

PHOTO: PRIYANK NANDWANA

# 'THE THETH PUNJABI KUDI IN ME COMES OUT ON LOHRI'

## Actor Nimrat Kaur tells us how she loves following traditions on this festive occasion, be it food or fashion

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Lohri is one occasion actor Nimrat Kaur eagerly awaits every year. However, she will have to give the celebrations at home a miss today, as she is shooting in Bikaner (Rajasthan). Kaur tells us, "I love Lohri. I will make sure that everyone on the set joins the festivities. I'll be working and once we wrap up for the day, the celebrations will begin."

Talking about how her family celebrates the festival, she says, "My naniji champions the celebrations in our home. She makes around 150 food packets to distribute among everyone who comes to our house and neighbourhood."

Being a foodie, Kaur's face lights up as she talks about the festive menu. "My naniji makes gud ke chawal; then there's rewari, gajak, moongfali, and popcorn. She also arranges a big bonfire in her house. Every year, we play the music, sit around the fire and enjoy the food. My mum makes sarson ka saag and makki ki roti with



FOR CELEB STYLE, FOLLOW ON INSTA: @htcityshowstoppers

white butter and mooli ka salad. I am already salivating," she says, adding that while her nanaji is no more, her best memories of the festival are with him and the whole family getting together. "It's all about enjoying the winter with your family. It's an intimate, beautiful festival."

Lohri is as much about fashion as it is about food for Kaur. The 42-year-old says, "I will wear a warm velvet suit, with a bright lip colour and beautiful Punjabi earrings. I feel there's nothing better than wearing your traditional outfit on your festivals. The theth Punjabi kudi in me comes out on this day."



Nimrat Kaur channels Lohri vibes in a luxe velvet ensemble by W for Women, paired with statement earrings by Dillano Jewels



Manoj Bajpayee; (inset) the actor as Bhiku Mhatre in Satya (1998)

PHOTO: INSTAGRAM/BAJPAYEE.MANOJ

## 'Industry treated me differently after Satya'

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Actor Manoj Bajpayee's career took a dramatic turn with the release of Ram Gopal Varma's iconic gangster saga, *Satya* (1998), in which he played Bhiku Mhatre, the head of a notorious Mumbai

underworld gang. The role catapulted him into the spotlight, cementing his position as one of the most promising actors in the industry.

Now, with the film re-releasing in theaters on January 17, Bajpayee tells us, "There is a generation that has grown up without experiencing the magic of *Satya*. I am happy that they will get to watch on the big screen what they might have been hearing from their elders all these years. They can now find out for themselves why it was such a cult and unforgettable film."

Not many know that Bajpayee sourced his outfits for the role, worked on his accent by picking it up from his cook, and devoted two months to preparation before

the shoot. Reflecting on his career before *Satya*, the 55-year-old admits, "I wasn't expecting anything for myself in this lifetime. However, I soon realised that God had different plans. I felt the difference in how I was treated by the industry post-*Satya* and I will always cherish the euphoria my character created."

He adds, "For two years, whatever (films) I did after *Satya* was compared to it. For some people today, *Gangs of Wasseypur* (2012) has created that magic, for others, it's *The Family Man*, *Shool* (1999) and *Raajneeti* (2010). I am happy that I got an opportunity to experiment."

"*Satya* not only changed my life, but also gave hope to so many people to leave their comfort zone and chase their dreams," he wraps up.

Satya changed my life, and gave hope to so many people to leave their comfort zone and chase their dreams.  
MANOJ BAJPAYEE, Actor



Kartik Aaryan at the convocation ceremony; (inset) the actor dances with fellow students

## Kartik gets engineering degree after over a decade: 'This feels like coming home'

He may be one of the most popular actors in Bollywood today, but Kartik Aaryan can now also be called an engineer! He was recently honoured with a degree in engineering by DY Patil University in Mumbai, after more than a decade of enrolling in the course. The actor took to Instagram on Saturday to share snippets from the convocation ceremony and reminisce his college days.

The 34-year-old can be seen dancing with his ecstatic batchmates and greeting the staff members, who were just as excited to see a celeb student in their midst. He shared the post with the caption, "From sitting in the backbench to standing on the stage for my convocation — what a journey it's been (sic)"

He added, "DY Patil University, you gave me memories, dreams, and now, finally, my degree (only took over a decade!). Thank you, Vijay Patil Sir, my incredible teachers, and the young dreamers here for all the love — this feels like coming home (sic)".

In the video, Aaryan can be seen in a customised college jersey jacket with his name emblazoned on it, as he addresses a packed auditorium. The highlight of the ceremony was when he took to the stage and



