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NTA takes SC call on NEET result

Citywise results published

PIONEER NEWS SERVICE ■ NEW DELHI

The National Testing Agency (NTA) on Saturday announced the centre and city-wise results for medical entrance exam NEET-UG, which is under the scanner over alleged irregularities. The results, which were initially announced on June 5, have been published in this format following an order of the Supreme Court, which is hearing several petitions about the alleged irregularities in the conduct of the exam, including paper leak. The exam was conducted on May 5 at 4,750 centres in 571 cities, including 14 cities abroad, for more than 24 lakh candidates. The court had ordered that the results be announced while masking the identities of the aspirants, saying it wanted to ascertain whether candidates appearing at allegedly tainted centres secured more marks than those writing the exam elsewhere. Candidates who appeared for the NEET UG 2024 can check their results on the official website of NTA www.nta.ac.in/NEET/ or ntaonline.in. On July 18, the Supreme Court directed the NTA to announce the NEET UG results by July 20, at 12 noon. The court mandated that the Agency publish the students'



Representational image

marks on its website without revealing their identities. A bench comprising Chief Justice of India DY Chandrachud and Justices JB Pardiwala and Manoj Misra instructed that the NEET UG results be published separately by city and centre by today noon. The top court will resume hearing the arguments on Monday on a batch of pleas seeking cancellation, re-test and a court-monitored probe into the allegations of malpractice in the prestigious exam. The bench comprising of Chief Justice of India DY Chandrachud and Justices JB Pardiwala and Manoj Misra ordered for the announcement of the results separately, city and centre-wise by Saturday noon. The court had also stressed that the NEET-UG re-examination can only be done on a concrete footing that sanctity has been lost on a large scale.



Convoy of Chief of the Army Staff General Upendra Dwivedi arrives at the Police headquarters for a meeting, in Jammu, on Saturday

Army Chief in Jammu to bolster anti-terror ops

MOHIT KANDHARI ■ JAMMU

After more than 50 bravehearts have been martyred in the ongoing counter-terrorism operations in the Jammu region since October 2021, the top brass of the Indian army led by Army Chief General Upendra Dwivedi on Saturday landed in Jammu to fine-tune its counter strategy aimed at flushing out well-entrenched Pakistani terrorists from the Jammu Heights. The crucial security review meeting was convened here at the Police headquarters. Director General Border Security Force, DG CRPF, DGP Jammu and Kashmir police, representatives of the Union Defence and Home Ministry, and top brass of the Intelligence agencies attended the brainstorming session over two hours. The Army Chief also interacted with the top commanders of the Northern Command headquarters to discuss possible strategic responses and measures to

counter the rising threats in the Jammu region. The high-level security review meeting assumes added significance as it comes close on the heels of the recent meeting of the Cabinet Committee on Security chaired by Prime Minister Narendra Modi in New Delhi on Thursday. The meeting took place amid a sudden surge in terror attacks in the Jammu region. Last month the Prime Minister had separately chaired a review meeting to assess the security situation in J&K. Sensing the gravity of the prevailing security situation and to plug the gaps, the Indian Army has already inducted more than 3,000 troops comprising three infantry battalions in the Jammu region to take on the Pakistani terrorists. In addition around 400-500 elite para commandos have been deployed at various locations to minimise the response time in case of any exigency.

Airports function normal, full recovery awaited

STAFF REPORTER ■ NEW DELHI

Airport systems in India resumed operations normally from 3 am on Saturday, hours after major disruptions caused inconvenience to passengers. However, the overall system has not yet fully recovered, as confirmed by airport officials. The significant backlog of cancelled and delayed flights and yet-to-be-delivered baggage means full restoration of normalcy may take a couple of days. Additionally, the process of rebooking affected passengers or processing refunds will begin as the systems are back up. The Ministry of Civil Aviation on



Saturday issued a statement saying airline systems across airports have started 'working normally' and all issues related to travel adjustments and refund processes were being taken care of. Union Civil Aviation Minister K Rammoan

Naidu said airline systems across airports, have started working normally, and all issues are likely to be resolved by noon on Saturday. The Ministry is constantly monitoring the operations at airports and airlines to ensure travel readjustments and refunds are taken care of, he added. "Since 3 am (Saturday), Airline systems across airports have started working normally. Flight operations are going smoothly now," Naidu said. At Delhi's Indira Gandhi International Airport's Terminal 3, passengers experienced some improvement today, but a few problems persist as the Digi Yatra system, remained non-operational.

