

PHOTO: DEEPAK GUPTA/HT

Two-time Olympian Neeraj Chopra says he'd love his career to be captured on screen, but only after he has brought all the glory he can to India

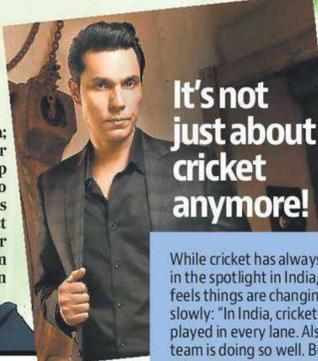


'RETIREMENT KE BAAD AGAR BIOPIC BANEGI TOH MAZA AAYEGA'

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Two-time Olympian Neeraj Chopra is among the most sought-after athletes in the country, and he knows that. Ask the Padma Shri recipient, who won a silver medal in javelin throw at the Paris 2024 Olympics and a gold at the 2020 Tokyo Olympics, if he feels it's the right time for a biopic to be made on him, and he says, "It's too early." He explains, "I feel biopics should be made after a person retires. We have seen movies made on milestones [cricketer MS Dhoni's 2011 ODI World Cup win, for instance], but mere hisaab se jitna aur add kar sakein career mein, country ke liye kuch kar sakein aur javelin ko apne desh mein aur popular kar sakein utna achha hoga. Retirement ke baad agar biopic banegi toh maza aayega, kyunki story aur achchi banegi." So, does he have any actor in mind to portray him on screen? "I don't know who would fit the role then, but for now, I can only think of Randeep Hooda. He is a great actor and he is from Haryana

Neeraj Chopra; (inset) actor Randeep Hooda, who Chopra thinks is the perfect choice for portraying him on screen



It's not just about cricket anymore!

While cricket has always been in the spotlight in India, Chopra feels things are changing slowly: "In India, cricket is played in every lane. Also, our team is doing so well. But, other sports persons are also getting love and attention, especially after the Tokyo 2020 Olympics and our success in the Paris 2024 Paralympics. Support and performance go hand-in-hand. It's great that people are watching other sports and parents are inspiring their children to join different sports... Ekdum se kuch nahin hota, but change to ho raha hai!"

(Chopra hails from Khandra in Haryana). Jo bhi role play karega woh wahan ki language sahi se bole woh zaroori hai," says the 26-year-old.

Has he ever thought of acting in his own biopic, or in films? "Acting in a movie would be tough, but ads kar leta hoon main. People liked my credit card ad a lot, but it was tough for me, as I had never acted before. But, mujhe nahin lagta main acting ke liye bana hoon," he replies.

I have had such an incredible tour in India and this is my last night here, so let's make the most of it.

ALAN WALKER, DJ



Kartik Aaryan and Alan Walker

Alan Walker ends India tour by jamming with Kartik Aaryan

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Even rain and thunder couldn't smother the spirit of music lovers in Mumbai, as world-renowned Norwegian DJ Alan Walker took the stage for his last concert of the 10-city India tour. The multi-platinum record producer said, "What's up, Mumbai? This is Alan

Walker and I am so happy to be here. I have had such an incredible tour in India and this is my last night here, so let's make the most of it", as he belted out some of his hits, including *Faded* and *Alone*. But what got the thousands of music aficionados at the venue more excited was grooving to some desi numbers, including the title track of *Bhool Bhulaiyaa 3* and the Marathi viral track, *Taambdi Chaamdi*.

While actor Alia Bhatt surprised fans by making an appearance at Walker's Bengaluru gig earlier this month, a key highlight of the Mumbai concert was actor Kartik Aaryan joining the musician on stage, grooving to the track of his upcoming film. In fact, he also made Walker recite a couple of lines in Hindi. Walker ended his tour by getting atop the DJ console and waving the Indian flag, as the fans cheered on.

STOP PRESS

Actor-couple Ranbir Kapoor and Alia Bhatt's new home, which has been under construction for a few years now, is finally complete. The six-storey building, said to be worth ₹250 crore, has been named after Ranbir's late grandmother Krishna Raj Kapoor.



