



Established 1865 sunday pioneer

BHUBANESWAR, SUNDAY NOVEMBER 17, 2024; PAGES 12 ₹4



magazine



www.dailypioneer.com

PUBLISHED FROM: DELHI | LUCKNOW | BHOPAL | BHUBANESWAR | RANCHI | RAIPUR | CHANDIGARH | DEHRADUN | HYDERABAD | VIJAYWADA

'Odisha to be first choice for investors'

Says CM while undertaking Singapore visit
PNS ■ BHUBANESWAR

A high-level delegation led by Chief Minister Mohan Charan Majhi left for Singapore on Saturday ahead of the Utkarsh Odisha: Make-in-Odisha Conclave 2025 scheduled to be held in January next year.



Talking to reporters, Majhi said that Singapore is popular for chemicals, logistics, financial services, food processing, petrochemicals, green energy, shipbuilding, semicon-

ductors and some other sectors; hence, several big companies have set up their units there. "When investors will think of Odisha's resources and skilled manpower and industrial policy and organise a road show," said Majhi. Senior Odisha government officials will reportedly explore potential collaborations with top industry leaders, investors, and policymakers in Singapore. The CM further said the Odisha team would ensure that the outreach programme yields results for setting up new industries and creating job employment in Odisha. The delegation would hold deliberations with senior officials of Singapore and also connect with industry associations and the Odia diaspora.

Minor girl found dead in forest in Bargarh

Rape, murder suspected; 1 detained

PNS ■ BARGARH
BARGARH: Palpable tension prevailed in the Padmapur area of Bargarh district after a body of a minor girl of about five years old was found from an isolated place in the Dunguri forest on Friday. As the body was found naked, it was suspected that she was murdered after sexual assault. However, the exact reason behind the girl's death was yet to be ascertained. Getting information, se-

nior police officials along with a forensic team reached the spot and started an investigation into the incident. Local Sarpanch Dilip Behera said, "After seeing the body of the girl, we suspect that she has been murdered after rape. The incident has sent shockwaves in the region." The incident is certainly a challenge for police to crack as it is unclear as to who took the girl to the forest and killed her. A person was detained in this connection and further investigation was ongoing.

In BBSR Man, son accused of fraud in name of religion



FIR lodged by social organisation
PNS ■ BHUBANESWAR
A social organisation filed an FIR against one Kashinath Mishra and his son at the Bharatpur police station in Bhubaneswar on Saturday for allegedly misleading and exploiting people in the name of religion. Projecting his minor son as 'Kalki Bhagwan', Kashinath has been allegedly instructing people to worship him. Moreover, he has been engaging in unethical practices, manipulating individuals' religious beliefs and charging devotees different amounts based on various issues such as employment, family and health problems and pregnancy. In its complaint, the social organisation has stated that the father-son duo has disrespected religious symbols and tradition. A picture of holy Tulsi (basil leaves) kept at the feet of Kashinath's son has gone viral on social media. "I have heard the speeches where he (Kashinath) claimed that a plane had crashed in Haryana and three survived. I searched for news and found that there was no survivor in the incident. The Pravachans (sermons) are being held in Odisha and other parts of the country. Holy Tulsi is seen placed near the feet of Kashinath Mishra's son which is unfortunate," said a member of the Rajya Samajsevi Mahasangha. Kashinath and his son were yet to issue any comment on the issue.

In Bhubaneswar 7-yr-old girl abducted, sexually assaulted

PNS ■ BHUBANESWAR
In a deeply-shocking incident, a seven-year-old girl was allegedly sexually assaulted after being kidnapped under the Lingaraj police station area in Bhubaneswar on Saturday. The victim had gone missing since morning. Her parents launched a frantic search to trace her. Later, she was found by a woman near an under-construction house near a temple. As the girl had injury marks in her body, police

rushed her to a hospital. After coming to know about the multiple injuries in her body, the family members lodged a police complaint in connection with the incident. The Lingaraj police began a probe into the incident by examining the CCTV footage in the area. The incident after coming to light triggered concern among the local residents, who demanded immediate tracing of the accused and stringent punishment meted out to him.

Gang-rape victim pregnant NHRC asks Dhenkanal DM to provide medical care

PNS ■ BHUBANESWAR
The National Human Rights Commission (NHRC) has directed the Dhenkanal district Collector to provide the best-available care and medical facilities to a poor unmarried girl who got pregnant following repeated sexual abuse by some miscreants in the Bhapur area of the district. Taking cognisance of a petition filed by human rights activist Radhakanta Tripathy, the NHRC directed the Col-

lector to ensure the victim gets necessary medical care for the safe delivery of the baby along with pre- and post-delivery care to the mother and the newborn. "The commission at this stage is concerned about the mature stage of pregnancy that the victim is facing. It could well be understood that the only guardian: the father is old and has mental issues thereby rendering him incapable of taking care of the girl and the to-be-born infant. Hence, the onus of responsibility and

care to the survivor falls on the shoulder of the State," observed the NHRC. The complainant Tripathy said the Collector has been asked to submit the updated status of monetary compensation paid to the survivor through the DLSA, Dhenkanal and details of all other facilities provided and to be provided to the survivor and her to-be-born child. The commission has also directed the district Superintendent of Police to submit a supplementary status report

in connection with the case lodged at the Sadar police station in this connection on September 8, 2024. The district administration has been asked to submit their compliance reports in this regard within eight weeks. Notably, the district administration, while responding to a notice issued by the commission, had earlier informed the NHRC that the victim along with her mentally-ill father was staying in an abandoned building in her village.

