

**ANY-
THING
BUT
ORDI-
NARY**



The Coconut
AKA: Kalpa Vriksha or, 'the tree which gives all that is necessary for living'
Found in: Tropical, hot climates
USP: Superfood with more than 50 uses (imagine life without the Pina Colada)
Design: Flawless
Perception: Taken for granted as Ordinary
Reality: Anything But



Hip Lounging by the Pool

*Picture this. Sun-kissed bodies on deckchairs. Sparkling cocktails. Out-of-this-world Mediterranean cuisine. Clear, azure water reflecting a bright sky. Funky music grooved to by well-travelled revellers. Cutting-edge international design. **Aqua at The Park Hotels**. India's original pool lounge space. A vibe that's ultra chilled. So, dive in.*



Design at Aqua: Our spaces have been designed by internationally renowned designers including Conran Partners and Project Orange

EAT | *One Night* in Bangkok

The old soul of Bangkok is wrapped in a newly designed space – the iconic Lotus at The Park, Chennai. Where traditional recipes, steeped in authenticity, are served with a dash of innovation by Thai Master Chef Kittisak.

We excel at pan-Asian cuisine (ZEN, our first pan-Asian restaurant opened in 1992 in Kolkata), and we're not afraid to share our good ideas. So here's our version of the much-loved Pad Thai, Bangkok street style.



Ingredients:

10 prawns
 Or, 1 cup chopped Broccoli, Mushrooms, Snow Peas and Asparagus (vegetarian)
 100 grams Rice/Noodles
 2 Eggs
 1/2 cup Tofu, diced
 1/2 cup Bean Sprouts
 1 tbsp Spring Onions, chopped into 1 inch pieces
 1 tbsp Garlic, chopped
 1 tbsp Shallots, finely sliced
 1 tbsp Crushed Peanuts
 1/2 tbsp Chilli Flakes
 1/2 tbsp Light Soy Sauce
 1/2 tbsp Tamarind Paste
 1/2 tbsp Sugar
 A pinch of White Pepper Powder
 Lemon Wedges for garnishing
 Oil to fry

Method:

1. Clean prawns.
2. Heat oil in pan. Add prawns and stir until cooked. Add egg, garlic and shallots, then stir once again until garlic turns brown. (For the vegetarian version, avoid the egg, add vegetables to pan and stir till just cooked).
3. Add noodles/rice, tofu, bean sprouts and spring onions. Stir for 2 minutes.
4. Add crushed peanuts, chilli flakes, light soy sauce, tamarind paste, sugar and white pepper powder. Stir and mix well.
5. Garnish with lemon wedges, spring onions and serve hot. Watch those noodles go down!



The Polki Chandelier at The Park, Hyderabad: Hand-blown glass, brass, stainless steel, with gold and silver elements



Rose Bud Chandelier: Red glass buds, stainless steel plate

ART | Glass Rain

Klove Studio's design aesthetic is truly modern, because it shakes hands with the excellent craftsmanship of the traditional glass blower but still lounges comfortably in a contemporary home. Their customized lights and chandeliers flirt between light and glass to create jaw-dropping installations. 25 top designers including Klove Studio were asked to interpret the 'Jewels of Hyderabad' for spaces at The Park Hotel in the city. Their stunning 'Polki Chandelier' was born of this brief, and now brings the sparkle and lilt of jewellery to the lobby of The Park, Hyderabad.

SHOP | Kitsch & Quirky

Shopping fix needed? The Park Hotel's in-house store **The Box** will feed your addiction. Whatever your vice: eclectic products; bath and body; homeware... you'll find it here. It's a retail high you won't get off in a rush.



The Pacheli Bangle
Lac, velvet and diamante. When in Rajasthan, cuff yourself with the chunky charm of this bracelet.



Hand Woven Scarf
Silk and gold thread. If you're going be modest, do it with style.



The Gajra Bag
Silk brocade and white plastic. For those days when flowers in your hair just aren't enough.

MEET | Tripping with Deep Kalra

Founder & Owner of MakeMyTrip



*Our minds have collectively blocked out what travel booking was like before **Deep Kalra** stepped in to create the pioneering online travel portal **MakeMyTrip** in April, 2000. An IIM-A graduate who worked in different corporate jobs before he decided to take a risk on his big idea, he is now one of India's foremost e-commerce entrepreneurs. Deep has smoothed our road to wanderlust, and we salute him for that!*

Dream Destination: The Maldives

Book on Bedside: Kindle since last 5 years. So plenty of books always on my pending list

Design to Die for: Bang & Olufsen and the new Mac Air

Song on Repeat: Nights in White Satin, Ajeeb Dastaan Hai Yeh

Art du Jour: Satish Gupta, Sanjay Bhattacharya

Fashion Accessory: Funky Cufflinks

Food Fetish: Indian street food and coffee ice cream

Idle Pleasure: Lounging on a beach; listening to old favourite songs

Go-to Place for Inspiration: The pool or the shower!

Aha Moment: Booking a hotel room in Phuket online in 1999

1 Reason I Love The Park: Contemporary and chic

SPOT | Green Queen



If you were called birdbrain you might take offence. But **Ashwika Kapur** wouldn't, because her documentary on Sirocco, the rare Kakapo parrot from Maori has been setting green circles a-flutter. Ashwika, a natural history filmmaker from Kolkata, studied her craft in New Zealand

and has been featured in The Park ABO Calendar 2015. She does shows for Animal Planet and is set on making her films fun as well as informative about the weird and wonderful natural world we live in. Ashwika is definitely **Anything But Ordinary.**

EXPLORE

Bengaluru through the eyes of...

