

Apeejay Surrendra Park Hotels
Pragati Bhavan
Jai Singh Road
New Delhi 110 001
India

Toll free 1800 11 PARK (7275)
www.theparkhotels.com

Living

The PARK Magazine

01

DEC 2007



Issue 1

Connect

We at The Park Hotels believe that inspired living is good living, and act as a definitive pointer to the best in contemporary style. The Park Magazine, LIVING, leads you to what's hot and now through the unique telescope of The Park. From mind-altering lifestyle trends and design that teeters on the edge, to innovative food and cool urban hotspots, LIVING reflects The Park Hotels' take on the hippest trends. It brings to you unusual insights on modern life from some of India's most interesting social commentators, and spotlights forerunners of creativity in different fields.

The first issue of LIVING explores the fascination the world has today, to **connect**. It zooms in on bands of people who think or dream or create alike. People whose collective pivot is The Park.

Table of Contents

Connections	2
Connecting in Hurried Times/Suhel Seth	16
The Park Explorer/Bangalore	20
Blackberry Cheesecake/Ajit Saldanha	22
5 Reasons I Love The Park	25
A Slice of The Park	26
The Park Spotlight	28
The Park Scoop	30



CONNECTIONS

A Small World in a Big World

The Park Hotels' qualities of hipness, high design and elemental style bring together the forward-minded to enjoy its spaces; to stimulate, barter information and birth new ideas.

From Michelangelo giving us the divine finger to MTV's cross-border hedonism, from Orkut's scraps to the obsession with life on other planets, humankind has always been into making connections. The need to be social seems hardwired into our inner circuits.

Never before have connections leaped as far as they do now. In a world that's reduced to the size of a microchip, time and space have taken on a different meaning. People have begun to use technology to reach out. To combine ideas and exchange energies with others of complementary wavelengths and lifestyles, wherever they may be.

The Park Hotels embody the spirit of contemporary connectivity. Staying at The Park allows guests to subvert geographies and stay connected to other bands of thinkers and creators anytime, anywhere. Wireless technology in-room as well as in shared areas evolves a space where nothing and no-one is more than a click away.

Our modern ability to connect through the virtual infinite has spawned a series of internet phenomena: social networking, media sharing, webcasts, blogs. But scratch the surface of the huge popularity of sites like ASmallWorld or YouTube, and you will find a simple, human need for connections. A desire to make wider links as reachable as your neighbourhood panwallah.

Above The shimmering crystal installations at The Park, New Delhi, unwall fluid movement between the lobby, Mist, and Fire – allowing easy connections between multiple spaces

