

SEPTEMBER-OCTOBER 2024

VOL - 2

ISSUE - 6

₹ 200

Samyati

Odysseys with a camera a backpack and tweezers

A KALEIDOSCOPE OF FESTIVE
DISHES WITH
SANNA GUGNANI
SUGANDHA SAXENA
BILKIS KHAN
SANJAY RAMACHANDRAN
MICHAEL SWAMY

DESTINATION
SYDNEY, AUSTRALIA

GAJAR (CARROT) HALWA
@HOTEL MAURYA, PATNA

TRAVEL | STYLING | PHOTOGRAPHY | LIFESTYLE

The Head Conceives While the Heart Emotes From the Hands That Write To Weave Your Stories



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RISHTON KI DORI MEIN EK DHAGA MERA EK TUMHARA

"Rishton ki dori mein, ek dhaga mera ek tumhara" - the melodious jingle sung by Kavita Seth for Evara, instantly transports me back a decade, to the time when I was deeply immersed in the promotional campaign for the Evara range of platinum jewellery by Platinum Guild International. As a team, we put immense effort in planning the interventions to train jewellery sales executives to encourage shoppers to choose platinum for weddings - a challenging task in a market like India, where gold reigns supreme as the first choice for bridal jewellery. There is an undeniable allure to gold. With its warm, golden glow, it represents prosperity and seamlessly complements any celebration, especially Diwali. The brilliance of the golden flame of the lamps, brass ornaments, zari-embroidered sarees and traditional attire, the golden hues of sweets like besan laddoos and jalebis, and the infusion of saffron, the firecrackers, all of these evoke the richness of gold.

While platinum may symbolise purity, rarity, and eternity, gold continues to hold the crown. Diwali, a time to forge lasting relationships and strengthen bonds, resonates with the sentiment of the jingle - 'Rishton ki dori mein...'- where you bring a thread, and so do I, weaving them into the intricate and colourful fabric of relationships.

This issue of Samyati also reminds me of its early days, when we initially named the magazine Food Kaleidoscope. However, we later expanded its scope to include travel and lifestyle, enriching the reading experience. Yet, at its heart, it reflects the vibrant, multifaceted world of food. As you turn the pages, you'll see why. This issue highlights the expertise of professionals in the food industry and showcases their festive delights from East to West, North to South, and beyond.

Diwali is here; from Dhanteras to Bhaidooj, it's going to be all gold and golden. Wishing you all a joyful celebration.

Happy Deepawali!

Warm Regards

Deepa Natarajan

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Sumit Jha



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KALEIDOSCOPE WITH



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PUBLISHED BY
SOCIOSPIEL COMMUNICATIONS

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FCIC National Edition

Highlights Passion, Sustainability and Innovation in the HoReCa Industry

The National Edition of the Food Connoisseurs India Convention 2024, held on September 11th and 12th in New Delhi, was a resounding success. Supported by the "Federation of Hotel & Restaurant Associations of India (FHRAI)" and the "Indian Culinary Forum" as our Supporting Association, along with "KAAPI Machines" as our "Coffee Innovation Partner" and "On2Cook, the world's fastest cooking device," as our "Cooking Innovation Partner," the event attracted over 4000 attendees, 25+ Exhibitors, 70 Esteemed Speakers and 1000+ HoReCa brands. Over 230+ Awards were presented at this event, celebrating outstanding achievements across various categories. This diverse audience included industry leaders, chefs, restaurateurs, and food enthusiasts, all eager to explore the latest trends

and innovations in the Indian food and beverage landscape. Zee Business was our Telecast Partner along with our esteemed Media Partners- World of Hospitality, Better Kitchen, Hospitality Lexis, The Chefs Arena, and Samyati magazines. In addition to these, we had MONIN as our "Syrup Partner," Piyaau as our "Hydration Partner," "TRIBE KOMBUCHA" as our "Kombucha Partner," and "MEDUSA" as our official "Celebration Partner." The two-day event featured over 20+ insightful panel discussions, and keynote speeches on a range of topics, from sustainable food practices to culinary technology. Chef Manjit Gill, President, IFCA; Managing Director, Eco Green Hospitality Pvt. Ltd. gave a keynote address on 'Building a Legacy: Transforming Culinary Arts and

Innovation for Long-Term Success' where he highlighted the vital connection between culinary passion and innovation. Other prominent names amongst the speakers include Padma Shri Awardee Dr. Pushpesh Pant, Chef Kunal Kapur, Celebrity Chef, Restaurateur, TV Personality, Chef Davinder Kumar, Executive Chef & Vice President, Le Meridien Hotel, New Delhi & President, Indian Culinary Forum, Mr. Yangdup Lama, Partner, Drinks India Company Co-Founder, Barkeepers LLP Sidecar Bar Co-Founder/ Director, Cocktails & Dreams, SPEAKEASY 30 Best Bars India, Mr. Anjan Chatterjee, Founder, Speciality Restaurants Limited, Mr. Sandesh Reddy, Founder, Bread and Butter and Co., Mr. Kazem Samandari, Executive Chairman, L'Opera, Chef Abhijit Saha, Restaurateur, Food &