Monsoon health woes

ARCHANA JYOTI ■ NEW DELHI

The monsoon season's fluctuating humidity levels, along with contaminated food, water, and environmental changes, have assured conducive conditions for various pathogens. "This has resulted in a notable increase in stomach infections, fevers, and vector-borne diseases like hepatitis A and E," medical professionals have noted, warning potential serious health risks if overlooked. Furthermore, health experts have highlighted another concern: Individuals who have previously had Covid-19 may experience compromised immunity. This makes them more vulnerable to bacterial and viral infections during this susceptible period. While attributing multiple reasons for the rise in stomach infections and fever cases during this season, Dr Ajaya Kumar, Director, Medical Services at Lucknow-based Apollomedics Hospital said "Covid-19 has left its lingering effect on its survivors by compromising their immune system, leading to 'immunomodulation'. "Because of low immunity caused by the Covid-19, the Sars Cov 2 virus survivors



are catching infection more easily." He cited research in this context. According to a study, patients who have had Covid-19 are more likely to experience digestive symptoms like constipation, diarrhoea, bloating, vomiting, and abdominal pain. The doctors advised not to ignore fever and stomach infections as they may also signal more severe underlying medical conditions. Said Dr Neha Rastogi Panda, infectious diseases expert at Fortis Hospital, Gurugram, "With monsoon season around, we are seeing a surge in stomach infections and fever, mostly due to contaminated food and humidity in the atmosphere."

UPSC chairman Manoj resigns

PNS ■ NEW DELHI

UPSC chairman Manoj Soni has resigned citing personal reasons before the expiry of his tenure in May 2029, official sources said on Saturday. His resignation is "not in any way connected to controversies and allegations surrounding the Union Public Service Commission (UPSC) after probationary IAS officer Puja Khedkar issue came to the fore," they said. "The UPSC chairman had tendered his resignation citing personal reasons over a fortnight back. It is yet to be accepted," a source said. Eminent educationist Soni, 59, took over as a member of the Commission on June 28, 2017. He took oath as the UPSC chairman on May 16, 2023 and his term was to end on May 15, 2029. Sources said Soni was not keen on becoming the UPSC chairman and had requested to be relieved. However, his request was not accepted then, the sources said.

RS handbook on Parliamentary etiquette for MPs

DEEPAK KUMAR JHA ■ NEW DELHI

With a series of disruptions marking the Parliament proceedings in recent times leading to acrimonious scenes on floor of both the Houses — Lok Sabha and Rajya Sabha, a new set of "Handbook for Members of Rajya Sabha" has been circulated to the members drawing the attention towards Parliamentary customs and

conventions and Parliamentary etiquette. This includes improperly raising of slogans like "Vande Bharat", "Jai Hind" usage of words like "Thanks" and also abstaining from criticising rulings given by the Presiding officer and in this case Chairman of the Rajya Sabha. Sources said similar manual is to be issued for the members of the Lok Sabha which every Parliamentarian will have to abide. The

Monsoon Session begins on July 22 and is slated to conclude on August 12 and July 23 the annual Budget is scheduled to be announced. The manual has advised that MPs should not display "placards" on the floor of the House as this will tantamount to House is "not in order". "The decorum and the seriousness of the proceedings of the House require that there should be no 'thanks', 'thank you', 'Jai Hind', 'Vande Mataram' or

any other slogans raised in the House," said a bulletin by RS secretariat. The Opposition protests have been more frequent and aggressive in recent times following which Chairman Jagdeep Dhankhar had engage in verbal duel with senior-most MPs as well. The bulletin issued by the Table Office of the Rajya Sabha has mentioned a total of 28 conventions and etiquette that are usually practised in Parliament.