DSPL-202

ଶ୍ରୀ ନରେନ୍ଦ୍ର ମୋଦୀ
ପ୍ରଧାନମନ୍ତ୍ରୀ

ବିକାଶର ଉଡ଼ାଣ ପଥରେ ଓଡ଼ିଶା

ସିଧାସଳଖ ବିମାନ ସେବା ଆରମ୍ଭ

ଶ୍ରୀ ମୋହନ ଚରଣ ମାଝୀ
ମୁଖ୍ୟମନ୍ତ୍ରୀ, ଓଡ଼ିଶା

ଜନସାଧାରଣଙ୍କ ଯାତାୟତ ପାଇଁ ସୁବିଧା

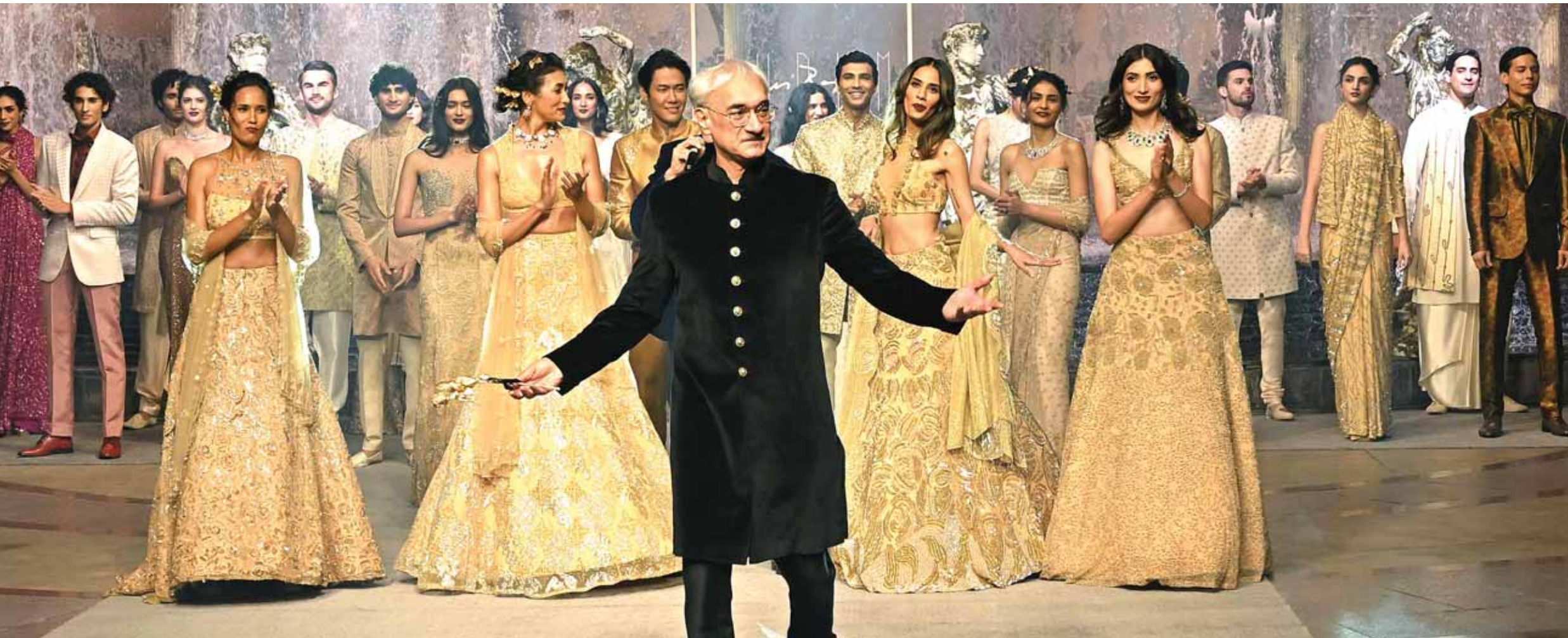
ଶିଳ୍ପ ଏବଂ ପର୍ଯ୍ୟଟନ କ୍ଷେତ୍ରରେ ଅଭିବୃଦ୍ଧି

✘ ଭୁବନେଶ୍ୱର ବିଜୁ ପଟ୍ଟନାୟକ ଆନ୍ତର୍ଜାତୀକ ବିମାନ ବନ୍ଦରରୁ ଇନ୍ଦୋର, ଡେରାଡୁନ, କୋଟି, ଜୟପୁର, ଲକ୍ଷ୍ନୌ

✘ ଝାରସୁଗୁଡ଼ା ବୀର ସୁରେନ୍ଦ୍ର ସାଏ ବିମାନ ବନ୍ଦରରୁ ହାଇଦ୍ରାବାଦ୍, ରାୟପୁର, ଲକ୍ଷ୍ନୌ, ମୁମ୍ବାଇ

OIPR-38001/13/0006/2425

ବାଣିଜ୍ୟ ଓ ପରିବହନ ବିଭାଗ, ଓଡ଼ିଶା ସରକାର



BY SAKSHI PRIYA

The unveiling of new label 'Aurum' by Ravi Bajaj at DLF Emporio was a stunning show filled with elegance and style. This exclusive fashion show highlighted Ravi Bajaj's newest collection, which focused on Indian wedding wear with a fresh twist. Known for combining traditional Indian elements with modern style, Bajaj's 'Aurum' collection was truly eye-catching. The fashion show set was a true masterpiece. A grand sculpture and an elegant fountain served as the central backdrop, creating a luxurious atmosphere that perfectly matched the opulence of the Aurum collection. These elements added to the evening's sophistication, making it a visual delight for all who attended. Models graced the runway in stunning outfits from the Aurum collection, complemented by beautiful jewellery from Rose, the official jewellery partner. The jewellery added an extra layer of elegance to the ensembles, enhancing the overall look with a balance of modern flair and traditional touches. The collection itself was a blend of opulence and refinement, showcasing innovative designs while respecting classic Indian traditions. Bajaj introduced unique elements like lace and organza in menswear, with some outfits even featuring pearls - a subtle yet luxurious detail. The womenswear was equally captivating, featuring lehengas that stayed true to the Ravi Bajaj style, with intricate designs that



