

# THE PARK | Living

EDITION #11  
HOSPITALITY / CULTURE  
FOOD / LIFESTYLE

ANYTHING  
BUT ORDINARY™



## 50 Years of 360 Degree Design

What: Charpoy

Redesigned: In metal and plastic for a 21st century version of the traditional wooden and rope portable bed

Used by: Village elders, *gaon ki* gossip girls, and children in post-lunch food coma

Placed: In the heart of the rural Indian home - its courtyard

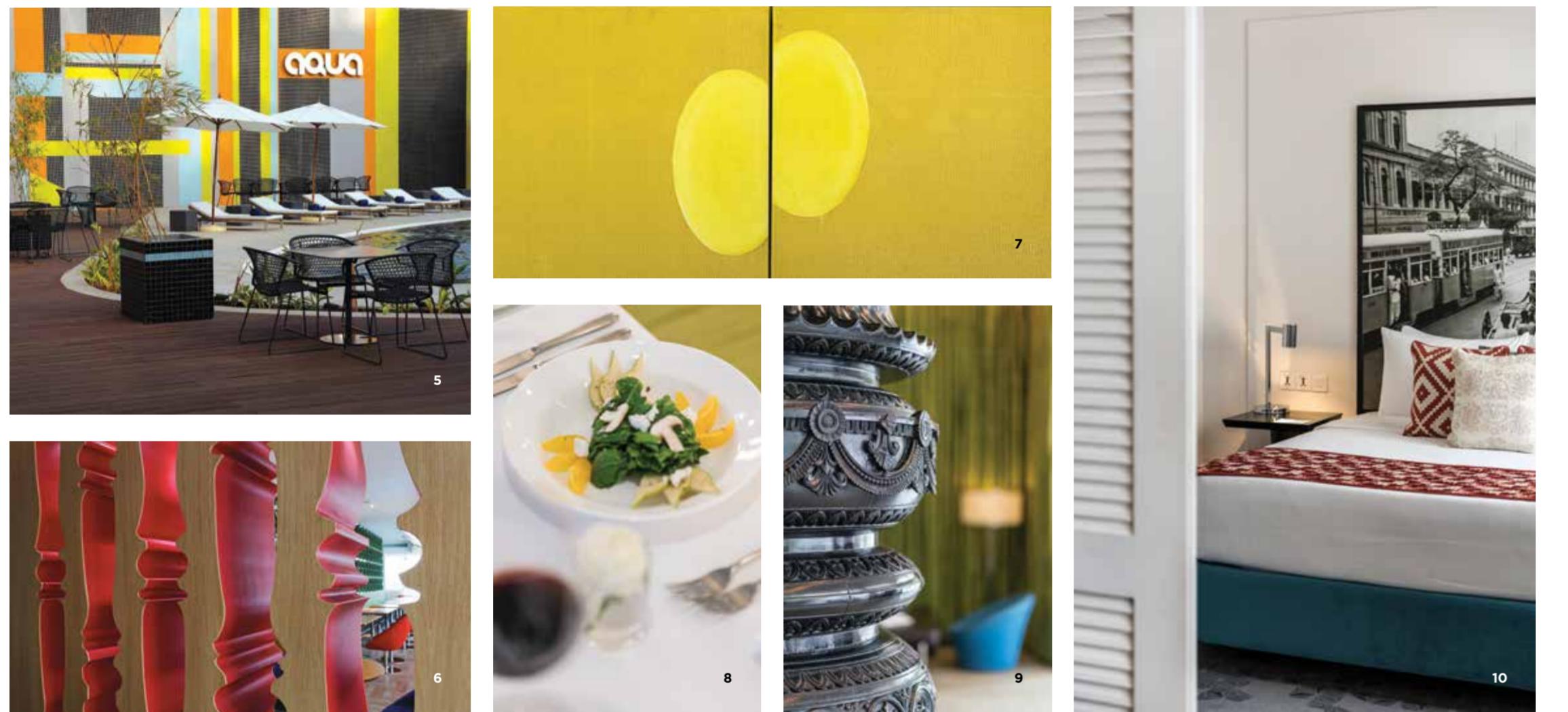
Design: Flawless

Perception: Taken for granted as Ordinary

Reality: Anything But



# 360 DEGREE DESIGN



*At THE Park Hotels, we define ourselves as much by an obsession with design as we do by our unwavering commitment to hospitality. Contemporary design infiltrates our spaces — from rooms, restaurants and bars, to lobbies and banquets, we maintain integrity of aesthetic thought and visual intrigue. International designers assist us in this 360 degree immersion: they design spaces and furniture for us, reading our minds and blending global ideas with local contexts. Cutting-edge Indian designers and artists create eclectic, often playful spaces and artworks that array our public and private spaces with a distinct Park identity. Craftspeople are celebrated with love, in tiny details like traditional embroidery on bed linen, and in giant homage through intricately carved pillars. Our uniforms emerge from India's best couturiers' imaginations, and our show-stopping floral arrangements are spawned by renowned flower artists. All these infusions are reminders to guests of the hybrid world they inhabit when in India, and at THE Park Hotels.*

*Design at THE Park Hotels extends to far more than the visual. It permeates our overall offering with spirited, sensory whimsy, enhancing a guest's experience manifold. A certain *je ne sais quoi* in our food, prepared and presented with innovation and quirk. Service that strives to make the little things peppering a guests' stay delightful. We've even commissioned our very own perfume, *The Park Essence*, created for us by the Perfume Library.*