Beverage Consultant, Oenophile And Author Chef-Owner – LYFE, Farm To Fork Restaurant, Bangalore, Chef Chalapathi Rao, Cuisine Designer & Partner – Simply South, MasterChef India (Telugu) Judge, TEDx Speaker, Mr. A.K. Singh, Director, FHRAI Institute of Hospitality Management, Mr. Parthiv Patel, CEO & Co-Founder, Petpooja, Mr. Merrill Pereyra, Managing Director, Pizza Hut India Subcontinent, Mr. Avinash Kant Kumar, President, Jubilant FoodWorks Ltd. , Mr. Eshwar K Vikas, Co-founder & CEO, Mukunda Foods, Mr. Rahul Narvekar, Founder CEO, The India Network, Startup Studio & India Angel Fund, Chef Montu Saini, Executive Chef – ITDC- Parliament House, Sr. Executive Chef – President's Secretariat (June 2015 – August 2020), Former Member To Le Club Des Chefs Des Chefs (CCC) (Since June 2015), CCC – Club of Personal Chefs Of Heads Of States & The World's Most Exclusive Gastronomic Society, Mr. Gurmeet Singh Ahluwalia, Founder, Sandoz Restaurants Private Limited , Mr. Tarak Bhattacharya, Executive Director & CEO, Mad Over Donuts; Mr. Dheeraj Gupta, Founder and MD, Jumboking; Chef Harpawan Singh Kapoor, Corporate Chef & Culinary Head, ITC Food Tech Business; Mr. Teja Chekuri, Founder, Full Stack Ventures, Chef Vineet Manocha, President – Culinary, Bikaji Foods International Ltd.; Ms. Shikha Nath, Culinary Director, Charcoal Concepts (Copper Chimney, Bombay Brasserie); Mr. Akash Kalra, Managing Director, United Group, Mr. Prit Sanghvi, COO & Co-Founder, Reelo, Chef Rakesh Sethi, Corporate Executive Chef, Operations, South Asia, Radisson Hotel Group, Mr. Shivnayan Aggarwal, Market Transformation Manager, Roundtable on Sustainable Palm Oil (RSPO).

Attendees also had the opportunity to network at the prestigious Food Connoisseurs India Awards. Overall, the convention provided a valuable

platform for professionals to connect, learn, and be inspired, solidifying its position as a must-attend event for the Indian food and beverage industry. The Food Connoisseurs India Awards 2024 were also held during the convention, recognizing outstanding achievements in the F&B industry and celebrating India's dynamic and continuously evolving food culture, celebrating excellence in the Indian Food & Beverage industry.

A vastly experienced jury panel comprising Chef Kunal Kapur, Celebrity Chef, Restaurateur, TV Personality, Judge (MasterChef India), Author & Food Researcher , Chef Manjit Gill, President, IFCA; Managing Director, Eco Green Hospitality Pvt. Ltd. , Chef Ritu Dalmia, Celebrity Chef, Restaurateur, Owner of multiple acclaimed restaurants worldwide, Popular TV host & Author of several Cookbooks, Chef Ajay Chopra Chefprenuer, Restaurateur, Consultant & Judge (MasterChef India), Chef Davinder Kumar Executive Chef & Vice President, Le Meridien Hotel, New Delhi & President, Indian Culinary Forum Chef Abhijit Saha, Restaurateur, Food & Beverage Consultant, Oenophile And Author, Chef-Owner – LYFE, Farm To Fork Restaurant, Bangalore Chef Chalapathi Rao, Cuisine Designer & Partner – Simply South, MasterChef India (Telugu) Judge, TEDx Speaker Chef K. Thiru, Principal, Welcomgroup Graduate School of Hotel Administration, Chef Saby, Chef, Mentor, President – Young Chefs Association of India (YCAI), Restaurateur & Entrepreneur, Chef Koushik S. Chef, Consultant, MasterChef Tamil Judge & Founder, Eatitude, Chef Ananya Banerjee Author, Consultant, Founder & CEO, Ananya Banerjee Consulting Services Chef Sherry Mehta CEO, The Nomad Foodie, Award winning Chef Restaurateur, F&B Consultant, Food TV Show Judge, Pop-up Specialist

