



Step into Melt House for a warm ambiance with culinary delights, from cheesy grilled sandwiches to delightful desserts, writes **ABHI SINGHAL**

Tucked on a road full of cafés and eateries, between the streets of Greater Kailash II, the *Melt House* café invites you to step inside and have the essence of a cozy vibes like you feel on the mountains while enjoying inside. The warm yellow colour mixed with brown, with bulbs hanging above the wooden tables, while the aroma of fresh ground coffee and wine mingles with the soft humming of acoustic music. *Melt House* is the kind of place where time seems to slow, promising a cozy experience with posters of coffee and scenic beauty giving you a beautiful time. From the dishes to the bar menu to *malting milkshakes* the *Melt House* caters everyone for a quality time and quality treat. Beginning with the grilled cheese speciality of the café, the *Piri Piri Cottage Cheese Grilled Cheese sandwich* is zesty containing pulled cottage cheese with onions, peppers, cheddar, mozzarella and American cheese. The *Piri Piri Cottage Cheese Grilled Cheese sandwich* gave a texture of firm and crunchy on the outside but the cheese enhanced the taste of the same. After the mouth-watering sandwich, you can embrace yourself and order the flavourful *Smoky Cajun Penne Alfredo* under the Big Plates menu. Indulged with a luscious blend of butter, heavy cream, and freshly grated

Parmesan for that perfect creamy Alfredo sauce, the *pasta* with *garlic bread* will activate your taste buds. If you are a pizza lover and a vegetarian, trying *Burrata Margherita* will be a delicious one. Bursting with vibrant, tangy flavour, balancing richness with just the right amount of acidity, *Burrata Margherita* is filled with Burrata cheese, red and yellow cherry tomato and fresh basil which will not be very visually appealing but is tasty and soft. Jumping into the small plates menu, *Pink Garlic Aioli Parmesan Truffle Fries* with *russet potatoes* cut into matchsticks with freshly grated Parmesan cheese, black truffle oil and mayonnaise for the aioli are moreish. Reflecting on the history and the aura of the café Chef *Rohit Negi* said, “The *Melt House* basically started from Gurugram itself as an artisanal sandwich shop and then we have opened to big places having the speciality of cheese. There is the melted cheese concept we infuse in our dishes. Now, after we have all the totally cheesy flavours in our food, and we have differentiated it from any other restaurant you get on to. We have some Italian cuisine in it, and we have mixed it with cheese for the cheese lovers.” The café also has different offerings in *Vodka, Tequila, Red Wines, White Wines, Gin* and more. For the milkshake enthusiasts and the



hot chocolate connoisseurs, the *Classic Hot Chocolate* at the *Melt House* is a must try beverage. The *Cold coffee* at the *Melt House* is a refreshing blend of smooth, chilled coffee, served with ice for an invigorating lift. Its rich, bold flavour comes alive with each sip, perfectly balanced between the sweetness and

COZY ESCAPE IN GK



Terrai attributes its inception to the terrain and rich historical culture and culinary legacy of the State of Telangana. Situated in the southern-central part of the Indian peninsula on the high Deccan Plateau, cuisine of Telangana is influenced by the region's rich history of Deccan and Telugu culture. Nizam culture is a blend of opulent traditions, art, and cuisine that reflects the historical grandeur and diverse heritage of Telangana. Founded by the visionary restaurateur, *Rohit Kasuganti* and the creative powerhouse, *Anisha Deevakonda*, *Terrai* derives its name from terrain defining the topography of the young-historical State. Reinventing traditional cuisine, propagating the culture and community is the ethos of this new restaurant, *Terrai*.

REVIVING TELANGANA'S CULINARY HERITAGE



From terrain to table, *Terrai* presents the evolution of Telangana Cuisine, says **SHARMILA CHAND**



THE VISION
The objective of *Terrai* is simple - it aims to propagate the deeply rooted culinary culture of the State, becoming synonymous with it. *Terrai* is a glorious homage to the rich heritage, culture and culinary prowess of Telangana. At *Terrai*, every dish serves as a resplendent tribute to the land, celebrating local women farmers and tribal chefs who utilise time-honoured techniques and ingredients. *Rohit Kasuganti*, Founder and CEO, *TSK Food Works*, says, “Telangana food has been overshadowed by the popularity of its neighbouring cousin. Taking immense pride in our roots, our thought and vision behind *Terrai* is to simply showcase the tradition and history behind the food from our State, designed for the modern diner. We want *Terrai* to lead a revolution, of sorts and to propagate Telangana cuisine to the World and enlighten our colleagues and guests to the rich legacy that it represents.”

envolved in an ambiance that exudes sophistication and warmth. Influenced by and representing the rich crafts of the State, the terracotta walls, adorned with intricate Ikkat mouldings and exquisite Dokra art, radiate an earthy elegance, while the captivating Bathukamma-inspired ceiling lights create a mesmerising glow throughout the space. Crafted by the renowned *Sona Reddy Studio*, every detail - from the repurposed traditional doors to the stunning original artworks by *Narahari* invites guests on an enchanting journey through Telangana's rich cultural tapestry. “*Terrai* is a creative canvas where we weave the rich cultural and artistic elements of Telangana into every detail. From collaborating with local artisans on the stunning Dokra art to sourcing textiles for our Ikat-inspired decor, every partnership reflects the soul of Telangana, bringing its stories to life. Our mission is to ensure that every guest experiences the essence of our heritage through innovative and traditional cuisine”, adds *Anisha Deevakonda*, Creative Head and Partner, *Terrai*.

