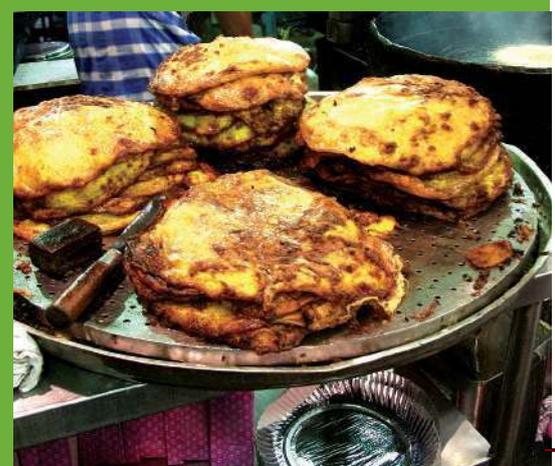




H R A NOW

The Holy Ramadan

A Vibrant Culinary Experience



OFFICIAL PUBLICATION OF HOTEL & RESTAURANT ASSOCIATION (WESTERN INDIA)

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**JULY
2015**



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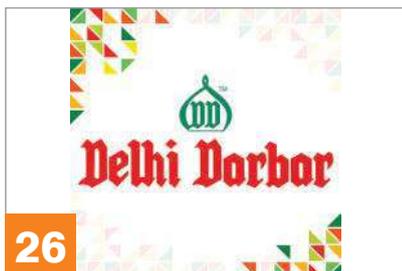
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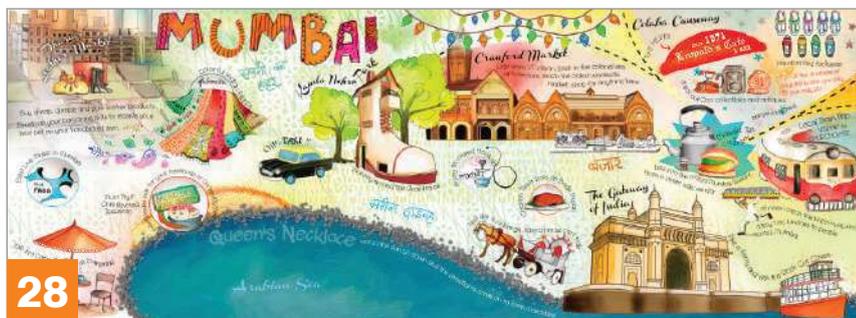
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Mumbai the Famous islands city in Western India

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President's Note

Dear Members of the HRA (WI):

The rains are in full swing hope all of you are enjoying the season. Our region has the beautiful Western Ghats that turn into many hues of green and numerous waterfalls cascade downhill during the monsoons. A short drive from all major cities and the views change dramatically. We have beautiful hill stations like Lonavala, Mahabaleshwar, Saputara, Panchmari, Amboli, Matheran to name a few. We encourage our members to visit the same and enjoy the bounty of nature. To encourage you to travel and stay in these beautiful locations, the HRA (WI) has increased the discount to visiting member hoteliers (card holders) to 20% from 15%.

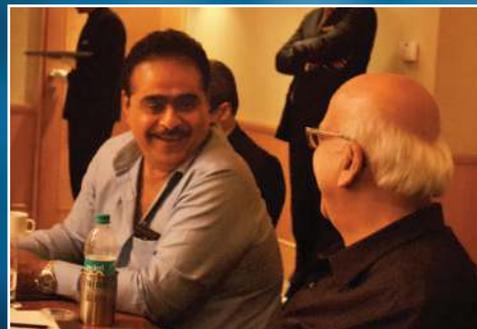
The Hotel and Restaurant Association Western India (HRAWI) has backed the Health Ministry's proposal to the Union Cabinet for revamping the food regulatory structure in the country. We have also expressed our apprehensions concerning the large unorganized food sector and requested the role of FSSAI's to reach out to them to keep these in its purview. For members wishing to avail the use of a food testing laboratory, the HRA(WI) has set up one for your use in Vadodra

HRA NOW this month has focused on the festival of Holy Ramadan A Vibrant Culinary Experience in the truly cosmopolitan city of Mumbai. This city is a melting pot of cultures from all over India and has developed it's own subculture that draws from the best of all the communities that are a part of India.

We look forward to your continued support feedback and participation in the seminars. ■

With Best Regards,

Bharat Malkani
President HRAWI



'Photos taken during the HRAWI E.C. Meeting, held at "The Leela", Mumbai, on Friday, 17th July, 2015 , per kind courtesy of Mr. Vivek Nair, which was then followed by dinner, being organized for the FHRAI EC members, prior to their EC meeting to be held next day at "The Leela".







Manage your personal energies with Electro Magnetic Field (EMF) Balancing technique



Scientists agree that we are electromagnetic in nature and when the balance is disturbed, it affects our daily lives. It will show itself in disease, imbalance, disturbing emotions, lack of ability to find a life purpose, and being unable to direct our life force energies, to name a few possible outcomes.

But how to keep this balance in today's challenging times, where we are required to evolve, progress and give birth to a new era of equality, peace, joy and oneness for ourselves and for humanity?

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The Electro Magnetic Field (EMF) Balancing technique® is a modality functioning within the new energy dynamics and allows you to “rewire” your energy system, enabling you to contain more of the refined energies now available. This is done by activating and strengthening the Universal Calibration Lattice® (UCL), the energy field around each human. (see image)

The EMF Balancing Technique is developed and refined by Peggy Phoenix Dubro over a time span of 22 years, and now taught and **practiced in more than 70 countries**. In her book, *Elegant Empowerment*, Peggy explains how mystical experiences led her on a quest to give form to the information she received.

Activating your UCL

As your energy refines through activating the UCL, more information about your multidimensional Self becomes available and you can access new qualities, live a more balanced life and rapidly develop your intuition.

Creating your Reality – Creating your Future

You can start making better choices in your daily life, be centered in the Now moment, and reach your potential to create a future that is appropriate for your highest good. Because each of us has different energy charges in his UCL, the outcome of an EMF session is tailor-made to meet the needs of the individual, according to his or her innate wisdom.

The EMF sessions

In the series “**Evolution of Consciousness**”, an EMF practitioner helps you in four sessions, to bring a stable balance between the head and the heart, transform your history in to a gleaming column of Wisdom and Support, Center in the Now Moment and Create possibilities in your life, by manifesting your full potential.

In the “**Masters in Practice**” series, you work with the practitioner to activate 48 energy points in four sessions, activating the qualities of Mastery within your very DNA and invites you to practice your Mastery in daily life.

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For more information on workshops and sessions in India, please contact:

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Hema Badlani - Teacher and Practitioner | Email: hemabadlani@ymail.com | Contact: 98-200-876-01

Website: www.emfworldwide.com

HRAWI

Extends a Warm Welcome to its New Members

Carnival Resort

Ambajogai Road, Borwati, Latur,
Maharashtra 413527



Located on the outskirts of Latur (yet a mere 10 minute ride from the city centre and railway station), Carnival Resort is a one-stop destination for all your needs & comforts. One will find wide spectrum of features to help you unwind from the regular hustle and bustle. Carnival Resort has 16 well designed rooms including 10 Deluxe Rooms, 3 Super Deluxe Rooms & 3 Executive Deluxe Rooms. All the rooms are air-conditioned & well equipped with WiFi, LCD TV & Intercom. Other facilities include Swimming Pool, Gym, Game Zone for kids & adults. This hotel provides an ultimate dining experience with its multi cuisine restaurants that offer unmatched food quality, inviting ambience and friendly service. They also have versatile venues for parties, weddings and meetings with well-equipped conference hall, beautiful banquet hall and the huge open lawn which can be flexibly arranged to suit any occasion.

Golden Tulip

Bamon Vaddo, Candolim, Goa - 403515

Golden Tulip Goa ,a 4 star Deluxe Resort is situated in a quiet, peaceful and serene location in the otherwise vibrant city of North Goa. It is a contemporary upscale full service Resort and it is located off the main road to Fort Aguada and is just a ten minutes walk from the beaches of North Goa and 55 minutes drive from the international airport. Guests at hotel can enjoy stylish and comfortable rooms and apartments with all the amenities needed for an enjoyable stay. Golden Tulip Goa offers value for money prices & it's ideal for both leisure travellers and



business traveller. This hotel offers 52 rooms, fully serviced apartments, meeting room, a multi-cuisine Restaurant – “Aquaatico”, A contemporary Bar, an outdoor swimming pool, Gym, Spa, on-site banquet and conference facilities. The rooms have been tastefully done in a contemporary style décor, equipped with all modern amenities. All rooms offer a private balcony and there are rooms with the pool and landscape view.

Jakson Inn

Plot No. 398/6, 399, 400, Near Cummins Mega Site,
Phaltan – Lonand Road, Post Nimbhore, Tal. Phaltan,
Dist. Satara – 415523, Maharashtra - INDIA



Jakson Inns in Phaltan boasts 74 executive rooms and suites, a multi-cuisine restaurant, a sports bar, a board room with videoconferencing facilities, a banquet room and lawns that can accommodate a wedding for over a 1000 guests.