judged winners. A few of the prestigious award winners were: Most Loved Indo-Chinese Brand Hong's Kitchen received three prestigious awards for 'Best Emerging Quick Service Restaurant Chain of the Year (North)', 'Restaurant Serving the best Chinese Cuisine' and 'Best Quick Service Restaurant of the Year (Chain) (North)'. Good Food Truck for 'Best Food Truck of the Year', Soulinaire – An IHCL Enterprise for 'Best Newcomer- Catering (North)', Mahesh Lunch Home for 'Best Seafood Experience – Mumbai', L'Opéra for 'Best Bakery of the Year, Long Boat Brewing Co. for 'Most Innovative Menu – Beverage', SANDOZ RESTAURANTS PRIVATE LIMITED for 'Best Restaurant Chain of the Year (North)', Haldiram Retail Pvt Ltd for 'Best Customer Experience-QSR', Pillsbury for 'Best Food Brand of the Year', Tribe Kombucha for 'Best Emerging Beverage Brand of the Year (Non-Alcoholic)', Piyaau Beverages Pvt Ltd. For 'Best Newcomer Beverage Brand', Medusa Beverages for 'Best Emerging Beverage Brand of the Year (Alcoholic)', On2cook India Pvt. Ltd. For 'Emerging Food Tech of the Year', MONIN for 'Best Syrup Brand Of The Year', Kaapi Machines for 'Best Product Supplier of the Year HoReCa', Kailash Parbat for 'Best Vegetarian Restaurant of the Year', UNITED COFFEE HOUSE for 'Best Restaurant in Delhi', VB World by Namma Veedu Vasanta Bhavan for 'Best Restaurant in Tamil Nadu', Copper Chimney for 'Best Casual Dining Restaurant', The Irish House for 'Best 24-Hour Dining Restaurant', The Ritz Carlton Tea Lounge for 'Best Tea Café of the Year', Gigi for 'Best Restaurant of the Year- India', CHICA LOCA by Sunny Leone for 'Best Newcomer (Restro-Bar)', Blue Sea Bespoke Catering for 'Best Caterer of the Year', Alta Vida for 'Best Hotel Restaurant', Erawaan, The Claridges New Delhi for 'Best Luxury Dining Experience' and many more.



HPMF CONVENTION

Concludes in Lucknow-Ayodhya: A Triumph of Vision and Strategy



The Hospitality Procurement Managers Forum (HPMF) Convention held from 26 to 29 September in Lucknow-Ayodhya Dham has added yet another shining chapter to the organisation's history. The event was marked by impeccable planning, strategic vision, and flawless execution, earning well-deserved accolades for the HPMF team.

This landmark event, besides providing opportunities for professional growth and development of Procurement Professionals and senior Managers, introduced several new initiatives that underline HPMF's growth and its commitment to social responsibility. Key highlights included the unveiling of the "100 Milestones in 1000 Days" initiative, HPMF Gurukul program, plans to develop a cutting-

edge tech platform, and an expansion strategy aimed at adding international chapters, government departments, and major industry partners. The emphasis on sustainability, green technology, women's equity, participation in DEI initiative and social causes further sets HPMF apart as a fast-growing, family-like organisation with a deep sense of purpose.

Attended by 525+ delegates, partners, media and well known personalities from the industry, the convention provided delegates, sponsors, professionals, partners, and awardees with a profound sense of belonging and achievement. Attendees praised the holistic nature of the event, which fostered connections and enriched professional discussions in a congenial, development-oriented

yet comfortable and enjoyable atmosphere.

One of the highlights of the event was the brilliant speeches delivered by Chief Guest Mr. Surendra Jaiswal, President of HRANI and the UP Hotel & Restaurant Association. His keynote address emphasis-ed resilience, innovation, and sustainability as crucial elements for driving the future of the hospitality sector. The Guest of Honour, Mr. Gaurav Prakash, renowned entrepreneur and hotelier, shared visionary insights into the evolving landscape of hospitality in India, with a focus on strategic partnerships and technological advancements.

The support of the Tourism Department, Government of Uttar Pradesh was instrumental in making the event a grand success.



Their commitment to promoting Uttar Pradesh as a tourism and hospitality hub was acknowledged as a key element that elevated the convention's significance, reinforcing the importance of public-private collaboration for growth.

The spiritual journey to the holy Shri Ram Lalla Temple and the cultural festivities at Ram Katha Park, which included a unique laser show, immersed attendees in the rich spiritual heritage of Uttar Pradesh. Traditional dress codes, local music, dance, qawwali performances, and a vast spread of authentic regional cuisines added to the vibrant cultural experience. The inclusion of GI-certified local arts and crafts with artisans in attendance further promoted the state's ancient art and crafts legacy.

In addition to the cultural and spiritual dimensions, the convention

achieved significant business outcomes, with more than a hundred deals and several MoUs signed during the B2B meetings valued at about 1200 crores. The value and impact of the event far exceeded expectations, delivering outcomes comparable to government-run events at a fraction of the cost.

Motivational talks, industry discussions, and presentations by top industry leaders and government officials provided invaluable insights. The exhibitions were meticulously curated, showcasing the latest products, services, and new technologies for the hospitality sector, further elevating the HORECA industry's knowledge base.