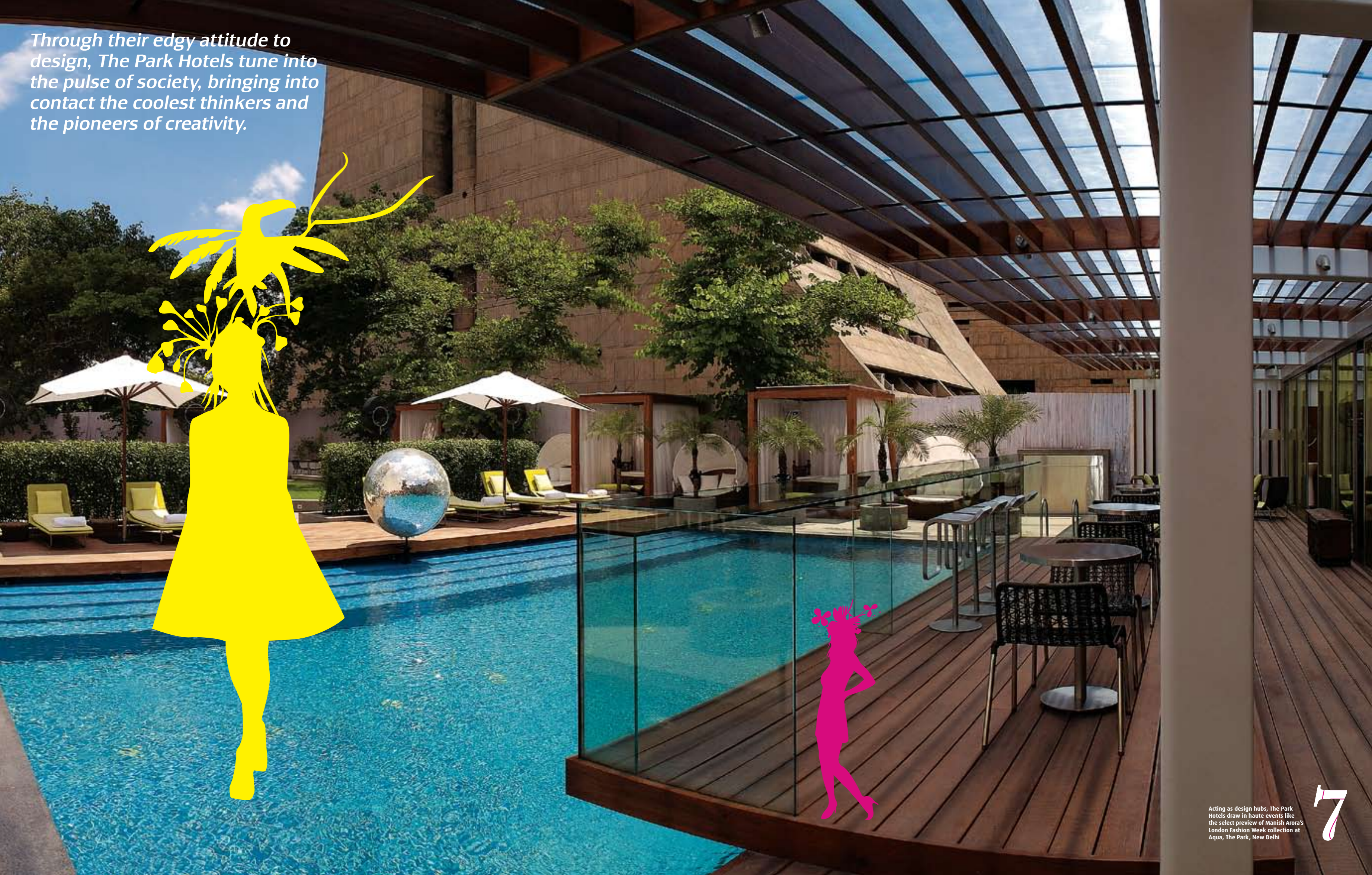


Clearly, we have an urge to share experiences. To make lifestyle choices and mind mixes that can result in productive outcomes – whether they are work or pleasure, whether they are technology enabled or face-to-face. A connected culture is here to not only stay, but set up home and have babies!

And so, society finds itself looking for hip nodes that allow intellectual and cultural connections. At the same time, we seek out places where we can refresh ourselves from our mobile living and feel at least momentarily at home. The Park Hotels fulfil this dual need. Through their design and service, attitude and warmth, they tune into the minds of society. They draw in and bring into contact the hippest thinkers and the pioneers of creativity. But they are also places of relaxation and fun, where people can connect in social ways.

Above The Park Hotels allow various connects – whether it's a virtual merger at The Residence Board Room, or a private moment of pleasure connecting with oneself at the Aqua pool in The Park, Bangalore

Through their edgy attitude to design, The Park Hotels tune into the pulse of society, bringing into contact the coolest thinkers and the pioneers of creativity.



Acting as design hubs, The Park Hotels draw in haute events like the select preview of Manish Arora's London Fashion Week collection at Aqua, The Park, New Delhi



Left Roxy, at The Park, Kolkata, connects the drama of the future, with its glowing mezzanine form to the nostalgia of the past, with warm, cigar-scented tones, drawing in an eclectic crowd with similar memories and tastes

The Park Hotels' chic nightclubs and lounge bars are far more than just spaces to drink in. They are alive with tangible connectivity, each with a vibe all its own. They resonate with music that discovers connections between listeners of similar attitudes, memories and tastes. International DJs at Roxy and Tantra at The Park, Kolkata, bring in global club sounds that attract the leaders of style. Fusions of Indian influences with world beats in the lush ambience of Pasha at The Park, Chennai, flow through moving bodies, connecting them to tunes that freely ignore boundaries.



The Park Hotels are dynamic hubs with many layers that link people. Some are obvious; others, like their cuisine, are more subliminal.

Local dishes are adapted to make international mouths water. At The Park, Chennai, Chef Willi's famous spice-fried soft shell crab (served with egg paratha and a coconut mango sauce), blends coastal spices with exotic ingredients. The truly Italian risottos created by Chef Mandaar at i-t.ALIA in The Park, Bangalore and the fresh sushi at Zen in The Park, Kolkata, present authentic world foods that connect people to memories of travel, or make international guests feel right at home.

Global food trends rub shoulders with ancient recipes to produce dishes that are healthy, flavourful and contemporary. Visiting chefs bring in variety and creativity and leave lasting impressions on menus and patrons. The Park Hotels' own chefs experiment with ethnic foods and modern tastes; and best of all, they personally interact with people – sharing anecdotes, understanding desires and encouraging gourmets.

At The Park Hotels, global food trends rub shoulders with ancient recipes to produce dishes that are healthy, flavourful and contemporary.

The Park Hotels embody the spirit of contemporary connectivity, allowing guests to subvert geographies so that nothing and no-one is more than a click away.



