

DEC 2024-JAN 2025 | ISSUE 16 | INR 300

AEROCITY A CULTURAL MELTING POT

Where people of the world unite, transcending caste, creed, colour, gender and geographies...

TRAVEL, WORK & DINE

Upcoming Events In Aerocity:

- Merry City
- New Year
 Celebrations

Dishes in Aerocity: Diverse offerings from across the country and globe

PERSPECTIVES



Chef Rajeev Janveja Senior Vice President and Corporate Chef Lemon Tree Hotels



Swapna Liddle Historian and Heritage Expert



Vicky Ratnani Celebrity Chef & Author



COMPLIMENTARY COPY

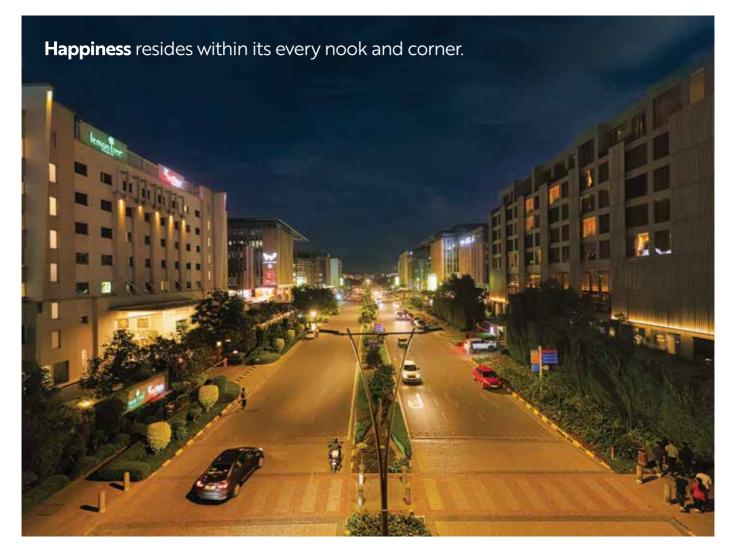
THE CIRCLE OF **HAPPINESS**

GMR Aerocity where you will never run out of things to do, a place where you will always be happy.









A ballroom, a book vending machine, an express ritual at the salon, a bowl of chicken wings, a watermelon mint margarita, coffee with croissants, and luxurious suites – that's just a small representative sample of the things you can indulge in, at this destination.

SO, HEAD TO GMR AEROCITY, NEW DELHI. IT'S A DESTINATION LIKE NO OTHER.

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DEC 2024 - JAN 2025 - ISSUE 16



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Beyond Territorialism

new OTT series grabbing eyeballs unfortunately rakes up the age-old Delhi-versus-Mumbai debate. It's bizarre that at a time when distances are shrinking and social media is bringing the world together, certain privileged folks should become territorial and exclude the other. Yes, we are all creatures of comfort and would hate to relocate even within a city. But the beauty lies in embracing the other influences too. Life in Delhi has been made richer by the dressing habits and cuisines that outsiders brought with them – after all who can imagine a celebration in Delhi without butter chicken and dal makhani – and the Hindi film industry, the pride of Mumbai, was enriched by actors and directors from North, South, East and West, including what is now Pakistan. The big stalwarts of the industry, Late Dilip Kumar, Amitabh Bachchan and Shah Rukh Khan are all outsiders.

This issue of Aerocity Live celebrates this beautiful ethos of the country, of the city Delhi and of Aerocity. We highlight how the entire ecosystem is steeped in multicultural ethos and where every influence is welcome. Hospitality industry by its nature thrives on multiculturalism and any territorial behaviour is antithetical to it. You cannot have tourism in societies which are inward looking. At Aerocity and its hotels & restaurants, you will find the front office staff, the chefs and room service personnel not just smiling graciously and greeting but also proactively caring for the wellbeing of each guest regardless of caste, colour, creed or gender. One hotel actually calls its staff 'heartists'.

Aerocity and its hotels also ensure that joyous occasions of every religion and region are celebrated with full fervour. These are delightful occasions and great care is taken to bring out the best cultural traditions like performing arts, food and arts & crafts.

Food is an essential ingredient of any culture and Aerocity pays rich tribute to each region's culture through myriad ways. No food tradition is left unexplored in the cultural fests at The Square in Aerocity or at its hotels. Whichever city or region you belong to, the richness of food from across India or rather, across the world, will leave you craving for more. For, in the diversity lies the spice of life.

Happy reading.

FROM THE CEO'S DESK

Hub of Multicultural Celebration



AMAN KAPOOR CEO, Airports Land Development, GMR Group

Dear Readers,

Hospitality, by nature, is a progressive industry and its stakeholders understand that business thrives when diversity is embraced wholeheartedly. More than welcoming everyone, it's about fostering authentic interactions, building meaningful connections and celebrating the richness of our differences. This ethos is deeply embedded in India's social fabric, where the concept of unity in diversity has long been cherished. In the hospitality sector, accepting people from all regions, castes, creeds, genders and colours is not only ethical but also essential for the success of the business. Guests, too, are encouraged to honour and appreciate these differences, as they form an integral part of the vibrant tapestry of life.

GMR Aerocity in New Delhi exemplifies this inclusive philosophy. As a vibrant hospitality district, it brings together people from all walks of life, offering them a space to build meaningful careers, serve customers and secure better futures. Every employee in Aerocity finds a dignified environment to work in, while every visitor is treated with the respect and freedom to explore diverse experiences.

This cultural amalgamation is deeply aligned with Prime Minister Sh. Narendra Modi's vision of India, where he has often emphasized the philosophy of 'Vasudhaiva Kutumbakam' — the world is one family. This enduring principle, which has guided India since Vedic times, resonates with Aerocity's efforts to create an environment where everyone can find something familiar and yet explore the richness of different backgrounds. Art and culture are natural offshoots of such diversity. With its wide variety of people, Aerocity has become a melting pot of cultural influences. From the enchanting rendition of Sampoorna Ramayana during Dussehra to the cheerful Christmas décor and from the celebrations of Onam, Pongal, Lohri, to Oktoberfest, the Hospitality district beautifully reflects this diversity, offering a platform for different traditions to flourish.

Food is a central part of this vibrant experience. India's culinary offerings, shaped by diverse geography and climate, are proudly showcased in Aerocity throughout the year. Hotels serve a wide range of cuisines, inviting renowned international chefs for special events, while local culinary experts present region-specific delicacies, leaving visitors spoilt for choice.

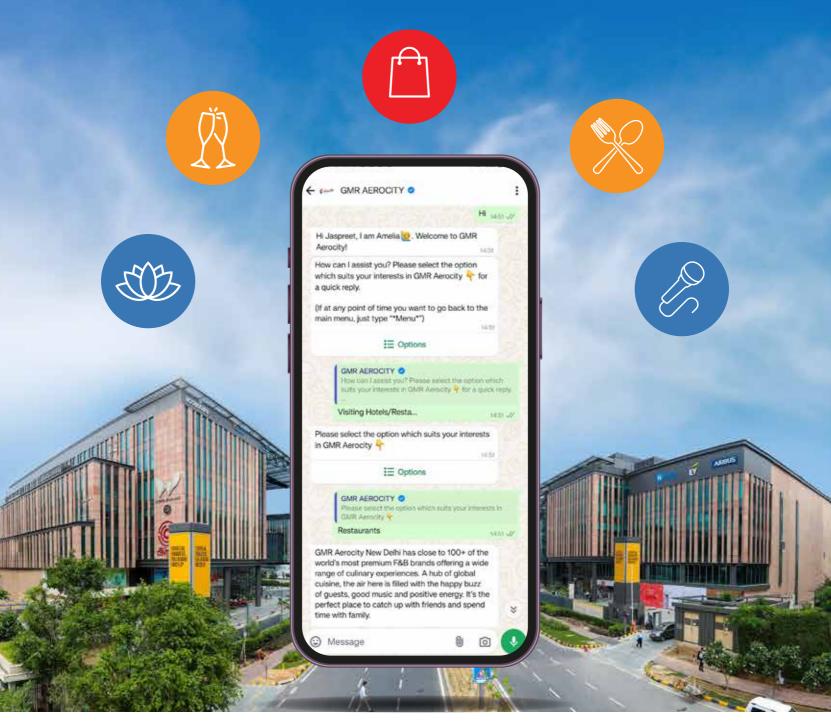
In this issue, we present GMR Aerocity as a hub of multicultural celebration, where diversity is honoured through artistic expression, delectable dishes and rich customs. We also highlight some must-visit spots such as the Sunken Museum at Humayun's Tomb and the Textile Gallery at the Crafts Museum presenting a deeper look into India's rich heritage and craftsmanship.

Happy Reading!



KNOW ANYTHING AND EVERYTHING ABOUT AEROCITY, JUST SAY HI TO US!

Get regular updates of what's happening in Aerocity from our **Automated interactive ChatBot**





SCAN TO CONNECT SCAN TO CONNECT SCAN TO CONNECT





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Cover design: Arun Kumar Cover photograph courtesy: Khubani

Christmas Celebrations

Soak in the Christmas mood at Aerocity and enjoy watching the Christmas décor at The Square. The Christmas décor retail tree and shop & win cart from December 1-22 and newyear installations during the year-end are special highlights. Don't miss out on events and activities lined up during the month.

WHAT'S HOT





Shop & Win

A thrilling shopping experience that combines retail & food therapy with the chance to win fantastic prizes. Not one but four prizes will be given away every weekend leading up to the Merry City frenzy.



December 5 - January 5

Winter edit pop-up

A festive and interactive celebration of winter's charm, featuring local artisans, gourmet treats, and engaging activities

December 14-15

Merry City

A larger-than-life authentic Christmas Market with all things Pedestrian Walk Christmas! An enchanting Christmas market that transports visitors to a winter wonderland of authentic holiday charm, featuring artisanal goods, sweet & savoury delights and joyful entertainment.

December 20-22

Carol singing by Brilliance School of Music

December 21 & 25

Purani Dilli Street Food Fest

Tribute to Iconic foods of Delhi with a modern twist A celebration of Purani Dilli in all its glory with a festival serving the secrets of exquisite cuisine that has been devoured and indulged in for generations to this day.

Where: The Square

January 11-12

Hobby workshop

Workshop by experts for the aspirants who would like to take up new hobbies.

Where: The Square

January 18, 24 and 25

Republic Day Celebrations

As a build-up to January 26, Aerocity will celebrate the tricolour fervour, and hold a flag uplift ceremony on January 26, besides other activities.

January 18-26





EVENTS AT UTSAV

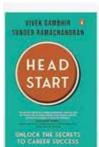
Celebrations - For Everything We Have

The 'Celebrations' festival at Utsav Aerocity is a month-long extravaganza featuring vibrant cultural performances, live music, dance shows, and diverse cuisines. With engaging workshops, art exhibitions, and stalls of unique social products, it offers something for everyone, creating a lively atmosphere of joy and festivity for citizens, office workers and tourists alike. The event, organised by GMR Aerocity in association with Friends of Books, is being held at Utsav Gallerv

The Careers We Should Celebrate

Book launch of Headstart and discussion featuring authors Vivek Gambhir and Sunder Ramachandran, and management thinker & author Shiv Shivakumar

December 5, 5.45 pm-7.15 pm





Vivek

Gambhir

LightSpeed.

ner Products

Shivakumar Management Thinker & Author, Ex-CEO -Venture Partner PepsiCo & Nokia India Ex-CEO, boAt & Godrej



Sunder Ramachandran Head - Transformation & Commercial Excellence, **Emerging Markets** Dr. Reddy's Laboratories

Celebrating Entrepreneurship – Panel Discussion on Traits of Entrepreneurship; Women Entrepreneurs – Two Days of Product **Displays, Panel Discussions and Awards December 17-18**

Celebrating Kashmir with exhibition and talk sessions featuring Siddharth Kak of Surabhi fame, theatre personality MK Raina and other eminent guests

December 21-22



ELSEWHERE IN DELHI

Bhartendu Natya Utsav

Presentation of best Hindi plays of the year by Sahitya Kala Parishad When: December 2024 Where: Kamani and LTG Auditoriums Distance from Aerocity: 17.6 km Nearest Metro Station: Mandi House on Blue and Violet Lines



Mohan Rakesh Natya Samaroh

Presentation of award-winning plays by Sahitya Kala Parishad When: December 2024 Where: Kamani Auditorium Distance from Aerocity: 17.6 km Nearest Metro Station: Mandi House on Blue and Violet Lines

Bali Aur Shambhu

By Unmask – A Theatre Company, written by Manav Kaul and directed by Arjun Sahni Where: Akshara Theatre When: January 12, 5.30 PM, Baba Kharak Singh Marg Distance from Aerocity: 14.7 km Nearest Metro Station: Shivaji Stadium



Art

The Fourth Asian Literary Society Exhibition An opportunity to explore diverse art forms by artists of India

Where: Art Gallery of Civil Services Officers' Institute (CSOI), Vinay Marg, Chanakya Puri When: January 12-18

Distance from Aerocity: 12.2 km

Nearest Metro Station: Sarojini Nagar on Pink Line



Music

Candlelight: A Tribute to Coldplay A unique multi-sensory musical experience not to be missed Where: Le Méridien New Delhi When: January 12, 2025, 6 pm Distance from Aerocity: 18 km Nearest metro Station: Janpath on Violet Line





HOTELIER INDIA AWARDS 2024 IN PARTNERSHIP WITH GMR AEROCITY

The very best in the hospitality business will gather in December 2024 at New Delhi to find out which of India's top Hospitality Professionals would take home the coveted Hotelier India Awards trophy, aimed to be the most prestigious event for the Indian hospitality industry to felicitate those who have rendered yeoman service to their organisations and corporate peers.

The Awards are being given away in partnership with GMR Aerocity. Organised annually, the awards aim to recognise the exceptional talent, dedication, and service excellence that drives the hospitality business forward.

Where: JW Marriott Hotel New Delhi Aerocity

When: December 13, 6 pm onwards







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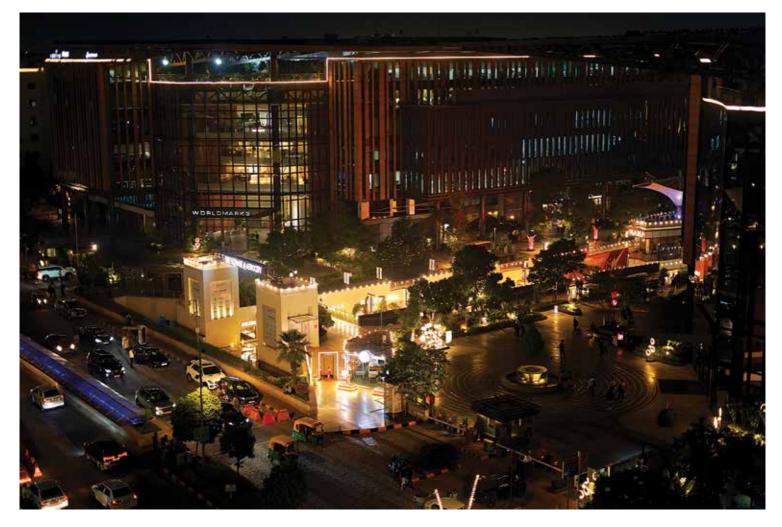
6TH EDITION OF ET EDGE GLOBAL CAPABILITY CENTERS SUMMIT 2024, PARTNERING GMR AEROCITY

The day-long event on the theme 'Disrupt, Lead, Excel: GCCs and Bharat's Journey' is being organised in partnership with GMR Aerocity. The event will see insightful discussions on range of issues - India's \$5 Trillion Vision: GCCs and India's Vision for a Future-Ready Economy; A Blueprint for Success: Transforming India into the World's GCC Hub; GCCs in India: Innovating Locally, Impacting Globally; Winning the War for Talent: GCC Strategies for Aligning Talent with Corporate Culture; The Digital Revolution: Transforming GCCs through Advanced Data Centers and AI Technologies, among others.

Where: Roseate House, Aerocity

When: December 12





AEROCITY'S INFRASTRUCTURE: **AMAGNET FOR CULTURAL EVENTS**

Aerocity provides the right platform for art forms of all hues and the scope for cultural expressions will further widen with the Downtown and Gateway Districts





By Ruhail Amin

ulture is an outcome of social processes. But it needs an atmosphere conducive enough to flourish - a stage where the artistic expression finds right audience and support of society. While Delhi has provided several such arenas for flourishing of arts, Aerocity has emerged as a leading hub for myriad cultural activities – performing and visual arts, folk and classical arts and new-age experiments in fusion.

A large canvas

What makes Aerocity an ideal ecosystem where artists would like to congregate? It's the right amalgamation of infrastructural support, world-class amenities and a confluence of people from all regions & all walks of life, including office-goers working in the corporate offices in Aerocity and business & leisure visitors to the district.

The discerning audience in Delhi NCR finds Aerocity a central location where commuting to watch a musical performance is not a nightmare. Aerocity is well connected to all parts of Delhi. Besides the Airport Express Metro Line and Magenta Line, the road network is also considerably seamless, including the signal free corridor from Dhaula Kuan and IGI Airport. Commuters from as far as Kashmere Gate in North Delhi can reach Aerocity in 35 minutes. The regional rapid transport system (RRTS) will further

increase the reach of Aerocity to Panipat, Meerut and Alwar. And the country-wide reach of Aerocity thanks to the location in close vicinity of Delhi Airport is another big advantage.