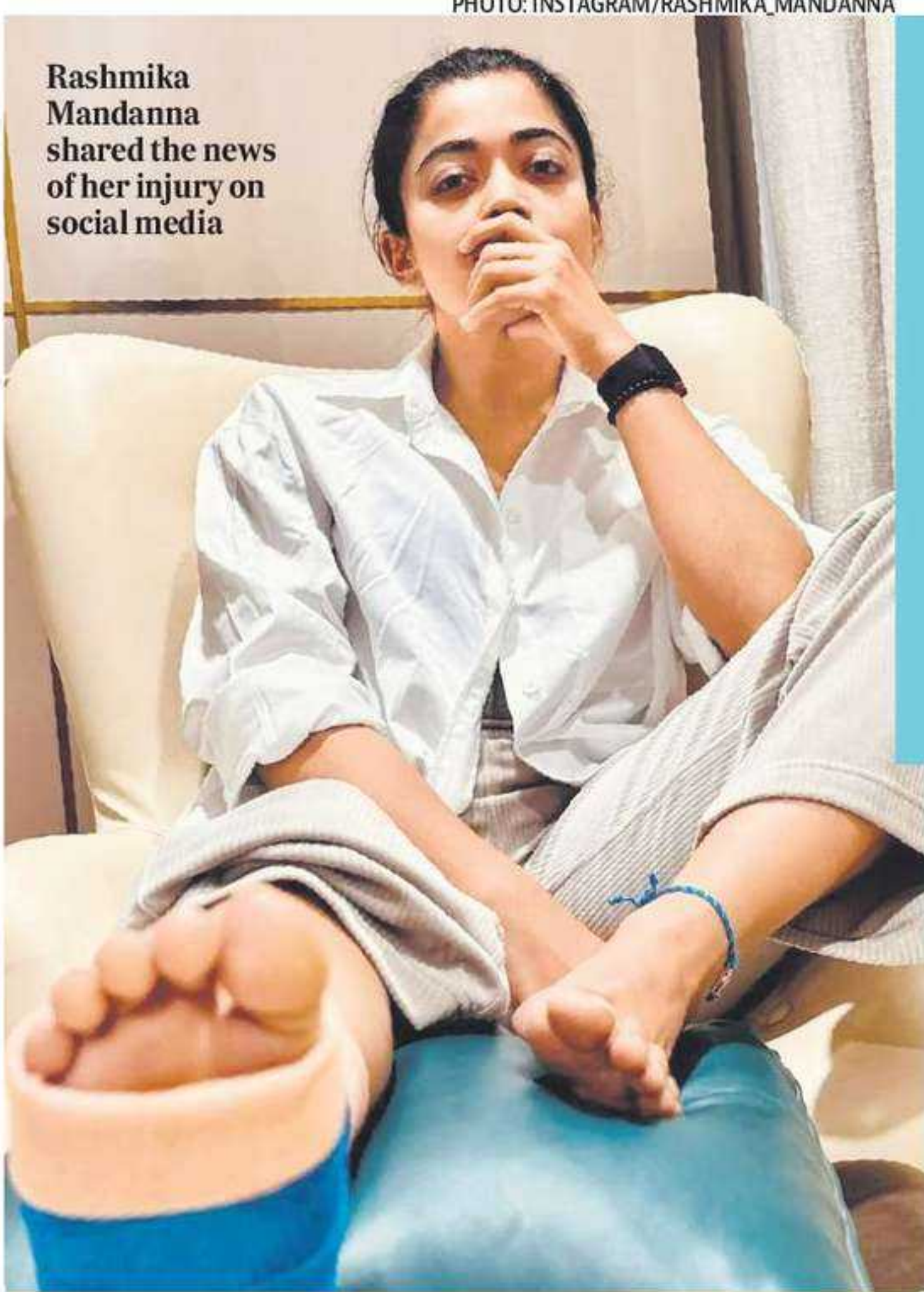
PHOTOS: INSTAGRAM

From sitting in the backbench to standing on the stage for my convocation — what a journey it's been.  
KARTIK AARYAN, Actor

danced alongside the students to the title track of his film, *Bhool Bhulaiyaa 3*. Aaryan was pursuing engineering when he got his Bollywood break with Luv Ranjan's *Pyaar Ka PUNCHNAAMA* in 2011.

## STOP PRESS

The Telangana government has withdrawn orders permitting a hike in ticket rates for the Ram Charan-starrer, *Game Changer*, with effect from January 16. Following the directions of the High Court, it also said early morning shows will not be permitted in future 'until public interest, health and safety are duly considered,' reports PTI.



Rashmika Mandanna shared the news of her injury on social media

To my directors, sorry for the delay... I'll be back soon enough just making sure my legs are fit for action (or at least fit for hopping) (sic).  
RASHMIKA MANDANNA, Actor

## Rashmika sustains leg injury in gym; says she is in 'hop mode' for now

Actor Rashmika Mandanna recently sustained a leg injury at her gym. Her fans got to know about it when she shared a health update on social media. Taking to Instagram on Saturday, she posted pictures of herself and apologised to the directors of her upcoming films for the delay, while assuring them that she would be back soon.

In the pictures, Mandanna is seen seated on a chair, posing for the camera with her injured leg propped up. In the caption, she wrote, "Well... happy New Year to me I guess! Injured myself in my sacred gym shrine. Now I'm in 'hop mode' for the next few weeks or months or god only knows, so seems

like I'll be hopping my way back to sets for *Thama*, *Sikandar*, and *Kubera!* (sic)"

She added, "To my directors, sorry for the delay... I'll be back soon enough just making sure my legs are fit for action (or at least fit for hopping). In the meantime, if you need me... I'll be the one in the corner doing a highly advanced bunny hop workout. HOP HOP HOP... (sic)."

A source close to the 28-year-old told HT, "Rashmika recently sustained an injury in the gym and has been recovering well. However, it has temporarily halted the filming of her upcoming projects. But she's already feeling much better and will resume work very soon."

HTC

## Ash descending from smoggy skies like snow: LA blaze leaves Preity 'heartbroken'

As wildfires continue to wreak havoc in Los Angeles, Preity Zinta took to social media to share horrifying details of the situation. The actor wrote on X that the tragedy has left her "heartbroken", even as she and her family are safe.