SCULPTING WEDDING GLAMOUR IN GOLD

Ravi Bajaj's 'Aurum' collection, unveiled at DLF Emporio, showcased elegant designs that celebrated modern Indian wedding fashion in a luxurious setting.

were both elegant and timeless. The audience was treated to another surprise when Mr. Ajay Bijli, Founder of PVR Cinemas and a close friend of Ravi Bajaj, made a special appearance to close the show with a memorable performance. This unexpected moment added excitement to the evening, leaving the crowd in awe. One of the standout pieces in the collection was a white saree paired with a richly embroidered golden blouse. The blend of simplicity and luxury in this outfit captured the essence of Aurum - a collection designed to make a statement while maintaining elegance. For men, the collection included beautifully tailored kurtas with golden details, ideal for those who appreciate traditional Indian attire with a modern edge. Throughout the collection, a gold and white colour palette symbolised the joy and prosperity associated with Indian weddings. This theme offered a refreshing take on bridal wear, balancing traditional and contemporary styles to suit the



“ONE OF THE STANDOUT PIECES IN THE COLLECTION WAS A WHITE SAREE PAIRED WITH A RICHLY EMBROIDERED GOLDEN BLOUSE. THE BLEND OF SIMPLICITY AND LUXURY IN THIS OUTFIT CAPTURED THE ESSENCE OF AURUM - A COLLECTION DESIGNED TO MAKE A STATEMENT WHILE MAINTAINING ELEGANCE”



tastes of modern brides and grooms. The show also marked the grand reopening of the Aurum boutique at DLF Emporio, which now houses a stunning range of meticulously crafted menswear and womenswear. From regal sherwanis to luxurious lehengas, the boutique is a destination for those seeking elegant wedding attire that stands out for both quality and style. The launch of Aurum was not just a fashion show but a celebration of Indian culture, heritage, and modern luxury. Ravi Bajaj's ability to seamlessly combine traditional and modern elements made this collection a standout in the Indian fashion scene. With its focus on detailed craftsmanship and elegant design, Aurum offers a fresh perspective on wedding wear, making it a must-see for anyone interested in the finest Indian couture.



Chor Bizarre reopens its doors with Hosa Pop-Up

Chor Bizarre, the iconic restaurant celebrating its 34th anniversary this year, reopens its doors with an exciting two-day pop-up featuring *Hosa*, a celebrated South Indian restaurant from Goa. *Hosa* is bringing its unique culinary experience to New Delhi, offering a special set menu at Chor Bizarre before continuing its journey to Comorin in Gurugram. Known for its creative take on traditional South Indian flavours, *Hosa* will offer a special set menu for two days at each location, giving guests the chance to indulge in the bold and intricate tastes of South India. Located in Siolim, Goa, *Hosa* is part of EHV International and is situated opposite the iconic



St. Anthony's Church. The name "Hosa," meaning "new" in Kannada, reflects the restaurant's innovative approach to South Indian cuisine. Blending old-world charm with contemporary design, *Hosa* offers a dining experience that celebrates the diverse and rich flavours of the region. Awarded 'Best Modern Indian Restaurant' and 'Best Restobar' in Goa at the 2023 Times Food & Nightlife Awards, *Hosa* has also earned accolades for 'Best Modern



CHEF HARISH RAO

South Indian' and 'Best Cocktails' in 2024. The much-anticipated pop-up event will take place at Chor Bizarre in New Delhi and Comorin in Gurugram. The set menu is designed to introduce diners to *Hosa's* inventive South Indian cuisine. The menu, curated by Brand Chef Harish Rao, will feature signature dishes like *Cracked Potatoes* with cauliflower mousse, *Andhra Okra Masala* with peanut sesame curry and *Kari Dosa* with poached egg and bone marrow hollandaise. Highlights also include *Toddy Shop Prawns* with raw mango salad and a dessert of *Coconut Jasmine*, combining coconut ice cream, jasmine granita and almond crumble. This is a unique opportunity for food lovers in Delhi and Gurugram

to experience the bold and vibrant flavours that have made *Hosa* a favourite in Goa. Chef Harish Rao says, "We're excited to bring *Hosa's* South Indian flavours to New Delhi and Gurugram, reimagining traditional dishes for the food lovers in these cities. Collaborating with our own group restaurants, Chor Bizarre and Comorin, allows us to showcase the depth and variety of South Indian cuisine in two dynamic settings."

EVENT DETAILS
Chor Bizarre, New Delhi - November 17th, Comorin, Gurugram - November 19th & 20th
Pricing: INR 1600 (non-vegetarian) | INR 1300 (vegetarian)
Reservations: Chor Bizarre:

11:11 (GYARAH GYARAH)

Gyarah Gyarah, showcases brilliant acting and explosives cases to keep you gripped to the screens, says ABHI SINGHAL

As 2024 draws to a close, it's the perfect time to reflect on the Indian gems of the year offered in the world of entertainment. One such standout is *Gyarah Gyarah*, streaming on Zee5. This web series has captured the audience with its gripping narrative, complex characters, and masterful storytelling, making it an absolute must-watch before the year ends. Directed by Umesh Bist, this Indian adaptation of the acclaimed South Korean series *Signal*, *Gyarah Gyarah* incorporates a distinctly Indian flavour, setting it apart from the original. Critics praised its gripping screenplay, atmospheric cinematography, and suspenseful pacing.