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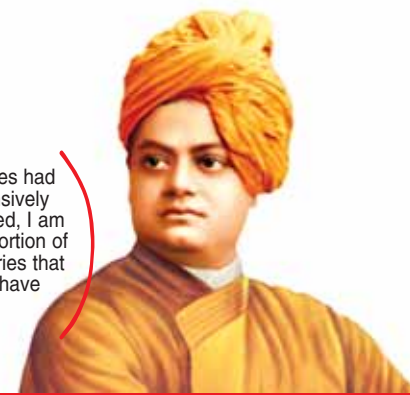
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— Buddha



A MODEL FOR INDIA'S SMART CITY ASPIRATIONS

From integrating advanced technologies to fostering community engagement, New Taipei City offers a wealth of lessons that can guide Indian cities towards a smarter and more sustainable future, writes **GYANESHWAR DAYAL**

New Taipei City, Taiwan's most populous city, has emerged as a leading example of smart city development, integrating advanced technology, sustainable practices, and citizen-centric services. As India embarks on its ambitious Smart Cities Mission, there are valuable lessons to be learned from New Taipei City's approach to urban planning and management.

One of the biggest achievements of New Taipei City is its involvement of citizens in various facets of planning and execution and participation. New Taipei City actively involves its citizens in the planning and decision-making process. "Through public consultations, digital platforms, and community programs, residents are encouraged to participate in shaping the city's future. This collaborative approach has fostered a sense of ownership and responsibility among citizens," says Dr Tih-Ju Chu, deputy mayor of New Taipei City, Government of Taiwan.

As far as the Indian smart city concept is concerned, it has been a bureaucratic exercise where citizens have had hardly any role to play. Engaging citizens in the smart city development process is crucial for ensuring that the initiatives meet the needs and aspirations of the people. Indian cities should leverage digital tools and community engagement strategies to involve residents in planning, implementation, and monitoring of projects. We embarked upon making Varanasi into Kyoto but have reached nowhere. Perhaps the biggest reason for this has been the government's top-down approach where people come last. Local people know their city better than any bureaucrat or politician and their input can go a long way in preserving the cultural heritage of the city and modernising it at the same time.

New Taipei City fosters a culture of innovation and entrepreneurship, providing support for startups and encouraging technological advancements. The city has established innovation hubs, incubators, and co-working spaces

“ONE OF THE BIGGEST ACHIEVEMENTS OF NEW TAIPEI CITY IS ITS INVOLVEMENT OF CITIZENS IN VARIOUS FACETS OF PLANNING AND EXECUTION AND PARTICIPATION. NEW TAIPEI CITY ACTIVELY INVOLVES ITS CITIZENS IN THE PLANNING AND DECISION-MAKING PROCESS. “THROUGH PUBLIC CONSULTATIONS, DIGITAL PLATFORMS, AND COMMUNITY PROGRAMS, RESIDENTS ARE ENCOURAGED TO PARTICIPATE IN SHAPING THE CITY'S FUTURE”



that nurture talent and drive economic growth. Encouraging innovation and entrepreneurship should be a priority for Indian smart cities too. By creating supportive ecosystems for startups, providing access to funding, and facilitating collaboration between academia, industry, and government, Indian cities can become hubs of innovation and economic development. After all, no city can thrive without a robust locally sustained economy. People must find jobs and reasons to settle in a smart city, else it may end up like several ghost cities of China. Yet another initiative that makes New Taipei City a model is sustainability. "The city mayor places a strong emphasis on sustainability, incorporating green building practices, renewable energy, and

efficient waste management systems. The city has extensive green spaces, promotes the use of public transportation, and encourages eco-friendly practices among residents," says Dr Tih-Ju Chu. Indeed, sustainable urban development should be at the core of India's smart cities initiative. By prioritising green infrastructure, renewable energy projects, and comprehensive waste management systems, Indian cities can reduce their environmental footprint and enhance the quality of life for their residents. New Taipei City has implemented intelligent transportation systems (ITS) to enhance mobility and reduce traffic congestion. These systems include smart traffic signals, real-time traffic monitoring, and integrated public transportation

