Business Traveller INDIA

JUNE-JULY 2024 ₹200

THE QATARI ALLURE

A captivating journey into Doha's luxury hospitality

ELEGANCE UNWOUND

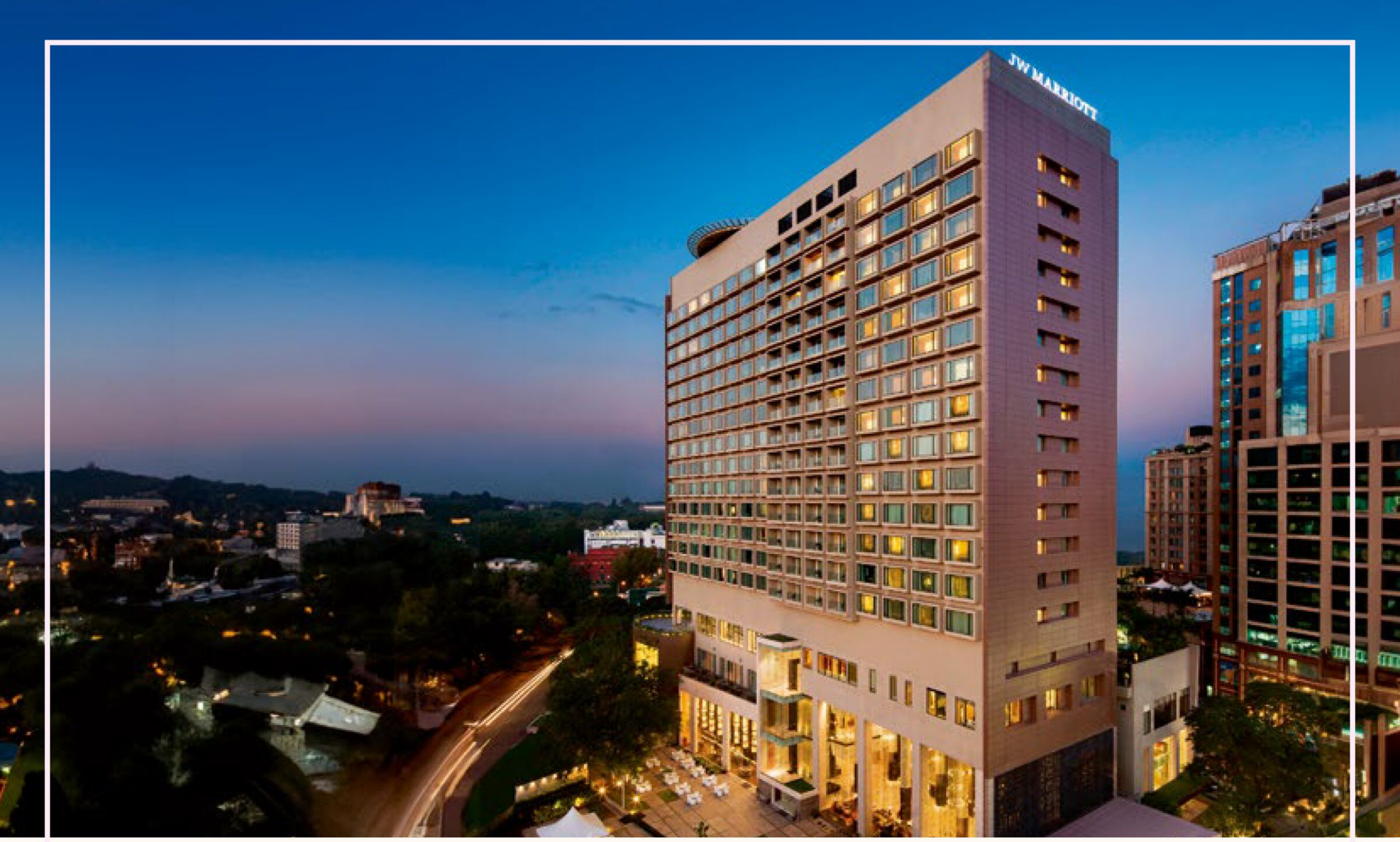
Unveiling the charm of eclectic watches

NAVIGATING THE WINGS OF CHANGE

Charting transformative changes in the aviation industry

REPORT

The Westin Hyderabad Mindspace
Mandarin Oriental, Macau
The Abu Dhabi Edition and more



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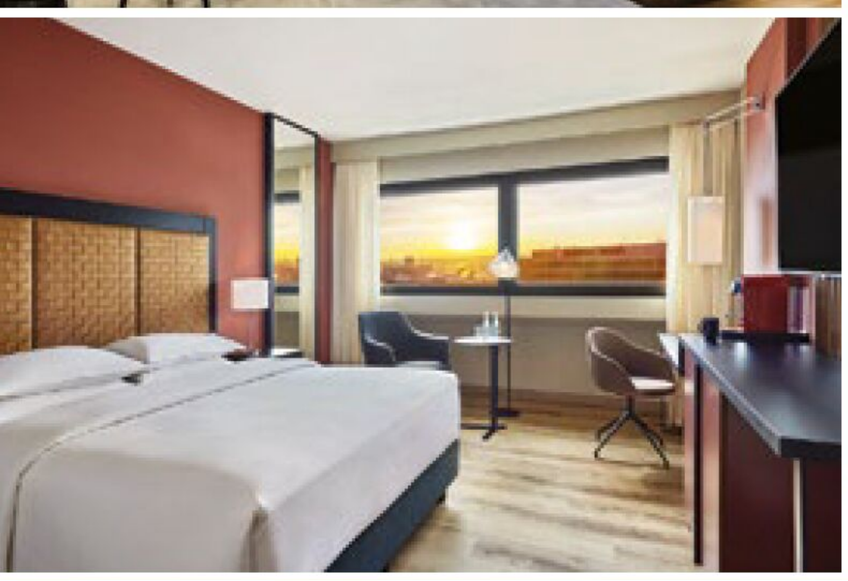
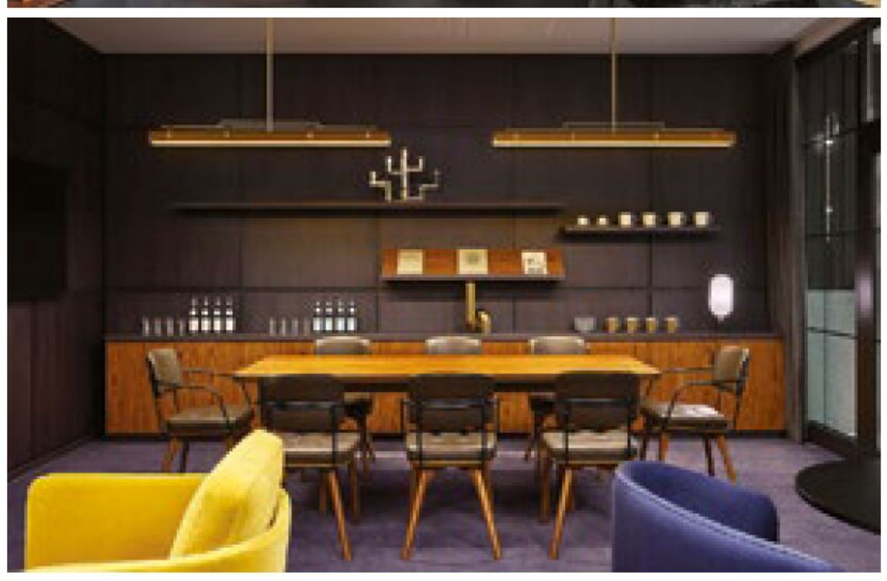
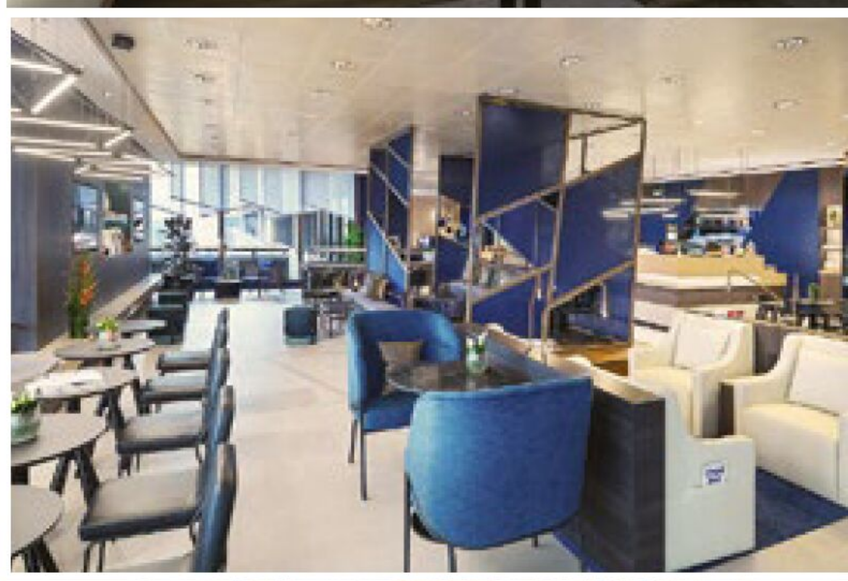
Exquisite SANCTUARIES

Indulge in opulence at premier Indian hotels

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JUNE-JULY 2024

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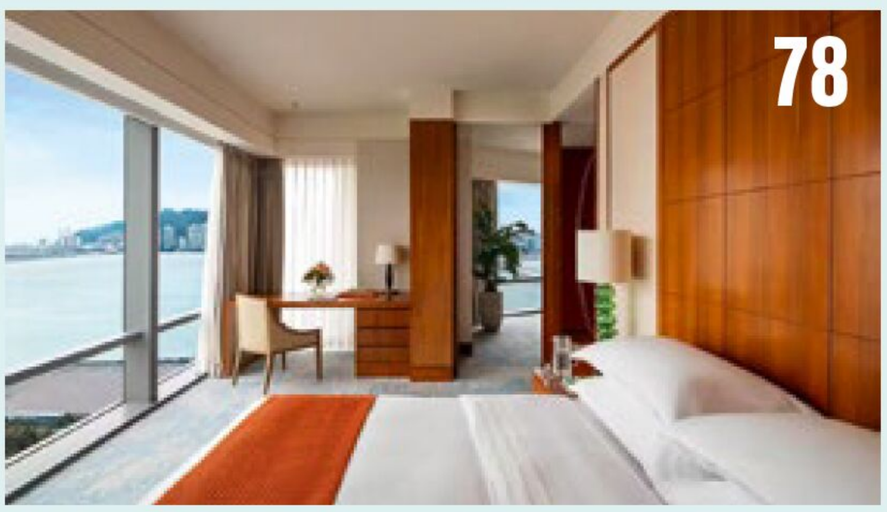

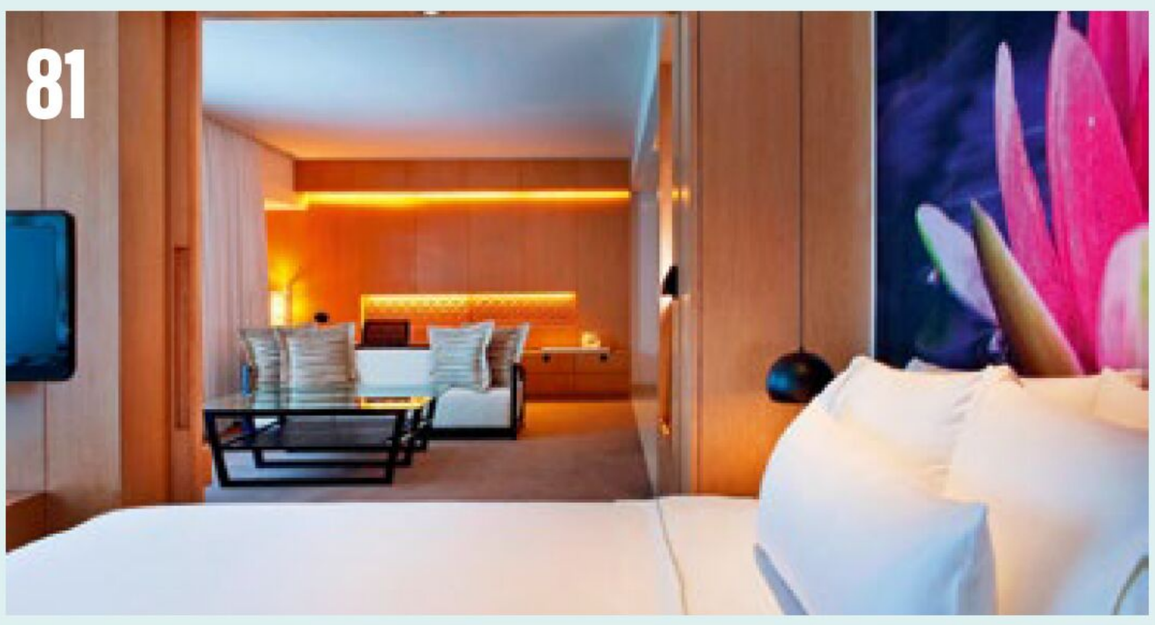

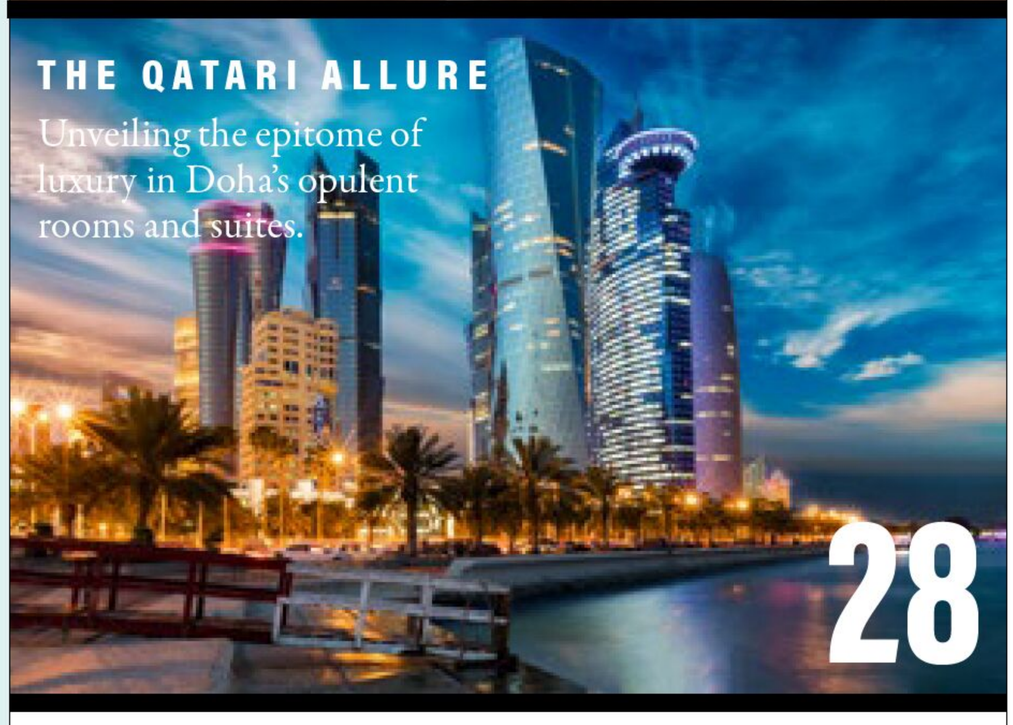

CULINARY CONFIDENTIAL

Renowned chefs share recipes and cherished memories that infuse each dish with special magic

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WELCOME

Welcome to the June-July 2024 issue of Business Traveller India!

As we traverse the ever-evolving landscape of luxury travel and indulgence, this issue beckons you on a voyage, adorned with sophistication - turning our gaze homeward, in our cover story on domestic luxury, we spotlight Indian luxury hotels and their focus on exquisite club rooms. From their splendour to the tranquil serenity these establishments embody the essence of Indian hospitality. In our feature on premium rooms and suites, we delve into the lavish offerings of Doha's finest establishments standing as bastions of extravagance offering discerning travellers an unrivalled experience in hospitality.

Our feature on luxury timepieces which make a style statement with bold, avant-garde designs is specially curated for the discerning traveller. As the world of aviation continues to evolve, we look at the latest trends shaping and propelling this industry's future. Rounding off our indulgent journey, we turn our attention to the culinary landscape of India in which we showcase favourite recipes and stories by renowned Chefs from restaurants across the country. This and more we bring to you for your reading pleasure. We hope you enjoy reading this issue as much as we enjoyed writing it!

From all of us, we wish you safe travels!

Khursheed Mistry Consulting Editor

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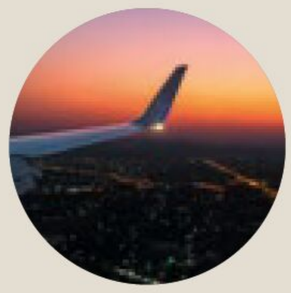

NAVIGATING THE WINGS OF CHANGE
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ELEGANCE UNWOUND
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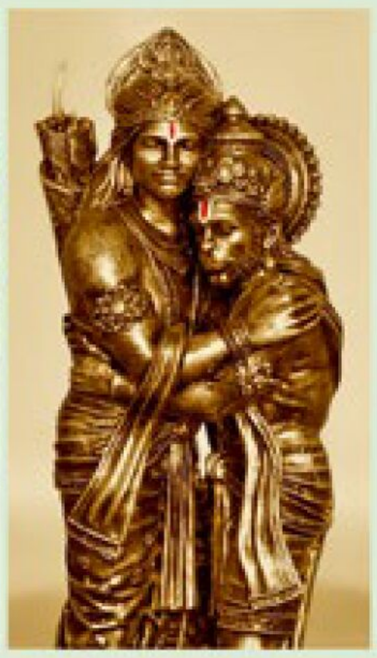

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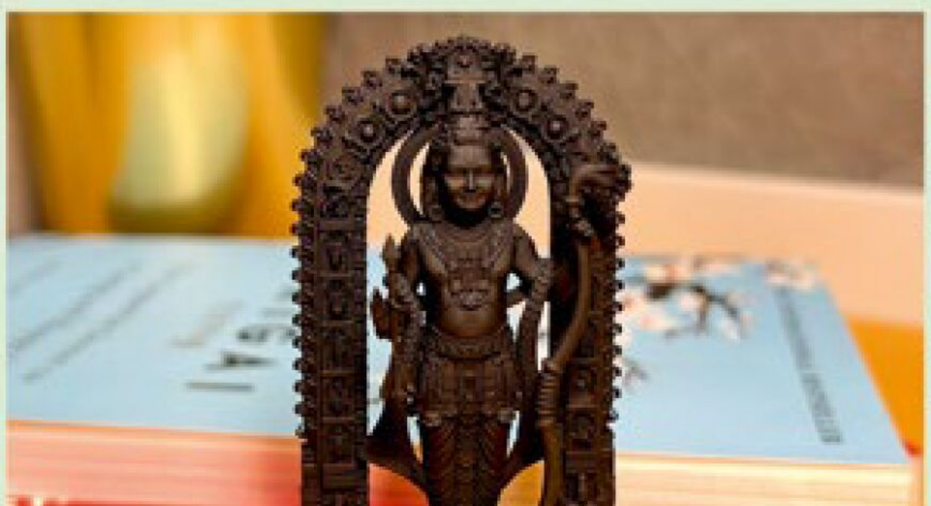

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HANNAH BRANDLER

Hannah is Business Traveller UK's staff writer and she reports on all aspects of business travel for the magazine and the website. She is also acting as the resident Francophile for all things French! For this issue, she writes on London's top spot for remote workers. See page 56.

HAKAN OZEL

Hakan Ozel, with 25 years of diverse luxury hospitality experience, has excelled in managing hotel operations, achieving financial success, and enhancing guest experiences. As Area General Manager, Operations of Shangri-La Dubai since 2005, he has significantly impacted the organisation, fostering innovation and excellence. Hakan's visionary leadership continues to shape luxury hospitality's future, as detailed in his article, "The Psychology of Luxury – How Design and Ambiance Shape Guest Perceptions," on page 71.

SAURABH TIWARI

Saurabh Tiwari, appointed General Manager of Taj Dubai, Business Bay in August 2021, now assumes the role of Area Director, Operations, Middle East and CIS in 2024. With a wealth of international experience spanning the Middle East, Asia, and Europe, Saurabh brings a deep understanding of consumer behaviours and a commitment to employee satisfaction. Under his leadership, Taj Dubai has achieved remarkable milestones. Business Traveller India interviews him about IHCL's aspirations to lead the market in the Middle East on page 74.

AIR MILES

Business Traveller India **speaks to Shivani Parikh, founder of Shivanii about inclusive fashion, breaking traditional design norms and more.**

What inspired you to create Shivanii, and how does it differentiate itself from other fashion labels in India?

Confronting the issue of body shaming, coupled with the prevalent disparity in the fashion industry where numerous brands claim to cater to plus-size individuals without offering genuinely inclusive and versatile clothing options, became the impetus for establishing my brand. Witnessing the transformative joy and confidence that accompany finding a well-fitted garment motivated me profoundly. What sets my brand apart from others in the Indian market is our commitment to providing readily available sizing alongside bespoke tailoring services, ensuring that every individual, regardless of their body type or measurements, from XXS to 5XL, can find clothing that suits them perfectly.

How does your brand Shivanii integrate inclusivity into its design process and product offerings?

We provide inclusivity in our design process, and product offerings, aiming to create a more equitable and empowering shopping experience for individuals of all body types. With diverse sizing options, we recognise that individuals come in all shapes and sizes. Our clothing sizes from XXS to 3XL in ready-size charts are comfortable and flatteringly. We understand that standard sizing may not cater to everyone's unique body proportions, so we offer custom tailoring services. Our versatile clothes and designs offer styles that adapt to various occasions, preferences, and body types. This ensures that customers can find garments that suit their needs and tastes perfectly. With inclusive representation, we celebrate diversity and inclusivity through sizing options, marketing and branding. The brand showcases a diverse range of models across different body types, and ethnicities, allowing customers to see themselves represented in the brand's imagery. Our feedback-driven approach implements feedback from existing customers and those who may have previously felt underserved by the fashion industry. This practice is our way to constantly improve and evolve the brand's offerings, ensuring that we remain inclusive and responsive to the diverse needs of our clientele.

What experiences or insights from your time at Istituto Marangoni Milano influenced the vision and direction of your brand and pushed the boundaries of traditional fashion norms?

Istituto Marangoni Milano introduced me to students with different cultures, perspectives, and fashion aesthetics which ignited an appreciation for diversity and inclusivity in me. I leveraged this invaluable experience and created designs resonating with a worldwide audience celebrating the richness of human diversity. Italian fashion education, renowned for its craftsmanship, quality, and tailoring techniques, has profoundly influenced my brand's ethos. Inspired by attention to detail and commitment to excellence, my brand offers meticulously tailored garments that fit perfectly and complement a wide range of body types.

What are the expansion plans for Shivanii and how will you continue championing diversity and inclusivity in the fashion industry?

We prioritise diversity and inclusivity in our marketing campaigns, by showcasing real people from diverse communities and empowering individuals to embrace their uniqueness. I plan to collaborate with like-minded organisations, influencers, and activists who share the same commitments. With such partnerships, Shivanii can amplify its message and reach new audiences. We will also actively engage through workshops, events, and educational initiatives focused on body positivity, self-love, and inclusivity. Through open dialogues we will provide resources for empowerment and self-expression to create support and inclusivity where everyone feels valued and accepted. With these initiatives I strive to be a leader in the fashion industry, driving positive change and inspiring individuals to embrace their authenticity and uniqueness.

