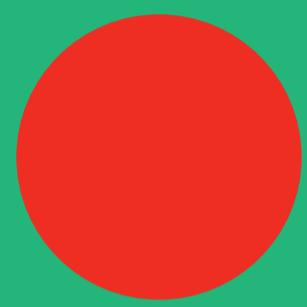


# THE PARK | Living

EDITION #4  
HOSPITALITY / CULTURE  
FOOD / LIFESTYLE



ANYTHING BUT ORDINARY™



## The Kolhapuri Chappal

Backstory: First produced in the 13<sup>th</sup> Century in Kolhapur, Maharashtra; takes up to 6 weeks to create each pair. GI Certified

Worn by: The most 'laid-back types', 'jholawala' journalists and bohemian college kids; originally in brown and now a variety of funky colours making an international splash

USP: Handcrafted, all natural and screaming out boho chic; its fine, yet hardy sole can negotiate the steep Western Ghats and Colaba Causeway with equal ease

Design: Flawless

Perception: Taken for granted as Ordinary

Reality: Anything But



# SHOW STOPPERS



## Fashion and The Park Hotels

*Design flows hot and strong in our bloodstream, and so our pulse quickens when we engage with fashion, design's amorous bedfellow. A synergy of design thinking makes this love affair with fashion very exciting. We have had multiple levels of collaboration with the stalwarts of Indian fashion and spunky encounters with new talent, whom we are often responsible for launching. Even our staff uniforms are the product of a designer's craft. The edgy design inherent in our spaces lends itself to unusual venues for fashion's best makers to showcase their new collections. As does the trendy music we play at our hopping bars, where the excellent party vibe and food are perfect companions to fashion's nights out. Take the electric, dramatic images from the Nomad series at The Park Calangute, Goa photographed by Rohit Chawla. Explosions of grunge, experimental and boho chic, they bring alive the sartorial spirit of Goa and reflect the unerring eye The Park Hotels have for what's hip.*



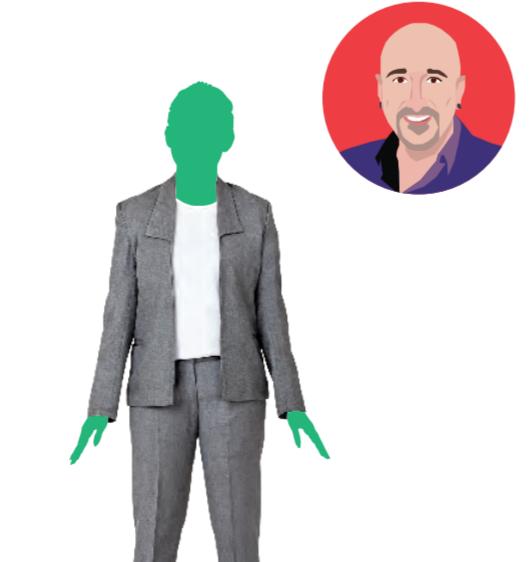
Designer: Tarun Tahiliani  
Where: AISH,  
The Park, Hyderabad



Designer: Rehane  
Where: A2,  
The Park, Hyderabad



Designer: Rohit Bal  
Where: Aqua,  
The Park, New Delhi



Designer: Manoviraj Khosla  
Where: Front Desk Office,  
The Park, Bangalore

## EAT | Dimsums & Zen some



**Yellow Pumpkin Dimsum (huángsé de nángrǎo diānxiù):** This delicate, modern dimsum is an exquisite balance of seafood, ginger and dashi. Invented by the chefs at Zen at The Park, Kolkata, no magic, only great skill, is needed to turn the pumpkin into a work of art — a sheer wrap for the light as air, gluten-free dimsum.

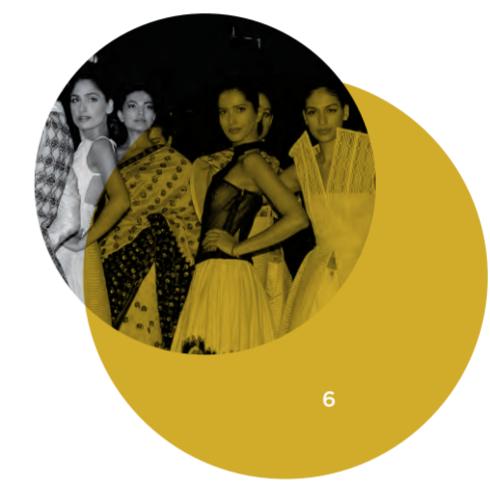
**Ingredients:**  
3 pieces or 80g tiger prawns (A grade), shelled and cleaned  
2 crab sticks (available in supermarkets)  
1 wedge or 25g yellow pumpkin, cut into a 4" X 4" X 0.5" piece  
1 tbsp or 10g ginger, peeled and grated  
1 tbsp or 10g carrots chopped to a fine brunoise  
1 tsp or 5g red capsicum chopped to a fine brunoise  
1 tsp or 5g spring onions, chopped fine  
2 tbsp or 10ml Hondashi\*  
1/2 cup or 90ml water  
5/6 twigs or 1g microgreens  
3 pieces or 10g water chestnuts, canned  
Salt and white pepper to taste