From a background score that amplifies its tension and emotional resonance. The music subtly shifts across timelines, reflecting the tonal changes in each era, and helps immerse the audience further into the narrative. The show captures the intricacies of its genre by keeping audiences engaged with constant twists and cliffhangers, tying them to different cases in the past and present. While inspired by *Signal*, *Gyarah Gyarah* incorporates a distinctly Indian flavour, setting it apart from the original. Critics praised its gripping screenplay, atmospheric cinematography, and suspenseful pacing. However, there were shortcomings, including inconsistent rules of time travel and underdeveloped minor characters. The lack of resolution in its finale also left viewers yearning for closure, yet it effectively sets the stage for a potential second season. With a runtime of 4.5 hours, this series is an ideal binge-watch for fans of mystery and time-travel dramas. Its combination of stellar performances, intriguing storytelling, sharp dialogues, and immersive music ensures it remains a highlight of 2024's streaming lineup. Whether you're a fan of thrillers or innovative storytelling, *Gyarah Gyarah* offers an experience that shouldn't be missed.

skills. Dhairya Karwa, portraying *Shourya*, brings a grounded depth to his role as the conflicted and persistent investigator. Harsh Chhaya, Gautami Kapoor, and Nitesh Pandey contribute strong supporting performances, adding richness to the screenplay. One of the standout elements of *Gyarah Gyarah* is its well-crafted dialogues, which successfully blend intensity and relatability, enhancing character depth. The exchanges between the leads, particularly during high-stakes moments, are impactful and elevate the drama but feel forcefully like the abusive words. Additionally, shot in dark places the series benefits



Abhishek Sadhoo, General Manager, Shangi-la Eros New Delhi at Grappa with Chef Brian Chang, Corporate Development Chef at Burger and Lobster and the culinary team.

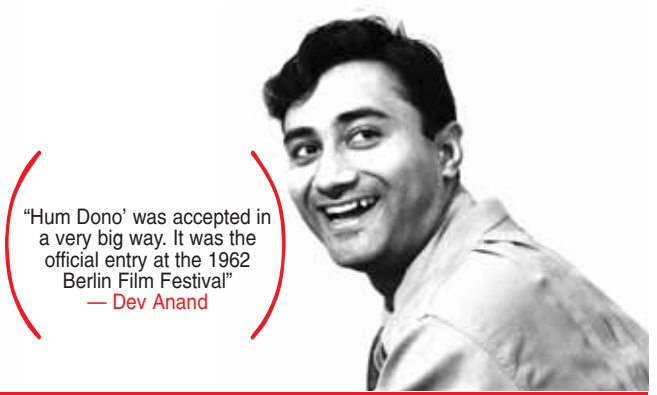


PHOTOS: PANKAJ KUMAR

SHANGRI-LA OPENS TO BURGERS AND LOBSTERS

For the first time in India, the seafood epicureans *Burger & Lobster* have debuted at *Grappa Bar, Shangi-la Eros New Delhi*. The *Burger & Lobster* have been known globally for perfecting two ingredients, promising to delight food lovers with a playful yet elegant dining experience that has delighted palates from London to New York. So, crack into claws, indulge in buttery goodness, and savour juicy burgers without hesitation.

the pioneer agenda



Chef Pillai takes you to experience Kerala's rich flavours with modern twists at his first-ever North India pop-up at The Westin Gurgaon, New Delhi, writes **ABHI SINGHAL**



SAVOURING KERALA'S RICH FLAVOURS



Dispelling the long-held notion that South Indian cuisine revolves solely around idli, dosa, and sambar, 21 Michelin-star Chef Suresh Pillai brought a culinary extravaganza to North India with his first-ever pop-up at The Westin Gurgaon, New Delhi. The experience was a symphony of Kerala's authentic flavours, masterfully infused with Chef Pillai's signature modern tweaks and twists. From the aromatic embrace of the South spices to the delicate finesse of seafood delicacies, the pop-up menu was an ode to South India's rich gastronomic heritage taste. The extraordinary culinary journey took the eaters through the vibrant flavours of Kerala, in collaboration with renowned Restaurant Chef Pillai (RCP). The mouth-watering dishes were a presentation through an exclusive 10-course tasting menu curated by Chef Pillai. It all started with the welcome drink of the season, *Aarambam*, a bit of a sour drink. The meticulously curated vegetarian and non-vegetarian menus transported guests straight to the heart of Kerala, offering a true taste of the region's culinary treasures. Each dish was crafted with precision and passion, showcasing the soul of Kerala's



“THE METICULOUSLY CURATED VEGETARIAN AND NON-VEGETARIAN MENUS TRANSPORTED GUESTS STRAIGHT TO THE HEART OF KERALA, OFFERING A TRUE TASTE OF THE REGION'S CULINARY TREASURES”

cuisine, from its spices blending to its delicate yet robust flavours. For the Hors d'oeuvres, there was the mouth watering *Sambharam Kadumanga*, blending the Kerala summer butter milk & pickled mango inside paani poori. One sitting in North India would never imagine blending paani poori with a South Indian twist, which stole the show. “We created a menu from the Kerala essence, for example, our paani poori, one of the starters, actually, it's a North Indian paani poori out of it's a buttermilk we used to serve in Kerala along with a mango pickle. So the puri, we stuff with the mango and the cold buttermilk generally you say chach,” explained Chef Suresh Pillai, excited about his first pop up in the north side. As guests savoured the thoughtfully crafted hors d'oeuvres, the starters gracefully took center stage, led by the *Pazham Pori Chaat*. This Kerala-inspired masterpiece featured golden, batter-fried banana fritters a bit crispy on the outside, tender within, elevated by a drizzle of honey-yogurt blend that perfectly balanced sweetness and creaminess. Following this, guests were treated to *Cauliflower Porippu*, a dish that beautifully showcased Kerala's rich spicy taste. Crispy, marinated cauliflower florets were deep-fried to golden perfection and then stirred with *thenga porippu*—an aromatic blend of grated coconut, fragrant curry leaves, and a hint of chili powder. The starters in both the vegetarian and the non-vegetarian segments were a delightful interplay of textures and flavours, with the crunch of the cauliflower perfectly complementing the earthy, spicy-sweet coconut mixture. The main course featured Chef Suresh Pillai's signature dishes recommended by himself, offering both vegetarian and non-vegetarian options that embodied the essence of Kerala's culinary artistry. For vegetarians, there was *Paneer Nirvana*: tender marinated cottage cheese, pan-fried to perfection, and then slow-cooked in creamy coconut milk. The dish was elevated with the earthy flavours of ginger, green chilies, and aromatic curry leaves, all beautifully encased in a banana leaf for a touch of traditional authenticity. For non-