Actor Priyanka Chopra Jonas also shared a picture of the LA fire, as seen from the window of her home. "My thoughts are with everyone. I hope we are all able to be safe tonight," she wrote on Instagram stories, also thanking the fire safety department and rescue workers.

Meanwhile, several Hollywood A-list celebrities are reportedly scrambling to secure hotel rooms, fleeing their homes in the face of the destruction. Across Los



Angeles, luxury hotels are reportedly sold out, with rooms commanding prices of over \$1,000 (£86,000 approx) per night, The Mirror US reported. Mail Online quoted a source at a luxury hotel as saying that several celebrities brought their fur friends with them while evacuating.



Preity Zinta; (inset) her post on X  
PHOTO: INSTAGRAM/REALPZ



**KIM KARDASHIAN**  
On Sunday, media personality Kim Kardashian wrote on her Insta stories: "...There are hundreds of incarcerated firefighters, risking their lives to save us. They get paid almost nothing, risk their lives... I see them as heroes."



**MEL GIBSON**  
Actor Mel Gibson took a shot at California Governor Gavin Newsom and wrote on Insta, "I lost my home in the Los Angeles wildfires. There's nothing left... My message to Governor Gavin Newsom is that maybe he should spend less money on hair gel and more on protecting against such disasters."





Puran Poli

Ven Pongal (Khara Pongal), is a traditional Indian savoury rice dish made during the Pongal festival

From Lohri and Makar Sankranti to Pongal, chefs are not just

preparing traditional dishes but also adding their own twists to celebrate the season

## CELEBRATING THE BOUNTY OF INDIA'S MANY HARVEST FESTIVALS



A Pongal thali featuring khara pongal, sambhar and varuval, among other delicacies

Akshita Prakash

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As winter gradually gives way to the promise of spring, India begins celebrating its various harvest festivals. From Punjab's Lohri and Tamil Nadu's Thai Pongal to the widely-celebrated Makar Sankranti, these festivals are a sign of gratitude for an abundant harvest. They are observed with distinctive rituals, music and most importantly, food.

Marking the harvest season, we speak to chefs who have curated special menus to celebrate these festivals.

### THE WARMTH OF LOHRI

Believed to mark the passing of the winter solstice, Lohri is seen as the end of cold winter days.

To celebrate the same, chefs are bringing the warmth of Punjab's culinary heritage to their festive menus. Classic dishes take centre stage, deeply tied to the

seasonal harvest of mustard and corn. Chef Rajiv Vatsyayan, Crowne Plaza, Greater Noida explains, "Our menu features classic dishes like sarson ka saag and makki ki roti. These dishes are associated with an ancient culinary history and their origin dates back to an undivided Punjab, back from the pre-Partition era."

When it comes to desserts, Lohri-themed menus are putting a twist on tradition. While standard fare includes gajak, gud ki rewari and til chikki, Diwas Wadhwa, executive chef at Eros Hotel, New Delhi talks about reinventing, while honouring the traditional. "Our Gulab Jamun Cheese Cake takes an iconic Indian dessert and reimagines it as a rich, indulgent dessert, merging rich flavours with a creamy texture," he shares.

**THE GOODNESS OF RICE** Celebrated widely in Tamil Nadu, Thai Pongal or Pongal marks farmers' gratitude to the Sun God and Nature for a bountiful harvest. Since rice is harvested at this time of the

Dishes like sarson ka saag and makki ki roti are associated with an ancient culinary history and date back to undivided Punjab from the pre-Partition era.

RAJIV VATSYAYAN, Chef, Crowne Plaza, Greater Noida

year, rice-based dishes are the crowning moment of the festival's culinary heritage. It is used in dishes such as Ven Pongal (a savoury rice and lentil dish) and Sakkarai Pongal (a sweet rice dish with jaggery).

"A lot of recipes on our menu are heirlooms which have been collected from friends and family. A favourite is Paal Poli, a savoury puri served with fresh milk payasam, topped with dried fruits," says chef Ruchira Hoon, founder, Dakshin Canteen, Delhi.

Meanwhile, chef Manohar at Muttuswami Cafe, Mumbai has crafted a Pongal thali to showcase the authentic tastes

of South India. It includes a combination of Ven Pongal, Bhindi Varuval, Aloo Coconut Curry, sambar and rasam, ginger chutney and more. "Every ingredient—from the jaggery in the Sweet Pongal to the coconut in the Aloo Coconut Curry—is chosen to honour the traditions of this harvest festival," he tells us.

**OF VIBRANCY AND HOPE** Makar Sankranti or Sankranti is celebrated across Himachal Pradesh, Uttarakhand, Gujarat, Rajasthan, Andhra Pradesh, Telangana, Karnataka and Kerala. It commemorates the sun's transition into Capricorn (Makar) and is a symbol of renewal and hope.

Festival staples use sesame and jaggery-based sweets such as til chikki, mamra laddoo, churma and fada ni lapsi to signify auspiciousness. Chef Bhushan Hargane at Sheraton Grand, Pune, says, "Puran poli and til poli are prepared during Makar Sankranti, as both jaggery and sesame are harvested and used to make sweet, comforting dishes that bring warmth in the cold."

He continues, "These are not just meals—they are a way of connecting with our heritage and paying homage to the farmers who bring these ingredients to our tables."