MANDARIN ORIENTAL, SINGAPORE

HOTEL OF THE MONTH

The Mandarin Oriental, Singapore, epitomises luxury and sophistication with its prime location overlooking the iconic Marina Bay. This recently revitalised hotel offers a unique immersion into the vibrant culture and heritage of Singapore. Featuring 510 lavish rooms and suites with breathtaking views, the hotel boasts eight exceptional dining venues, including the acclaimed Mo Bar. Guests can also indulge in The Spa at Mandarin Oriental, Singapore, and enjoy the newly redesigned Haus 65 lounge. Every aspect of this transformation reflects the essence of Singapore, promising an unparalleled experience.
mandarinoriental.com

JW MARRIOTT GOA UNVEILS EXCLUSIVE 'RESORT ESCAPES' OFFER

NESTLED BETWEEN LUSH tropical greens and the cerulean sparkling waters of the Chapora River, JW Marriott Goa, known as the 'Pearl of Goa', is perfectly situated at one of the liveliest coastal locales in the region. The hotel's decor, inspired by nature, features numerous natural elements that bring the outside inside. Resort Escapes by JW Marriott Goa offers guests an immersive experience in this spectacular setting. The resort campaign caters to families and couples who are increasingly seeking properties with a multitude of amenities within their premises. Marriott Bonvoy, the award-winning loyalty program by Marriott International, is excited to announce the 'Resort Escapes' promotion, offering travellers rewarding benefits ahead of the holiday season. This package includes daily hotel credit up to INR 2,000 per stay at select Marriott properties, daily buffet breakfast, a bucket of beer or a bottle of wine, a 20 per cent discount on spa treatments, and curated experiences at the hotel amongst many other benefits. **marriott.com**

IHG®

HOTELS & RESORTS

WITH THE SIGNING OF CROWNE PLAZA RESORT NEPALGUNJ

IHG HOTELS & RESORTS has announced a management agreement with Mansarovar Amusement Park & Resort to develop the Crowne Plaza Resort Nepalgunj in Nepal, set to open in early 2028. This new addition, featuring over 100 rooms, will enhance IHG's expanding portfolio in the Southwestern Asia region. Upon opening, the resort will feature three distinct dining venues offering a variety of culinary experiences. Guests can unwind at the fitness centre, club lounge, rejuvenating spa, and retail store. For meetings and events, the hotel will offer two meeting rooms, including a ballroom, to meet MICE demands. **ihg.com**

SKYSCANNER INTRODUCES SAVVY SEARCH, ITS INNOVATIVE AI TRAVEL PLANNING TOOL

SKYSCANNER HAS JUST launched its exclusive Savvy Search tool, a groundbreaking addition to its travel app arsenal. By harnessing the immense power of AI and tapping into its vast database of over 18 million unique flight routes and a staggering 80 billion prices searched daily, Skyscanner aims to revolutionise the way travellers plan their adventures. Powered by the advanced Chat GPT technology from Open AI, Savvy Search introduces a new level of convenience and personalisation to travel planning. With just a few taps, users can express their travel desires, whether it's a spontaneous European getaway in October or a meticulously planned 30th birthday trip with specific requirements for nightlife and cuisine. What sets Savvy Search apart is its ability to generate up to three carefully curated destination recommendations tailored to each user's preferences.

skyscanner.co.in

THE LEELA PALACE NEW DELHI DEBUTS AN INVENTIVE COCKTAILS MENU AT THE LIBRARY BAR

THE LEELA PALACE NEW DELHI introduces an innovative cocktail "08 Cocktail Classic Novels" menu at The Library Bar, where mixology and literary artistry intertwine, inviting patrons to embark on a journey of refined tastes and timeless elegance. Each of the eight novels is bound with a re-designed leather cover, presenting the menu in the form of a bookmark. The Library Bar's new menu is inspired by the timeless narratives of classic literature where each cocktail pays homage to an iconic novel, blending rich storytelling with the craftsmanship of mixology. From the adventurous spirit of "Around the World in 80 days" to the explosive creativity of "The Big Bang", these cocktails entice the senses and evoke the essence of literary masterpieces. What sets The Library Bar apart is not just its extraordinary libations, but also its innovative approach to presentation. Upon ordering, guests receive a card depicting the issuance of the book, inviting them to immerse themselves in the literary world as they sip their cocktail. **theleela.com**

EMIRATES AND BULGARI LAUNCH AMENITY KITS FOR THE SUMMER SEASON

EMIRATES INTRODUCES ITS latest summer amenity kits in collaboration with Bulgari, offering luxury experiences to First and Business Class passengers. The collection showcases vibrant colours reflecting Emirates' upgraded cabin interiors and features Bulgari's renowned fragrances. First Class passengers can indulge in exclusive offerings, including collectible bags in sophisticated designs, while Business Class travellers enjoy chic cream-coloured kits with pops of coral. **emirates.com**

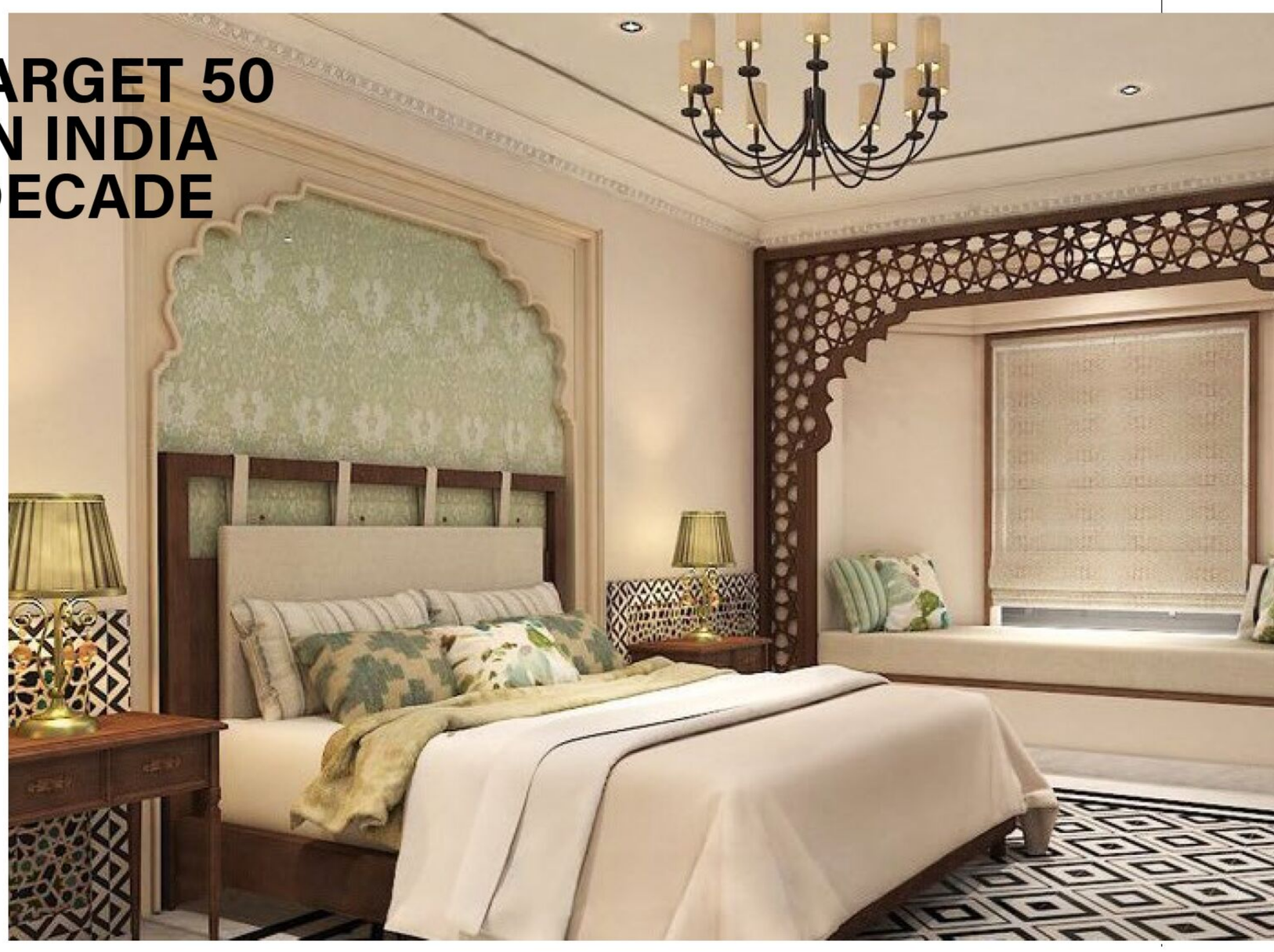
VIRGIN ATLANTIC REVEALS FINDINGS FROM 100 PER CENT SAF FLIGHT

VIRGIN ATLANTIC HAS released the findings from the world's first commercial transatlantic flight powered entirely by sustainable aviation fuel (SAF).Virgin's 'Flight100' flew from London Heathrow to New York JFK in November 2023, operated by a Boeing 787-9 aircraft powered by Rolls-Royce Trent 1000 engines using 100 per cent SAF. The aircraft did not require any modification to its engine, airframe or fuel infrastructure, and operated on safety standards equivalent to every other commercial flight. The flight was designed to prove that SAF is a safe drop-in replacement for fossil fuel for use in commercial flights, as well as boost awareness of the technology and drive further investment into the production of sustainable aviation fuel across the industry. **virginatlantic.com**

FOUR POINTS BY SHERATON SONMARG RESORT DEBUTS AMIDST THE STUNNING LANDSCAPES OF THE HIMALAYAS

FOUR POINTS BY SHERATON expands its presence in India with the inauguration of the Four Points by Sheraton Sonmarg Resort. Situated amidst the captivating landscapes of Jammu and Kashmir, this resort nestled in the heart of the Himalayas offers an ideal retreat for leisure travellers, honeymooners, and families alike. Boasting a warm and inviting design, it ensures uncomplicated comfort to cater to the diverse needs of its guests. Conveniently located near the iconic Zoji La Pass, linking Srinagar to Leh, and just 22 kilometres from the renowned Amarnath Cave, Four Points by Sheraton Sonmarg Resort is easily accessible from the Srinagar International Airport. The journey to the resort unfolds along a scenic route, treating travellers to breathtaking views of snow-capped mountains and lush valleys in full bloom, showcasing the unparalleled beauty of nature. four-points.**marriott.com**

MINOR HOTELS TARGET 50 NEW OPENINGS IN INDIA OVER THE NEXT DECADE

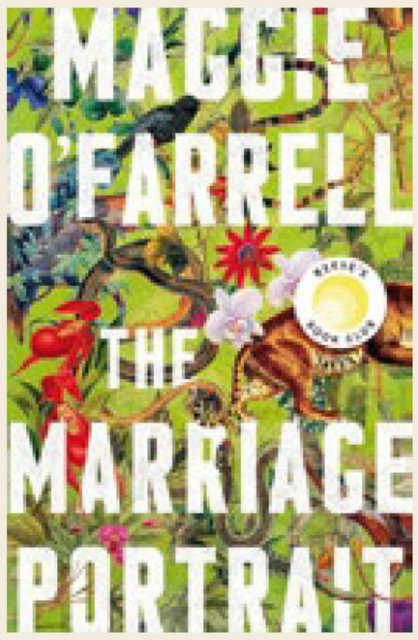


MINOR HOTELS HAS set ambitious plans to open 50 new properties across India, focusing on the upper-upscale and luxury segments. The group operates more than 540 hotels in 56 countries, but currently only one of these is located in India – Oaks Bodhgaya in the northeastern state of Bihar. It will debut its Anantara brand in the country later this year, with the opening of the 150-room Anantara Jaipur Hotel. Minor said that Anantara would target opportunities in Ayurvedic wellness retreats, wilderness lodges and historical palaces, while its Avani brand "is well positioned to fill a significant gap in the lifestyle hotel space across India". **minorhotels.com**

INFLIGHT ENTERTAINMENT

Our tips to make time fly by

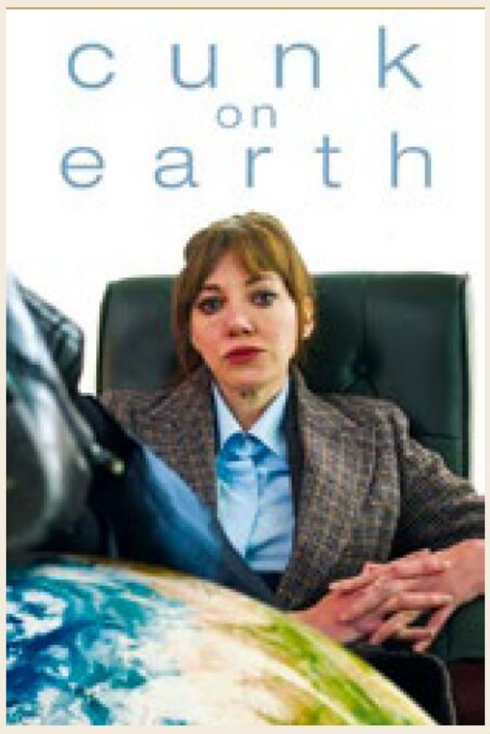
READ: ***The Marriage Portrait by Maggie O'Farrell***



Finalist for the Women's Prize for Fiction, a Reese's Book Club pick, and a New York Times bestseller, Maggie O'Farrell's novel brings Renaissance Italy to vivid life in a fictional portrait of Lucrezia de' Medici. Set in the 1550s, the story follows Lucrezia, the third daughter of the grand duke, who is thrust into the spotlight when her sister dies on the eve of her wedding. Forced to marry the Duke of Ferrara, Modena, and Reggio, Lucrezia navigates an unfamiliar and hostile court. Her enigmatic husband, Alfonso, oscillates between a cultured aesthete and a ruthless politician. As she poses for a portrait, Lucrezia realises her primary duty is to produce an heir, with her survival hanging in the balance. O'Farrell, acclaimed for her novel "Hamnet", offers a rich, emotional depiction of a young woman's struggle in a treacherous environment.

WATCH: ***Cunk on Earth***

Cunk on Earth is a British mockumentary TV series created by Charlie Brooker, featuring Diane Morgan as the clueless investigative reporter Philomena Cunk. In the series, Philomena travels the globe, interviewing real-world experts like Paul Bahn, Martin Kemp, Nigel Spivey, and Shirley Thompson about various historical topics. The show covers a range of subjects, including the development of agriculture and early civilizations, the rise of Christianity and Islam, the Renaissance, the Industrial Revolution, the World Wars, the Cold War, and the Space Race.



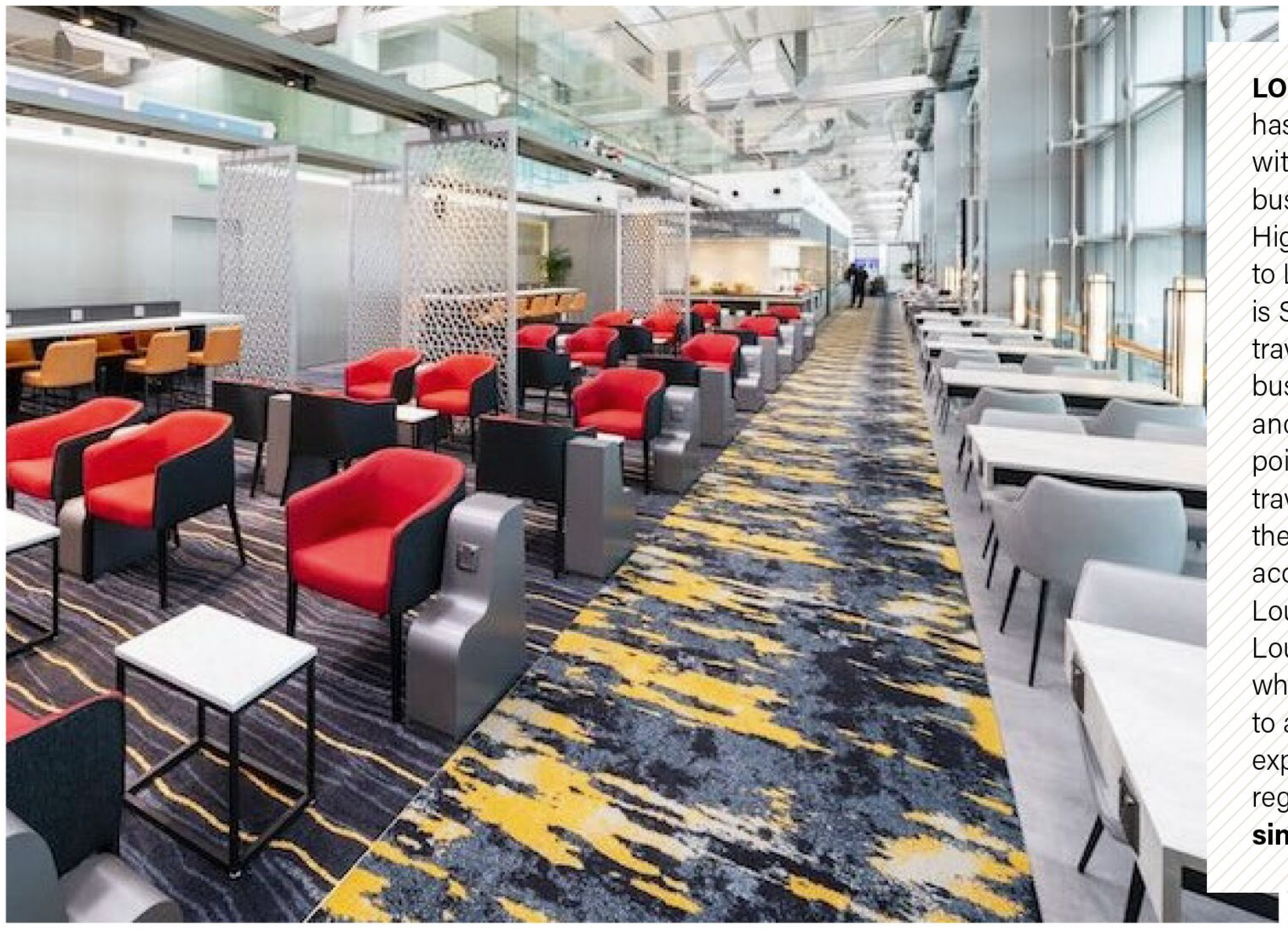
LISTEN: Listen to the riveting Spotify Original podcast by Sikhya Entertainment, exploring the meteoric rise of P Rajagopal, founder of Saravana Bhavan, and the scandalous events that led to his downfall. This show combines research, interviews, and dramatised scenes.

LOST IN TRANSLATION

Idioms from around the world that have us scratching our heads. This issue, it's a German expression.

Phrase: *Jemandem einen bären aufbinden*
Literally: *To tie a bear to someone*
Meaning: *To fool someone*

SINGAPORE AIRLINES' HIGHFLYER PROGRAMME GAINS LOUNGEKEY PASS BENEFIT



LOUNGE OPERATOR COLLINSON has enhanced its partnership with Singapore Airlines to provide businesses in the carrier's HighFlyer programme with access to LoungeKey Pass. HighFlyer is Singapore Airlines' business travel reward programme, offering businesses preferential airfares and the option to earn HighFlyer points when their employees travel for work. These points can then be used for future travel or to access rewards – including the new LoungeKey Pass benefit. Collinson's LoungeKey Pass is a digital voucher which can be used to gain access to an airport lounge or a travel experience without a membership, registration or physical card. **singaporeair.com**

KEBAB KORNER AT THE INTERCONTINENTAL MARINE DRIVE LAUNCHES NEW MENU

KEBAB KORNER AT THE INTERCONTINENTAL MARINE DRIVE, a revered culinary landmark in Mumbai since 1965, proudly unveils its new menu. Under the guidance of Executive Sous Chef Lalit Rai and Master Chef Faiz Qureshi, the menu honours its heritage with dishes that reflect centuries-old recipes and authentic flavours. Ingredients are meticulously sourced from Lucknow, Jama Masjid, and Old Delhi to ensure authenticity. The menu showcases the diverse and rich flavours of North Indian cuisine, featuring Awadhi, Himachali, Kashmiri, and Punjabi specialities, each dish a testament to the region's cultural and culinary legacy. **ihg.com**

Exquisite SANCTUARIES

Embarking on a journey through opulence and refinement, Business Traveller India ventures into the heart of luxury, exploring the most prestigious club rooms and suites across the country.

WORDS ANITHYA BALACHANDRAN

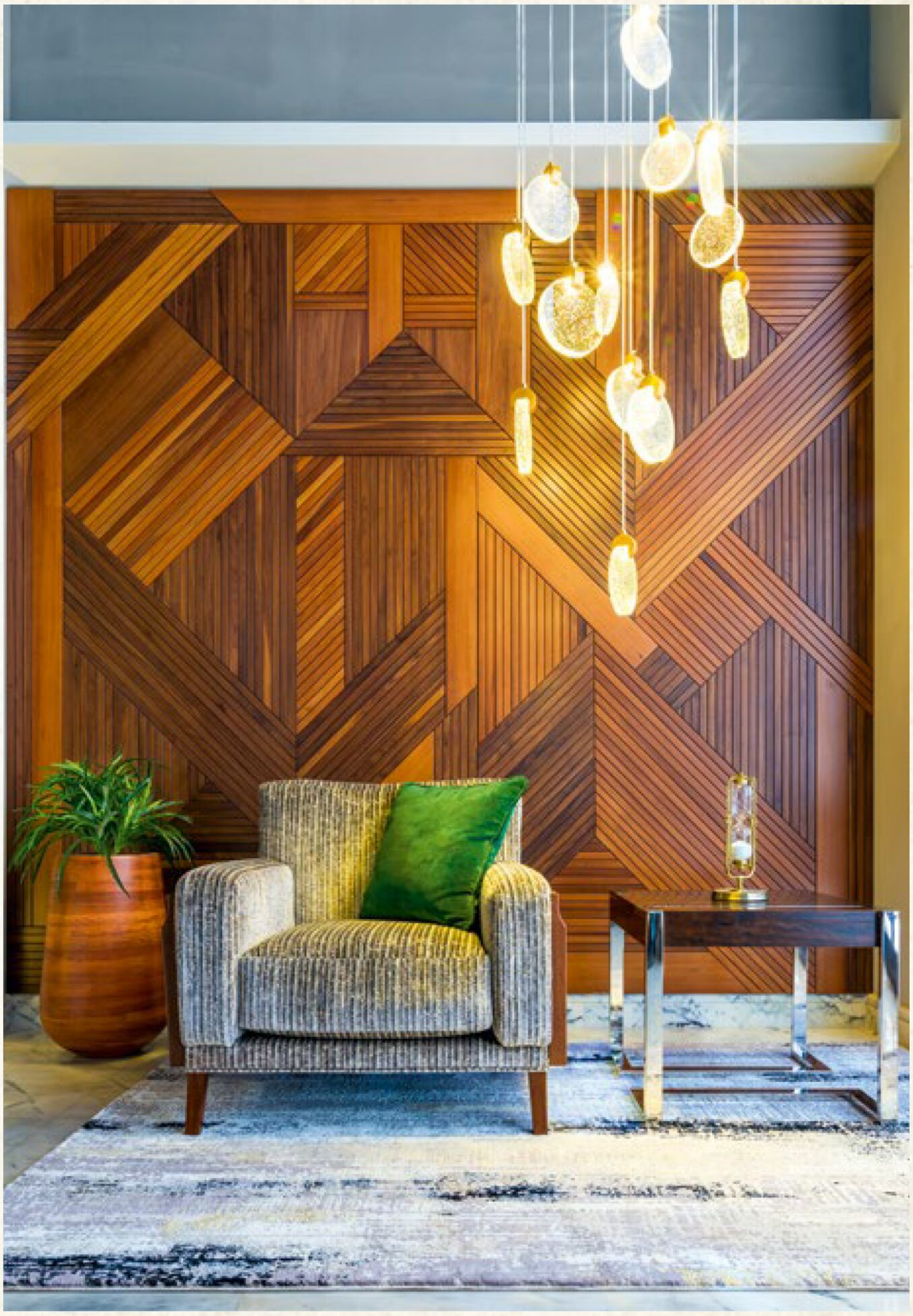
Welcome to the world of club rooms, where every aspect of hospitality is meticulously curated to cater to the discerning tastes of the most distinguished travellers.

A CLASS APART: THE ESSENCE OF CLUB ROOMS

Club rooms stand as a pinnacle of refinement within luxury hotels, embodying the epitome of sophistication and luxury. Unlike conventional accommodations, club rooms are meticulously designed to offer a heightened sense of exclusivity and comfort, setting them apart as sanctuaries for the privileged few. From lavish furnishings to bespoke amenities, every detail is crafted with precision to elevate the guest experience to unprecedented levels of indulgence.

EXCLUSIVE BENEFITS: A GLIMPSE INTO LUXURY

What sets club rooms apart are the exclusive privileges and benefits bestowed upon their esteemed occupants. From personalised concierge services to access to private lounges, guests are enveloped in a world of luxury where their every whim is catered to with utmost attention and care. Indulge in complimentary breakfast spreads, afternoon teas, and evening cocktails served in the serene ambience of the club lounge, or retreat to the privacy of your room to revel in panoramic views and bespoke amenities tailored to exceed your expectations.



FOSTERING RELATIONS: THE POWER OF CLUB LOUNGES FOR UHNIS

For Ultra High Net Worth Individuals (UHNIs), club lounges serve as more than just spaces of respite; they are hubs of connection and networking, where like-minded individuals converge to forge meaningful relationships amidst the lap of luxury. Within these exclusive enclaves, conversations flow effortlessly, ideas are exchanged, and alliances are formed, setting the stage for collaborations and partnerships that transcend the confines of the boardroom. Here, amidst the plush surroundings of the club lounge, UHNIs find a common ground to connect, engage, and cultivate relationships that extend far beyond the boundaries of their luxurious abodes.

Join us as we embark on a journey of indulgence and refinement, where luxury knows no bounds, and every moment is an experience to be cherished. Welcome to the epitome of hospitality; welcome to the world of club rooms at luxury hotels.