THE COMMUNITY
Community is integral to the *Terrai* experience. The founders prioritise partnerships with local women farmers, artisans, and home cooks, ensuring that every ingredient is fresh, ethically sourced and imbued with the spirit of Telangana. This commitment to collaboration extends beyond the kitchen, celebrating the invaluable contributions these communities make to the state's culinary legacy, transforming each meal into a traditional story of connection. *Terrai* aspires to elevate Telangana's cuisine to its rightful place on the global gastronomic stage, offering a dining experience that transcends mere nourishment. It embodies a modern renaissance, a movement dedicated to establishing a distinctive identity for



ELEGANT WITH LOCAL CRAFTS
Sprawling in 12000 sq. ft., here is the dining destination, offering a luxurious experience with seating for 250 guests across four distinct dining halls, each designed to provide a unique ambiance. As you step in *Terrai*, you are



Telangana's culinary traditions, free from the shadows of other Indian influences. Guests are invited to embark on a glorious culinary adventure, reconnecting with the land through an exquisite array of flavours.

A MELANGE OF FLAVOURS & TEXTURES

Picture indulging in the *Karim Nagar Fried Chicken Wings*, a fiery sensation complemented by tangy pickled onions, or experiencing the opulence of *Terrai Mutton Curry* paired with *spiced Masala Pooris*. The *Golichina Mamsam*, crowned with crispy fried curry leaves, is a flavour explosion, while the refreshing *Not So Mirchi Cocktail* adds a zesty flourish. Round off your culinary adventure on a sweet note with the delectable *Saffron Cheesecake*, *Kandha Doodh*, adorned with delicate saffron pearls, each a testament to the glory of Telangana's rich culinary heritage. *Terrai* is more than just a celebration of exquisite flavours; it is a cultural sanctuary where the stories of Telangana come alive. Each dish encapsulates the region's unique traditions and customs, inviting diners to embark on a journey that honours the past while embracing contemporary flair. Here, every bite is a narrative, woven from the intricate tapestry of spices and age-old recipes passed down through generations, all set against a backdrop that resonates with the soul of the Deccan. In a world brimming with dining options, *Terrai* emerges as a splendid celebration of Telangana's heritage, inviting food enthusiasts to partake in an unforgettable journey that captures the very essence of the region. It's not merely a meal; it's a resplendent experience that delights the senses and nourishes the soul.

— *Sharmila Chand* is an author, columnist and journalist who writes on Food, Travel, Culture and Lifestyle

ADDRESS:
Terrai, Sattva Knowledge Park, Silpa Gram Craft Village,HITECH CITY, Hyderabad

THE ART AND SPIRIT OF CAKE MIXING

TEAM AGENDA

AT CROWN PLAZA, MAYUR VIHAR

The *Crown Plaza Mayur Vihar* recently hosted its annual *Cake Mixing Ceremony*, embracing the charming theme of an *English Country Christmas*. This delightful event transformed the hotel into a festive wonderland, inviting guests to partake in a time-honoured tradition that has brought people together for centuries. The roots of cake mixing trace back to 17th-century Britain, where this delightful ceremony marked the end of the harvest season. Farmers would gather to soak fruits and nuts in spirits, preserving them for the rich Christmas cakes that would grace tables during the cold winter months. This joyful gathering symbolised abundance, gratitude and the spirit of community, a celebration of nature's bounty and the warmth of togetherness. At the *Crown Plaza*, the atmosphere was filled with excitement and laughter as guests rolled up their sleeves and joined in the festive fun. The delightful aromas of dried fruits, fragrant spices and rich spirits filled the air, creating an inviting and warm environment. This year's theme of an *English Countryside Christmas* was beautifully reflected in the décor, featuring the traditional red, white and green colours that evoke feelings of warmth and festivity. The venue was adorned with charming elements reminiscent of the British countryside, where cosy cottages and snow-covered landscapes create a magical setting for the holiday season. This theme perfectly encapsulated the simplicity of nature, celebrating the spirit of family and community gatherings that are central to the festive season. As guests stirred the mixture, they shared stories and laughter, reinforcing the bonds of friendship and family. This camaraderie mirrored the gatherings of the past, where communities would unite to prepare for the joyous celebrations ahead. Once the mixing was complete, the cakes created during the ceremony would be set aside to mature in their rich blend of flavours, ready to be enjoyed during the Christmas festivities. The sharing of these cakes with the wider community reflects the



essence of the occasion, joy is amplified when shared with others. The *Cake Mixing Ceremony* at *Crown Plaza* embodies the essence of tradition, community and connection. In our fast-paced world, such events encourage us to pause, reflect and appreciate the simple pleasures that life offers. As attendees departed, they left not only with a sense of festivity but also with cherished memories of laughter and connection.

AT LE MERIDIEN, NEW DELHI
In recent years, *cake mixing* has become a much-anticipated ritual in the culinary calendar, where the joy of the holiday season is brought to life through the vibrant mixing of ingredients that will eventually turn into Christmas cakes. Traditionally marking the beginning of Christmas preparations, *cake-mixing* ceremonies have their roots in the mediaeval custom of feeding the Christmas cake with spirits and fruits, infusing it with rich flavours that are synonymous with the festive season. In hotels, restaurants and homes around the world, *cake mixing* symbolises warmth, joy, and a shared experience of holiday spirit. The *cake mixing* ceremony serves as a festive kick-off, celebrating togetherness and the joy of giving. This tradition often includes the blending of dried fruits, such as raisins, cherries, apricots, and