## Cityfoodies on Monday

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



Til (sesame) and gud (jaggery) are the stars of traditional desserts



Sarson ka Saag and Makki ki Roti

### TRADITIONS ACROSS REGIONS

Some chefs are putting together special curated menus as an opportunity for people to experience the authentic flavours of different states. Among those bringing the vibrant cuisine of Lohri to southern states and beyond, is

chef Shaikh Imran Arif from The Ritz-Carlton, Bangalore. "From dishes like Bajra Makai Ki Pulao, Dal Pakwan Chaat and traditional desserts such as Til Ki Chikki and Coconut Jaggery Gujiya, each dish has been thoughtfully crafted to celebrate the spirit," he says.

PHOTOS: INSTAGRAM



Abigail Banerji

## Cosy comfort in a bowl

### SHORBAT PABLO

**Ingredients:**  
● 500gm chicken  
● 1 cup lentils, rinsed  
● 1/2 cup chickpeas, soaked overnight  
● 1 onion, chopped  
● 2 tomatoes, diced  
● 4 cloves of garlic, minced  
● 1 tsp cumin powder  
● 1/2 tsp turmeric powder  
● 1 cinnamon stick  
● 1 tsp black pepper powder  
● Salt to taste  
● Coriander, for garnish  
● Yogurt, for garnish  
● 1 tbsp olive oil  
● 6 cups chicken broth

**Method:**  
● In a large pot, heat olive oil over medium heat. Add onion and garlic, and sauté until soft and fragrant.  
● Add the chicken pieces and brown them on all sides.

● Stir in the tomatoes, along with the masala powders, the cinnamon stick and black pepper.  
● Cook for 2 minutes to allow the spices to toast slightly.  
● Add the lentils, chickpeas, and give it a mix.  
● Add the broth and bring it to a boil.  
● Reduce the heat of the soup to low and let it simmer for around 1.5 to 2 hours. The meat should be tender and fall over the bone.  
● Shred the chicken and discard any bones.  
● Adjust salt to taste and remove the cinnamon stick before serving.  
● Garnish with fresh coriander and serve hot with a dollop of yogurt for added richness.

Inputs by Shabaz Jalgaonkar, Chef de Partie, Bengaluru Marriott Hotel Whitefield, Bengaluru

### DUMPLING SOUP

**Ingredients:**  
● 200gm minced chicken  
● 10 to 12 frozen dumplings  
● 100gm boiled noodles  
● 2 tomatoes  
● 2 chillies  
● 1 onion, chopped  
● 1/2 bundle of spring onion greens  
● 2-3 cloves of garlic, chopped  
● 10-15 ml soy sauce  
● 1 bunch of pok choy, shredded  
● 1 tbsp oil  
● 1 tsp chinese sesame oil, for garnish  
● 1 tbsp white vinegar  
● 2 tbsp sriracha  
● 1 litre chicken stock

**Method:**  
● Stir-fry garlic, onion, chillies and tomatoes in a wok.  
● Add in the minced chicken and stir.  
● To this mixture, add broth, soy sauce, sriracha and vinegar to create a soup base.  
● Boil the broth for 2 minutes.  
● Next, add the frozen dumplings and let them simmer. You can also steam the dumplings separately and add them to the soup right before serving.  
● Also add the noodles, making sure that they are slightly undercooked.  
● Finally, add the shredded greens, pok choy and green onions and sesame oil.  
● To assemble, add the noodles to a bowl. Spoon over the broth and add the dumplings on top.  
● Garnish with more spring onions.

Mitesh Rangras, Consultant Chef, Tango Tamari, Mumbai

What's better than a hearty bowl of soup on a cold winter day? With January being celebrated as Soup Month, here are some recipes to keep you warm

### EGG DROP SOUP

This classic Chinese soup with wispy eggs is also called egg flower soup. Despite its delicate flavour, this soup packs a punch. The secret is the broth that's made by simmering chicken bones in water for hours. To this liquid gold, add your choice of protein, white pepper and sesame oil. Beat the eggs and slowly steam them into the hot soup and garnish with green onions.



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### ARIES

MAR 21-APR 20



Financially, reviewing your goals might highlight areas for improvement. Professionally, the pace may feel slow, but it's a good day to focus on learning.

**LOVE FOCUS:** Expressiveness can deepen emotional connections with your partner.

**LUCKY NUMBER:** 18 **LUCKY COLOUR:** Magenta

### LEO

JUL 23-AUG 23



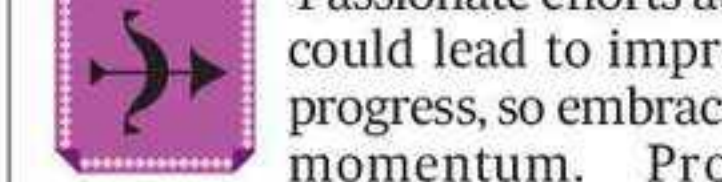
Financially, short-term setbacks might occur, so avoid hasty decisions. Professionally, reduced demand in your field can be a blessing in disguise.

**LOVE FOCUS:** Express admiration freely to add excitement to your romantic life.

**LUCKY NUMBER:** 11 **LUCKY COLOUR:** Light Yellow

### SAGITTARIUS

NOV 23-DEC 21



Passionate efforts at work could lead to impressive progress, so embrace your momentum. Property dealings in your hometown might require patience.