Coconut Pudding, a light and fluffy treat infused with the delicate flavour and soft flesh of the tender coconut, alongside the *Coco Nutty Choco Brownie*, a decadent eggless chocolate dessert enriched with crunchy nuts and fragrant coconut, served with a scoop of creamy ice cream. Non-vegetarian diners were treated to the *Palada Cheesecake*, a unique fusion dessert layering the traditional Kerala *Palada* (rice flakes) flavour atop a crisp, crusty base, offering a delightful blend of tradition and sophistication to end the meal on a sweet note. The evening was further elevated by a curated selection of handcrafted cocktails, each a testament to artistry in mixology. Highlights included the refreshing *Toki Highball*, blending Toki Suntory Whisky with soda water and a grapefruit twist, and the zesty *Toki Orchard Sour*, featuring green apple, lemon, and a silky egg white foam. Gin enthusiasts indulged in the crisp *Roku Gin & Tonic* with ginger accents and the floral *Roku Hibiscus Highball* with hibiscus cordial and fizz. Whiskey lovers relished the bold *Jim Beam Orange Fashioned* with aromatic bitters, while the indulgent *Haku Caramel Espresso Martini*, combining Haku Japanese Craft Vodka with caramel and espresso, provided a decadent finish to the cocktail lineup. Chef Suresh Pillai's pop-up at The Westin Gurgaon, New Delhi was an experience that will redefine the perception of South Indian cuisine. With his signature modern twists on Kerala's rich culinary traditions, Chef Pillai transported guests on a culinary journey that celebrated both the simplicity and complexity of Kerala's vibrant flavours.

vegetarians, the highlight was the *Neymeen Nirvana*, Chef Pillai's iconic creation. The main course also offered a rich tapestry of Kerala's culinary heritage, featuring dishes like *Ulli Theeyal*, a dark, flavourful curry of slow-roasted coconut, shallots, and tamarind, and *Baby Corn Vendaka Manga Muringa Charu*, an Alleppey-style coconut mango curry with baby corn, okra, and tender drumsticks. *Kathrikai Thakkali Roast* brought tangy and spicy South Indian flavours to life with marinated brinjal and tomatoes in a rich onion-tomato gravy. Accompaniments included the delicate, lacy-edged *Appams*, perfect for mopping up curries, and the soft, flaky *Malabar Nool Porotta*, rounding out a meal that celebrated Kerala's diverse and bold flavours. For dessert, the menu delighted both vegetarian and non-vegetarian guests with indulgent creations. Vegetarians savoured the *Tender*

The Vibrant Flavours OF KOREA

Le Meridien brings Korea's rich flavours, authentic dishes, and timeless traditions to the heart of New Delhi

TEAM AGENDA



Korean food is a vibrant and flavourful cuisine celebrated for its unique balance of colors, textures, and tastes. Rooted in centuries-old traditions, it emphasises fresh, seasonal ingredients, often fermented, to create deep, savoury flavours and nutritional richness. The Korean dining experience is distinctive, with meals commonly featuring a variety of side dishes, or *banchan*, that range from spicy kimchi to delicate pickled vegetables. Key staples like rice, vegetables, and meats are skillfully combined with ingredients like *gochujang* (a spicy-sweet red pepper paste) and *doenjang* (fermented soybean paste) to create dishes that are as visually stunning as they are delicious. From the sizzling sounds of *bulgogi* on a grill to the comforting warmth of a bubbling *jjigae* stew, Korean food offers a sensory journey into a culture that values harmony, balance, and bold, memorable flavours. Food lovers in New Delhi had a culinary treat from Korea right in New Delhi as Le Meridien celebrated the unique flavours of Korean cuisine with its much-anticipated Korean Food Festival. Running till November 17th, 2024, this gastronomic event was an immersive dining experience, highlighting traditional and contemporary Korean dishes at its 'The One' restaurant. The festival is a feature of *Le Meridien New Delhi's* annual '+1 Celebrating Flavours of the Globe' initiative under the '+1 for the Leap Year' campaign, bringing exotic, authentic global flavours to the heart of India. The Korean Food Festival's dinner buffet had been meticulously curated by Chef Young-Hwan Jang, Chef de Partie at AC Hotel by Marriott Seoul Gangnam. With over two decades of culinary expertise and a deep-rooted passion for Korean cuisine, Chef Jang has flown in from Seoul to offer guests an authentic taste of his homeland, blending