nuts, along with a blend of warming spices and a generous pour of spirits. The ingredients are then left to mature, allowing the fruits to soak in flavours, adding depth and complexity to the Christmas cakes and other holiday treats that will be shared with family and friends. Each year, *Le Meridien New Delhi* joins in this timeless tradition, creating a unique and memorable experience for guests and locals alike. This year, the hotel launched its *#WinterOfJoy* celebration with a magical *cake mixing* ceremony at their elegant venue, *Longitude*. The event drew food enthusiasts, media, and hotel guests together, where they witnessed the rhythmic blending of exotic fruits, spices, and luxurious ingredients, building anticipation for the holiday treats that await. *Meena Bhatia*, Vice President and General Manager of *Le Meridien New Delhi*, remarked on the occasion, “We are thrilled to embark on our *#WinterOfJoy* celebration with this heart-warming timeless tradition. We invite everyone to join us in experiencing a symphony of flavours, sights, and sounds as we embark on a festive journey.” The *cake-mixing* ceremony at *Le Meridien New Delhi* symbolises more than just the beginning of Christmas preparations; it represents a celebration of life, tradition and community.



Envision a captivating tale of luxury and sophistication in the heart of Hong Kong: This exquisite five-star harbour front gem has been a beacon of elegance since its inception over a decade ago, hosting a prestigious clientele of celebrities, dignitaries, and CEOs. Its allure knows no bounds, boasting flawless service, state-of-the-art amenities, and a culinary experience that is simply unparalleled.

LUXURY CONVERGE AT HONG KONG

HARBOUR VIEWS, URBAN VIBES

Nestled against the stunning backdrop of Victoria Harbour, with the vibrant pulse of Hong Kong Island at its core, Four Seasons Hong Kong effortlessly combines opulence with convenience. Step outside to breath-taking views of the harbour, while being seamlessly connected to the glamour of the IFC mall via air-conditioned walkways. Stroll along these pathways to access the Central Ferry and Star Ferry piers, the bustling Central business district, the Macau ferry terminal, as well as the Airport Express and Central MTR subway station. A flawless fusion of luxury and accessibility awaits at this unforgettable destination. As I approach the hotel's majestic entrance, I am immediately enveloped by the brilliance of its gleaming surfaces and soaring three-story windows, illuminated by the warm embrace of the sunlight. It feels as though I am stepping directly into the vibrant heart of the harbour itself. I find the hustle and bustle of people-watching utterly delightful—there are elegantly attired billionaires in Ferragamos gliding gracefully across the polished marble, while men in dark suits engage in hushed, intense negotiations, their powerful presence palpable. The air is rich with accents from around the globe, creating a symphony of cultures converging in this one place. Settling into



the Glass Room lobby lounge with a steaming cup of coffee in hand, I immerse myself in the spectacle of Hong Kong at its glamorous, cosmopolitan best.

INDULGE IN LUXURY

Stepping into my superior harbour front suite feels like entering a serene sanctuary bathed in natural light. The elegance of the space is unmistakable, with its clean, contemporary lines and a harmonious palette of neutral tones. I am instantly drawn to the inviting textures—the pale gold lozenge-patterned headboard, the sleek glossy lacquer cabinetry, and the softly striped carpeting that added warmth beneath my feet. The sumptuous bed beckons, flanked by high-tech panels equipped with sockets, USB ports, and intuitive touch-button controls for lighting and curtains, making it easy to transition from day to night. The bathroom is a lavish escape, adorned in rich honey marble that tempted me to



Experience an unparalleled luxury at the prestigious harbour front 'Four Seasons' hotel in Hong Kong, where elegance meets world-class amenities and panoramic views of Victoria Harbour, writes **AKANKSHA DEAN**



indulge in long, relaxing soaks. As a guest with access to a suite, I also enjoy the privilege of the Four Seasons remarkable 45th-floor Executive Club Lounge. It is an absolute delight, offering complimentary breakfast and afternoon tea, along with all-day refreshments, including beer, wine, soft drinks, and hot beverages. As evening approaches, the lounge transforms into a vibrant social space, serving champagne, cocktails, and a delightful array of both hot and cold buffet options—truly one of the city's best-kept secrets.

SIP, SAVOUR, CELEBRATE

The Four Seasons is an extraordinary culinary haven, boasting an impressive eight Michelin stars spread across three of its exceptional restaurants. I am fortunate enough to indulge in Lung King Heen, the first three-Michelin-star Chinese restaurant, delivering exceptional Cantonese cuisine through teamwork, quality ingredients, and outstanding hospitality, presenting

each dish as a masterpiece. Caprice, under Chef Guillaume Galliot, masterfully blends classic French cuisine with global influences, showcasing fresh ingredients, inventive techniques, and an exceptional wine and cheese selection for a remarkable dining experience. The French fine dining restaurant mesmerises me with a stunning visual and culinary symphony, also graced with three stars. Then there is the renowned Sushi Saito, where the expertise of Japanese seafood truly shines, earning its well-deserved two stars. Each morning, I savour a sumptuous international breakfast served in The Lounge on the ground floor. The offerings are nothing short of delightful: a vibrant selection of tropical fruits, delicate dim sum, eggs cooked to order, and an endless array of breads and pastries that set a luxurious tone for the day ahead. In the evenings, I discovered cocktail bar Argo, one of the world's best bars, presenting a new cocktail menu featuring 12 creations that celebrate familiar Hong Kong fruits and botanicals, showcasing their versatility. Its deco-inspired interior of glass and mirrors creates an enchanting atmosphere as I relish some sensational mixology. The Silver Fox, a remarkable concoction featuring Havana Club rum, fig leaf, oak lactone cordial, preserved lemon, and tonka, feels like drinking a piece of bliss. Each moment at The Four Seasons Hong Kong is a celebration of the finest flavours and experiences.