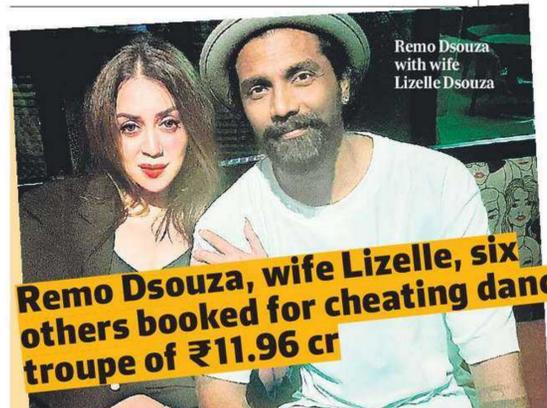
PHOTOS: AFP AND PALLAV PALIWAL



Zendaya reps Cher at the Rock & Roll Hall of Fame

Wearing a gold naked dress from Bob Mackie's Fall 2001 collection, Zendaya paid homage to singer Cher, 78, on Saturday. The legendary singer was inducted into the Rock and Roll Hall of Fame, and the actor was in attendance. Zendaya wore a trench coat over her dress, with a halter top and straps that

crisscrossed around her torso. Cher turned muse for Mackie on several occasions and Zendaya chose to wear one of his creations for the day. Incidentally, Cher has worn a similar look in the past. Cementing Zendaya's look was her pinstraight hair reminiscent of the singer's signature styling in the '60s and '70s.



Remo Dsouza with wife Lizelle Dsouza

Remo Dsouza, wife Lizelle, six others booked for cheating dance troupe of ₹11.96 cr

A case has been registered against film director-choreographer Remo Dsouza and his wife Lizelle Dsouza in Maharashtra for allegedly cheating a dance troupe of ₹11.96 crore. A 26-year-old dancer filed a complaint at the Mira Road police station on October 16 against Remo, Lizelle, and six others, reports PTI. The case has been filed under sections 465 (forgery), 420 (cheating) and other relevant provisions of the Indian Penal Code, an official said. As per the FIR, the

complainant and his troupe were allegedly cheated between 2018 and July 2024. After the troupe performed on a television show and won, the accused posed that the troupe was theirs and claimed the prize money of ₹11.96 crore, he alleged.

The other accused in the case are Omprakash Shankar Chouhan, Rohit Jadhav, Frame Production Company, Vinod Raut, a policeman, and Ramesh Gupta, the official said, adding that a probe is underway. Remo and Lizelle were unavailable for comment.

PHOTO: INSTAGRAM/LIZELLEREMOSOUZA

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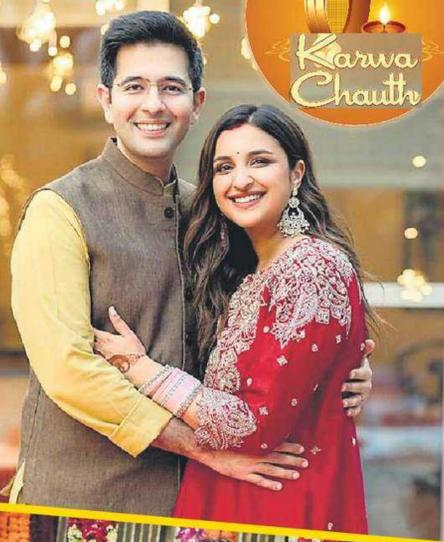
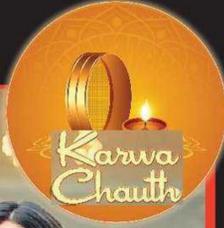
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RINGING IN THE FESTIVITIES, BOLLYWOOD STYLE!

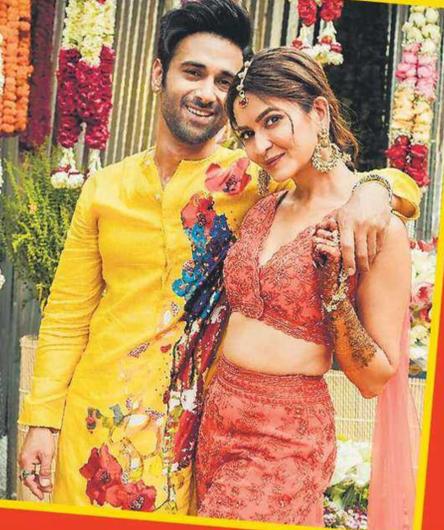
Compiled By
Yashika Mathur

From minimal mehendi to flying down to be with their families, here's a dekho at how Bollywood celebrated Karwa Chauth on Sunday



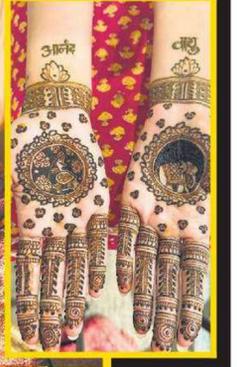
Homecoming for Dilli's bahus

Actors Kiara Advani and Parineeti Chopra landed in New Delhi on Saturday evening to celebrate Karwa Chauth with their in-laws. Newlyweds Pulkit Samrat and Kriti Kharbanda also arrived in the Capital to celebrate their first Karwa Chauth with family.