One of the stand-out moments of the convention was the HPMF Procurement Excellence Awards, which recognised excellence through a rigorous and merit-based selection

process. Notable honors included the Thakur Giriraj Singh Ji Lotwara Memorial Award (Winner Padmashree Dr Rajnikant), and the HPMF Lifetime Achievement Award (Winner Mr N Srinivasan) with this year's focus on Women Achievers of India.

Dr. Nitin Nagrale, the driving force behind HPMF, received widespread praise for his leadership and vision. As one participant remarked, "I have been a lifelong achiever, yet there is so much more to learn from Nitin and his remarkable team."

The HPMF Convention has once again demonstrated the power of collaboration, vision, and execution, setting a new benchmark for industry events and earning real accolades for its substantial achievements.

Officials of the Government of Uttar Pradesh conveyed accolades to Team HPMF for a visionary, and an impactful event.





**INTERNATIONAL COFFEE DAY
IS NOW CELEBRATED AS A
MONTH-LONG EVENT**
*CRAFT heralds a bounty of limited-time
AUSTRALIAN SNACK CLASSICS IN BANGKOK*



CRRAFT, Kimpton Maa-Lai Bangkok's sociable lounge, will serve up an expansive range of Australian coffee concoctions and tasty Aussie specialties for a limited time in honour of International Coffee Day.

To celebrate International Coffee Day on 1 October, CRAFT will be offering Aussie coffees and munchie favourites throughout October 2024. Limited-time caffeinated elixirs include (if you know, you know) 'The Magic' - a ristretto double shot with a dash of milk - and 'Bulletproof Coffee', a full-flavoured, high-calorie, low-carb drink with a dollop of butter - a keto-friendly drink specifically designed to deliver an injection of high energy that lasts throughout the day. Quintessentially Australian snacks to accompany include a filling Aussie Beef Pie and Vegemite Pinwheel, luscious Vanilla Slice and Lamington, along with a plethora of other beloved Oz treats.

Kimpton Maa-Lai Bangkok's convivial lounge CRAFT is open daily from 7:00 a.m. until midnight. For more information or reservations, call 02 056 9999, email taste.kimptonmaalai@ihg.com or visit www.kimptonmaalaibangkok.com.

Begin with sweet treats like scrumptious Vanilla Slice and Lamingtons. Wash them down with your favourite coffee.



If you thought banana bread was indulgent enough, take it a lot further with Banana Bread French Toast topped with fruits and berries. Do order some Ristretto to cut down that sweetness.



Here come the savouries. Dig into a sumptuous Australian Wagyu Beef Pie with Wagyu beef baked in a flaky pie crust, and served with yucca fries.



Bite into Ham and Cheese Toasties, concocted with Paris ham, mixed cheese, Dijon mustard, sourdough toast, and romesco.



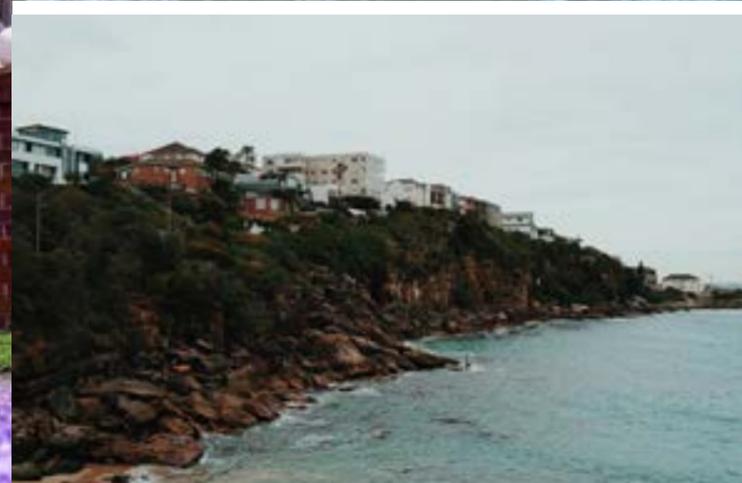


Jacaranda in full bloom

SYDNEY

HAS BEEN VOTED AS THE BEST CITY IN THE WORLD

We tell you why!



There's more to Sydney than the famous Opera House and Harbour Bridge. Sydney's coastline is a breathtaking blend of natural beauty and urban charm, dotted with iconic landmarks like Bondi Beach and the dramatic cliffs of the Royal National Park. Besides these, the coastline offers pristine beaches like Coogee, Maroubra, and the Northern beaches, hidden coves, and scenic coastal walks, all set against the backdrop of the sparkling Pacific Ocean. Whether it's the lively surf culture or the serene coastal trails, Sydney's shores capture the essence of Australia's outdoor lifestyle..