— The author 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

Discovering the World's True Essence

In a landmark celebration, Mercure Hotels recently unveiled its 1,000th address worldwide at Mercure Dubai Deira last month. This flagship location introduced the innovative '1,000-Hours of Local Flavours,' a 42-day culinary experience designed to showcase the rich tapestry of local food and beverages. This initiative underscores Mercure's commitment to unveiling the authentic tastes of each destination.

By **RUPALI DEAN**

Since its inception in 1973, Mercure has been a champion of wanderlust, inviting globetrotters to embrace their inner local in every corner of the world. With a footprint spanning 65 countries and boasting 1,000 distinctive addresses, Mercure is dedicated to enveloping guests in a tapestry of local charm while upholding the highest hospitality standards.



EMBRACING COMMUNITY THROUGH CUISINE:

I was absolutely delighted to join the celebration at Mercure Dubai Deira for the grand occasion of their 1,000th hotel opening worldwide. With 1,000 locations under its belt, Mercure's mid-scale brand truly excels in forging authentic connections to local cultures around the globe. The evening's theme, 'Discover Local Elements,' set the stage for an exquisite culinary experience brimming with dishes crafted from locally sourced ingredients. The standout moment for me was savouring the cinnamon-infused UAE rack of lamb, clay-cooked to perfection, delivering unmatched tenderness and flavour. For dessert, we indulged in a delicious pistachio honey cake—a refreshing take on the beloved pistachio chocolate trend. To heighten the excitement, we got a sneak peek at the '1,000 Local Flavours' menu, launched on 1st November and delighting taste buds for 42 days. A highlight was

the desert salad, featuring the iconic ghaf leaves of the UAE, a beautiful homage to local culture and heritage. This gathering not only celebrated Mercure's unwavering commitment to showcasing local flavours but also strengthened community connections in a vibrant and fulfilling way. Paul Stevens, the chief operating wizard at Accor for the premium, midscale, and economy realms across the Middle East, Africa, and Türkiye, exclaimed, "Hitting the 1,000-address mark isn't just a number; it's a vibrant badge of Mercure's unwavering commitment to authentic, locally-inspired hospitality around the globe! The '1,000-Hours of Local Flavours' is a delightful dive into cultural richness and community bonds, whisking guests away on a culinary



adventure that truly captures the heart and soul of each destination. And the excitement doesn't stop there—Mercure is rolling out the welcome mat for over 200 new hotels by 2028!"

SUSTAINABLE LUXURY REDEFINED:

Julia Schamme, cluster general manager, has truly transformed Mercure Dubai Deira into a beacon of sustainability since its January opening. With an unwavering commitment to eco-friendly practices, the hotel has embraced compostable materials, bid farewell to plastics, and ensures guests enjoy unlimited, filtered water right in their rooms. The garden-to-table concept in the main restaurant beautifully showcases partnerships with local suppliers, including Hatta's Honeybee Farm, emphasising our dedication to sustainability. Nearly half of the menu is dedicated to delightful plant-based options, underlining our focus on health and environmental care. Moreover, Mercure's diverse team, representing 31 nationalities, embodies the 'heartist' spirit, highlighted by strong female leadership in critical roles such as HR and rooms management. The changes instigated under Julia's guidance reflect a holistic approach to hospitality, integrating sustainability and inclusivity at every level.

COMMUNITY-DRIVEN FUTURE AHEAD:

Having learned about the hotel's future

I am truly excited about what lies ahead! The focus remains firmly on members, ensuring their needs are never overlooked. "The fantastic feedback we've received from our loyal Accor members speaks volumes about our robust loyalty programme. In fact, we rank among the top contributors in terms of member stays and direct bookings, thanks to Mercure's well-recognised and widespread brand. As one of the largest and fastest-growing mid-scale brands, we thrive on strong storytelling and high standards. Looking forward, we're committed to enhancing our personalised approach for members, providing them with dedicated attention and individual spaces," shares Julia Schamme. Accor is also eager to increase their community contributions, which is essential for them as a group. Additionally, they are exploring ways to deepen their involvement in charity work, allowing them to give back in significant ways. Their vision is to become the go-to spot for the community, whether it's for a cosy cup of coffee or laundry services. They want to be a place where neighbours can comfortably connect to Wi-Fi or hold quick meetings. Ultimately, the goal is to be the neighbourhood hub where everyone feels at home, capturing the essence of 'Discover Local' for the community.

— Awarded the "Best food writer in the country" by the Indian culinary forum, WACS and the Ministry of Tourism, Rupali Dean writes on food and travel

WAACK GIRLS : WAACKING ITS WAY WITH HEART-PUMPING & FOOT-STOMPING DRAMA

TEJAL SINHA
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PLOT

Waack Girls is a dance drama film that revolves around a group of young dancers who come together to form a dance crew. The movie follows their journey as they prepare to compete in a prestigious dance competition. Along the way, they face various challenges, including personal conflicts, financial struggles, and self-doubt. *Waack Girls* follows Ishani (played by Mekhola Bose), a talented Math student from Kolkata, who gains a new passion for life after finding the energetic dance style of waacking. With her diverse team found throughout The City Of Joy, along with new manager Lopa (played by Rytasha Rathore), she explores the underground dance world, moving closer to becoming well-known. Spanning nine episodes, the show delves into the search for self-identity through dance, yet struggles to uphold a cohesive level of storytelling. Ishani's grandfather (played by actor Barun Chanda), is the central focus of her personal life as he struggles with the initial symptoms of dementia. The show also explores the backgrounds of Ishani's team members, but only briefly touches on their pasts. Tess (played by Chrisann Pereira) faces challenges with her mother's (played by Lillete Dubey) gambling addiction. Michke (played by Priyam Saha) deals with her mother's constant nagging and Anumita (played by Ruby Sah) wrestles with being a gymnast aspiring to dance. Ishani's friend LP (played by Anasua Chowdhury), who is a fashion designer struggling with financial difficulties, brings some moments of joy, but their storylines are hurried, making viewers want more depth.