Once in Aerocity, you will find it the most modern infrastructure that the country boasts, with hygienic, tech-driven and green environment that is soothing enough to nudge you to spend ample time in the public spaces or any of the hotel properties or restaurants. The wide range of eating options that take care of your food craving while on a cultural evening, the ultra-clean toilets, ample parking space and round-the-clock safety backed by technology make it the right place to enjoy a musical or dance performance to your heart's content.

For artists and craftsmen, the open arena of The Square, the semi-covered Amazon area and the beautifully designed Utsav Gallery provide a great stage for performance. Several events organised at these venues demonstrate the impact that right stage can have for both the artist's confidence and involvement of the audience.

And now, with the Gateway and Downtown districts being developed, the canvas is set to be enlarged. There will be greater space for street life, public gathering areas, rejuvenating spaces and art activities of various forms.

Together, the three districts will provide more opportunities to people to immerse themselves in cultural experiences rooted in cross-cultural bondings, sharing of stories and fulfilment of individual and collective dreams.



Shuvendu Banerjee Joins Holiday Inn New Delhi Aerocity As New GM

oliday Inn New Delhi Aerocity has appointed Shuvendu Banerjee as the new general manager, effective October 2024. Prior to his new role, Banerjee served as general manager at Crowne Plaza New Delhi Okhla, where he played a pivotal role in driving operational excellence, strategic partnerships and guest satisfaction.

At Holiday Inn New Delhi Aerocity, Banerjee will focus on elevating guest experiences through innovative service offerings and a commitment to operational excellence. He will work closely with partners from the travel industry, embassies and corporate clients to strengthen key relationships and drive new growth opportunities, with deep expertise in sales and marketing strategies, operational efficiency and team building.

Banerjee holds a PGDBM in Marketing from Symbiosis Institute of Distance Learning, with additional certifications from Cornell University, Harvard University and IIM Ahmedabad. His approachable leadership style and commitment to nurturing talent has earned him a respected reputation within the IHG Group, which he has been a part of, for over 18 years.



KM Bansal Appointed Director Of Finance At Aloft New Delhi Aerocity



loft New Delhi Aerocity has appointed KM Bansal as the director of finance. Bansal has an extensive background in financial management and a wealth of experience in the hospitality and has a proven track record of excellence in financial leadership.

Bansal who previously held the position of director of finance at Sheraton Grand Palace Indore – Marriott International, has had significant roles with other major brands such as The Leela Palace Chanakyapuri, The Indian Hotels Company and Jaypee Hotels, as well as strategic positions at Salut Consultancy Services. Across these roles, he has been recognised for his ability to drive financial growth and stability through strategic planning and innovative financial solutions.

Throughout his career, he has demonstrated leadership in overseeing and managing all aspects of financial operations, including the development and execution of management information systems, comprehensive financial reporting, budgeting and effective account management. His strategic vision and dedication to financial excellence have consistently resulted in optimised financial performance.



For hosting events reachout to us at concierge.aerocity@gmrgroup.in or call + 91 - 9818500869

JW Marriott New Delhi Aerocity Commemorates World Wellness Weekend

NEWS

o mark the World Wellness Weekend on 21 & 22 September, JW Marriott New Delhi Aerocity organised a refreshing and revitalising yoga session. The serene spaces at the hotel set the perfect backdrop for a rejuvenating session of sunrise yoga by the poolside, allowing guests to reconnect with their inner calm amidst the tranquil surroundings. The hotel also organised pulse diagnosis, zumba sessions and sound healing sessions.

The weekend offered a perfect blend of mind, body and soul rejuvenation, inviting the guests to indulge in a thoughtfully curated itinerary focussed entirely on wellness and self-care. Each experience was designed to immerse people in relaxation, restoration and holistic wellbeing.

Yoga classes with a view to holistic living and mindfulness are also being organised in the mornings during weekends at Utsav. These help the participants enhance their physical, mental and emotional well-being. That is also the objective or several discussions and talks being organised at the Utsav.





5-Star Classification For Pride Plaza Hotel Aerocity

ohammad Shoeb, Associate Vice President - North India, The Pride Plaza, Aerocity, commented on LinkedIn, "We are thrilled to announce that Pride Plaza Hotel Aerocity, New Delhi has been reclassified as a 5-star hotel! This recognition reflects the hard work and dedication of our entire team and we are excited to continue offering exceptional experiences to our guests."

The hotel has 385 luxurious rooms, a range of F&B options, stateof-the-art conference facilities and a diverse workforce.

Meanwhile, the Pride Hotels Group marks World Tourism Day 2024 with its ongoing 'India Dekho with Pride' initiative. Launched a year ago on World Tourism Day 2023, the campaign has engaged guests throughout the festival calendar with a range of cultural activities.



Food Fares At Roseate House New Delhi

oseate House New Delhi treated its auests food to delectable experiences in September and October. Durina the Navratri festival, the menu at DEL and Kheer included Navratri special thali, curated mindfully to depict the essence of this auspicious occasion. Guests could enjoy it in the comfort of their room. Signature dishes included: walnut & curry leaf buttermilk, banana khubani ke kabab, sweet potato makhana kofta, paneer khajur roll, rajgira poori and makhana apple halwa.

Earlier. on 22 September, ie Sunday, DEL at Roseate House offered brunch celebrating а Lucknow's culinary heritage. From savoury specialties to indulgent sweets, it gave the guests an opportunity to enjoy a selection of exquisite dishes that showcase the rich, nuanced flavours of this renowned cuisine. Some of the signature dishes served were mutton galouti, veg shami kebab, Lucknow murg dum biryani and sheer khurma.





BW Hotelier Recognition For Sharad Datta, GM, JW Marriott New Delhi Aerocity

harad Datta, GM, JW Marriott New Delhi Aerocity, was awarded as the best general manager - North Zone at the eighth edition of the prestigious BW Hotelier Indian Hospitality Summit & Awards (IHA 2024). The event commenced with a tribute to Ratan Tata for his immense contribution to the hospitality industry in India. Chief Guest Union Minister of Culture and Tourism Gajendra Singh Shekhawat and other industry dignitaries, veterans and experts graced the occasion.

NEWS

Shekhawat stated, "We have made a lot of progress economically under the current government, India has become a hot travel destination, we have become the hub for travel and investment. We have immense potential to grow, like the tourism and hospitality sector. When I sat down with top delegates from Google, I was amazed to hear that over 29 per cent of the people on Google have searched for tourism in India."

The event, themed "Revolutionising Indian Hospitality," brought together industry stalwarts to discuss the future of hospitality, travel, tourism, and F&B in India. Nearly 100 keynote speakers engaged in various sessions and insightful panel discussions, focusing on the latest trends reshaping the industry.

Day two of the event saw awards being given for outstanding achievements across 14 diverse categories, celebrating the very best in Indian hospitality. From luxurious hotel properties to innovative culinary experiences, the awards recognised the vision and dedication driving the industry forward.

The categories of awards included: Heads of Banquets Sales & Operations; Heads of Accommodations; Heads of Housekeeping; Heads of Human Resources; Heads of Spa; Heads of PR & Marketing Communications; Head of Culinary; Head of Sales & Marketing; Head of F&B; Head of Engineering; Head of IT; Head of Procurement; General Manager (Luxury); General Manager (Upper Upscale); General Manager (Budget/Economy).

Additionally, there were two special recognitions - BW Hall of Fame and BW Hotelier Lifetime Achievement Award 2024.

Datta of JW Marriott New Delhi Aerocity comes with a vast experience of steering some leading hotels in India, starting his career in 1999 in F&B, and becoming restaurant manager at Marriott International in 2000.









CELEBRATION CRESCENDO AT AEROCITY

By Team GMR Aerocity Live

Festive season, from Navratri-Dussehra till Diwali, saw the best of Indian cultural traditions on display at the hospitality district, especially during the Craft City event ome autumn and the mood in Indian cities is charged with excitement and preparations for two major festivals – Navratri-Dussehra and Diwali. These are not only manifestations of religious fervour but also occasions to showcase the best of our culture. The staging of Ram Lila brings out the artistic skills of performers and community spirit of spectators and the rangoli tradition during Diwali brings out the artist in each household. The culinary skills that come forth during these festivals is the pride of India.

At Aerocity, the month-long festival celebrations were marked by ode to these myriad traditions, leaving the visitors dazzled by the richness of our culture and giving ample opportunities to be immersed in the joy of these activities.







Craft City: A Cultural Odyssey

To honour the country's cultural heritage, GMR Aerocity, in association with National Crafts Museum and Hastkala Academy, organised a one-of-a-kind event at The Square, celebrating the artistry of craftsmen and artisans from every part of the country. An initiative of HELM, the event celebrated the country's rich cultural tapestry and the crafts that have evolved over centuries, making the country a diverse and colourful place. The Guest of Honour on the occasion was Neelam Rudy.

Some of the national and state-level awardees whose works were featured at the event included Kusum Das, national awardee, for Madhubani art; Ikram Hussain, national awardee, for Brass metalware; Wasiuddin, national awardee, for zari art; Nisha, national awardee, for stone dust art and Kehkashaa, state awardee, for handmade jewellery. There were live demonstrations by craftsmen, Kashmiri Shawls, hand







painted saree, handcrafted purses, live Madhubani painting and much more. On this occasion, a discussion on 'Rediscovering The Traditional Crafts of India' organised by Aerocity, in association with HELM, National Crafts Museum and Hastkala Academy and gifting partner Manan, saw Dr Tulika Mahanty, Associate Professor and Cluster Initiative Coordinator, NIFT; Tarini Narula, Founder, Tarini Narula Accessories & YogaTara; Nidhi Harit, Deputy Director (Design & Documentation), National Crafts Museum & Hastkala Academy; Puneet Sikka, Founder Director, Indic Quotient Media Foundation and Aishwarya Singh as emcee, ponder over our crafts traditions, challenges in modern society and opportunities and means to showcase these crafts to larger audience. On this occasion, artisans and craftsmen were honoured for their workmanship.

Sampoorna Ramayana

This year, The Square at Aerocity was the stage for rendition of Sampoorna Ramayana – An Epic Journey of Love and Valour that not only narrated Lord Rama's story but also intertwined several performing traditions, especially our beautiful classical dance forms. The mesmerising show was presented by Story Ghar.



Another attraction was 'Discover the Art of Puppetry – Stories Brought to Life With Enchanting Craftsmanship'. This show again demonstrated the craftsmanship, the story telling art and the rich repertoire of our folklore in the country.

The season of shopping

The festive season is also the perfect occasion for shopping and as the festive season showed, GMR Aerocity is a treasure trove for all shopping enthusiasts. All the outlets had unbeatable discounts and great range of products on offer. From fashion products and gifting items to latest gadgets, there were incredible deals that were irresistible.

No festival is complete without savouring the scrumptious food associated with celebration and there was a vast range of delectable savouries and sweets served at various outlets during the period to make for a complete experience in the true sense of term, as well as packaged chocolates, cookies and Indian sweets offered for gifting purpose. And with Christmas and the much awaited winter season round the corner, the tempo of celebrations is bound to build up.







SUSTAIN BY CARTIST AT THE SQUARE, GMR AEROCITY

By Team GMR Aerocity Live

A celebration of sustainability through art and upcycled furniture

artist. а Jaipur-based organisation, made an endeavour towards environmental sensitisation with its initiative, 'Sustain by Cartist' from 20-30 September. As the world grapples with the escalating climate crisis, The Square, GMR Aerocity, New Delhi, hosted this unique exhibition, showcasing art installations, creative activities and an exclusive range of upcycled furniture, all designed to promote sustainability.

According to Cartist founder Himanshu Jangid, this initiative is an extension of his passion for preserving automobile heritage.

The event was an effort at breathing new life into old automobiles and their parts. This innovative endeavour transformed discarded automotive scrap into functional and artistic pieces, blending local craftsmanship with design to offer a unique fusion of art, heritage and functionality. The initiative aimed to reduce automotive waste while celebrating creativity and sustainability.

Some of the highlight installations were Reborn Jaguar, reimagining the iconic Jaguar E-Type, a symbol of automotive beauty, through an eco-conscious lens and crafted from salvaged parts like gears and rusted exhaust pipes; King of Indian Roads: The Scrap Ambassador installation reinterpreting the beloved Ambassador car, an icon of Indian heritage, using over 1,500 pieces of discarded automobile scrap and demonstrating that beauty can emerge from what is often considered waste; and E-Waste Car, inspired by the chip shortage during the Covid-19 pandemic, reflecting on our dependence on finite resources. Constructed entirely from discarded electronic components such as circuit boards and microchips, this artwork urged society to rethink consumption patterns and product lifecycles.

The event provided an interactive experience too – Mai Bhi Cartist – inviting everyone, regardless of artistic experience, to paint a car alongside a Cartist artist. This interactive activity made art accessible and fun for all ages. The idea behind this activity was that everyone can be an artist, highlighting the artistic potential in everyday objects and promoting art and sustainability in the automotive world.



HARMONY AT AEROCITY

By Team GMR Aerocity Live

Aerocity and Friends of Books organised a month-long 'Harmony – Rhythm of Life' festival, providing insights into all aspects of wellness and health

o mark the season's transition, Utsav celebrated the perfect blend of art, culture, sustainability and innovation. Aerocity celebrated the essence of 'Harmony' at Utsav, where every moment was crafted to inspire unity, togetherness and collaboration. The event created memorable experiences that resonated with the core values of GMR: Safety and Security, Experience, ESG, Location and Connectivity.

It was a vibrant mix of events and experiences that celebrate harmony and connection. From panel discussion, healing and wellness workshops, book launches to celebrating the festivals together every moment was thoughtfully curated to reflect Aerocity's core values. The thought-provoking discussions and performances gave the participants and audiences a chance to engage with renowned personalities, making each experience a memorable journey of unity and celebration.

The power of conscious human patterns: Achieve success with self-mastery and fulfilment

The power of conscious human patterns delves into how the harmonious alignment of subtle rhythms within our body, mind,





emotions, energy, actions and environment can guide us toward a deeply fulfilling life. Every aspect of our being — our breath, heartbeat, thoughts, emotions, posture, movement, speech and natural cycles like circadian & ultradian rhythms — follows interconnected patterns. These patterns shape how we work, form relationships, manage finances and navigate life's complexities. Similarly, our external world



is governed by patterns. By consciously creating, refining and harmonising these internal & external rhythms, we can introduce simplicity, balance and flow into all areas of life.

This concept was central to the book discussion with Col. Sunil Prem, inspired by his latest book 'The Power of Conscious Human Patterns: Achieve Success with Self-Mastery and Fulfilment'. He was in discussion with Major General Anand Saxena, a follower of Vedantic principles and a practitioner of mindfulness. They explored the profound role of cultivating harmonious balance through conscious awareness.

Thriving through treatment

Cancer — a word that sends shivers down the spine. As the world witnesses an alarming rise in cases, it's essential to prepare both ourselves and our loved ones for the challenges that come with it. This disease disrupts the peace and wellbeing of entire families.



Nutrition plays a vital role during this difficult journey. 'Thriving Through Treatment', a comprehensive cancer nutrition cookbook, not only offers nourishing recipes but also provides tailored suggestions based on specific symptoms. It sheds light on the importance of 'cancer-fighting foods' and outlines essential dietary dos and don'ts to support the healing process.

Wellness entrepreneur Samara Mahindra presents an array of easy-to-prepare yet delicious recipes, ranging from comforting scrambled eggs to succulent marinated fish and rice and the irresistible dry fruit laddoos. Her book is designed to be your trusted guide towards regaining strength and resilience during cancer treatment.

Her book was the subject matter of discussion at the event organised on 11 October. The event featured a keynote address by renowned oncologist Dr Ashok Kumar Vaid. The session was moderated by Manoj Gopalakrishna.

The roadmap to longevity

Health and harmony are deeply intertwined, as true wellbeing encompasses more than just physical fitness —it includes mental, emotional and spiritual balance. A healthy body and a peaceful mind create a sense of inner harmony that influences our actions, relationships and overall outlook on life.

'A Road Map To Longevity' by Dr Mario Sequeira provides a thorough guide on how to lead a long, healthy and fulfilling life. Combining scientific insights with practical advice, the book explores essential areas like nutrition, exercise, mental wellbeing and lifestyle choices that impact longevity. Dr Sequeira offers actionable strategies to enhance quality of life, reduce the risk of chronic diseases and emphasise the role of mindfulness and positive habits. His holistic approach to health reveals how small, consistent changes can significantly boost life expectancy and vitality.

16 October saw Dr Sequeira's book with Amar Sinha as the chief guest. The session was moderated by Sharmila Chand.

Who said she can't

The Delhi/NCR launch of the book and discussion 'Who Said She Can't' constituted the Durga Puja Special. The event featured Rashmi Bansal, author, entrepreneur and motivational









speaker; Swati Munjal, President, BML Munjal University and Amita Maheshwari, Senior HR Professional.

Yet another book launch and discussion featured author Padma shri Dr Ashok Kumar Vaid; Samara Mahindra, Founder & Director, CARER; Manoj Gopalakrishna, Founder, MyHealingMate, Advisor, Care USA, Former MD, BD India.

In the book discussion on 'Get Mindfulness Right', author Swati Desai and Subhashini Prasad discussed subject, with Aashna Kaul, Founder & CEO, Flutter Care, playing the moderator.

And The Gita For Children was a spirited, one-of-a-kind retelling of the Bhagavad Gita by children's author Roopa Pai. The story-telling session provided valuable life lessons from the Bhagavad Gita tailored for children.