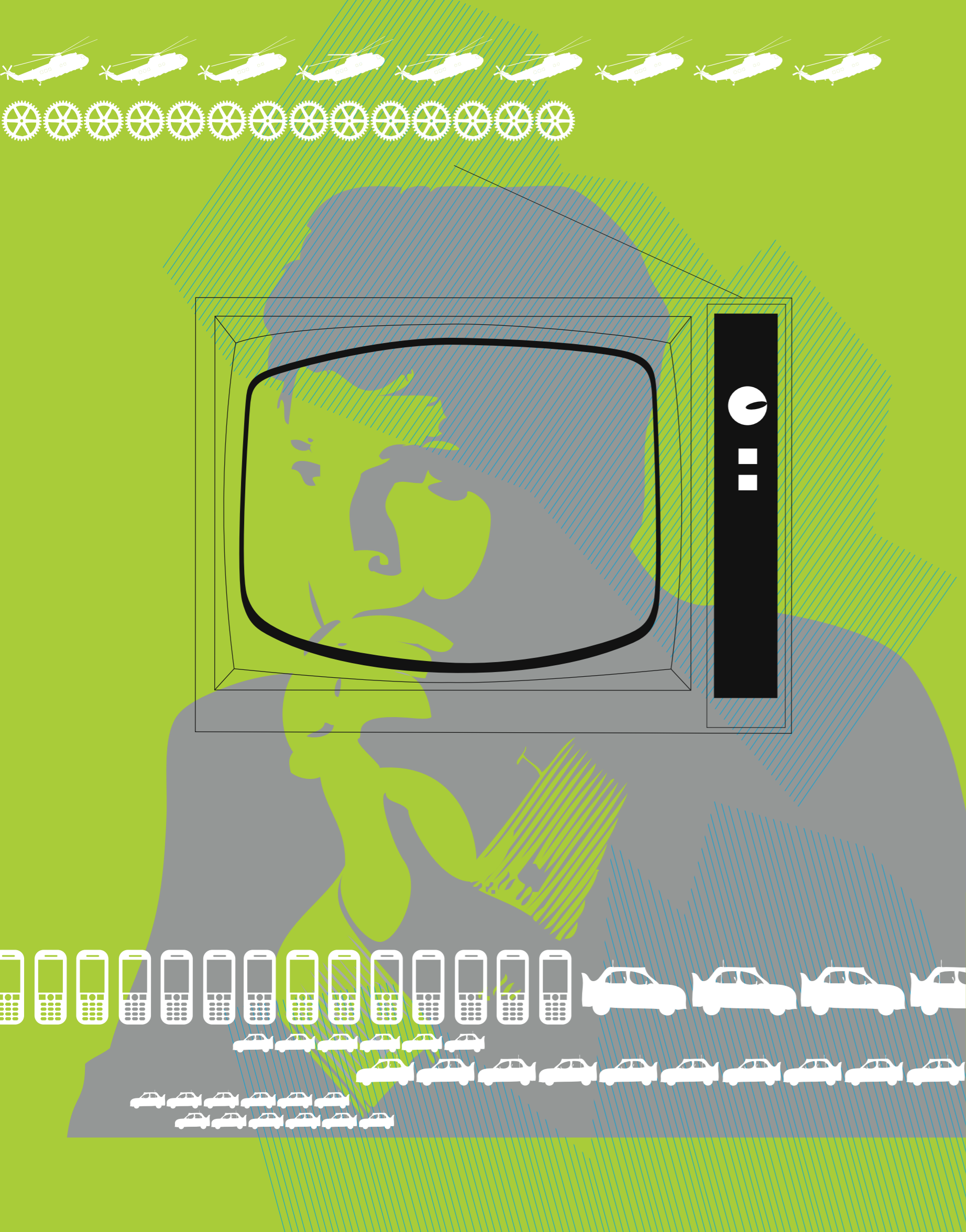
The Park Hotels recognise that shared experiences can result in productive creative and social outcomes; that a connected culture is here to not only stay, but set up home and have babies...

The Park Hotels reflect the direction the world is leaning – giving a highly connected, varied experience to guests, yet maintaining the balance of exclusivity with that variety. Their cross currents in cuisine, technology and culture connect like-mind-sets, becoming real spaces to stimulate and enjoy, barter information and birth new ideas.

The Park Hotels embrace the new thinking that how people connect and stay connected will become the most important influence on design and lifestyle today and in the future.

Right The Park Hotels' philosophy is driven by a finely tuned attention to detail that closely connects each of their hotels



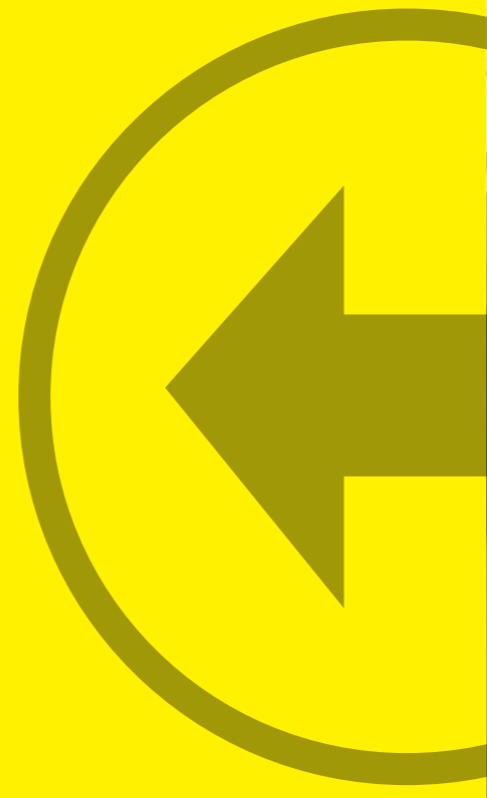


Suhel Seth

Connecting in Hurried Times

Suhel Seth is Managing Partner of Counselage India and the CEO of Equus Advertising. Suhel is a columnist in The Asian Age, Business India, The Hindustan Times and The Indian Express, writing and speaking on current affairs, business and the social landscape of India. Suhel's first book 'In Your Face' was published in February 2002, and he has co-authored two books on Calcutta with Khushwant Singh and R K Laxman. He also writes extensively on the impact of advertising and its links to religion and culture. He has acted for film and theatre and is an avid art collector. suhel@counselage.com

