EDITION #10 HOSPITALITY / CULTURE FOOD / LIFESTYLE

THE Living



50 Years of Staying Swell

What: Incense sticks, or agarbatti

Born: In India in Vedic times and introduced to the world by wandering monks

USP: A panacea for all ills; aromatic, peace inducing, and insect repellent

Made: Of joss powder rolled in essential oils or ayurvedic herbs, and wrapped around a bamboo stick Design: Flawless

Perception: Taken for granted as Ordinary Reality: Anything But

A Gelebration for Posterity, at THE Park Hotels

No one throws a party quite like THE Park Hotels. And when it's a special occasion, the celebrations are spectacular. For the Golden Jubilee bash in each city, we went all out with our signature cuisine, hospitality and entertainment embodying our singular philosophy of 'Anything But Ordinary'. Never-ending spreads of caviar and truffles, burrata racks, seafood bars and dessert sandwiches meandered through the Hotels. Sushi, southern street-treats and the legendary wood-fired pizzas added to the extravagant spread. Celebrities, glitterati, our remarkable collaborators and well-wishers grooved to Ehsaan and Loy and Arjun Kanungo, and watched the birdcage performer with delight. Others lounged in the stunning spaces taking in Gary Lawyer's honeyed voice or a swinging London band. Breathtaking silk acrobatics and contemporary belly dancers were the prelude to the after-party at the rocking nightclubs in each Hotel, where the country's coolest DJs like Midival Punditz and Arjun Vagale spun tunes which gave wings to dancing shoes. It was a celebration where memories and experiences embedded themselves into hearts and minds.









































1 Malavika Shivakumar and Meena Naru 2 Pierre Immanuel Jacob, Cedric and Lesage 3 Karun Raman, Minnie Menon and Jackie 4 JJ Valaya and KB Kachru 5 Malini Parthasarathy, Malavika Shivakumar, Nina Kothari, Priya Paul 6 Mandy and the Midnight Swingers (London) 7 Sethu Vaidyanathan, Priya Paul, Shirin Paul, Karan Paul, Indrani Dasgupta and Priti Paul 8 Loy Mendonsa, Tanya Sen and Ehsaan Noorani with the band 9 Sethu Vaidyanathan, Maneka Gandhi and Rohit Arora 10 Rakesh Thakore, Ritu Nanda, David Abraham and Kevin Nigli 11 Carrie-Ann O'Dell, the glamorous Birdcage performer 12 Rohit Bal 13 Sunita Ratha, Anish Reddy, Sethu Vaidyanathan and Mohan Ratha 14 Trilok Nair, Vijayalakshmi Veerappan, Padmini Raman and Sharada Trilok 15 Shirin Paul 16 Priya Paul, Romi Chopra and Priti Paul 17 Nikhil Khanna, Shaifalika Panda, Priya Paul, Arjun Sharma and Subhrakant Panda 18 Priya Paul and Malini Ramani 19 Priti Paul and Aman Nath



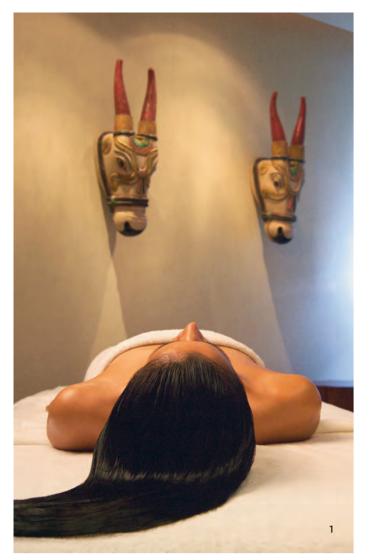
www.instagram.com/theparkhotels

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 For more information, please email us at pr.corp@theparkhotels.com

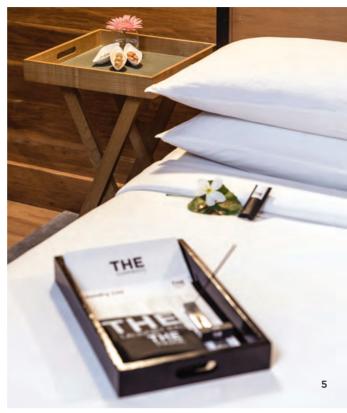
















MINDFUL STAYS

Beauty, tranquillity, wellness, harmony. This blissful state of being, known as Ananda, comes from happiness and health; from stillness and robustness; and irrevocably, from within. At THE Park Hotels, we have made a fine art of nurturing that inner harmony for our travel-sore guests. We offer healing environments where they can breathe, and just be. At the Aura Spa in THE Park Chennai, nine jewel-toned treatment rooms present wellness therapies both local and from across the world. The Nilgiri Honey Wrap invigorates, and the Saffron Almond Facial detoxifies. On a list of India's top ten spas by Outlook Traveller, Aura at THE Park Delhi looks out at the charm of Lutyens' Delhi and has its own primal character, where natural materials like wood and slate combined with ceramic mosaics create a unique atmosphere for our signature treatments. And in Kolkata, Aura uses the magic of Ayurveda inherent in Kerala condiments for therapies like Shirodhara and Abhiyangam. Besides the spas, we find other ways to relax and refresh guests, to restore an earthy vitality, which we know translates so well into an outer glow. Heavenly room amenities like sleep oils and Kama signature products formulated especially for THE Park Hotels in bathrooms are gentle soul-comforters, while yoga sessions with seasoned instructors take one's wellbeing to a higher place. Curated bicycle tours involve guests in the cultural landscape of the city they are visiting. All this is complemented by thoughtful service and encounters with local and contemporary arts and crafts that make one pause and reflect. THE Park Hotels are all about building moments where guests can reconnect with their inner selves and surrender to the blissful now.

