

EDITION #12 HOSPITALITY / CULTURE FOOD / LIFESTYLE



| 50 Years of Ready, Set, Business |
|---------------------------------------------------------------------------------------|
| What: Coal-fired iron box |
| Found: On every urban street corner in India, easily outnumbering fancy steam presses |
| USP: Wrinkle-free fashion, bedsheets or office wear even during extended power cuts |
| Runs: Purely on the bicep strength of your trustworthy presswala |
| Design: Flawless |
| Perception: Taken for granted as Ordinary |
| Reality: Anything But |







ALL WORK ALL PLAY











If you walk into any of THE Park Hotels, a variety of spaces set up for your business needs draw you in. Fully networked zones that keep you productive and focused; green, open areas with natural light which kindle solutions to knotty work conundrums; nuanced environments that cater to every sort of business experience you may want, from chilled out to formal, and everything in between. And all able to convert to leisure at a moment's notice. Before they became trendy, we'd been creating co-working universes for years! If you need a place to have an informal meeting, every hotel's lobby has interesting, comfy seating, like an extension of your home. Bring the outside in for your client meeting with the many spaces we have on offer at various locations across India.

Inspire your team with some history and culture at THE Park New Delhi, where the Jantar Mantar peeps in at you while you're brainstorming the next big idea. At Agua in the Bangalore or Chennai hotels, you can tap away on your laptop by the pool in a bubble of relaxed creativity. If it's privacy you seek for an important call, there are little nooks for you, like the Snug in THE Park Navi Mumbai to ideate innovations for your new start-up. If you prefer more traditional business centre facilities and conference rooms, you'll get them too, fully wired and equipped, but with the added benefit of THE Park Hotels' guintessential design-led contemporary feel. Our restaurants are geared towards business lunches that are quick, light or portable. To top it all, we've created Zone by The Park: a collection of 'beyond superior' business hotels, that are all about networking, connecting and collaborations — social catalysts that flow seamlessly between business and leisure. And finally, we've got the geography sorted! Every one of our hotels is located centrally and unmatched in connectivity for both business and entertainment, whether it's MG Road in Bangalore, Connaught Place in Delhi, Juhu in Mumbai, or any of the Zone by The Park hotels. In a world where work and play go hand in hand, THE Park Hotels make business a real pleasure.

¹ Private nooks in THE Park Navi Mumbai 2 Poolside inspiration in THE Park Bangalore 3 View from THE Residence Lounge at THE Park New Delhi 4 Contemporary conference rooms at THE Park Kolkata 5 Outdoor Inspiration at THE Park Bangalore 6 ZED+ at Zone by THE Park Electronic City, Bangalore 7 Room with a view to work at THE Park Hyderabad 8 Mantra banquet at THE Park New Delhi

EAT *Short* Eats



Yam Phak Ruam (Asparagus, broccoli and fungus salad): At THE Park Hotels, a quick lunch never has to mean an unhealthy or unsatisfying chow down. Our business lunch menus are filled with nutritious and balanced dishes that are delicious and easy on the stomach, but provide a slow release of energy and goodness through the rest of the work day. This simple Thai salad with a surprising kick is from a cuisine known to be the perfect combination of taste and lightness, and is just right for a takeaway. It was created especially by the chefs at Meishi at The Park Mumbai for guests on the go.

Ingredients:

5 Asparagus spears 5 Broccoli florets 100g White fungus, soaked for 2hrs 100g Iceberg lettuce, washed and torn 30g Onion, sliced 20g Fresh coriander, finely chopped 5g Spring onion, chopped For the Garnish: Chives, cut into batons Fried whole cashew nuts For the Dressing: 20g Lemon juice 20g Sugar svrup 15g Seasoned Tomato Puree Garlic and green chillies, roughly crushed and according to taste

15g Light soy sauce 10g Sweet chili sauce

Method:

1. Bring a large pot of lightly salted water to a boil. Reduce heat to medium and blanch asparagus, broccoli and white fungus one at a time. 2. Transfer vegetables to a large bowl filled with cold water and chill to stop the cooking process. Drain well.

3. In a mixing bowl whisk together lemon juice, sugar syrup, seasoned tomato puree, light soy, the crushed garlic and green chillies, and sweet chilli sauce.