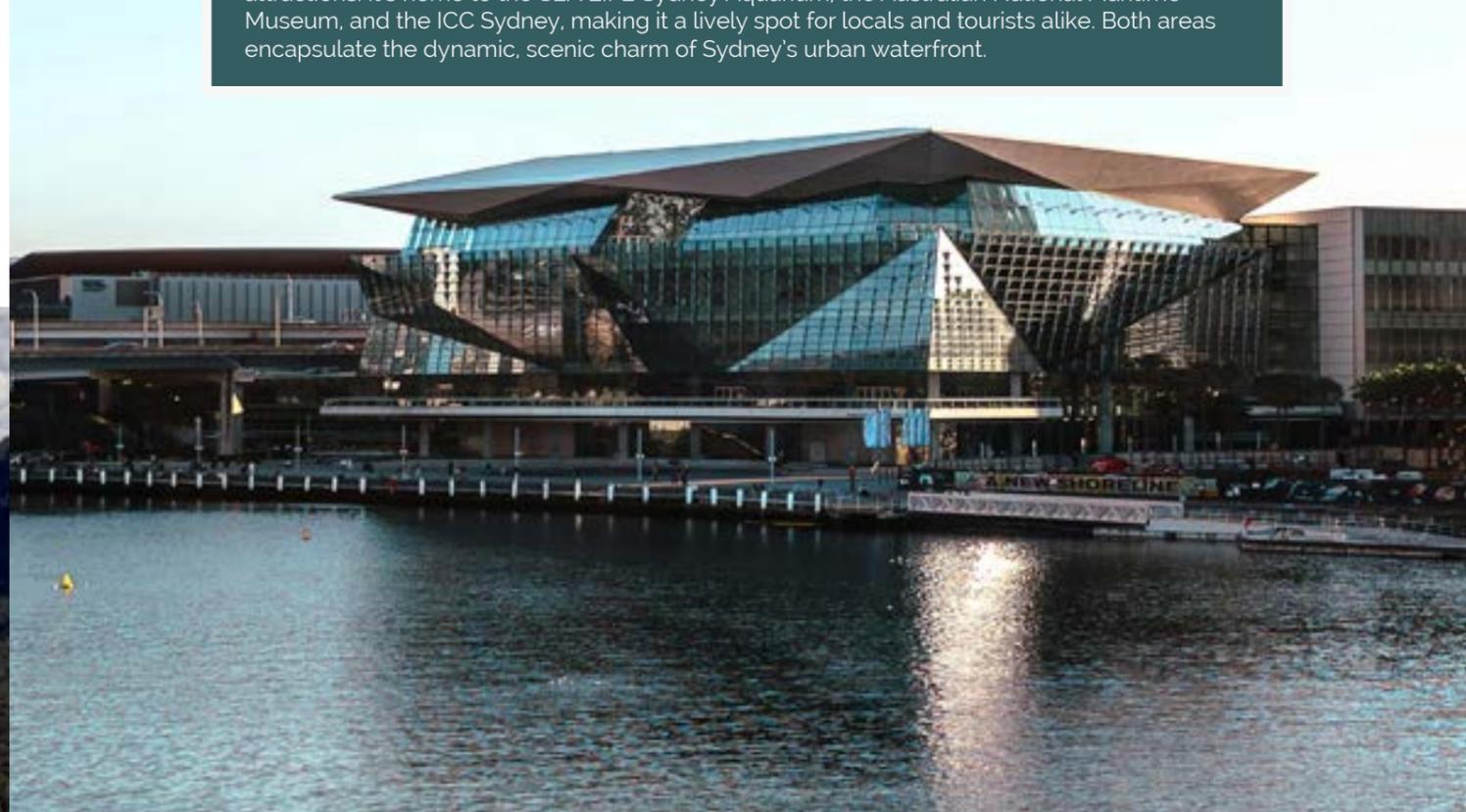
Sydney's urban landscape is a striking mix of modern architecture and historical landmarks. Circular Quay, the city's vibrant waterfront hub, connects visitors to iconic sights like the Sydney Opera House and the Sydney Harbour Bridge. The Central Business District (CBD) is a bustling center of commerce, featuring towering skyscrapers, chic boutiques, and heritage buildings. With its proximity to the harbour, lush green spaces, and a dynamic arts scene, Sydney's urban core offers a blend of cosmopolitan energy and natural beauty. Adorned with coffee shops, shopping, recreation, and entertainment centers, this upscale area with its cool vibe has been enticing the visitors from all over the world.





Sydney's Harbour Bridge area offers breathtaking views of the iconic 'Coathanger' and the surrounding skyline, with Circular Quay and the Sydney Opera House just nearby. This bustling area serves as a gateway to Sydney Harbour, connecting the North Shore to the CBD. The BridgeClimb experience provides panoramic views, while ferry rides from Circular Quay offer a unique perspective of the city's landmarks. The New Year Eve spectacular fireworks (#sydney) around the Harbour Bridge and Opera House area is a feat that draws tourists from all over. Darling Harbour, another vibrant precinct, is a hub for entertainment, dining, and waterfront attractions. It's home to the SEA LIFE Sydney Aquarium, the Australian National Maritime Museum, and the ICC Sydney, making it a lively spot for locals and tourists alike. Both areas encapsulate the dynamic, scenic charm of Sydney's urban waterfront.