**LOVE FOCUS:** A stronger sense of connection with your partner is likely to enhance your bond.

**LUCKY NUMBER:** 5 **LUCKY COLOUR:** Green

### TAURUS

APR 21-MAY 20



Stress is likely to decrease. Financial clarity may still seem elusive, but patience will help. Travel plans may face minor setbacks; stay adaptable for smoother experiences.

**LOVE FOCUS:** Radiant love vibes may uplift your spirits, so let your affection shine.

**LUCKY NUMBER:** 4 **LUCKY COLOUR:** Royal Blue

### VIRGO

AUG 24-SEP 23



Health requires attention. Financial goals may seem tough but are achievable. Career decisions might feel unclear; seeking advice could align efforts with your aspirations.

**LOVE FOCUS:** An embrace could strengthen your bond—allow your emotions to flow.

**LUCKY NUMBER:** 8 **LUCKY COLOUR:** Magenta

### CAPRICORN

DEC 22-JAN 21



Investment opportunities may appear promising. Creativity at work is set to unlock breakthroughs. A family gathering might bring joy and harmony.

**LOVE FOCUS:** Cherish memorable moments with your beloved to deepen your connection.

**LUCKY NUMBER:** 17 **LUCKY COLOUR:** Dark Grey

### GEMINI

MAY 21-JUN 21



Financial relief is on the horizon, especially if you stick to your savings plan. Your problem-solving skills may be in the spotlight at work.

**LOVE FOCUS:** Mystery in romantic interactions may add an exciting dimension to your day.

**LUCKY NUMBER:** 1 **LUCKY COLOUR:** Peach

### LIBRA

SEP 24-OCT 23



Communication hurdles at work might test your patience. Vacation homes could be a good investment option today.

**LOVE FOCUS:** Honest communication can resolve feelings of one-sided affection.

**LUCKY NUMBER:** 6 **LUCKY COLOUR:** Purple

### AQUARIUS

JAN 22-FEB 19



Confidence at work might lead to successful outcomes. Vendor negotiations in property dealings may require clarity.

**LOVE FOCUS:** Acts of care and commitment can solidify your relationship.

**LUCKY NUMBER:** 7 **LUCKY COLOUR:** White

### CANCER

JUN 22-JUL 22



Emotional intelligence at work is crucial today, so practice empathy and patience. Travel plans to the beach might not go as planned; reassess for better options.

**LOVE FOCUS:** Gentle and caring interactions are likely to strengthen your bond.

**LUCKY NUMBER:** 8 **LUCKY COLOUR:** Brown

### SCORPIO

OCT 24-NOV 22



Financially, refining risk management strategies will bring stability. Holiday planning with family may create joyful memories and strengthen bonds.

**LOVE FOCUS:** Compassionate moments with your partner are likely to bring emotional closeness.

**LUCKY NUMBER:** 9 **LUCKY COLOUR:** Maroon

### PISCES

FEB 20-MAR 20



Professional achievements may feel distant. Tensions with siblings could surface—open dialogue may ease conflicts. Rent collection issues need attention; maintain clear agreements to avoid disputes.

**LOVE FOCUS:** Moments of attraction may bring happiness.

**LUCKY NUMBER:** 11 **LUCKY COLOUR:** Peach



#instastyle



Mouni Roy  
PHOTOS:  
INSTAGRAM



Shanaya  
Kapoor

Pawdorable moments: Actor Mouni Roy shared a heartwarming photo dump that included selfies with her dog Theo. Along with the pics, she wrote, "Sab kuch pyar, aur kya?" Meanwhile, actor Shanaya Kapoor enjoyed a puppy playdate with actors Ananya Panday and Suhana Khan. She posted a carousel of pics featuring each of their fur babies and captioned it, "sushi, riot & pablo! (sic)."



Actress  
Zendaya



Model and  
American  
Reality TV star  
Kendall  
Jenner



Singer-  
actress  
Selena  
Gomez

### The iconic Old Hollywood bob is making a comeback

**Kriti Shukla**  
kriti.shukla@hindustantimes.com

This season, the iconic Old Hollywood bob cut has emerged as a signature hairstyle. Take for instance, model and American reality TV star Kendall Jenner who kept it minimalist and chic for New Year's Eve with her short, wavy bob, exuding a retro elegance. Singer-actress Selena Gomez also stunned at the recent Golden Globes with her sleek, side-parted bob and smooth waves. Actor Zendaya also hopped onto the trend with her own take on the retro style, at the same event.

"This iconic hairstyle features a short, chin-to-shoulder-length cut with a smooth, structured finish. It's 1920s flapper vibes updated with a modern twist. It's all about precision and versatility, making it perfect for both casual outings and formal events," says Mumbai-based hairstylist Michelle Ribeiro.

"For oval faces, it enhances natural balance. On square faces, it softens the jawline, while on heart-shaped faces, it draws attention downward to balance the broader forehead. With round faces, it works best when styled with volume on top or angled to avoid accentuating roundness," Ribeiro adds.

**HOW TO GET IT RIGHT**  
Hair and makeup artist Amita Juneja shares, "To style the Old Hollywood bob, start with clean, dry hair. Apply a heat protectant and section your hair. For a sleek, polished look, use a flat iron to smooth the strands and tuck the ends inward. Add shine serum for that signature high-gloss finish."

She continues, "For a softer, more romantic vibe, use a curling wand to create loose, uniform waves, then brush them out to achieve a flowing, vintage-inspired texture. Finish with a light-hold hairspray for lasting hold."