A lot is being written about the advances being made in technology. There was a time when you heard heroes and villains in cinema halls. Today that has changed. Today, you can hear silly ring tones and lying children fobbing off their loved ones as to where they really are. Technology was meant to aid. Today it intrudes. There was a measure of delight when the old bearer at your favourite club or hotel remembered how exactly you liked your rum and coke. Today it forms part of some impersonal guest profile, which means you will still be asked if you wish to have a rum and coke even though you may have given up alcohol for aeons. There was a time when we wrote letters to romance and sent out cards to invite people. There was an uncanny delight that we took in pasting stamps on envelopes. Today we have pre-programmed messages on our hand phones which wish people on their birthdays, condole deaths and even send out dinner invitations. In a manner, we have enhanced the pace of connectivity but in the whole advancement per se, we have lost a bit of the soul and that to my mind is something we need to worry about.



Then there is the real paradigm of declining job loyalty. Which means you may never see the same concierge or the front office manager who was always there when you were checking in. Hotels across the world face an attrition rate of almost 35%, which means every year you can expect a churn, which will leave only the computer to remember your needs and no human beings. Where will all of this lead to? I guess, in some strange way, we will begin attaching a premium on human endeavour all over again because there is a silent revolution taking place against technology replacing touch, and the art of connecting and remaining connected is slowly dying out. This will be the real challenge that will face hotels and the service businesses alike. Recently when Kingfisher Airlines launched the clean your spectacles' service, consumer delight was palpable because here was an airline that had trained its staff to care beyond the expected, and that to my mind is the core of any meaningful connection, as it were.

There are certain realities that are seeping in precisely because we live in hurried times. The smallest touches make the greatest impact. Some fine hotels in New York are touting the fact that their elevators are manned as an important consumer discriminator. And rightly so. We are human beings. We are born into families and not into bubbles. We need to be amongst people. The fact that today networking sites are a rage is not because they allow us to live vicariously but because they help us stay connected with a multitude of people who may be in different continents. It is this desire to stay connected that fuels such web stickiness. This is what drives us in these hurried times. Familiarity is what we seek in all that we do. Loyalty clubs are more than redemption for unheard of rewards. They are clusters that allow us to belong and it is this that every consumer will seek more and more. The jargon that hotels often use is consumer recognition. The simple logic is that people wish to be connected all the time, which is why there is a fear of losing that vehicle so aptly called technology, and recognition tools only help consumers rest in the belief that they are in a world where people are connecting the dots as far as they are concerned. It is more of a relief than just a great marketing device.

I am observing this desire to stay connected in all that is floating around us. Socially, we have become more and more active; one would have thought with people travelling and being busy this would reduce but it has not. More and more people are travelling than ever were. There is a desire to remain connected to even what is deemed the unfamiliar world. All this because the human hunger for being part of a greater world is on the ascendant. This is evident even in corporate behaviour. I do not see acquisitions as a globalization strategy alone. I see them as a corporation fuelling the need for its brands and products to touch more and more people. To connect with more user groups.

I truly believe that with book sales on the rise, with more and more people becoming fine mall-rats; with the outdoors becoming the tool of rest and motivation, there is a greater desire amongst men and women today to connect with that which would have otherwise been a hostile and unknown world. It is this desire that will allow more and more marketers to create products and services that help and enhance this experience of being connected. In many ways, this magazine is a poignant reminder that people want to read not just to expand their minds but also to touch parts and messages they would have otherwise never done. It is this experience of connections and connecting that modern man needs to cherish.

For what is a world that cocoons but never expands. In a borderless world, connections are not just a means. They are a religion. For many, they are a movement!

V M Rd

Vittal Mallya Rd Stroll along this avenue in the heart of the city to window shop or buy from a selection of India's finest clothes and jewellery designers. Splash out on a funky Manish Arora ensemble or check out the furniture at Pause. See the street kitsch and woven sarees at Cinnamon or get a trendy haircut at Bounce.

Koshy's

Bangalore's arty hangout – and the coffee is pretty good too! The slightly shabby interiors work very well with the ambience of intelligentsia mingling and producing what you feel will be ideas to change the world. 39, St. Marks Rd. +91 80 2221 3793

Glass House

The Lalbagh Glass House Modelled on London's Crystal Palace, the Glass House is a heritage monument at the Lalbagh Botanical Gardens. There are over 1000 varieties of flowers in the gardens, including some of India's rarest plants.