Mehendi inspo à la the stars

As Bollywood celebrities fasted for their better halves on Sunday, they also gave us a sneak peek into their festivities and creative mehendi designs. From Shilpa Shetty Kundra, Rakul Preet Singh and Parineeti Chopra's minimal designs to Sonam A Kapoor and Kriti Kharbanda's intricate affairs, Bollywood is showing the way to enjoy festivals and how!



PHOTOS: INSTAGRAM



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PHOTO: INSTAGRAM/
VIKASHNAGROUP

Vikas
Khanna

The event will unfold in four chapters, bringing pivotal moments of Indian history to life

THE TASTE OF TIME: CELEBRATING THE TRIUMPHS OF INDIA



PHOTO: MANGI
VERMA/HT

Vir
Sanghvi



It's an experience you simply can't miss," says Michelin-star chef Vikas Khanna, who is returning to India to host a one-of-a-kind culinary event in the Capital. The Taste of Time, an exclusive celebration marking the centennial anniversary of Hindustan Times, will be curated by renowned food columnist and critic Vir Sanghvi. The event will unfold across four captivating chapters, each commemorating pivotal moments in India's history, brought to life through exquisite culinary pairings and evocative performances. The chapters will celebrate India's Independence, the iconic World Cup win, the magic of Indian cinema and the country's leap into the space age—the future!

"For 100 years, Hindustan Times has chronicled the nation's triumphs and achievements. The Taste of Time is a tribute to that journey. And who better to present the food than Vikas Khanna, a chef who has made India proud on the global stage? This will be his first time cooking in India since his restaurant The

Bungalow took New York by storm," says Sanghvi. The event will take place at Delhi's Sunder Nursery on October 24 and 25 from 7:30 p.m. onwards. Book your spot now. Tickets are selling out fast!



Scan the QR code to book your slot.

Gala-xy of stars

Cynthia Erivo stunned in a shimmering strapless gown



Jaden Smith arrived in an embellished suit with a ruffled collar

Kaia Gerber pays homage to Old Hollywood glam in a sparkly sheer black gown

The Academy Museum Gala red carpet was a star-studded extravaganza full of sparkle. Take a dekho at the most striking looks

Selena Gomez opted for a fitted blue suede gown and a black bralette underneath

Kylie Jenner went for a two-toned gown with a waist cutout while Kendall Jenner chose a black halter neck dress with cutouts

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Entertainment & Promotional Features



Gongura Mamsam: Spicy and sour mutton curry

THE CULINARY GEM OF ANDHRA PRADESH

Gongura Mamsam is a traditional dish from Andhra Pradesh, renowned for its unique blend of flavours. The dish features tender mutton cooked with gongura leaves, also known as sorrel, which imparts a distinct tanginess. This culinary creation reflects the rich heritage of Andhra cuisine, characterised by bold spices and vibrant ingredients. Historically, gongura has been a staple in Telugu households, often used in various preparations, including pickles and dals. Gongura Mamsam is particularly popular during festive occasions and showcases the region's hospitality and culinary finesse, making it a beloved dish across India.

COMBINING RICH MUTTON WITH ZESTY SORREL LEAVES

Start by boiling 250g of mutton with turmeric, salt and ginger-garlic paste. In a separate pan, heat two tablespoons of refined oil, then sauté six cloves, three cardamoms, and one stick of cinnamon until fragrant. Add three tablespoons of chopped onions and cook until translucent. Incorporate 100g of gongura leaves, along with spices like red chili powder and coriander powder. Finally, mix in the boiled meat, add water, and simmer for about 5 minutes. Serve hot with rice for a delightful meal.

SPECIAL TIPS

- Sear the mutton: This enhances flavour before pressure cooking.
- Smooth paste: Grind the gongura leaves for better texture.