### Life-size AI 'robot girlfriend' worth ₹1.5 crore? Meet Aria

An AI 'robot girlfriend', by tech company Realbotix, was recently unveiled at the 2025 Consumer Electronics Show in Las Vegas (US). Named Aria, the robot can be purchased for \$150,000 (₹1.5 crore), and is now drawing mixed reactions on social media.

Designed with 17 motors from the neck up to facilitate mouth and eye movements, the robot is able to provide the illusion of 'facial expressions' and 'realistic human features', according to CNN. Users can also change

Aria's face and hairstyle as per their preference. Equipped with Radio Frequency Identification (RFID) tags, the robot can recognise when it is wearing a different face and customise itself accordingly.

"If you ever saw that movie Her (2013), we're trying to do that," Realbotix's CEO Andrew Kiguel told Forbes.

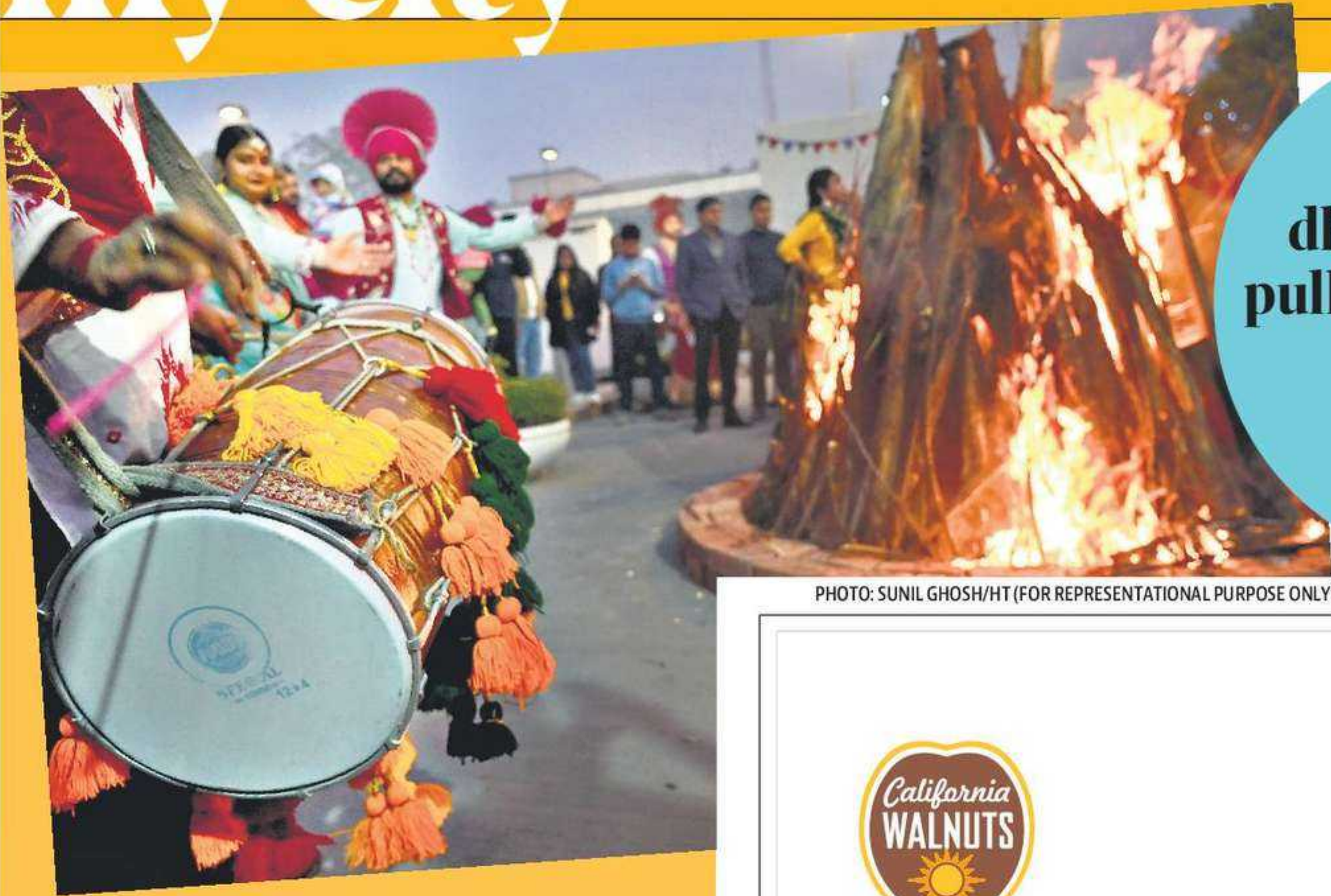
Reacting to the product, one social media user wrote, "A lot for a conversation, but it's the future of tech, I guess." Another expressed, "Society needs help."



HTC AI 'robot girlfriend' Aria

PHOTOS: X

### my city



Here's how dholwallahs are pulling out all stops to impress revellers in Delhi-NCR

PHOTO: SUNIL GHOSH/HT (FOR REPRESENTATIONAL PURPOSE ONLY)

### Beat it! Delhi's dholwallahs up their festive game for Lohri, wedding season


There are barely any festive celebrations in Delhi-NCR that are not accompanied by the beats of the dhol. So when it comes to Lohri and dancing gidda-bhangra around the bonfire, dholwallahs often come up with the best of bolian! And it's to match up to the popular demand during festivities that several dholwallahs in Delhi-NCR are upping their game.