91.9 FM

Radio Indigo India's only radio station that plays exclusively international music from different genres, including Rock, Pop, Hip-Hop, Jazz, and House. Tune in to Radha Thomas and her jazz show on lazy Sundays for some rare tunes. Perfect for the times Bollywood is getting to you.

Bangalore Walks

www.bangalorewalks.com Experience the essence of Bangalore through different walking tours before the traffic wakes up. All easy-paced and ending in a sumptuous, truly Bangalore breakfast at either Koshy's or MTR. The Victorian Walk is our pick. All walks from 7-10am + breakfast. +91 98455 23660, info@bangalorewalks.com

MTR

Mavalli Tiffin Rooms Bangalore's most famous local eatery. Get there very early and stand in queue for an authentic South Indian breakfast. 14, Lalbagh Rd. +91 80 2223 0471

Raintree

Bangalore's old bungalows are fast disappearing in its race for development. Thankfully, some are being converted into stores and restaurants, retaining a flavour of the old garden city for visitors. Raintree, in the shade of one of Bangalore's oldest trees, stocks designer wear and gifts. Check out the yummy apple pie at the café. 4 Sankey Rd., High Grounds, opp. Windsor Manor +91 80 2235 4396

The Park Explorer Bangalore

Art of Living

Sri Sri Ravishankar's Art of Living Campus The home of the holistic healing and spiritual enlightenment movement that's taken over the world with a smile! Try out courses in meditation, workshops and ayurvedic treatments. Ved Vignan Mahavidyapeeth, 21st km, Kanakapura Rd., Udayapura +91 80 2843 2273, info@vvmvp.org

Ranga Shankara

A space designed just for theatre, built by theatre and film actor Arundhati Nag, which shows a play a day (except Mondays). Some of the India's best theatre performances happen here, especially during the annual festival in October. 36/2 8th Cross, II Phase J P Nagar +91 80 2659 2777, www.rangashankara.org

The Silk Box

The Silk Box at The Park A little jewel of trendy and kitsch shopping at The Park, Bangalore. Great for gifts, clothes, accessories and unusual designed products.

For more information or bookings for any of the above please contact The Silk Box, The Park, Bangalore, +91 80 2559 4666



Ajit Saldanha

Blackberry Cheesecake

Ajit Saldanha is a Bangalore-based food consultant and writer. He has set up and runs some of the city's most popular eateries. Also a producer of music and comedy performance, he has acted in plays and television, and has published a collection of funny stories edited by Vir Sanghvi called "Hung by my Family Tree". He is a regular columnist with magazines like India Today Travel Plus and Man's World. uberslade@gmail.com

Yesterday, my daughter had parathas and chicken curry for dinner. And what's the story, morning glory? What's so remarkable about that? Nothing, except for the following:

- the chicken curry came from a high-funda, NASA-inspired, ready-to-eat pouch (who said cooking isn't rocket science?) that had been dunked in boiling water for a few minutes.
- the parathas (pita bread, slathered with butter) had been wheedled from Farrouk, the friendly Lebanese shavarma kiosk owner, minus the obligatory filling of salad, hummous and meat. Incidentally, I have never been able to bring myself to eat doner kebab — that revolting, glutinous, elephantine-limb-inspired-mess of pounded meat rotating slowly on a spit — maybe because I'm not quite sure who the donor is... The meal was in a tiny kitchenette in a student dorm at Utrecht University in the Netherlands, where my daughter wrestles with the complexities of economics and law, and consigns my elaborate recipes for chicken curry cooked from scratch to the dustbin, "Dad, it's way too hassly, man. No way am I going shopping for fresh coconut. This is Holland, dude." And oh, I got to know about it on Facebook, since, apparently, it's all about networking these days. Of course my daughter's home page is off limits as far as I'm concerned but my informant, who brought me up to speed, experienced no such constraints.

Which brings me to the focal point of my piece: has connectivity influenced global eating habits? You bet. In more ways than seem apparent at first glance. To put it in perspective, let's just step back in time and look at the dynamics that came into play with the advent of connectivity. The geek's definition of "connectivity" is "the unbiased transport of packets between two end points", which, interestingly enough, is also the essential definition of "IP" or Internet Protocol. In the 70's the US Department of Defence paid a fortune for computers that were far less powerful than the machines currently in use for children's video games. Kind of gives a new meaning to the term "Donkey Kong."

Back then, audio and video uplinks were severely limited by the capacity of the network. Today, we routinely watch live events over the Net and, unlike radio, there is no pre-defined limit on the quality. That's because we now have backbones that support a

trillion bits per second per strand of fibre. Best of all, the separation of connectivity from applications means killer-apps are commonplace and it's all about no-holds-barred communication across several parallel streams. Mobile telephony, Blackberry, broadband, bluetooth et al have all combined seamlessly to ensure that the world is subject to one's wit and wisdom 24/7. Consequently, connectivity has changed the way the world eats, thinks, medicates and fornicates. A decade ago, an Ethiopian food festival would have been considered a tasteless joke: what do we do, starve together? Today there are over 30 Ethiopian restaurants in London alone, serving a delicious rice pancake, not unlike a Mangalorean neer dosa, with an assortment of fiery curries that are pretty reminiscent of the gassis and kodhis on offer in any Konkan restaurant. Plus, Ethiopian chefs hold online cooking classes and aspiring gourmants, fed up with chicken tikka masala, can indulge in African culinary exotica.