Poems in Harmony was an evening of Kavi Sammelan featuring Deepak Kumar Jha, Dheeraj Jha, Razda Azfar, Shubham Joshi, Parmeen Yadav, Sunita Singh, BD Paliwal, Rashmi Paliwal. It provided an escape into the mesmerising world of verse and reflection.

And the Friday Wellness sessions provided learning techniques to manage stress, overthinking and enhancing mental clarity.

Peforming arts and craftsworks

Among some significant activities, there were soulful performance by visually impaired artists from Golden Shine: Hemlata Nagpal, Ankur Nagpal, Rajat Panchal and Sugriv Urav; display of artwork by Pranjali Varshney and watercolour workshop by artist Shashank Shukla.



MONTH-LONG CELEBRATIONS EVENT AT UTSAV BEGINS WITH BOOK LAUNCH

tsav at Aerocity, New Delhi, came alive with the grand opening of Celebrations—a month-long series of events and exhibition at Utsav, The Square, GMR Aerocity New Delhi. The event was organised by GMR Aerocity and Friends of Books (FROB). This vibrant gathering united talented artists and photographers, fostering engaging conversations, idea exchanges, and creative inspiration.

A special highlight of the evening was the launch of 'I Want a Boy', a thought-provoking book by Dr Aruna Kalra.

The launch featured a compelling dialogue between Dr Kalra and Dr Rajni Wadhwa Director of Programs at Plan_India, moderated by Mohit Gupta of Friends of Books.

The discussion delved into the pervasive issue of gender bias and its impact on society, leaving the audience with much to reflect upon.



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A DAY FULL OF POSSIBILITIES' AT UTSAV



MR Aerocity and Friends of Books (FROB) organised the book launch of 'A Day Full of Possibilities' by Aanchal Bedi, a healing practitioner of ThetaHealing. This event was part of the month-long Celebrations series at Utsav.

The book is a hopefilled narrative where even the simplest days turn into extraordinary adventures brimming with hope and joy.

The author was in conversation with Shalu Ahuja, corporate professional, parenting coach, and storyteller.





IN MUSE EXHIBITION AT UTSAV, AEROCITY

MR Aerocity and Mon Amour Gallery recently organised In Muse Exhibition at Utsav on November 11-13. The art showcase was an opportunity for artistic exploration of femininity and empowerment.

Curated by Simran Kaur, Founder, Mon Amour Gallery, the event celebrated women's sensuality, femininity, and divine power, explored through a diverse array of artistic styles and mediums. The exhibition delved into the complex, multifaceted essence of women as muses—powerful, nurturing, sensual, and spiritual beings—interpreted uniquely by each showcasing artist.

The featured works encapsulated the many facets of feminine energy—whether subtle or bold, ethereal or grounded. Each piece sought to honour and embody the divine feminine, an energy that transcends form and speaks directly to the soul.

The essence of the curation was to awaken the inner muse within every individual, inspiring introspection and sparking creativity.



DELHI CUBE CHALLENGE AT AEROCITY

tsav at GMR Aerocity hosted Delhi Cube Challenge on November 9-10. Organised by GMR Aerocity and Speed Cubing Delhi, the World Cube Association (WCA) affiliated competition saw 150 cubers from Delhi NCR and other cities, and from all age groups, including children, demonstrate their prowess in solving this tricky challenge. The top three winners were Kunal Oak, Viraj Dhameja, and Aayan Tanwar, with average solve times of 7.44, 7.57, and 9.09 seconds, respectively.





THE WIZARDRY OF SCIENCE

izardry of Science at GMR Aerocity provided the participants a unique chance to explore the wonders of science in interactive and playful way. From mindblowing experiments to fun-filled activities, kids had a magical time exploring the wonders of science.

The event provided opportunities to children to try out scientific concepts through experiments in a playful environment.

KIDS COLOUR FEST

he Kids Colour Fest from November 12-14 provided children the chance to let their creativity shine as they coloured a giant stencil and participated in other activities.







WORLD FOOD CARNIVAL: A CULINARY CELEBRATION AT AEROCITY

MR Aerocity and Worldmark Aerocity hosted the World Food Carnival on November 23-24, celebrating global cuisines and culture. The event offered a vibrant mix of international flavours and local delights, creating a unique experience for food enthusiasts and families alike.

With live cooking sessions and food-tasting events, the carnival transformed Aerocity into a food lover's paradise. Attendees also enjoyed live music, cultural performances, and engaging activities, ensuring something for everyone.

The carnival attracted an impressive 50,000+ footfall, boosting brand visibility and sales while positioning Aerocity as a go-to destination for culinary and cultural experiences. The overwhelming response showcased the power of collaboration and solidified Aerocity's status as a lifestyle and entertainment hub.









Saket Singh, Vice President Operations, Brookfield Properties; and Shuvendu Banerjee- General Manager, Holiday Inn New Delhi Aerocity at the lamp lighting during the inauguration ceremony of the tournament

AEROCITY CRICKET LEAGUE 2024 – A WIN FOR ALL PARTICIPATING TEAMS

he Aerocity Cricket League 2024, organised by GMR Aerocity, provided the partners of the hospitality district with an excellent opportunity to showcase their talents and compete for the coveted trophy.

The event, held on November 8-10, saw a participation from 10 teams. These were Pullman & Novotel, IBIS Hotel New Delhi, Worldmark Delhi (Brookfield Properties), JW Marriott, Bharti Realities, Pride Plaza Hotel, Lemon Tree & Redfox, Holiday Inn, Andaz Hotel and GMR Aerocity Team.

The winners were Team JW Marriott Hotel, who won a prize money of Rs one lakh. Team Pride Plaza Hotel were the runners up and got a prize money of Rs 50,000.

The tournament was a great success and served as a platform for fostering teamwork, camaraderie, and friendly competition among all the partners of Aerocity.





CRICKET





Clockwise from top left:

The captain of the winning team receiving the trophy; the winning team celebrating the win; the runners-up team; the medals and the trophy with the names of participating teams in the backdrop



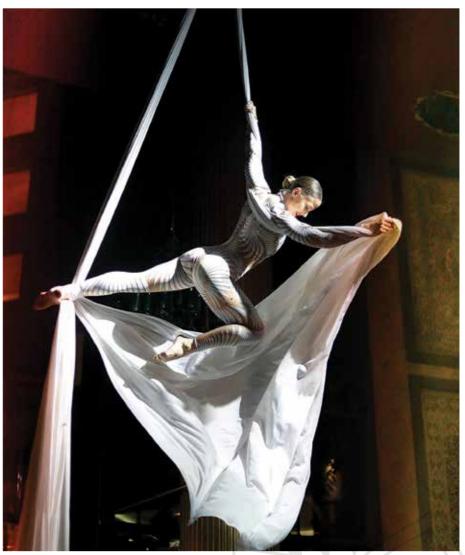
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COVER FEATURE/ OPENING ESSAY

AEROCITY, A CULTURAL MELTING POT

In diversity, lies the beauty of Aerocity. With a workforce and visitor base that represents different geographies & cultures and the richness of cultural experiences that the hospitality district provides, it's a real microcosm of the country



By Meha Mathur



ach wave of travellers – merchant, mendicants and even warring armies – have contributed to the cultural fabric of Indo-Gangetic plains, adding to the richness of language, introducing new food ingredients and cuisine and making the art, entertainment and cultural scene richer. New musical instruments, musical lexicon, painting techniques and architectural elements kept on being added to the existing knowledge and techniques. Be it the bulbous onionshaped dome, the lapis lazuli inlay work, literary expressions, the Char Bagh pattern of garden, the intricate miniature paintings, the lip-smacking delicacies that we consider our own and relish till date and vast range of attires, life in Delhi is richer for all the successive people who made it their home. Post-independence, the sensibilities of a newly created nation led to cultural experiments and performing and visual arts, as well as folk art forms got tremendous impetus - thanks to institutional support and an eager and discerning audience. The art district of Mandi House, followed by Pragati Maidan, India International Centre and India Habitat Centre became the hub of theatre, music, dance and visual arts events and most visited spots among the culturati.

Aerocity: A new cultural hub

Globally, culture is manifested in day-to-day life too and in Delhi, it is manifested in streets, in market-places and festive gatherings. Our human bonds become the foundation for richness of life and





COVER FEATURE/ OPENING ESSAY

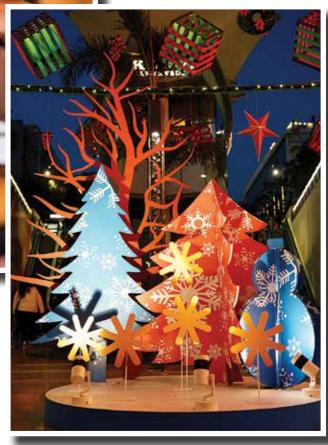


the more diverse the base of people we get the chance to interact and bond with, the more vibrant our culture is. This is also true for Delhi, a city that has welcomed waves of outsiders. Now, as the city expands and Delhi NCR becomes one continuum of livingworking-recreational space for people from all geographies and all walks of life, Aerocity has become a cultural focal point.

What makes Aerocity a cultural melting point is its unique location, equally conveniently placed between Central and South Delhi on the one hand and Gurugram on the other, on National Highway 48. It's incredibly close to the Airport and is well connected with the Airport Express Line of Delhi Metro, making commute from Central Delhi and Dwarka like a cakewalk.

Ease of accessibility is combined with world-class office infrastructure, developed on green norms and with well-lit and well-ventilated offices, hygiene, security and amenities and comforts, including the vast range of F&B outlets, making it attractive for big corporates to open their offices here, drawing people from all across Delhi NCR, from other states and also from other nationalities.

Added to that is the presence of 11 world-class hotels with current combined room capacity or 3,800 (slated to increase to 5,000 in future) and state-of-the-art MICE facilities. Be it for large conferences, exhibitions or weddings, Aerocity is much sought after. And even in case of large conventions elsewhere in Delhi, the ripple effect on Aerocity in terms of room bookings is significant. Again, this contributes to a rich cultural interactions.



Cultural markers

Accruing from this diversity of people, as well as catering to the diversity, is the wide range of offerings in this ecosystem. And food is the most significant element that encapsulates this diversity of experiences.

From the restaurants in hotels where a diverse platter of worldclass cuisine is served to guests and where renowned chefs are invited for special food tasting events, to restaurants dotting The Square and the Food Court, the choice of eating options where you can bond with colleagues or friends is enormous. Be it North and South Indian cuisine, East Asian or continental, you get an opportunity to savour these diverse cuisines and thus get an insight into the cultural traditions of these regions too.

Be it Annamaya Food Hall at Andaz Delhi serving an array of millet-based modern dishes, Kheer at Roseate House serving Indian food with modern edge, Farmer's Basket at Pluck





restaurant in Pullman New Delhi Aerocity serving an appealing plate of food cooked from vegetables selected by you at the counter, the L'Osteria Bella at Holiday Inn Aerocity, a popular name for Italian cuisine or K3 - New Delhi's Food Theatre at JW Marriott New Delhi Aerocity showcasing live kitchens serving Asian, Indian and Mediterranean cuisines, among several other fine dining experience at Aerocity, the gastronomical diversity is deeply imprinted in Aerocity.

Among the standalone restaurants, Khubani stands as a symbol of cultural fusion, merging world-class entertainment with authentic global flavours. Their international performers, including aerial and fire artists, add a mesmerising spectacle to the ambiance, captivating guests with their awe-inspiring acts. Complementing this is their Turkish cuisine, crafted by their expert expat chef from Turkey, known for creating dishes like the signature 1 meter kebab.

Beyond the vibrant nightlife, they cater to families with their

lively Sunday brunches. These brunches feature a kid-friendly atmosphere, with engaging activities, playful characters and an extensive buffet. Khubani offers a culturally immersive experience that embraces diversity in every way.

Taking you back to the days of Nawabi shaan-o-shaukat is Qavalli in the Food Court. With ornate ceilings and walls, chandeliers, the hanging carpets, the soothing qavallis and sumptuous servings of Mughlai and Awadhi cuisine, this is just the place to head if you want to spend an evening seeped in the mood of Awadhi grandeur.

If there is a place in Aerocity that evokes rustic charm, it's the Dhaba at Worldmark. With imagery that's a take on popular Hindi movies, its setting is a spin off on roadside eateries that dot the Indian highways and which have spawned a food culture in their own manner. The menu – especially dal makhni, butter chicken, tikkas, tandoori rotis and lassi – comes close to any dhaba offering.



COVER FEATURE/ OPENING ESSAY



With industrial décor, this Delhi Heights is modern and chic and so are its servings. From Indian fare to continental food fare and East Asian cuisine fare the range of choices is mind-boggling. It's a cultural potpourri on a platter.

Festivals that unite

The public space of The Square is also the venue for year-long cultural and festive events celebrating India's festivals, music & dance traditions and crafts of the country. From Diwali, Holi and New Year celebrations to special awareness days, there are curated events for each occasion. Thus, the occasion of Dussehra saw the rendition of Sampoorna Ramayana and puppetry show, bringing to the fore, the richness of our theatrical tradition. Similarly, Republic Day and Independence Day celebrations showcase the best of all the regions of India. All events are marked by uplifting décor and ambience, food and crafts display showcasing the best of India and several audience engagement

activities representing the blend of traditional & modern. The brilliance of Aerocity especially comes alive with Diwali and continues through winter months, a period when Aerocity, in all its resplendence, is not to be missed.

The hotels and restaurants, the open arena of The Square and the Sunken Plaza have engaged the visitors' attention through a host of cultural events. Now, the recently launched Utsav gallery has taken up the cultural engagements notches higher, with a series of events since its inauguration in June. With its book discussions, talks, music sessions, kavi sammelans, art exhibitions and crafts workshops involving eminent speakers and artists, GMR Aerocity and Friends of Books have provided a platform where the audience can delve deeper into the cultural complexities of the country and return with greater nuanced understanding of what makes the country, what it is socially and culturally.





WHERE INNOVATION & TRADITION BLEND SEAMLESSLY

By Hardip Marwah



s a cosmopolitan landmark in Aerocity, Andaz Delhi, plays a significant role in shaping the area's vibrant, multicultural character. Andaz Delhi attracts a diverse range of national and international guests, including

consultants, IT professionals and those from the BFSI sector who value its proximity to business hubs and world-class amenities. The hotel is also a top choice for associations, entrepreneurs and startups seeking a creative, vibrant space that fosters innovation. Leisure travellers, both international and domestic, find Andaz Delhi to be the perfect destination to unwind while exploring the rich cultural tapestry of the city. Additionally, SME owners and traditional business figures appreciate the hotel's balance of modern luxury and authentic experiences, making it a preferred destination for both work and relaxation.

Aerocity is a melting pot of cultures, attracting global travellers and corporates who seek not just luxury but authentic, enriching experiences. The location being close to the airport and key business hubs along with its diverse and international appeal is what makes Aerocity so special. Keeping our cosmopolitan landmark in mind and being true to the name, Andaz Delhi combined with

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401 reasons to explore Delhi, the multi-cuisine sustainable food hall AnnaMaya, to the only barrier free gin bar of city, Juniper and a specialised modern and mindful eatery, Soul Pantry is what makes us a preferred choice in Aerocity for international guests. The cosmopolitan nature of Aerocity allows us to curate experiences that reflect the richness of global and local cultures, fostering an environment where innovation and tradition blend seamlessly. This fusion is what sets Andaz Delhi apart and positions it as a key destination for modern travellers. Whether you are visiting for work or play, Andaz Delhi lets you explore the city's rich tapestry from a place that feels like home.

the diverse offerings such as the

In essence, Andaz Delhi offers more than just luxury accommodations; it provides an experience that resonates with modern travellers seeking a blend of comfort, wellness and global standards, ensuring that every visit leaves a lasting impression.

- The author is General Manager, Andaz Delhi

COVER FEATURE/IMPRESSIONS

SEAMLESS BLEND OF LOCAL & INTERNATIONAL INFLUENCES

By Sunaina Manerker

ith its strategic location near the airport and prominent business hubs, Pullman and Novotel New Delhi Aerocity offer an inclusive and vibrant atmosphere for travellers from around the world. The influx of international travellers from the United States, United Kingdom, Australia, Germany, France, Singapore, Japan and the UAE adds to the dynamic, multicultural environment of the hotel. The continuous engagement with such diverse nationalities helps the team in enhancing the overall guest experience, fostering a vibrant exchange of ideas and perspectives. Aerocity's inclusive atmosphere encourages cross-cultural interactions, making it an ideal destination for travellers seeking both convenience and a global connection. The seamless blend of local and international influences ensures that every guest feels at home, further

walks of life. Our guests come from a wide array of cultures and backgrounds and our team of 'Heartists' reflects that same diversity. With team members from various regions of the country, each contributing their own unique beliefs and traditions, we are able to connect with guests on a deeper level. This cultural diversity enables us to better understand and meet the specific needs of our guests, making the hotel not only inclusive but also genuinely warm and inviting. Our diverse environment ensures that every guest feels understood and at home, crafting an experience that is both personal and welcoming.

enriching Aerocity's appeal as a top choice for travellers from all

Global F&B offerings

The hotel is a vibrant culinary destination, offering a diverse range of global cuisines, including Asian, Italian, Continental, Mediterranean, Indian and more. To enhance its dining



experience, the hotel regularly invites expat chefs to lead exciting food promotions, bringing authentic flavours from various regions across the globe. Past events have featured guest chefs showcasing specialties from Meghalaya, Nagaland, Kashmir, Italy, Korea and Turkey, among others.