Sydney offers several day trips that take you to serene its outdoors. The Blue Mountains trip is an opportunity to be one with nature. Blue Mountains National Park is a UNESCO World Heritage site known for its dramatic scenery, rugged cliffs, waterfalls, and lush eucalyptus forests. Located just outside Sydney, the park offers stunning views of natural formations like the Three Sisters, a famous rock formation. Surrounding areas, including Katoomba and Leura, feature quaint villages with charming cafes, galleries, and gardens, making the region a popular destination for outdoor activities, bushwalking, and cultural experiences amidst breathtaking landscapes.



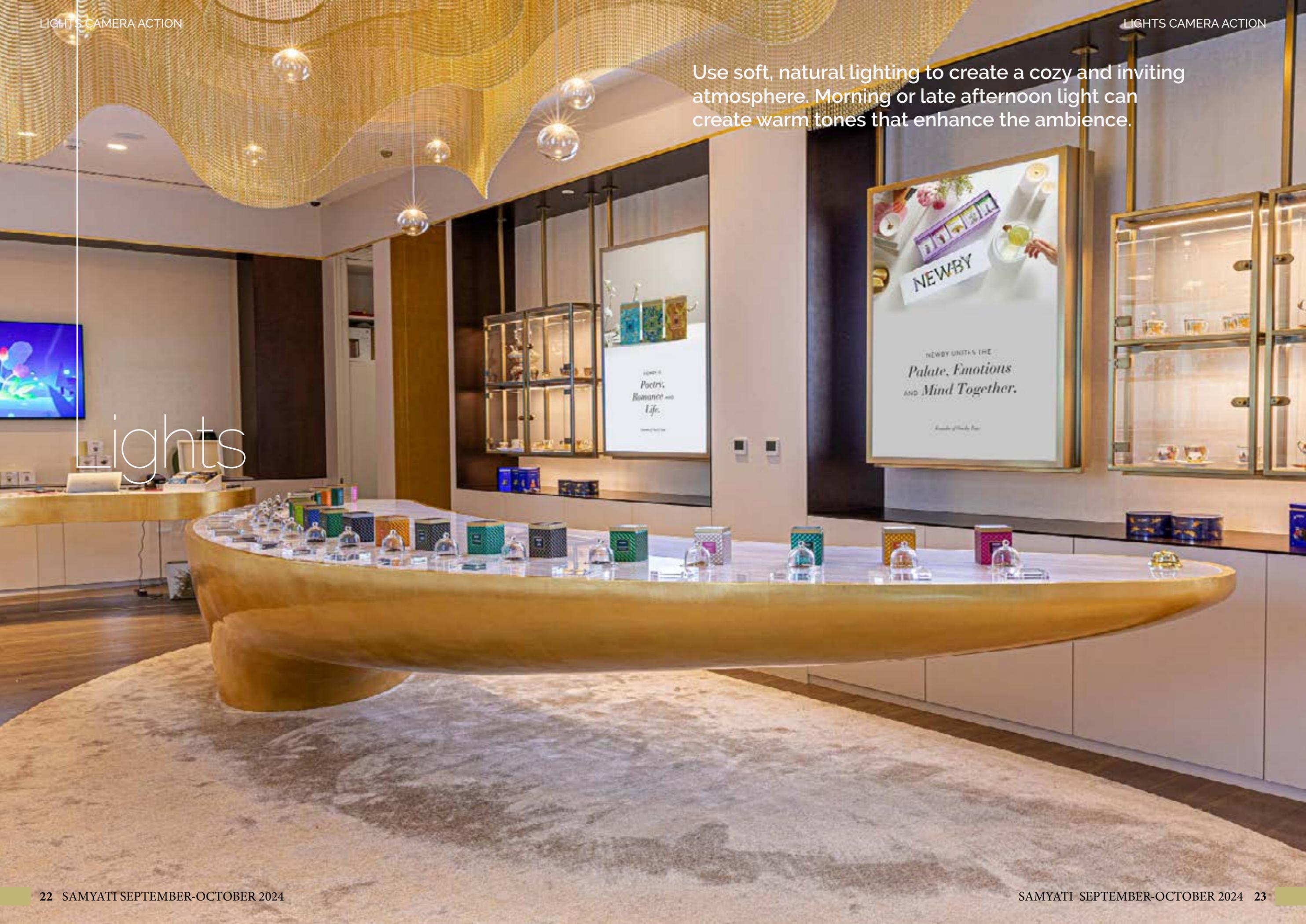
Lights Camera Action



Capturing photography for a tea room, is highly satisfying as the goal is to evoke a sense of warmth, comfort, and relaxation while showcasing the unique ambience, decor, and offerings of the space. Highlighting intimate seating areas with comfortable chairs, soft pillows, and small tea tables, elicit a sense of calmness and project the place as perfect place to sip tea.