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Zappfresh offers fresh meat that stands out for its quality and hygiene. The mutton is sourced from healthy animals raised in humane and hygienic environment. The brand prioritises cleanliness by adhering to stringent procedures throughout the supply chain, from sourcing to delivery. Their focus on cleanliness guarantees the safety of the meat and also enhances its flavour and tenderness, making Zappfresh a reliable choice for consumers seeking to order high-quality fresh mutton to make a delectable Gongura Mamsam.



#ZAPPDAST OFFER FOR HT CITY READERS
Send your own version of Gongura Mamsam recipe on Insta: @delhifoodies.htcity, get exciting prizes and also a chance to get featured in HT Cityfoodies! Use HT30 for 30% discount on 1st order, no min order! Scan the QR code to download the app.

#foodhack

Want to maximise the flavour and colour of saffron in your sweet dishes? Take a leaf from chef Pankaj Bhadouria's book, who shared an easy hack on her Insta @masterchefpankajbhadouria.

- Step 1:** Place some saffrons bits on a tissue paper and fold it.
- Step 2:** Then, place the folded tissue on a lightly-heated pan.
- Step 3:** Pour the heated saffron in a vessel and manually grind it until it becomes powder.
- Step 4:** Pour some lukewarm water over it and there you have it — enhanced flavour and colour of your saffron!

PHOTOS: INSTAGRAM/ MASTERCHEFPANKAJBHADOURIA

#thatshot

POWER OF PRUNES

Prunes from Chile are renowned for their exceptional quality and rich taste, now easily accessible across India. These nutrient powerhouses are naturally sweet, with no added sugars, making them a versatile addition to any meal. They also make a perfect stand alone snack, allowing you to enjoy incredible health benefits and flavours in every bite!

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PEECEE CELEBRATES HER LOVE FOR FOOD WITH A RICH FEAST

Actor Priyanka Chopra Jonas recently took to Instagram to post a picture amid a delightful feast, showcasing her love for ghar ka khanna, and a variety of other cuisines, during her recent Mumbai visit. The feast included a mad mix of pav bhaji, kadhi pakoda, karela, paneer tikka, noodles, pizza sandwiches and French fries!

WORLD'S TINIEST SUSHI GOES VIRAL!

A vlogger recently went viral after finding the world's smallest sushi at Tokyo's (Japan) Sushiya no Nohachi restaurant, sparking viral interest on Instagram. Crafted by chef Hironori Ikeno, the dish comprised a plate with eight tiny sushi pieces, each made from a single grain of rice, alongside regular-sized pieces for comparison in her Reel.

A CELEBRATION OF FLAVOURS

Relish authentic dishes and a warm ambience at the Tahsee-e-Hararat food festival, starting today. Celebrate vibrant Indian cuisine as you indulge in soups and hearty appetisers such as Challi Badam Ka Shorba, Kunri Murg Tikka and Mirchon Ka Mel, perfect for the colder months.

Where: Singh Sahib, Eros Hotel, Nehru Place, New Delhi
Cost: ₹525 plus taxes à la carte
On till: October 30

HT Cityfoodies on Monday

From decadent sweets to warm, savoury dishes, here are some chef-approved additions for your festive menus as the temperatures begin to drop.

For all the food buzz, follow on Insta: @delhifoodies.htcity

SAVOUR THE TASTE OF AUTUMN

AUTUMN DESSERTS

The festive season, be it Navratri or Diwali, is marked by mouth-watering desserts. Chef Gagandeep Singh Bedi, director of Culinary at Roseate Hotels and Resorts, has prepared a unique festival menu for autumn that includes delicacies like pumpkin and sage tart, butternut squash and Danish blue salad with fresh arugula. "To complement the menu, a selection of seasonal cocktails and wines is also available featuring flavours like spiced apple cider and mulled wine," he adds.

WARMTH OF GRAINS AND VEGETABLES

The change of season calls for traditional grains like bajra and ragi, providing warmth and nutrition as temperatures start to dip. "Lots of green leafy vegetables which can be turned into beautiful saag sabzis such as sarson ka saag and purvanchal ka saag are also highlights of the season. Another season favourite is dal makhni which provides enough fat, and also complements the festive spirit," remarks Bhusan Ganorkar, executive chef at DoubleTree by Hilton, Panaji.