Jakson Inns Phaltan is the first 3 star hotel in India to have earned a LEED 'Platinum' rating. Compliant with the American Disabilities Act, JI Phaltan in addition is the first hotel to produce 74kw of its own energy through a roof top solar array.

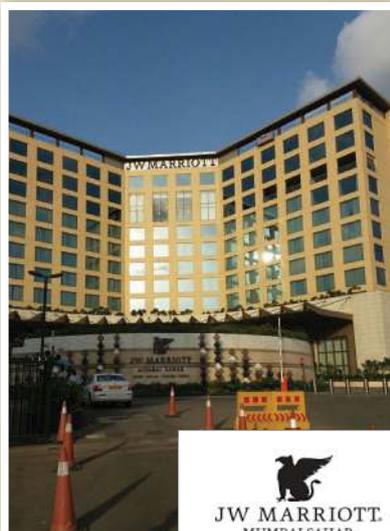
The Jakson Hospitality Pvt. Ltd. family plans to be 20 hotels strong by 2023 through a strategy that includes building, acquisition, leasing and management. JHPL is the sole owner of the brands 'Jakson Inns', 'Jakson Gourmet', 'Jakson Resorts', 'Jakson Hotels' and 'Jakson SPA'.

JW Marriott - Mumbai Sahar

IA Project Road, Chhatrapati Shivaji International Airport, Andheri East, Mumbai - 400099

The brand new JW Marriott Hotel Mumbai Sahar located in the heart of the vibrant suburb of Andheri (East), is less than a kilometer away from Chhatrapati Shivaji International Airport and is well connected to the area's business hub. Their rooms and suites offer every possible amenity to ensure your

comfort, such as plush Marriott bedding, flat-screen TVs, and in-room tea and coffee makers. All of their 585 brand new, exquisite rooms and suites offer high-speed wired and wireless Internet. Additional facilities throughout the hotel include our servicespa – Spa by JW (first of its kind in Asia Pacific) as well as an impressive 56,000 square feet of flexible indoor and outdoor meeting and event space and creative catering services.



JW MARRIOTT
MUMBAI SAHAR

Jalsa Banquets

Gram Nipaniya, By Pass Shishukunj



School Road, Near Treasure City, Indore, Madhya Pradesh - 452001

Indore first luxury wedding destination!

Jalsa Banquets in Indore is situated in the most sought after locale, in an easy to access yet serene setting; Jalsa meticulously pairs exquisite amenities and unmatched services for social and corporate events alike. The Garden perfectly manicured lawn adorned with choicest antiques from around the world, complimenting featured flora. Pleasing moments make precious memories. These beautiful banquets are the picture perfect venues for those special occasions.

Hotel Shaan

62 C, August Kranti Marg, Opposite August Kranti Maidan, Gowalia Tank, Mumbai - 400 036



Hotel Shaan is a lovely midscale hotel in Mumbai. It has spacious rooms to accommodate travellers at economical rates. The staff members at the hotel are very cooperative. The room and the food facility is excellent.

Hotel Tulsi

Opp. Rosary High School, Pratapgunj, Vadodara, Gujarat - 391002

A budget property, Tulsi Hotel is located 4.3 km from



HOTEL
tulsi

Vadodra Airport, 900 m from Railway Station and 4.9 km from Bus Stand.

The hotel is equipped with an encore of impeccable amenities that promise luxurious and relaxed stay with warm and comfortable environment. A beautiful array of facilities to ease the senses and make the stay as comfortable and enjoyable as possible. With world-class amenities, the property believes in exceeding guest's expectations and creating a new hospitality experience to make the stay more comfortable. This property is an ideal pick for spending a peaceful vacation, away from the city hustle bustle.

Flying Saucer Sky Bar

Unit No. 904-908, Lunkad Sky Vista, New Airport Road, Next to Dorabjee's, Viman Nagar, Pune - 411014



Under the star with a breathtaking view of the cityscape- the man behind some of the most creative quality hi-energy restaurants and lounges in Delhi NCR ventured to Pune on 19 December, 2014 and launched the much-awaited Flying Saucer Sky Bar. Already a hotspot for the city's fashion fraternity, industrialists and beyond, the decor gives a chic club vibe though the furniture is minimalists, luminous and plush. But what really makes Flying Saucer Sky Bar distinct is quality cocktails and cuisine. Go for a spin on the classic Margarita-flavoured with kokum and ginger-if you like piquant cocktails. Or The Town House Frog- four white spirits and blue Curacao topped with Redbull- for an elevated experience with pulsating EDM music. The variety of bar food and entrees is well thought out and signatures include Veg : Spanish Baby Tangy Potato, Shitahe Mushroom Arancines, Assorted Bruchetta. Non Veg : Malaysian Pop-corn Chicken, Beijing Chicken, Tempura Prawns among others. Vegetarians have a lot to look forward to are hot-sellers!

In retrospect, the life expectancy of restaurants and

lounges in satellite towns may be short but the chic ambience, conscientious service, creative cocktails and quality cuisine at Flying Saucer Sky Bar is going to make it a game changer! I, for one, cannot wait to visit. Cheers!

Fortune Houseware Pvt. Ltd

10, Shah & Nahar Industrial Premises, Ground floor, L.P. Marg, Worli - 400018

Fortune Houseware Pvt. Ltd. was established in the year 2002 for the exports of Stainless Steel Kitchenware. In the year

Godskitchen

2012, we diversified into the domestic market for catering to the HORECA industry. GODSKITCHEN our flagship store catering to the hospitality industry is a one stop shop with a wide range of products. Our product range includes a wide variety of Barware, Bakeware, Crockery, Cutlery, Chafers, Glassware, Holloware Tableware, Professional Knives, Kitchen Tools and Kitchen & Bar equipments. We cater to Hotels, Restaurants, Caterers, Schools, Clubs, Hospitals and Corporates.

Some of the brands we deal in are Arcoroc, Ocean & Pasabache for Glassware, Bharat, Ariane and our own Godskitchen brand of Crockery, Tramontina Knives, Yufeh for Chafers & GN Pans, Jinde & Cambro for PC & Plastic products.

The main objective is to help organize the ever growing hospitality industry in India and thereby provide our clients a convenient, cost and time efficient method of access to a variety of high quality products all under one roof.

STAAH

StaaH - Veto Corp Software, 701, Makhija Royale, Plot No. 753, S.V. Road, Khar (W), Mumbai - 400 052

STAAH is a New Zealand based company having 500+ hotels effectively using our services within India. We aim

STAAH

to enable accommodation providers to realize their own business objectives, to increase online visibility, improve efficiencies and increase profitability by increasing their online presence and global reach.

As the Internet sales channels continues to increase in popularity and bookers grow in use of mobile and digital technology more effort, skill and time is required to manage rates and inventory over multiple websites. STAAH was born purely out of customers needs and a desire to provide effective solutions that are simple to use, quick to update and reliable. We have been and continue to work with our hotel partners to develop our product and increase our efficiency within STAAH. ■



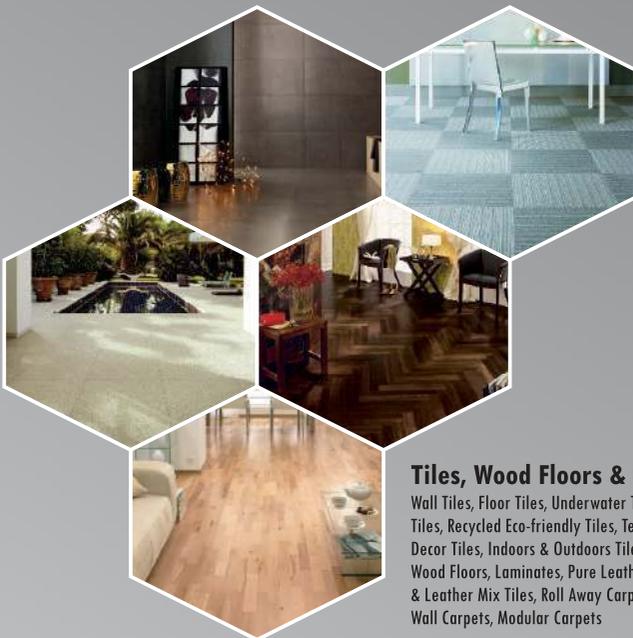
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FBOs In Favour Of Health Ministry's Proposal to Revamp the Food Regulatory Structure

HRAWI Backs The Proposal, Advises Members To Be FSSAI Compliant



The Hotel and Restaurant Association Western India (HRAWI) has backed the Health Ministry's proposal to the Union Cabinet for revamping the food regulatory structure in the country. In a recent communication, the association has asked its members to be fully cooperative with the Food Safety and Standards Authority of India (FSSAI) and expedite completing the process of seeking conversions and renewals for existing license or registration.

The health Ministry has sent an Rs 1,700-crore proposal to the Union Cabinet for a major overhaul of the food regulatory structure. The objectives of the proposal are to strengthen the states' inspection apparatus, bolster the FSSAI's manpower, give the FSSAI more powers and ensure that the authority has access to state-of-the-art technology.