In addition to its culinary promotions, the hotel has also hosted numerous bar takeovers, where celebrated bartenders from Dubai, Italy, Mumbai and Goa have presented their signature cocktails, adding a dynamic and interactive element to the bar scene. These events create a unique opportunity for guests to explore international flavours and experience the creativity of renowned chefs and bartenders from around the world.

- The author is Resident Manager, Pullman & Novotel New Delhi Aerocity





PRIDE PLAZA HOTEL AEROCITY CELEBRATES CULTURAL DIVERSITY IN COLLABORATION WITH GMR AEROCITY

By Team Aerocity Live

ride Plaza Hotel Aerocity, part of the Pride Hotels. Group, is committed to promoting cultural diversity and fostering inclusivity in the heart of GMR Aerocity. They take immense pride in being part of a vibrant cultural hub that brings together diverse communities from around the world.

GMR Aerocity, known for its dynamic and cosmopolitan atmosphere, serves as a cultural melting pot where people from various walks of life come together to experience a unique blend of traditions, art and global influences. At Pride Plaza Hotel, they embrace this spirit by curating an array of festive activities and cultural celebrations throughout the year. These events not only bring together their guests and patrons but also highlight the significance of multicultural harmony in a globalised world.

From colourful Diwali festivities to Christmas cheer and

from regional cultural showcases to international food festivals, their events reflect their dedication to celebrating the rich cultural diversity that India has to offer, while also integrating global traditions. They believe that by creating these immersive experiences, they contribute to the collective cultural fabric of Aerocity and make the guests' stay with them truly memorable.

Commenting on the significance of cultural diversity, Mohammad Shoeb, AVP – North India, Pride Hotels Group, said, "At Pride Plaza Hotel Aerocity, we recognise the immense value that comes with celebrating cultural diversity. Our location at GMR Aerocity allows us to be at the intersection of various cultures and we are committed to enhancing this experience for our guests through unique, vibrant and meaningful cultural programming. Each celebration we host is a testament to our belief in unity through diversity."



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In addition to their yearround festive programming, Pride Plaza Hotel Aerocity is also proud to offer a culturally diverse culinary experience, with world-class dining options that feature cuisines from various regions of India and beyond. The talented chefs, led by Executive Chef Rakesh Singh Rana, create dishes that represent the best of both local and international flavours, offering guests a truly global dining experience.

Pride Plaza Hotel Aerocity invites all guests and residents of GMR Aerocity to partake in their upcoming cultural celebrations and festive events. Together, they wish to celebrate the unique cultural mosaic that defines Aerocity as a global cultural hub. COVER FEATURE/IMPRESSIONS

LUXURY MEETS CULTURAL EXPERIENCES AT JW MARRIOTT NEW DELHI AEROCITY

By Team GMR Aerocity Live

W Marriott is deeply invested in showcasing diversity. The hotel staff deep-dives into the global heritage to curate cultural events with great authenticity. So, guests can dig into Malabari, Rajasthani or any other region-specific food depending upon the festivals that the hotel organises.

During the Malabari Medley Food Festival, a range of Northern Kerala cuisine was prepared. During Baati – rediscovering the Forgotten Recipes of Rajasthan, K3 restaurant at the hotel delighted its guests with meticulously prepared laal maas, daal baati churma and other delectable.

The experience stretches to a take on international F&B traditions, like the Oktoberfest, that has its origins in Bavaria in Germany. From bratwurst to beer, items quintessentially German are served up.

The hotel provides other culinary experiences too - at Adrift Kaya, a modern Japanese restaurant in New Delhi by Michelin Star awarded Chef, David Myers and designed by British Designer, Timothy Oulton; Delhi baking Company, the hotel's patisserie offering not just great coffee but avocado toast, salads, panini, homemade fresh breads, cakes and pastries and the signature chocolate brownie; and JW Lounge, offering superlative beverage and hors d'oeuvres, a perfect place to unwind with perfect concoctions.









AEROCITY HAS DEVELOPED LAYERS OF CULTURE

Celebrity chef, author and presenter on cooking show **Vicky Ratnani**, shares his impressions about Delhi as a cultural hub and Aerocity's contribuion to the city

By Poonam Singh

elhi has a lot of stories, culture and heritage in its history. The city has extended this archive into food so well and as a chef, I see it as a melting pot of different cuisines and communities. Besides the influence from Punjab and Haryana, there's also significant influence from the Northeast, with good Northeastern food available. There are markets like the Bengali Market, INA and Khari Baoli offering a diversity of cuisine and food items. For me, it's a cultural hub where you can experience both its ancient culture and its urban population.

Advantage Aerocity

I have been visiting Aerocity since there was almost nothing except the Roseate Hotel, as far as I can remember. I have also done a few events there. As a cultural hub, Aerocity has developed layers of culture. Besides the five-star hotels, there are very nice restaurants and places to walk around. It's one of the cleanest areas in Delhi and its proximity to the airport makes it ideal for transit passengers, offering them good food, clean spaces and a chance to shop.

I think the facilities, from parking to cleanliness, connectivity and a range of food and beverage options at different price points, have made it a great hub. If I stay in Aerocity, I can easily get on the metro and go anywhere.

The walkable spaces are excellent and the cultural fairs & festivals in winter are nice.





COVER FEATURE/IMPRESSIONS

AEROCITY, WELL-ORGANISED ALONG THE LINES OF CITY'S CULTURE

Manisha Choudhary, historian, academic and author of 'Delhi: A History', describes the ethos of Delhi and her admiration for Aerocity

By Team GMR Aerocity Live

elhi is a cultural city in various aspects. It is a city with many flavours of food, distinct architectures (Turkish, Persian, Colonial, French etc.) and varied forms of arts. To me, Delhi appears a melting-pot that assimilates everyone as they pour in it from varied sides. Most importantly, historically it has been creating room for all coming in from north-west, east, north and south and continued to expand.

Altered perception

Before visiting Aerocity, I was apprehensive of this ultra-modern space basically meant for the business oriented regular tourists, who don't find time to visit the nooks and corners of the historical cities due to busy roads, traffic jams, tight business-meeting schedules etc but, my visits to this space has helped to see this as a space that is well organised along the lines of city's culture and the modern amenities which are crucial to create a view point about the city that they are visiting. The amenities and comforts provided in the region, ensure a transfer of culture and the vibes of city and opens up the window for many more to come in. So, naturally, Aerocity is advertising the city and its socio-cultural attributes in a big way. People from across the globe come to Delhi and use facilities provided by Aerocity. Thus, naturally it's a cultural hub which is cosmopolitan in nature as Delhi has always been in its golden days.

Satisfying all tastes

The infrastructure is organised and signages are very helpful and very well placed. The ambience is serene and as the day moves forward, its beauty enhances and the flow of people changes its feel from a highly professional space into a cool and hangout



place. It is equipped with all kind of facilities and offerings that satisfy and engage varied minds of seekers, artists, businessmen, curious visitors, shoppers, entertainers, sports buff, intellectually oriented souls looking for lighter feeds etc.

The talks, book discussions and exhibitions organised at Aerocity by GMR and Friends of Books at Utsav are unique initiatives that help the visitors to connect with that part of the life, environment, city and various forms of arts etc on a broad base. The variety offered through discussions, exhibition, events and displays make them to connect with the stories of inspiration, love, resilience, zeal for life, remarkable events which are relevant for any life.





AEROCITY IS EXEMPLARY OF THE 'LIVE-WORK-PLAY' CO-EXISTENCE

Dheeraj Kumar Jha, Principal Architect, Archorale Design Studio, who recently curated a kavya sammelan at Utsav in GMR Aerocity, under his initiative Kavyakutumba, shares his insights on culture in Delhi, especially Aerocity, through the lens of architecture

By Team GMR Aerocity Live

s an architect trained and practising in the city, the culture of Delhi for me, is all encompassing in its architecture. With its roots in pre-history and ancient history, as one walks through the city, the history intertwined in the present is visible in nooks and corners. These historic structures range from massive forts, places of worship, inconspicuous water structures such as baolis, tombs to the new language of post-independence administrative, commercial and residential architecture. What is remarkable is the continuity of history and tradition in these structures through its cultural associations. Be it the visible layers of history of Red Fort; the stories of the times of mutiny and later partition as one walks through galis of Shahjahanabad; the melodious gawwalis wafting in the air around Nizamuddin Dargah; the antiquity preserved through continuity in Yogmaya Temple of Mehrauli; the magnanimity of Jantar Mantar adapted as the place and voice of the people - the examples are endless. Be it the cuisine, the folklores, the festivals - they all find meaning and are witnessed in the co-existing different timelines of architecture.

Aerocity's centrality

Today Aerocity has become an inseparable part of the identity of Delhi. It has added a new dimension to the vocabulary of public spaces in Delhi. One aspect that I find very interesting about its design is its inspiration from traditional Indian architectural form wherein open spaces are enclosed by the built mass. It catalyses social and cultural interactions. The street section and visual vista make walking viable, which has been a significant mode of accessing the city historically and is desirable in new urban placemaking.

The vibrancy of Aerocity is part of its identity. The outlets cover a choicest of food and beverages palette which are a delight for a foodie like me. The facilities and ambience in Aerocity has an international appeal, yet heavily anchored on the spirit and identity of Delhi. The whole complex is exemplary of the livework-play co-existence which is desirable for the new generation.

I have had the good fortune of curating Hindi kavya sammelan under my initiative Kavyakutumbam. I applaud the vision of GMR and FROB to co-create an ecosystem founded on socially and culturally relevant themes. The presence of creativity, intellect and enthusiasm is palpable in these events.

MESMERISED BY AEROCITY

Acharya Lokesh, Founder, Agastya Yoga School, who conducts yoga sessions at Utsav in GMR Aerocity, with his love for Delhi's culture, shares what Aerocity means to him

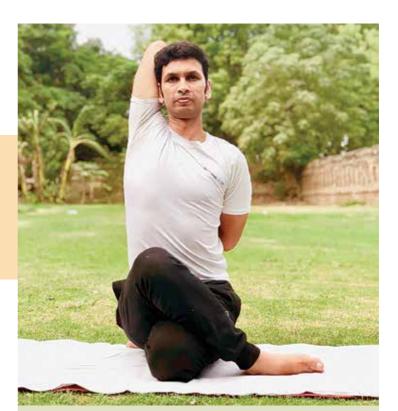
By Team GMR Aerocity Live

elhi, as a cultural city, is a vibrant tapestry of history, traditions and modern influences. Its rich heritage is reflected in its diverse architecture, from ancient monuments like the Red Fort and Qutb Minar to contemporary structures like the Lotus Temple. The city is a melting pot of various cultures, languages and religions, which is evident in its festivals, food and art. Delhi's art scene is thriving, with numerous galleries, theatres and cultural festivals. Events like the Delhi International Arts Festival, music concerts at Nehru Park and performances at India Habitat Centre's showcase both local and international talent. Moreover, Delhi's educational institutions and museums, such as the National Museum and the National Gallery of Modern Art, contribute to its standing as a centre of learning and cultural exchange. Overall, Delhi's blend of the ancient and the modern, along with its rich multicultural atmosphere, makes it a fascinating cultural city. I feel very warm about Delhi especially whenever I come back from out of station.

Aerocity's attraction

When I visited Aerocity for the first, I was mesmerised. Aerocity is a modern, vibrant area that offers a unique blend of luxury, food options and cultural experiences at Utsav. With multiple food joints, it has multi-cuisine eating options close to one another. It has modern infrastructure and facilities that create a comfortable and convenient environment. It has advanced car parking system, security and cleanliness. I feel it is very safe for women.

Aerocity is well-connected through metro and major roadways and very near to the airport. It is pedestrian-friendly, with wide walkways and green spaces, encouraging a pleasant walking experience. The ambience is lively and happening, especially at night.



COSMOPOLITAN VIBES & CULTURAL DIVERSITY

Rashmi Bansal, author & entrepreneur, believes that Aerocity encapsulates the transformation of Delhi from a local to a global city

erocity has been a mix of cosmopolitan vibes and cultural diversity. It was built to make it a businessfriendly city. From the international business traveller, who needs luxury, to the local Delhiite wanting to feel luxurious for a night, Aerocity brings



different people together to experience luxury. Its restaurants offer cuisines from around the world and the high life of Aerocity nightlife are some examples of ways in which the place caters to different tastes and interests. The district encapsulates the transformation of Delhi from a local to a global city. - As told to Musharrat Shahin





AN OASIS IN DELHI

Sidhant Ganeriwalla, CEO, Manan Outfits, on the unique role of Aerocity in enriching the cultural landscape of Delhi NCR



By Team Aerocity Live

erocity's contribution to Delhi has been significant in two ways - firstly, it provides a safe, modern and accessible location for travellers with resources ranging from food, clothing, accessories, hospitality and more. It is especially helpful for travellers that are travelling to India for the first time. Secondly, it provides an oasis for people living in Delhi and Gurugram to experience the best that Delhi has to offer in one place. The ease of access, the curation of brands and the well designed spaces are unique at Aerocity. I am excited to see the new spaces that will open in Aerocity in the coming 2-3 years.

Cultural melting pot

Events like the Craft City 2.0, speaker series with entrepreneurs, artists and business leaders have positioned Aerocity as a unique space for tourists and locals. The wide range of food, clothing, makeup, skin care and hospitality allows everyone to find something that they love. In addition, the spaces are family friendly - that's a big plus.

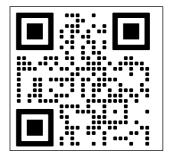
Visibility and exposure

Exposure to international travellers, leading corporates and domestic travellers from Tier 2 and 3 cities allow brands to expand their footprint online and improve their businesses. This varied exposure is difficult in other locations. In last one year, we have had customers visit us from 41 countries - this is something that we deeply value and appreciate.

Manan has been at Aerocity for two years and has plans to

expand its product offerings in the coming years. We have loved the exposure to international customers and customers who support artisanal-led natural fabric clothing and accessories. We are so excited to see what the next few years bring.

As told to Meha Mathur





DELHI HAS A UNIQUE ARCHAEOLOGICAL PROFILE

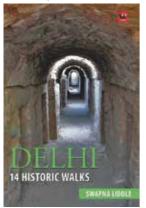
Historian **Swapna Liddle** shares what she likes about Delhi, and her impression about Aerocity

By Team Aerocity Live

historian and heritage expert who studied history at the University of Delhi, Swapna Liddle has been holding heritage walks for India Habitat Centre and INTACH at several known and relatively unknown heritage sites of Delhi for many years now. Drawing from her subject expertise, she has penned several books on Delhi, including Chandni Chowk: The Mughal City of Old Delhi and Delhi: 14 Historic Walks.

Liddle has masterfully encapsulated the essence of Delhi in her guidebook, which outlines 14 walking routes through the city. These routes cover iconic landmarks such as the Qutub Minar, Lodi Gardens, Red Fort, and Humayun's Tomb-several of which are UNESCO World Heritage Sites-alongside lesserknown gems. Each walk is vividly described, enriched with intriguing stories and historical insights, making the book feel like a delightful "History 101" course on Delhi.

What's particularly fascinating is the accessibility of these walks. You might discover that some historic sites are just a short stroll from your home or conveniently located along your daily office commute. The book offers a fresh perspective on how deeply Delhi's history is intertwined with its contemporary landscape.



The maps accompanying each route are thoughtfully designed, enhancing the book's user-friendly appeal. For parents with young children, these walks offer a refreshing alternative to mall visits, creating opportunities for engaging outdoor family experiences filled with exploration and learning.

This book is much more than a travel guide; it is a thoughtful gift for anyone with a connection to Delhi. It serves as an excellent resource for travellers and as a supplement to



history curricula alike.

In an interview to Aerocity Live, Liddle says, "I like Delhi's rich architectural heritage. It has a large variety of important historic monuments... In Delhi nine different sites were chosen as capitals over the course of several centuries. This gives Delhi a unique archaeological profile."

Talking about her recent visit to The Square at Aerocity, she says, "I am interested in historic cities, and the name as well as the space reminded me of the squares, or chowks, that are an integral part of many great historic neighbourhoods, in India and around the world. I am reminded of Delhi's most famous historic square – Chandni Chowk, built by the princess Jahanara, the daughter of the emperor Shahjahan. At the Square, the spirit of Chandni Chowk came alive. Such places of interaction are a vital component of city life."



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AEROCITY





SUNKEN MUSEUM AT HUMAYUN'S TOMB: DELVING DEEP INTO HISTORY

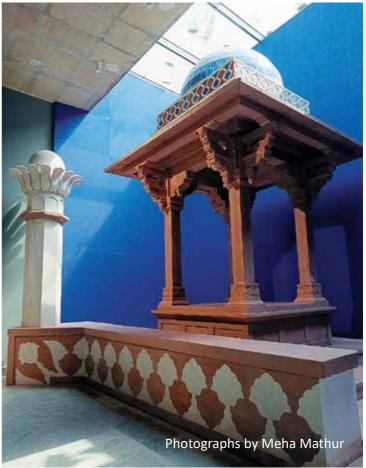
By Meha Mathur

20 feet finial that towered above the dome of Humayun's Tomb in New Delhi fell in a fierce thunder storm in May 2014. The finial was made of salwood and adorned with copper utensils in the shape of kalash and covered with brass finish. It was a task to install a new finial that would match the original work in artistry and craftsmanship. It took the collective expertise and endeavour of architects, engineers, scientists and traditional craftsmen – carpenters, copper - smiths, gilders to recreate a new finial and then to achieve the herculean task of mounting it atop the monument.