SEASONAL PRODUCE

For a seasonal touch to your mealtimes, incorporate ingredients such as pumpkin, sweet potato and gourds. Chef Sania Naqvi also suggests adding millets to the mix. "Millets harvested during the early winters also make an appearance in the form of rahi roti (pahadi cuisine), bajre ki rotla (a Gujarati variation) and jowar puffs," she says, adding, "During the festive season, kachori is served with pumpkin sabzi, in Uttar Pradesh which is unlike other parts of North India."

AKSHITA PRAKASH'S PUMPKIN SABZI

A BLEND OF INDIAN AND EUROPEAN FLAVOURS
As India celebrates the onset of the autumn season, blending flavours of multiple cuisines can be an interesting take this festive season. "Our autumn menu is a testament to the seamless fusion of tradition and innovation, paying homage to classic European and Indian dishes while offering new and exciting flavour profiles," said Philippe Agnese, executive chef at The Imperial. This thoughtfully curated menu includes dishes such as caesar salad, paneer and sabudana burger and palak badami kofta, among others.

KEBAB AND TIKKI SAMPLER

at the 1911, The Imperial, Delhi
PHOTOS: ADOBE STOCK AND SHUTTERSTOCK

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<h3>ARIES</h3> <p>MAR 21-APR 20</p> <p>Moderate exercises will help you achieve fitness. This is the time to consolidate your gains. Some of you will be able to add to your portfolio. The environment at home will help soothe your nerves. LOVE FOCUS: Stability in relationships is likely to be achieved. LUCKY NUMBER: 22 LUCKY COLOUR: Sky Blue</p>	<h3>LEO</h3> <p>JUL 23-AUG 23</p> <p>Some of you will manage to come back into shape. Money invested may not give the promised returns. Don't bring work to home if you want harmony. Those on a vacation can spend the day in a boring place. LOVE FOCUS: Love will grow as you keep aside quality time for romance. LUCKY NUMBER: 5 LUCKY COLOUR: Green</p>	<h3>SAGITTARIUS</h3> <p>NOV 23-DEC 21</p> <p>You enjoy good health, thanks to some curbs on your excesses. Resources to repay a loan may need to be found soon. An out-of-town business deal is likely to prove profitable. LOVE FOCUS: Love at first sight is waiting to happen, as you enter a new set-up! LUCKY NUMBER: 7 LUCKY COLOUR: Silver</p>
<h3>TAURUS</h3> <p>APR 21-MAY 20</p> <p>A short vacation or a change of scene will prove excellent for health. Repaying a loan will not cause problems. A good turn done to someone at work is likely to be repaid soon. LOVE FOCUS: Partner can take the initiative to make love life exciting. LUCKY NUMBER: 9 LUCKY COLOUR: Brown</p>	<h3>VIRGO</h3> <p>AUG 24-SEP 23</p> <p>A friendly advice can work wonders on the health front. Raising funds for a social cause may prove an uphill task. Unwavering focus will help you wrap up a lot of work today. An outing is likely to prove enjoyable. LOVE FOCUS: You may develop feelings for someone of the opposite gender. LUCKY NUMBER: 3 LUCKY COLOUR: Yellow</p>	<h3>CAPRICORN</h3> <p>DEC 22-JAN 21</p> <p>You will enjoy good health by remaining regular in your workouts. Those eating outside out of necessity should not compromise on quality. LOVE FOCUS: Share your feelings with the one you love to lighten your mind. LUCKY NUMBER: 17 LUCKY COLOUR: Saffron</p>
<h3>GEMINI</h3> <p>MAY 21-JUN 21</p> <p>Steps taken on the health front will benefit. You will experience a financially stable period. You may feel hesitant to broach a contentious issue with a rival at work. LOVE FOCUS: Partner will find newer ways to appease you. LUCKY NUMBER: 2 LUCKY COLOUR: White</p>	<h3>LIBRA</h3> <p>SEP 24-OCT 23</p> <p>Switching to healthy foods will be the key to remaining fit and active. Earning on the side may show signs of drying up. LOVE FOCUS: You will need to keep moodiness in check on the romantic front. LUCKY NUMBER: 4 LUCKY COLOUR: Maroon</p>	<h3>AQUARIUS</h3> <p>JAN 22-FEB 19</p> <p>You can be seized by the desire to gain perfect health. Expected payments are likely to get delayed, but will be received. A task not be performed up to the mark. LOVE FOCUS: Romance is likely to give you immense pleasure today. LUCKY NUMBER: 18 LUCKY COLOUR: Magenta</p>
<h3>CANCER</h3> <p>JUN 22-JUL 22</p> <p>Discharge from hospital is also expected for those admitted. Moneywise you get lucky, as wealth comes your way. You are prone to commit some error at work today, so remain vigilant. LOVE FOCUS: Your inner voice will be the best guide on the romantic front. LUCKY NUMBER: 1 LUCKY COLOUR: Golden</p>	<h3>SCORPIO</h3> <p>OCT 24-NOV 22</p> <p>Remaining regular in your exercise regimen will ensure good health. Luck favours you today on the professional front. A journey by train is foreseen and will offer you a new experience. LOVE FOCUS: Someone you are in love with is likely to plan a grand evening. LUCKY NUMBER: 6 LUCKY COLOUR: Orange</p>	<h3>PISCES</h3> <p>FEB 20-MAR 20</p> <p>Your regular exercise routine will keep you energetic. Hard thinking on the financial viability of a project is needed. Incomplete jobs at work will keep you on your toes. A chance to accompany someone can come to you. LOVE FOCUS: You will make efforts to enrich your love life. LUCKY NUMBER: 3 LUCKY COLOUR: Beige</p>