"The HRAWI has always been a proactive institution when it comes to adopting safety and hygiene standards in the industry. We have always worked as a partner with the government in the interest of hospitality and tourism in the country. There is a big need to reform the regulatory structure because inconsistencies in food safety and standards are serious issues and if not addressed, will negatively affect the image of tourism in the long run. We fully back the Health Ministries' proposal and wish to assert its importance to the Union Cabinet," says Mr. Bharat Malkani, President, HRAWI.

The FSSAI has assigned August 4th, 2015 as the deadline for obtaining Food Business Operator (FBO)'s license for

all food businesses, from roadside eateries to restaurants. The deadline is applicable for FBOs seeking conversions and renewals for existing license or registration under a repealed order.

"We are grateful to the FSSAI to have given FBOs time to comply with the required standards in order to obtain the licenses. It is a herculean task to incorporate the changes in procedures and protocols but we understand the need for it and are doing everything it takes to meet the deadline," adds Mr. Malkani.

"In fact to carry out due diligence at the primary level, we have set up a non-commercial food testing laboratory in Vadodara that follows global standards of food safety and hygiene. This benefits thousands of FBOs including bakery federations, catering associations, food retail traders and mithaiwala associations, among others in testing their products. This arrangement provides the kind of service that also helps hoteliers maintain standardised practices and helps keep up with the standards required to be maintained by the food authorities. The end objective is to ensure that there is no negligence with regards to food safety and hygiene. We hope to achieve this standard across the country and will support the food authority in this endeavour," concludes Mr. Malkani. ■

Fbos To Be Better Regulated With Fssai's Restructuring

Hrawi Unanimous With Fssai; Hopes For The Unorganized Players To Be Within Fssai's Purview

The Hotel and Restaurant Association of Western India (HRAWI) has advocated the restructuring of Food Safety and Standards Authority of India (FSSAI) to further strengthen its functions and to better regulate the Food Business Operators (FBOs) in the country. As specified by FSSAI, 04th August 2015 is the last date to acquire licenses to operate FBOs. HRAWI has appealed to the FBOs to obtain licenses and be acquiescent with FSSAI's guidelines prior to the deadline. The HRAWI has also expressed apprehension concerning the large unorganized FBOs and FSSAI's role and reach to keep these in its purview. "The fact that FSSAI will have a much better and robust infrastructure is good news not just for the hospitality

industry but for the common man who consumes outside of home. We are glad that the Health Ministry has stepped up and we support the call unanimously. However, there is also the unorganized part of this sector that needs to be kept in FSSAI's ambit. Our concern remains that street vendors and eateries which are non-compliant to standards, continue to operate and could pose serious health hazards," says Mr. Bharat Malkani, President, HRAWI. There are approximately 250,000 road-side eateries in Mumbai, serving anything from vadapav to tandoori chicken.

They operate on the footpaths or above gutters with indigenously built stalls and they use the nearest source of water to wash or rinse their utensils. "We suspect if these eateries have licences to operate a business let alone having the licence to serve food. Maintaining cleanliness and hygiene are a distant dream and yet they continue to thrive. By running businesses without licenses they are discounted on taxes. Obviously they are making profits and eating into businesses of the certified FBOs and most importantly they are a threat to health," adds Mr. Malkani. "At present, the industry is so hard-pressed with taxes that new investors are keeping away from the business. Old hotels are finding it difficult to survive. In the scenario, FSSAI's intervention will help the industry in the long run. We hope that there will be a hard check on eating joints for licenses and defined food safety standards which will not only restrain illegal operations of FBOs but will also help to regularize the standards of the Indian food industry on a whole," concludes Mr. Malkani. The HRAWI has also indicated that they may schedule a training session shortly for FBOs who seek guidance on the matter. ■

Yatra.com survey shows Indian travellers have increased

Yatra.com, one of India's leading online travel portals, organised a survey which brought forth the high spirits of Indian travellers despite the depreciating rupee. The survey showed that more than 60 per cent of Indians are eager to travel and remain unaffected by the dip in rupee and continue to pursue their holiday plans. This survey clearly showcased the changing psychology of the Indian travellers and how holidays and travel have become a priority amongst Indians. When asked whether they would wait for the rupee to rise and then go on holiday, 18 per cent said no, while 33 per cent said that they



would like to wait till the rupee stabilizes. The balance 49 per cent said that it does not matter and that they would go on a holiday anyway.

Interestingly, apart from the South East Asian countries, Europe has emerged as a destination of choice, primarily because of the Rupee remaining steady vis-à-vis the Euro. These destinations were followed in popularity by the United Kingdom and the United States, in that order. Only 24 per cent of the respondents chose to travel within India, while 27 per cent said that the location would depend on the expenses involved. The majority 49 per cent said that it doesn't matter, showing that there is a significant segment of travellers for whom rupee fluctuations do not really matter.

Sharat Dhall, President, Yatra.com, commented, "The rupee weakening has not really had an adverse impact on Indian travellers as most of them are unfazed and continue to make holiday plans. Savvy Indian traveller's book well in advance these days and hence are confident about getting good deals within their budget. The drop in oil prices has resulted in lower flight prices this year and a plethora of hotel deals has also helped in driving down the overall cost of an International break. Also, most travellers are optimistic of the rupee strengthening and are very confident that the fluctuation will not wreck their holiday plans."

Sightseeing emerged as a favourite activity with almost 48 per cent of travellers planning to spend most of their money on it. A fascinating fact that cropped up was how around 35 per cent of the respondents are looking to compromise on air travel in terms of premium and economy seating followed by shopping when it comes to cutting cost or managing budgets for their holidays. ■

Mirah Hospitality partners with Hopping Chef

It is interesting to note that the hospitality industry in India is poised to register higher growth rate over the next 5 years. By 2020, the Indian food market is expected to touch Rs 40 trillion mark.

Mirah Hospitality an diversified hospitality brand has announced recently that they have acquired 30 per cent



stake in Hopping Chef, a brand by Gritty Foods LLP, to provide quality chefs for those looking for a global food experience.

Hopping Chef was launched last year as a platform to provide fine dining service to those who are looking for good food at their convenience and in the comfort of their homes.

It is currently valued at Rs 10 crore. With the acquisition of 30 per cent stake by Mirah Group, the brand will be expanding its network within two months, followed by four other metros in a span of next 6 months.

Currently, Hopping Chef has 15 chefs on board, which will be increased to around 75 to 100 to keep up with the geographical diversifications planned.

The accomplished chefs associated with the firm are involved right from menu planning and designing to selecting exotic ingredients. The chefs and teams travel to the client's home and dish out the luxurious meals as per their choice.

Gaurav Goenka, Managing Director of Mirah Hospitality, said, "This association will enhance strength of Mirah, which is looking for growth both organically and inorganically.

"Following the latest trend and flourishing prospects in the online space, Mirah decided to diversify its portfolio to the online food space as well."

"An investment from Mirah will open newer avenues for Hopping Chef and I am hopeful that we will establish footprints in new geographies," Hopping Chef CEO Shaival Chandra said. ■

OYO Rooms India's largest branded network of hotels plans expansion

OYO Rooms India's largest branded network of hotels spread across 58 cities with 1000+ hotels offering standardized stay experiences at an unmatched price. Recently OYO Rooms announced its expansion plans for Pune. OYO Rooms stated its year end goal, the branded budget hotel chain aims to expand its' network by 2,500 rooms in Pune. OYO Rooms started functioning

in Pune in March and currently has 500 rooms in its inventory. OYO has partnered with properties spread across the metropolitan cities at major business and tourist-friendly locations.

OYO Rooms offers high-quality and standardized rooms at a price point between Rs. 999 and Rs.4,999. All OYO rooms are equipped with standardized amenities, including comfortable beds, air conditioning, TV, free and unlimited Wi-Fi, a clean and attached washroom and a complimentary breakfast service. The company has recently raised INR 150 crore (USD25 million) in venture capital funding and plans to use these funds to undertake a massive expansion in other cities of India.

Kavikrut, Head of Expansion, OYO Rooms said, "Pune is important markets for us. We anticipate a huge demand for high-quality accommodation among travelers to both the city as it is a business and education hubs. Expansion in this city is a significant milestone for us as we strive to create a niche in the branded hotel segment offering convenience through technology, exactly what the tech-savvy travelers today understand and expect."

OYO Rooms uses technology to deliver a superior and standardized customer experience across all its properties. The 'OYO Rooms' mobile app is a big hit amongst OYO Rooms customers and has been downloaded more than 3,00,000 times. The app takes away the need to pre-book a hotel by making bookings lightning fast & easy and it takes just 3 taps to book a room. This app is the world's first personal room service app that allows guests staying at an OYO to order room service directly from their smartphones.