The original finial is now showcased in the newly inaugurated Sunken Museum at the Humayun's Tomb, an initiative of the The Aga Khan Trust for Culture in association with the Archaeological Survey of India.

The entire area along River Yamuna, from Old Fort to Humayun's Tomb and Sundar Nursery, was a seat of spiritual as well as temporal power and developing the museum on this location is a great way to provide a window to the history of the city, Jahanpanah.

A great example of innovative techniques in museum



displays, it narrates the tumultuous reign of Humayun, whose life was marked by instability, his attempts to get back the territory, his passions, including his keen interest in astrology, to the point of wearing different colours each day and his religiosity. The Mughals were keen observers of flora and fauna and the miniature paintings dating to that period, which are on display in the museum demonstrate that.

More importantly, the museum provides insight into building techniques, outlay of the geography around Humayun's Museum where a large number of members of the Mughal family lie buried, and Sundar Nursery and Old Fort and surrounding monuments. There are replicas of the intricate jaali work and inlay work that adorn the monuments of this period. The rich exchange of cultural and architectural elements to and from the boundaries of the empire is evident here.

The museum also showcases the local community's involvement in the urban renewal project around the Humayun's Tomb, Sundar Nursery and Hazrat Nizamuddin's Dargah.

A major attraction of the museum is a small movie showing aerial view of the monuments around Humayun's Tomb.

Distance from Aerocity: 17.5 km

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Nearest Metro Station: Hazrat Nizamuddin Metro Station on Pink Line







DISCOVER INDIA'S RICH TEXTILE HERITAGE AT DELHI'S CRAFT MUSEUM

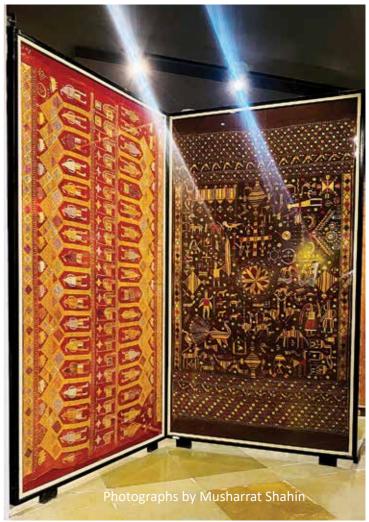
By Musharrat Shahin

he Craft Museum in Delhi is home to over 33,000 artifacts from across India, offering visitors a deep dive into the country's rich and diverse textile traditions.

The museum's collection, featuring more than 200 types of textiles, is thoughtfully arranged to highlight the different stages of textile production. It displays the pre-loom, on-loom and post-loom. In the pre-loom section, you will find a hall called lkat, where designs are created before weaving begins. The on-loom section displays fabrics like brocade, muslin and jamdani, representing the process of weaving the design into the fabric. In the post-loom section, techniques like hand-painting, printing and embroidery are shown, which are applied after weaving.

Beyond the galleries, the museum grounds come alive with live craft demonstrations by artisans from all over India. Visitors can watch craftspeople work their magic on embroidery, paper mache, puppet making and weaving.

The recently opened Indian Textiles Gallery II shines a spotlight



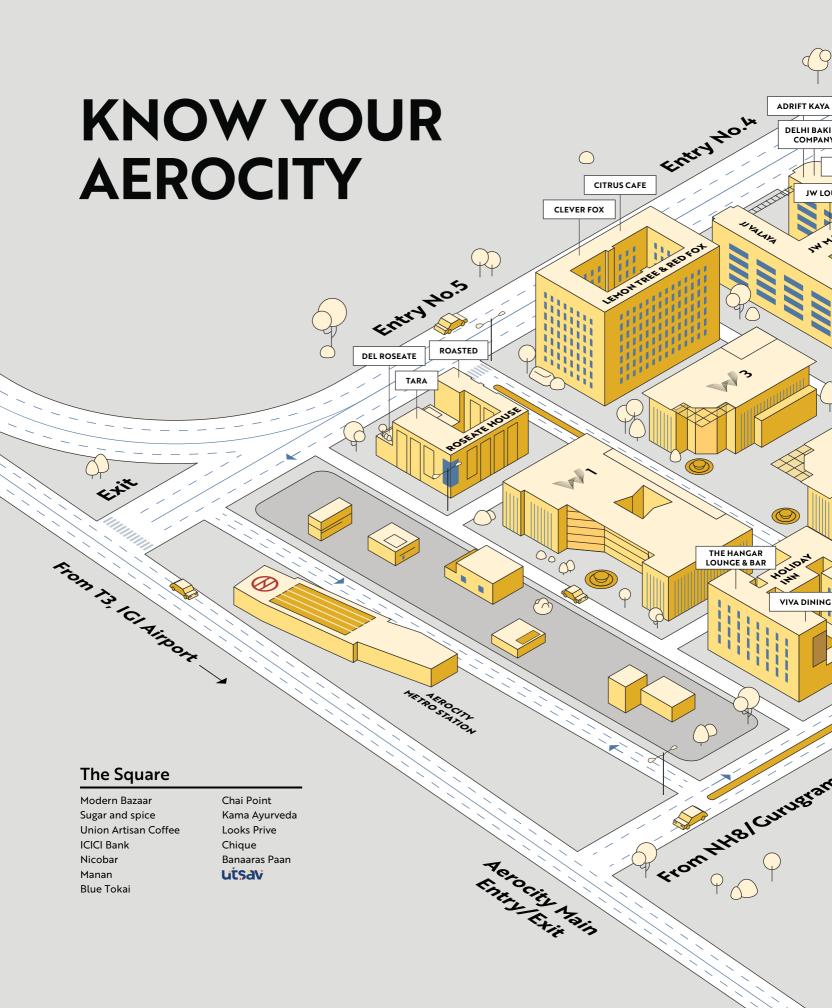
on the country's diverse weaving and embroidery traditions. Curated with the help of Fashion Design Council of India (FDCI) president Sunil Sethi and renowned art historian Jyotindra Jain, the gallery features 150 pieces selected from a collection of over 2,600 artifacts. Each piece tells the story of India's regional textile treasures, from the Banarasi Silks of Varanasi to the Patola from Gujarat and Maheshwari Silks from Madhya Pradesh.

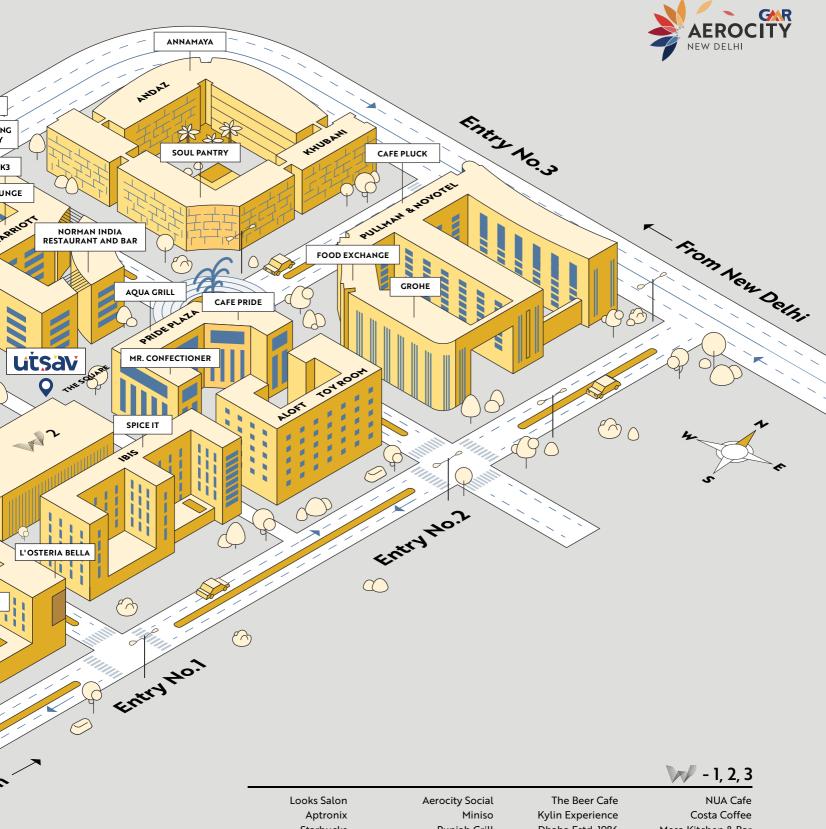
The gallery's design enhances the experience with innovative lighting and presentation techniques using LED lighting with sensors and custom-designed podiums and platforms to highlight rare and vintage textiles.

Artisans from across India are invited to the museum to showcase their craft and engage with visitors. From weavers to painters, you will have the chance to meet these talented individuals and learn about their techniques firsthand. It is an excellent way to gain a deeper appreciation for the intricate processes behind India's most treasured crafts.

Distance from Aerocity: 19.3 km

Nearest Metro Station: Supreme Court on Blue Line





Aptronix Starbucks Da Milano Forest Essentials Food Capital Reve Bistro Moderne Daryaganj Qavalli Aerocity Social Miniso Punjab Grill Kampai 98.4 Chemist Chaayos Dragonfly Experience Monsoon Liv Bar The Beer Cafe Kylin Experience Dhaba Estd. 1986 One 8 Commune Underdoggs NUA Cafe Costa Coffee Mesa Kitchen & Bar Cafe Delhi Heights Bizou Bizou



INDIAN FOOD SHOULD KEEP ITS BASICS INTACT

Chef **Rajeev** Janveja, Senior Vice President and Corporate Chef, Lemon Tree Hotels, shares his deep insights on food and culinary traditions







By Poonam Singh

How does Indian cuisine exemplify the blending of different cultural cuisines?

There are some historical roots to our cuisine, which have been there for a long time. From the Middle East to Central Asia, our cuisine has evolved from one place to another. There are colonial influences as well, like the British, who influenced our food a lot. For example, they were tea drinkers and today, we have our masala chai. So in a way, they helped us too. There are many influences they left behind. Our regional diversity also plays a major role. As you move from one region to another, you will notice a difference in the food.

I would say that each city has its own food in India. Each city, town or village has its unique cuisine. Religious influences also affect our food. For example, during Navratri, our food changes. When other festivals come, our food changes again. For instance, during Holi, we start making Gujiya. These are some of the influences that affect our food.

What dishes would you serve to showcase the blend of cultural influences in India?

If we go region-wise, each has its unique dishes. In our menu, we try to vary dishes from South to North, from Rajasthan to the West. For someone coming to a hotel for Indian food, butter chicken is a must. There's also a derivative of butter chicken called chicken tikka lababdar. Unlike butter chicken, which doesn't typically include onions, chicken tikka lababdar does and it's delicious. You must also try biryani, dosas, appams and street food like pani puri, which foreigners love. Kebabs are also a must. Indian meals are incomplete without kebabs.

The cooking style, especially marinating meat, varies. For mutton, marination takes 12 to 18 hours, for chicken - 5 to 6 hours and for vegetarian items or seafood - 2 to 3 hours is enough. There are two stages of marination: first, salt, lemon and ginger-garlic paste are applied and left for some time to let the salt penetrate and draw out unwanted juices. Then, the actual marination with yogurt and spices is done.

Kebabs are often half-cooked first and then finished. If you visit a kebab place, they won't start from scratch. Even at home, meats are usually cooked twice for flavour. The best kebabs, these days, are made on charcoal tandoors, though gas and electric tandoors are available.

If you go to Goa, try Vindaloo. It's influenced by Portuguese cuisine, traditionally made with pork and has a sweet and sour flavour.

How has the Indian diaspora influenced Indian cuisine around the world?

Our spices have medicinal value and when people abroad see our spice combinations, it amazes them. I used to go abroad for food festivals and I would carry spices like kasuri methi. It's one of the key ingredients in butter chicken and without it, the flavour isn't the same. Our garam masala combinations, like the tandoori masala with 21 ingredients, including pathar ka phool and paan ki jad, create a unique flavour. Rose petals are also used in garam masala.

There are many Indian restaurants abroad, led by chefs like Vikas Khanna and Ranveer Brar, who are doing wonders.

Today, social media platforms are creating buzz around Indian food, making it more popular globally.

What is your take on the debate over geographical indications and origin of butter chicken?

I think the best butter chicken is the one that tastes the best. It doesn't matter who invented it. What matters is getting the taste right.

Many restaurants today spoil butter chicken by adding too much garam masala. It should be simple, made with tomatoes, a few spices and finished with a little butter and kasuri methi. The chicken should also be tandoori. If you are not using tandoori chicken, you are not making the authentic dish.

I have worked with chefs from Peshawar and they make dishes like kadhai paneer, kadhai chicken and murg chana with very few ingredients — mostly tomatoes, garlic paste and red chilli paste. The basic sauce stays the same and you just change the main ingredient, like paneer, chicken or mutton.

What are your thoughts about fusion cooking?

Indian food should keep its basics intact. A little fusion is okay, but too much becomes confusion. For example, I am not a fan of chocolate chai or chocolate momos. These spoil the food.

Which destination would you go to for learning new techniques and trying new cuisine?

In India, I have learned a lot but internationally, I would love to go to Switzerland. I have been there before and I am fascinated by how they produce cheese and how their simple, yet flavourful dishes influence French cuisine.



STEAMED RAGI RICE CAKE WITH PACCHI ULLI KOBBARI KARAM RAGI MILLET AND RICE CAKES WITH FRESH COCONUT AND SHALLOT CHUTNEY

INGREDIENTS

Sona Masoori rice 100 gm Coconut milk 50 ml Ragi flour 200 grams Salt water to taste Shallots 600 grams Red chilli 100 mili gram Fresh grated coconut 20 grams Tamarind pulp 200 grams Ghee 15 gram mi tsp Oil 15 spring nos Mustard seeds 10 tsp Curry leaves = 1-2 Whole red chillies = 1-2 Urad dal - half cup 1/2

METHOD

RAGI RICE CAKES

- Wash the rice and soak it for 15 minutes, pressure cook the same for 3-4 whistles after adding water and salt.
- Release the steam and cook the rice for some more time by adding coconut milk.
- Once the rice completely absorbs the coconut milk gradually add ragi flour and mix well.
- Cook further for 3-4 minutes and continuously stir to prevent lumps.
- Transfer the same in to a flat plate and once it is slightly cool, spread the same on a ghee greased banana leafs in a thick layer Allow it to cool completely and once it is set the same can be cut in to roundels with the help of round cutter.
- Slightly steam the same before serving.

CHUTNEY

- Grind together shallots, red chillies, grated coconut, tamarind pulp and salt by adding a very small amount of water till it is fine in texture.
- Temper with mustard seeds, curry leaves, whole red chillies and urad dal and add the same to the chutney. Check for seasoning.
- Serve the same with steamed ragi rice cakes.





OUR PARTNER'S PROFILE





RIGOROUS TRAINING PROCESS FOR STYLISTS

Samay Dutta, Managing Director, Looks Salon, describes the USP of the brand and the experience of the team at The Square, Aerocity

By Team Aerocity Live

aunched in 1989 as a 300 sq ft shop in West Delhi, Looks has grown from one outlet to 238 outlets across the country today, offering a range of beauty and skincare services. It has five brands under the parent company - Looks Salon, Looks Prive, Noir, The barber shop and Looks Aesthetics.

Samay Dutta, MD of Looks Salon, sharing the USP of the company, says the company follows rigorous training process for its stylists, who undergo training at least once a quarter under international and in-house trainers, to learn the latest techniques.

The Looks Salon outlet at The Square, Aerocity operates from a beautiful petal-shaped glasshouse surrounded by greenery. The interiors, with double ceiling and chandeliers add to the charm. Dutta says, "Aerocity is a hub of hotels and the expat community frequents this place. Hitherto, we were catering to people from Delhi NCR. In Aerocity, we get customers from all across the globe, who are well-travelled and well-read." Dutta says this has also had a rub-off effect on the staff, in terms of enhanced communication with a wide base of customers.

Aerocity is also a safe location for the team to work, and that, coupled with "fantastic" infrastructure, connectivity and amenities means low attrition at the outlet. "There are people who joined us on Day One at Aerocity, who are still with us. They don't want to leave this place," he informs.

Looks also engages with different sections of society, like offering nail services to girls and hair cut to boys from underprivileged section, and head massage to participants at a bikers rally organised a few months ago. And it's now gearing up for Christmas and New Year activities.

RESTAURANT REVIEW

A NIGHT TO REMEMBER

By Deep Majumdar

Bizou Bizou charms its guests with ambience, warmth, classy lighting and lip-smacking food that leaves a lasting impression







y experience at Bizou Bizou, Aerocity could be summed up as 'surreal' that I will remember for days to come. In the middle of the bustling Worldmark II, the restaurant has a very calming presence. Upon entering Bizou Bizou, I was greeted with dim lighting that set the mood, lively music that kept the energy high whilst not causing a headache and most importantly, a seating arrangement that offered a bit of privacy for candid conversations. After settling myself down, I looked at the menu which was lying right next to me. I looked at my watch, it was thirty minutes past nine in the evening. My appetite was good that day and I was ready to begin this gastronomical journey with all the gusto, my feeble self could muster.

This episode began with a glass of bellini and apple spice mocktail. The bellini, traditionally, is a drink that consists of wine. As expected, it was a light alcoholic drink that knew how to play along a cheerful night. The apple spice mocktail, on the other hand, was full character. The drink was sweet and spicy at the same time. It is a must try for sure.