HIGHLIGHTS

The *Waack Girls* series is a captivating and energetic show that showcases the journey of a vibrant dance crew. The series follows these girls as they navigate their passion for dance, overcome challenges, and pursue their dreams. With its inspirational storyline, the show is able to motivate and uplift its viewers. The show fea-



tures high-energy dance performances that blend elements of waacking, voguing, and hip-hop. They are a talented and dynamic group of young women who embody empowerment, self-expression and body positivity. Their strong female leads and authentic portrayal of friendships make the show relatable and engaging. Throughout the series, they face various obstacles and challenges, but they consistently demonstrate resilience, determination, and teamwork. Their ability to overcome adversity is a testament to the power of friendship and perseverance.

DRAWBACKS

Despite its impressive style, the series

sometimes struggles, becoming weak in certain areas by depending on familiar emotional patterns instead of originality, and featuring some repetitive storylines. The editing and cinematography, while visually appealing, sometimes feel inconsistent and lacking in polish, here and there. However, Taraporevala's directing skillfully juggles light-hearted moments with the show's deeper themes, showcasing subtlety and strength in handling the six interconnected lives.

PERFORMANCES

Mekhola Bose gives a sincere and genuine portrayal of Ishani, exuding a genuine charm that feels new and real. She

depicts the character's complex challenges well - juggling intelligence, money problems and the emotional burden of looking after her grandfather - all while craving the liberation of waacking. Mekhola, granddaughter of the iconic Soumitra Chatterjee, effectively portrays Ishani's experiences, allowing the audience to connect with her happiness and sorrows. Her interactions with the incomparable Barun Chanda evoke a warm feeling and stay with you. Rytasha Rathore, in the role of Lopa, effectively embodies her character on screen. She effortlessly maneuvers through periods of self-doubt, surges of confidence and emotional breakdowns. No matter if she is struggling with inner doubts or exuding a confident and

unapologetic vibe, her performance comes across as authentic and easy to connect with. Barun Chanda and Lillete Dubey are consistently excellent, just like Chrisann Pereira and Priyam Saha.

TECHNICAL ASPECTS

The girls experience has its moments of peak performance. The problems have always been present, yet there is a certain novelty in how they are presented. A show about females, created by a female...Director Sooni Taraporevala has done a good job. The depiction of Kolkata shines in the series. The cinematography beautifully showcases the city's character, from its lively streets to the charming Bow

Barracks. Yet, a few Bengali figures succumb to overused stereotypes, diminishing the genuineness of the otherwise vibrant backdrop. The show also incorporates various subplots alongside its main storyline, with some being successful while others are not as engaging. They do add some humorous moments, but ultimately do not effectively connect to the overall story.

VERDICT

Waack Girls is a vibrant and captivating series showcasing dance's beauty and the strength of female friendships. With its inspiring storyline, talented cast and stunning cinematography, the show is a compelling watch. However, it's not without its flaws, as it sometimes relies on familiar emotional patterns and repetitive storylines, preventing it from reaching its full potential. Despite these drawbacks, the series remains a heartwarming and engaging exploration of female empowerment, self-expression and the power of dance. With some refinement in its narrative and technical aspects, *Waack Girls* could have been a truly unforgettable viewing experience. Nevertheless, it's still a worthwhile watch for anyone looking for an uplifting and energetic drama.

CREATED & DIRECTED BY:
Padma Shri awardee Sooni Taraporevala

CO-WRITTEN BY: Sooni, Iyanah Bativala and Ronny Sen

PRODUCED BY:
Caleb Franklin, Vikesh Bhatnani and Sooni Taraporevala

CAST: Mekhola Bose, Rytasha Rathore, Anasua Chowdhury, Chrisann Pereira, Priyam Saha, Ruby Sah, Achintya Bose, Barun Chanda, Lillete Dubey and the late Nitesh Pandey.

RATING: 3.5/5

LONG-LASTING, MOISTURISING FRUITY SQUEEZE TINTS

INNISFREE introduces the all-new Fruity Squeeze Tints, designed to give your lips a glossy, hydrating glow with each application. Infused with the innovative Shine Coating System, these tints boast 30% added moisture content, ensuring your lips stay hydrated, soft and luminous, throughout the day.

WHAT'S NEW

BROW PERFECTION MADE EASY

The Anastasia Beverly Hills Brow Definer is your go-to all-in-one tool for perfectly sculpted brows. Its triangular tip offers three edge sizes for defining, filling and detailing with ease, while the wax-pigment formula ensures smooth application and seamless blending. Featuring a soft, custom spoolie for precise finishing, it comes in shades like soft brown, medium brown, dark brown, chocolate, ash brown, ebony and granite, catering to a variety of brow tones.

Price: INR 2700

SHIELD YOUR LIPS WITH WINTER CHILLS

As winter approaches, many of us start to feel the effects of colder temperatures on our skin—dryness, flakiness and that tight, uncomfortable feeling. TNW Lip Serum is enriched with a highly nourishing formula. This lip care product has a smooth texture that easily gets absorbed into your lips, making them soft and moisturised for a long time.