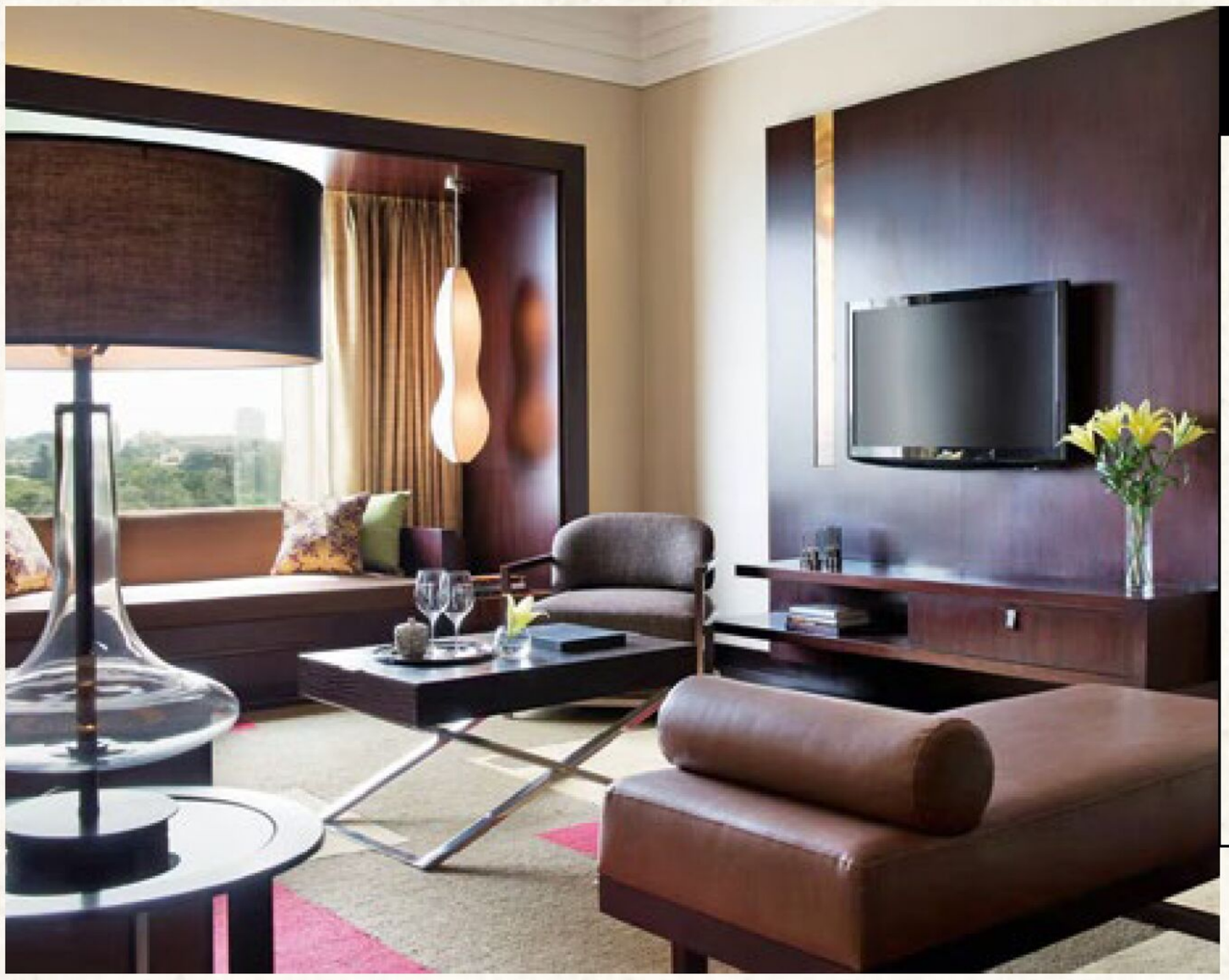
BENGALURU

THE RITZ-CARLTON BANGALORE

Experience the epitome of refinement at The Ritz-Carlton, Bangalore where select room and suite categories offer exclusive access to the prestigious Club Lounge, located on the private access floor. Revel in complimentary culinary delights throughout the day, including continental breakfasts, midday snacks, afternoon teas, hors d'oeuvres, desserts, and late-night treats, complemented by a curated selection of cocktails and non-alcoholic beverages. From 11am to 8pm, Club Lounge access guests can indulge in complimentary cocktail hours while soaking in the spectacular views of the city's alluring skyline. Enjoy the convenience of garment pressing services and access to the boardroom for up to two hours, complete with secretarial services as available. With personalised check-in and check-out services facilitated at The Club Lounge, the attentive Club Lounge Concierge can further elevate every aspect of a guest's stay with extraordinary service and sophistication. **ritzcarlton.com**

HILTON BANGALORE EMBASSY GOLFLINKS

Elevate your stay at Hilton Bangalore Embassy Golflinks with exclusive access to the Club Lounge through two distinct room and suite categories. Among these, the Two Bedroom Luxury Suite stands as a pinnacle of opulence, boasting panoramic golf views and a host of luxurious amenities. Indulge in the spaciousness of two bedrooms, a well-appointed living room, and a dining area, perfect for hosting guests. Enjoy modern comforts such as premium wifi, three 40-inch LED HDTVs, and sumptuous four-fixture bathrooms featuring separate rain shower cubicles and bathtubs. Additional luxuries include a powder room in the living area, alongside complimentary benefits like access to the Executive Lounge, 24-hour housekeeping, and a tailored pillow menu. **hilton.com**



JW MARRIOTT HOTEL
BENGALURU

Discover a realm of refined luxury at JW Marriott Hotel Bengaluru, where access to the Executive Lounge awaits guests across five distinct room and suite categories. Of particular note is the Executive Suite with exclusive access to the Executive Lounge, offering expansive accommodations spanning 81 sqm. Delight in the epitome of indulgence with opulent marble bathrooms, round-the-clock room service, and the added convenience of newspaper delivery upon request. The Executive Lounge, welcoming guests daily from 6am to midnight, provides an exclusive haven where patrons can unwind amidst tailored amenities. **marriott.com**

THE LEELA PALACE
BENGALURU

At The Leela Palace Bengaluru, amidst an array of room and suite selections offering access to the esteemed Royal Club, the Royal Club Room emerges as an exquisite choice for the discerning connoisseur. Situated on the hotel's elevated fifth floor, this enclave epitomises exclusivity, offering an opulent array of in-room luxuries and bespoke privileges. Guests can indulge in the rarified ambience of the Royal Club Lounge or the distinguished Billiard Room, alongside savouring other bespoke advantages such as a tailored check-in experience and secluded dining arrangements. The impeccable service of dedicated butlers ensures an unrivalled, tailor-made experience from arrival to departure. Partake in unparalleled access to the Royal Club, complete with complimentary privileges and exclusive indulgences such as high-tea and cocktail soirées. **theleela.com**

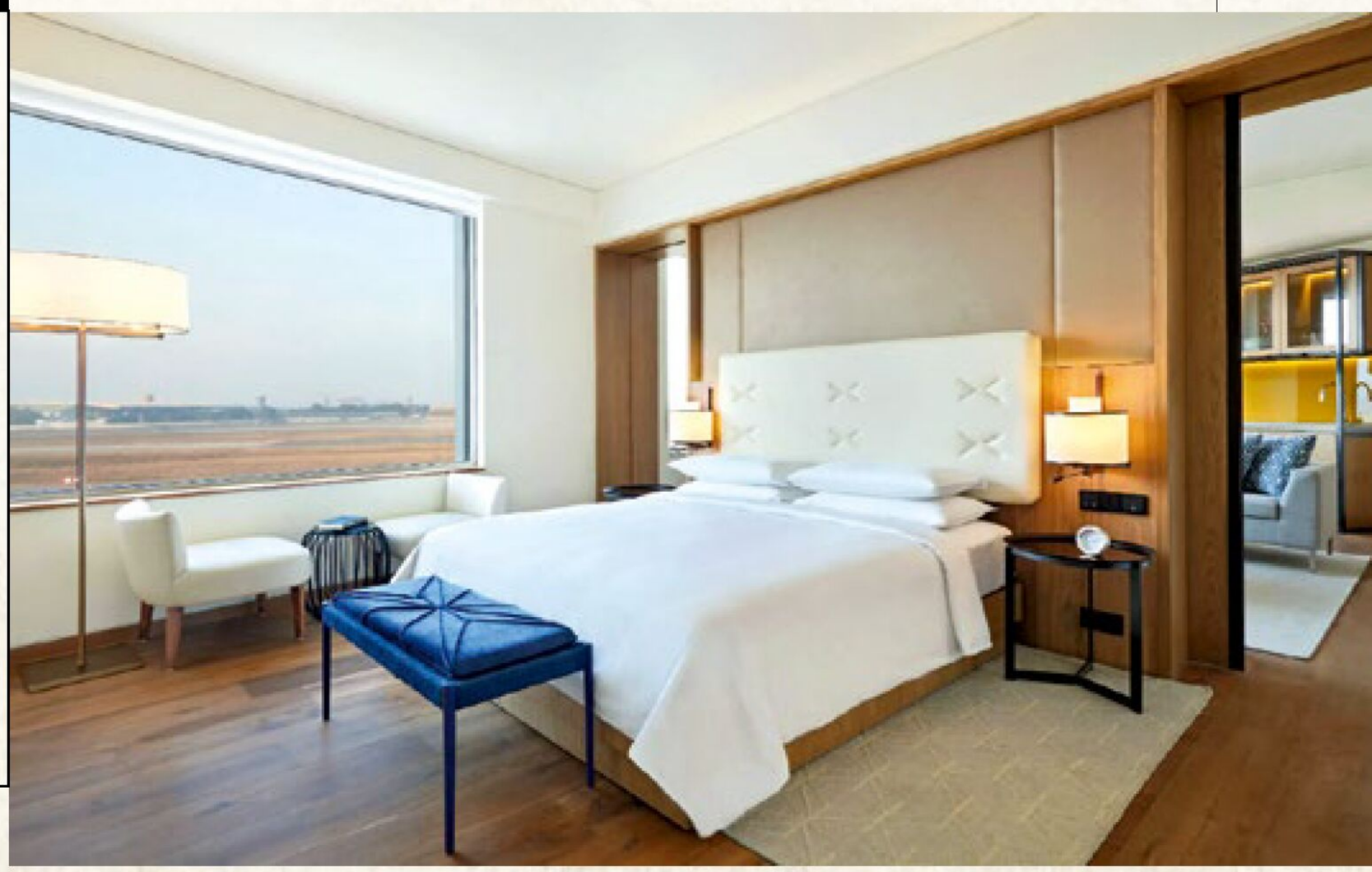
DELHI

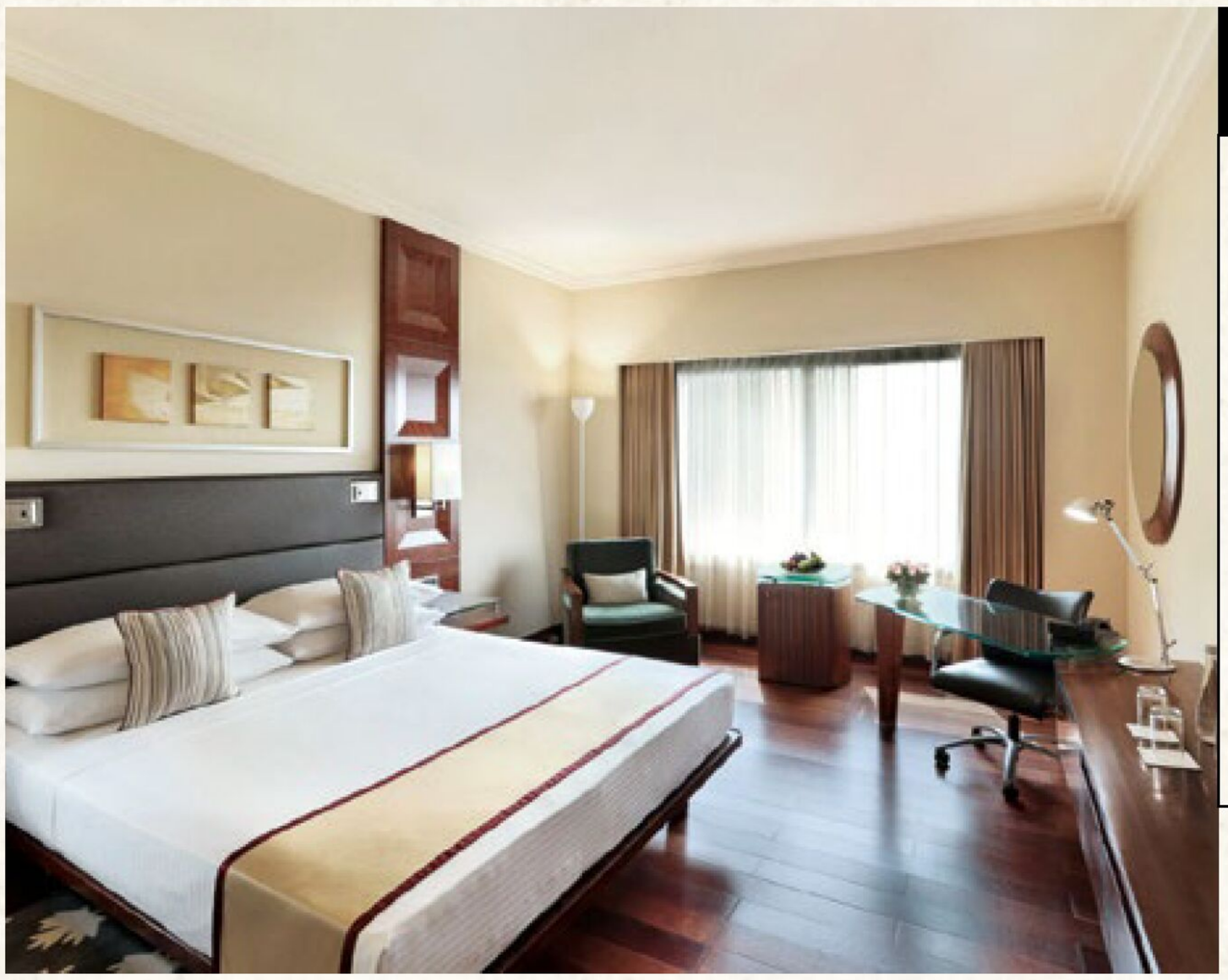
THE LEELA AMBIENCE GURUGRAM HOTEL & RESIDENCES

At The Leela Ambience Gurugram Hotel & Residences, discover an unparalleled level of luxury within the rooms and suites that provide access to the prestigious Royal Club. Among these, the Panorama Suite stands out as an ideal choice for both business and leisure travellers. Offering a stunning 180-degree view of the Rajokri Greens, this suite features a spacious living room, a comfortable bedroom, and a marble bathroom complete with a soaking tub and a separate rain shower cubicle. Experience the finer things in life, one indulgent detail at a time. Enjoy complimentary airport transfers and exclusive entry to the Royal Club Lounge, where one can enjoy a delectable daily breakfast and hi-tea. Additionally, indulge in cocktail hours at the Royal Club Lounge every day from 6 pm to 8 pm. Access to the Royal Club Lounge is granted to guests aged 18 years and above. **theleela.com**

ANDAZ **DELHI**

Embark on an unparalleled indulgent escapade with the distinguished Andaz View Suite at Andaz Delhi, celebrated for its panoramic vistas of the dynamic runway. This exclusive accommodation boasts a sprawling living expanse, a lavish king-size Hyatt Grand Bed, an expansive workspace, and a decadently appointed daybed for moments of serene reprieve. Revel in the complimentary daily buffet breakfasts served at the avant-garde culinary hub, AnnaMaya, and immerse yourself in entertainment on the state-of-the-art 55-inch flat-screen HDTV. One can elevate their evenings with bespoke social gatherings at the premier Business Lounge situated on the first floor, reserved exclusively from 6pm to 8pm. **hyatt.com**





HYATT REGENCY
DELHI

Business Traveller India favours the Hyatt King Room with Club Access at Hyatt Regency Delhi among its selection of rooms offering club privileges. This stunning room spans 27 sqm, boasting a king-sized bed and contemporary décor, creating an idyllic space for relaxation. Exclusive access to the Regency Club Lounge provides guests with added luxuries, including daily continental breakfasts. Delight in the other benefits of Regency Club Lounge access, featuring breakfast, evening happy hours from 6pm–8 pm, and a complimentary private one-hour meeting for up to eight guests (subject to availability) . **hyatt.com**

ITC MAURYA, A LUXURY COLLECTION HOTEL
NEW DELHI

Nestled within the prestigious confines of ITC Maurya, A Luxury Collection Hotel, New Delhi, the Towers Room emerges as a beacon of exclusivity among its distinguished counterparts. With a generous expanse of 40 sqm, this resplendent haven beckons discerning guests to luxuriate in its opulent embrace. Delight in the privilege of lounge access, available throughout the week from Sunday to Saturday, between the hours of 6pm and 8pm, granting entry to a secluded sanctuary on a private floor. Guests with access can immerse themselves in the refined ambiance as they indulge in complimentary libations and avail of essential business amenities should they require it. **itchotels.com**

HYDERABAD

THE WESTIN HYDERABAD MINDSPACE

Among the array of refined accommodations at this luxury property, the standout choice is undeniably the Luxury Suite with Executive Lounge access. This exquisite suite boasts a lavish king bed and a rejuvenating whirlpool master bath, offering a serene retreat for up to three guests. Beyond the opulent amenities, guests enjoy exclusive privileges including a seamless two-way airport transfer. Moreover, the Executive Club Lounge, meticulously crafted to cater to the discerning needs of business travellers, features a well-appointed board meeting room and a generously proportioned dining area. Here, guests can indulge in a peaceful breakfast or unwind after a productive day. **marriott.com**

NOVOTEL HYDERABAD CONVENTION CENTRE

Experience the tranquillity and sophistication of the Premier Lounge at Novotel Hyderabad Convention Centre, exclusively reserved for business guests and registered members. Guests can revel in the serene ambiance while overlooking the beautifully landscaped gardens and pool area. The lounge offers a host of exclusive benefits, including a one-way airport transfer, five mbps wifi access, workstation and printing facilities, evening cocktails from 6pm-8pm, express check-in, a 24-hour hotline service, and a curated selection of novels, magazines, and newspapers. Open daily from 6am to 10:30pm, the Premier Lounge provides an exclusive haven of relaxation and productivity. **accor.com**

TAJ KRISHNA
HYDERABAD

Experience unparalleled luxury with the Taj Club King Bed Room at Taj Krishna, Hyderabad, granting exclusive access to the prestigious Taj Club Lounge. Guests enjoy a range of privileges, including one-way airport transfer, seamless check-in and check-out, a refreshing welcome drink, daily continental breakfast, and evening cocktails in the refined atmosphere of the Taj Club Lounge. Additionally, guests benefit from complimentary use of a meeting room, two pieces of ironing per stay, and all-day service of hot and soft beverages. With the added convenience of an early 9am check-in and a late 5pm check-out (subject to availability), every moment at Taj Krishna promises unmatched elegance and comfort.
tajhotels.com

ITC KOHENUR, A LUXURY COLLECTION HOTEL,
HYDERABAD

Experience the pinnacle of luxury at ITC Kohenur, A Luxury Collection Hotel, Hyderabad, where the esteemed ITC One Room grants access to the Club Lounge. The happy hours at the lounge are from 6pm-8pm so, guests with access can indulge in an evening tipple. Immerse in seamless business services, available for a fee, ensuring optimal productivity amidst unparalleled comfort. Furthermore, guests can enjoy the convenience of the sophisticated lounge located on the lobby level, providing round-the-clock room service to cater to every whim, enveloping visitors in a world of opulence and sophistication.
itchotels.com

MUMBAI

JW MARRIOTT MUMBAI JUHU

Situated along the serene shores of Juhu Beach, JW Marriott Mumbai Juhu stands as a beacon of five-star luxury. Revel in the opulence of the Beach Suite, Ocean View, which grants access to the exclusive Executive Lounge. The suite offers a separate living room for added comfort and privacy, where the living area and bed are discreetly partitioned by a privacy wall. The Executive Lounge is open daily, this haven welcomes guests of all ages. **marriott.com**

SOFITEL MUMBAI BKC

The Opera Suite King, featuring Club Millésime Access, is highly recommended by Business Traveller India for travellers with a penchant for luxury at Sofitel Mumbai BKC. This luxurious accommodation package includes complimentary breakfast, hi-tea, cocktail hours, and a one-hour meeting room reservation, as well as convenient airport transfers. Positioned in the vibrant heart of Mumbai, this sophisticated sanctuary offers sweeping views and distinct living and sleeping quarters. Its elegant blend of chic French design and Indian influences, seen in traditional fabric motifs and custom artworks, creates a unique ambience. Located atop the hotel, the Club Millésime Lounge epitomises Sofitel's commitment to exceptional service and quality offerings, offering a serene retreat for work or relaxation with complimentary refreshments available all day. **all.accor.com**

THE WESTIN MUMBAI GARDEN CITY

Nestled in the vibrant heart of the city, The Westin Mumbai Garden City stands as a symbol of luxury, ideal for an indulgent staycation. Amongst the various luxurious rooms and suites, The Club Guest room, boasting Executive lounge access, offers a serene retreat with breathtaking city views from a high floor. Guests are treated to seamless room service available round the clock. Exclusive benefits include access to the Club lounge, operational every day from 6.30am-10pm, offering a private access floor, high-speed wifi, complimentary cocktails, non-alcoholic beverages, and an expanded a la carte menu. **marriott.com**

THE TAJ MAHAL PALACE, MUMBAI

The Taj Club Room Sea View King Bed at The Taj Mahal Palace, Mumbai epitomises opulence in every aspect. Situated on an elevated floor, this room offers sweeping vistas of the Arabian Sea, inviting guests to immerse themselves in its panoramic beauty. Revel in the comfort of heritage-inspired surroundings as you soak in the breathtaking scenery. Later, indulge in the exclusive privileges of the Taj Club experience by stepping into the Palace Lounge. Enjoy a range of benefits including a one-way airport transfer, daily buffet breakfast at the Sea Lounge or à la carte breakfast at Aquarius, all-day hot and soft beverage service, daily high tea, and cocktail service in the Palace Lounge. Additionally, guests benefit from the convenience of early check-in and late check-out (subject to availability), two pieces of ironing per stay, two-hour access to meeting rooms at the business centre, 24-hour in-room dining, and a dedicated butler on call for personalised service. **tajhotels.com** BTI

THE QATARI ALLURE

Exploring Doha's Premier Luxury Accommodations

WORDS KHURSHEED MISTRY

From the finest linens to bespoke furnishings, each element is selected with the utmost attention to detail to ensure a memorable stay.

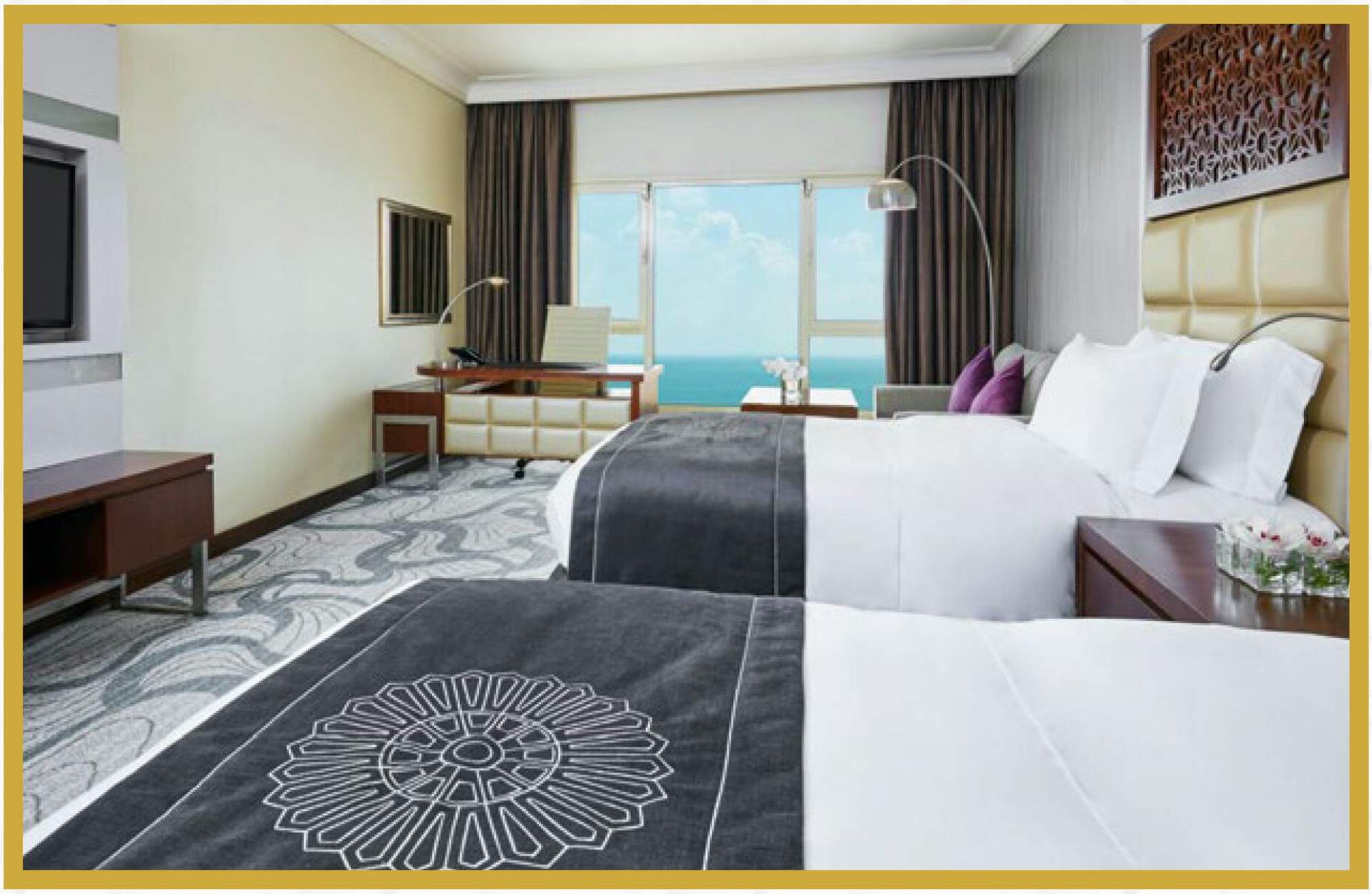
Nestled along the Arabian Gulf's azure shores, Doha, Qatar's capital beckons visitors with its fusion of modernity and tradition. Its skyline is punctuated by towering skyscrapers and adorned with architectural marvels, making it a vibrant metropolis where ancient heritage seamlessly blends with contemporary innovation.