Along with the drinks, I ordered a couple of dishes as starters. The caesar salad and the shanghai chicken were better than I expected. While the shanghai chicken was succulent and tasteful, the caesar salad exceeded all expectations. The flavour was on point and so was the texture of the chicken. The dressing made the whole dish much better than it should have been making it the best caesar salad I have ever had.

This brings us to the next round of dishes which acted as the main course. I ordered the chicken ramen bowl and a plate of



lamb chops that was served with a lachha paratha. The Ramen Bowl was good but the lamb chops were fabulous. Hands down, one of the best mutton dishes I have had in my lifetime. I had a word with the head chef of Bizou Bizou, Akash Negi, after the sumptuous meal and tried to understand what went into preparing the mutton. Negi was candid in his explanation as he told me about the entire process which was fairly simpler than what I had presumed. The slow cooked mutton was definitely the star of this show that concluded with a cup of tiramisu.

Great Customer Experience

The restaurant's charm does half the trick. The lighting sets the mood and helps you relax. The choice of music is splendid, to say the least. The ambience plays a critical role here as well. I will strongly recommend Bizou Bizou to those who want great food, excellent service and a fantastic choice in music. The idea behind such restaurants is to have a combination of food, music and company - that all comes together to offer a great customer experience and Bizou Bizou seems to have gotten that just right.

Indeed, to dine within these walls is to step into a realm where time stands still and the elegance of the simple yet thoughtful architecture stands out. The interior, a harmonious blend of luxury and modernity, serves as the perfect setting for an unforgettable culinary experience. The food, of course, is the showstopper. With a wide range of dishes spread across a multitude of culisines, Bizou Bizou manages to capture the essence of the whole gastronomical experience.

By Poonam Singh

ndia is known for its vibrant culture and its ability to adapt to other countries' cultures, whether it's in fashion, music or food. It says, in every kilometre it changes language and if language is changing that means culture and food also changes.

Aerocity is a hub that caters to all kinds of tastes, offering something for everyone whether it's for hanging out, partying, dining or just taking a walk. When it comes to cultural diversity, this place brings everything together in one spot. Let's dive into this melting pot and discover what Aerocity has to offer for our taste buds.

PUNJAB GRILL

DISHES IN AEROCITY

INDIA'S

AEROCITY:

SAVOURING

CULTURAL

DIVERSITY



hole-bhature, chaat-papdi, daal makhani, saag, parathas, tikkas, tandoori chicken and butter chicken are typical Punjabi dishes, easily found in any Punjabi household. The authentic flavours of North India are preserved through ageold recipes, served with a modern touch. Punjab Grill offers some unmissable, mouthwatering dishes. The palak patta chaat, served with an extra creamy curd, melts in your mouth, making it hard

to distinguish between curd and cream. Another must-try is the nadru galouti kebab — yes, made from lotus stem! Each bite bursts with spices and the layered paratha adds a subtle sweetness that perfectly complements the kebab. The chicken tikka is exceptional too, with a smoky, charred exterior and tender, juicy chicken inside, making for a perfectly cooked delight.





KHUBANI



ndia is home to people from various nations and to cater to their diverse tastes, Aerocity offers the perfect dining spot —Khubani. This top-notch restaurant serves modern Indian, Asian, Italian and more. Sushi, now a must-have on every table, has become a standout dish on menus at fine dining restaurants, though only a few truly master it. Unique dishes include Khao Suey, a Burmese soup made with coconut and lemongrass, available with veggies or meat and Katsu Curry, a popular Japanese curry served with crispy chicken, sticky rice and a house salad that transports you straight to Japan in just one bite. It comes in Rs 3,500 for two people (approximately) with alcohol.



BLUE TOKAI COFFEE ROASTERS



B lue Tokai is the perfect café to sip coffee and enjoy some evening snacks, with delicious sandwiches and pasta bowls to curb your hunger. Their freshly baked, in-house breads are a standout, offering a choice of veggie or non-veg fillings, making it a fresh and flavourful treat. A place where one can enjoy small meals between the lunch and dinner.



KHAN CHACHA

et's indulge in rolls and biryani with flavours straight from the Mughal era. The purity of taste transports you back to the 16th century, allowing you to experience the rich culinary traditions of that time. Khan Chacha, renowned for its iconic rolls, started with a simple idea but has since expanded its menu to include a wide array of Mughlai dishes. The succulent kebabs, wrapped in soft parathas, are bursting with juicy, meaty goodness. The subtle sweetness of the paratha, combined with crunchy onions and a blend of tangy and spicy sauces, creates an explosion of flavours in every bite. Whether you are enjoying a casual lunch or craving something hearty for dinner, the rolls from Khan Chacha are a must-have. Each roll offers an authentic Mughlai experience that leaves you satisfied and wanting more.



DISHES IN AEROCITY

KYLIN EXPERIENCE

ylin Experience is a culinary haven offering an extensive selection of Asian cuisines, including Chinese, Japanese and Thai, all under one roof.

The extensive menu ensures a gastronomic journey that spans sushi, maki, gyoza, dim sum, nigiri and an array of Thai and Japanese soups and salads. The diverse offerings leave a flavourful and lasting impression, making a visit to Kylin Experience a memorable culinary adventure from the very first taste.

Veg tempura rolls with crunchy spinach (Rs 595 for four pieces) are worth savouring. Served with soy sauce, wasabi and ginger julian salad to elevate the taste further, the special tempura sushi boasts a delightful combination of sticky sushi rice on the outside and spicy mayonnaise with fried tempuras inside, offering a creamy yet crunchy taste explosion in the mouth. The sprinkled fried spinach adds an extra treat to the experience.

The spicy edamame sriracha dish was a standout. The balance between spiciness and flavour was flawless, delivering a delightful kick without overpowering the palate.



ADRIFT KAYA

A drift Kaya provides a truly immersive culinary experience, inviting guests to savour authentic Japanese cuisine straight from Tokyo. When discussions turn to Japanese delicacies, it's expected that thoughts drift down towards sushi and sashimi.

The black salmon sushi/maki rolls (Rs 850) stand out as a must-try at this kitchen bar. Crafted with black rice, also known as forbidden rice, these rolls are a flavourful amalgamation of antioxidants. Brimming with fresh vegetables and complemented by various sauces, the sushi offers a unique texture — creamy yet not overly sticky — that tantalises the taste buds with each bite.

While sashimi - yellowtail fish meat slices served with hot sesame oil (Rs 1400), is an imaginary flight to transport one to Japan the moment you fill your mouth with a piece of this delicacy. On the other hand, chicken tsukune served with onsen egg dipping sauce (Rs 795) is as soft as cotton. The combination of dipping egg sauce with tofu and chicken mixed tsukune creates a unique taste, making the oval-shaped chicken skewer a must-try.





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DELHI'S CULINARY GEMS: A BLEND OF CULTURE, FLAVOURS AND HIDDEN TREASURES

By Poonam Singh

Delhi's diverse food scene offers a rich blend of regional flavours and cultural experiences



elhi, the heart of India, attracts people from all over – some to visit, others in search of jobs. The city offers a rich blend of cultures, reflected in areas like Majnu Ka Tila and INA Market, where the flavours and vibes of North-East India come alive. CR Park brings a slice of Kolkata's food scene to the city, while North Campus and Old Delhi are famous for bedmi puri, samosas and chaat. This fusion of food and culture is something you can't miss when in Delhi. Let's dive deeper and explore more hidden gems for the best local flavours.

Gulati Restaurant

Gulati Restaurant embarked on its culinary journey in 1959, with a commitment to serving high-quality North Indian cuisine. Over the decades, it has become a symbol of authenticity, retaining the rich legacy of traditional recipes and flavours that have made it one of Delhi's most cherished fine-dining destinations.

What began as a humble dhaba has transformed into an iconic eatery. With time, Gulati not only expanded its menu but also embraced modernity by upgrading its interiors, creating a warm and



welcoming ambiance that enhances every dining experience.

The menu at Gulati is a paradise for food lovers, offering over 105 exquisite dishes. Signature items like butter chicken, dal makhani and Hyderabadi dum pukht biryanis are consistently voted among the best by food enthusiasts across the capital. Whether indulging in burrah akbari, kakori kebab or their famous veg galouti and dahi kebabs, diners are guaranteed an unforgettable feast. The dessert selection is equally tempting, featuring delights like soft gulab jamuns and moong dal ka halwa, with a dessert platter for those who can't pick just one.

Ikigai

Nestled in the heart of the city, Ikigai is more than just a restaurant; it's a sanctuary where passion, purpose and gourmet mastery converge to create an unparalleled dining experience.

Ikigai, often referred to as the essence of 'a reason for being', invites guests to embark on a transformative journey of self-discovery while savouring exceptional coffee and delectable cuisine. This culinary haven is designed to be a space where individuals can authentically be themselves,





exploring their deepest desires amidst an ambiance of tranquility and contemplation.

Ikigai boasts a diverse menu meticulously crafted by Café Delhi Heights' culinary team. From gourmet breakfast options starting from vibrant salads like 'Earth' and 'Sky', followed by enticing appetizers such as burrata, mushroom delight and hummus to sumptuous lunch and dinner dishes, explore the rich flavours of chicken milanese and pork ribs or delve into the world of pizzas, pastas, burgers and sandwiches. Vegetarian options like courgette lasagne and pan-fried noodles showcase palatable finesse. Conclude dining experience with delightful desserts like the eton colada and apple pie sundae. This flavourful evolution known as 'Cafe Delhi Heights 2.0', encourages patrons to immerse themselves in a journey of self-discovery and gastronomic delight.

Potbelly

Nestled in one of the poshest areas of Lutyens, this place is famous for authentic Bihari delicacies. When we think of Bihar, it creates a picture of rich cultural heritage and the glorious history of the Bodhi tree, reminding us of Buddha and the delicious litti chokha. One of the most iconic and well-known places for Bihari food, Potbelly, offers an authentic taste directly from the state. Litti chokha, Madhubani thali, mutton, ghugni churra, fish chokha, Bhojpuri thali, dal-bhaat thali, maher, Maithili thali, and more are on the menu. The mutton chokha with litti thali is super delicious and finger-licking good.



Delhi Haat

The iconic place to shop and experience the pure and authentic works from different cities, be it food or artifacts. It offers everything from North to South and East to West, whether it's food, artwork or clothing. This place is a cultural haven representing the richness of all of India. It is not just a market place; it has been visualised as a showpiece of traditional Indian culture - a forum where rural life and folk art are brought closer to an urban clientele. The same goes with the food. This place has food for every palate including Punjabi, Odiya, Assamese, Bihari, Sikkim, Gujrati, Rajasthani, Manipuri, Goan, South Indian, Kashimiri and more. The most popular combination to try is momos with fruit beer.





MR Airports has earned a prestigious spot in Newsweek's World's Most Trusted Companies survey for 2024, making it the only Indian airport developer and operator on the list. Ranking 5th globally in the highly competitive Transport, Logistics & Packaging category, GMR's achievement highlights its commitment to excellence and integrity.

The survey, conducted with Statista, evaluated over 1,000 companies across 23 industries and 20 countries. GMR Airports joins global leaders like Singapore Airlines and Rolls-Royce, emphasising its dedication to transparency and reliability.

GMR AIRPORTS RECOGNISED AMONG WORLD'S MOST TRUSTWORTHY COMPANIES

By Team GMR

The ranking was based on feedback from 70,000 participants focussing on investor trust (40 per cent), customer trust (40 per cent) and employee trust (20 per cent). As the largest private airport operator in Asia and the second-largest globally, GMR serves millions of passengers annually, playing a key role in advancing India's aviation sector and global connectivity.

This recognition reaffirms GMR Airports' leadership in delivering superior services, upholding ethical practices and fostering sustainable growth, reinforcing its position as a global leader in airport infrastructure.

WORLD'S FIRST: DELHI AIRPORT ACHIEVES LEVEL 5 CARBON NEUTRALITY CERTIFICATION

MR led Delhi International Airport has made history as the first airport in the world to achieve Level 5 certification from Airports Council International's Airport Carbon Accreditation programme, securing Net Zero Carbon Emission status in the 40 million passengers per annum category. Officially recognised on 15 August 2024, this milestone underscores the airport's commitment to environmental sustainability.

Level 5 certification means the airport has neutralised both direct and indirect carbon emissions. Initially targetting net zero by 2030, the airport exceeded this goal through innovative strategies. Key initiatives included a 7.84 mega watt solar power plant, cutting about 200,000 tonnes of CO2 annually. The airport has also received Leadership in Energy and Environmental Design (LEED) Gold and Indian Green Building Council (IGBC) Platinum certifications for Terminal 3, along with LEED Platinum Precertification for Terminal 1, expanding its certified green area to an impressive 7.64 lakh m².



The development of green infrastructure, like the Elevated Cross Taxiway, saves nearly 55,000 tonnes of carbon emissions each year. By promoting electric vehicles and implementing a zero-waste initiative, Delhi Airport sets a global benchmark in eco-friendly operations, inspiring airports worldwide to adopt sustainable practices.



PM MODI LAYS FOUNDATION STONE FOR GMR AIRPORTS LED NAGPUR AIRPORT

By Team GMR

MR Airports (GAL) officially commenced the transformation of Dr Babasaheb Ambedkar International Airport in Nagpur on 9th October, 2024. The foundation stone for this ambitious modernisation and upgradation project was laid by Prime Minister Narendra Modi, underscoring the national significance of the initiative. This aligns with India's broader vision to develop world-class airports and expand the aviation sector's capacity to meet the growing demands of the country.

The event was celebrated with great enthusiasm and was attended by esteemed dignitaries, including CP Radhakrishnan, Governor, Maharashtra; Eknath Shinde, Chief Minister, Maharashtra; Nitin Gadkari, Union Minister for Road Transport and Highways; Murlidhar Mohol, Minister of State for Civil Aviation and Cooperation, Government of India; Devendra Fadnavis, Deputy Chief Minister, Maharashtra and Ajit Pawar, Deputy Chief Minister, Maharashtra.

Commenting at the occasion, GBS Raju, Business Chairman, GMR Airports, stated, "The Nagpur Airport project is poised to not only improve connectivity and elevate the passenger experience but also set new benchmarks for India's aviation





sector. This development will be a catalyst for economic growth in Maharashtra."

The event was also attended by SGK Kishore, Executive Director-South and CIO – GMR Airports, GMR Group; Alexis Riols, Deputy CEO, GAL and Manomay Rai, CEO, GMR Visakhapatnam International Airport, along with other senior leaders from GMR Group.

Strategically positioned in Central India, Nagpur is a vital hub for both passenger and cargo traffic, playing a key role in regional connectivity. GAL's phased development plan aims to elevate the airport's capacity ten-fold, reaching 30 million passengers annually, positioning Nagpur as a major aviation gateway. This transformation will not only enhance connectivity within the Vidarbha region but also fortify its economic infrastructure. The expansion will significantly increase the airport's cargo handling capacity, with the new terminal boosting capacity to 20,000 metric tonnes, driving regional trade and fostering economic growth across Central India.

In the first phase, the project will focus on upgrading existing infrastructure, constructing a modern cargo terminal, enhancing airside facilities with additional runways and building a new Air Traffic Control (ATC) tower, capable of handling 4 million passengers annually.

GMR AEROCITY HYDERABAD: A GLOBAL HUB

By Team GMR

MR Aerocity Hyderabad is more than just a business hub; it's a vibrant melting pot of cultures, industries and nationalities. Known for its cosmopolitan atmosphere, Aerocity seamlessly blends global corporations with international talent, creating an unparalleled fusion of ideas and innovation that thrives in today's dynamic marketplace.

This global centre has attracted major international corporations from various countries, including France, the UK, Denmark, Switzerland, the US and Japan. Notable names like Safran and Schneider Electric from France, Amazon's expansive logistics operations and Accor Novotel's hospitality offerings exemplify the diversity thriving here. Other international players include Skycell from Switzerland, Nipro from Japan, Regus from

the UK, OSI Systems and Invesco from the US, along with ECCO Shoes from Denmark and Decathlon from France, which add to the retail landscape.

The strategic infrastructure and excellent connectivity offered at Aerocity have made it a preferred destination for businesses looking to grow in a supportive environment.

The influx of international firms enriches the cultural tapestry of Aerocity, creating a lively workplace where diversity flourishes. Hyderabad's welcoming social fabric ensures that expatriates can comfortably live and work, while a highly skilled local workforce facilitates seamless integration of global teams. This unique cultural exchange not only enhances the work environment but also positively impacts the broader community.





The upcoming GMR Interchange will further elevate this appeal, offering a range of innovative retail outlets, a multiplex and entertainment options. Over the years, Aerocity has transformed into a bustling destination, with establishments like Novotel, Arena and Decathlon enjoying year-round patronage from consumers. GMR Arena, in particular, has become a premier venue for marquee events, hosting renowned musicians and vibrant food festivals that bring together people from all walks of life.

Designed for global organisations seeking more than just office space, GMR Aerocity boasts world-class infrastructure that accommodates various business needs — from manufacturing and warehousing to assembly units. Its comprehensive ecosystem, which includes hospitality, entertainment and residential facilities, fosters an integrated environment where professionals can work, live and thrive.

The convergence of global brands and diverse cultures positions GMR Aerocity Hyderabad as a cosmopolitan hub, making it an ideal choice for international corporates and travellers alike. This blend of cultural richness, supported by robust infrastructure, sets the stage for a future filled with innovation and collaboration. Furthermore, Hyderabad's advanced infrastructure – featuring modern healthcare facilities, educational institutions and an efficient transportation system – enhances its appeal, making it an attractive destination for foreign nationals and their families.