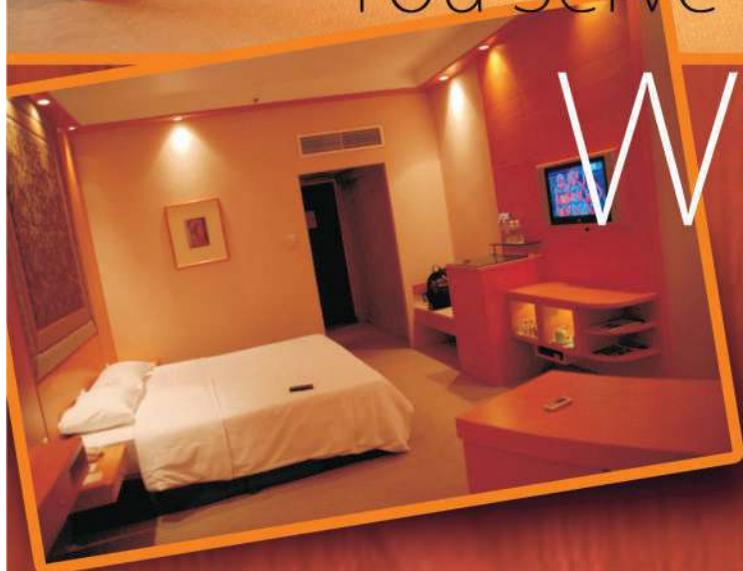
All OYO hotels are also equipped with a tablet, running a proprietary OYO 'Property Manager' app that ensures a superior, hassle-free experience for all guests. Using this app, a hotel manager can track the real time status of bookings and room availability, manage check-ins and checkouts can readily view and action any special guest requests. The app also helps a manager conveniently track payments as well as incidental expenses like F&B and laundry attributed to a guest. ■





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Farhat Jamal appointed as Senior Vice President—Operations, West by The Indian Hotels Company Limited



The Indian Hotels Company Limited (IHCL) and its subsidiaries collectively known as Taj Hotels Resorts and Palaces and is recognized as one of Asia's largest and finest hotel company. Incorporated by the founder of the Tata Group, Mr. Jamsetji N. Tata, the company opened its first property, The Taj Mahal Palace Hotel, Bombay in 1903. The Taj, a symbol of Indian hospitality, completed its centenary year in 2003. The Indian Hotels Company Limited announced the latest appointment of Mr. Farhat Jamal as Senior Vice President- Operations western region, where he will be responsible for hotel operations in Western India and Africa. Jamal is a seasoned hotelier. He has worked with Taj Hotels Resorts and Palaces in India and overseas in various capacities for close to three decades. During his years with the Taj, he was the Vice President and General Manager of The Taj Mahal Palace, Mumbai; General Manager of Taj Lands End, Mumbai; Vivanta by Taj - President, Mumbai; Taj Coromandel, Chennai and Deputy General Manager of St. James' Court, A Taj Hotel, London and Taj 51 Buckingham Gate Suites and Residences, London. His last stint has been Shangri-La Hotels & Resorts where he was based in New Delhi overseeing their India operations, and has previously looked after Shangri-La Hotels in Sri Lanka and Maldives as the Area Manager. Mr. Jamal bringing to the Taj an all-round experience of building and managing large hospitality businesses.

Mr. Jamal has also served as President and Chief Operating Officer for The Lalit Hotels, Palaces & Resorts. He has received many accolades and recognitions for his outstanding contribution to the hospitality industry. ■

Srinivas Srirangam lately appointed General Manager of Novotel Imagica Khopoli



Novotel Imagica Khopoli is India's First theme park hotel, a destination where "FUN NEVER ENDS". Located adjacent to Adlabs Imagica & Aquamagica park and nestled between Sahyadri Hills, Hotel is easily accessible from Mumbai and Pune through Express Highway. Novotel Imagica Khopoli comprises of 287 rooms, 4 F&B outlets & large banqueting space ideally suited for families, groups & weddings. With lot of Fun activities & characters, Novotel Imagica assures you a Pleasant & I-magical Stay. This theme Park Hotel resort is set away in scenic mountains of Khopoli. It features 4 dining options, spa, swimming pool and gym. ■

JW Marriott Hotel Mumbai Sahar lately appointed Chef Rungtiwa Sorlae as the Thai Chef

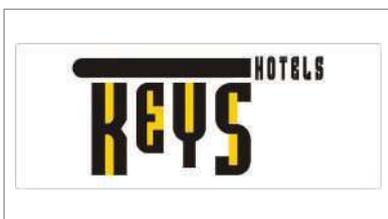
For luxury without compromise, no destination compares to the brand new JW Marriott Hotel Mumbai Sahar. Boasting an unparalleled location in the heart of the vibrant suburb of Andheri. The hotel is a short drive from both Mumbai airports, as well as the area's business hub. Sophisticated rooms and suites offer every possible amenity to ensure total comfort.

Chef Rungtiwa Sorlae has recently joined JW Marriott Hotel Mumbai Sahar as the Thai Chef. She has 14 years of experience in the industry. Her passion, zeal towards



Thai food at every stage have helped her evolve into a remarkable Chef in a niche area. Chef Rungtiwa Sorlae was responsible for several kitchen operations at many prestigious hotels like Novotel Lotus, Bangkok and Set'z, DLF Emporio, New Delhi before she entered the Marriott family in 2011. She gained thorough knowledge on Thai cuisine, cold kitchen concepts, learnt to spear head buffet operations, became an expert in vegetable carving and also handled catering duties through her remarkable culinary journey. A connoisseur of Thai cuisine, Chef Rungtiwa Sorlae attributes her thorough knowledge and expertise to her family roots that have greatly influenced her tastes, cooking concepts and style. Chef Sorlae brings with her expertise in Thai cuisine, handling operations, training, planning, developing and executing new concepts and various trends for many renowned hotels, to the table. Chef Rungtiwa Sorlae is a multi-linguist, exhibits fluency in her Thai Mother Tongue (Isan) and English. ■

Somusundaram Thevar newly appointed General Manager Keys Mumbai

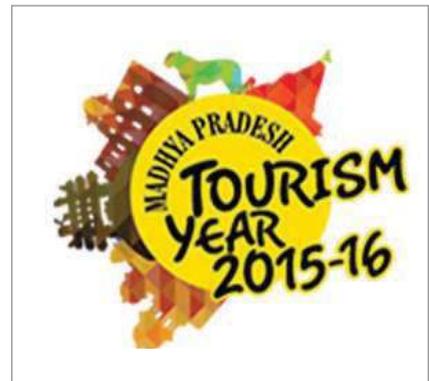


Keys Hotels, is a leading chain of mid-market hotels, its Mumbai hotel is located in relatively quieter by lanes of the city that never sleeps, Keys Mumbai is the right place to stay at for easy accessibility to airports, IT park, business hub and the swanky new Metro stations in Mumbai. As the only business hotel in its category to offer a swimming pool and fully equipped meeting rooms, Keys perfectly suits the likes of the travelling corporate. Keys Mumbai recently appointed Mr. Somusundaram Thevar

as their new General Manager. He holds an MBA from the Institute of Technology and Management in Thane. He began his career as a trainee cook with the Oberoi and has since worked with some of the most renowned names in the hospitality space such as the Taj and the Royal Caribbean, gaining experience in all aspects of Food & Beverage, hotel operations, administration, budgeting and statutory compliance processes. He has spent over 15 years in the industry and worked with Royal Palms before joining Keys Hotels. ■

Madhya Pradesh tourism development on unique expansion spree

Madhya Pradesh tourism development the best in the tourism industry in India is on an expansion throughout the state. Continuing with its novel



marketing campaign, MP Tourism has launched a 60 second radio jingle which is composed and sung by Anand Raj Anand of Bollywood fame. Madhya Pradesh (MP) Tourism will start the RFP (Request for Proposal) process for developing the land parcels available with them close to popular tourist destinations for tourism-related projects by the end of this month. This was informed by Ashwani Lohani, Commissioner & Managing Director, Madhya Pradesh State Tourism Development Corporation. He said that RFPs for land parcels at Indirasagar, Mandu, Sanchi, etc. are ready and will be issued by the end of this month. The idea is to lease out these land parcels to interested private investors who want to develop hotels, resorts, water sports activities around lakes, etc.

Similarly, MPSTDC is also planning to upgrade and classify hotels under its fold to three-star category, Lohani said. "Eight of our properties are already classified as three-star hotels. We will be upgrading another 20 to 22 hotels for classification as three-star hotels," he added that with this conversion, MPSTDC will become one of the leading three-star chains in the country. "The Corporation has 24 ISO certifications to its credit," he informed. ■

The Holy Ramadan

A Vibrant Culinary Experience

Ramadan is the ninth month of the Islamic calendar and is observed by Muslims worldwide as a month of fasting to commemorate the first revelation of the Quran to Muhammad according to Islamic belief. This annual observance is regarded as one of the Five Pillars of Islam. The month lasts 29–30 days based on the visual sightings of the crescent moon, according to numerous biographical accounts compiled in the hadiths. The word Ramadan comes from the Arabic root *ramā* or *ar-ramā*, which means scorching heat or dryness. Fasting is *fardh* (obligatory) for adult Muslims, except those who are suffering from an illness, travelling, are elderly, pregnant, breastfeeding, diabetics or going through menstrual bleeding. Fasting in the month of Ramadan was made obligatory (*wājib*) during the month of Sha'aban, in the second year after the Muslims migrated from Mecca to Medina. Fatwas have been issued declaring that Muslims who live in regions with natural phenomenon such as the midnight sun or polar night should follow the timetable of Mecca. While fasting from dawn until sunset, Muslims refrain from consuming food, drinking liquids and engaging in sexual relations with one's spouse. Muslims are also instructed to refrain from sinful behavior that may negate

the reward of fasting, such as false speech (insulting, backbiting, cursing, lying, etc.) and fighting. Food and drink is served daily, before dawn and after sunset. Spiritual rewards (*thawab*) for fasting are also believed to be multiplied within the month of Ramadan. Fasting for Muslims during Ramadan typically includes the increased offering of *salat* (prayers) and recitation of the Quran.