*And now, we have restored and redesigned a heritage bungalow in the Chettinad region into a unique restaurant with international and local cuisine called *The Vaadhyar's House*. We've taken our brand and our design philosophy into other spaces — embracing and re-interpreting local encounters and treasures in our inimitable way to blueprint bespoke experiences for our guests. Design is not a feature of THE Park Hotels — it's our chromosomal essence.*

1 Lobby, THE Park Bangalore 2 Floral arrangement, THE Park Chennai 3 New deluxe room, THE Park Bangalore 4 The patio of Aqua, THE Park Bangalore 5 Verandah — The Restaurant, THE Park Hyderabad 6 Aqua, THE Park New Delhi 7 Oil on canvas by Sunil Gawde, THE Park Bangalore 8 Italia, THE Park Bangalore 9 Carved Teak Pillar in Hoysala style by traditional artisans, THE Park Bangalore 10 Suite, THE Park Kolkata

## EAT | *Chaat* in a Nest



### Dahi Puchka (with Aloo and Kala Masala Soil and Chutney Pearls)

#### Ingredients:

##### For Kala Masala and Aloo Soil

20 g Jeera (whole)  
20 g Potato flakes  
20 g Saunf  
20 g Pepper  
20 g Black salt  
10 ml Olive oil

##### for Flat Puchka

100 g Flour  
100 g Suji (semolina)

20 ml Oil for batter  
100 ml Oil for shallow frying

##### for Chutney Pearls

100 ml Tamarind chutney

5 g Agar agar powder

50 g Olive oil (kept chilled)

##### for Molecular Curd Globules

200 g Sour curd  
A pinch of Chat masala powder  
Algin bath (a water solution with 0.5% Sodium Alginate, i.e. 0.5 g per 100 g of water)

#### Method:

- To make the soil: Mix all the ingredients and bake in the oven at 100° C for 30 minutes. The finished soil should have a crumb-like texture.
- To make the flat puchka: Mix the ingredients for the puchka with water till a batter is formed. Put a spoonful of the batter onto a non-stick pan and swirl to spread on the pan like one does for thin crepes. Cook on both sides till golden brown.

- To make the chutney pearls: Warm the chutney and agar agar powder together till they mix thoroughly. Use a syringe to drop pearls into the chilled olive oil. Strain and remove.

- To make molecular curd globules: Mix the chat masala into the curd, then drop a spoonful at a time into the sodium alginate bath. Submerge the globules in the bath for about 5 minutes, and then rinse in a clean water bath.
- Assemble the ingredients in your own imaginative way.

