

Anything But Ordinary



The Jasmine

Product: Jasmine Flowers

Found In: Every flower market, and every late night traffic stop in India. Infused in tea, rice and perfume

AKA: Chameli or Malipoo (from Mallika, Queen of Flowers)

Everyday Use: The South Indian hausfrau's hair accessory, the temple deity's ceremonial regalia and the wedding pandal's obligatory decor

USP: Purity and sensuality in one fragile bloom

Bollywood Role: Wrapped around a lover's wrist, its heady scent denotes ardour and decadence

Design: Flawless

Perception: Taken for granted as Ordinary

Reality: Anything But



Drop Dead Design

The Park Hotels are playgrounds for creative outpouring. We are design incubators & cultural curators of much that is vital. The Park Hyderabad, especially, is awash with experimentation and ideas from Indian design makers, as well as mind-bending collaborations with iconic international designers. Suites from the fertile imaginations of fashion designers, a bar impersonating the inside of a diamond, the clever blurring of lines between solid and fluid in magical pieces of furniture... The design of the hotel itself is a remix of a Nizam's pleasure palace with a faceted exterior of cutting-edge jaalis – a flashback to a glittering era.



1 Splash Tables by Rajiv Saini 2 The Raw Interpretations, by Dhaneshwar Singh 3 Gandhiji Ke Bandar at Kismet 4 Carbon, the lounge bar by Khosla Associates 5 La Sultana Suite by Tarun Tahiliani 6 Sculpture at Aura Spa by Yehel Chirinian 7 Hotel Façade of The Park Hyderabad, designed by Skidmore Owings & Merrill 8 Verandah, 24/7 alfresco dining by Conran & Partners

EAT | *The Nizam's* Real Jewel*



Chironji ka Dalcha: Aish at The Park, Hyderabad revives this aromatic melt-in-your-mouth meat dish with a difference: no daal; only the beautiful, nutty flavor of chironji. A bit eccentric, and rather rich. Just like royalty.

Ingredients:

250 ml Oil
1 Onion (sliced thin)
1 tbsp Ginger-garlic paste
250 grams boneless lamb meat, cut into cubes
1 tsp chilli powder
1/4 tsp turmeric powder
1/2 cup beaten curds
100 grams Chironji (or Buchanania) seeds, soaked overnight and de-husked
Salt to taste
Fresh micro-coriander (or coriander) leaves

Method:

1. Heat oil in a pressure cooker and fry the onions till golden brown.
2. Add the ginger-garlic paste and keep tipping in small amounts of water to prevent it from sticking to the base and burning.
3. Add the boneless lamb cubes, along with the chilli and turmeric powders.
4. Add the beaten curds, and cook till the raw smell of the meat is gone.
5. Add the chironji seeds along with about 500 ml of water and cook till the meat is soft and done. Check the dish for consistency. If the gravy is too thin, gently cook down to your consistency of choice. Season with salt.
6. Serve garnished with fresh micro-coriander, and a sprinkling of red chilli powder.

* This recipe is inspired by Geeta Devi's book *The Jewels of Nizam*.

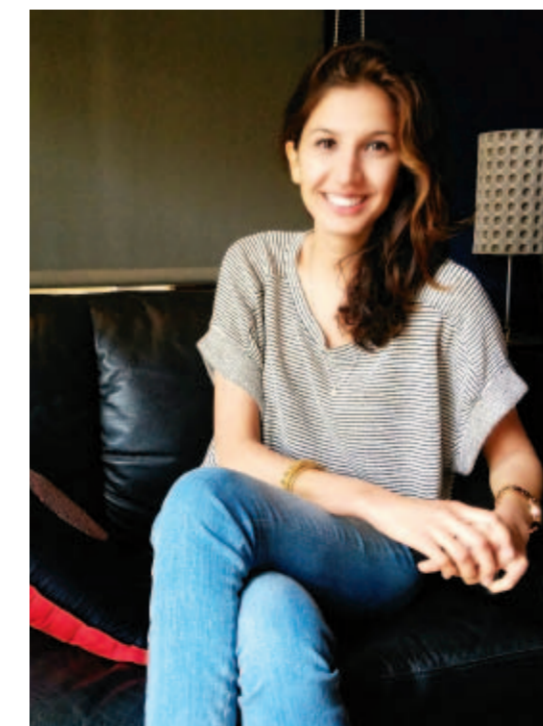
GROOVE | *Sounds* at The Park



How do you imprint a brand on your senses? The Park Hotels demonstrate this breakthrough idea through sound. The Park Music CDs* raises the decibel level of sensory excitement at the hotels with music especially compiled by two music-makers, extraordinary in their scope. Ash Roy, electronic music producer and founder of the Jalebee Cartel, manifests the sounds of the hotels in his tunes. Roy Engle, electro-house and progressive mix master has toured several of The Park Hotels and brings an international edge to our auditory avatar.