In the evening, dates are usually the first food to break the fast; according to tradition, Muhammad broke fast with three dates. Following that, Muslims generally adjourn for the *Maghrib* prayer, the fourth of the five daily prayers, after which the main meal is served. Social gatherings, many times in

a buffet style, are frequent at *iftar*. Traditional dishes are often highlighted, including traditional desserts, and particularly those made only during Ramadan. Water is usually the beverage of choice, but juice and milk are also often available, as are soft drinks and caffeinated beverages. In the Middle East, the *iftar* meal consists of water, juices, dates, salads and appetizers, one or more main dishes, and various kinds of desserts. Usually, the dessert is the most important part during *iftar*. Typical main dishes are



lamb stewed with wheat berries, lamb kebabs with grilled vegetables, or roast chicken served with chickpea-studded rice pilaf. A rich dessert, such as luqaimat, baklava or kunafeh (a buttery, syrup-sweetened kadaifi noodle pastry filled with cheese), concludes the meal. Over time, iftar has grown into banquet festivals. This is a time of fellowship with families, friends and surrounding communities, but may also occupy larger spaces at masjid or banquet halls for 100 or more diners. Charity is very important in Islam, and even more so during Ramadan. Zakāt, often translated as "the poor-rate", is obligatory as one of the pillars of Islam; a fixed percentage of the person's savings is required to be given to the poor. Sadaqah is voluntary charity in giving above and beyond what is required from the obligation of zakāt. In Islam, all good deeds are more handsomely rewarded during Ramadan than in any other month of the year. Consequently, many will choose this time to give a larger portion, if not all, of the zakāt that they are obligated to give. In addition, many will also use this time to give a larger portion of sadaqah in order to maximize the reward that will await them at the Last Judgment.

If food is one's religion, the holy month of Ramadan has to be the most eventful on the calendar. The highlight of holy month of Ramadan are the most vibrant street parties one will find

in India. The aroma of the succulent kebabs or the fried paranthas — be it in any part of the country — doesn't taste half as good without the clattering of plates, the sizzling of the tawa, the incessant honking or the congested lanes. The feasting continues till the wee hours of the morning for a month. The Ramadan spread is partial toward the carnivore, but don't lose heart if one is a vegetarian. There are enough sweets and savouries to make this a memorable food experience.

Before we negotiate the alleys and bylanes for 'fast' food, let's learn a few things about the two meals the believers have each day through the month. Sehri, the meal before sunrise, is usually a simple, non-spicy affair. Milk or tea is had with biscuits, cakes, butter-jam sheermal, eggs, porridge, poha, dried fruits and nuts. Fresh fruit juice and milkshakes are a contemporary addition to the menu, given the energy boost and hydration the body requires to fast till iftar. Roza is typically broken with after sunset with dates and water. This is usually followed by a platter of seasonal fruits as well as almonds, cashew, raisins, apricots and pistachios. Water gives way to colourful sherbet (milk with rose syrup being one of the most, visible at iftars) what follows next is the feasting.

MUMBAI on a Ramadan night, you may think that all insomniacs of Mumbai

have congregated on Mohammed Ali Road, under the JJ Flyover. Such is the gusto among foodies that cars jostle for parking space even at 3am. Apart from the regular chicken and mutton dishes — kebab, qorma, tikka and the works — meat lovers can also feast on quail meat. My fondest food memories from Mohammed Ali Road are the baida rotis (egg stuffed fried rotis), the phirnis (in kesar, mango and blackcurrant flavours), the mawa jalebis and Rimzim, a masala drink with jeera. Keep the Rimzim for the end, when your stomach is ready to burst with the mouth watering delicacies.

AHMEDABAD the vibrant city becomes a melting pot of flavours and communities during Ramadan. Top of the must-try list is haleem (a delicious stew made with lentils and mutton), from the stalls near Jama Masjid. Next, make room for the keema paranthas sold near Shah-e-Alam Dargah. Bhatiaara





Galli in Khas Bazaar is where you go for seekh kebab and naan, silli gosht and chicken dana. Sheetal Ice Cream in Jamalpur provides the perfect dessert with its falooda and sheer khurma.

SURAT is an unlikely entry in the list of Ramadan-special destinations. But a must visit is suggested to Rander, an area with a large population of Muslims who have worked in Myanmar, Sudan, Malaysia and Thailand. In Rander, you get Rangooni paranthas (layered keema paranthas), local takes on khow suey, silver chicken (chicken with green chilli garlic paste baked in foil), machchhi masala chicken, and burra murg (chicken stuffed with dried fruits and nuts). To get a taste of the real “iftaar” experience, head to Mohammed Ali Road in South Mumbai, a one-stop place for all your Ramadan cravings. The place comes alive after sunset when aromas of spices, fried chicken and charcoal-grilled kebabs fill the streets.

“What is humbling is that here there is no rich and poor, celebrity and common man. Everyone that comes to these roadside makeshift eateries is

equal,” said Mr. Rizwan

Here, head to Al-Madina Fast Food, in Minara Masjid lane, to try their seekh kebabs, minced meat grilled on skewers. They come with warm pav, a sour dough bun, and mint leaves.

Another must-try in the neighborhood is Margub-e-Alam, located near Essarbhai Fireworks, a fireworks factory. This joint is popular for its “export khakri,” a flat, biscuit-like bread typically eaten during Ramadan before sunrise.

Surti Barah Handi: This establishment is characterized by the 12 large handis (pots) embedded in a stone platform, each teeming with a different slow-cooked dish such as “paya,” a spicy goat stew, popular in Pakistan and North India, the khameeri rotis (a type of leaven bread) rolled at the bakery next door to mop up every last drop.

Dharamsey Cross Street, near Raudat Tahera Mausoleum.

Noor Mohammadi Hotel: Offering mouth-watering delicacies from north of the border, this place is a joy for meat

eaters often visited by foodies including tabla maestro Zakir Hussain. Their famous shammi kebabs and nalli nihari, a meat dish made from mutton that is cooked through the night and usually eaten in the morning before the fast starts. For the upmarket crowd, there is an air-conditioned seating area upstairs. A manager at the hotel, told us that one of their most popular dishes is “Sanju Baba chicken,” a dish named after Bollywood actor Sanjay Dutt, a regular customer who gifted his recipe to the hotel. Chinese ‘n Grill: The name of this place can be misleading: this is not a snack joint offering noodles and grilled sandwiches. It is highly recommended for its nalli nihari. Another must-try here is the chicken bhuna, or grilled chicken, and gurda fry, kidney fried in masala Jaffer Bhai’s Delhi Darbar: This





eatery, which stays open until 2 a.m., serves Ramadan specials like haleem, a dish made of wheat, meat and lentils and cooked for eight hours or until it reaches a paste-like consistency. This is a dish typically eaten to break the fast across Muslim countries. The place is most popular for their award-winning biryanis. Their mutton biryani, one of the most sought after items on their menu.

Nawab Bhai Kebabwala: This small food stall tucked away near Jogeshwari Station serves yummy varieties of mutton and beef kebabs marinated and grilled over charcoal and paranthas. Definitely worth trying are their seekh kebab, served with mint chutney and tava parantha, leaven bread cooked on a griddle.

Taj Ice cream: Taj Ice cream offers you the perfect sweet finale to an iftar which has the usual varieties of strawberry and

mango hand-churned ice creams, it also includes original flavors like "sitafal" or custard apple ice cream.

Suleiman Mithaiwala: this eatery is best known for its thick and creamy "firni," a dessert similar to a rice pudding. It also "sells malai khaja, a flaky, syrupy pastry wrapped around a glob of cream Other Ramadan specials include Malpua, milk-based pancakes. The holy month of Ramadan is for all those who fast for the entire day; the sunset brings along a night long of feasting! Weight loss can take a backseat for a few days as it is time to binge on the chicken shawarmas, kebabs, malpuas, jalebis and a lot other dishes Ramadan brings with it. ■



Le Sutra

The First Indian Art Hotel- A Haven For The Spiritually Inclined Brings Indian Philosophy And Mythology Into The Realm Of Hospitality

Hotel Le Sutra is a concept boutique hotel located at Bandra Pali Hill, Mumbai approximately 6 kms from the Domestic Airport, 10 kms from the International Airport and just 10 minutes away from Bandra Railway Station. Memories are shaped by emotions, emotions are shaped by experience, and experience textures the mindspace. It's this thread of life that weaves the intricacy by which you define your existence. Similarly, Le Sutra relives thousands of years of Indian ethos – its philosophy and parable and creates a transcendental experience by transporting you into a storybook of yore where you become one with the artist and his muse. Sutra in Sanskrit is 'a rope or thread that holds things together' and Le Sutra is the thread that binds Indian art and Indian hospitality together.