Price: Rs 420

HAND-CRAFTED EYEWEAR COLLECTION

Coco Leni's collection features frames for glasses and sunglasses handmade by women artisans from Goa. Made from sustainable materials like bio-acetate, ethically sourced buffalo horns and eco-friendly alternatives to traditional plastics.

READY TO SMELL LIKE A DREAM?

The ultimate pocket perfume by Blur India are compact babies that can be carried wherever you go and glide on effortlessly, making them perfect for on-the-go touchups. They last longer than traditional perfumes and their lasting power further increases in the winters, making these a perfect.

5-IN-1 HAIR CARE

The Dreame AirStyle 5-in-1 Hair Care and Styling System is a versatile hair care tool with attachments for drying, smoothing, curling and volumising. Its advanced technology minimises heat damage while ensuring sleek results. This product is ideal for individuals looking for professional-grade styling tools at an affordable price during the sale.

Sale price: 18,999/-

SYMPHONY OF STYLE AND SPARKLE

Heera—The Jewellery Trunk introduced the Modern Muse Collection, a dazzling lineup of jewellery that's as bold, chic and versatile as you are. Crafted in sterling silver and 14k gold, this collection offers stunning options in rose, yellow, and white gold tones. Featuring lab-grown diamonds of D-F colour and VVS-VS clarity, these pieces bring effortless elegance to parties, gatherings and all the moments worth celebrating.

MINI MASABA

Amid pregnancy cravings and late-night hustle, Masaba Gupta's little one was about to make her official debut—and so was Mini Masaba! Between snacking on pomegranate and dahi and using her own belly jelly, Masaba prepped for a brand launch while juggling a growing bump. She says, Mini Masaba will be a celebration of motherhood, creativity and the beautiful chaos that comes with it.

HOROSCOPE

ARIES Stay calm in critical situations, focus on health and work, avoid overexertion, and embrace new friendships. Be mindful of relationships, and decisions. Success follows organised efforts.

LIBRA Balance relationships with gentleness and humility. Embrace love and foster family happiness. Overcome challenges with confidence. New career shifts will bring stability and security.

TAURUS Seek harmony and emotional support while addressing family needs. Overcome insecurities and communicate openly. Your efforts will bring relief, stability and final success in ventures.

SCORPIO Stay calm amidst mental strain. Focus on moneymaking, take up fruitful projects and enjoy rejuvenation. Adapt to new changes, seek expert advice and cherish travel opportunities.

GEMINI Embrace love, loyalty and job success. Overcome confusion by gaining perspective. Balance pressure with gentleness, and nurture relationships to achieve stability and fulfillment in life.

SAGITTARIUS Embrace harmony, nurture family bonds, and stay persistent with projects. Your optimism, love and cooperation ensure relationship stability. Let generosity guide joyful experiences.

CANCER Focus on self-improvement, rely on trusted support, and stay determined. Manage family conflicts calmly and embrace new friendships. Success and recognition will follow your hard work.

CAPRICORN There will be unexpected connections and beauty. Overcome setbacks with willpower and family support. Balance emotions, and secure career success through persistence for growth.

LEO Focus on health, work organisation, and refreshing your mind. Embrace unexpected love and career opportunities. Stay firm amid changes and adapt to new environments for success.

AQUARIUS Stay open to others' ideas, balance energy and emotions, and seek advice before making changes. Patience will bring appreciation, while hard work leads to success and growth.

VIRGO Embrace setbacks, remain bold and harness creative energy. Overcome distress with positivity and succeed in business. Get independence from your family to tide over future challenges.

PISCES Stay calm in critical situations, communicate openly and embrace love and support. Control unhealthy habits, offer guidance to others, and think carefully before making changes.

"A recipe has no soul. You, as the cook, must bring soul to the recipe" - Thomas Keller



FOODBREAK



Pawan Soni
Food critic and founder of the Big F Awards

Exciting culinary happenings continue to enrich NCR's food scene, with innovative pop-ups and eateries introducing diverse menus. The latest buzz? The celebrated London-based chain *Burger & Lobster* has brought its famous flavours to Delhi with an exclusive pop-up at *Grappa, Shangri-La Eros Hotel*. As a seafood enthusiast, I couldn't resist the allure of this pop-up, and I'm thrilled to say it didn't disappoint. These aren't the usual *lobsters* found locally, which primarily offer meat in the tail. Instead, these are exquisite *Atlantic lobsters flown* in from Canada, boasting sweet, chunky meat in both the claws and the tail. For the uninitiated, their texture and flavour might even be mistaken for crab—but one bite will make their unique charm unmistakable. Served steamed or grilled, these *lobsters* are paired with a delightful *lemon butter garlic sauce* that compliments their natural sweetness without overpowering it. Every bite was pure indulgence. Priced at ₹5,800, they're a luxurious yet fairly priced treat, especially given the five-star ambiance. The European-style patio



LOBSTERS TAKE CENTRE STAGE AT GRAPPA POP-UP



PHOTOS: PANKAJ KUMAR

(Left to right): Abhishek Sadhoo, General Manager, Shangri-La Eros New Delhi; Chef Brian Chang, Corporate Development Chef, Burger and Lobster and Chef Gagandeep Singh Sawhney, Executive Chef, Shangri-La Eros New Delhi

seating overlooking lush greenery further elevates the experience. For those who crave a pasta twist, the *Lobster Mac & Cheese* is a must-try. Even as someone who typically steers clear of pasta, I found it irresistible. Rich with *lobster meat* and coated in a decadent three-cheese sauce blended with *lobster bisque*, the dish is creamy and perfectly balanced. At ₹1,800, it's a satisfying portion worth every rupee. The menu also offers a variety of burgers. I shared the *Waffle Chicken Burger* with a friend, and it was a delightful surprise. A crispy *fried chicken thigh* nestled in a Belgian waffle and drizzled with ranch sauce, simple yet satisfying. If you're intrigued, don't wait too long. Book your slot before this pop-up ends, or you might find yourself chasing these lobsters all the way to London!



