses on Indian street food like stuffed parathas and fish koliwada. Dani Garcia plans to return to India soon to explore food business opportunities

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“An Evening with Japanese Food, 2020”



On 5th February, Ambassador Suzuki hosted "An Evening with Japanese Food 2020" at his residence, to promote Japanese food in India.

The Embassy of Japan in India has been working actively to raise awareness of Japanese food and Sake (Rice Wine) in India. This time, Japanese Cuisine Goodwill Ambassador, Chef Ogawa Hirotooshi, and Indian MasterChef, Chef Pankaj Bhadouria, presented lectures followed by demonstrations on Japanese cuisine.

Chef Ogawa made sushi with fish imported from Japan. In 2018, Japan and India agreed on the sanitary certificate of fish imported from Japan into India. A Japanese fish wholesaler, J's Corporation, also exhibited their products at the event.

Chef Pankaj served a special salad using apples imported from Japan for the first time. Last December, the Indian government approved a trial shipment of Japanese apples into India. Japanese apples exporters, Aomori Trading and Japan Agriculture/Kowa India, also showcased those apples at the event.



After Delhi and Gurgaon, Duty free is all set to take over Noida.



Duty Free brings all party revelers in Noida, their ultimate destination with Duty Free Courtyard. Biggest and the most beautiful Courtyard in Noida with a pocket-friendly menu. Launched on Friday, the 13th, which made it even more exciting. While superstition surrounds the date, Duty Free Noida made sure they #screwsuperstitions by creating an experience like no other. Restaurant was all packed with the industry's most influential people under one roof. All attendees enjoyed the scrumptious delicacies along with exclusive cocktails. The decor & interiors were inviting while the music was celebratory and everyone was ecstatic about the launch of the third outlet of Duty Free.

Varun Puri, Owner, Duty Free says, "We're elated to be launching the third outlet, Duty Free Courtyard. The entire idea was to bring Courtyard and alcohol at Duty Free prices to Noida."

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