'DILLI KE LOGON MEIN EK ALAG WARMTH HAI'

As Diwali approaches, Rohitashv Gour remembers his time in the Capital and how the festival was celebrated with "zor shor" and "mael jol"

Yashika Mathur

yashika.mathur@hindustantimes.com

Actor Rohitashv Gour, who is currently living in Mumbai, has spent almost 10 years in the Capital, first as a student at the National School of Drama and then as a theatre actor. As the festival of Diwali approaches, the actor gets nostalgic about his time in Delhi.

Gour, who was recently in Delhi to attend the iconic Lav Kush Ramila goes down the memory lane. Reminiscing, the 58-year-old actor says, "Uss time se tyohaar badi zor shor se manaaye jaate the. Blue line buses chala karti thi, road par betahasha bheed aur pollution hota tha. Mobile nahi the toh mail-jol bohota tha. Issi mail-jol ka nateeja yeh hota tha ki Dussehra aur Diwali bohota dhoom dhaam se manaaye jaate the."

Talking about his bonds in the city, he continues, "So, Delhi mein bohota saare log aur families humse Rangmanch ki wajah se jud gayi thi. Defence colony mein ek family thi jinke hum jud gaye the... Hum log khoob khaate peete the [ikhatte]. Dilli ke logo mein ek alag kism ka warmth hai, ek rishto mein garmi hai jo Mumbai ke cut-to-cut relationships mein nahin hai."

The actor also shares how the theatre audience became an extended family of sorts for him and would bring food and sweets for him and his friends. As for his circle of friends from his theatre days, many are now well-known faces in the showbiz. "Toh main, Nirmal Pandey, Tigmanshu Dhulia aur Sanjai Mishra, Vineet Kumar, all of us were constantly trying to make the most of this time because we used to live in a hostel, away from home and didn't get enough holidays to go back and return in time," he ends.



Rohitashv Gour
PHOTO: INSTAGRAM/
ROHITASHVGOUR

Jab Sachin met Matthew in the USA

Indian cricket legend Sachin Tendulkar bumped into Hollywood actor Matthew McConaughey during a football game during his recent trip to the USA. Tendulkar described his trip as one "filled with sports, smiles, and unforgettable moments!" Making a reference to McConaughey's movie *Interstellar* (2014), he added, "Top that off with an interstellar conversation with the true detective, Matthew McConaughey!"

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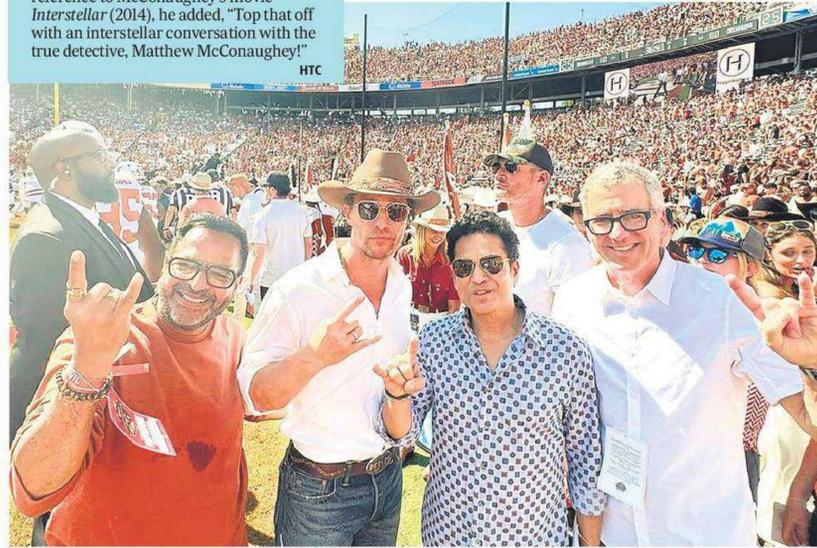