"Ahead of Lohri, I am on the phone, almost all day long. That left me with no time to work on anything else. So I've now got a website to help me manage the bookings," says Raj from Raj Dhol Wala in Dwarka.

Some dholwallahs are even asking callers to fill up a Google form to collate their demands for a festive performance. "Wedding season bhi almost aa hi gaya hai. Aise mein it gets very difficult to ensure no customer feels left out. So we are asking the callers to fill up a Google form first. This also gives me time to get back to the customers who match up to our quoted price," adds Raj.

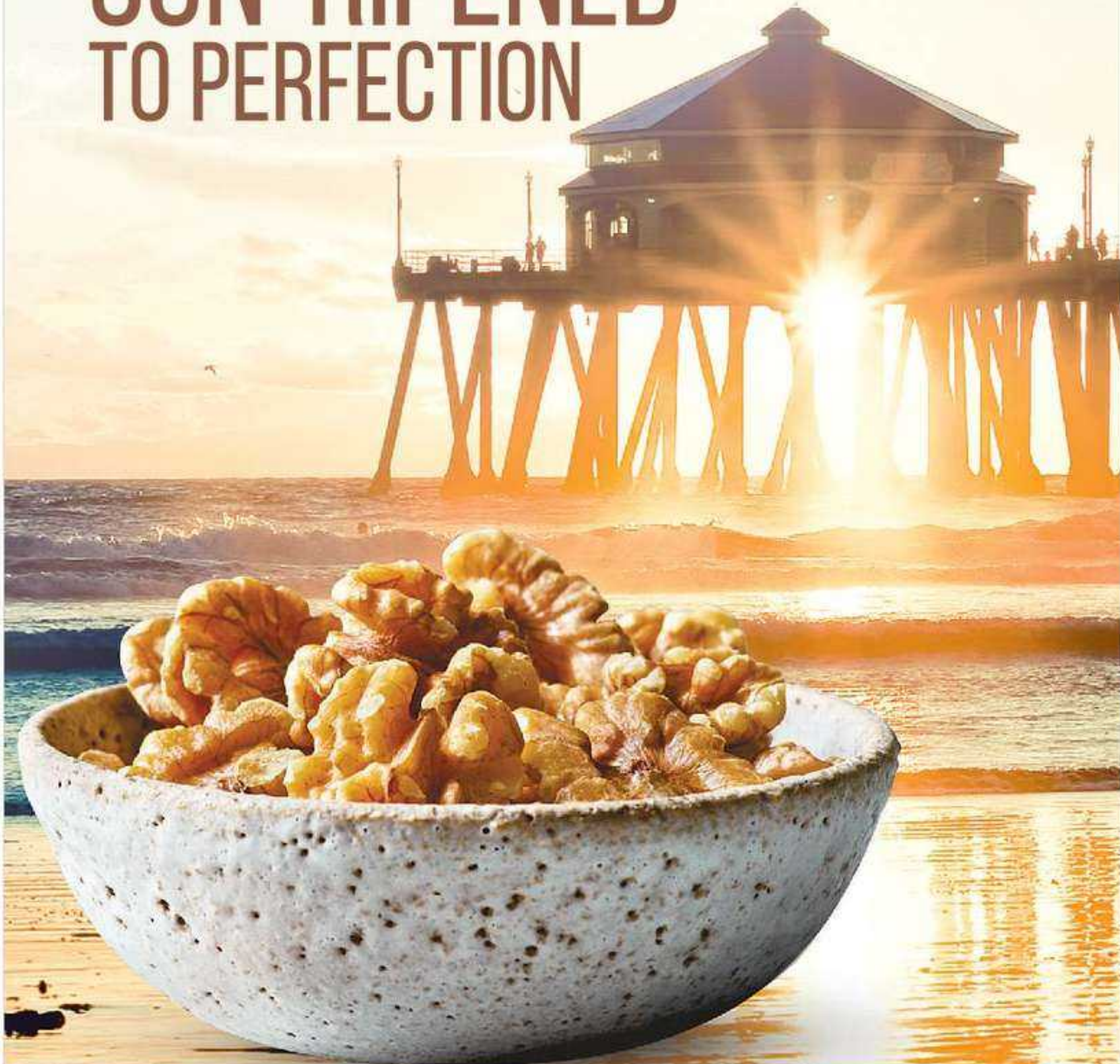
"For just Lohri, we get a minimum of 20 bookings every year," shares Naresh Rana from Naresh Dhol Wala in Laxmi Nagar, adding, "This year, too, we are flooded with calls. Songs ki demand mein toh humesha Punjabi gaane hi aage rehte hain. And I've bought two new kurtas and pants because people expect us to dress well, too!" Adding to this, Govind Rana, from Delhi Dhol King based in Mahavir Enclave, says, "We've got three new sets of clothing stitched for the dholwallahs because abhi Lohri hai aur phir bas wedding season shuru."

Inputs by Lavanya Bagri



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SCAN FOR OFFERS





As the hit reincarnation saga, directed by Rakesh Roshan and starring Shah Rukh Khan and Salman Khan, celebrates its 30th anniversary today, we go down memory lane with some trivia about this beloved cult classic



**Gulshan Grover** was replaced by Aasif Shaikh

Actor Gulshan Grover was initially cast to play Suraj Singh, a role that eventually went to Aasif Shaikh. Interestingly, Grover was replaced since he was always late to sets. In an interview, the director revealed, "Gulshan Grover is a very fine actor. But he was doing a lot of films at that time. For 11am reporting time, he would show up at 4pm. This happened for a couple of days, and then I told him that this cannot continue. [So] I told him, 'Let's part ways.'"