“FOOD LOVERS IN NEW DELHI HAD A CULINARY TREAT FROM KOREA RIGHT IN NEW DELHI AS LE MERIDIEN CELEBRATED THE UNIQUE FLAVOURS OF KOREAN CUISINE WITH ITS MUCH-ANTICIPATED KOREAN FOOD FESTIVAL”

traditional Korean staples with innovative techniques to appeal to a global palate. “We are thrilled to showcase the diverse and flavourful cuisine of Korea through this festival,” said Meena Bhatia, Vice President and General Manager of Le Meridien New Delhi. “This event aligns perfectly with our +1 Celebrating Flavours of the Globe initiative, a highlight of our annual '+1 for the Leap Year' initiative, and we believe it will offer our guests a truly unforgettable dining experience,” she added. The menu showcased a range of traditional Korean dishes, crafted to deliver the distinctive flavours and textures that define this cuisine. Guests can look forward to sampling dishes like *Acorn Salad*, a refreshing and nutritious delicacy; *Gimbap Avocado*, Korea's beloved seaweed rice rolls with a modern twist; *Spring Onion Pancake*, a savoury delight that's perfect for

sharing; the spicy and comforting *Stir-fried Rice Cake (Teokbokki)*; and a cooling *Chilled Seafood Salad*, perfect for Delhi's warm evenings. Each dish on the buffet spread has been carefully prepared by Chef Jang to ensure an authentic taste of Korea. “I am excited to bring the vibrant flavours of Korea to Le Meridien New Delhi,” shared Chef Young-Hwan Jang. “Through this festival, we aim to introduce guests to the diverse range of Korean dishes, from classic comfort foods to innovative culinary creations,” he quips with a smile. This unique dining experience went beyond just food—it invited guests to embark on a journey through Korea's rich culinary heritage. From the spicy and savoury flavours that Korean cuisine is known for, to innovative twists on traditional dishes, the festival offers a deep and delicious dive into Korean culture and flavours.



A Meal Worth Revisiting

Located in Sector 66, Gurugram, Poiz is an inviting dining destination that combines a vibrant atmosphere with a diverse menu. After three visits, it's evident that Poiz offers a delightful experience for food enthusiasts and social diners alike, writes **PAWAN SONI**

It's rare for me to visit a restaurant multiple times before writing a review, but Poiz, a beautiful new addition to the dining scene, compelled me to return three times to fully capture its essence. Poiz boasts an artistic, expansive interior, blending elegant indoor seating with a spacious patio featuring its own bar and an inviting open dining area. While many restaurants of this size tend to cater heavily to the nightlife crowd, Poiz strikes a perfect balance: a well-curated bar selection with inventive cocktails for the social set, and a menu that delights families and party goers alike. Certain dishes have become my go-to orders, each offering something special. The *Lychee Chaat*, a Thai-inspired creation, is an absolute must-try. Bits of lychee and avocado sit atop a crispy rice puff base, accompanied by a flavourful *Nam Jim Sauce*—one bite, and you won't want to stop. The *Chicken Chilli Dim Sum* features a delicate wrapper and pairs perfectly with the accompanying sauces. Another standout is the *Taiwanese Mushrooms*, crisp-coated and served with pickled chilli



and a sweet-sour sauce, accented by crunchy peanuts for extra texture. Not every dish was flawless. The nachos were slightly too salty for my taste. However, the ramen from their global menu made up for it with its rich, layered flavours. It's a generous portion, perfect for a hearty appetite or sharing with friends. My companions thoroughly enjoyed the *Lamb Adana Kebab* as much as they did the sushi. While Poiz has a wide range of Indian dishes, I found myself drawn to the global offerings, including their expertly crafted *Neapolitan pizza*. A meal here would be incomplete without the *Belgian Nutella Chocolate*. This dessert not only excels in taste but also impresses in presentation. The smooth *Belgian chocolate* and *Nutella sweetness* are cleverly balanced with blueberries and hazelnuts, creating a perfect finale. For those in the area, Poiz is well worth a visit. Ratings: (Out of 5) Food: 4.25 Ambience: 4.25 Service: 4.0 Drinks: 4.0 Overall: 4.25 Address: Poiz, 2nd Floor, AIPL Joy Street, Sector 66, Gurugram



A SPIRITUAL GETAWAY

Kurukshetra, one of Hinduism's most revered pilgrimage destinations, is where ancient spirituality converges with modern comforts, writes **SANTANU GANGULY**

Though Kurukshetra is a significant pilgrimage site for Hindus and is located close to Delhi, it has not always attracted large numbers of visitors. Mentioned in various Hindu scriptures, particularly the *Mahabharata*, Kurukshetra holds great spiritual importance. According to *Acharya Some Nath Gautam*, priest at the *Katyayani Temple*, visiting all the ancient temples here would require at least a year. This journey, known as the *Kurukshetra 84 Kos Parikrama*, encompasses numerous sacred and historical sites. However, modern pilgrims often focus on the most important temples, holy places, and archaeological monuments due to time constraints.

The city offers a variety of accommodation options, from budget-friendly 2- and 3- star hotels to numerous dharamshalas. For those seeking luxury, the *Noormahal Palace* in Karnal stands out as Haryana's only 5-star hotel, offering exceptional amenities such as a spa, jacuzzi, modern gym, and fine dining. Blending heritage with modern comforts, this ultra-luxurious hotel features the *Frontier Mail* restaurant, housed in a life-sized train compartment from the historic *Frontier Mail*. The restaurant's ambience evokes the 19th century, with interiors reflecting the Mumbai-Peshawar route.