GMR Arena: A melting pot of cultures and unforgettable experiences

Nestled in the heart of GMR Aerocity, Hyderabad, GMR Arena is a world-class MICE destination that blends modernity with tradition. Reflecting Hyderabad's rich heritage and cosmopolitan outlook, it serves as a vibrant melting pot of cultures. GMR Arena offers both indoor and outdoor spaces to customise and host myriad events. With unforgettable concerts like Sunburn, the recent Diljit Dosanjh and upcoming performances by Bryan





Adams and Arijit Singh, GMR Arena continues to set the standard for exceptional live experiences.

A venue for every occasion

GMR Arena spans 15 acres, featuring an 80,000 square feet outdoor space and a 45,000 square feet pillarless banquet hall that accommodates up to 5,000 guests. Its versatile design allows creative setups, making it ideal for diverse events.

- Fairy-tale Weddings
- Carnivals and Cultural Festivals
- Corporate Events and Launches
- Expos and Exhibitions
- Concerts and Award Nights

Sustainability at the core

From reducing water consumption, roof-top solar, maximising recycling, to regular performance assessments, the arena is committed to minimising its ecological footprint by taking a holistic approach to sustainability, ensuring every event is environmentally responsible.

Effortless connectivity and modern comforts

Located just five-minutes away from Hyderabad International Airport, GMR Arena ensures easy access for local and international guests. With over 2,000 parking spaces, VIP lounges and customisable decor and menus, the venue offers unmatched convenience and luxury.

GMR Arena serves as a dynamic cultural hub, hosting iconic expos, exhibitions and grand gatherings, making it a versatile space that caters to every kind of event. By elevating GMR Aerocity Hyderabad beyond a business destination, it stands as a unique offering that enriches the city's global identity.

EMPOWERING YOUTH: PRATIBHA LIBRARY-CUM-CAREER COUNSELLING CENTRE

By Team GMR



MR Varalakshmi Foundation, the CSR arm of GMR Group, works with a clear vision to make a sustainable impact on human development in underserved communities through its focussed initiatives in education, health and livelihoods. One of the key challenges faced by youth at crucial career crossroads is the lack of resources and proper guidance, which significantly hinders their ability to compete in the job market. To address this gap, the Foundation established its first Pratibha Library-cum-Career Counselling Centre in Rajam, Andhra Pradesh, in 2005.

The Pratibha initiative is designed to empower unemployed youth, particularly those from disadvantaged backgrounds, by equipping them to prepare for various job-oriented competitive exams. The centre provides a holistic range of services including career counselling, access to books, free coaching classes, mock tests, soft skills training and digital courses. A key feature of the Pratibha Library is the provision of a quiet and focussed environment, essential for students who lack such spaces at home. Peer support and healthy competition further motivate students to stay committed to their preparation. The coaching and counselling services span a wide array of competitive exams, such as those for bank jobs, railway recruitment, state services, police and defence positions. For those aiming for police and defence jobs, physical training is also provided to help them meet the rigorous physical standards required.

Pratibha's outreach extends to rural youth through village meetings, pamphlet distribution, social media efforts and dedicated counselling sessions. These strategies help raise awareness and inspire young people to take proactive steps toward shaping their careers. Since its inception, Pratibha has expanded to six more locations across India, assisting over 1,000 youth in securing jobs, predominantly in the public sector. This programme has become a beacon of hope, offering a comprehensive support system to overcome unemployment and skill gaps.

Some notable success stories include Setti Suresh, a scientist at the Central Manufacturing Technology Institute; Islavath Ajay, a midshipman in the Indian Navy; Harsha Suresh Bhong, a sub inspector in the Maharashtra Police and Ajay and Aman Kumar, now serving as Agniveers in the Indian Army.

To further boost employability, Pratibha has introduced digital study materials and online courses in Tally, Python and Digital Marketing. Alumni consistently credit the centre for their success and their stories serve as powerful inspiration for others.

fandrym

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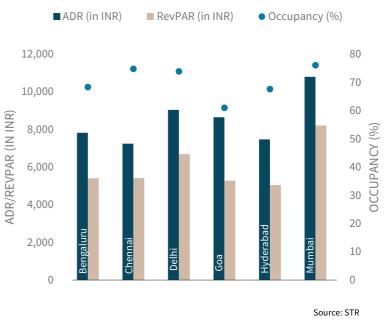
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HOTEL MOMENTUM INDIA (HMI) Quarterly Hospitality Monitor Q3 2024 from JLL India

Key Hotel Market Performance

	Q3 2024							
Cities	Change over same period last year							
	RevPAR Change (%)	OCC Change (pp)	ADR Change (%)					
Bengaluru	15	2.9	7.8					
Chennai	17.7	4.7	11.5					
Delhi	1.4	† 5.4	-3.2					
Goa	1.8	-0.6	-2.2					
Hyderabad	23.6	₹ 0.7	16.2					
Mumbai	16.8	₹0.1	15.7					
Source: STR Rev	PAR: Increase		Decrease					

Q3 2024 Performance Trend Chart



Review Highlights

- Key markets, except for Delhi, due to the decline of rates post the G20 summit, and Goa, due to the effects of seasonality; continued to witness a YoY growth in ADR & RevPAR performance in Q3 2024.
- Hyderabad saw the steepest RevPAR growth of 23.6% in Q3 2024, compared to the same period last quarter, further strengthening its status as the next Indian megacity.
- Chennai was the leader in growth among all KPI's mentioned above in Q3 2024, showcasing the potential for hospitality growth in the region.
- Total no. of signings in Q3 2024 stood at 96 hotels with 10,686 keys.

Industry News

- SanRaj Ventures acquired Holiday Inn Mumbai, comprising 246 rooms, for circa ₹450 crores, making it the single largest hotel deal in India. This deal was facilitated by JLL.
- Chalet Hotels Ltd. acquired a beachfront land parcel measuring ~ 11 acres in South Goa for ₹137 crores for development of a fivestar resort. This deal was facilitated by JLL.
- SAMHI acquired the Trinity Whitefield in Bangalore, a 142-room asset for circa ₹205 crores. This deal was facilitated by JLL.
- Juniper Hotels secured a ₹280 crore deal to acquire a 220-room, under construction five-star hotel near Bengaluru airport from Lulu Group's Twenty Fourteen Hotels India Pvt. Ltd.
- Marriott International will debut its luxury lifestyle brand EDITION, to be developed by Prestige Falcon Realty Pvt Ltd, comprising 182 rooms at BKC in Mumbai, with an expected opening in 2028.

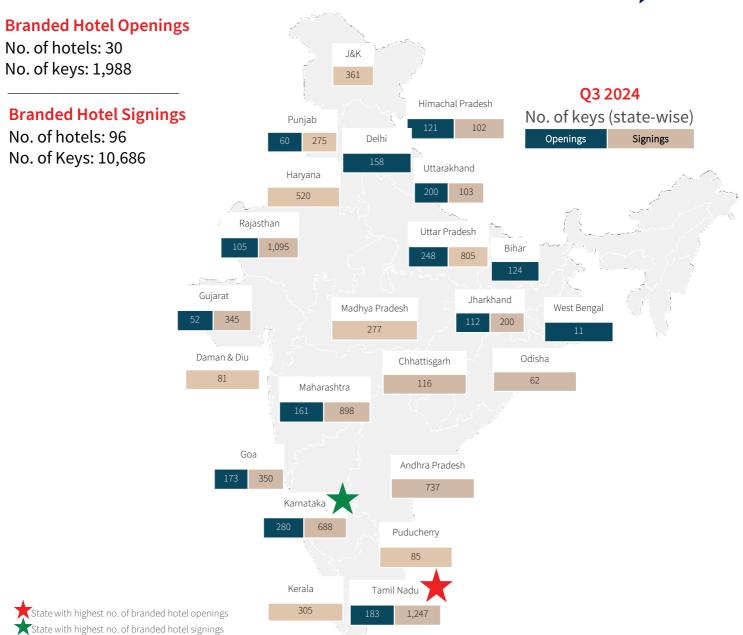


Supply & Demand Growth for Six Cities









Tier-wise break-up for Q3 2024					Classification-wise break-up for Q3 2024					
Tier	Branded - Hotel Openings		Branded - Hotel Signings			Category	Branded - Hotel Openings		Branded - Hotel Signings	
	Hotels	Keys	Hotels	Keys	category	Hotels	Keys	Hotels	Keys	
Ι	7	526	22	3,335		Luxury	1	50	12	2,174
Ш	10	701	42	4,430		Upper Upscale	0	0	8	1,262
III	13	761	32	2,921		Upscale	5	373	13	1,712
			K			Midscale	19	1,285	34	3,106
						Budget	5	280	29	2,432



KOLKATA: A JOURNEY THROUGH TIME

III.II



The cultural capital of India, known for its rich heritage, festivals, art, music, literature and food

By Tarannum Manjul

olkata, formerly known as Calcutta, is not just a city but a living museum of architectural marvels that echo its rich history. From its days as the capital of British India to its role as the cultural hub of modern India, Kolkata's architectural heritage spans centuries and showcases a blend of European and indigenous styles. The city is home to people from different countries and cultures, including Bangladeshis, Chinese, Europeans, North Americans and Australians. Each building and monument tells a unique story, weaving together the city's colonial past, its vibrant cultural scene and its cosmopolitan character.

The colonial beginnings: The rise of British Calcutta

Kolkata's transformation into a significant urban centre began in the late 17th century when it became the headquarters of the British East India Company. In 1690, Job Charnock, an Englishman, is credited with founding the city and soon after, Calcutta rose as a crucial trading port for the British Empire. During this period, the city saw



the construction of monumental European-style buildings, many of which still stand today.

Fort William

One of the earliest and most iconic structures of British Calcutta is Fort William, which was initially built in 1696 to protect the East India Company from foreign invasion and local resistance. Rebuilt in the mid-18th century after the Battle of Plassey, Fort William is an imposing structure that reflects the British military architecture of the time. The fort is massive, spanning more than five square kilometres and is still in use by the Indian Army today, marking it as a living part of the city's colonial history.

Writers' Building

The Writers' Building (facing page), completed in 1777, is another architectural gem from the British era. Initially built to house the junior clerks or 'writers' of the East India Company, this grand neo classical building has evolved over the years to become the secretariat building of the West Bengal government. Its red-brick facade, Corinthian pillars and long verandas give it an air of authority and elegance, symbolising the administrative power that once controlled British India. The building stands as a reminder of the bureaucratic machinery that played a pivotal role in the governance of the Indian subcontinent.

Neoclassical and Gothic influence

The 19th Century marked the height of British power in India and Kolkata, then the capital of British India, was adorned with structures inspired by European neoclassical and Gothic styles. During this period, the city began to develop its own identity as the 'City of Palaces', with mansions, churches and public buildings reflecting the opulence of the British elite.





St. Paul's Cathedral

St. Paul's Cathedral, consecrated in 1847, is a prime example of Gothic revival architecture in Kolkata. Designed by Major-General William Nairn Forbes in an Indo-Gothic style, the cathedral stands out for its pointed arches, ribbed vaults and flying buttresses. The church was modelled after the Norwich Cathedral in England and features a 201-foot-high central spire, which was originally built in a Gothic style but was later replaced after an earthquake in 1934. Inside, the stained glass windows and memorial plaques add to the sense of history, making St. Paul's a spiritual and architectural landmark.

Victoria Memorial

Perhaps the most iconic architectural symbol of British Kolkata is the Victoria Memorial, a massive white marble structure built between 1906 and 1921 to honour Queen Victoria. Designed by Sir William Emerson, in a blend of Indo-Saracenic and classical styles, the Victoria Memorial is often compared to the Taj Mahal due to its grandeur and use of white marble. The domed building, surrounded by sprawling gardens, now serves as a museum that houses a rich collection of artefacts from Kolkata's colonial past. The Victoria Memorial stands as a testament to the British Empire's architectural ambition, embodying both grandeur and imperial pride.

Government House (Raj Bhavan)

The Government House, now known as Raj Bhavan, was completed in 1803 and served as the official residence of the Governor-General of India until 1911. Inspired by Kedleston Hall in Derbyshire, England, Raj Bhavan is a stunning example of neoclassical architecture. The building features an impressive central dome, grand staircases and classical columns, all of which evoke the power and prestige of British colonial rule. Today, it serves as the residence of the Governor of West Bengal, maintaining its historical significance.

Bengali renaissance and indigenous styles

While the British colonial architecture dominated the cityscape, Kolkata was also a centre of the Bengali Renaissance, a cultural and intellectual movement that sought to reclaim indigenous heritage. During the late 19th and early 20th centuries, there was a surge in the construction of buildings that blended traditional Bengali elements with modern designs, reflecting the city's hybrid cultural identity.

Marble Palace

Marble Palace, built in 1835 by the wealthy Bengali merchant Raja Rajendra Mullick, is a remarkable fusion of European neoclassical architecture and Indian craftsmanship. The palace gets its name from the extensive use of marble in its construction and its eclectic design includes Corinthian pillars, Victorian-style interiors and a vast collection of European art and sculptures. The lush gardens surrounding the palace and the private zoo add to the building's grandeur, making it one of the most unique architectural treasures in Kolkata.

Jorasanko Thakur Bari

The Jorasanko Thakur Bari, the ancestral home of the Tagore family, is another significant structure that embodies the spirit of the Bengali Renaissance. Built in the late 18th century, the mansion is not just a home but a centre of art, culture and literature, as it was here that Rabindranath Tagore, India's first Nobel laureate, was born. The architecture of Thakur Bari is a blend of traditional Bengali design and colonial influences, with open courtyards, sprawling verandas and intricate woodwork. Today, it houses the Rabindra Bharati Museum, preserving the legacy of the Tagore family and their contributions to Bengali culture.

Art Deco and modernism: The post-independence era

After India gained independence in 1947, Kolkata's architectural landscape began to evolve once again, this time reflecting the changing needs of a modern city. While many colonial buildings continued to stand, new structures embraced Art Deco and modernist styles, symbolising the city's transition into a new era.

Metro Cinema

Metro Cinema, built in the 1930s, is one of the finest examples of Art Deco architecture in Kolkata. Originally designed as a movie







theatre, the building features the streamlined shapes, geometric patterns and bold colours typical of the Art Deco movement. The theatre was a popular entertainment venue for decades, and its architectural style marked a departure from the classical and Gothic designs of the colonial period. Although it has undergone renovations and changes in function over the years, Metro Cinema remains a landmark of Kolkata's modern architectural heritage.

Salt Lake Stadium

Moving into the latter half of the 20th century, Kolkata saw the rise of large-scale modernist structures like the Salt Lake Stadium, one of the largest football stadiums in the world. Opened in 1984, the stadium reflects the modernist emphasis on function and form, with its massive seating capacity and minimalist design. It stands as a symbol of the city's love for sports, particularly football and its ability to adapt to the needs of a growing metropolis.

The future of Kolkata's architectural legacy

Today, Kolkata's architectural landscape is a vibrant mix of the old and new. While efforts are being made to preserve the city's colonial-era buildings and indigenous structures, modern skyscrapers and shopping malls are rapidly transforming the skyline. Neighbourhoods like Salt Lake City and Rajarhat are home to sleek office towers, IT parks and luxury apartments, reflecting Kolkata's emergence as a major urban centre in 21st-Century India.

However, the challenge lies in balancing development with preservation. Many of Kolkata's historic buildings face threats from neglect, urbanisation and environmental factors. Organisations like the Indian National Trust for Art and Cultural Heritage (INTACH) are working to preserve the city's architectural legacy, but the process is slow and requires both government support and public awareness.

THE TIMELESS FOOD LEGACY OF KOLKATA AND ITS ICONIC FLAVOURS

olkata, often called the 'city of joy', is a place where history and culture infuse the air and nowhere is this more evident than in its food. The city's culinary legacy is a delightful mosaic shaped by centuries of cultural exchange - Persian, British and of course, the timeless traditions of Bengal. Kolkata's food isn't just sustenance; it's a love letter to its rich past, with each bite capturing a piece of the city's soul.

The streets of Kolkata hum with food stalls and eateries that have stood the test of time. Wander through the old alleys and the aroma of crispy kachoris, telebhaja (deep-fried fritters), and piping-hot phuchkas (a local take on the popular pani puri) fill the air. Yet, Kolkata's heart beats in its authentic Bengali cuisine. The iconic shorshe ilish (hilsa in mustard sauce) paired with steamed rice is a culinary symphony, while dishes like kosha mangsho (slow-cooked spicy mutton) and cholar dal (Bengal gram lentils) bring home the robust flavours of the land.

Some iconic brands have become culinary institutions in Kolkata, adding their flair to the city's food landscape. Flurys, the legendary tearoom on Park Street, has been serving decadent cakes and pastries since 1927, becoming synonymous with old-world charm. Mocambo, another Park Street gem, introduced the city to continental flavours, offering its famed deviled crab and chicken à la Kyiv.

For dessert, no journey is complete without indulging in the city's famed sweets. KC Das, the creator of the legendary rosogolla, has immortalised Kolkata on the world map with this spongy, syrup-drenched delight. Balaram Mullick & Radharaman Mullick, with their inventive twists on traditional sandesh, continue to enchant generations.

In Kolkata, food isn't just a meal - it's a tradition, a celebration and a homage to the city's everlasting spirit.