Re-released in 2024

Shah Rukh Khan and Salman Khan's 1995 film saw a theatrical re-release in November last year, and managed to gross over ₹1 crore. Director Rakesh Roshan called the film's re-release an experiment, saying "I am presenting my film to a new generation, and curious to know what the reactions will be because the fate of the re-release will help me gauge the mindset of the current generation."

HUMARE KARAN  
ARJUN TURN 30!

Compiled by  
Yashika Mathur

Hrithik Roshan was  
an AD on set

Before he became a movie star in his own right, Hrithik Roshan was a complete movie buff, back in 1995. The actor served as an assistant director on his father Rakesh Roshan's directorial. Recounting his memories, Hrithik also shared some unseen pictures from the set on his Instagram, a few months back.

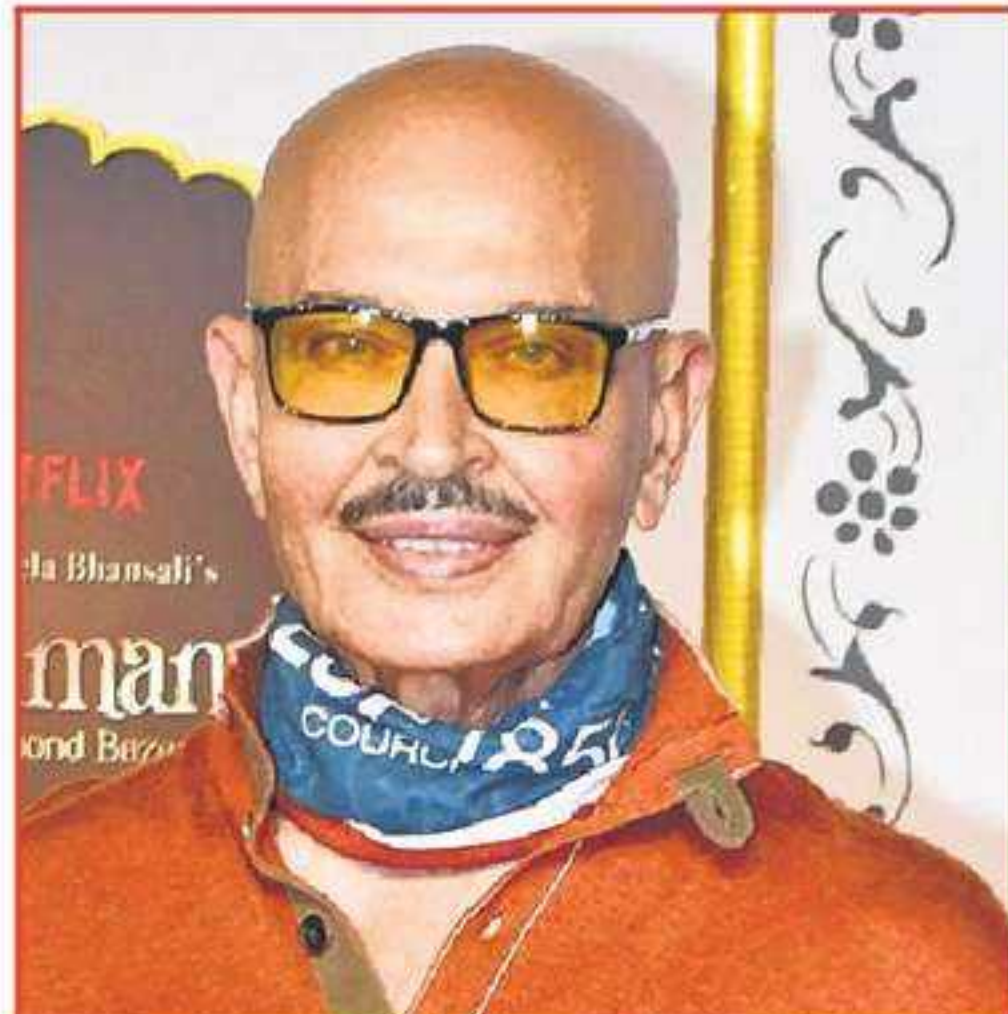


Ajay Devgn was the first  
choice to play Karan

It might come as a surprise to some, but Salman wasn't Rakesh's first choice to play Karan. Instead, actor Ajay Devgn, along with Shah Rukh, had initially come on board. However, the duo wasn't happy with the image of their respective characters and wanted to interchange their roles. But as per an old interview, Rakesh was reluctant to make any changes as he felt it wouldn't benefit the film.

They got me (Ajay Devgn and Shah Rukh Khan) thinking. I said if it works in the film's favour, then only I'd swap their roles.

RAKESH ROSHAN, Director-Actor



When SRK and  
Salman left  
shoot during  
Bhangra Paale

The film's hit song Bhangra Paale was shot in Sariska, Rajasthan. While filming the same, Hrithik revealed, actors Shah Rukh and Salman packed up and left for Delhi without citing any reason. "I was flabbergasted and jumped (literally) on the bonnet of the car to stop them (sic)," Hrithik recalled in his Instagram post. Meanwhile, the duo was also told off by actor Mamta Kulkarni, their co-star in the song. "Unko laga humare step bade kharab hain aur humne gaana kharab kar diya," Shah Rukh mentioned in 2020.



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