networks. The city's focus on multimodal transportation options has made commuting more efficient and accessible. Unfortunately, traffic and commuting are one of the biggest challenges. In a city like Bengaluru, India's IT hub, commuting is a nightmare. To address urban mobility challenges, Indian smart cities should invest in ITS, including smart traffic management, real-time public transport information, and infrastructure for non-motorized transport. Developing a comprehensive and efficient transportation network can alleviate congestion and improve the overall commuting experience. One of the cornerstones of New Taipei City's success is its adoption of cutting-edge technology to

streamline governance. The city has implemented an integrated digital platform that connects various departments, enabling real-time data sharing and decision-making. This has resulted in efficient public service delivery, reduced administrative costs, and improved transparency. Indian smart cities can benefit from creating unified digital platforms that foster inter-departmental collaboration, enhance service delivery, and promote transparency. Investing in robust ICT infrastructure and data analytics can drive more informed policy decisions and optimize resource allocation. Situated in a region prone to natural disasters, New Taipei City has prioritised building resilient infrastructure and robust disaster management systems. The city employs advanced monitoring and early warning systems, conducts regular drills, and has developed comprehensive emergency response plans. Implementing early warning systems, conducting regular drills, and involving communities in disaster management plans can significantly reduce the impact of disasters.

Let us face it, India's smart city project faces several significant challenges that hinder its progress. Foremost among these is the bureaucratic approach that often sidelines citizen participation and local insights, resulting in top-down planning that lacks community buy-in. Additionally, there is a persistent lack of robust infrastructure and technological integration, impeding the development of effective digital platforms and smart solutions. Moreover, coordination between various government departments and private stakeholders is often fragmented, leading to inefficiencies and delays. Without addressing these fundamental issues, the ambitious vision of India's smart cities may remain unfulfilled. We must be open to such initiatives outside of India and there would be no harm in trying the best practices from around the world. The lessons from New Taipei City serve as a blueprint for India's smart cities to follow, ensuring that they meet the needs of their residents while addressing the challenges of the 21st century.

LOBSTER LOVE

PAWAN SONI discovers how Delhi is experiencing a culinary renaissance with new venues offering world class ingredients



PAWAN SONI
Food critic and founder of the Big F Awards



Getting high-quality lobster in Delhi can be quite a challenge. This is why I make it a point to attend most crab and lobster festivals in the city, where the freshness and quality of these exquisite sea creatures are guaranteed.

I have enjoyed several memorable meals at Shang Palace, Shangri-La Eros Delhi, and the ongoing 'Clawsome Chobster' meal was no exception. This special menu features dishes made with both chicken and lobster, likely to appeal even to those who don't typically enjoy shellfish.

We began with a lobster and mango salad, a perfect summer dish. The sweetness of the lobster meat and fresh mangoes, combined with the coconut sauce, was perfectly complemented by the texture of lettuce and the acidity of lemon. For those who enjoy Chongqing chicken with its bullet chili heat, the lobster version is a must-try. The lobster, with its meat still clinging to the shell, is truly a palate pleaser. After tasting this, I wonder if I'll ever enjoy the chicken version as much. The only chicken dish we tried in starters was the bang bang chicken. Coated with panko/breadcrumbs for the extra crunch for this juicy chicken breast filling, it surely had the bang. Though for the sauce, I missed the mayonnaise in the dip which is normally

mixed with sweet chilly sauce. In the dim sum selection, we tried the kaffir lime lobster dumplings served with oscietra caviar. Though the kaffir lime flavor was somewhat subdued, these beautifully crafted dumplings were delightful. The lobster and chicken siu mai were expertly made with thin skins and juicy fillings. Feeling quite full after the starters, we decided to skip the carbohydrate dishes, which

included fried rice with lobster, chicken, and egg. Another intriguing option was the Chobster, a whole grilled chicken served with lobster rice. This dish, as our server mentioned, requires about 45 minutes to prepare, so we opted for the chili pepper lobster tail instead. During our meal, Mr. Abhishek Sadhoo, General Manager of the hotel, stopped by, and we exchanged pleasantries. When

asked about the sourcing of their lobsters, he proudly shared that they are flown in from Canada. I am eagerly anticipating their new festival offerings, which will feature an abundance of lobster, reflecting their commitment to bringing top-quality seafood to India. Shhh... keep this secret between us. Delhi is experiencing a culinary renaissance, with new venues offering world-class

ingredients. If you love seafood as much as I do, don't miss this special menu, available only until July 21, 2024.