Dominique Radhakrishnan

It's a curious position to be in. She looks like an outsider. Her style is eclectic, her accent is French. But in fact, she is more of a Bangalore insider than most. 45 years in a city and being married to an unconventional Indian astrophysicist will do that.

My favourite Bangalore places are those that show the real essence of the city. I love Malleswaram and its ancient temples: there is one Shiva shrine there, which is over a 1000 years old. Also the lovely market with its scores of flower sellers is a photographer's delight. For the more adventurous, I always suggest the Nandi Hills Heritage Walk, and tell them to watch out for the very old Bhoga Nandishwara Temple dating from the Vijayanagar Empire at the base of the hills.

For shopping I let my guests lose themselves in Russell Market with its kitschy charm, and the back streets of Commercial Street for some bling and glitter, local style. For my more posh guests I recommend saree shopping at Mysore Udyog and House of Taamara. Rugs and Riches is a hidden wonder wonderfully curated. My personal style is epitomised by Plantation House – you will not find clothes like their's anywhere.

I tell people visiting Bangalore that



they cannot leave without spending a day at Nrityagram, the wonderful dance school started by Protima Bedi to preserve the Odissi tradition.

For a fun mix of contemporary art and furniture I like Kynkyny art gallery. My other favourite is the National Gallery of Modern Art because of the beautifully restored mansion it is in and the diverse collection of Indian artists they have. I also love Paul Fernandes' shop/gallery Apaulogy where he exhibits all his amusing and very authentic caricatures of Bangalore and its fascinating people.

The Park Hotel is right in the heart of Bangalore – perfectly located to explore Dominique's insider tips to the city.



The MINI

Bigger isn't always better, ask the skirt, the car and the bar.

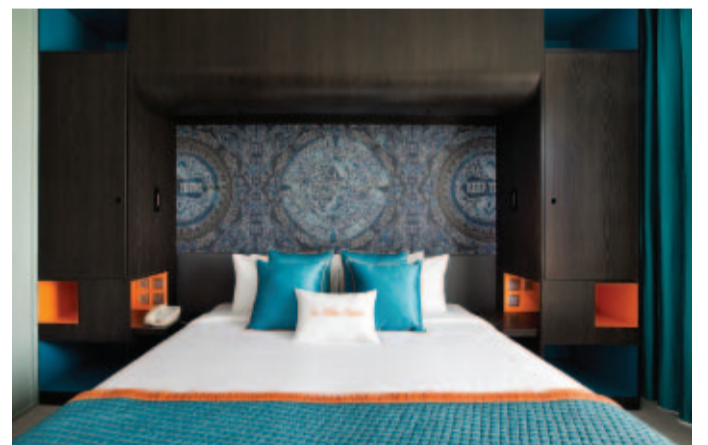
I will always be impressed by the minds that helped create what is basically a baby refrigerator. Born in the 1960s, along with other super cool stuff like the bikini and all things psychedelic, the mini-bar is what I most look forward to when I check into a hotel and to me its joy is both in size and content.

Toy-like in dimension it gives a hotel room the feel of a grown-up dollhouse. A place to play grown-up games with good-looking strangers or simply lie alone in bed, cookie crumbs cascading down your chin. The mini-bar is what says 'for the next few days you are answerable to no one'. Of course what's inside counts just as much and is usually dependent on local supply as well as the whims of the guy whose job it is to stock the fridge. Things can be pretty basic (one chocolate, a bag of chips, Red Bull and water) or more comprehensive (more than one variety of everything and alcohol) but they are always unknown, which is why a mini bar is so much like a great trip.

I recently read that many travellers rate wifi and a continental breakfast above a mini-bar. I wondered about them, these web surfing muesli lovers, and I realized they are not fam. My people like to drown their sorrows, hate on their diets, and get late night munchies. We appreciate a little fridge.

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 in stores and online. Follow her on Twitter @radvaz

SCOOP | Zone by The Park



The brand-new hotel, Zone by The Park Hotels, is a buzzing, interactive hub where travellers experience the local, both traditional and contemporary in a space that overflows with modern design, art and entertainment. They work, dream, play, and meet like-minded others in fun, unboxed, delightful places created by Indian artists and international designers that relax and energise, and produce new ideas and engagements.

Let go of your inner control freak in smart rooms with new age technology and multifunctional furniture.

Sip quirky cocktails and nibble on small plates at Playa by Zone, a relaxed, poolside play area for adults.

Surf all you want with the free hi-speed wifi across the hotel.

Lounge at Z Bar, a social hub which transforms into a pulsating nightspot centred around its distinctive z-shaped bar on the weekends.

Dine all day at Bazaar, a free flowing world cuisine experience including a street cart and a smoothie bar.

Zip to the Vitalia Spa for a quick uplift.

Zone by The Park 3 new hotels in Coimbatore, Jaipur and Chennai, all set to lead a social shift in hospitality.

www.zonebythepark.com

Soon in Jodhpur, Mahabalipuram, Raipur and Goa.

SOCIAL

Diandra Soares @diandrasoares13

@parkhotelsindia #Hyderabad thank you very much had a lovely stay, fabulous room with a stunning view and hospitable staff #Feelspecial

t2 @t2telegraph

Bacon Ice Cream – just one of the many things coming soon by @ChefD_ThePark. t2 spends a day

Two Happy Nomads @RumAndCheese

We're drooling over the #Puja food thali offered by @ParkhotelsIndia #Kolkata

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