As the world's first Indian art hotel, Le Sutra is a journey in time and into Indian ideology. So, whether you make it a home for either a night or a week or even longer, ones stay here will be full of learning, of discovery and of romancing the beauty in Indian art. With so much to take away, the mind is enriched and the experience brings about a mind-body-soul communion. So what is it about Le Sutra that invigorates the mind-space?

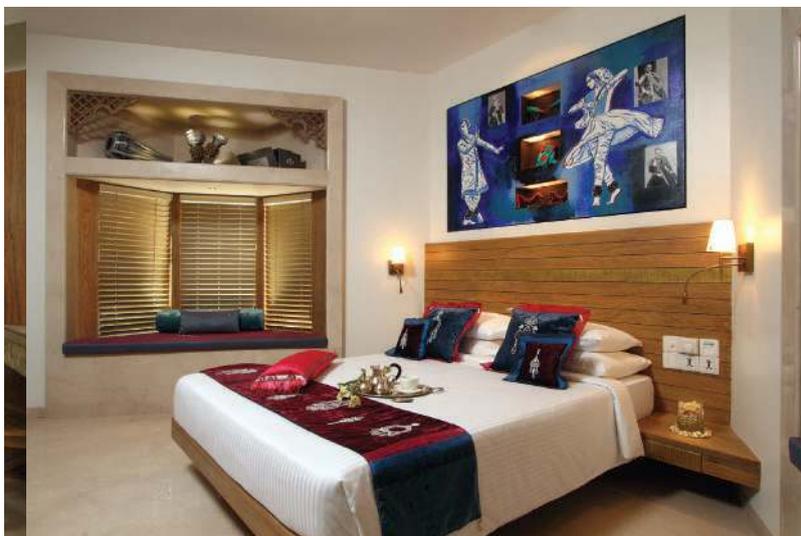
This 3-storeyed hotel is portraiture of the three universal



'Gunas'. According to Indian scriptural sciences, a 'Guna' is that form of energy which connotes the innate character, complexion and constitution of mind and matter. Although all three Gunas – Sattva, Rajas and Tamas - are present in every individual and object in varying degrees of concentration, only one of the three Gunas predominates at any particular time, thereby typifying the characteristics, personality and temperament of the individual. So, as an

individual, one could be: Sattvic: Minimalistic, Celestial, Aesthetic, Ethereal Rajasic: Vibrant, Passionate, Vivacious, Stylish Tamasic: Colorful, Opulent, Intricate, Erotic The word 'Guna' also means a rope or thread and it is sometimes said that beings are "roped" or "tied" into matter by the three Gunas of material nature. Given this context and association, what better name than 'Le Sutra' to signify a hotel based on the three Gunas! Le Sutra imbibes the Gunas spatially in every rendition and in doing so recreates a palette of Indian philosophy. Embodied in every form of the hotel's design and interiors, the artistry induces an understanding of the mind-space enabling one to discover oneself and thereupon engineer senses to grasp a higher level of consciousness.

Hotel Le Sutra's each of the 16 rooms are based on either 'characters' (Ravana, Ashoka, Buddha) or 'characteristics' (sensuality, love, purification) inspired by Indian mythos. In effect, every room is in itself the metaphorical characterization of a story; more like a mood board depicting its artwork through designs, paintings and sculptures. As the seat of influence and power, the 'chair' has been accorded a singular stature and every room has a magnificent chair which silently chronicles the room's theme. Each piece of art either on the floor or the walls or even the furniture is unique and especially commissioned for the theme of the



room and each room is itself unique when seen in isolation. However, when all 16 rooms are considered together, it all adds up to the wholesome, inimitable experience that tunes the mind to connect with itself. As a hotel, Le Sutra serves as a transit-abode for that poignant realization of oneself - from the ephemeral to the perpetual. "We believe that the future lies in hospitality that gives physical comfort, value to mind and solace to the soul. In the recent past, the industry moved

from boutique to personalized and then to home-

décor type hotels where the ambience was interesting but also typical. But soon it became an overplayed card so there was a need to break through the clutter. Moreover, fashion and people preferences change as they have more evolved options to contend with and their desire takes a higher fling. These connoisseurs are looking for newer trends and experiences and we think Le Sutra could be the answer to their search", says the Management Panchayat that runs the organization."

Le Sutra has wide variety of dining options at their specialties restaurants and bakery. Along with dining the guests have conference facilities with the help of Gallery Le Sutra which is a 3000 square feet space perfect for organizing business events, seminars, conferences and product launches. The Angdai spa at the hotel offers the latest treatments and personalized attention. The highly professional therapists trained by Caressa spa, guides one on the massage depending on one's regime and skin type. The services include a bouquet of body massages, exfoliation techniques, wraps, clean ups, rituals and hand and feet care.

Art, Energy and Inspiration thread together to weave the soul of Le Sutra-the world's first Indian Art hotel. ■



दिल्ली दरबार
Delhi Darbar
مطعمہ دہلی دربار

Delhi Darbar
RESTAURANT

Delhi Darbar

at Colaba Mumbai's Landmark
for Mughlai food...

"This place has yummy Mughlai food...everything is perfect... the taste, price, ambience, quantity, quality."

Delhi Darbar in Mumbai needs no introduction. Located in posh Colaba causeway, this place is just super awesome at any time of the day. Mostly over crowded be it weekend or weekday, be it noon or evening. It is very close to gateway and a massive crowd puller. Ambiance is good too and both veg n non veg options are too good and yummy. Their Mutton Biryani, Butter Chicken, Tangdi Kebab, Hara Bhara kebabs, Veg Biryani are must try items. The taste is just so amazing and the food is not so very expensive compared to the quality. Food served is hot and fresh with wait time of just 10 minutes.

It was more than 60 years ago; a one-time passion to serve the best Indian food has created Delhi Darbar as a world class and internationally renowned Indian restaurant brand.

An Award Winning brand restaurant, which has transformed itself into a legacy for Mumbaikars. This Landmark restaurant has made a niche for its famous Mughlai cuisine for delectable Bombay Biryani and Tandoori Chicken serving Mughlai cuisine to crowd of foreigners to Arabs besides being a local favorite. Since the day the original Delhi Darbar opened in 1973, it has been a busy and vibrant place of business from politicians, businessmen, artists to Bollywood celebrities. ■



"The talent and expertise one possesses cannot be learnt from a cookbook, but you need to have the passion to serve."

Says Iqbal Mansuri, owner of Delhi Darbar Group.

His motto is simple "Every meal of Delhi Darbar should be a Celebration"

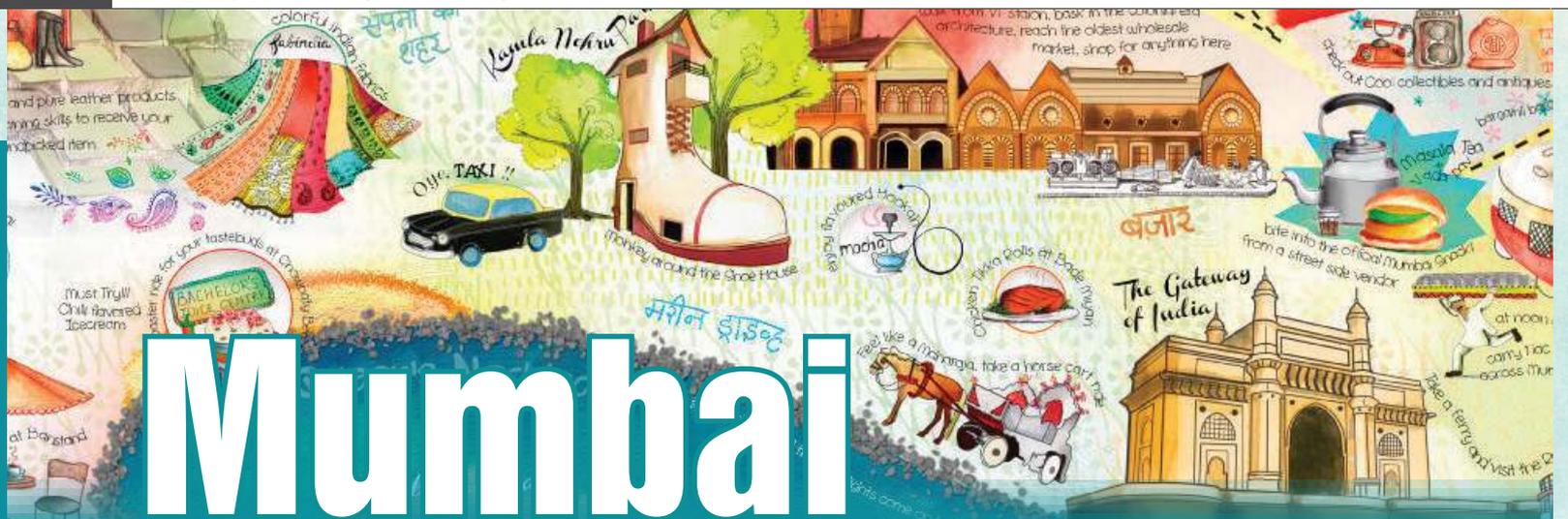
Delhi Darbar Colaba serves the most relishing tastes of Mughlai North Indian cuisine on the tables of food connoisseurs in India.