(Author is a food critic and founder of the Big F Awards. He can be reached at Pawan.Soni@indianfoodfreak.com)

Address: Shang Palace, Shangri-La Eros, 19 Ashoka Rd, Janpath, Connaught Place, New Delhi, Delhi
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A CULINARY COACH

Introducing Capital Diner, a unique restaurant located in a refurbished railway coach, providing travelers and locals with a nostalgic and immersive dining experience at the New Delhi Railway Station

Nestled within the bustling confines of New Delhi Railway Station lies Capital Diner, an enchanting escape that seamlessly blends the nostalgia of old-world train journeys with the flair of contemporary dining. This innovative restaurant, housed within a meticulously refurbished railway coach, promises an unforgettable culinary experience for travelers and locals alike. Stepping into Capital Diner is equivalent to embarking on a journey through time.

Capital Diner offers a unique blend of history, ambiance and exquisite cuisine, making it an ideal spot for travelers and locals alike. Upon entering Capital Diner, guests are transported back in time, as the restaurant's design combines the charm of American diners with the luxury of old-world train journeys. The interior, fashioned from a retired Indian Railways coach, exudes an air of elegance and charm reminiscent of the bygone era of train travel. Rich brown vertical stripe wallpaper, evoking memories of the legendary Orient Express, complements plush mallard shade suede booth seating and tasteful mosaic tiling. Soft beige LED lighting strips cast a gentle, starlit glow, enhancing the ambiance with a touch of luxurious warmth. Beyond its captivating aesthetics, Capital Diner delights diners with a diverse menu that celebrates both traditional Indian flavors and international cuisines. From hearty kadhai paneer paired with freshly baked naan to creamy penne tomato pasta with succulent chicken, every dish is crafted with meticulous attention to detail and premium ingredients. Each bite is a witnessed to the culinary expertise of the restaurant's dedicated chefs, ensuring a gastronomic journey that satisfies even the most discerning palate.

"We are delighted to introduce Capital Diner, where the romance of



railway travel meets the sophistication of modern dining," shares Mr. Harish Kumar Arora, Founder of Capital Diner. "Our aim is to create a dining experience that not only tantalises the taste buds but also evokes cherished memories of train journeys past."

Capital Diner stands as a testament to innovation in the culinary landscape of New Delhi, offering more than just a meal but an immersive experience that celebrates the cultural heritage of India's railway history. Whether seeking a quick bite before catching a train or a leisurely dining experience amidst the station's vibrant atmosphere, Capital Diner promises an unparalleled fusion of nostalgia and culinary excellence.

So, next time you find yourself at New Delhi Railway Station, don't just pass through - immerse yourself in the allure of Capital Diner. Indulge in the ambiance, savor the flavours and rediscover the magic of train travel through a dining experience like no other.

FAST FACTS

Circulating Area, New Delhi Railway Station, Near Ajmeri Gate, Connaught Place, New Delhi. Hours: 11 AM to 11 PM
Price for Two: INR 600 Instagram: @capital.diner

EMBRACING VEGANISM IN ZURICH

When considering a trip to Switzerland, famous for its chocolate and cheese, you may question if it suits vegans. Yet, surprisingly, Switzerland is an exciting destination for vegans, offering unexpected delights. In Zurich, there are chances to explore innovative sustainable dining options

BY AKANKSHA DEAN

REDEFINING GASTRONOMY

Zizi Hatab, a Moroccan immigrant raised in a multicultural setting near the Mediterranean coast of Spain, is redefining gastronomy with plants. Despite starting with a background in Spanish fishing gastronomy, Zizi's journey led her to Barcelona for engineering studies, where she balanced hosting dinners in her student dorm with exploring tapas venues. Transitioning to a corporate engineering role in Switzerland, Zizi's passion for cooking persisted. Without professional culinary experience, she boldly approached top Swiss chef Andreas Caminada, securing an internship at his renowned restaurant, Schloss Schauenstein. Returning to Zurich in 2019 to prepare for the launch of her debut restaurant, KLE, Zizi made a bold decision to offer an exclusively plant-based menu and lifestyle. Despite scepticism from various quarters, Zizi remained steadfast in aligning her values with her culinary vision, believing in the transformative power of a plant-based diet and food's ability to connect people. Through KLE, Zizi aims to inspire a change in consumer habits by offering a culinary experience based on love, innovation in plant-based cuisine, and sustainability. Emphasizing locally sourced ingredients and sustainability, Zizi creates a welcoming atmosphere for both her teams and guests, fostering memorable dining encounters. Her pioneering work in plant-based