Tabla, a fine dining restaurant in NY and part of the Union Square Hospitality Group (USHG) became famous post 9/11 when the canny owners offered substantial discounts to rope in new customers while subtly precluding a racial backlash: this is upmarket Indian, not Saudi. Tabla showcases the culinary skills of amso (our) Floyd Cardoz, who has pulled off a coup of sorts by serving traditional Goan food with a European sensibility. Crabcakes are paired with papadum, Goan guacamole and tamarind chutney. And guess how he became so popular in a city where dining divinity is commonplace? Yep, by the simple expedient of the USHG online newsletter. He was subsequently googled to death and the rest, as they say, is culinary history.

The linkages between food habits, attitudes and social networking are far too complex (and obvious), so I will restrict myself to the observation that the process of culinary cross-pollination has taken place on a global scale. At warp speed. I'm not talking fusion here, which to my way of thinking is a phase that came and, thankfully, went. I'm talking about a magpie approach to cooking which is to select the colourful, sexy elements from a distant clime and incorporate them into one's own food habits without telling anyone: a sort of clandestine, passionate, kitchen confidential affair.

While New Yorkers of all shapes and hues indulge in Cardoz's creations, back home in Bangalore, an entire generation of locals, weaned on a diet of anna-saar and bisibele are looking beyond safe, boring lasagna options and boldly sampling squid-ink risotto, thin-crust pizza with prosciutto baked in a wood-fired oven at i-t.ALIA. Diners from various spheres are connecting here and relishing the sublime Tuscan flavours that are the signature of Commendatore Antonio Carluccio, a byword in culinary circles.

As the late, great E.M. Forster, wrote in "Howards End" ...Only connect! That was the whole of her sermon. Only connect the prose and the passion, and both will be exalted, And human love will be seen at its height. Live in fragments no longer... Only connect... Except that in a connected world, the prose is sourced from an online recipe and the passion, dormant in an insular world, now overflows for a myriad array of exotic ingredients and both connect and are indeed exalted for the universal delectation of palates across our tiny global village.

Right Aqua, at The Park, Bangalore, is an urban haven for tired techies and ladies of leisure, for party animals and head honchos

5 Reasons I LOVE The Park

What keeps people coming back to The Park Hotels

Anjum Bin Jung is the one of the quintessential Park-minded. Her special table at i-t.ALIA at The Park, Bangalore is well-used.

I love the fabulous service and courtesy that make me feel so special and welcome.

I love the interesting balcony lights that reflect on the colour-washed sit-outs of the rooms.

I love the fresh flower arrangements and cool accessories all over the hotel.

I love the Scarmoza and Asparagus Risotto at the i-t.ALIA – the best in the world!

I love the wooden niche seating at the Aqua poolside – perfect for an evening outdoors sipping cocktails.

A Slice of The Park

In conversation with The Park Hotels' creators of cuisine:
Chef Willi Willson, Director, Food & Beverage,
at The Park, Chennai &
Chef Mandaar Sukhtankar, Executive Chef at The Park, Bangalore

On connecting with food at The Park

Chef Willi: It's a great feeling to hear a client say that the food he has had reminds him fondly of his mother's cooking, or a meal at a great restaurant, or a perfume, or an occasion. This tells us of a common thread in tastes and establishes a great connect.

Chef Mandaar: We at The Park Hotel kitchens believe that food is a great way to communicate with clients - our food philosophy is to keep it simple, elegant and appealing.

On inspired cuisine

Chef Willi: We have a simple credo here at The Park Hotels - be stylish, different, innovative and cook food the way it should be cooked. We design our presentations so they are 'Outside the Box'. A lot of this is from our own imagination, some is picked up from visiting chefs, from magazines or from the net, but the end result is always our own style and work.

Chef Mandaar: My inspiration is based on traditions, as they are a treasure chest of interesting combinations and techniques. In the realm of creativity, a few beacons guide me - freshness of ingredients, traditions and the preferences of our clients.

On tradition and food

Chef Willi: With Indian dishes, I stay with traditional recipes for the base product but play around with presentations and maybe the finishing of items. For the non-Indian food, we try and stay very traditional here as our foreign guests know their own food. I had an Italian here from Milan one day and offered him a pizza. "Not outside Milan" was the reply as to why he did not order it. One complimentary pizza later, and for the rest of his stay he had only pizza!

Chef Mandaar: Traditional food that is comforting and wholesome helps us stay in touch with old times. For instance a heart-warming broth, a bucatini carbonara, a well-made potato mash helps us stay connected with the past. I incorporate these techniques into my recipes.

On global food trends

Chef Willi: The days of fine dining with crystal and silverware are nearly gone, and while the pendulum swung to the other extreme with Nouvelle Cuisine and Cuisine Minceur, it is now firmly back in the middle with good, healthy meals, less fat and oil, fresh ingredients and well cooked foods. As Indians travel and experience foreign cuisines first hand, they come back to India wanting more of the same freshness and quality that is found in other countries.