\* If Hondashi stock is not available, it can be replaced by Bonito stock. If that is also unavailable, then use fish stock with soya and a regular chicken stock cube.

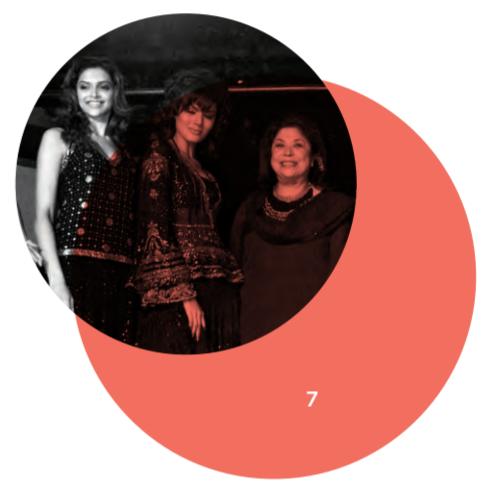
**Method:**  
1. Chop the prawns, water chestnuts and crab sticks neatly and evenly.  
2. Add the finely chopped carrot, capsicum, and spring onion.  
3. Add ginger to the mix.  
4. Season with salt and white pepper.  
5. Make a tight ball out of all the mixture.  
6. Cut paper thin, almost transparent slices of pumpkin using a mandarin slicer.  
7. Place the ball in a deep soup plate and cover it neatly with the thinly sliced pumpkin sheets. The loose ends of the sheet should be tucked in below the ball.  
8. Place in steamer for about 5-6 minutes.  
9. Heat water, and when it is boiling, add Hondashi. Boil once more to form a glaze.  
10. Once the dimsum is done, pour the hot glaze over it.  
11. Garnish with microgreens, cover with a lid, and serve hot.



5



6



7



8

## MEET | The Style Whisperer



*She helped grow a vivid, new idea of contemporary India with the exquisite craftsmanship of Good Earth. Now she's fulfilling our hearts' secret desire — a brand that makes us want to travel the world or live on an island: with Nicobar clothing and accessories for company. Simran Lal is hard at work, "... shaping culture in an original and inspiring way."*

**Dream Destination:** Ubud, Bali, under a full moon by a lotus pond  
**Book on Bedside:** Sapiens, by Yuval Noah Harari

**Design to Die for:** The Taj Mahal

**Song on Repeat:** A Sky Full of Stars, by Coldplay

**Art du Jour:** The trees all over my home, beautifully framed by my windows

**Fashion Accessory:** My big aquamarine ring set in silver bought from one of my favourite countries — Sri Lanka

**Food Fetish:** Authentic, fragrant Thai food with its delicate balance of spicy, tart and sweet flavours

**Idle Pleasure:** Reading a book on a hammock by the Indian Ocean

**Go-to Place for Inspiration:** Sri Lanka, or Goa in the monsoon

**Aha Moment:** When I realized that it's all about living in the moment

**1 Reason I Love The Park:** It's a great place to relax!

## SPOT | Top of the Pops



He stands in front of his audience, baring himself. He's not a flasher: he's just one of India's top stand up acts, **Papa CJ**, performing his latest show, Naked. No one knows his real name, but his comedy, 2000 shows of it, has been seen all over the country and applauded internationally, as 'the global face of Indian stand up' (Forbes Magazine). In his 10 years of making people laugh, he's shared naughty jokes, life observations, and now, even his vulnerabilities with his fans. He's been on several TV channels, per-

# EXPLORE

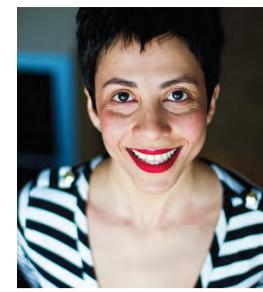
*Kolkata*  
through the eyes of...