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Mumbai

The Famous islands city in Western India

Mumbai formerly known as Bombay is the capital city of the Indian state of Maharashtra. Bombay a distortion of the Portuguese phrase bom bahia meaning "good bay". The promulgation of an act by the Parliament in 1997 was responsible for its present name that pays a tribute to the local Goddess Mumba. Located on Salsette Island, Mumbai city consists of an archipelago of seven islands. The city is shrouded in history from the days of Mauryan Emperor Ashoka's rule to the Portuguese invasion, the Parsi migration from Iran, the British Rule and the fight for India's Independence.

Mumbai lies on the west coast of India and has a deep natural harbour. In 2009, Mumbai was named an alpha world city. It is also the wealthiest city in India, and has the highest GDP of any city in South, West, or Central Asia. Mumbai has the highest number of billionaires and millionaires among all cities in India.

Mumbai architecture is an eclectic blend of Gothic, Victorian, Art Deco, Indo-Saracenic and contemporary architectural styles. Much of it remains from the colonial era of the British Raj.

The seven islands that came to constitute Mumbai were home to communities of fishing colonies. For centuries, the islands were under the control of successive indigenous empires before being ceded to the Portuguese and subsequently to the British East India Company, when in 1661 King Charles II married the Portuguese Catherine of Braganza, and as part of her dowry Charles received the ports of Tangier and seven islands of Bombay.

During the mid-18th century, Bombay was reshaped by the Hornby Vellard project, which undertook reclamation

of the area between the seven islands from the sea. Along with construction of major roads and railways, the reclamation project, completed in 1845, transformed Bombay into a major seaport on the Arabian Sea. Bombay in the 19th century was characterized by economic and educational development. During the early 20th century it became a strong base for the Indian independence movement. Upon India's independence in 1947 the city was incorporated into Bombay State. In 1960, following the Samyukta Maharashtra movement, a new state of Maharashtra was created with Bombay as the capital. The city was renamed Mumbai latter.

Mumbai is the financial, commercial and entertainment capital of India. It is also one of the world's top ten centres of commerce in terms of global financial flow, generating 6.16% of India's GDP and accounting for 25% of industrial output, 70% of maritime trade in India (Mumbai Port Trust and JNPT) and 70% of capital transactions to India's economy. The city houses important financial institutions such as the Reserve Bank of India, the Bombay

Stock Exchange, the National Stock Exchange of India, the SEBI and the corporate headquarters of numerous Indian companies and multinational corporations. It is also home to some of India's premier scientific and nuclear institutes like BARC, NPCL, IREL, TIFR, AERB, AECI, and the Department of Atomic Energy. The city also houses India's Hindi (Bollywood) and Marathi film and television industry. Mumbai's business opportunities, as well as its potential to offer a higher standard of living, attract migrants from all over India, making the city a melting pot of many communities and cultures.

Gateway of India



It was in year 1911, in the month of December that this monument was built to commemorate Queen Mary and V

king George visit in Delhi Durbar. It was at that point of time only that stone of foundation was kept and the date was 31st of March and the year was 1911. This was done by the Sir Sydenham George Clarke as he was the Bombay Governor. It was in the month of August in year 1914 that final design was sanctioned by the George Wittet. The duration between to 1915 to 1919 comprises of numerous work reclamations and they were carried out at the Apollo Bunder and this was the only sea wall where the building had started. The complete foundations were done in the year 1920 and the construction part was over in the year 1924.

The opening of Gateway was done on the 4th of December in year 1924 and this was done by the Reading Earl, Viceroy. Gammon India claimed that the concrete job was required for Indian Gateway foundation. It was expected that British Troops will be leaving India and 1st Battalion of Light Somerset Infantry will be passing through Indian Gateway on 28th of February in year 1948.

Taj Mahal Palace



The history of Mumbai and The Taj Mahal Palace are dramatically intertwined. The hotel is Mumbai's first harbour landmark (built 21 years before the Gateway of India) and the site of the first licensed bar in the city. For more than a century, the Taj has played an intrinsic part in the life of the city, hosting Maharajas, dignitaries and eminent personalities from across the globe. To it is a world leader in hospitality and a favourite destination for discerning business travellers. A treasure-trove of

invaluable memorabilia, there is a story to tell behind every pillar, a landmark deal in every boardroom, and a storied celebration under every awning. Come be a part of the legend.

The Flora Fountains



In the middle of the mega city, amidst the modern skyscrapers of Mumbai lies an architectural masterpiece. The Flora Fountain, with an aesthetically sculpted monument on the top, is situated on the Dadabhai Naoroji Road at the Fort business district in South Mumbai.

The iconic fountain has the Roman goddess of spring and beauty, Flora as the central figure. There are four other figures adding to the charm of this royal masterwork. It has been erected in white Portland stone following the neo-Classical and the neo-Gothic styles of architecture. The Agri-Horticultural society of Western India constructed it using the funds given by the Cursetjee Fardoonjee Parekh. The fountain, also called the Hutatma Chowk, was designed by Richard Norman Shaw at the cost of 47,000 rupees. The sight of the fountain that stands in the middle of a busy junction can be enjoyed the best during evening time, when the lights are turned on. In close proximity, the visitors can find a good shopping zone to buy artifacts and other products. As one walks along the lanes surrounding the monument, one finds historic colonial buildings in the area. The Flora Fountain

is regarded as one of the 'zero miles of Mumbai'. The site is just a little distance away from the Shivaji Terminus and the Church Gate Railway Station

Elephanta Caves



The Elephanta Caves (natively known as Gharapurichi Leni) are a network of sculpted caves located on Elephanta Island, or Gharapuri (literally "the city of caves") in Mumbai Harbour, 10 kilometers to the east of the city of Mumbai in the Indian state of Maharashtra. The island, located on an arm of the Arabian Sea, consists of two groups of caves—the first is a large group of five Hindu caves, the second, a smaller group of two Buddhist caves. The Hindu caves contain rock cut stone sculptures, representing the Shaiva Hindu sect, dedicated to the Lord Shiva. The rock cut architecture of the caves has been dated to between the 5th and 8th centuries. The caves are hewn from solid basalt rock. The main cave or the Great Cave was a Hindu place of worship until Portuguese rule began in 1534, after which the caves suffered severe damage. This cave was renovated in the 1970s and was designated a UNESCO World Heritage Site in 1987 to preserve the artwork. It is currently maintained by the Archaeological Survey of India.

Hanging Gardens

Hanging Gardens is a popular tourist destination situated in Mumbai. This terraced garden was built in 1880 and later renovated in 1921. The Hanging Gardens is dedicated to its barrister Pheroze Shah Mehta, which is why these gardens are also known as Pheroze Shah



Mehta Garden. This renowned garden located on the Malabar Hills is known for its splendid green vegetation and animal shaped hedges, which is an interesting sight for anyone who visits this spot. Adding to the garden's beauty is the comforting view of the vast Arabian Sea. Watching the sunset from the Hanging Gardens would provide you with an experience worth remembering a lifetime. One interesting fact about Hanging Gardens is that it is built on a water reservoir, which provides fresh drinking water to the locals who live nearby. Varieties of plants and flowers can be seen within these beautiful gardens. A large number of tourists to Mumbai never forget to visit the beautiful Hanging Gardens. The 'Old woman's shoe' or the 'Boot House' is completely made from stone, which is also a very interesting feature and a favourite among children.

Chowpatty Beach



Chowpatty Beach is one of the most famous beaches in Mumbai. Located in the heart of the city, this beach is most popular for its local delicacies which most people enjoy whenever they visit Chowpatty Beach. Watching the glorious sunsets from this beach is a sight worth

seeing! This beach is a retreat from a tedious routine for many. Most people visit this beach to relax after a long, tiring day. People of all age-groups come here to enjoy the scenic beauty offered by the beach. The sea, adorned by its long stretch of white sand in addition to the magnificent sky above, is like a heavenly dream for anyone who visits this beach. One can find beach vendors selling balloons, toys and local dishes such as spicy raw mango, roasted peanuts and Mumbai fast-food (or chaats). Tourists who visit Mumbai make it a point to visit this beach to experience the peaceful and serene atmosphere. People come here with their friends and families to spend several hours on this relaxing spot. A stroll on Mumbai's Chowpatty Beach guarantees an experience of a lifetime.

Chhatrapati Shivaji Terminus



Chhatrapati Shivaji Terminus (CST) is a UNESCO World Heritage Site and an historic railway station in Mumbai Maharashtra, which serves as the headquarters of the Central Railways. Designed by Frederick William Stevens with influences from Victorian Italianate Gothic Revival architecture and traditional Mughal buildings, the station was built in 1887 in the Bori Bunder area of Mumbai to commemorate the Golden Jubilee of Queen Victoria. The railway station was built on the location of the Bori Bunder Station and is one of the busiest railway stations in India, serving as a terminal for both long-distance trains and commuter trains of the Mumbai Suburban Railway. The station's name was changed to its present one in March 1996 and it is now known simply as CST (or CSTM).