Doha's luxury hospitality scene epitomises elegance and extravagance, offering discerning travellers an unparalleled experience of opulence and refinement. At the heart of this scene are the city's premium rooms and suites, meticulously designed to exceed even the most discerning guest's expectations.

Immediately enveloped in sophistication and luxury, every detail has been carefully curated to create a haven of comfort and indulgence. From the finest linens to bespoke furnishings, each element is selected with the utmost attention to detail to ensure a memorable stay. However, not just the aesthetics set these rooms and suites apart, they also boast modern amenities and personalised services to cater to every whim and desire. Whether a private butler or state-of-the-art technology to stay connected, Doha's luxury accommodations have you covered.

Many of these premium rooms and suites offer breathtaking vistas of the city skyline or the sparkling hues of the Arabian Gulf, providing the perfect backdrop for a truly unforgettable stay. In Doha's luxury hospitality scene, premium rooms and suites are more than just places offering restful sleep—they're an experience in and of themselves, promising a level of comfort, luxury, and service that is second to none.

Business Traveller India explores the vibrancy of Doha's luxury hospitality, where every moment is an opportunity for discovery and delight long after the journey ends!



INTERCONTINENTAL DOHA BEACH AND SPA

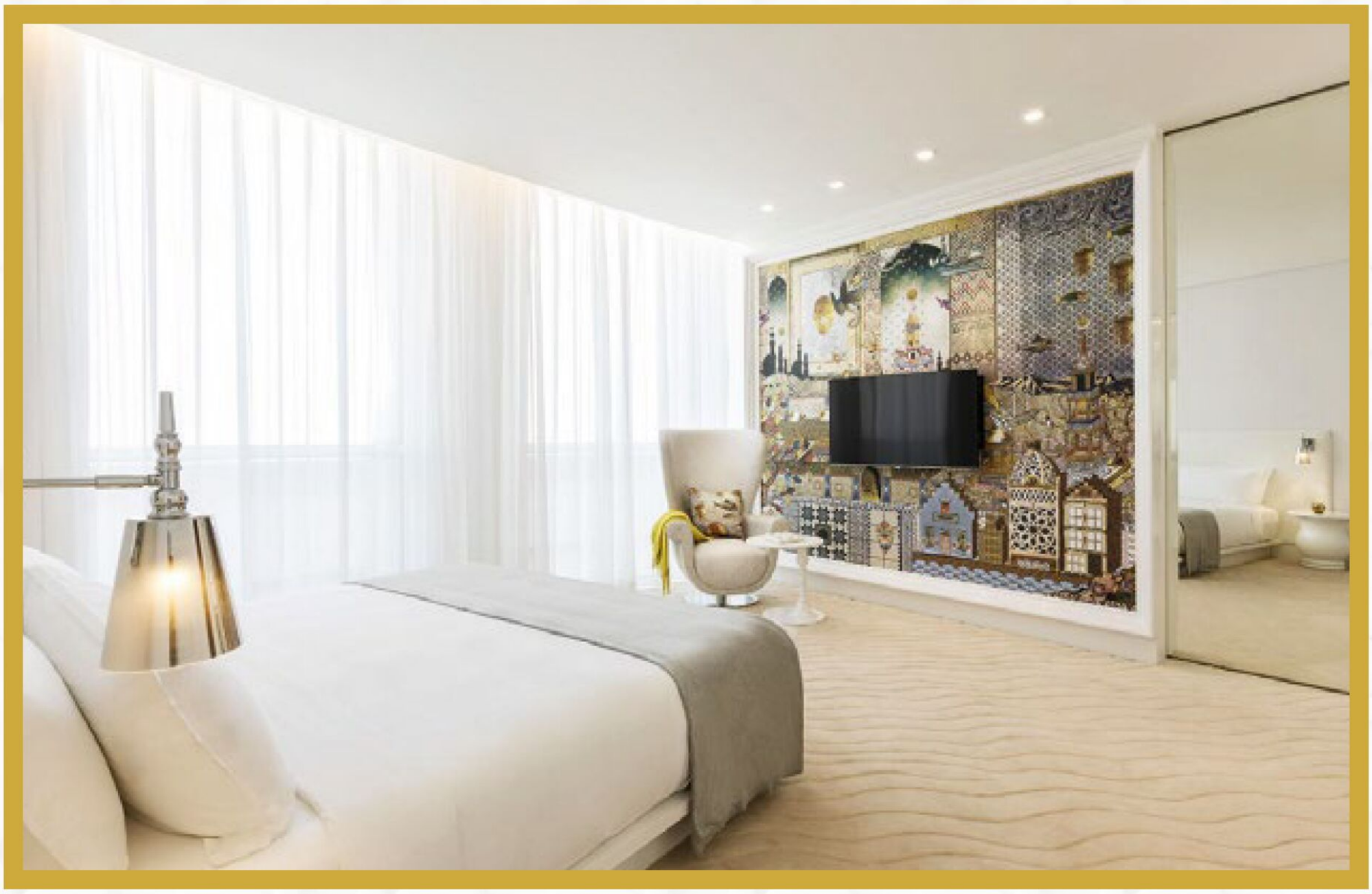
Set amidst lush landscaped gardens along Doha's expansive shoreline, Intercontinental Doha Beach and Spa offers a serene retreat just moments away from key destinations such as Lusail, downtown Doha, the Doha Exhibition and Convention Centre, City Centre Mall, and Doha Golf Club.

The furnished rooms and suites, seamlessly blend luxury with modernity enriched with an Arabic twist. Each space is carefully designed to evoke opulence, inviting guests to unwind and relax. Discover a world of convenience and connectivity with a 40-inch LED TV and smart connectivity options, ensuring entertainment and productivity. Stay connected with complimentary wifi internet access. Spa-like bathrooms offer a sanctuary for rejuvenation, boasting premium fixtures and amenities that elevate the bathing experience. For those seeking an elevated experience, exclusive access to the Club Intercontinental Lounge awaits guests staying in one of the Club rooms and suites. **ihg.com**

JW MARRIOTT MARQUIS CITY CENTRE DOHA

Experience unrivalled luxury at JW Marriott Marquis City Centre Doha, an esteemed five-star hotel seamlessly connected to key destinations in the dynamic West Bay area, Hamad International Airport, and the bustling downtown business district. Here, discover a perfect fusion of premium business amenities and enriching personal experiences that redefine hospitality standards. With easy access to the city's main attractions and City Centre Mall Doha, every moment of the stay is filled with possibility.

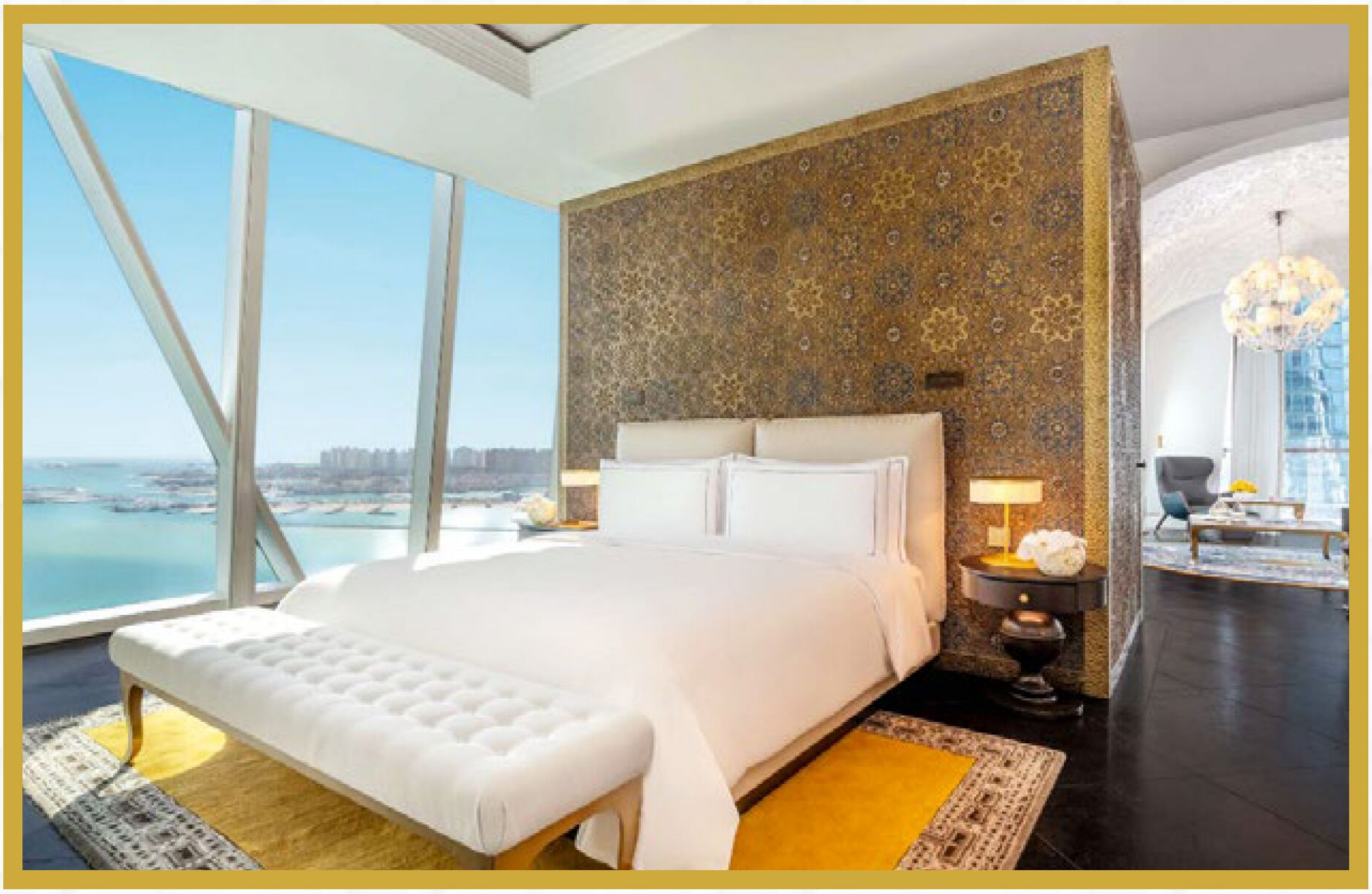
From the moment one enters, they experience commitment to service excellence in modern, luxurious suites and hotel apartments. Each space is appointed to offer exceptional accommodation, providing a sanctuary of comfort and elegance. Elevate the experience with one of the 80 suites boasting sweeping city views, designed to ensure utmost relaxation. Enjoy the privilege of exclusive access to the executive lounge, along with a host of modern amenities crafted to surpass every expectation. **marriott.com**



MONDRIAN DOHA

Mondrian Doha is an oasis of lavish indulgence, casting a radiant glow of contemporary flair and unparalleled sophistication over Doha's cityscape. Drawing inspiration from the transatlantic allure of the original Mondrian in Los Angeles, Mondrian Doha infuses the West Bay neighbourhood with the pulsating energy, effortless cool, and a vibrant California vibe that define its namesake.

Renowned designer Marcel Wanders masterfully envisioned the hotel as a sanctuary of indulgence and imagination, paying homage to the timeless charisma of local traditions and folklore. With a nod to the enchanting tales of the Arabian Nights, Mondrian Doha's guest rooms and suites are thoughtfully curated to weave a modern design narrative, seamlessly blending contemporary elegance with the mystique of ancient lore. This architectural marvel stands as a beacon of cultural fusion, celebrating the harmonious convergence of old-world charm and progressive innovation capturing the essence of both past and present. **ennismore.com**



RAFFLES DOHA

Raffles Doha a luxurious hotel in the iconic Katara Towers, was unveiled in 2022. The hotel's 132 suites offer unparalleled luxury, and its prime location on the dynamic waterfront is close to various attractions and a lively entertainment hub.

The hotel redefines the legendary Raffles experience, offering exceptional amenities and services that elevate guests' stays to a new level of sophistication.

The luxurious suites offer personal ambience, panoramic city views, lavish amenities, and cutting-edge technology. Guests can enjoy a spacious bedroom, living and dining areas, a walk-in wardrobe, an indulgent shower, and a deep soaking tub among other luxuries. They can also access a state-of-the-art room management and multisensory system via an in-suite tablet, a personalised private bar, and an elevated dining experience.

A dedicated butler attends to guests' preferences beforehand, from the selections for the private bar to the accoutrements in the closets, every detail is designed to perfection. **raffles.com**

THE RITZ-CARLTON, DOHA

The Ritz-Carlton, Doha a secluded sanctuary surpasses the ordinary and embarks on an extraordinary journey, with a stay that transcends mere accommodation, unfolding cherished moments against the Gulf's scintillating waters. This exceptional city resort is the perfect gateway to explore the wonders of the Arabian Peninsula. The Ritz-Carlton, Doha redefines opulence with matchless amenities that set the standard for an inspired stay, infused with unforgettable experiences.

Refurbished and radiating a welcoming residential ambience, guest rooms and suites elevate understated, contemporary decor with luxurious touches. Each room offers access to outdoor spaces boasting panoramic vistas of the city or sea, while lavish suites boast expansive living areas and floor-to-ceiling windows that flood the space with natural light. Four Grand Amiri Suites epitomise luxury and showcase the hotel's commitment to innovation, featuring cutting-edge technologies, adaptable layouts, and bespoke design elements crafted by renowned local artists. **ritzcarlton.com**

THE ST. REGIS DOHA

The St. Regis Doha is a beacon of luxury, nestled along the pristine shores of the West Bay near the Diplomatic District in Qatar's cosmopolitan capital. With its privileged location bordering the Arabian Gulf, this five-star beach hotel offers a breathtaking panorama of rolling dunes, ancient architectural marvels, and the picturesque Pearl Island, creating a mystical backdrop.

Every detail at The St. Regis Doha reflects a commitment to unmatched elegance and sophistication. All 335 luxurious rooms and suites showcase bespoke Arabian-inspired décor, seamlessly blended with cutting-edge technology and breathtaking sea views. Embodying the essence of refined living, the accommodations are designed to exceed expectations offering a harmonious fusion of bespoke service and contemporary elegance. Each room and suite is a sanctuary of indulgence. For those seeking an elevated experience, select suites and second-floor guest rooms feature private sun-protected terraces, allowing guests to bask in the warmth of the Doha sun in absolute comfort and seclusion. **marriott.com** BTI

NAVIGATING THE WINGS OF CHANGE

Trends reshaping the Aviation industry

WORDS KHURSHEED MISTRY

The aviation industry, renowned for its pioneering innovations, is constantly facing a whirlwind of transformation and evolution. Adaptation is now the litmus test for success and those embracing change are poised to thrive, while others risk obsolescence. Key trends like technology integration, sustainability, safety protocols, customer-centric approaches, strategic collaborations and diverse workforce recruitment redefine the industry landscape. Embracing these trends ensures resilience, growth and relevance in an ever-evolving aviation ecosystem.

In this feature, Business Traveller India explores the multifaceted trends shaping this industry and offers insights into how aviation companies can not only adjust but also thrive in this ever-changing environment.

Health Passport
COVID-19 Vaccinated
Status IMMUNE

TECHNOLOGY AND AUTOMATION

Currently, the airline sector is inundated with untapped data, which remains insignificant without suitable technology and automation. Aviation stakeholders can convert crucial operational elements into measurable data through the skilful utilisation of big data analytics and artificial intelligence. This enables a comprehensive analysis and yields valuable insights that inform strategic decision-making across various facets of the industry.

ARTIFICIAL INTELLIGENCE

The aviation industry harnesses AI to enhance diverse aspects from maintenance scheduling to weather comprehension and operational impact assessment. By processing vast data, AI employs predictive machine learning models like supervised and unsupervised learning, enabling informed and data-driven decision-making. Despite current AI applications in aviation, its full potential is yet to be realised. Future innovations are expected, leveraging generative AI, which utilises machine learning and deep neural networks to produce outputs not predefined by humans. As aviation industry members delve deeper into these capabilities, ingenious applications will continue to emerge, shaping the industry's trajectory in the years ahead.

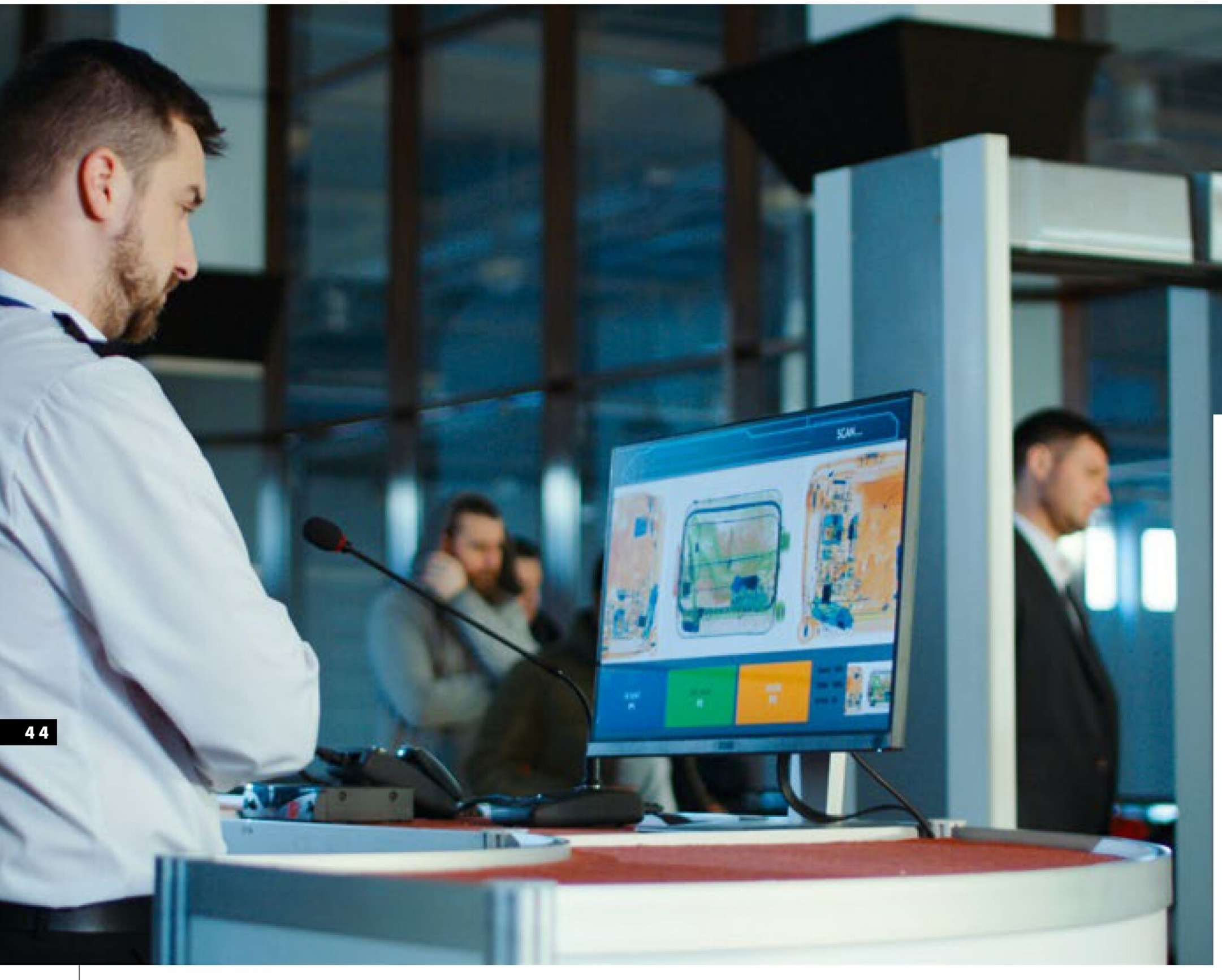
SUSTAINABILITY

Aviation, a notably challenging industry, continues to experience a concerning surge in greenhouse gas emissions, exacerbating real and looming threats of climate change. Urgent measures are not only imperative but also need of the hour to curb this trend and mitigate environmental impact. Proposed initiatives include enhancing aircraft efficiency by introducing and developing fuel-efficient aircraft, retiring outdated models, investing in new fleets with smart technology, optimising flight routes, producing Sustainable Aviation Fuels, refining airport operations, engaging in global climate initiatives, enacting domestic policies to meet emission targets, and fostering research on aviation's climate impact. These ongoing initiatives will continue to be an integral trend for the aviation industry in the approaching years. The multifaceted efforts underscore the industry's commitment to combatting climate change and transitioning towards a greener, more sustainable future.

The multifaceted efforts underscore the industry's commitment to combatting climate change

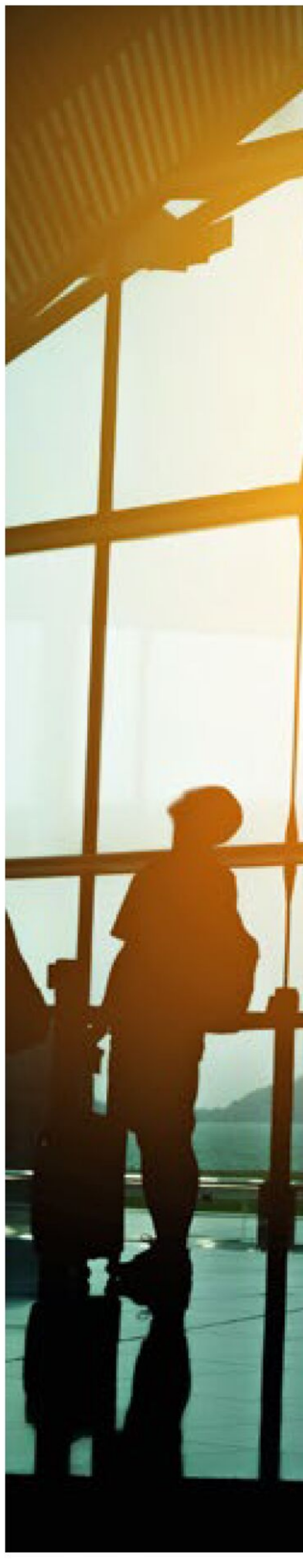
SAFETY

Over time, safety paradigms have transitioned from reactive responses triggered by incidents and accidents to proactive strategies incorporating mechanical, technological enhancements, and human factors considerations. This evolution has culminated in a predictive approach featuring Safety Management System (SMS) implementations, a formal framework for managing as well as curbing safety risks and validating risk control efficacy. Risk management underpins this approach, entailing hazard identifications and risk mitigations informed by a deep understanding of organisational systems and operational contexts. While predictive strategies remain relatively new and lack universal regulation across aviation service providers, their ongoing development holds promise for future evolution and refinement.



SECURITY

With global conflicts escalating and tensions surging, the aviation sector faces heightened security challenges. Vigilance in monitoring and assessment of security risks is paramount, as both domestic and international threats loom large. Security measures have evolved alongside safety protocols, demanding proactive strategies from aviation firms. As the landscape evolves, a forward-looking, proactive and predictive stance is essential to effectively mitigate security risks in the future.



CUSTOMER FOCUS

The aviation sector currently lags in providing a streamlined and personalised customer experience compared to the retail and media industries. While existing customer data in aviation primarily revolves around flight information, future efforts should aim at a unified view of each customer across all internal systems and platforms. This holistic approach enables aviation industry stakeholders to utilise customer data for tailored offers, revenue generation and delivering enhanced experiences before, during, and post-flight. Advancements in loyalty programs could transform them into lifestyle membership clubs, offering personalised services, recognition, and aspirational rewards beyond travel. Given the industry's fragmented brand loyalty landscape, it is crucial to foster sharing industry-wide partnerships for customer data. Collaboration among industry stakeholders, including regulators, airports, and airlines, is essential to creating a more comprehensive and customer-centric flying experience.

While existing customer data in aviation primarily revolves around flight information, future efforts should aim at a unified view of each customer

ALLIANCES AND PARTNERSHIPS

The exchange of quantifiable data among aviation industry stakeholders holds promise for enhancing decision-making processes, benefiting both travellers and airlines. Despite recent uncertainties surrounding global alliances, they are expected to persist, albeit with potential membership fluctuations due to mergers, joint ventures, or other factors. Regardless, global alliances should prioritise delivering a seamless experience for travellers with multi-carrier itineraries within the alliance. However, the integration of new equipment and technologies entails substantial upfront investments and lengthy lead times. Furthermore, substantial modifications to core designs of major aircraft components necessitate years of development, testing, and implementation. Hence, collaborative efforts among aviation industry partners are essential to expedite the advancement of aircraft and engine technologies, facilitating reductions in fuel consumption and greenhouse gas emissions beyond the capabilities of individual airlines. Such concerted actions are imperative for the industry to meet its goals effectively.