4. Toss all the vegetables with the dressing. 5. Garnish with fried cashews and chives.





From 9 aircraft and 40 flights a day, to 38 aircraft and over 200 flights a day, he took Vistara Airlines places before he left. Sanjiv Kapoor has seen both smooth flying and ridden the high turbulence that's shaken up the Indian aviation industry. He's done 20 years with airlines in India and abroad, including

SPOT *Stories* That Matter



Northwest, GMG and SpiceJet in management, as a consultant, policy influencer and thought leader in the aviation space.

Dream Destination: The top of Haleakalā Crater at 10,000 feet on the island of Maui, Hawaii, looking at what I imagine the surface of Mars to be like. I have been going there every year since 1990 Book on Bedside: Steve Jobs, the biography by Walter Isaacson Design to Die for: The Boeing 747, fondly known as Queen of the Skies Song on Repeat: "Echoes", by Pink Floyd from the album "Meddle" in

1971. Timeless, haunting music

Art du Jour: Black and white photos of cities like they used to be between the 1930's and the 1950's

Fashion Accessory: Not much into fashion accessories. I don't even wear a watch

Food Fetish: A nice, juicy steak at one of the many fabulous steakhouses in the US

Idle Pleasure: Lazing on my sofa with good music, good saké, and flippant conversation with good friends

Go-to Place for Inspiration: Again, Hawaii. It is my antidote to stress and my inspiration for many things

Aha Moment: When the idea of the Vistara Retrojet came to me. Such a simple and powerful way to capture the legacy of JRD Tata, by painting an aircraft in the colours of the original Tata Air Lines! 1 Reason I Love THE Park: Because it dares to break the stereotype and be different, whether in ambience or in décor. Not your typical Indian 5-star hotel

Telling stories has made Shradha Sharma India's third most powerful influencer on LinkedIn (after the Prime Minister and PeeCee). Her digital storytelling platform **YourStory** is a space that celebrates tales of entrepreneurs and changemakers, inspiring and informing at least two generations of young people who make up the current Indian start-up ecosystem. Stories about successes and failures of start-ups, to features about billionaire entrepreneurs; from news about VCs to how scientists are solving India's farming issues, it is a platform that is diverse and informative. It functions not just as a successful business with partners and clients from the who's who of the business stratosphere, but also an influential protagonist in the narrative of Indian entrepreneurship. 90,000 stories have gone out into the ether, generating knowledge and insights and a remarkable repository of data. For more varied engagement, platforms for non-tech small businesses, women entrepreneurs, and digital education have been added.

Shradha, an alumnus of St. Stephen's College Delhi and MICA, Ahmedabad, has previously worked with Times of India and CNBC TV18. She now hobnobs with all the key players of this world, including founders, investors, accelerators, industry bodies and governments. She has over 1 million social media followers, and YourStory reaches 10 million users in 12 Indic and 2 foreign languages, telling stories that matter.

EXPLORE Jumbai Through the Eyes of...



Gayatri Rangachari Shah straddles different worlds with ease and style. She writes about art, gender and beach homes in Alibaug with equal fervour and expertise. Her opinion pieces and columns populate The New York Times, The Hindu, Architectural Digest and Vogue, where she is contributing editor. She also heads Tina Brown Live Media in India.

Mumbai is a city of neighbourhoods, each with its own personality and eco-system. Currently we are a city in flux, what with the metro construction and cranes dominating our skyline. Because commuting from one end of town to the other is a harrowing experience, most people tend to stick to areas they can easily access. In my case, this means spending most of my time in South Mumbai, especially the Colaba, Fort, Kala Ghoda, Worli and Lower Parel area. I try to get to Bandra and Juhu, but not as much as I would like. Bandra has a hipster vibe that is hard to find anywhere else in the city. I love going to the Taj Mahal Tea House, which is an ample 3,500 square foot tea salon housed in a bungalow. It serves vummv food and is a great place to be alone or hang out with friends. In Juhu, I enjoy Soho House, which is beautifully designed and always inviting.