* These are available for purchase at all bars and nightclubs of The Park Hotels and The Box.

MEET | *The Empress* of Happenings



At 21, it's tough to decide what to wear to college. At that age, Suchita Salwan, Founder & Co-Owner of Little Black Book, started a website that the initiated tap into for insider tips for what's unmissable in Delhi and Bangalore. Suchita, once a PR professional, is a firecracker of a business-woman. And Little Black Book, with a new app, has become as indispensable as its namesake was for the jaunty bachelor about town in the old days. We won't go anywhere without it!

Dream Destination: Chile
Book on Bedside: Open by Andre Agassi
Design to Die For: Mansur Gavriel bags and mules
Song on Repeat: Anything by Bombay Bicycle Club
Art du Jour: "Humanae", a series by Angelica Dass is riveting
Fashion Accessory: Bags. In any shape, size, (neutral) colours
Food Fetish: Sushi. And Vietnamese
Idle Pleasure: Watching The Blacklist, or any Aziz Ansari show
Go-to Place for Inspiration: A treadmill/a park
Aha Moment: Happens usually when I'm driving to work
1 Reason I Love The Park: It's young, fresh, and delivers on its promises

SPOT | *Jack* in-the-Box



Dots and lines make binary code, but for **Vivek Karunakaran**, they jump beyond the digital into a light-bulb moment marking his new collection based on Australian aboriginal art. Such flashes of quirky genius mark this young NID graduate's brand Viia. The whimsy runs through his occupation with contemporary takes on Kalamkari

or graphic prints. It appears in his flirtations with minimalistic cuts and in swirls of big skirts in tulip yellow and electric blue. His oeuvre is surprise and his commitment is to craftspeople: Vivek Karunakaran has been featured in The Park ABO Calendar 2015 because he is **Anything But Ordinary**.

EXPLORE

Delhi

through the eyes of...

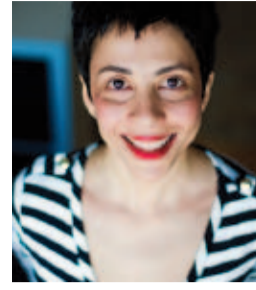


Manil and Rohit are brothers-in-art. Together they create off-the-wall commentaries on contemporary life, on wood, canvas and even cars, using today's iconography combined with a "...medley of dreams, sexual fantasies, bottled-up material desires, psychological and philosophical dilemmas, and romantic ideologies of a vulnerable ecology. All this churned up and served with a generous dose of dark humour."

Delhi is full of amazing history, popular hangouts, shopping malls, eateries and more. It's difficult to narrow down a few. But here is a list of things we would recommend for the essential Delhi experience: You can't come to Delhi and not stroll around Connaught Place for a good, balanced pulse of Delhi life, right from the architecture, people, shopping to the cafes. Grab a bite at Wengers bakery and a shake from Keventers. Discover history-out-of-nowhere at Agrasen Ki Baoli, an ancient stepwell situated on Hailey Road. Take the metro (the thriving, new-age public transport) to Old Delhi, Chandni Chowk, and get amazed by walking in the narrow by-lanes, the myriad shops and the diverse street food. (This can be overwhelming, so

beware.) Enjoy a walk in the expansive greens of Lodhi Garden, right amidst the majestic monuments. We're sure there isn't another park so historically rich. Catch the Delhi art scene in the cluster of galleries situated in the lanes of Lado Sarai. Get addicted to the dirt-cheap street shopping for fashion in Sarojini Nagar Market. Cruise in the one-stop hangout of Delhi's young party crowd, Hauz Khas Village. Bar-hop and explore the variety of cafes and pubs, overlooking the quaint Hauz Khas lake. (yes, Delhi has a lake!)