fine dining at KLE has garnered recognition both locally and internationally, solidifying her influence in the gastronomic realm. Her second establishment, DAR, swiftly became recognized and was highlighted as a top spot by The 50 Best. Particularly noteworthy is DAR being awarded a distinguished Green Michelin Star in 2022. This accolade marks Zizi as the first Swiss vegan chef to attain such an honour, affirming her status among the global culinary leaders. In the same year, Zizi was honoured as one of the 10 emerging chefs influencing the evolution of gastronomy in the 50 Next prestigious list.



ELEGANT YET APPROACHABLE FINE DINING AT KLE

Located in the vibrant District 3 of Zurich, KLE's diverse team brings a multicultural flair to Zurich's dining landscape, creating an intimate and welcoming ambiance. An inviting outdoor terrace provides a charming setting for open-air dining when the weather is pleasant. Recently awarded both a green and red Michelin star, KLE stands out as Switzerland's first plant-based restaurant to receive such recognition, a testament to the chef's dedication to culinary excellence. Each dish emphasizes quality ingredients, such as the 'black pearl mushroom' with a

sauce crafted from 25 locally sourced elements like Weggis lemongrass. The house bread, reminiscent of Moroccan buns, served with egg-free aioli made from 'aqua-faba' and Moroccan hummus, along with unique pickled vegetables, showcases the chef's inventive twists on traditional flavours. Sauerklee, a cherished ingredient in various cuisines, highlights KLE's blend of local and global culinary influences, inviting diners to savour a sensory exploration of the chef's culinary heritage.

DAR & ITS COCKTAIL BAR

My visit was truly eye-opening. DAR, meaning 'to give' in Spanish, fuses Moroccan and Spanish influences to create a remarkable plant-based dining experience. The menu showcases fresh seasonal vegetables, artisanal bread, and delectable desserts, inviting diners to explore global flavours like salted lemon mustard buns and turmeric-infused roasted beets. Opting for the chef's selection treats guests to a well-curated array of snacks, entrees, and sweets that leave a lasting impression. Reserving ahead is essential for a table at DAR, especially for the popular weekend vegan brunch featuring delightful honeycomb-shaped pancakes. Adjacent, the Cocktail Bar offers sustainably crafted vegan drinks that embody the vibrant tastes of Spain and Morocco. This 'slow fast food' concept extends to enjoying homemade vegan burgers while respecting the environment.

DAR's atmosphere celebrates guilt-free pleasures that blend taste, tradition, and ethical dining, offering a truly gratifying experience.

PINXTOS AND WINE AT COR

Cor on Weststrasse is a hidden treasure in the heart of Zurich, offering a cosy atmosphere where wine and tapas are the stars. Zineb and Bernd Vogel's love for Catalan cuisine is evident in the carefully crafted plant-based tapas and pinxtos. The wine selection, featuring mainly Spanish and French wines, adds elegance to the experience, promising a diverse culinary journey with each bottle. Savouring delights like stuffed peppers and 'pa amb tomaquet' reveals Cor's dedication to organic, local ingredients. What distinguishes Cor is its innovative wine menu, constantly evolving to complement the diverse menu offerings. Whether for an impromptu aperitif or a relaxed dinner, Cor's charming ambiance and delicious offerings make it a top choice in Zurich's dining scene. A visit to Cor promises a delightful blend of flavours, setting, and warmth that truly elevates the dining experience in Zurich.

AKANKSHA DEAN is an independent food & travel writer, a chef and a catalyst and is the first Indian to have trained at Osteria Francescana, in Modena, Italy, rated as the world's best restaurant in the World's 50 Best Restaurants, in 2016 and 2018 and currently in the Best of The Best Category.