A STANDOUT SHUTTTLER



HUMBLE BEGINNINGS IN BADMINTON

For me, badminton wasn't always about a career path or an ambitious goal; it was more of a family inheritance, passed down by my father. Dad used to play badminton. In my growing years, I would play, not so much to secure a future in sports, but to secure a spot on my classmates' radar. Upon winning tournament after tournament, my photographs would show up in the papers, giving me the perfect excuse to flaunt a bit. It was fun back then (laughs). After that, I developed an interest in the sport and began playing with Dad whenever he went out to play with his pals. I attended a summer camp for the first time when I was ten years old and I picked up the fundamentals quickly. I was able to participate in tournaments over the first six months, which provided me the courage to continue playing the game.



MY FATHER IS MY MENTOR

Since there wasn't much exposure when I was growing up in Thiruvananthapuram, I didn't have any role models. However, my dad used to send me a lot of CDs when I was a kid so I could watch the best musicians. I used to imitate those early role models, such as Indonesian Taufiq Hidayat. Apart from that, everything was patterned after my dad's ways because, to me, he was the only person who had any knowledge of badminton at that time. Aside from that, I had no idea what was going on in the nation, and until I was around 15 or 16, I had no idea who Pulella Gopichand and Prakash Padukone were. My father, throughout his 20 years in the Air Force, maintained a pretty strict lifestyle. Since teaching discipline can be very difficult and is simpler if one learns by observing others, I could learn a lot from him. And my father would just advise me to avoid cheating. He would warn me that cheating wouldn't benefit me in the long term and would simply make me happy for a short time. You will always be exposed if you cheat a few months or years later. I've always been able to do it since I was younger.



WEATHERING STORMS

As for those teenage challenges; injuries and setbacks impacted me differently at each stage of my career. At 18, every injury felt like a personal tragedy; I was restless, with a singular drive to bounce back and play. But by my mid-20s, wisdom began to set in: 'treatment, discipline, patience' - they became my tools as much as my racquet. And now, as a veteran of the court in my late 20s, I embraced the roller-coaster of professional sports with maturity. In sports, downfalls are more frequent than success stories and you have to be prepared to come back swinging each time. For me, the journey through the ups and downs of badminton has been one of constant evolution. When I first faced setbacks in my late teens, every injury felt like a crisis. At 18 or 19, patience wasn't my strong suit. The restless urge to recover quickly and return to the game often clouded my judgment, leaving me grappling with the uncertainty of how to handle the lows. At that age, you don't know what to do; you're just restless.

HIS DAILY GRIND

Even though the excitement of childhood blurs into a haze, I can fondly recall the thrill of state tournaments. National tournaments? Those were tough. But state tournaments were a blast! Winning those gave you bragging rights. Yet, it was never just about fun; it was laying the groundwork for the rigorous routine that now defines my life. Fast forward to today, my days are finely tuned for peak performance. A typical morning starts at 7:00, followed by a rigorous prep and training session from 9 to nearly noon. Then, after a break for lunch, I am back on the court by 3:30 for another round, often stretching, treating injuries and prepping until evening. Evenings are my only real downtime, as the rest of my schedule is packed with training, recovery and travel. I get the most 'free' time when I am on the road for tournaments. A few hours of training mean I can recharge mentally before hitting the court. I should be completely happy with what I accomplished after I retire from the sport. I've tried everything for that reason, including physiotherapists, trainers, mental health specialists, dietitians and breathing exercises. You don't know what's best for you, so I keep trying all those things. One thing may occasionally be the one that works for you. However, until you give someone that chance, you won't know.



CHERISHED FAMILY CONNECTIONS

For me, family is an anchor, despite the distance my career demands. I share a close, albeit unconventional, bond with my elder sister. She's completely different, no interest in sports. Though our lives rarely intersect, we maintain a unique connection, mostly through my niece, who brings me daily joy as a 'constant conversation' and a perfect stress buster. Off the court, I am as down-to-earth as they come. My off-duty days in Hyderabad are spent enjoying movies, chilling at cafes over coffee, or grabbing the rare chance for a holiday.

HIS UNFULFILLED CRICKET DREAM

But I wasn't just limited to one court. I was the quintessential sports enthusiast. Cricket almost stole my heart. If I hadn't played badminton, I'd probably be a bowler by now. Outdoors was my natural habitat, always out of the house, always swinging a bat or a racquet and never the 'good kid' sitting obediently indoors.

HISTORIC THOMAS CUP WIN!

For me, the Thomas Cup holds an irreplaceable spot in my heart. Reflecting on my journey, I rank my tournaments not by medals or prestige but by the pure, unfiltered joy they brought me. And nothing quite measured up to the thrill of winning the Thomas Cup with my teammates. No one thought India could win a team event. People used to say, 'India doesn't play as a team.' Proving everyone wrong that day - that was one of my best moments.