Decidedly the epicentre of the Delhi action, Connaught Place is home to The Park New Delhi, making us the perfect springboard to dive into Manil And Rohit's listicle.



Menu Card PLEASE

A menu card is supposed to be a practical necessity. It's job? To provide just enough information to help me make a quick culinary choice. But thanks to the advent of luxury today's menu cards are less card and more book. While the name of the dish itself may be three words long, the description of the damn thing can go in to more detail than Donald Trump's third pre-nup and will always be in direct proportion to the cost of the item in question.

If paani puri is Rs. 40 then, like a cheap date, it deserves no introduction. On the other hand if the same flaky treat costs Rs. 550 then, like an exotic supermodel, its purveyors feel the need to let us in on her background. And so they share with us the method of food preparation as well as the botanical nomenclature of every herb and spice involved in the production of the food in question.

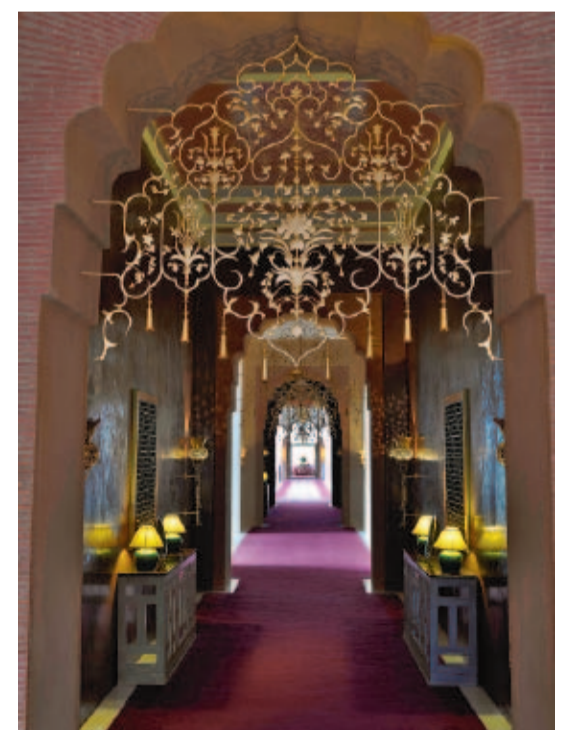
A few weeks ago in a lovely seaside resort I asked for the menu card and was handed a massive binder covered in more leather than a Hells Angels groupie. As I perused its contents, the lobster and rice caught my eye. While the lobster itself appeared to have been lightly handled (by both copywriter and chef) "steamed and mildly spiced", the rice was another story. Literally. "The lobster is then served on a delectably soft, warm bed of the very best basmati," the menu read, "that has been cooked to flawless perfection with just the right mix of firm and flaky, served at..." by this point I was no longer hungry. Instead I found myself wishing the poor lobster were alive just so that he could enjoy this amazing bed he was lying on.

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.in and Flipkart. Follow her on Twitter @radvaz

SCOOP

Sahara Palace, Marrakech

managed by The Park



Sahara Palace, Marrakech, is an international addition to The Park Hotels. With its luxurious Moorish setting and exquisite Indian influences, this hotel is the epitome of The Park Hotels' blend of culture and style. Olive groves and palm trees mingle with landscaped gardens to transport you into a fairytale from the Arabian Nights. But no djinn could bring you the combination of hospitality and opulence that this hotel offers.

Dine at Rumi for Moroccan, Mantra for Asian, the Bombay Veranda for fine dining and Menzeh to put your feet up and chill. And if it's a cocktail you're after, try the colonial Bombay Bar, or the Jade Room for high tea.

Rejuvenation was never this indulgent. A luxurious 3,800 sqm spa has an indoor heated pool, 14 treatment rooms, and for those hankering after the authentic, two Turkish hammam baths.

Four Riads fashioned out of pure Moroccan architectural references act as mini hotels within the larger space. Each Riad has 36 rooms, including four luxury suites and one family suite, a private outdoor space and gardens.

<http://www.theparkhotels.com/marrakech/marrakech.html>

Cover Picture: Courtesy Raw Mango
Styling by Raw Mango | Sari: "Jhilmil"
Chanderi Silk by Raw Mango | Model: Rudali

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