Hence, collaborative efforts among aviation industry partners are essential to expedite the advancement of aircraft and engine technologies

DIVERSITY AND RECRUITMENT

The aviation industry is currently experiencing several challenges and obstacles such as an ageing labour group, high turnover rates, and competition for a workforce capable of handling new and emerging equipment and technologies. The rise of advanced analytics and the increasing digitisation of core aviation industry functions will significantly affect how the aviation industry manages to effectively retain competitive talent in the future. In turn, as the aviation industry looks for ways to attract new talent, they must rethink their recruiting strategies, employee value propositions, and even office locations to become more attractive places to work. Furthermore, workforce recruitment with diversity at the helm will also be essential to the industry's scope for talent search and will create a conducive, inclusive and healthy work environment. From pilots and ground handlers to senior managers and other positions in the aviation industry, a diverse workforce will provide companies with a competitive edge.

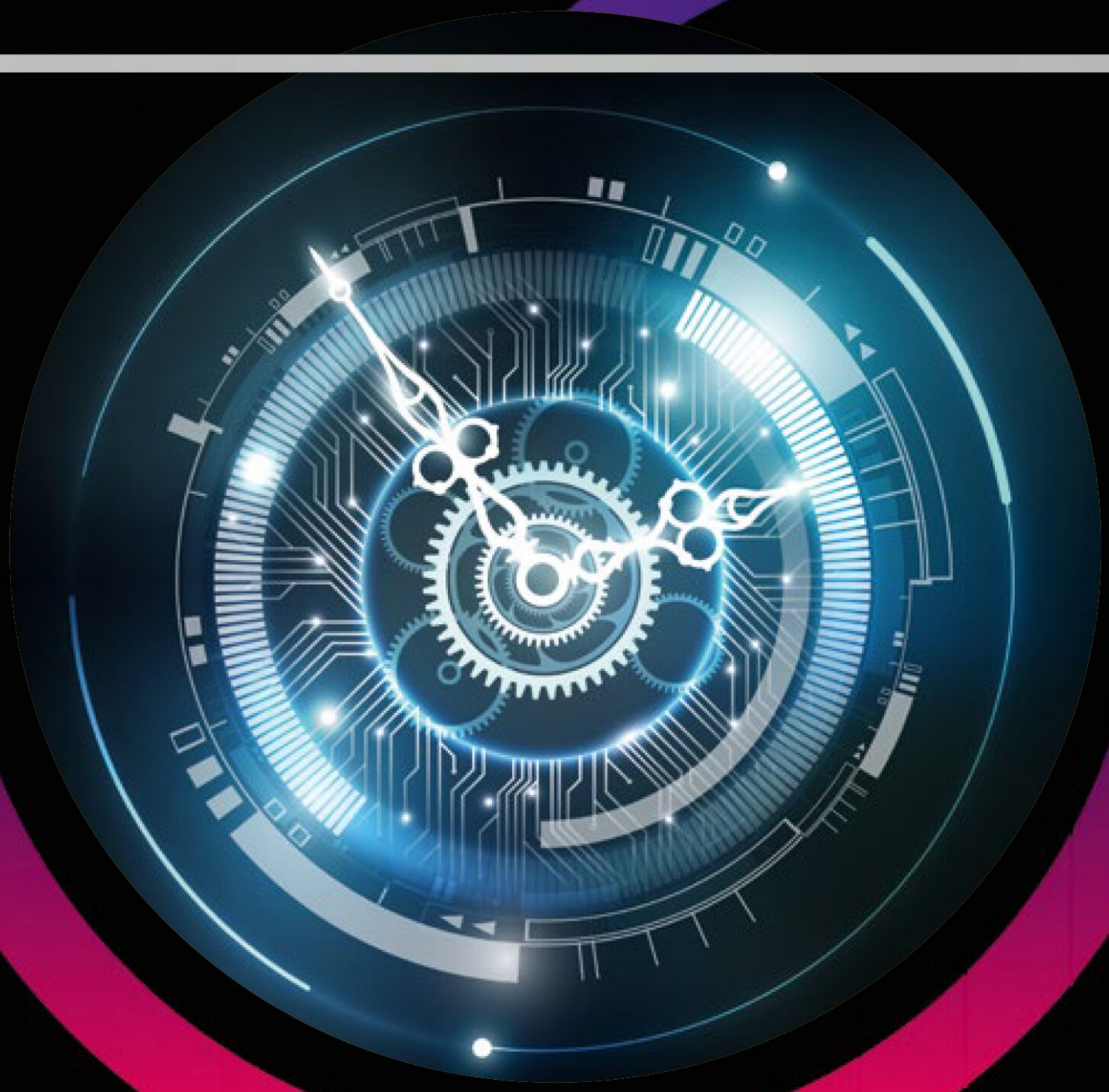
The challenge for the aviation industry is not merely to respond to its current operating environment, but to anticipate what is coming, address it and be in a position to emerge victorious in the future. Moving forward, the airline industry could expect the next several years to be challenging and fraught due to the continuously changing environment and landscapes. Therefore, aviation trends must be seriously considered to maintain a competitive advantage. BTI

ELEGANCE UNWOUND

Amidst the symphony of precision engineering and timeless design, luxury watches unravel tales of sophistication and opulence on every dial. Here is Business Traveller India's curation of some of the most luxuriously unique time-pieces.

WORDS ANITHYA BALACHANDRAN

In the realm of haute horology, where craftsmanship meets innovation, luxury watches transcend mere timekeeping devices to become statements of style, ingenuity, and heritage. From storeyed workshops of centuries-old maisons to the avant-garde ateliers pushing the boundaries of design, each timepiece is a testament to human creativity and mastery. Enter a world where time is not just measured but celebrated—a world where every tick and tock whispers a tale of craftsmanship and excellence. In this exploration of unique watches from luxury brands, we embark on a journey through a design-driven path woven with threads of tradition, innovation, and imagination.



These watches are more than accessories; they are expressions of individuality, symbols of status, and reminders of the fleeting nature of time itself. From complications that defy the laws of physics to artistic dials that evoke emotion and wonder, each watch tells a story as unique as the wearer who adorns it.

Join us as we delve into the intricate world of luxury timepieces, where every tick is a brushstroke on the canvas of time, and where the art of watchmaking transcends the ordinary to become extraordinary.

JACOB & CO

ASTRONOMIA SOLAR CONSTELLATIONS PLANETS AND YELLOW STONE

Jacob Arabo's profound fascination with celestial phenomena and space exploration culminated in the inception of the Astronomia Solar Constellations, an extraordinary timepiece concept unveiled in 2014. Evoking the essence of an astronomer's observatory, its meticulously crafted case features a vast sapphire dome encased within a streamlined gold frame, offering a mesmerising glimpse into the celestial expanse. At its core lies a vibrant sun, surrounded by a rotating satellite adorned with three exquisitely cut gemstone planets, each representing symbolic stellar entities. Powered by the intricate Caliber JCAM19, this masterpiece of horology orchestrates a symphony of movement, with four satellites rotating on both individual and central axes. Complications such as a double-axis tourbillon, an Earth globe, and gemstone planets in perpetual motion encapsulate the essence of planetary dynamics, elevating the Astronomia Solar Constellations to the pinnacle of astronomical-inspired craftsmanship. **jacobandco.com**

TRUE ROUND SECRET

For connoisseurs seeking an unconventional allure in cooler hues, Rado presents the True Round Secret, boasting an alluring petrol dial of intense depth. Enhanced by the luminous sheen of plasma high-tech ceramic, this rendition exudes an enigmatic coolness and bewitching allure. Driven by an automatic movement with an impressive 80-hour power reserve, its slim profile of 10.4mm houses a timepiece capable of withstanding depths up to 50 metres, marrying style with substance in an exquisite fusion of design and functionality. **rado.com**

PANERAI

SUBMERSIBLE TOURBILLON GMT LUNA ROSSA EXPERIENCE EDITION

Introducing a pinnacle of horological craftsmanship, the hand-wound mechanical P.2015/T calibre, boasts a slender profile of 7.88mm and a generous power reserve of four days, courtesy of its dual barrels. This meticulously engineered timepiece comprises 256 components, including a Glucydur balance oscillating at 28,800 vibrations per hour, ensuring unparalleled accuracy. Enhanced by a sophisticated Incabloc anti-shock device, it epitomises durability and reliability. Encased within a Titanium DLC housing, featuring an anti-clockwise rotating bezel with graduated scale and numerals, this watch exudes both sophistication and functionality, with a water resistance of up to 300 metres, promising performance in any environment. **panerai.com**

VIANNEY HALTER

DEEP SPACE TOURBILLON

Drawing inspiration from his lifelong fascination with space exploration, Vianney Halter embarked on a journey to bring his imaginative universe to life. Cultivated by a childhood immersed in science publications, science fiction novels, and space-themed media, he envisioned a remarkable timekeeping device that transcended conventional boundaries. In 2013, Halter unveiled his masterpiece, the Deep Space Tourbillon, a four-dimensional representation of the universe. At its heart lies a monumental central three-axis tourbillon, encircled by a display of time. Delicately curved blued titanium hands extend from the watch's periphery, gracefully hovering above the tourbillon and solid engraved silver ring dial. Encased within a 40.6mm sapphire dome, the tourbillon's intricate details are showcased in exquisite detail. With rotation periods of 40 seconds, six minutes, and 30 minutes, the tourbillon's awe-inspiring dance unveils new perspectives into the depths of its complex mechanism, perpetuating a timeless spectacle of innovation and artistry. **vianney-halter.com**

CARTIER

MECHANICAL LEGENDS CRASH SKELETON WATCH

A symphony of elegance and ingenuity, the Mechanical Legends Crash Skeleton watch is a testament to craftsmanship, fashioned from opulent 18K rose gold and measuring 28.15 mm x 45.32 mm. Within its confines lies the sophisticated Manufacture manual winding mechanical movement, calibre 9618 MC, a marvel comprising 138 meticulously crafted components, including 21 jewels. Tailored to complement the unique contours of the Crash case, the movement measures 38.5 mm x 21.2 mm, with a slender profile of 5.06 mm. Its precision is upheld by a balance oscillating at 28,800 vibrations per hour and a notable power reserve of approximately 3 days. Adorning its visage are blued-steel sword-shaped hands and skeletonised bridges forming Roman numerals, lending an air of timeless allure. Adding a touch of sophistication, the beaded 18K rose gold crown is adorned with an enchanting blue sapphire cabochon. Completing the ensemble, a grey alligator skin strap and 18K rose gold double adjustable folding buckle offer both comfort and refinement. With a mineral crystal and sapphire case back, and water resistance up to approximately 30 metres, this masterpiece embodies the fusion of artistry and enduring allure, destined to enthral aficionados. **cartier.com**

LOUIS MOINET

ASTRONEF TECHNO

Innovative and boldly expressive, Astronef Techno redefines timekeeping by seamlessly blending revolutionary mechanics with premium materials. This exceptional timepiece features a silicon wafer adorned with intricate microelectronic circuits, harmoniously integrated with a groundbreaking double satellite tourbillon, presenting a visual spectacle like no other. Continuing the legacy of its namesake, Louis Moinet, this masterpiece propels watchmaking into the future with unparalleled creativity and ingenuity. The dual satellite tourbillons gracefully orbit the dial, intersecting 18 times per hour, each rotation taking precisely three minutes and 20 seconds. Evoking a modern aesthetic, the dial captivates with its dynamic play of light transforming every movement into a dazzling kaleidoscope of reflections, elevating this mechanical marvel into an enchanting visual journey.
louismoinet.com BTI

OUT OF OFFICE

A round up of London's top spots for remote workers

WORDS HANNAH BRANDLER

Members clubs and co-working spaces are increasingly on the rise, particularly after the pandemic encouraged people to adopt more flexible hours and locations. Such venues provide a range of work and leisure opportunities that better fit the modern era of remote and hybrid working, but it's worth doing your research to find the right one.

We spent the day at four different venues in London to get a taste of what's on offer. Whether you're looking for a space to collaborate, entertain clients, connect with like-minded people, or simply want a fantastically floral backdrop for Zoom calls – there's a space for you.

BEST FOR: Hot-desking

25EP, BELGRAVIA

In a nutshell: Flex by Grosvenor operates six flexible workspaces in Mayfair and Belgravia, including this three-floor venue named after its address at 25 Eccleston Place. Open 24/7, the venue offers a combination of open-plan seating and glass-walled private offices, which can accommodate from two to 40 people. Additionally, there are lounge areas, colourful break-out spaces, nine phone booths and design features such as exposed brickwork, an industrial ceiling and pops of purple and teal. Kitchens are well-equipped with large fridges, microwaves and dishwashers for those bringing a packed lunch.

Location: In Belgravia, a seven-minute walk from Victoria tube station. 25EP is part of Eccleston Yards, a courtyard with shops, restaurants and wellness facilities – ideal for business lunches or some R&R.

Perks: It's dog-friendly, has shower facilities, bike storage, a concierge, complimentary hot drinks, and social events.

Meeting rooms: Seven, with capacity from three to 70 people, as well as a 60-person auditorium.

PACKAGES

Hot desk: This rolling monthly contract provides 24/7 access to well-equipped desks, complete with USB and plug sockets and beautiful planters. Individuals get 35 hours usage per month and free printing up to 200 pages per month. £249 per month.

Permanent desk: Individuals get a dedicated desk and private locker, 24/7 access, 15 hours of complimentary meeting room use, a registered business address so they can receive post, and free printing up to 400 pages per month. £699 + VAT per month.

Private office: Companies get a lockable 24/7 private office for employees, a registered business address, and free printing up to 400 pages per month. POA.

flexbygrosvenor.com/locations/25ep

BEST FOR: A coveted postcode

12 HAY HILL, MAYFAIR

In a nutshell: Entrepreneurs can operate their business from this six-storey building in the heart of Mayfair,

all the while entertaining high-net-worth clients at the club's all-day restaurant, subterranean bar or suntrap roof terrace. Members span a range of industries but are largely investors, advisors or entrepreneurs running businesses at scale, with the site used for "clubworking" – a fancy word for co-working. The club has shared workspaces, a dedicated phone booth, storage safes, a quiet room with 12 desks, three floors of fully serviced offices, and social areas.
Location: On the namesake road in Mayfair, just around the corner from Berkeley Square and a five-minute walk from Green Park tube station.
Meeting rooms: Nine, with capacity from four to 18 people. These are fully equipped with video conferencing, wireless AV facilities and flip charts, and can also be hired for private dining.
Perks: It can be used as your registered business address, there's a complimentary concierge service, and events include masterclasses and business-focused talks.
PACKAGES (Rates start from £2,040 per year. Corporate rates available for teams of 3+ employees. POA)
Club: Designed for overseas travellers or out-of-towners, with 20 visits per annum.
Business: Best for those in need of a meeting space, a base for their operations one day a week or a space to meet clients, with 48 visits per annum.
Premier: Unlimited visits to work throughout the week and entertain clients.
Evening: Unlimited visits, with access to the bar and restaurant after 5pm and invitations to member events.
12hayhill.com

BEST FOR: Networking

HOME GROWN, MARYLEBONE

In a nutshell: You may have heard of elite members club Home House, but its sister venue is designed more for start-ups, entrepreneurs, founders and investors looking to scale up their business. This business club provides access to a network of investors and trusted industry experts, while its event series includes pitching events, workshops, dinners and debates. Much like Home House, interiors dazzle in rich tapestries, plush furnishings, original fireplaces and decorative wallpapers, with opportunities to work and dine in the various lounges. Take a full lunch hour at the excellent modern British restaurant, which serves locally sourced, fine dining-style food, or work while you type at the more casual, co-working-style Study Café.
Location: Home Grown is housed in a six-storey Georgian townhouse in Marylebone, a seven-minute walk from Marble Arch tube station.
Meeting rooms: The club has a flamboyant salon with capacity for 15 people, plus two boardrooms which double as ping pong arenas – ideal for teambuilding or friendly competition for up to 20 people. There are also three private dining spaces, catering for 10 to 80 guests seated.
Perks: It's dog-friendly, has an aptly named (and very well-stocked) Unicorn Bar which hosts socials and live →

OPPOSITE PAGE: Glass-walled offices and purple pops of colour at 25EP
FROM TOP: 12 Hay Hill's interiors and jazzy bar; the sumptuous salon at Home Grown

Marylebone's Home Grown provides access to a network of investors and industry experts

MATHIAS FALCONE; NEIL KENYON

music nights, plus 35 bedrooms (rates from £100 per night), with categories fittingly named 'equity', 'angel' and 'venture'.

PACKAGES (all include £399 joining fee)

Full membership: Full access to the club. £2,000 p/a (or £3,250 for additional access to Home House).

Homecoming membership: Limited to 20 visits per year. £1,000 p/a.

Home Grown local: This membership is by invitation only and includes full access on weekends and bank holidays, plus access after 6pm on weekdays. POA + £150 joining fee.

Note: There are preferential rates for three or more individuals from the same business.

homegrownclub.co.uk

BEST FOR: Creativity and sustainability

SECOND HOME, VARIOUS LOCATIONS

In a nutshell: As the name suggests, this club is designed to be your home away from home – the one where you're at your most productive and social. Second Home is B Corp Certified, converting existing buildings into its vibrant sites and using recycled furnishings and 100 per cent renewable energy for its operations – hence the beautiful biophilic interiors and lashings of natural light, which provide an indoor-outdoor feel. You can either hot desk or hire an office, while further amenities include fibre-optic broadband, free organic tea and coffee, an on-site cafe, phone booths and comfy breakout spaces.

Location: There are four locations in London (Spitalfields, London Fields, Clerkenwell and Holland Park), plus outposts in Lisbon and Los Angeles.

Meeting rooms: Each location has several meeting rooms and event spaces for hire, including roof terraces, courtyards and auditoriums.

Perks: It's pet-friendly, can be used as your registered business address and has great cultural programming – from games nights to weekly drinks and wellness events. Members also get one hour meeting room credit per person per month, unlimited printing, shower facilities, and ten per cent discount at its Libreria bookshop.

PACKAGES (prices vary depending on location)

Studio: Private office, ideal for teams of all sizes. There is also a flex option whereby clients only pay for the team that are in the office each day. From £300+VAT per member.

Roaming: Hot desk access for individuals or small teams. From £250+VAT per member (not available at the Holland Park site).

Resident: Permanent desk in a shared workspace. From £300+VAT (not available at the Clerkenwell site).

Note There are also day passes for a hot desk (from £25 or various bundles available) or a private studio for a minimum of three people (£50+VAT per person).

secondhome.io BT

IWAN BAAN

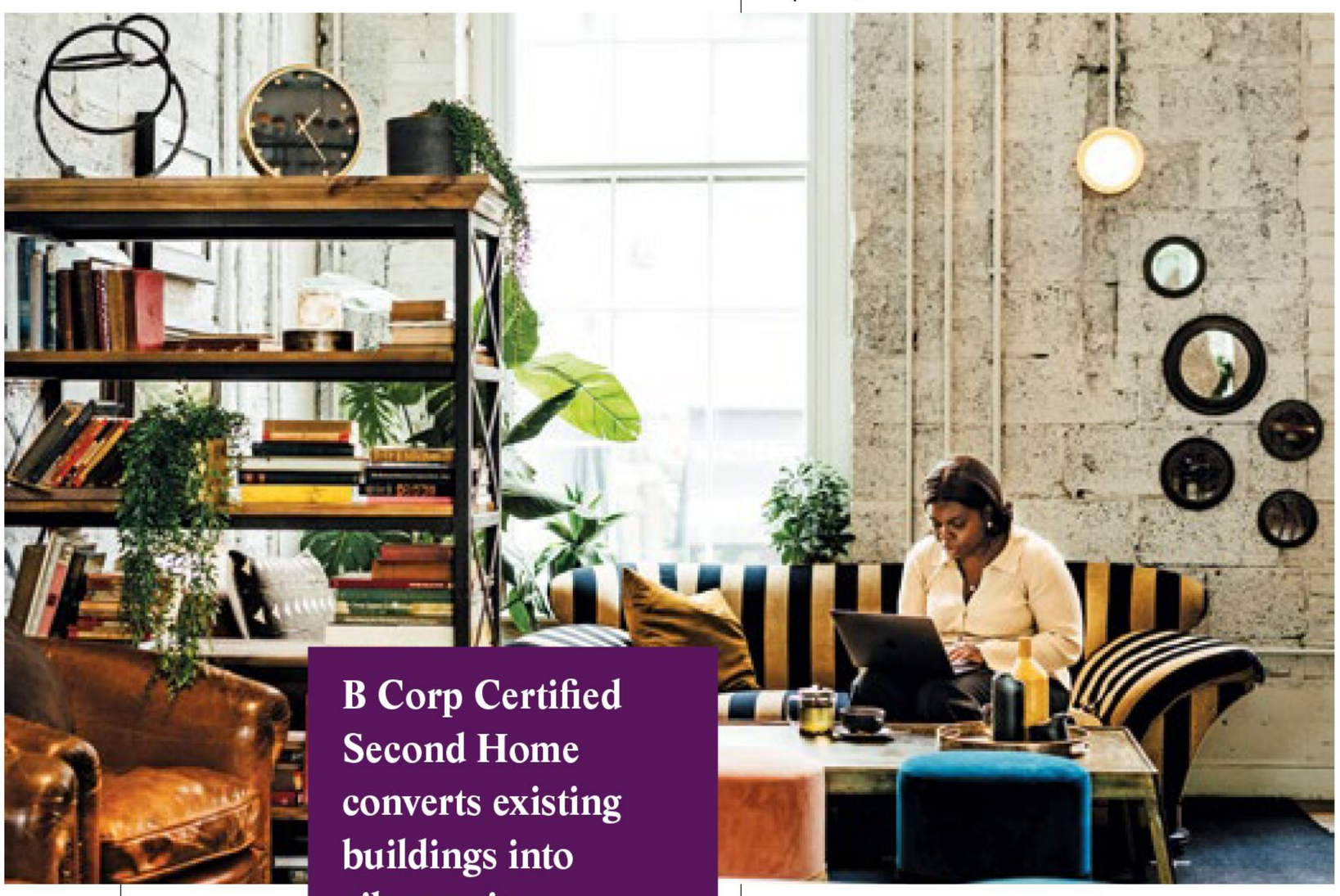
HANNAH HALL PHOTOGRAPHY; BETH CROCKATT

Three additional clubs that caught our eye

PAVILION CLUB, KNIGHTSBRIDGE
This club opened in 2021 within 64 Knightsbridge – a four-storey period building which formerly served as the London & County Bank in 1884. Facilities include private offices, co-working space, a library for hot-desking, all-day dining at the Atrium Bar, plus a roof terrace overlooking Hyde Park. Join for the rich programme, which includes a monthly cocktail club, live music and DJ sets, poetry evenings and high profile panel discussions. Members also gain access to the Pavilion Club's two outposts in Kensington and the City. Membership starts from £250 pcm. **pavilion.club/knightsbridge**

KINDRED, HAMMERSMITH
Founded in 2018, Kindred is a co-working space, restaurant and cultural events venue located within a beautifully restored Grade II-listed building in Hammersmith. Open from 9am-5pm, the space is designed for freelancers, remote workers and entrepreneurs, with £13 day passes – while an extra £10 will score you unlimited hot drinks and a choice of soup, salads and sandwiches for lunch. Join the 11am coffee break to connect with the community, socialise with a free drink at the 'Thank Five It's Friday' social event, or attend a workshop, live performance and spoken word night. F&B is an important part of the offering, with the all-day restaurant Cellar focusing on locally sourced and sustainable produce, including coffee from Kiss the Hippo and craft beer from Two Tribes Brewery. **wearekindred.com**

THE MINISTRY, BOROUGH
Well-known for its role in London's music scene, Ministry of Sound set up this spin-off club in Borough in 2019, converting a former Victorian printworks into a communal space for creative industries. The 4,645 sqm industrial structure features a combination of private offices, dedicated desks and hot-desking options, plus event spaces, an impressive gym, fitness studio, cafe, bar and deli across six floors. An app connects members across various industries, or you can meet potential partners by attending one of the lively events. The Ministry is open 24/7 and plans to open an additional site in Shepherd's Bush this year. Membership starts from £300 pcm. **theministry.com**