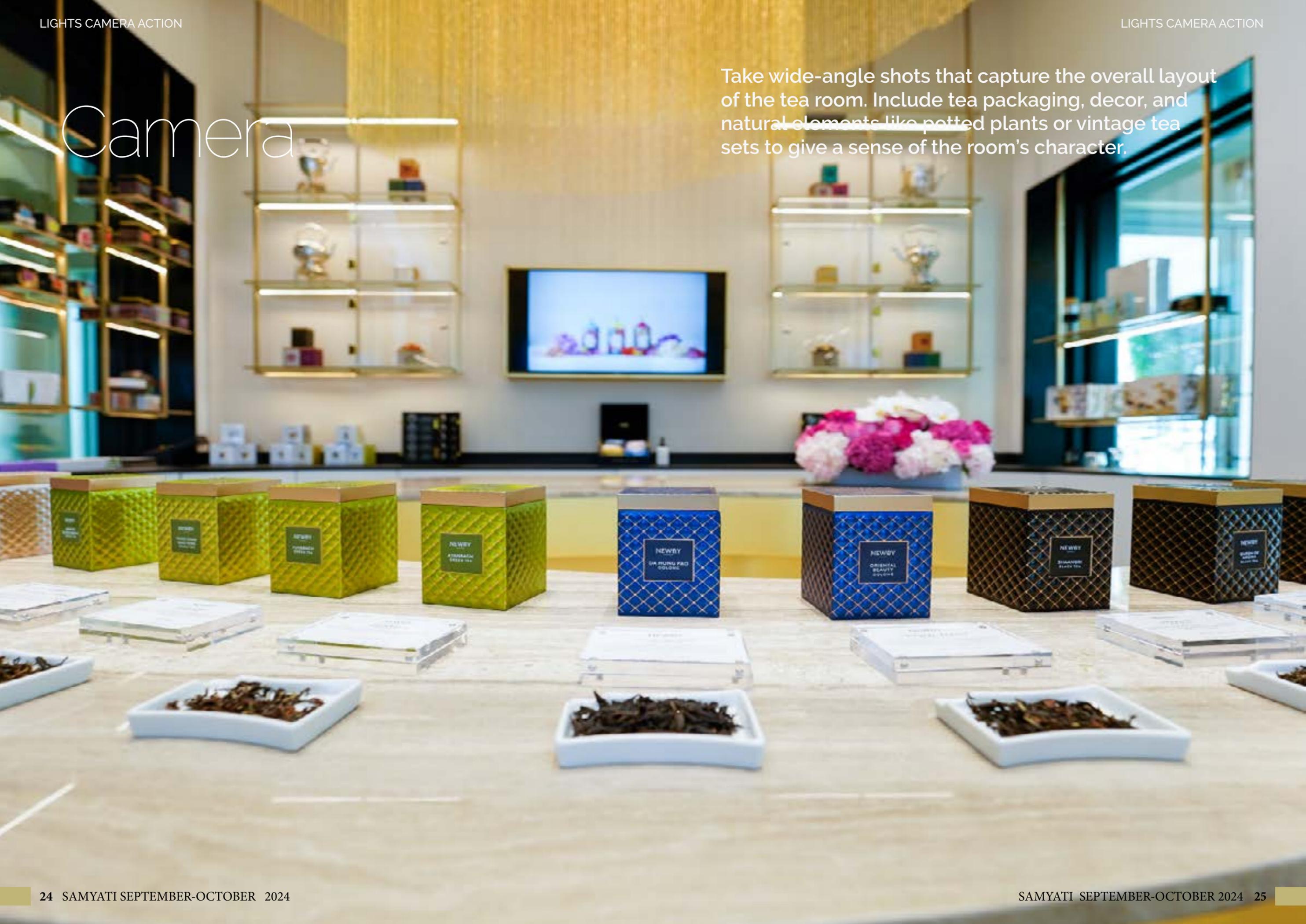
Use soft, natural lighting to create a cozy and inviting atmosphere. Morning or late afternoon light can create warm tones that enhance the ambience.