A visit to Kurukshetra typically begins at *Brahma Sarovar*, Asia's largest man-made water body, stretching 3,600 feet long, 1,500 feet wide, and 45 feet deep. According to Hindu mythology, the lake was created by Lord Brahma at the dawn of the universe. *Brahma Sarovar*, along with the nearby *Sannihit Sarovar*, is fed by underground channels from the *Bakra Nangal Dam*. The ancient *Shiva Temple* here is believed to have been established by Lord Shiva himself. Between the two lakes lies the



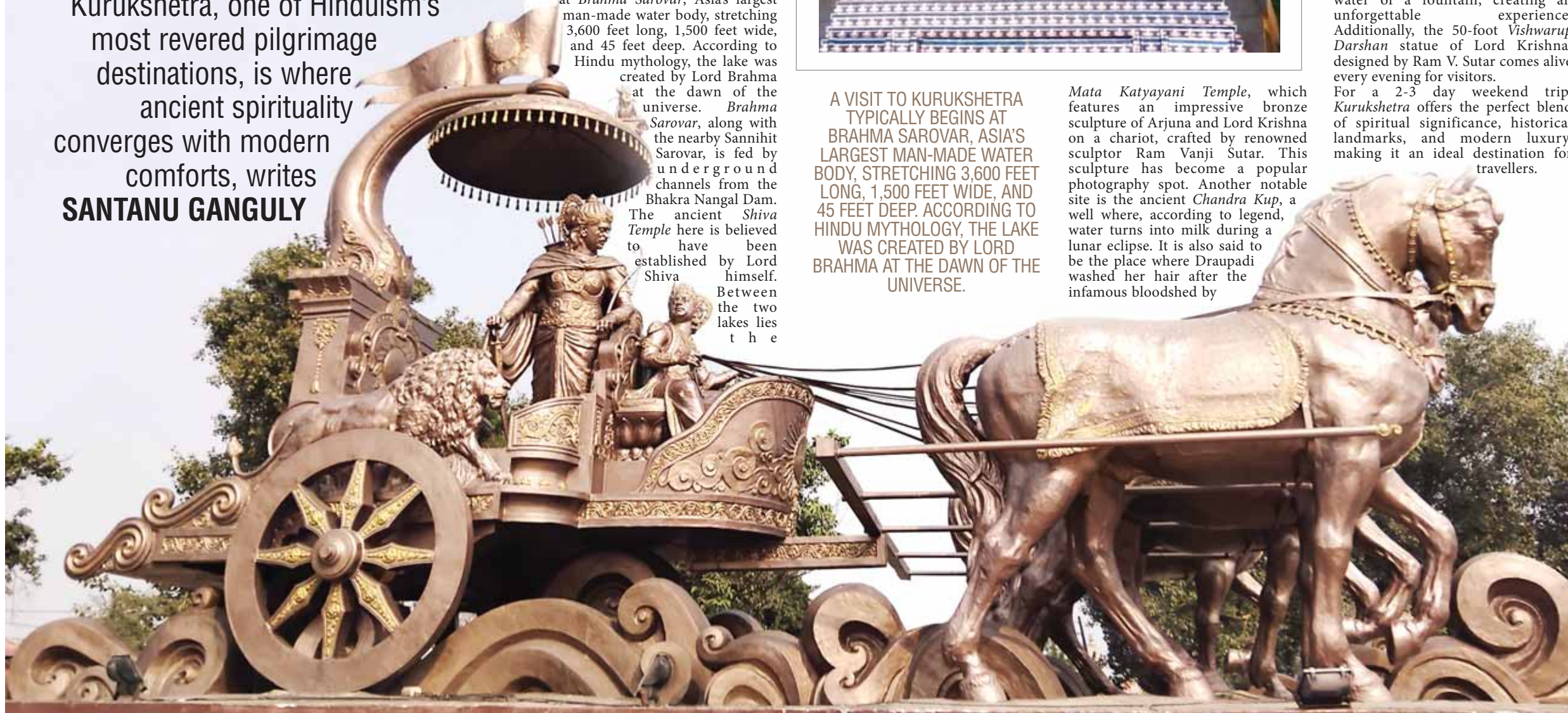
A VISIT TO KURUKSHETRA TYPICALLY BEGINS AT BRAHMA SAROVAR, ASIA'S LARGEST MAN-MADE WATER BODY, STRETCHING 3,600 FEET LONG, 1,500 FEET WIDE, AND 45 FEET DEEP. ACCORDING TO HINDU MYTHOLOGY, THE LAKE WAS CREATED BY LORD BRAHMA AT THE DAWN OF THE UNIVERSE.

Mata Katyayani Temple, which features an impressive bronze sculpture of Arjuna and Lord Krishna on a chariot, crafted by renowned sculptor Ram Vanji Sutar. This sculpture has become a popular photography spot. Another notable site is the ancient *Chandra Kup*, a well where, according to legend, water turns into milk during a lunar eclipse. It is also said to be the place where Draupadi washed her hair after the infamous bloodshed by

Dushasana. The *Kali Kamli Temple*, built by Kali Baba of Bengal in the 19th century, is a siddha peeth located near *Brahma Sarovar*. *Devi Kup*, also known as the *BhadraKali Temple*, is one of the 51 *Shakti Peethas* and Haryana's only such temple. *Pandit Satpal Sharma* explains that the temple holds significance for Lord Krishna and Balarama, who visited before the *Kurukshetra War*. Devotees continue to donate clay, ceramic, or silver horses here, a tradition rooted in sacred history. Special pujas for *Maa Kali* and *Lord Shani* are held every Saturday.

The *Shthanu Mahadev Temple* is another important site, where Lord Krishna and the Pandavas sought Lord Shiva's blessings before the war. Nearby, the historical *Harsh ka Tilla* and *Sheikh Chillli's Tomb* offer fascinating insights into the region's past. History enthusiasts can also explore the *Sri Krishna Museum* and *Kurukshetra Panorama*, which showcases key artifacts. For children and astronomy lovers, the *Kalpna Chawla Planetarium* provides a fun and educational experience. In the coming years, the *ISKCON Temple*, currently under construction and expected to be completed by 2026, will be a must-visit site. At *Jyotisar*, where Lord Krishna delivered the *Bhagavad Gita* to Arjuna, visitors can enjoy an impressive light and sound show, which reflects on the water of a fountain, creating an unforgettable experience. Additionally, the 50-foot *Vishwarup Darshan* statue of Lord Krishna, designed by Ram V. Sutar comes alive every evening for visitors.