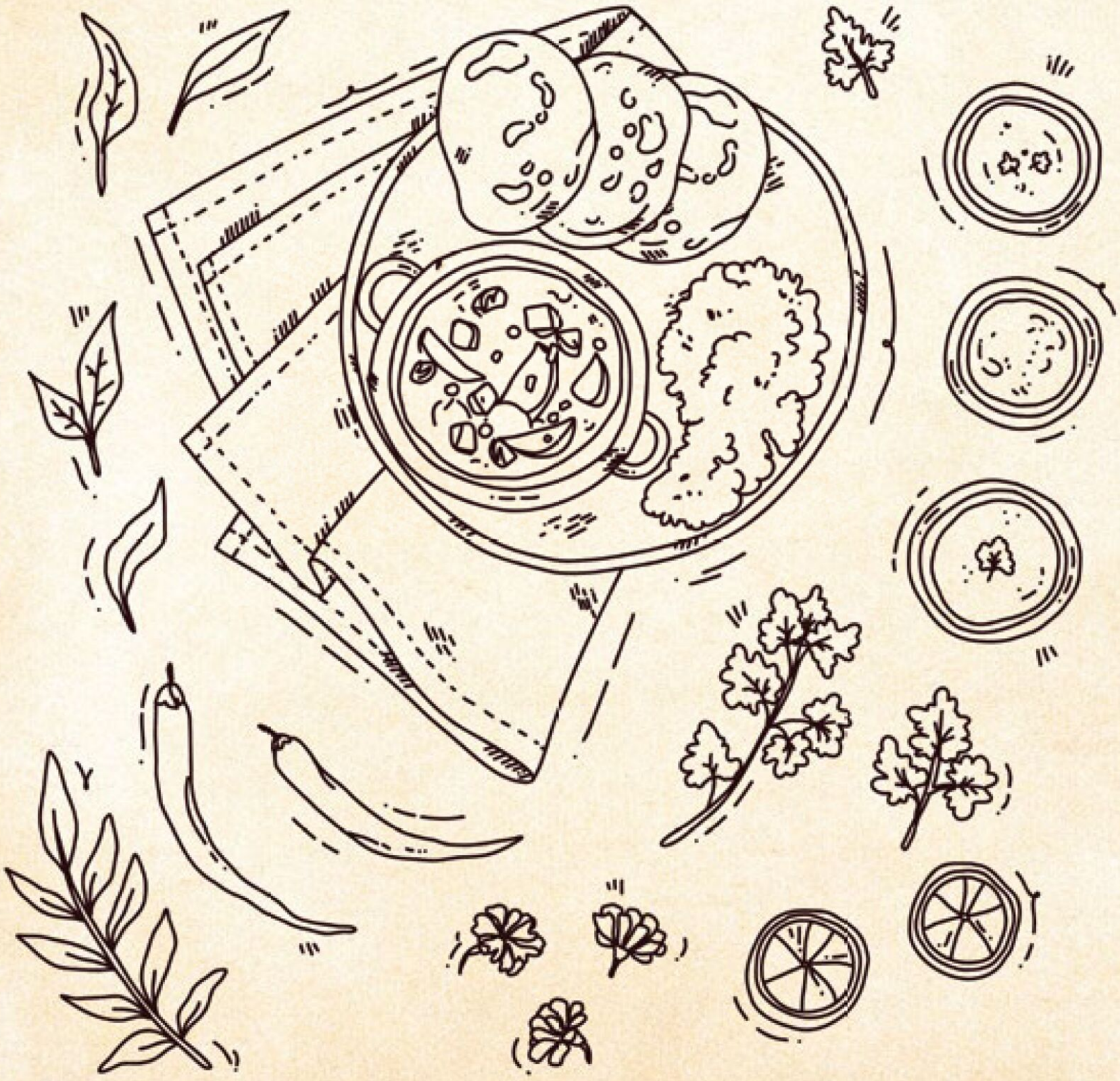


B Corp Certified Second Home converts existing buildings into vibrant sites

CLOCKWISE FROM LEFT: Second Home Spitalfields; Club Room at Home Grown; Pavilion Club, Knightsbridge; The Ministry, Borough; plants and striped sofas at Kindred in Hammersmith

Culinary Confidential

Renowned chefs from around the country share their favourite recipes, revealing the heartfelt stories and cherished memories behind each dish



WORDS ANITHYA BALACHANDRAN

Food is more than sustenance; it's an intricate symphony of flavours, a cultural artefact, and a profound expression of love. Often described as a love language, cooking allows us to convey care, passion, and heritage through meticulously prepared dishes. Whether it's a fragrant pot of curry that simmers all day, reminiscent of a grandmother's kitchen, or a quick, comforting pasta dish whipped up after the hustle and bustle of daily life, food plays an indispensable role in our existence.

Every individual harbours an emotional story centred around food. For some, it's a dish that conjures the nostalgia of childhood—a treasured family recipe handed down through generations, crafted with love and shared at countless gatherings. For others, it's a dish that has become a steadfast companion in adulthood, a source of solace and familiarity after a demanding day. These narratives underscore how deeply food is woven into our identities, traditions, and experiences.

In a quest to delve into these personal narratives and share the joy of culinary artistry, Business Traveller India reached out to some of the country's most distinguished chefs. We invited them to reveal their favourite dishes and the heartfelt reasons behind their selections. These chefs, with their diverse backgrounds and culinary expertise, offer an intimate glimpse into their lives and the dishes that hold special places in their hearts.

What we uncovered is a rich collection of stories and cherished recipes, each as unique as the chef who shared it. From comfort foods that evoke the warmth of home to gourmet creations representing a chef's culinary journey, these recipes transcend mere instructions for creating a meal—they are fragments of the chefs' souls, generously shared with us.

To bring joy to our readers and inspire your own culinary adventures, we are delighted to present these cherished recipes. Each dish comes with a story, a memory, and a piece of the chef's heart, inviting you to experience the love and passion that infuses every plate.

Executive Chef Abhishek Deshmane of Slow Tide, Goa, has chosen to share with us the recipe for a dish called 'Aloni Bhat'. This humble bowl of Indrayani rice, cooked in a richly flavoured mutton stock and paired with a blackened mutton stew, is a testament to the chef's childhood memories. "It has flavours, which for me evoke the feeling of comfort and bring up memories of my time spent with my parents as a kid," shares Chef Deshmane. Growing up, this dish was a staple in his family's Sunday lunches, each iteration surpassing the previous in taste and complexity. The dish, while seemingly simple, requires meticulous technique—from selecting the right cut of mutton, ensuring the meat falls off the bone, to extracting the stock that infuses the rice with its deep, savoury essence. The slow-cooked mutton stew, with its smoky flavour and rich, spiced undertones, completes this nostalgic culinary experience.

Aloni Bhat is more than just a meal; it is a comforting embrace, perfect for a rainy day. This dish not only offers a sensory delight but also allows the service team to engage diners with stories about its rich history and cultural significance. "As a cook, it's a real joy and sense of achievement to cook this recipe right every single time as this recipe demands you to master multiple cooking techniques," says Chef Deshmane. The dish, with its intricate preparation and deep flavours, resonates with patrons, making them feel at home and connected to the chef's personal journey. It embodies the essence of comfort food, bringing warmth and a sense of belonging to everyone who tastes it.

Aloni Bhaat Recipe

Ingredients:

Marination:
- 2 kg Mutton Rack
- 2 gm Turmeric powder
- 70 gm Ginger-Garlic paste
- 80 gm Curd
- Salt to taste
- ¼ cup Mint leaves
- ¼ cup Coriander leaves
- 28 gm Green chilli
- 150 gm Onion
- 80 gm Sunflower oil

Homemade Masala:
- 1 Mace
- 12 gm Dry Kashmiri chlili
- 2 Bay leaves
- 2-inch Cinnamon stick
- 28 gm White sesame
- 1 gm Triphal
- 2 Star anise
- 20 Black peppercorns
- 10 gm Poppy seeds
- 9 Cloves
- 24 gm Coriander seeds
- 2 Black cardamom

Burnt Onion Paste:
- 700 gm Onion
- 138 gm Dry coconut
- 45 gm Garlic
- 15 gm Ginger
- 113 gm Coriander leaves
- 24 gm Homemade masala
- 12 gm Surya Garam Masala
- 2 tsp Degi Red Chili Powder
- 30 gm Oil
- Salt to taste

Rice:
- 2 cups Indrayani Rice
- 1 tsp Cumin Seeds
- 8 Cloves
- 10 Black peppercorns
- 1 inch Cinnamon stick
- 2 Bay leaves
- 2 Green cardamom
- 50 gm Onion, sliced
- 25 gm Ghee
- 1200 ml Mutton stock
- 1 tsp Turmeric
- Salt to taste

Method:

Marination:

1. Rub salt, turmeric, and ginger-garlic paste into the mutton. Set aside.
2. Grind mint, coriander, green chilli, and onion to a paste. Marinate the mutton with this paste and refrigerate for 4 hours.

Cooking Mutton:

1. Heat oil in a heavy-bottom iron wok. Add marinated mutton.
2. Cook until the mutton sweats, then lower heat.
3. Add water to keep the mutton moist, and cover. Cook until mutton is 50% done, stirring occasionally.

Homemade Masala:

1. Toast each spice on low heat to remove moisture. Cool and grind into a fine powder.

Burnt Onion Paste:

1. Char the onions, coconut, garlic, ginger, and coriander leaves on a wood-fired or charcoal grill.
2. Submerge the charred ingredients in water, then grind into a paste with remaining ingredients.
3. Add burnt onion paste to the wok, increase heat until steaming, then lower and cover. Cook until mutton is tender.
4. Remove extra stock from mutton wok for rice.

Rice:

1. Wash and soak rice for 15 minutes.
2. Heat ghee in a heavy-bottom pan. Add whole spices and cook until fragrant.
3. Add onion, cook until translucent.
4. Stir in rice carefully, then add hot mutton stock. Bring to a simmer.
5. Add turmeric and salt. Cook until rice absorbs stock and surfaces.
6. Lower heat, cover pan with an iron tava. Cook for 15 minutes, then let rest for another 15 minutes.
7. Fluff rice gently before serving.

Serve the cooked rice with the mutton stew for a comforting and flavourful meal.

As a cook, its a real joy and sense of achievement to cook this recipe right every single time as this recipe demands you to master multiple cooking techniques

Chef Pavan Kumar, Executive chef at Miss Pinto and Casanoni, proudly chooses Morel & Asparagus A.O.P, a dish that embodies the culmination of world-renowned Italian, French, and Indian cuisines, making it a standout favourite on the menu at Miss Pinto in Delhi. This special dish, a harmonious blend of the finest produce, is crafted with simplicity and elegance, using minimal ingredients to achieve maximum flavour. Earthy morel mushrooms and sweet asparagus are tossed with brown garlic, chilli, and extra virgin olive oil, then nestled on a bed of creamy, nutty young cashew puree. The roasted flavour of baby onions adds depth, making Morel & Asparagus A.O.P a true delight.

For Chef Pavan, this dish is more than just a recipe come to life; it is a testament to the art of cooking, ticking every flavour box required to become an extraordinary dish. “This dish always holds a special place in my heart as a chef,” he reflects, “its combination of flavours and textures creates a culinary experience that is both sophisticated and comforting.” By drawing inspiration from diverse culinary traditions and focusing on the best ingredients, Chef Pavan delivers a dish that exemplifies his passion and expertise in the kitchen.

Morel & Asparagus A.O.P Recipe

Ingredients:

- 7 gms Dried morel mushrooms
- 50 gms Asparagus
- 50 gms Baby onions
- 10 gms Chopped garlic
- 3 gms Fresh red chilli
- 30 gms Young cashew
- 20 ml Extra virgin olive oil
- 4 gms Sea salt
- 30 gms Unsalted butter

Method of Preparation:

1. **Prepare Morels**:
   - Soak dried morel mushrooms overnight to rehydrate and remove any sand. Once rehydrated, pat dry and set aside.
2. **Prepare Asparagus:**
   - Blanch the asparagus, then cut into 2-inch slant cuts and set aside.
3. **Cashew Puree:**
   - Soak young cashews for 2 hours. Blend into a fine puree with seasoning and a bit of extra virgin olive oil. Set aside.
4. **Cooking:**
   - Heat olive oil in a pan over medium heat. Add chopped garlic and fry until golden brown.
   - Add butter to the pan, followed by the chopped red chilli, rehydrated morels, and blanched asparagus. Season with sea salt.
   - Sauté for a minute, then add roasted baby onions. Continue to sauté until the morels and onions release their flavours.
5. **Assembly:**
   - On a serving plate, spread a layer of the creamy cashew puree.
   - Nestle the sautéed morels, asparagus, and baby onions on top of the cashew puree.

Serve the Morel & Asparagus A.O.P immediately.

Niyati Rao, Head Chef and Partner at Ekaa, treasures her recipe for Five Spice Chicken with Peanuts and Pandan Rice as a heartfelt expression of love and comfort. This dish, a staple in her home, is one she lovingly prepares for her partner, who finds immense joy in its rich, aromatic flavours. The intricate blend of five spices with the delicate fragrance of pandan rice creates a meal that is both comforting and sophisticated. For Chef Rao, this recipe is more than just a favourite; it's a cherished ritual that embodies warmth, affection, and the culinary artistry she brings to her personal and professional life.

5 Spice Chicken with Pandan Rice Recipe

Serves: 2 people

Ingredients:

For 5 Spice Chicken:

- 500g Boneless Chicken thigh with skin
- 35g Ginger, sliced
- 100g Spring onions bulbs, sliced
- 100g Spring onion greens, chopped
- 70g Garlic, finely chopped
- 2 Whole star anise
- 40g Kikkoman soy sauce
- 30g Brown sugar or jaggery powder
- 20g Toasted Asian sesame oil (Lee Kum Kee brand recommended)
- 1 Cinnamon stick
- 1g Crushed Sichuan peppercorn (or roasted triphala)
- 1 piece Crushed Black Cardamom (tsao-ko)
- 100g Shaoxing wine or Chinese cooking wine/white wine/cooking sake
- 70g Oil (rice bran preferred)
- 200g Unroasted Peanuts
- Bok Choy, cut into quarters (or sixths if large)

For Pandan Rice:

- 300g Indrayani rice, unsoaked
- 30g Ginger
- 20g Pandan leaf, knotted if long
- 50g Spring onion greens, chopped
- 20g Toasted sesame oil
- Salt to taste

Method:

1. Heat oil in a nonstick pan over medium heat.
2. Add star anise, crushed black pepper, cinnamon, and other whole spices along with sliced ginger and finely chopped garlic. Sauté until fragrant.
3. Cut chicken into one-inch pieces, wash, and dry thoroughly. Fry until golden brown. (For best results, dry chicken overnight in the refrigerator.)
4. Add sliced spring onion bulbs to the pan.
5. In a separate pot, boil peanuts in salted water until crunchy yet cooked through.
6. Lower the flame, add Kikkoman soy sauce and cooking sake or white wine to the chicken. Once partially evaporated, add jaggery powder or brown sugar. Continuously stir, sprinkling water if needed, to lightly caramelize.
7. Strain peanuts from salted water and add to the chicken. Top with more water and braise for 45 minutes.
8. After 45 minutes, add Bok Choy to the chicken mixture and stir well. Cook for no more than five minutes to retain crunchiness.
9. Remove from heat and stir in sesame oil and chopped spring onion greens.

For Pandan Rice:

1. Cook rice according to package instructions, adding ginger and pandan leaf for flavour.
2. Once cooked, remove ginger and pandan leaf.
3. Stir in chopped spring onion greens and toasted sesame oil. Season with salt to taste.

Serve 5 Spice Chicken with Pandan Rice hot and enjoy!

Chef Manish Mehrotra, Culinary Director of Indian Accent Restaurants, has reimagined one of India's most beloved street foods with his favourite recipe: Potato Sphere Chaat with White Peas Ragda. Chaat holds a special place in the hearts of Indians, each person swearing by the superiority of their local variant. To Chef Mehrotra, chaat is the epitome of culinary harmony, melding salty, sour, sweet, spicy, and crunchy elements into a single, tantalising bite that delights all the senses. Reflecting on the meticulous art of the chaat-wala, who effortlessly fulfils the myriad of customer requests, Chef Mehrotra identified the universal desire for a perfectly crisp potato patty. At Indian Accent, he elevates this classic by replacing the traditional patty with a crisp potato sphere, which is then adorned with creamy yoghurt and zesty chutneys, transforming it into an exquisite starter that retains the essence of the street.

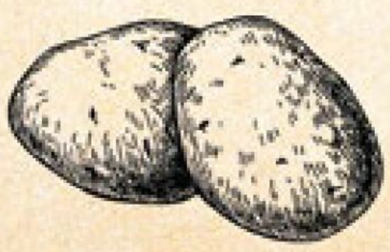
Potato Sphere Chaat with White Peas Ragda Recipe

Ingredients:

For Potato Spheres (4 Spheres):
- 200 gms Potato (russet or white)
- Oil for frying

For White Peas Ragda:
- 50 gms Dry white peas
- 1 tbsp Onions, chopped
- 1 tbsp Tomatoes, chopped
- ½ tsp Green chillies, chopped
- 1 tsp Fresh coriander leaves
- 1 tsp Lime juice
- ½ tsp Chaat masala

To Serve:
- 2 tbsp Sweet yoghurt
- 2 tsp Green chutney
- 1½ tbsp Tamarind chutney
- Pinch of Chaat masala
- Sliced watermelon (for garnish)
- Cress or pea shoots (optional, for garnish)



Method

1. **Soak Peas:**
   - Soak white peas in water for 2–3 hours.
2. **Make White Peas Ragda:**
   - Boil soaked peas in a saucepan with water for 20–30 minutes until mushy.
   - Drain excess water.
   - Mix boiled peas with onions, tomatoes, green chillies, coriander, lime juice, and chaat masala. Adjust seasoning.
3. **Make Potato Spheres:**
   - Grate potatoes and press between paper towels to remove excess water.
   - Fill round, fine-mesh moulds with grated potatoes.
   - Heat oil and deep-fry moulds until spheres are golden brown and crisp. Alternatively, use a deep-fat fryer.
4. **Serve:**
   - Place mashed, spiced peas in a line on a platter.
   - Position potato spheres on top, pressing lightly into peas.
   - Drizzle yoghurt, green chutney, and tamarind chutney over the spheres.
   - Sprinkle on some chaat masala.
   - Garnish with cress, pea shoots, and a slice of watermelon.

Chef Amninder Sandhu, F&B partner at Tipai, reminisces about her childhood visits to her uncle's place in the verdant forests of Deomali, Arunachal Pradesh, where picnics by the river were a cherished tradition. Inspired by the local tribes, she learned the art of cooking fish and game in bamboo over coal, a practice that connects her deeply to her roots. "As a kid, a visit to my uncle's place was usually followed by a picnic in the dense, gorgeous forest of Deomali, a village in Arunachal Pradesh," she fondly recalls. This culinary journey led her to encounter the Fakiyal Tribe in Naharkatia and the Mishing Tribe in Majuli, where she discovered the tradition of wrapping rice in Alpinia leaves for a delicate flavour infusion. Drawing from her uncle's teachings and the Naga cooking techniques he shared, she embraces the slow cooking method in bamboo, believing it to seal in the juices, enhance flavours, and elevate the texture of the food. Chef Amninder Sandhu's dedication to preserving these culinary traditions not only honours her familial heritage but also showcases the richness of indigenous cooking practices across India.

Deomali Recipe

Serves: 2 persons

Ingredients:

For Bamboo Smoked Mutton:

- 200g Mutton Boti, boneless
- 1/2 tsp Ginger Garlic Paste
- 50g Onions, finely chopped
- 50g Yoghurt
- 1 tsp Chilli Flakes
- 2-3 Whole Garlic Cloves
- 1 Allspice Leaf
- Salt to taste
- 1 tbsp Chopped Green Coriander
- 4 Dried Whole Red Chillies
- 1 Whole bamboo hollow cylinder (8 inches height, 2.5 inches mouth diameter), soaked in water

For Rice Wrapped in Alpinia Leaf:

- 200g Jasmine Rice
- Alpinia Leaf (Can be substituted with turmeric leaf)

Method:

For Bamboo Smoked Mutton:

1. Skewer the boneless mutton boti on bamboo skewers, alternating with whole garlic cloves and whole red chillies.
2. Mix the rest of the ingredients in a bowl.
3. Place the skewer into the pre-soaked bamboo cylinder and pour the remaining masala over it.
4. Seal the bamboo with aluminium foil.
5. Cook for 20 mins on slow simmering charcoal or wood.
6. Remove the foil and continue cooking for an additional ten mins, keeping the mouth sealed and ensuring that the bamboo is upright in a vertical position.
7. Serve hot with rice.

For Rice Wrapped in Alpinia Leaf:

1. Soak rice in water for 20 mins.
2. Place about 3 tbsp of rice in the center of each Alpinia leaf and make small parcels. Tie with trussing thread.
3. Take water about 4 inches deep in a pot.
4. Place the parcels in the water.
5. Cook on slow simmer for 20 mins covered with a lid (Pressure cooker can also be used without whistle).
6. Serve the bamboo smoked mutton with these parcels of rice to complete the dish 'Deomali'.

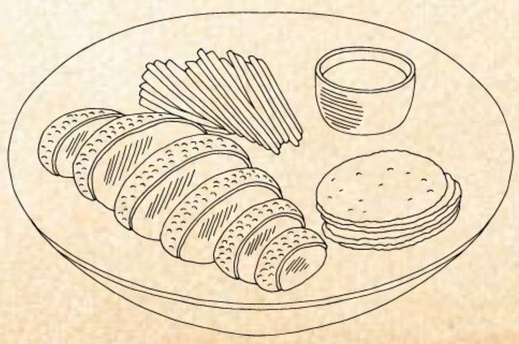
Chef Thomas Zacharias, the visionary behind The Locavore, embodies a holistic approach to gastronomy, transcending mere culinary boundaries to embrace a philosophy of sustainability and social impact. His reverence for food extends beyond its flavours and textures, intertwining with a deep-seated ethos of doing good in the world. Rooted in his childhood memories spent in his grandmother's kitchen in Kerala, Chef Zacharias finds solace and inspiration in the traditional flavours of his upbringing. Within the cherished confines of his grandmother's kitchen, Chef Thomas Zacharias's culinary vocation found its tender inception, kindling a profound yearning to embrace the artistry of gastronomy. This poignant genesis of his culinary odyssey imbues his selection of recipes. Through recipes like Ammini's Duck Curry, he not only preserves his grandmother's legacy but also pays homage to Kerala's rich culinary heritage. With each dish, Chef Zacharias intricately weaves together threads of nostalgia, sustainability, and cultural appreciation, creating not just meals, but experiences that resonate on a profound level.

Ammini's Duck Curry Recipe

Serves: 6-8

Ingredients:

- 2 ducks (approximately 2.2 kg each), cut into medium-sized pieces
- 1/4 cup coconut oil
- 1 cup thinly sliced shallots
- 1/4 cup curry leaves
- 1 tablespoon black peppercorns, ground coarsely
- 1 tablespoon coriander powder
- 1 teaspoon red chilli powder
- 1.5 cups thickly sliced onions
- 2-3 green chillies, slit
- 1 tablespoon ginger, thinly sliced
- 2 coconuts, grated (for extracting coconut milk) or 3 cups canned coconut milk
- 600 ml duck stock
- 10 small potatoes, cut into large wedges
- 1/4 cup vinegar (white or apple cider vinegar)
- Salt, to taste
- Sugar, to taste



Method:

1. Extracting Coconut Milk:
   - If using fresh coconut: Blend grated coconut with 1 cup of warm water until smooth. Strain through a fine sieve, pressing to extract liquid. Repeat with 2 more cups of warm water to get three types of coconut milk (first, second, and third). Set aside each type of milk separately.
2. In a large pot, heat coconut oil and fry thinly sliced shallots until brown.
3. Add ground black peppercorns, coriander powder, and red chili powder. Sauté on low heat until masala is cooked.
4. Add thickly sliced onions, ginger, and slit green chillies. Sauté until translucent. Add curry leaves.
5. Clean and pat dry duck pieces. Add to the pot and sauté until they start to brown slightly.
6. Pour second and third coconut milk into the pot. Add salt and enough water to cover duck pieces (approximately 2-3 cups). Stir well.
7. Cover and simmer duck on medium heat until tender, about 45 minutes to an hour. Stir every 4-5 minutes.
8. About 20 minutes before the duck is fully cooked, add potato wedges to the pot.
9. Once duck and potatoes are tender, add first coconut milk to the pot. Adjust seasoning with salt, vinegar, and sugar if desired.

Warm Chocolate Pudding

Chef Nirata Kar, a passionate pastry chef with a 12-year culinary journey, discovered her love for baking at age six, guided by her parents' treasured techniques. While studying at the Institute of Hotel Management, Hyderabad, she fell in love with pastry arts, a passion that became the cornerstone of her career. Having worked with esteemed brands and explored diverse ingredients, she now brings her expertise to Amadeo by Oberoi. "Mom, I promise to brush my teeth before going to bed," was a daily promise of her childhood, as she couldn't resist the allure of 'Brown Gold'. Driven by the belief that every dessert should tell a story, she creates nostalgic delights like this warm chocolate pudding, made with the finest Belgian chocolate and home-churned ice cream, evoking cherished childhood memories.

Components:
- Molten Center
- Chocolate Ice-Cream
- Chocolate Mousse Chips

Ingredients:
- 3 Eggs
- 3 Egg yolks
- 190 grams Dark Chocolate
- 200 grams Butter
- 60 grams Flour, sieved
- 75 grams Breakfast sugar

Method:

1. Prepare Chocolate Mixture:
- Melt dark chocolate and butter together. Let it cool.
- Once cooled, gradually add the eggs (both whole and yolks) to the mixture, mixing well.

2. Combine Dry Ingredients:
- In a separate bowl, mix the flour and sugar together.
- Gently fold the flour and sugar mixture into the chocolate mixture.