Bakery. Wander into some of India's best art galleries, including Jhaveri Contemporary, Chatterjee & Lal, Mirchandani and Steinrucke, Project 88, Aakara Art and TARQ. For a spot of high-end shopping, I love climbing the stairs to Le Mill. The best place in town to enjoy a drink is the Harbour Bar at the Taj Mahal Palace hotel. Afterwards, walk over for a meal to The Table. The Royal Bombay Yacht Club is a testimony to the area's illustrious past. Try to get a member to show you around if possible.

Right near Regal cinema is the Chattrapati Shivaji Maharaj Vastu Sangralaya (CSMVS) Museum, formerly the Prince of Wales Museum, a must visit. It also has a wonderful store and café where you can sit and enjoy the lawns.

A stone's throw from Colaba is Ballard Estate, which, with its boulevards and stone buildings, looks like the most European part of Mumbai. The Clearing House restaurant is housed in what was once Asia's oldest ice factory. Serving contemporary food, it is a beautiful brasserie worth a visit.

A 15-minute car ride away is Kala Ghoda, which is experiencing something of a renaissance. From numerous designer stores to healthy cafes, it's an ideal place to while away an afternoon. I love eating at Kala Ghoda Café (best flourless almond cake) and browsing through the lanes here.

No visit to Mumbai is complete without exploring Lower Parel. Once a thriving hub of textile mills, today it pulsates with nightlife, a plethora of dining options, and some of the best retail in the country. Phoenix Mills mall transformed the area; Raghuvanshi

Rewind

Travelling Back in Time...



Kolkata was the centre of the art film movement in the 70's, with the inimitable genius of Satyajit Ray leading the pack. Simi Garewal, that icon of style and sophistication visited THE Park Kolkata and caused many a heart to flutter. She was there to shoot for Ray's highly successful film Aranyer Din Ratri (Days and Nights in the Forest). Here she is seen with Leo Jordan, the then Banquets Manager, and another employee of the hotel, Mr. Mehrotra. Incidentally, Simi Garewal went out on a limb in this classic film to act as a tribal girl, free from inhibitions and the strict moral code of the conservative society of the time. Worth a watch!

Rewind is a cheeky wink at the years of party-creatures, rule-makers and trend-setters that have shimmied through our doors. Everything else changes, but The Park has, and always will be host to the world's most unique people. Here we feature photographs and stories that capture some memorable times.

SCOOP The New Juhu



South Mumbai isn't as 'neighbourhood-y' as Bandra or Juhu, but there are areas where that vibe can still be found. Colaba, for instance, still has that feel. Browse for trinkets and Kolhapuri chappals on the Causeway or pop in for dessert and a coffee at Le 15

Mills changed the city's home décor market and Kamala Mills changed the city's bar scene. Posh buildings like Lodha World Tower house restaurants including renowned chef Rahul Akerkar's Qualia. If you fancy a bit of culture, head over to the Bhau Daji Lad Museum (once known as the Victoria and Albert Museum) for an immersion into Mumbai's history. Whether it's just a few days or a few weeks, Mumbai is a city best discovered with a spirit of adventure. It is a juggernaut for the senses, a place where poor and rich, new and old co-exist side by side, welcoming all into its seductive fold.

Our newest offering, THE Park near Juhu Beach gives guests a real taste of the new/old, party/chilled vibe of opposites that defines Mumbai.

Juhu Beach in its new, cleaned-up avatar harks back to the glory days of the hip suburb, even now one of Mumbai's most coveted addresses. The stunning new hotel by THE Park near Juhu Beach looks out to the Arabian Sea on one side and has views of the historic Juhu airfield from others. Its striking charcoal-grev facade is punctuated by burnt orange and fuchsia windows that reflect the spectacular sunsets. 60 rooms in six categories have been designed in a soft monochromatic colour palette with dramatic accents and a generous use of space. THE Park's signature hospitality and amenities are evident. The contemporary design sensibility carries through to the Saffron Room for stylish banquets or conferences, and the glamorous whiskey bar, The Walt. Meishi is an Asian-inspired all-day dining restaurant styled in grey, black and bold gold, including a private dining area enclosed in gold mesh. Fresh, organic ingredients in Japanese, Thai, Chinese, (and a hint of Indian) cuisines create an epicurean adventure for resident guests. Coming soon is a rooftop poolside bar named Flyt, and a gym and spa for rejuvenation of body and soul.

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Apeejay Surrendra Park Hotels Ltd.

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