For a 2-3 day weekend trip, *Kurukshetra* offers the perfect blend of spiritual significance, historical landmarks, and modern luxury, making it an ideal destination for travellers.



EXPLORING DAMAN

A Coastal Escape with Cultural Riches

Nestled between Gujarat and Maharashtra, Daman enchants travellers with its unique blend of colonial allure, scenic beaches, and relaxed vibe, writes **NEETA LAL**

The lovely city of Daman, an erstwhile Portuguese colony, offers a unique blend of colonial charm with a laid-back vibe. The administrative capital of the union territory of *Dadra and Nagar Haveli*, it is located between Gujarat and Maharashtra and attracts high footfall from a diverse set of travellers. Peppered with colonial buildings showcasing a rich syncretic culture, the city's stately *Nani Daman Fort* and the *Church of Bom Jesus* give one a taste of history, while *Jampore Beach* and *Devka Beach* make for Instagram-friendly settings for a day of relaxation.

But perhaps what makes Daman such a terrific destination for weekend getaways is its tourism infrastructure, including smooth interconnecting motorways, buzzy restaurants, and good hotels. Our abode for a staycation is the award-winning *The Deltin Daman*, the city's only five-star hotel. Known for its stellar service and facilities, it mercifully comes without the high tariff of upscale hotels in Mumbai and other metros. A world-class spa, gourmet cuisine at its multiple restaurants, a large swimming pool, health club, gym, and plush accommodation ticked all the boxes for a fabulous and memorable stay. For business travellers, the hotel houses 30,000 sq ft of business space catering to large events such as corporate conferences and weddings. The hotel's sustainability efforts are also commendable, with strict



procedures in place to prevent water waste in kitchens, guest rooms, and laundry, along with recycling used water for its expansive gardens. As the *Deltin* group is synonymous with world-class casinos, the theme is reflected in the hotel's design and architectural elements. Its stunning lobby flaunts a chandelier featuring hearts, spades, diamonds, and clubs (the four suits in a deck of cards) strung together. This theme is also reflected in the glass walls enclosing the lobby. The hotel's ergonomic and well-furnished rooms are equipped with HD TVs, HD satellite programming, mini-bars, high-speed internet connectivity, in-room safes, 24x7 room service, and early check-in options, among others. Our Presidential Suite also came with an efficient butler who took care of our every need, including



restaurant and spa bookings as well as sightseeing tours. Close proximity to *Jampore Beach*, *Mirasol Water Park*, *Devka Beach*, *Dominican Monastery*, and *Moti Daman Fort* made our local explorations seamless and pleasurable.



What's a good vacation without good food? Indeed, for gastronomes like us, the hotel turned out to be a delight with three award-winning restaurants to explore. One of our lunches was at the *Emperor* restaurant, which features an extensive menu with *Korean*, *Chinese*, *Thai*, and *Japanese* offerings. Interestingly, the chefs here have reinvented many dishes to offer an imaginative take on classics. Thus, our fusion lunch featured *pillowy soft lotus stem and chicken Chettinad baos* as well as *black sesame chicken tikka baos*. The *prawn and chicken dim sums* were similarly delicious, while the *garlic-infused noodles and chicken in Hainanese sauce* transported us to China, sans passports and air tickets! Another lunch at *The Vegas all-day dining* was also a treat for the taste buds. The spacious eatery offers multi-cuisine buffets with a vast selection of salads, Indian and continental dishes, desserts, and more. The buffet includes a separate section for Jain food – so vegetarians can rejoice too. Being unabashed carnivores, we dug

into flavour-packed *laal maas*, piping hot breads, *gobhi and bhindi sabzi*, *raita*, and *salad*. Dessert was the *creamiest ras malai* on this side of the *Daman Ganga river*, garnished with a silver varq and date syrup!

Semi-comatose from so much good food, we pledged to skip dinner. But that was not to be, as we were informed that the chefs had prepared choice delicacies for us at the poolside *Mediterranean-inspired BBQ and grill restaurant, Sky High*. After eyeing the selection of inventive dips with *Middle Eastern snacks, empanadas, and pizzas* with innovative toppings, our pledge to "go easy" on food went out the window!

To slake our thirst, we visited *Whiskys Bar*, which offers an exclusive collection of single malts. The *Poolside Bar and Juice Bar* kept us refreshed with health drinks and fresh juices. There's no shortage of entertainment at the hotel either. *The Den* – an atmospheric indoor family space – features foosball, billiards, carom, chess, and more. There's even a creche for young parents who want to leave their little ones under supervised care while they unwind. The property's three azure swimming pools (including a kids' pool) are a major attraction. After a quick swim on day two, we headed to the spa, where a

rejuvenating body massage and facial left us feeling reborn!

After spending three wonderful days at *The Deltin Daman*, we're led to wonder how, in today's fiercely competitive hospitality landscape, the hotel consistently maintains such high standards. "As ours is the only five-star hotel in Daman, our top-notch service and facilities are unmatched by any other hotel in the area," says the hotel's dynamic general manager, *Akarsh Mathur*. "We cater to all requirements, whether it's a weekend getaway or an ideal wedding, by customising our services to suit all needs. Our spacious rooms are the largest in their category, and our ample indoor and outdoor event spaces, as well as our large river-shaped swimming pool, are among the features that make our hotel a top choice for discerning guests. Our F&B has also received rave reviews."

Mathur believes that with higher disposable incomes and "revenge travel," Indian guests are prepared to pay competitive rates for excellent services. "The demand for upscale local tourism destinations has grown exponentially, and hotels no longer have to rely on foreign tourists from overseas to fill their rooms. If you provide great service and pay attention to guests' needs, the property will always be buzzing," he adds. Indeed, who can fault that flawless logic?

Neeta Lal is an international award-nominated, Delhi-based editor and senior journalist.