3. Bake:
- Preheat the oven to 190°C.
- Pour the batter into moulds.
- Bake for 6 to 8 minutes, until the centre is soft and the edges are lightly set.

4. Serve:
- Demould the warm chocolate pudding.
- Serve with your favourite ice cream.

Enjoy your indulgent warm chocolate pudding with a molten centre, complemented by chocolate ice-cream and chocolate mousse chips! BTI

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The Psychology of Luxury

How Design and Ambience Shape Guest Perceptions

HAKAN OZEL
AREA GENERAL MANAGER,
OPERATIONS OF SHANGRI-LA DUBAI

Luxury hotels are destinations where guests can immerse themselves in a myriad of activities during their stay. They provide comfort, convenience and an environment where guests can encounter distinct, extraordinary, and unparalleled moments. The main objective of any luxury hotel is to create memorable experiences and impressions for its guests. Therefore, it is important to understand how psychological factors and principles influence the perceptions, expectations, and buying decisions of guests who choose and use luxury.

Motivation is one of the main psychological factors driving guests to seek and experience luxury hotels. It energises their behaviour and can be influenced by internal factors such as personal needs, desires, values and objectives, and external factors like social stratification, norms, status, and expectations. Motivational offers are physical and psychological including spacious rooms with comfortable beds, luxury amenities, personalised service, and privacy. Optical pleasures involve panoramic vistas, elegant decoration, relaxing music, fragrances throughout public places in the hotel, food and creative drinks. Additionally, art, culture, and socialising forge togetherness and recognition. With these benefits and experiences, luxury hotels host discerning guests for relaxation, enjoyment, gatherings, or exploration.

Perception, a key psychological aspect, significantly shapes guests' perceptions of luxury. It encompasses activities such as searching, identifying, selecting, organising, and interpreting information. Various factors impact perception, including physical attributes such as size, shape, height, colour, texture, and sound, along with personal traits like attention, expectations, affection, beliefs, and preferences.

Luxury hotels offer a fusion of both physical and personal factors through meticulous design and ambience. These elements aim to draw attention, foster positive expectations, reinforce beliefs, and cater to individual preferences. Using a diverse palette of colours, shapes, and textures, we craft a captivating interplay of contrast and harmony, ensuring visual equilibrium. Through skilful manipulation of sizes and alignments, spaces exude inherent elegance. Every detail is carefully curated to cultivate a harmonious environment, where a sense of order harmonises with distinctive accents. In our quest to craft inviting spaces, we manipulate illumination and strategically employ shades, colours, and light sources to infuse ambience into every nook, whether it's the intimate confines of a room or the bustling energy of public areas like lobbies, lounges, restaurants, and bars.

Every detail is carefully curated to cultivate a harmonious environment, where a sense of order harmonises with distinctive accents

Emotion serves as the ultimate psychological influencer in guests' perception of luxury. It encompasses a complex array of feelings that encapsulate physiological and behavioural responses, stemming from both internal and external sources. Internal motivations encompass memories, thoughts, and feelings, while external motivations involve events, circumstances, and individuals. Luxury hotels excel in evoking nostalgia and a sense of belonging by integrating elements that forge a deep connection. Personalised details and familiar references enhance this connection, fostering an ambience where guests feel genuinely at home. Moreover, they curate unforgettable experiences by introducing unexpected delights and moments of intrigue, accompanied by thoughtful gestures, gifts, and compliments that express sincere gratitude. Luxury hotels meticulously curate destinations to offer guests memorable, unforgettable and meaningful experiences. They prioritise meeting guests' emotions, perceptions, motivations, and expectations, ensuring every aspect of their stay is carefully crafted. Hence, the design and ambience of luxury hotels play a crucial role in addressing the psychological needs of guests, consistently striving to exceed their expectations. BTI

GABIT SMART RING

The Gabit Smart Ring, meticulously crafted from titanium, seamlessly marries elegance with cutting-edge functionality. Effortlessly monitoring essential health metrics like heart rate, blood oxygen, body temperature, steps, and calories, it offers tailored insights for optimising well-being. Weighing a mere 3.1 grams, it ensures a feather-light experience while boasting an impressive seven-day battery life. Waterproof and adaptable, it effortlessly transitions from showers to swim sessions, providing continuous analysis of sleep stages and stress levels to empower proactive health management. Moreover, its SpO2 monitoring and skin temperature tracking features offer invaluable insights into respiratory and circulatory health, facilitating early detection and enhancing recovery and sleep quality. **gabit.com**

JAEGER-LECOULTRE

POLARIS CHRONOGRAPH

The steel Polaris Chronograph, inspired by the 1960s Memovox Polaris, blends sporty elegance with functionality. Its sophisticated blue dial, transitioning from light to midnight blue, is crafted through a meticulous process involving over thirty layers of varnish and lacquer. Powered by the Calibre 761 with an integrated chronograph mechanism, it ensures precision with a 65-hour power reserve. Accompanied by interchangeable metal and blue rubber straps, making it versatile for any daily adventure.

jaeger-lecoultre.com

VISION, INITIATIVES AND GROWTH FOR TAJ HOTELS' EXPANSION IN THE MIDDLE EAST

Business Traveller India speaks to Saurabh Tiwari, Area Director Operations Middle East and CIS, about IHCL's aim to be the market leader in the Middle East

WORDS SAURABH TIWARI

WHAT STRATEGIC VISION DO YOU HAVE FOR TAJ HOTELS' EXPANSION IN THE MIDDLE EAST REGION, REGARDING ENHANCING GUEST EXPERIENCES AND MAINTAINING OPERATIONAL EXCELLENCE ACROSS MULTIPLE PROPERTIES?

Currently, in the Middle East, we have three properties - Taj Dubai, the flagship property of Taj in the Middle East, the trendy Taj Exotica Resort and Spa and the contemporary Taj JLT. Taj Hotels opened its first hotel in the Middle East in Dubai in 2015, due to dynamic shifts in travel preferences and consumer needs. In the coming years, we look forward to solidifying our leadership across the Middle East and strengthening the name of Taj within the region.. With the Kingdom of Saudi Arabia growing rapidly too, we have three new properties launching in Riyadh and Mecca by 2026.

The Middle East has become a thriving tourist destination offering rich history, diverse natural landscapes, safety and experiences for all types of travellers. Additionally, the introduction of a unified visa for the GCC, known as 'Grand Tours,' enhances accessibility to all six Gulf countries, signalling positive progress for regional tourism. Taj's vision is to redesign the Middle East's booming tourism scene and deliver top-quality service – committed to 'Atithi Devo Bhava'.

To enhance guest experiences and maintain operational excellence across multiple properties, Taj aims to integrate local elements such as Middle Eastern design motifs, traditional cuisine, providing culturally sensitive services, and curating unique experiences such as desert safaris, cultural tours and journeys tailored to the guests' preferences.

AS AREA DIRECTOR OF MIDDLE EAST AND CIS, WHAT ARE YOUR KEY PRIORITIES FOR ALIGNING THE OPERATIONS OF TAJ HOTELS UAE WITH THE OVERARCHING GOALS AND VALUES OF IHCL?

IHCL is guided by core values of trust, awareness and joy. A combination of unparalleled craftsmanship, top service

and undeniable business judgment makes IHCL iconic. We aim to the be epitome of luxury, where our goal is scalability but not flag planting. In the transition into the role of Area Director of Middle East and CIS, aligning the operations of Taj Hotels with the overarching goals and values of IHCL is paramount. My key priorities for achieving this alignment are:

- To effectively align Taj Hotels Middle East and CIS with IHCL's goals, values and Paathya. This involves familiarising with IHCL's mission, brand ethos and strategic objectives, which include progress, preservation, prudence, promotion and partnership.
- Actively promoting IHCL's brand identity and incorporating its brand values, design elements and service ethos into the guest experiences within Taj Hotels is key for alignment.
- Cultivating a culture of excellence and continuous improvement within Taj Hotels in the region aligns with IHCL's commitment to delivering exceptional hospitality. This involves fostering a supportive and empowering work environment, investing in employee training and development, and recognising and rewarding excellence.
- My idea is to develop future leaders, which involves several strategic initiatives focusing on identifying, nurturing and retaining high-potential employees.

GIVEN YOUR INTERNATIONAL HOSPITALITY EXPERIENCE AND HISTORY IN LEADING TEAMS TO ACHIEVE REMARKABLE MILESTONES, HOW DO YOU PLAN TO LEVERAGE THIS EXPERTISE TO FOSTER A CULTURE OF INNOVATION AND CONTINUOUS IMPROVEMENT WITHIN THE MIDDLE EAST OPERATIONS?

Managing luxury hotels across different global locations comes with diverse challenges and opportunities due to different cultures, guest preferences, market dynamics and legal environments. A few key differences are:

- Each location has its culture, charm, values and traditions that influence guests' expectations and behaviour. Understanding and respecting these cultural differences is crucial to providing exceptional service.
- Market conditions, such as demand and supply, competition and economic factors vary globally. For example, the luxury hotel market in London is more competitive and price-sensitive compared to Ibiza or the price sensitivity of a city hotel such as Taj Dubai compared to a resort such as Exotica Resort and Spa at The Palm. Legal frameworks differ in each country impacting various aspects of operations, including labour laws, taxation, licensing and safety standards. So, I need to stay informed about local regulations and ensure compliance to avoid legal risks.
- Seasons play a large role in different locations. For example, destinations such as Taj Dubai, Taj Exotica Resort and Spa, and Taj JLT located in different sides of the city may experience low seasons during summer months, whereas destinations like Mallorca and Ibiza may experience peak seasons in summer and cities like London, may see higher demand during certain events or conferences.

SUSTAINABILITY AND COMMUNITY ENGAGEMENT ARE INCREASINGLY IMPORTANT ASPECTS OF CORPORATE RESPONSIBILITY. HOW DO YOU ENVISION INTEGRATING IHCL'S PAATHYA PROGRAM INITIATIVES INTO THE OPERATIONS AND CULTURE OF TAJ HOTELS IN THE MIDDLE EAST TO MAKE A POSITIVE AND PROFITABLE IMPACT ON THE COMMUNITY?

Integrating IHCL's Paathya program into the operations and culture of Taj Hotels in the Middle East region is an opportunity to make a positive and profitable impact on the community. Paathya aims to eliminate single-use plastics and meet water requirements through recycling and reuse by 2030. Mr. Puneet Chhatwal, Managing Director and CEO of IHCL stated that 'Today, it has become even more important to chart a new tomorrow – one that is more sustainable and inclusive. The launch of Paathya is in line with IHCL's commitment to strengthen its resolve to contribute to society with an integrated approach towards creating sustainable growth and positive impact. This reaffirms our founder, Jamsetji Tata's vision of keeping the community at the heart of business.'

This is how I envision achieving the integration:

- Sustainable practices by implementing energy-efficient technologies, such as LED lighting, water-saving fixtures, water conservation programs, and comprehensive waste management strategies focused on reducing, reusing and recycling. Speaking on this occasion, Mr. Gaurav Pokhariyal – Executive Vice President, Human Resources IHCL, mentioned that 'in line with the vision of IHCL's ESG+ framework of Paathya, we are committed to energy conservation and long-term goal of deriving 50 per cent of energy across all hotels from renewable sources by 2030.'
- Community engagement and social impact through employment opportunities for residents and citizens, women empowerment and focusing on skill development and training programs.
- We implement systems to gather feedback from guests and the local community on sustainability initiatives to improve and adapt these programs.
- By embedding IHCL's Paathya program into the core operations and culture of Taj Hotels in the region, the company can create a model of sustainable luxury. This enhances the brand's reputation, its profitability and contributes positively to the environment and local communities. BTI

Business Traveller INDIA

The Report

Tried, Tested, Tasted.

TRIED AND TESTED HOTELS & RESTAURANT

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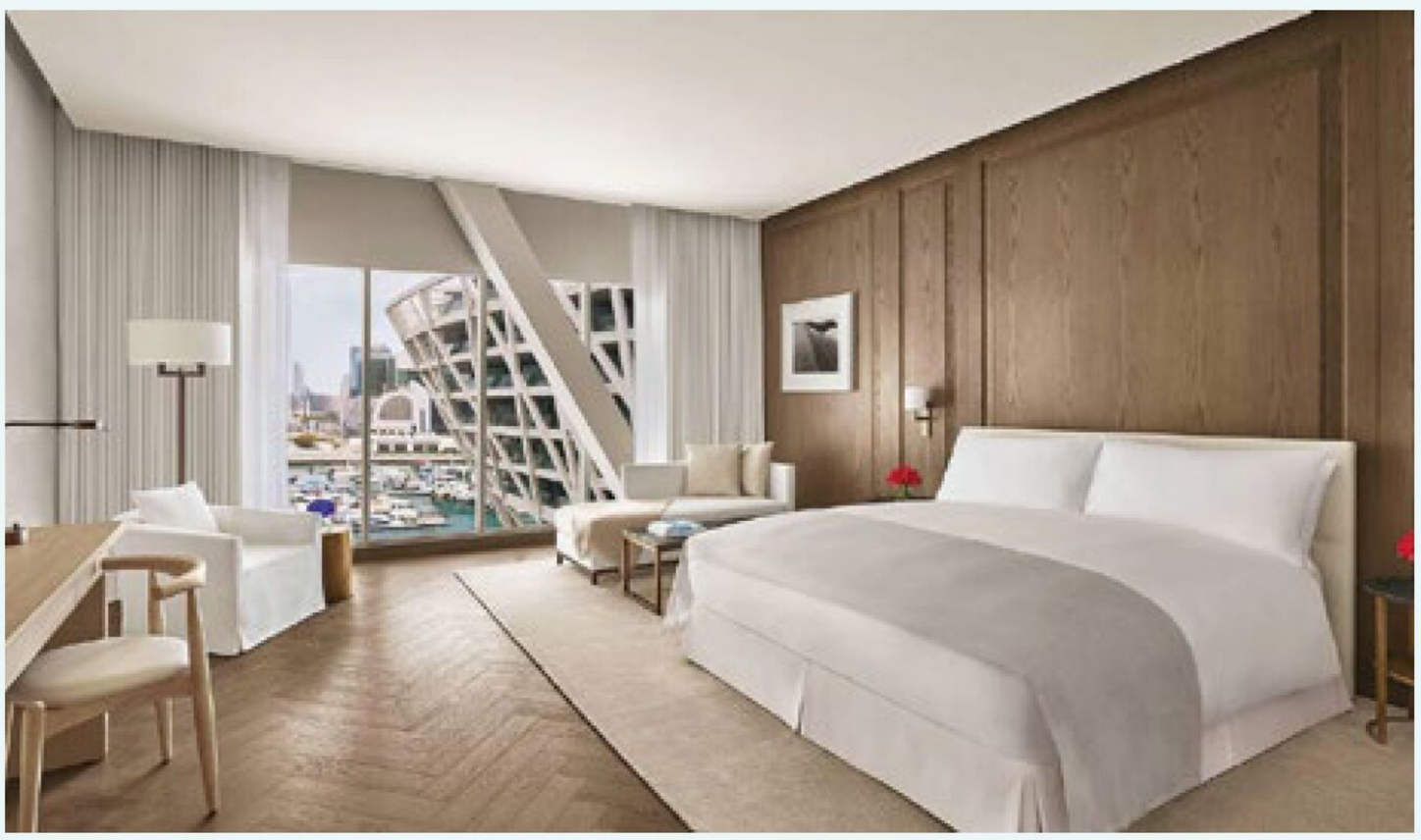
The Abu Dhabi Edition



BEST FOR
The opulent accommodations and location

DON'T MISS
The unique event spaces.

PRICE
Internet rates are upwards of ₹ 17,687

CONTACT
Al Bateen Marina, Abu Dhabi, United Arab Emirates
marriott.com
@abudhabiedition

The debut of The Abu Dhabi Edition marks a defining moment in UAE's hospitality landscape as Edition Hotels introduces its renowned, distinctive flair to the region. Ian Schrager, the trailblazing genius behind modern luxury, collaborates with Marriott International to unveil the Middle East's inaugural Edition venture, encapsulating innovation and sophistication in hospitality.

WHAT'S IT LIKE The Abu Dhabi Edition is an unrivalled waterfront sanctuary ushering in a new era in the bustling cityscape. As the epitome of regional luxury hospitality, it offers unparalleled excellence in design, cuisine, amenities, and entertainment. This groundbreaking luxury hotel seamlessly integrates innovative design, architectural heritage, and Emirati culture, setting a new benchmark for upscale environments.

WHERE IS IT Overlooking the Arabian Gulf's azure waters and a bustling marina, this iconic gem sits on the Al Bateen peninsula, a prime location 20 minutes from The Louvre Abu Dhabi and Saadiyat's beaches, and 35 minutes from Yas Island.

ROOMS The hotel's inspiration from local heritage is reflected in all 198 guest rooms, suites, and 57 residences. Each room, with a calming neutral palette and stunning water vistas, showcases Brett Weston's photography. During my stay in the spacious Deluxe Marina room, spanning 49 sqm with breathtaking Marina vistas, I marvelled at the grey oak herringbone flooring and timber panelling which emanated tranquillity. Among the room's lavish amenities, the standout features were the signature linens and marble bathrooms with antique bronze accents, providing an indulgent experience complemented by Le Labo amenities.

FOOD AND DRINK Market At Edition is a vibrant and health-conscious eatery offering breakfast and lunch menus that prioritise fresh, organic ingredients, blending nutrition with delightful flavours highlighted by live cooking. Breakfast was a swift yet nourishing affair, featuring two over-hard fried eggs, protein toasts, fresh fruits with yoghurt, and a revitalising cappuccino. The Abu Dhabi Edition boasts three signature restaurants, a lobby bar, a pool bar, and a three-storey social space.

MEETINGS The refined establishment is an ideal setting for hosting events like meetings, conferences, or weddings. The grand ballroom, spanning 654 sqm and accommodating up to 450 guests, is easily accessed from the hotel and the street. This exclusive venue includes a pre-function area, two bridal suites, a Majlis, an executive boardroom, meeting rooms, and a business centre. The expert events team meticulously handles every detail, guaranteeing a memorable experience for all attendees.

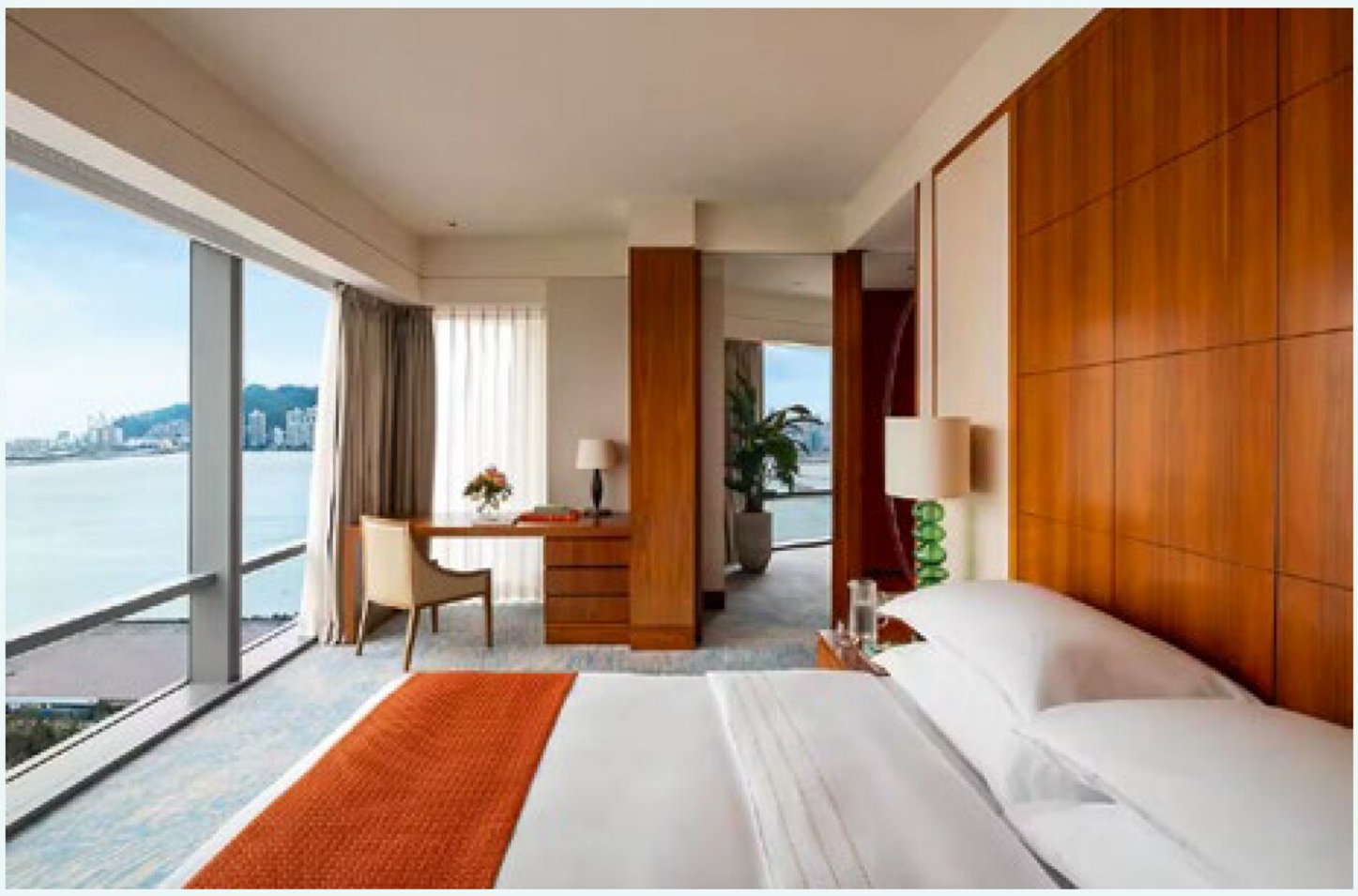
> The Abu Dhabi Edition is an unrivalled waterfront sanctuary ushering in a new era in the bustling cityscape

LEISURE The spa blends local healing traditions, impactful treatments, and global wellness programs. Each guest's experience is personalised, merging timeless philosophies with innovative techniques to craft bespoke treatments incorporating custom scents, sounds, touches, and premium products. With separate zones for men and women, the spa offers seven treatment rooms, including two Hammams, a facial room, and a couple's suite. Two purpose-built gyms cater to fitness enthusiasts, and the property boasts two swimming pools.

VERDICT Experience luxury and indulgence at The Abu Dhabi Edition, an epitome of sophistication and relaxation, ensuring an unforgettable stay.

Ravi Lalwani

Mandarin Oriental, Macau



BACKGROUND Mandarin Oriental, Macau offers a tranquil escape from the bustling city life. As a modern, non-gaming lakeside urban sanctuary, the hotel establishes an unparalleled opulence in Macau.

WHAT'S IT LIKE A luxury haven, distinguished by its modern sophistication and tranquil atmosphere, provides guests with a serene escape amidst the vibrancy of Macau. The hotel epitomises flawless service, luxurious amenities, and an atmosphere of serenity.

WHERE IS IT Mandarin Oriental, Macau providing seamless luxury, occupies a prestigious location on the waterfront. It offers convenient access to and from the Macau International Airport, Macau Ferry Terminal, and Hong Kong Zhuhai Macau Bridge transportation port. A 60-minute journey by ferry, car, or bus from Hong Kong, makes it ideal to explore Macau's UNESCO World Heritage sites. Adjacent to the upscale shopping destination, One Central, the hotel provides a seamless blend of luxury and convenience.

ROOMS All 213 rooms and suites harmonise comfort with state-of-the-art technology; guests are treated to stunning views of Nam Van Lake and Macau Bay. Each room and suite boasts customer-centric technology and in-room entertainment systems. During my stay in the opulent 70 sqm Waterfront Suite, I enjoyed spectacular views, a separate sitting area, a walk-in wardrobe, a powder and a spacious bathroom. Among the array of deluxe amenities were highlights such as a bath and rainforest shower, a guest bathroom, a living room, a walk-in wardrobe, and a work desk.

FOOD AND DRINK Breakfast at Vida Rica Restaurant provided the perfect start to the day, featuring a vast buffet spread and breathtaking views. I savoured fresh orange juice, sunny side up eggs with sourdough toast, and a cappuccino. Renowned for its innovative cuisine, the restaurant offers contemporary Western and Asian dishes. In the evening, the breakfast counter transforms into an unparalleled dining experience, allowing guests to watch the chefs' flamboyant skills. Other culinary options include The Lobby Lounge, Vida Rica Bar, and The Mandarin Cake Shop.

> **Whether for business or leisure, a stay at this prestigious hotel is sure to leave a lasting impression of elegance and refinement.**

MEETINGS Mandarin Oriental, Macau offers exclusive event venues with tranquil waterside settings. Contemporary design, cutting-edge facilities, and top-notch service ensure every occasion is stylish and graceful. Conference and banquet facilities accommodate up to 330 guests, the pool deck caters up to 50, while the Ocean Room boasts panoramic views and natural light for gatherings and events.

LEISURE Discover a haven of tranquillity dedicated to rejuvenation and relaxation. Experience indulgence in four individual treatment rooms, three couple suites, and an exclusive Oriental spa suite. Relax by the outdoor temperature-controlled swimming pool or revitalise at the Fitness and Wellness Centre.