PHOTO: INSTAGRAM/SACHINTENDULKAR

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Aly Goni and Jasmin Bhasin (right) with Goni's family
PHOTO: INSTAGRAM/
ALY GONI

Aly Goni and partner Jasmin Bhasin are setting major vacay goals! The actor-model recently dropped a series of snaps from his holiday in Maldives, which included a sweet family picture, as well as some breathtaking shots from the beach.

my city

K-Pop mania returns to Delhi and how!



PHOTOS: RAAJESH KASHYAP/HT

Sana Kapoor

The Korean wave — or Hallyu — swept Delhi over the weekend, bringing hordes of K-pop fans to the Jawaharlal Nehru (JLN) Indoor Auditorium. Enamoured by all things South Korean, be it music, beauty or food, youngsters from across India gathered to witness the semi-final of the 14th All India K-pop Contest, held alongside the third edition of the popular Rang De Korea festival.

"K-pop is an inclusive genre and its music is quite comforting," says Samrudhi Baiswal, who represented Bhopal (Madhya Pradesh) along with her dance group Traverse, in the contest. "Most of us are in college and one of our teammates is even a doctor. But we've all managed to make time from our busy schedules for it was a dream



come true to reach the semi-finals!" she adds. Organised by Korean Cultural Centre, this two-day fiesta included performances by K-pop boyband NTX, singer Ha Minwoo, a comedy play presented by theatre company Uuheaeka, a unique fusion

I'm a huge K-pop fan. So, after my college classes, I headed straight to JLN.

YAPRI DEBBARMA,
Student at Delhi University



performance that intertwined the Korean martial art Taekkyon and so much more. Excitedly enjoying these among the crowd was Yabri Debbarma, a student of BSc (Hons) Statistics at Kirori Mal College, Delhi University. "I'm a huge fan of K-pop and didn't want to miss out being among all the other fans. So, after attending my college classes, I headed straight here! I even compelled my friend to tag along with me, to experience the craze," she tells us.

◀ K-pop fans take in the performances at JLN

K-Pop band NTX wants to dance with Vicky Kaushal



PHOTO: RAAJESH KASHYAP/HT

Sana Kapoor

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The energy was palpable as K-pop group NTX took the stage at the Rang De Korea festival, but it was when they performed the viral hook step from the song *Tauba Tauba* (*Bad Newz*) that the crowd truly went crazy. But this wasn't all, the members later went on to tell their fans: "Hum apse pyar karte hain!" and exclaimed "Dhanyawad!" as they wrapped up their set.

Following their maiden India performance, the nine-member band — comprising Hyeongjin, Yunhyeok, Jaemin, Changhun, Hojun, Rawhyun, Eunho, Jiseong and Seungwon — tell us about their love for Bollywood. The members, who had earlier uploaded a video of them dancing to

the Bollywood number, confess that they now wish to "dance with actor Vicky Kaushal on *Tauba Tauba*." They add, "We would love to meet Aamir (Khan, actor) because he is very handsome! Also, we really like *Naatu Naatu* from *RRR* (2022), and would like to collaborate with (actors) NTR Jr and Ram Charan."

Jaemin also reveals that the troupe, "really likes Indian food." Ask about their favourites and he shares, "We particularly love naan, lassi, rasgulla and tandoori chicken — it's delicious!"

Hojun says that they were delighted that some fans learned a few Korean phrases. "We were amazed at how they spoke Korean so well. When we asked, they said they learned the language because they love us. It was really cute," he wraps up.

#gramit



PHOTO: RAVI CHOUDHARY/PTI

Rowing in the deep

Two fishermen navigate a thick layer of toxic foam coating the Yamuna River in Delhi's Kalindi Kunj area. This comes at a time when the Capital is already grappling with rapidly worsening AQI.

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