## MEET | *Four-Legged* Creations



The Charpai Project at Childrens Park in Panjim, Goa and #TheCharpaiAtThePark at India Design 2019

*Playing with local Rajasthani crafts like beaten brass, stone carving and even mirror work while also supporting the artisans that make them, [Ayush Kasliwal](#) has developed a unique aesthetic. One where the individual relationships of people with objects form the core of design creation. This furniture design graduate from NID conceived the Charpai Project for the Serendipity Arts Festival. Taking this most disregarded of objects into the design limelight, his installation revisits traditional techniques and patterns of weaving and brings them to contemporary relevance. Kasliwal recently extrapolated this vertically into an imaginative pop up cafe at India Design ID 2019.*

**Dream Destination:** Middleofnowhere, in Nocellphoneland  
**Book on Bedside:** Any book by Nassim Nicholas Taleb

**Design to Die for:** *The Muddah*.

**Song on Repeat:** *Lapak jhapak tu aa re badarwa* by Manna Dey from the film *Boot Polish* (1954)

**Art du Jour:** Youdhishthir Maharjan's works on text

**Fashion Accessory:** Hacker watch designed by Michael Young for o.d.m

**Food Fetish:** Avocado sushi

**Idle Pleasure:** Sketching

**Go-to Place for Inspiration:** All of the Western ghats

**Aha Moment:** Visit to Deeg, Bharatpur, in the midst of a rainstorm

**1 Reason I Love THE Park:** It is fresh and original!

## SPOT | *Part Art, Part Fashion*



Photograph: Dolly Singh

**Mriga Kapadiya** and **Amrit Kumar**, the progenitors of the brand NorBlack NorWhite, assert that their brand is not just a fashion line — it is a funky, inclusive space for multicultural collaboration. It's a mash up of their Toronto upbringing, a swirling passion for colour (of both skin and textiles) and heritage. It produces clothes that incorporate ikat, bling and Mizo weaves into a millennial landscape. That defy any known parameters and are loved by musicians, performers and artists. NorBlack NorWhite has been featured on international platforms like Vogue, I-D, and Fashion Television and has been selected by Frida Giannini as her favourite young designer from India for the Grazia Young Fashion Awards, 2012. Through exploring and re-interpreting traditional fabrics, art forms and artisan communities, NorBlack NorWhite attempts to learn about its roots. But adding a modern sensibility and a sense of global responsibility, it defines an eclectic universe of style and invention.

# EXPLORE

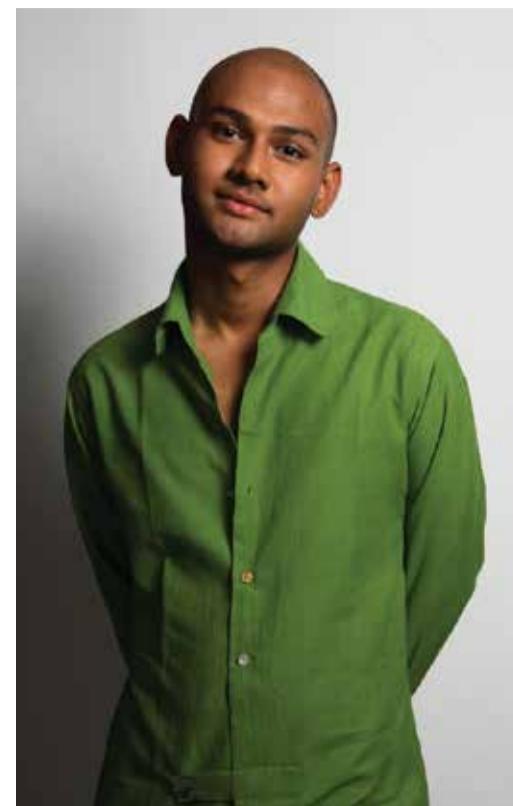
# Delhi

Through the Eyes of...

**Mayank Mansingh Kaul** is a Delhi based writer and curator, whose work reveals new narratives of contemporary traditions — unsung stories of textiles, design and fashion in India. His writings and exhibitions attempt to bridge the gap between academia and popular culture in irreverent ways.