Chef Mandaar: We find that increasingly, chefs from all over the globe are looking to work with ingredients that are out of their immediate vicinity. This helps them learn about alien cultures and successfully amalgamate flavours and tastes that were hitherto un-thought of. We once served chocolates flavoured with chillies and wasabi - a trend that shows that bold new flavours are being embraced all around the globe.

On making personal connects

Chef Willi: At The Park, Chennai, we are very interactive with guests. This developed with the 601 Show Kitchen being within the restaurant along with the Pasta Bar, plus the high number of expatriate guests we encountered when we first opened who had been very frustrated with the quality of European food within the city, and now had an outlet that could fulfil their wishes.

Chef Mandaar: It is my endeavour to create dialogues between the guest and the food. This provides a wonderful prompt for a conversation and establishing a connect.

On food and culture

Chef Willi: A dish would never survive from a culture if it did not taste good, apart from medicinal foods of course, as nobody likes their medicine! I do not believe that a dish cannot evolve - we can be a catalyst for creating something new and exciting from a recipe that has been around for many years in a region.

Chef Mandaar: Food, just like music, has a bond that travels across cultures, time and geographical boundaries. Local cultures and traditions show us what is popular in the geography of where we live. We use these ingredients to develop new dishes - for example we have used ragi to make bread rolls and pasta.



1



2



5

1 THUKRAL AND TAGRA

Jiten Thukral and Sumir Tagra are artists/designers who work collaboratively in a whole range of media – graphics, video, music, interiors, product design, painting, sculpture and installations. Cheekily mixing social commentary with self-directed irony, they create design that makes you smile. Under their label “Bosedk Designs”, this funky pair have exhibited in several major gallery shows in India and abroad. Their portfolio includes a 1” square book called “David and Goliath” and commissioned work for Conde Nast, Pepsi and Benetton. Their creations are alive with political engagement and laid-back humour, and use pastiches of consumer objects and digital art that trigger personal memories and global concerns.

2 RYAN LOBO

Ryan Lobo is a photographer and filmmaker who specialises in narrow escapes. Based in Bangalore, Ryan has made over 50 documentary films for National Geographic and the Discovery Channel, which have led him into many life-threatening, hair-raising situations. He returns to his first love, photography, with a need to tell stories and reveal the extraordinary and the everyday. With images that cover a gamut of emotions and events, from Indian weddings to war in Afghanistan, Ryan unveils humanity and truth in his own inimitable and quirky style.

The Park Spotlight

A bird's eye view on the monarchs of style

3 ABHA DAWESAR

South Asian women are not supposed to think about sex, much less write erotic novels. Abha Dawesar's obviously never heard of this rule. Her smart, provocative books “Babyji”, “Miniplanner” and “That Summer in Paris” have been read and appreciated in many languages, and been extolled by critics and awards. (“Babyji” was short-listed for the Prix Médicis Étranger – France's prize for best foreign fiction). Writing with a smooth and controlled style that dislodges convention and is refreshingly brave, Dawesar was listed by New York's Time Out as one of 25 people who will make their mark in 2005. Renowned director and producer Claude Berri has recently bought an option to make a film based on “Babyji”.

4 MIDIVAL PUNDITZ

A duo of creative musicians who combine modern day electronica with classical Indian music, Gaurav Raina and Tapan Raj are often hailed as the sound of 21st century India. They were first noticed when they played in Tabla Beat Science with Karsh Kale, Gigi, Ustad Sultan Khan and Zakir Hussain, and came into their own with their evocative live event, “Cyber Mehfil”. Midival Punditz have performed all over the world (including at The Park), released several albums and provided music for films including “Monsoon Wedding”. Producers, remixers, club impresarios and live artists, they have developed a unique sound of their own that connects them to the past and the present, the west and the east. Midival Punditz performed at Glastonbury (the largest greenfield music and performing arts festival in the world) in June 2007.

5 SMALLSHOP

Anshu Arora & Jason Cheriyan
Jason and Anshu redefine beauty in fashion – but they do it in a gentle, playful way that reflects who they are. Their trademark is design for comfort that plays with colour and texture to produce clothes that are fun and fresh. Their label, Small Shop, is a blend of Jason's fine structured detail and Anshu's sense of bright hues and edgy cuts. Small Shop retails all over India and in Spain, and their flagship store is in Bangalore at Raintree. This award-winning yet wholly unpretentious label has participated in Lakme India Fashion Week, had shows all over the world, designed costumes for indie films and worked on collaborative design projects with the British Council and other international designers.



3



4

The Park Scoop

What's New • Accolades • Happenings

WHAT'S NEW

zen

Zen, Kolkata

Zen, the new pan Asian restaurant at The Park, Kolkata, re-opened its doors on December 6, 2007. Choose between the Japanese Bar counter for Sushi & Tepenyaki, and the array of Japanese, Thai & Chinese à la carte options. Zen's outstanding food and minimalist decor combine with the drama of its open kitchen to create a eulogy to fine dining.