SHIFT FROM SCHOOL TO OPEN LEARNING

My schooling had its moment in the sun until my ninth grade. But as my interest in the game deepened and I moved to Hyderabad to train, it became clear that juggling textbooks and shuttlecocks wasn't going to be sustainable. By 11th grade, I transitioned to open schooling - a practical solution for a young athlete balancing sport and studies, though academics weren't exactly on the podium at this point.

OLYMPICS HEARTBREAK

Yet, like any athlete, my journey hasn't been without heartbreak. As for the most crushing blow, it was catching chikungunya just 20 days before the Paris Olympics - an event for which I had trained my entire life. It was brutal. To have worked so hard for years and then have something like that happen; it's hard to absorb. But instead of letting it break me, I channelled that disappointment as fuel. I told myself, I need to come back and win something big. I needed that redemption. During the 2018 World Championships, I received a diagnosis of gastroesophageal reflux disease (GERD) - a chronic condition that manifests as inflammation of the vocal cords, chest and abdominal pain and heartburn. The same problem hindered my training and performance in 2019-2020, but I bounced back from it and the COVID-19 aftereffects to gradually and steadily reclaim my position in the top men's singles rankings.

RELOCATING TO HYDERABAD FOR STARDOM

My love for badminton transformed into a serious pursuit when I was about 16 or 17 years - an age when dreams often feel bigger than reality. It was then that I had a talk with my parents. I wasn't great at it then, but I wasn't bad either. I knew I could get better. With that fond hope, I packed my bags and moved to Hyderabad for what I thought would be a two-year trial. As it turned out, I wasn't just 'not bad'; I was set on the path to become one of India's badminton stars.

SECRETS TO MANAGING SUCCESS AND STRESS

I credit Hyderabad's renowned Gopichand Academy, which shaped me into the player I am today. Like anyone navigating a demanding career, I rely on stress relievers to recharge. Music, catching up with friends and exploring new places help me decompress. Especially now, at 28-29, you don't always want excitement. Sometimes you just want to sit, talk and unwind.



VICTORIES AND DEFEATS ARE EQUAL TEACHERS

By my mid-20s though, experience began to temper that impatience. With a bit more maturity under my belt, I learned that bouncing back meant more than simply rushing to the court. Rehab routines, precise recovery strategies and a clearer understanding of my physical limits started to become part of my toolkit. I was still itching to get back to the game, but now I understood the importance of doing it right, of preparing myself to return stronger rather than sooner. But it was in my late 20s that I had come to see the sport in its truest light. By 28 or 29, you're mature enough to know that this is just how life works in sports. I learned to accept that while the highs are exhilarating, they're rare - a moment in the spotlight amid long stretches spent under the radar. In the world of competitive sports, triumphs are fleeting, and the grind can often be relentless. You might win a big tournament once in a year or two, but most of the time, you're behind the scenes, working hard, staying steady. For me, the lows have become as much a part of the game as the victories and I have come to appreciate the journey itself, the rhythm of wins and losses, and finding purpose in perseverance.



LEARNING FROM A SLIP

I had a lot going on in my thoughts at the time I slipped, so it was challenging. I was down 4-11 and things were not going well to start. I was a little bewildered for the next five to ten minutes. Which motions should I stay away from? Will it be a terrible experience? I quickly realised that things might not get too bad because I didn't twist my ankle. I felt like I kind of slipped and that jerk happened behind my ankle and Achilles. After the slip, I didn't want the team to think that this match is gone. I was more worried about the game than I was about getting hurt. I needed to give the painkiller time to start working because I knew the agony was there. Being in the finals of such a significant event made me aware of how huge this could get. Some lunges were very difficult and it goes without saying that jumping behind was difficult as well. After that, I believe I gained some insight into what I could do differently. At the beginning of the game, I was playing pretty quickly, but after the slip, I decided to try playing more slowly due to the movements. I felt that my opponent was uncomfortable when I played slowly, so I thought it would assist me today. That day, the injury sort of provided me that chance. I would say that the 2018 Commonwealth Games were one of the most difficult days for me. When I finished without a medal after losing two matches in a single day, I can vividly recall that day; I was simply lost. At that point, Bhaiya gave me a call and I believe we chatted for almost three hours at the food court. 'You have made the effort that you truly need to,' he remarked. Simply put, sometimes the victory arrives when you least expect it and not when you wish for it. Because you fervently hoped that you would receive this medal, but you never did. Many factors led to your encounter with Lee Chong Wei at the semifinals. Sometimes, people are unaware of how remarkable he is.

CREDITS SAINA NEHWAL AND PV SINDHU FOR BADMINTON'S RISE



In my opinion, badminton has changed significantly over the past ten or so years. And since I believe they were the flag bearers, I would like to thank Saina (Nehwal) and PV (Sindhu). Saina, in particular, in my opinion, made the sport more well-known in the beginning when she sort of won those large medals that no one else could at the time. Furthermore, I believe that Sindhu was able to regularly execute performances after that. This, in my opinion, caused a significant shift in perception, particularly within the system, as people began to believe that badminton as a sport could actually accomplish this. Due to all of these two's significant victories, there was a lot of assistance in badminton. And to be honest, I believe that's why we've received a lot of support over the past 10 years, particularly from the government and other corporations. There is a lot of belief that there is potential in the sport for us to compete and win medals in the Olympics and the World Championship.

RAPID FIRE

- Describe yourself: Hard worker
- Favorite travel spot: Turkey
- Next travel spot on wishlist: New York
- Favourite colour: Blue
- Favourite cuisine: Japanese
- Sports idol: Messi
- Biggest fear: Fear of losing
- Life mantra: Just go with the flow
- Five-year vision: Playing the sport I love