I think of Delhi as a city of historic monuments. There is nothing more comforting than being back in the city after one's travels, than the large number of tombs, former palaces, forts, gardens which dot its many by lanes, crossroads and traffic signals, parks. A first visit to a locality right in the heart of South Delhi can reveal a marvellous building of antiquity — from the Sultanate period to the British colonial — that one had no clue about earlier! The drama of such unfolding keeps the magic of living and working in Delhi alive and dynamic for me.

It is believed that the old fort complex near Sunder Nagar is built on the remnants of Indraprastha from the Mahabharata. Over centuries, the city has been the capital for various dynasties. Hindu, Islamic, Sufi, Sikh and Christian communities have added to the aesthetics of architecture and town planning, creating a beautiful cosmopolitanism that one can often miss altogether, if one does not pause and observe carefully.



Photograph: Sanjit Das

A favourite walking trail? On a crisp winter morning, as the sun begins to reveal itself, to start with the Safdarjung tomb complex at the beginning of Lodhi Road, and to saunter through the Lodhi Garden with its many monuments. With a coffee and croissant break in Khan market, to end up at the newly renovated Sunder Nursery, with an afternoon spent lazing on its endless lawns. To catch the early sunset then at Humayun's tomb, and back in Khan market for gin cocktails followed by a hearty tandoori dinner at one of Pandara Park's many Punjabi food joints. This is the real Delhi for me!

# Rewind

Travelling Back in Time...



Old timers still lick their chops when they remember the classic Chicken a la Kiev served at THE Park Hotel in Vizag when it first started in 1968. It was called Sun-n-Sea Hotel then, and its European cuisine was not its only attraction to visitors from abroad. The open architecture, a large swimming pool and later the lush landscaping added on by Priya Paul made it as much of a destination then as it is now. The hotel would not have seen the light of day had it not been for the then District Collector, Abid Hussain, who expedited the formalities for the owners in his quest to develop the infrastructure of the city. The name was changed to THE Park Vizag only when the Delhi hotel was acquired, and a chain of modern, world-class hotels that imbibed local flavour was envisioned, led by THE Park Kolkata.

**Rewind** is a cheeky wink at the years of party-creatures, rule-makers and trend-setters that have shimmied through our doors. Everything else changes, but THE Park has, and always will be host to the world's most unique people. Here we feature photographs and stories that capture some memorable times.

## SCOOP

## In The Zone



'Zone by THE Park' is a contemporary space for making connections and seeking out experiences that enhance your travels. It is a social catalyst brand that appeals to leisure and business travellers looking for good design, great service and good value. With its vibrant, often playful spaces that foster interactivity, relaxation and fun, Zone by THE Park is a place for refreshing and recharging oneself, with its buzzing bars, restaurants and vibrant nightlife. The latest additions to the 'Zone by THE Park' category are in Kolkata and Jammu.

In Kolkata, the new hotel is in the New Town area in Rajarhat, which is swiftly being viewed as the city's new business, IT and residential hub with great infrastructure. The hotel is located right next to the Biswa Bangla Convention Centre, and is perfect for events of different kinds. The 24-hour restaurant, Bazaar, is designed to evoke the colour and excitement of local markets, and interactive service formats and live cooking stations build a new level of dining experience. There are two bars in the hotel — the exclusive Lobby Bar, and Ten at the roof-top pool with spectacular views of the burgeoning cityscape.

The Jammu hotel has a breathtaking backdrop of the snow-capped Himalayas, and is a hop, skip and jump to the airport, tourist hotspots and shopping areas of the city. Its party spaces and lawns, the Bazaar restaurant, Liquiteria for quick bites and health drinks, and the Z Bar populate this hip new space in Jammu which caters to business and social needs with equal élan. The lobby packs a punch with gaming consoles and the Auto Zone, and the Vitalia Spa gives guests a chance to relax in their beautiful surroundings. The rooms come with luxurious little extras and unbeatable comfort, that keep people coming back to 'Zone by THE Park'.

For more information, visit our website [zonebythepark.com](http://zonebythepark.com). Or call our toll free number 1800-200-8006