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PICK OF THE MONTH @THE SQUARE, GMR AEROCITY

By Shruti Tripathi



Manan

Tansa Hand-**Embroidered Co**ord Set - Navy has a favourite statement shirt in soft signature handloom linen meticulously handembroidered with mixed materials in multi-colour threads and beads. It has metallic broad stripe handloom linen relaxed-fit culottes with horizontal woven stripes on the side and vertical woven stripes on the centre front and back.

Price: Rs 39,000

Nicobar

Crafted from delicate tissue fabric, this piece exudes elegance with its shimmering finish. Adorning the right sleeve are three silver metal flowers, each featuring a lustrous silver bead at the centre. intricately attached with vibrant red thread at the middle fold. Adding a unique touch. silver zari heart embroidery is artfully positioned between the second and third buttons inside the placket, offering a subtle yet stylish detail.

Price: Rs 12,500





Chique

Elevate your wardrobe with this classic U-shaped bottom long tunic, featuring an eye-catching maple leaf motif that adds a playful touch to your look. Crafted from soft lin crepe fabric (65 per cent polyester, 35 per cent rayon), this mustard-coloured tunic is perfect for party wear, blending comfort and style effortlessly. Pair it with tulip pants or straight pants from the Chique collection in a colour of your choice for a chic, coordinated ensemble.

Price: Rs 3,150

Kama Ayurveda

This festive season, Kama Ayurveda collaborated with the homegrown brand Nicobar to curate a box for those who cherish the little moments that build up to life's grand celebrations. Adorned



with motifs of the marigold (genda) a symbol of good fortune and plentitude, this box includes a brass motif Marigold Incense Holder that can energise any living space along with Youth Revitalising essentials from Kumkumadi range for an inside-out glow.

Price: Rs 3,500







Chai Point

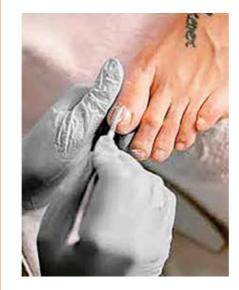
Pan-seared potato patty with crunchy shell with a soft filling inside, layered with dhaniya pudina, khatti meethi chutney and crunchy sirka pyaaz packed in a soft bun.

Price: Rs 159

Looks Salon

Treat your feet to a relaxing and rejuvenating pedicure at Look Salon, where expert care and premium products come together to give you soft, smooth and beautifully groomed feet. The pedicure services include a thorough cleansing, exfoliation, nail shaping, cuticle care and a soothing foot massage, leaving your feet refreshed and revitalised.

Price Range: Rs 600-1000





An elegantly designed bracelet that features a single sparkling and dangling gem makes for a great accessory for parties and even for official wardrobe. The jewellery piece is aptly called dancing daimond.

The bracelet is made of mixed metal alloy with gold plating and rhodium polish. The crystal used is finely cut cubic zirconia.

The newly opened outlet at The Square in Aerocity has a range of attractive designs for danglers, studs, necklaces and bracelets.

Price: Rs 3,900



Sugar & Spice

Make your festive celebration sparkle with an elegant hamper, filled with festive treasures your loved ones will adore. The festive hamper comprises: Cheese Crackers, Salty Cookies, Desi Ghee Atta Cookies, Blueberry Loaf and a Super Seed Mixture.

Price: Rs 1,570

Banaaras

Ice paan is a popular variation of the traditional Indian paan, which is typically a betel leaf filled with a mixture of ingredients like areca nut, slaked lime, and spices. Served by Banaaras, the concept of Ice paan is taken a step further by incorporating crushed ice or frozen ingredients, making it a cool and refreshing treat.





PERCH'S MISSION TO ELEVATE THE LIFESTYLE OF INDIAN MEN

A clothing line founded by **Shrey Sawhney** that addresses the need for experimentation among Gen Zs

By Team GMR Aerocity Live

ere is a forward-thinking brand that is revolutionising the fashion landscape and meeting the evolving style demands of working men. While the previous decade witnessed the introduction of smart casuals in workplaces, the emphasis was largely on achieving a good fit. However, contemporary men are now embracing experimentation with their style.

Perch's founder, Shrey Sawhney, identified a significant gap here. Many millennials and a substantial portion of Gen Z prefer stylish clothing that exudes overall elegance, rather than extreme fashion trends. "I and most of my friends were frustrated with limited availability of stylish yet elegant clothing options for men. Generational brand fatigue had also set in wherein we could not relate to the traditional brands and rather resonated with digital first brands," he shares.

This insight led to the launch of Perch, offering a perfect harmony of design and sophistication for individuals who appreciate impeccable craftsmanship and quality. Each Perch product embodies uniqueness, whether through exclusive fabrics, tailored fits or innovative designs.

At the heart of Perch's offerings is its proprietary slim fit, meticulously developed over months of refinement, ensuring it complements diverse body types. "We aimed to cater to men with varied physiques," explains the founder.

Perch has introduced multiple collections of casual shirts, including the pioneering contrast collar on checks and the refreshing Summer Breeze Linen collection, featuring distinctive patterns in stripes and checks crafted from linen-cotton blends.

"Our customer repeat rates are higher than that of industry and it speaks a lot about the customer's love and feedback," Sawhney says.



Beyond catering to fashion-forward men nationwide, Perch has also made its mark styling celebrities. Recently, the brand designed an outfit for Rohit Saraf of 'Ishq Vishk Rebound' fame, earning acclaim across social media.

In addition to his ambitions in fashion, Sawhney is driven by a profound social mission: to create equal career opportunities for orphans in India. His commitment to education and employability is now channelled through the CSR initiatives of the company, drawing inspiration from impactful foundations like the GMR Varalakshmi Foundation.

Talking about his impression regarding Aerocity, Sawhney says, "I find the The Square to be quite happening - it houses some of my favourite D2C brands & Blue Tokai cafe. I love to visit there especially in the festive season and check out new pop-up shops."





UNDERSTATED ELEGANCE

Monika Soni, who founded Minaki range of jewellery, describes the uniqueness of the products and the benefits of operating out of Aerocity

By Meha Mathur

corporate person, having worked with leading corporates like Reliance Capital for 23 years, Monika Soni ventured into the jewellery startup in 2018, as this was her passion. "Whenever I got bonus, my first spending was on jewellery," she quips.

As a professional, it was natural for Soni to wear business suits with pearls. She says, "I found single pearl string boring beyond a time, so I started designing for myself. I had designed a three-string piece for myself and an exporter asked me, 'are you wearing a Misaki'. When I googled, I found out that Misaki is a 200-year-old Japanese pearl brand. And I was surprised their sensibilities were identical. And laughingly I said, if ever I venture into startup, I will name my brand Minaki, a combination of Misaki and my name."

Minaki caters to the need of a modern woman to have a range of jewellery items for various occasions. "Getting the right quality, pricing and styling matters. Corporate women want to be simple, yet stylish."

With this aim in mind, Minaki launched its Eleganza collection, the designs of which are subtle, understated and anti-tarnish. These are items that can be carried for official events and for day-to-day wear. On the other hand are jewellery items like kundan and polki and Temple Jewellery which can be used for social occasions. "We have jewellery for every occasion, to cater to the needs of modern women. Our punchline is 'understated elegance'."



The attraction of Aerocity

Soni began the venture by supplying to high-end stores, but then ventured into retail, beginning with online presence. But she realised that customers need to know the look and feel of the jewellery item.

Explaining the reason for opening Minaki in Aerocity, she says, "We need to be close to the corporates and international travelers. Our customer is one who is conscious of quality. They can differentiate the quality of product." And praising Aerocity, she adds, "Aerocity is pollution-free, noise-free cool place and there is quality footfall."

Pride Plaza Hotel Aerocity New Delhi

CHRISTMAS GALA DINNER

Date: December 24

OFFERS

Details: A magical Christmas Eve with a multi-cuisine spread and a live carving station. Celebrate with your loved ones amidst a festive ambiance filled with cheer.

Pricing: ₹ 5,999 + taxes per person

CHRISTMAS BRUNCH

Date: December 25

Details: Revel in the spirit of Christmas with an elaborate brunch featuring a global spread and a live carving station to satisfy your holiday cravings.

Pricing: ₹ 5,999 + taxes per person

NEW YEAR'S EVE MASQUERADE BALL

Date: December 31

Details: Usher in the New Year in style with a glamorous Masquerade Ball at the Imperial Hall. Delight in a global culinary journey featuring dishes like Raan Musallam and Roasted Turkey, accompanied by a liquid buffet. The night promises high-energy entertainment with a DJ and belly dancing.

Pricing: ₹ 11,000 + taxes per couple





NEW YEAR'S ROCK N ROLL AT CAFÉ PRIDE

Date: December 31

Details: Kickstart your New Year's celebrations with a live band, a curated gala dinner by our chefs, and an exclusive liquid buffet. Dance the night away with live music and belly dance performances.

Pricing: ₹ 10,000 + taxes per couple



HOLIDAY INN NEW DELHI INTERNATIONAL AIRPORT

Gala Dinner at Viva, Holiday Inn Aerocity on 31st December

Major attractions:

- Premium Imported Beverages
- Live Entertainment
- Sumptuous Buffet
- Kids Zone

Priced @ ₹ 10,000+ taxes for two





Celebrate the Festive Season at Pullman and Novotel New Delhi Aerocity

This holiday season, Pullman and Novotel New Delhi Aerocity invites you to indulge in extraordinary culinary experiences, live entertainment, and festive cheer.

Christmas Eve – December 24

Farmers Basket at Pluck: enjoy a dinner buffet with a live band, paired with soft or premium beverages. Food Exchange: savor a dinner buffet featuring a live band, with beverage options.

Christmas Day – December 25

Farmers Basket at Pluck: A lavish brunch with a live band, offering soft or premium beverages. Food Exchange: Festive brunch with a live band and beverage choices.

RING IN 2025 WITH STYLE!

New Year's Eve – December 31

Farmers Basket at Pluck: Enjoy a dinner buffet with a 3-piece live band, complemented by soft or premium beverages.

Food Exchange: Indulge in a dinner buffet with a soulful live Sufi band and beverage options. **Honk:** À la carte dinner with a solo artist, paired with soft or premium beverages.

New Year's Day – January 1

Farmers Basket at Pluck: Brunch with a 3-piece live band and beverage options.

Food Exchange: Brunch accompanied by a live Sufi band, with soft or premium beverage packages.

JW Marriott New Delhi Aerocity

THE FESTIVE EXTRAVAGANZA

Celebrate the holiday sparkles with feasts.

A Holly Jolly Dinner: An extravagant dinner spread, featuring classic holiday dishes like roast turkey with cranberries, plum pudding with brandy sauce and much more. At K3 on December 24.

Unfold the Christmas Magic: An exquisite fine-dining brunch featuring seven-course Omakase menu, curated by Chef Vlad. **At Adrift Kaya, on December 25, 12.30 – 4 pm.**

The Spirit of Christmas: A brunch buffet featuring holiday delicacies, accompanied by festive music and performances. **At K3 on December 25, 12.30 - 3.30 pm.**

The New Year Cheer: Unlimited fun, to the accompaniment of a seven-piece band, as you countdown to the New Year. At JW Lounge, from 8.00 pm till midnight.

Glitz & Glam Eve: Experience the global cuisine by the masterchefs of the hotel, to the accompaniment of energetic music. **At K-3, On December 31, 8.00 pm till midnight.**

Journey to Japan '24: A Japanese classics dinner like nowhere else, crafted by Chef David Myers. At Adrift Kaya, on December 31, 8.00 pm till midnight.

Brunch Your Way to New Beginnings: Kickstart the new year with an invigorating brunch. At K3, on January 1, 2025.

For more information and for reservations, contact 92895 80051 or write to bhalla.namrata@marriotthotels.com



For reservations or inquiries

Call +91 9971496999 or +91 9871666600. Celebrate with Pullman and Novotel and make this festive season unforgettable!



Chicken Ball curry: Indulge in the comforting flavours of our Homestyle Chicken Ball curry, where tender, handrolled chicken meatballs meet a rich and flavourful curry. This hearty dish is perfect with freshly made naan, a true celebration of classic Indian comfort food

Mutton Kaliya Qeema: Savour the soulful taste of our Homestyle Mutton Kaliya Qeema, a timeless delicacy crafted with love and tradition. Finely minced mutton is slow-cooked to perfection with a blend of fragrant spices, caramelized onions, and a touch of ginger and garlic, creating a dish that bursts with bold and earthy flavors. Paired with paratha, satisfying meal straight from the heart of Indian kitchens

Mutton Jalfrezi with Pulao and Pickled Eggplant: Experience a symphony of flavours with our Mutton Jalfrezi, paired with fragrant pulao and tangy pickled eggplant. A wholesome dish that celebrates the essence of traditional home cooking

Roast Chicken with Sautéed Vegetables: Treat yourself to the wholesome goodness of our perfectly roasted chicken, seasoned with a harmonious blend of herbs and spices to bring out its natural flavours. Tender, juicy, and goldenbrown, the chicken is accompanied by a medley of vibrant sautéed vegetables

BLUE TOKAI

New Spanish-Inspired Launches

Spanish Latte: Layers of espresso, textured milk, and sweetened condensed milk, spiced with cinnamon.

Spanish Style Iced Coffee:

Signature espresso over milk and sweetened condensed milk, served on ice for a creamy treat.

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extra 10% off on select items.

Black Rice Halwa: Warm up this winter with our rich and indulgent Black Rice Halwa, a unique twist on a traditional favourite. Made with nutty black rice, slowcooked to perfection in creamy milk and fragrant cardamom. Sweetened just right and garnished with toasted nuts and a drizzle of ghee, it's the perfect dessert to savour on chilly days



WINTER MENU AT DHABA

Come December, the Dhaba at Aerocity starts serving its winter-time menu that evokes the ethos of cuisine in North India, especially the dhabas dotting highways. On menu are, you guessed it right, makke ki roti, sarson ka saad, gajar ka halwa, besides saag gosht.

Prices: Sarson ka saag - **Rs 549/- per plate**

Saag ghost: **RS 849/-**Gajar ka halwa: **RS 199/-**Makke ki roti: **RS 99/- per roti**







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on total bill. Until further notice.

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30% off on ladies table on **Monday to Sunday** (12 PM - 07:00 PM). Available all the time.

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on total bill. Available all the time. **KAMPAI** WEEKEND BRUNCH – *Vegeterian **@ 2200++** *Non - Vegeterian **@ 2500++** ADD ON - *Beer & Wine **@ 1400 ++**



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WHAT, WHERE, WHEN...



- 1. Muziris, an ancient port in India that was visited by sea-faring merchant vessels from the Roman empire and where a large-scale heritage development project is underway, is located in.....
- a Kerala
- b. Karnataka
- c. Tamil Nadu
- d. Gujarat
- 2. Malik Ambar, who arrived in India as a slave, but rose up the ranks to become the Peshwa in Ahmadnagar Sultanate, was a native of.....
- a. Kenya
- b. Ethiopia
- c. Ghana
- d. Egypt
- 3. The Siddi tribe, originating from East Africa, today live in Jambur in.....
- a Raiasthan
- b. Maharashtra
- c. Gujarat
- d. Madhya Pradesh
- 4. The Moroccan traveller Ibn Battuta during his journeys across the eastern world, spent considerable time in India, including at the court of...., where he closely observed and chronicled the customs.
- a. Allauddin Khilji
- b. Mohammad bin Tuqhlaq
- c. Firoz Shah Tughlag
- d. Sikandar I odi

- 5. Buddha's teachings spread far and wide in Asia, including South East Asia, East Asia and Central Asia. As his message spread, it also led to various schools coming up. In which country did Nichiren Daishonin's Buddhism originate in the 13th Century, to spread to 192 countries across the globe by the 20th Century?
- a Indonesia
- b. Tibet
- c. China
- d. Japan
- 6. The White Mughals, authored by William Dalrymple, is a real-life account of love affair between British resident James Achilles Kirkpatrick and Khair-un-Nissa Begum. Which Indian city's social melieu forms the backdrop of this saga?
- a. Lucknow
- b. Bhopal
- c. Ahmedabad
- d. Hvderabad
- 7. The movie Gandhi, released in 1982, was an international production, released by Columbia Pictures and saw the most diverse cast, starting with Ben Kingsley essaying the central role of Gandhi. Who played the role of Sardar Patel in the movie?
- a. Alyque Padamsee
- b. Amrish Puri
- c. Saeed Jaffrey
- d. Shreeram Lagoo

- 8. This 1984 movie, directed by David Lean, is set in the backdrop of a fictional setting in India during the British Raj and is based on a novel by the same name. The novel was included by Time magazine among 'All Time 100 Novels' and the movie got 11 nominations at the 57th Academy Awards and won two awards. Name the movie.
- a. Jungle Book by Rudyard Kipling
- b. A Passage to India by EM Forster
- c. The Far Pavilions by MM Kaye
- d. Kim by Rudyard Kipling
- 9. While Rishi Sunak grabbed global attention for his Indian-Pakistani descent when he became the prime minister of UK, several other heads of state can trace their descent to India. Mahendra Chaudhry was the head of state of which country?
- a. Suriname
- b. Singapore
- c. Mauritius
- d. Fiji

10. Which country's diaspora is the largest in the world?

- a. India
- b. Mexico
- c. Russia
- d. China

Answer key

7. c. Saeed Jaffrey 3. c. Gujarat 10. a. India 6. d. Hyderabad 2. b. Ethiopia i(i] .b .e 5. d. Japan 1. a. Kerala 8. b. A Passage to India 4. b. Mohammad bin Tughlaq Answer key





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