Chhatrapati Shivaji Maharaj Vastu Sangrahalaya



Chhatrapati Shivaji Maharaj Vastu Sangrahalaya, formerly known as the Prince of Wales Museum of Western India, is one of the premier art and history museum in India. Situated on the southern tip of Mumbai on the 'Crescent Site', the Museum building is a fine example of the Indo-Saracenic style of architecture.

Today this building is listed as a Grade I Heritage Building and has been awarded the '2010 UNESCO Asia – Pacific Heritage Award' for Cultural Heritage Conservation. It has been awarded first place for Heritage Building Maintenance by the Indian Heritage Society.

The aim at Chhatrapati Shivaji Maharaj Vastu Sangrahalaya (CSMVS) is to create awareness and sensitivity towards rich heritage through a visitor-friendly museum for the purposes of education, study and enjoyment of the public. The Museum offers a perfect leisure day out for all its visitors where one can engage with a world-class art collection and participate in fun-n-learn activities.

Today, CSMVS is a dynamic institution, buzzing with cultural activities, rotating exhibits, outreach and educational programmes. It is actively engaged in collaboration with international museums and cultural organizations.

Jehangir Art Gallery

The Jehangir Art Gallery, was constructed by the donation given by Sir Cowasji Jehangir-2nd Bart to the trustee of Prince of Wales Museum. It is located in South Mumbai in the heart of the fort area or



the historic core of the city. Over the years, this area has evolved as the center of art activity in the city, a phenomenon triggered off in the 1950s with the establishing of the Jehangir Art Gallery. As a rendezvous point for artists, patrons and art lovers, the Jehangir Art Gallery complex over the years is recognized nationally and internationally as a centre of contemporary Indian art.

Mani Bhavan



It was from Mani Bhavan that Gandhi initiated the Non-Cooperation, Satyagraha, Swadeshi, Khadi and Khilafat movements. In 1955, the building was taken over by the Gandhi Smarak Nidhi in order to maintain it as a memorial to Gandhi, to his frequent stays, and to the political activities he initiated from there. The two-storeyed structure standing on the Laburnum Road is the city's pride. The building, which is about 30 minutes drive from Taj hotel, was Gandhi's Mumbai headquarters for about 17 years - from 1917-1934. Gandhi's association with the charkha (Hindi for Spinning Wheel) began in 1917, while he was staying at Mani Bhavan. Mani Bhavan is also closely associated with Gandhi's involvement in the Home Rule Movement. On entering the place, there is a library with statue of the Mahatma where people offer their tributes. Then

a staircase dotted with Gandhi's pictures depicting his life leads visitors to the first floor which has big photo gallery where photographs of his childhood till his assassination are displayed along with press clippings. The room that Gandhi used during his stay here is on the second floor - there is a glass partition and people can see through two of his spinning wheels, a book and floor bed still preserved. Right opposite the room there is a hall where photographs and paintings of his lifetime are on display.

Taraporewala Aquarium



This famous aquarium is situated in the city of Mumbai. It is the country's oldest and one of the city's main attractions. It hosts marine and freshwater fishes. The aquarium is located on the famous Marine Drive of Mumbai.

It was re-opened after renovation on March 3, 2015. The renovated aquarium has a 12-foot long and 360 degree acrylic glass tunnel. Another attraction is the special pools, where children can touch fish which are harmless. The fish are kept in large glass tanks, lit with LED lights.

2,000 fish of over 400 species are been added and the aquarium has been renovated at a cost of Rs 22 crore. The exotic fish from overseas has been introduced at the new aquarium the number of new varieties of marine fish are the Helicopter, Arowana, Gruppen, yellow-striped tang, blue-spotted stingray, star, clown, hark, trigger, Grouper, Moorish idol, Azure Damsel, Blue line Demoiselle, Purple Filefish, Cloudy Damsel, Copper band Butterfly fish, Schooling Banner fish, Raccoon

Butterfly fish, White Tail Trigger, Clown Triggerfish and Blue Ribbon Eel. The 40 new varieties of freshwater fish include Red Devil, Jaguar, Electric Blue Jack Dempsey, Frontosa and Catfish. These fishes are housed in larger tanks than before with imported flexi glass for better visibility. It also has sharks, turtles, rays, moray eels, sea turtles, small starfish and stingrays.

The tropical section of the aquarium features different ecosystems such as the "moss aquarium" for pregnant fishes, "plantation aquarium" that features imported varieties of water lilies and other aquatic plant.

Dr. Bhau Daji Lad Museum



The Dr. Bhau Daji Lad Mumbai City Museum (formerly the Victoria and Albert Museum) is the oldest museum in Mumbai. Situated in Byculla East, it was originally established in 1855 as a treasure house of the decorative and industrial arts, and was later renamed in honour of Bhau Daji. Lord Elphinstone established the Central Museum of Natural History, Economy, Geology, Industry and Arts, the first museum in Bombay in 1855; George Buist took the major initiative for its inception. In 1857, it was closed to the public and its collection was shifted to the Town Hall. In 1858, George Birdwood was appointed curator of the museum. Soon, a committee was formed, comprising him, Bhau Daji Lad and Jaganath Shunkerseth to raise money for construction of a new building for the museum. The foundation of the new building was laid in 1862. It was built with the patronage of many wealthy

Indian businessmen and philanthropists like David Sassoon, Sir Jamsetjee Jejeebhoy and Jaganath Shukerseth. The construction of the present building in Jijamata Udyan in Byculla started in 1862 and was completed in 1871. The museum was opened on May 2, 1872. In 1975, this museum was renamed as the Dr. Bhau Daji Lad Mumbai City Museum. Between 2003 and 2007, this museum has undergone a major restoration under the supervision of the Mumbai chapter of the Indian National Trust for Art and Cultural Heritage (INTACH) and financed by the Jamnalal Bajaj Trust.

Mumbadevi Temple



Mumbadevi Temple is another Shakti temple situated in Mumbai. The name of the city Mumbai is derived from Maa Mumbadevi. This temple is dedicated to city's patron Goddess Mumbadevi. The temple was built in honour of Mumbadevi, the patron goddess of the Koli fishermen believed to be the original inhabitants of Mumbai. The original temple was built in 1737 was demolished and a new temple erected in its place at Bhuleshwar. Although the Mumbadevi Temple is not as striking as others are in the city, its resident deity, Mumbadevi, is the city's most important Goddess. The structure is about six centuries old, believed to be the handiwork of Mumbaraka, a sadistic giant who frequently plundered the city at the time.

Mahalaxmi Temple



Mahalaxmi Temple is one of the most famous temples of Mumbai situated on Bhulabhai Desai Road in Mahalaxmi area. It is dedicated to Mahalakshmi the central deity of Devi Mahatmyam. The temple was built in 1831 by Dhakji Dadaji (1760–1846), a Hindu merchant. The temple contains images of the goddesses Mahalakshmi, Mahakali and Mahasaraswati. All three images are adorned with nose rings, gold bangles and pearl necklaces. The image of Mahalakshmi is in the center shown holding lotus flowers in tandem. The compound of this temple contains several stalls that sell flower garlands and other paraphernalia used by devotees for worship and as offering.

Haji Ali Dargah



Haji Ali Dargah is one of the most popular religious places in Mumbai, visited by people of all religions alike. Haji Ali Dargah is one of India's most famous and prestigious landmarks situated about 500 yards from the Mumbai shoreline in the middle of the Arabian Sea off Lala Lajpatrai Marg. The structure was erected on a set of high rising rocks and was given its present day shape in the early 19th century after the Trust was legally formed as an entity in 1916. Haji Ali Dargah is the complex

housing the tomb of the Muslim Saint Pir Haji Ali Shah Bukhari (R.A.). Along with the tomb, there is also a Masjid at Haji Ali. This monument has been sentinel to the shores of Mumbai since a long time. The structure has white domes and minarets reminiscent with the Mughal architecture of the period. The Dargah is a renowned pilgrimage site among the Muslims. Non-Muslims are also allowed to visit the Dargah. The white-coloured structure attracts visitors in large numbers. About 10-15 thousand people visit the Dargah daily.

Afghan Church



The Church of St. John the Evangelist, better known as the Afghan Church is an Anglican Church in South Mumbai, built by the British to commemorate the dead of the disastrous defeat in the First Afghan War of 1838. The church is located in Navy Nagar in the Colaba area of Mumbai. It is considered to be an improved version of the Church of St. John in the Wilderness which was built in Dharamsala, Himachal Pradesh. From the time of their construction, both these churches are believed to have hosted members of the White Brotherhood who believe that Lord Jesus visits them from the Cave of Light in the Dauladhar Mountains even today.

Mumbai, a city of dreams witnesses a large influx of tourists all over the year for sightseeing, pilgrimage as well as seeking employment opportunities. The city, which rarely sleeps at night, has recorded the fourth largest populace in the world and is a place of utmost importance in India and across the world. ■



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