**Ayushman Mitra** grew up soaked in the myth-laden river of Indian culture. For him, the larger than life heroes and gods of folklore morphed into huge hand-created installations tinged with spirituality and sexuality. An alumni of the Condé Nast College of Fashion and Design, London, he has dabbled in acting, film and fashion, but found his oeuvre in art. A 'maximist' at heart, Ayushman's works are colourful, surreal investigations into liberation of different kinds.

Let me take you on a walk into the heart of Kolkata, through the lanes of Shovabazar to Kumartuli. Frozen in time, the architecture resonates with the past glory of this artistic city, from colonial buildings to Art Deco style complexes. Some of the houses have small shrines that exude a soulful ambience. Kumartuli is our living heritage. The very core of Bengal's artistry and the birth of our many Gods. Handloom Cottage is like a mini museum for fabric lovers and the prices are very attractive. Do not miss the grand Nakhuda Masjid. It is splendid, and the food around the mosque complex is wonderful. It's a meat-lovers paradise. End the day with a boat ride on the Hugli and see the sun set over the beautiful city.



*Explore the essence of the old city of Kolkata and then enjoy its contemporary character at The Park on the iconic Park Street.*



*Unfashionably  
Yours*

**My reluctant relationship with fashion.**

No one would associate a comedian with fashion and nobody should. I am not fashionable but I like fashion — or as I like to pronounce it 'Fash-on'. Fashion has always eluded me no matter how hard I try. And so I have taken myself out of that race and decided to focus on my personality instead, which — as several friends have pointed out — I am doing a mediocre job at.

But it's not like I don't have a point of view when it comes to fashion, I am turned off by gym clothing that tries to be anything else and high heeled sneakers are my pet peeve. That said, the fashion I am most turned on by is the current trend of mis-matching everything. I was probably ahead of the curve on this one albeit not intentionally and I am thrilled to see its return. Plaids with stripes, polka dots with massive florals, zebra with leopard. The rule is, there is no rule except that you have to have a devil may care attitude to pull it off. Is this a millennial thing I wonder as I pull on my boring, preppy khaki pants and white shirt?

My fashion, if you can even call it that, is convenience. From my hairstyle, which is less style and less hair for that matter to the aforementioned khakis to my oxfords, everything in my wardrobe is geared to comfort and limiting my options. I travel a lot and I don't want to spend more than 20 minutes packing, which means I want to spend even less time picking out what to wear. I want to put in as little effort as possible and still wind up looking fabulous. But that only happens to models and actors. Comedians look like they don't care. Which is why we continue to work on our personalities.

**Radhika Vaz** gave up a career in advertising to become a comedienne and writer. Yes, — *Anything But Ordinary™* which is why we value her opinion on things. Her book "Unladylike, A Memoir" is available on Amazon and Flipkart. Follow her on Twitter @radvaz

# SCOOP

*Inside  
Water*



The Park introduced the concept of glamorous poolside lounging and dining to the city of Chennai with Aqua, on its rooftop in 2002. To reinvent the interior restaurant at Aqua Chennai, talented luxury product creator Gunjan Gupta was invited to interpret Aqua as an indoor space and design the furniture and elements. A2 has an industrial chic atmosphere and reflects the deep colours of Aqua. Mirrored blue cabinets, minimalist lighting and an installation of water vessels reference the cool water of the pool. Rustic materials like distressed wood mix with

classic furniture. A stunning video installation by Rajorshi Ghosh (a new media artist) captures the essence of Aqua, indoors. The city's coolest space, A2 serves Japanese and world cuisine including a variety of sushi and sashimi and small plates of ramen and salad, food that sates desires of grazing or belly-filling meals, complemented by fresh cocktails with Japanese flavours. Perched on the 8th floor of The Park, Chennai, A2 is the most exciting new hotspot in the city, and definitely Anything But Ordinary™

# Spice it up!

The popular Times of India Biryani and Haleem contest is held in Hyderabad, the city that prides itself on producing the finest versions of each of those delectable dishes. Judges and the public vote to choose the winners based on criteria like aroma, texture and the blend of spices. The 2016 contest just got juicier with AISH at The Park, Hyderabad making it to the top three best places offering the traditional and delicious haleem. Make your next visit to Hyderabad richer by experiencing it and the stunning ambience at AISH.

**Apeejay Surrendra Park Hotels Ltd.**  
Apeejay Techno Park  
B-11/42, Mohan Co-operative Industrial Estate  
Mathura Road, New Delhi 110 044, India

Toll free 1800 102 PARK (7275)  
[www.theparkhotels.com](http://www.theparkhotels.com)  
For more information, please email us at  
[pr.corp@theparkhotels.com](mailto:pr.corp@theparkhotels.com)

**THE  
PARK**  
Hotels