Above The theatre of fine pan Asian cuisine and culture is explored at the new Zen at The Park, Kolkata.

i-BAR

i-BAR, Bangalore

The i-BAR at The Park, Bangalore, has been a defining space for people to converge and communicate for seven years. This December, watch the space transform into a luxurious and intimate platform that furthers human connections. The warm tones, graphic interventions and the patchwork motif are metaphors for the tech-forward, yet personal energy of Bangalore. The glamour of the new i-BAR represents the essence and style of The Park Hotels.

bamboo

Bamboo, Navi Mumbai

Experience authentic oriental cuisine at Bamboo, the new Chinese specialty restaurant in The Park, Navi Mumbai. The restaurant is set in a space that intersects pale green tones and marble indoor décor with terrace and garden seating. Subtle eastern motifs decorate the mirrored wall paneling and the silk and leather upholstery. The ambience of this 62 cover restaurant is complemented perfectly with a menu created to suit the Indian palate by Chef Li from Beijing.

ACCOLADES

Chef Bakshish Dean, the Executive Chef at The Park, New Delhi, was honoured as 'Chef of the Year' at the Chef Awards, 2007. This acclaimed chef has trained in India and Italy, and specializes in European cuisine. Chef Dean is well known for his creative and artistic style of preparation and presentation. The awards were announced by the PHD Chamber of Commerce and Industry, the Indian Culinary Forum and the Indian Federation of Culinary Associations.

The Park, Visakhapatnam was presented with the prestigious 'Tourism Excellence Award in the 5 Star category' in the State on November 1, 2007. Subrata Majumder, General Manager, The Park, Vizag received the award from the Chief Minister of Andhra Pradesh, Hon. Dr. Y.S. Rajasekhara Reddy.

Chef Rajesh Radhakrishnan, the Executive Chef of The Park, Chennai, is now a WACS (World Association of Chefs Societies) certified chef. Only ten chefs in India and 50 international chefs possess this certification.

The Park Hotels herald the festive season with a host of exciting events, gourmet food and fabulous nights. To kick start the celebratory mood, check out the new winter menu at Fire, our contemporary Indian restaurant at The Park, New Delhi, or heap your plate with delicacies from the Coorgi food festival at Bamboo Bay at The Park, Vizag... Brighten up your Christmas with sumptuous dinners and brunches at all our restaurants including Monsoon at Bangalore, and Zest, at Navi Mumbai... Stock up on holiday goodies from the Cake Shop at 601... Rock on New Year's Eve at all the hotels with international and resident DJ's who will warm you up and send your pulses racing!

HAPPENINGS

The Park's Picks for the holiday season

1. Get the party started at the luxurious new **i-BAR** at The Park, Bangalore with Ben Birkinshaw, the renowned bartender, DJ Deepak & the finest hors-d'oeuvres, all creating an elegant setting to bring in 2008.

2. **The Park Chennai** hosts the **13th Chennai Open, 2008**, with high-voltage action from four top 20 tennis players, led by world no. 2 Rafael Nadal of Spain and a total of 16 of the top 100. Other top players like Carlos Moya, Marcos Baghdat and Mikhail Youzhny will also be participating. December 31 to January 6. For assistance on tickets please call us on +91 44 42676000

3. Revel with the exotic dancers from **Crazy Horse**, hottest Parisian nightspot, on **Tantra's 8th anniversary** at The Park, Kolkata. December 24.

4. Tap your feet to the catchy rhythms of **Indian Ocean** again at **Someplace Else**, one of India's finest live band performance spaces, at The Park, Kolkata. December 29.

5. **The Fashion Police** get going with **Rohit Bal** and Mumbai's best MODELS Carol Gracias,

Bhavna Sharma, Gauhar Khan at **Aqua** at The Park, Kolkata. December 22.

6. Raise your party spirits to a new high at **Agni** at The Park, New Delhi, with **international DJs like Lynda Phoenix, Anna Kiss and Kelly Marie** and a 12 week tie up with Corona for hosting House Nites every Wednesday. December 12 to December 19 (10pm onwards).

For reservations and information contact:

Anushree at The Park, New Delhi
Tel +91 11 2374 3737

Deepa at The Park, Bangalore
Tel +91 80 2559 4666

Kalpna at The Park, Navi Mumbai
Tel +91 22 2758 9000

Divya at The Park, Visakhapatnam
Tel +91 891 275 4488

Sarah at The Park, Chennai
Tel +91 44 4267 6000

Namrata at The Park, Kolkata
Tel +91 33 2249 9000

अन्दाज

शम्मी कपूर · हेमा मालिनी



History → Geography → Art → Craft → Culture → People

CONNECT AT THE PARK HOTELS

Left Original film posters are the art in the rooms at The Park, Chennai, which stands on the site of the erstwhile Gemini Studios, allowing guests technicolour dreams

Above Fresh flowers in a bright basket woven by local craftspeople and delivered to rooms in the Tamil tradition at The Park, Chennai, ensuring a good day ahead

Traditional, bright woven baskets available at The Box, The Park, Chennai