1 The Aura Spa at THE Park Chennai embodies the holistic ideals of extreme wellness 2 The pearl-like serenity of the award-winning Aura Spa at THE Park Hyderabad 3 Slow-release energy from yoga sessions at THE Park Baga River Goa 4 Ultra private and luxurious relaxation at the Goa Studio Suite, THE Park Calangute 5 In-room healing by THE Park Bangalore 6 Authentic Ayurveda for beauty and vitality at THE Park Kolkata 7 Early morning bicycle reveries at THE Park Baga River Goa 8 Tranquil terraces at THE Park Vizag

Healing Heat



If you thought Andhra cuisine was all meat and masala, this recipe will blow your vegan socks off. Heroing the local staple, brinjal, it is a dish that brings to the table not only the deliciousness of authentic Andhra spices, but also the auspicious connect it has with the culture of that fiery land. Tangy and hot, it is suffused with good vibes and medicinal benefits like heart health and lowered BP; it even helps with anaemia and diabetes.

Vankaya Masala Kura

Ingredients:

10 small sized Eggplants cut into medium sized pieces Medium sized ball of Tamarind soaked in 1/2 cup water For Masala: 2 tbsp Coriander seeds 1 tbsp Chana dal (Bengal gram) 1 tbsp Urad dal (black gram) 1/4 cup Coconut (dry) 1 tsp Cumin seeds 1/2 tsp Fenugreek seeds 1 tbsp Sesame seeds 4-5 Dry red chillies 1/4 tsp Asafoetida For Tempering: 1/2 tsp Mustard seeds A handful of Curry leaves

10 minutes. Vankaya Masala Kura is ready.

eggplant to this. 4. Sauté for a few seconds and then add tamarind water, salt and turmeric. Cover and cook for 10 minutes. 5. Remove the lid and let the moisture evaporate out of the pan. Do not overcook the eggplants. 6. Once the eggplants are done, add the masala and fold through carefully so that the eggplants don't break. 7. Cover again and let simmer for another

on medium heat for about 10 minutes.

with mustard and curry leaves. Add the

2. Grind them all together coarsely. 3. In another pan add oil and temper

Method:

1 tbsp Oil

1. In a deep, heavy-bottomed pan, dry roast all the masala ingredients except asafoetida

Himalayan Elixirs **SPOT**







For city dwellers, fresh air and rosy-cheeked good health are true luxuries. Imagine if they could be bottled. Entrepreneur Jessica Jayne has done exactly that: capture that simple luxury and turn it into pure, natural wellness and skin care products. It all started when she moved from Mumbai to Shimla. Winter was not good to her skin; whereas all around her, the Himachalis were radiating beauty. The secret, she learned, was cold pressed apricot oil, or gutti ka tel, which was processed in a 200-year old traditional press or kohlu. She used it, and was so amazed at the results, that she began sending it to friends and family. This grew into a business she named Pahadi Local which now retails in luxury lifestyles stores across India. Besides apricot oil, there's a clay mineral mask, detox salt made from lake sediment, honey and fragrant teas. Each product undergoes stringent quality checks ensuring the user experiences the gentle, healing power of the mountains. In keeping with her sustainable philosophy, Jayne ensures that her brand's responsibility towards the land and its people is fulfilled. Fair pricing and ethical sourcing, and ploughing 5% of profits back into the community are important aspects of the brand.

Wave **MEET** Warrior



Picture an Indian woman in the water and you think green soap bikini ad or transparent sari-clad Bollywood damsel. It's not usually an image of a strong, accomplished surfer and Stand Up Paddler who has won six international competitions. Tanvi Jagadish breaks every stereotype. Born in Mangalore, she braved society's prejudices to follow her dream. Tanvi was just nine when she started water sports, and encouraged by April Zilg, a professional Stand Up Paddler, she joined the Mantra Surf Club in Mulki, Karnataka. The rest is surfing history.

Dream Destination: The Fiii Islands Book on Bedside: Desert Flower by Waris Dirie and Cathleen Miller

Design to Die for: The Mandala

Song on Repeat: Dark Horse by Katy Perry

Art du Jour: Anything with a surf theme

Fashion Accessory: I love anklets and customised

accessories themed with the ocean

Food Fetish: South Indian

Idle Pleasure: Surfing

Go-to Place for Inspiration: Rameswaram, Tamil Nadu,

at the southernmost tip of India

Aha Moment: When I find the best surfing spot of the day 1 Reason I Love THE Park: The beauty of every detail is maintained — they are the best!