VERDICT Mandarin Oriental, Macau stands as a beacon of sophistication and sets the standard for luxury hospitality in the region. Whether for business or leisure, a stay at this prestigious hotel is sure to leave a lasting impression of elegance and refinement.

Ravi Lalwani

BEST FOR
Its amenities and services

DON'T MISS
The exclusive meeting spaces

PRICE
Internet rates are upwards of ₹ 20,543

CONTACT
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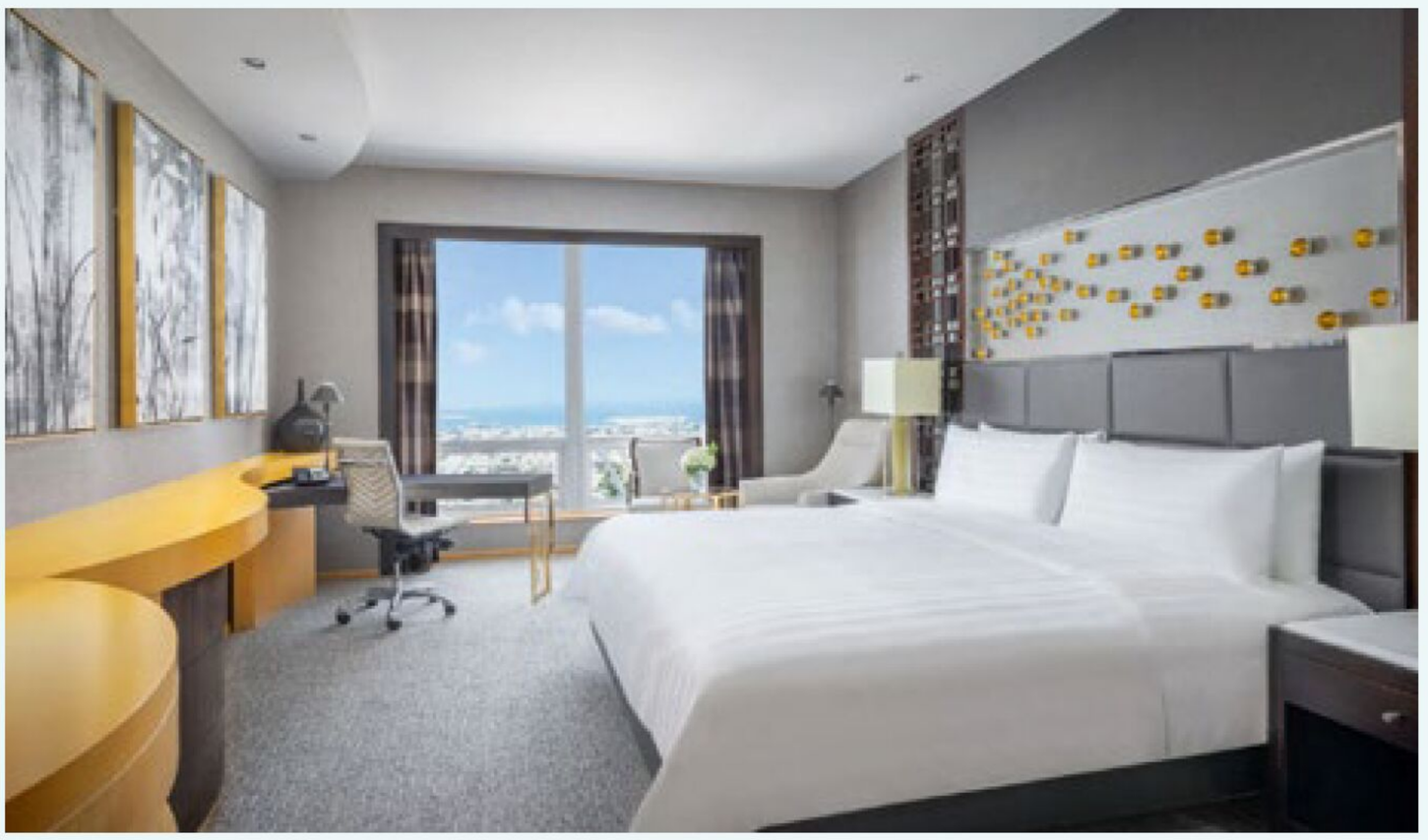
mandarinoriental.com
@mo_macau

Shangri-La Dubai



BEST FOR
Captivating views of the Arabian Sea.

DON'T MISS
A treatment at Chi, The Spa

PRICE
Internet rates are approximately ₹11,562 onwards

CONTACT
Sheikh Zayed Road, P.O. Box 75880 United Arab Emirates
shangri-la.com
@shangrila_dubai

BACKGROUND Shangri-La Dubai is the perfect starting point to explore the city's dynamic energy, where contemporary architecture harmonises with traditional souk markets. This unique blend allows guests to immerse themselves in Dubai's diverse cultural landscape. With its prime location, the hotel makes it easy to experience both the modern and historical aspects of the city.

WHAT'S IT LIKE The hotel features spacious rooms, each offering breathtaking views of either the dynamic skyline or the serene Arabian Sea. Guests can savor Asian-inspired culinary delights, enhancing their stay with exquisite flavors. To complete the experience, a luxurious pool provides unobstructed vistas of the iconic Burj Khalifa, making every moment extraordinary.

WHERE IS IT Strategically located on Sheikh Zayed Road, Shangri-La Dubai offers convenient access to some of the city's most iconic attractions. Just minutes away from the renowned Dubai Mall, guests can indulge in world-class shopping and entertainment. Additionally, the vibrant City Walk is nearby, providing a plethora of dining and leisure option.

ROOMS My stay at Shangri-La Dubai was a delightful experience, featuring 302 elegant rooms and suites, along with 126 luxurious apartments. In the Horizon Club Deluxe Room, where I stayed, the soothing cool tones and bespoke local art, combined with exclusive privileges like daily breakfast, evening cocktails, and priority check-in/check-out, added to the luxury. Relaxing each evening with a stunning view of the Arabian Sea made my stay truly memorable.

FOOD AND DRINK My culinary experience at Shangri-La Dubai was nothing short of extraordinary. Each morning, I enjoyed a delightful breakfast at the Horizon Club, savouring avocado on protein bread, two perfectly fried eggs over hard, a refreshing green vegetable juice, and a creamy cappuccino. Evenings were equally enchanting, as I indulged in a glass of fine red wine and delectable finger foods at the Horizon Club lounge. The hotel promises an incredible culinary adventure, with a diverse array of dining options to please every palate. From poolside cocktails to the exquisite flavours of classic Cantonese dishes at Shang Palace and authentic Vietnamese cuisine at Hoi An, there is something for everyone. The gastronomic journey continues at Dunes Café and extends to the sophisticated ambiance of the Lobby Lounge, Balcony Bar, and the chic ikandy ultralounge, each offering a unique experience.

> Shangri-La Dubai is the perfect starting point to explore the city's dynamic energy

MEETINGS Shangri-La Dubai presents an unparalleled setting for distinguished meetings and events. With its open rooftop terraces showcasing breathtaking skyline panoramas, two luminous ballrooms flooded with natural light, and seven meticulously curated meeting rooms, the venue offers an exquisite array of sophisticated spaces.

LEISURE Nestled within Shangri-La Dubai, Chi, The Spa beckons guests into a realm of serene indulgence. Here, a bespoke selection of treatments awaits. Additionally, fitness enthusiasts will find solace in the hotel's Health Club, featuring top-tier equipment and invigorating group fitness options, ensuring a holistic retreat for wellness aficionados.

VERDICT At Shangri-La Dubai, every moment is tailored to luxury. From the flawless service to the mesmerising vistas, my stay here was nothing short of extraordinary.

Ravi Lalwani

Flavors Restaurant at Frankfurt Airport Marriott Hotel

HOURS
Monday-Friday
6.30am-10.30am
5.00pm-10.00pm
Saturday-Sunday
6.30am-10.30am

PRICE
Approximately €82 per person

CONTACT
marriott.com
@frankfurtairportmarriott

This distinguished dining destination offers a symphony of diverse gastronomic experiences, celebrating the art of savouring amidst refined surroundings.

Indulge in a lavish culinary journey at Flavors, nestled within the grandeur of the Frankfurt Airport Marriott Hotel. This distinguished dining destination offers a symphony of diverse gastronomic experiences, celebrating the art of savouring amidst refined surroundings. It has a capacity of 254 seats, ensuring a memorable dining affair for all.

The restaurant boasts an expansive show kitchen, providing guests with unbridled views of culinary mastery as chefs craft an array of international cuisines and local delicacies. Kickstart the day with a sumptuous breakfast buffet featuring made-to-order eggs and omelettes, a selection of pancakes, and an assortment of freshly baked bread, complemented by condiments, cold cuts, fresh fruits, and juices.

As evening falls, Flavors transforms into a chic and sophisticated dining space. Explore an exquisite menu of international flavours, expertly paired with an extensive wine selection curated by a passionate sommelier. The rare and prestigious 'Treasure Menu,' showcases over 40 European wines, some of which have only a few bottles remaining in the cellar.

As a prelude to dinner, gin enthusiasts can embark on a sensory journey of seven unique German gins, perfectly paired with five distinctive tonic waters, setting the stage for an evening of culinary excellence.

A culinary highlight awaits with Flavors' signature dry-aged steaks, meticulously aged for over 21 days to perfection, infusing each cut with an unmatched depth of flavour.

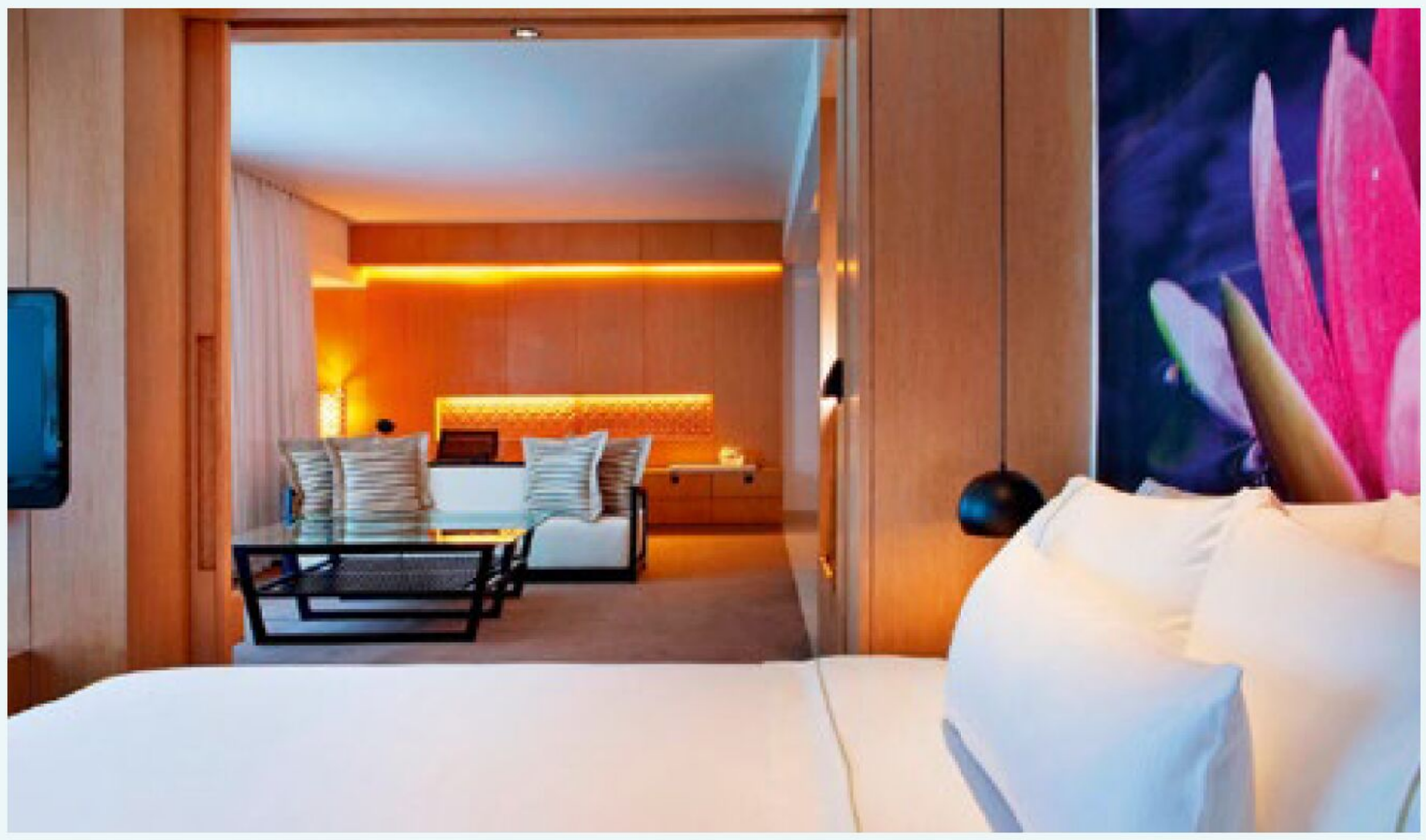
Reflecting on my recent dining experience at Flavors Restaurant, I savoured a delightful meal featuring an Asparagus cream soup followed by a succulent Salmon fillet, accompanied by artfully plated mashed potatoes, artichokes, and tomatoes, enhanced by a delectable bourride sauce and perfectly complemented by a superb red wine. The

culinary journey culminated in the divine Chocolate Heaven dessert, elevating the gastronomic experience to unparalleled heights.

VERDICT It was an unforgettable dining experience, where every dish was a culinary masterpiece and every moment, was pure bliss.

Ravi Lalwani

The Westin Hyderabad Mindspace



BEST FOR
Its event space.

DON'T MISS
The gastronomy experience

PRICE
Internet rates are upwards of ₹ 9,794

CONTACT
Raheja IT Park, Hitec City, Madhapur,
Hyderabad, Telangana, India, 500 081
marriott.com
@westinhyderabad

BACKGROUND The Westin Hyderabad Mindspace is a premier luxury destination renowned for its flawless hospitality, impeccable service, and unforgettable stays for every guest.

WHAT'S IT LIKE The hotel boasts contemporary architecture and elegant interiors. Its design seamlessly blends modern aesthetics with traditional Indian influences, creating a sophisticated ambience for guests.

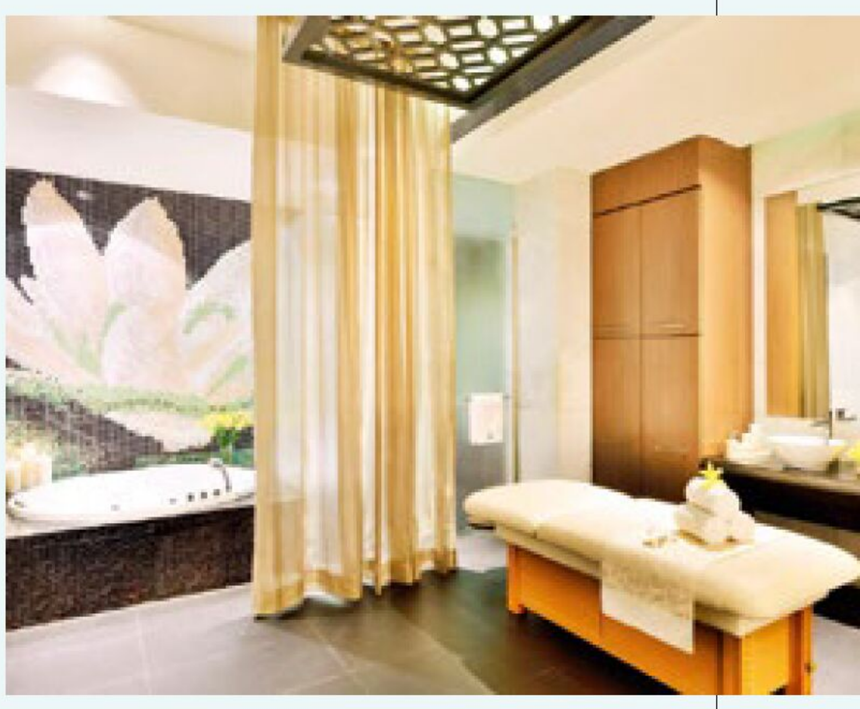
WHERE IS IT The hotel is located in the heart of Hyderabad's dynamic IT and business district, HITEC City. This prime location is amidst multinational corporations, tech parks, and entertainment venues, offering guests easy access to business and leisure destinations.

ROOMS Set against the vibrant cityscape backdrop, the hotel showcases 425 meticulously designed guest rooms and suites. My stay at the spacious Executive Room Suite spanning 68 sqm boasted elegant decor, contemporary luxurious showers, and the signature Heavenly bed ensuring restful sleep. The suite was thoughtfully equipped with lavish amenities, complimentary wifi, and state-of-the-art entertainment, making my stay delightful. Additionally, it granted me access to the exclusive club lounge, adding an extra layer of luxury to my experience.

FOOD AND DRINK My day started with a nourishing 'Eat Well' experience at Seasonal Tastes. I savoured a refreshing apple, celery, carrot juice, wholesome oatmeal porridge, an egg white masala omelette, and a revitalising espresso. Seasonal Tastes, known for its contemporary ambience, offers an extensive breakfast buffet and à la carte options featuring multi-cuisine delicacies. Additionally, the culinary journey extends across six distinctive restaurants, ranging from traditional Indian Northwest frontier cuisine to Italian fare and an array of global flavours.

MEETINGS At The Westin Hyderabad Mindspace, business success is a certainty, with expansive and refined event venues spanning over 1800 sqm. With a 24-hour business centre and over 600 sqm of rooftop spaces, the hotel caters to intimate or grand gatherings. The prestigious Westin Ballroom stands out with its sophisticated décor, cutting-edge technology, and safety protocols, making it perfect for meetings or lavish weddings. Alternatively, guests can hold al fresco meetings amidst the hotel's verdant lawn, offering a refreshing setting for any event.

> This is an exceptional destination for travellers seeking an upscale experience in Hyderabad.

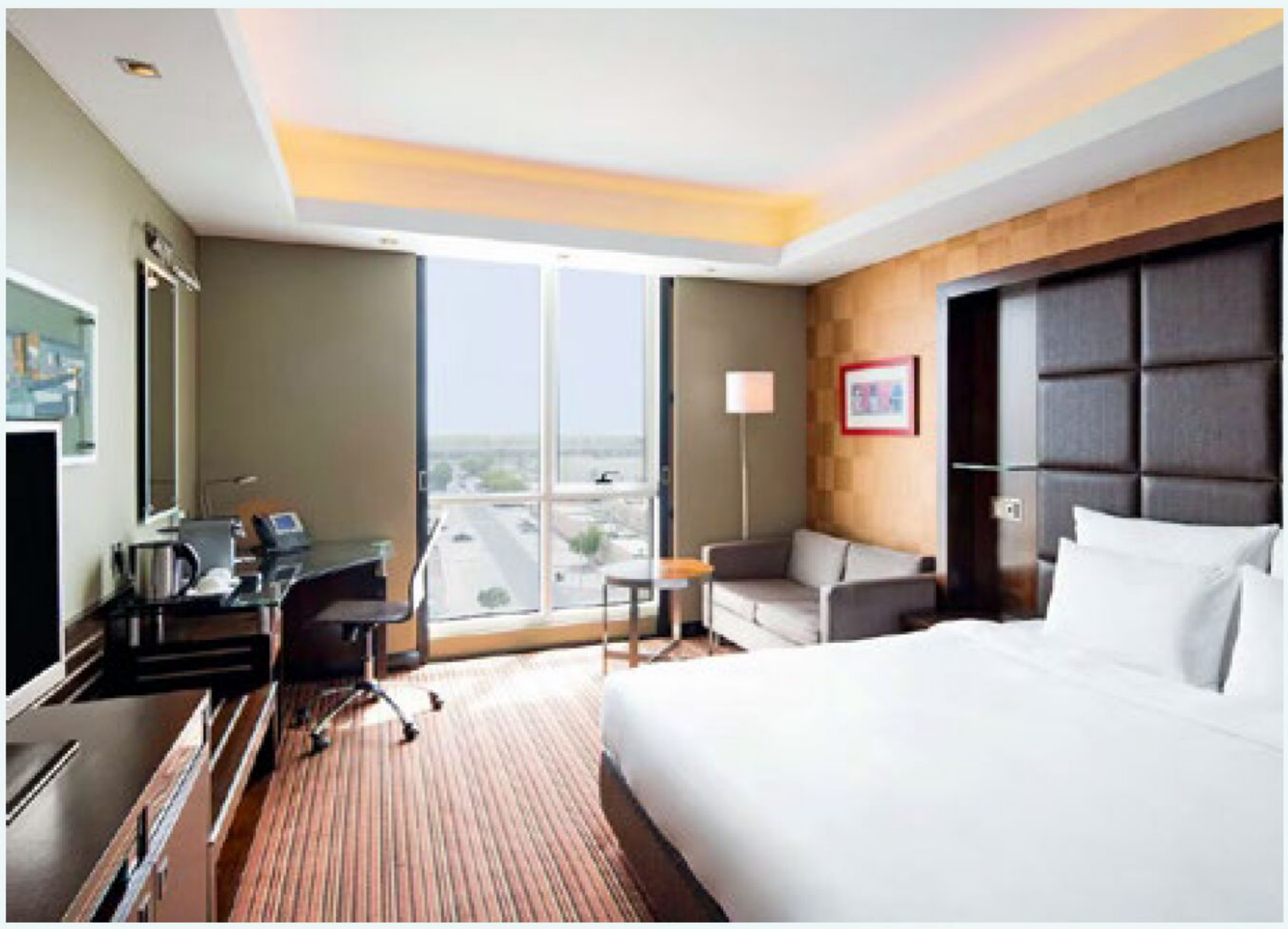


LEISURE Guests can rejuvenate and unwind at the hotel's wellness facilities, which include a fitness centre, outdoor swimming pool, and a luxurious spa offering a range of holistic treatments and therapies.

VERDICT This is an exceptional destination for travellers seeking an upscale experience in Hyderabad. The Westin Hyderabad Mindspace consistently delivers excellence, making it a top choice for discerning travellers.

Ravi Lalwani

Radisson Blu Hotel, Dubai Media City



BEST FOR
Its ideal and convenient location

DON'T MISS
The unique meeting spaces

PRICE
Internet rates are upwards of ₹ 7,833

CONTACT
Box 211723, Dubai Media
City, Dubai, 211723, United Arab Emirates

radissonhotels.com
@radissonbludmc

BACKGROUND Radisson Blu Media City Dubai is an upscale hotel brand known for its meticulous attention to detail and exceptional personalised service, within elegant surroundings crafted to deliver unforgettable moments and experiences with each visit.

WHAT'S IT LIKE Nestled in the vibrant business hub, the hotel offers contemporary elegance and comfort, boasting chic interiors, state-of-the-art amenities, and breathtaking urban panoramas.

WHERE IS IT Perfectly situated near Dubai's pristine beaches and iconic landmarks, the hotel also benefits from its proximity to vibrant shopping destinations. With the Al Khail Metro Station a brief walk away, it effortlessly combines business amenities with leisure activities, rendering it an ideal choice for travellers.

ROOMS The 246 beautifully appointed rooms offer a tranquil retreat for discerning guests. My stay in the luxurious 32 sqm Executive Room, boasting lounge access and a balcony was delightful. Complete with a generous desk, serene city views, tea and coffee-making facilities, satellite TV, and complimentary high-speed wifi, the room provided a truly indulgent experience. Moreover, guests have access to the hotel's fully-equipped business centre for meetings and connectivity needs.

FOOD AND DRINK My morning began with a wholesome breakfast at Chef's House, featuring an energising egg white omelette, protein toast, a refreshing bowl of yoghurt with fresh fruits from the buffet spread, and a piping hot cappuccino. The Radisson Blu Hotel, Dubai Media City boasts an array of refined F&B establishments, including Certo, Someplace Else, Jones the Grocer Express, Icon Bar, Terrace on Level Two, and Dusk Terrace. Whether it's a casual drink with friends or colleagues or a unique dining experience, these award-winning restaurants cater to every need and preference

MEETINGS Be it a casual gathering or a conference, the 12 spacious meeting rooms are meticulously designed to host up to 150 individuals turning events into

The 246 beautifully appointed rooms offer a tranquil retreat for discerning guests.

unforgettable affairs with exceptional facilities and a prime location in Dubai Media City. They boast ample natural light and come equipped with complimentary high-speed wireless Internet access and cutting-edge video-conferencing technology, setting the perfect stage for a successful and memorable event.

LEISURE Embark on a journey of holistic wellness at the luxurious spa. Step into one of five distinctive, Asian-themed treatment rooms immersing in tranquil serenity and indulge in a wide array of beauty and massage treatments inspired by global techniques. Additionally, the hotel boasts a fully equipped gym and cutting-edge fitness centre for health-conscious guests. One can take advantage of the two outdoor pools for a refreshing swim or all-day relaxation.

VERDICT The Radisson Blu Hotel, Dubai Media City offers a convenient location, modern amenities and easy access to business districts and leisure attractions making it an ideal choice for travellers.

Ravi Lalwani

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