Lights



Camera

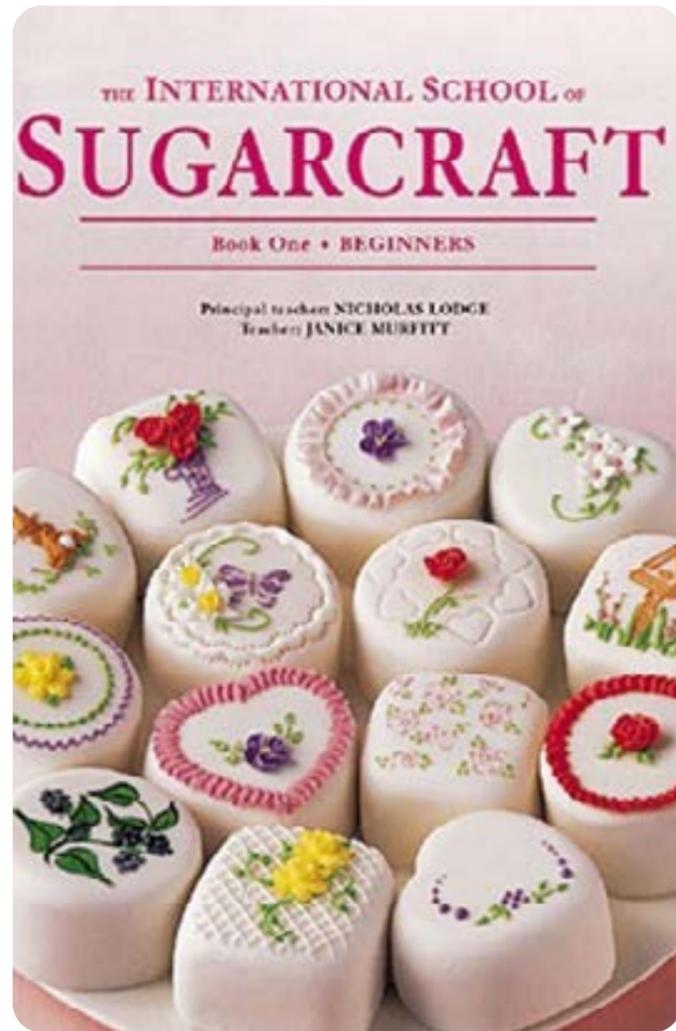
Take wide-angle shots that capture the overall layout of the tea room. Include tea packaging, decor, and natural elements like potted plants or vintage tea sets to give a sense of the room's character.



Action

Incorporating human elements into tea room photography can add warmth, relatability, and storytelling to the images, helping potential visitors envision themselves in the scenes. Serving a cup of freshly brewed tea, denotes love and care. Be sure to capture the variant, the core flavour, and its benefits.





SUGAR

In a myriad of avatars!

You Can Now Master the Fine Art of Sugarcraft - Just the Way the World Does

We get closer to Diwali, and we will soon be at Christmas and there will be more opportunities of gifting - both giving and receiving. You mostly don't have a say on the gifts you receive, but you can make the gifts you give, thoughtful. Start early and learn the art of Sugarcraft. Sugar never looked so delicious, so malleable and so ductile, so gorgeous!

Learn to create those very flowers and figurines on cakes that you've always admired, The International

School of Sugarcraft offers the most comprehensive course on sugarcraft ever published. Start from scratch, master the art of baking cakes for all occasions, like different types of fruit cakes, and sponge cakes, and decorating them with sugar in myriad forms. Draw squiggles with royal icing, cover your cake with marzipan and fondant, and give them a smooth and deft professional touch. Know what equipment you'll need, including cake tins and decorating tools, piping techniques, and designing a cake. Once you master the basics you can use your imagination to create cookies boxes, marzipan fruits, Easter eggs, tulle, and combine these techniques to create something out of the box. This book will surely ignite that creative spark in you. How about considering this art as a commercial option? Doesn't your own sugarcraft masterclass sound exciting?

Book One, the pink one, is arranged as a twenty-lesson course that covers everything from making perfect cakes, icings, and frostings to runouts, ribbonwork, frills, collars, lettering, modelling, and piped decorations. It is the ideal foundation for beginners and an excellent refresher for those with basic skills. Inside, you'll find over 100 tested recipes, step-by-step photographs, and detailed captions designed to inspire confidence in cake decorators of all backgrounds. By completing this course, beginners will master the skills needed to bake, cover, and decorate beautiful cakes. The detailed and easy-to-follow instructions ensure you'll be creating edible works of art in no time.

The author, Nicholas Lodge, is one of the world's foremost authorities on cake decorating and sugarcraft. Chef Lodge, who became interested in sugarcraft at an early age, designed his first cake when he was 10 years old. He has written 11 books on the subject and has received numerous honours for his work. Learn from the best to become the best!

Graduate to Book Two, the blue one, and master more skills. You sure will be the most envied sugarcraft professional.



A MAGAZINE DEDICATED EXCLUSIVELY TO THE MASTERS OF THE KITCHEN



PUBLISHED BY



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THIS EMILY IN PARIS IS ALL SET TO RECREATE THE '90s MEMORIES! WITH **SANNA GUGNANI'S REVENIR**, TAKE A TRIP DOWN MEMORY LANE WITH THEIR NEWEST FESTIVE COLLECTION

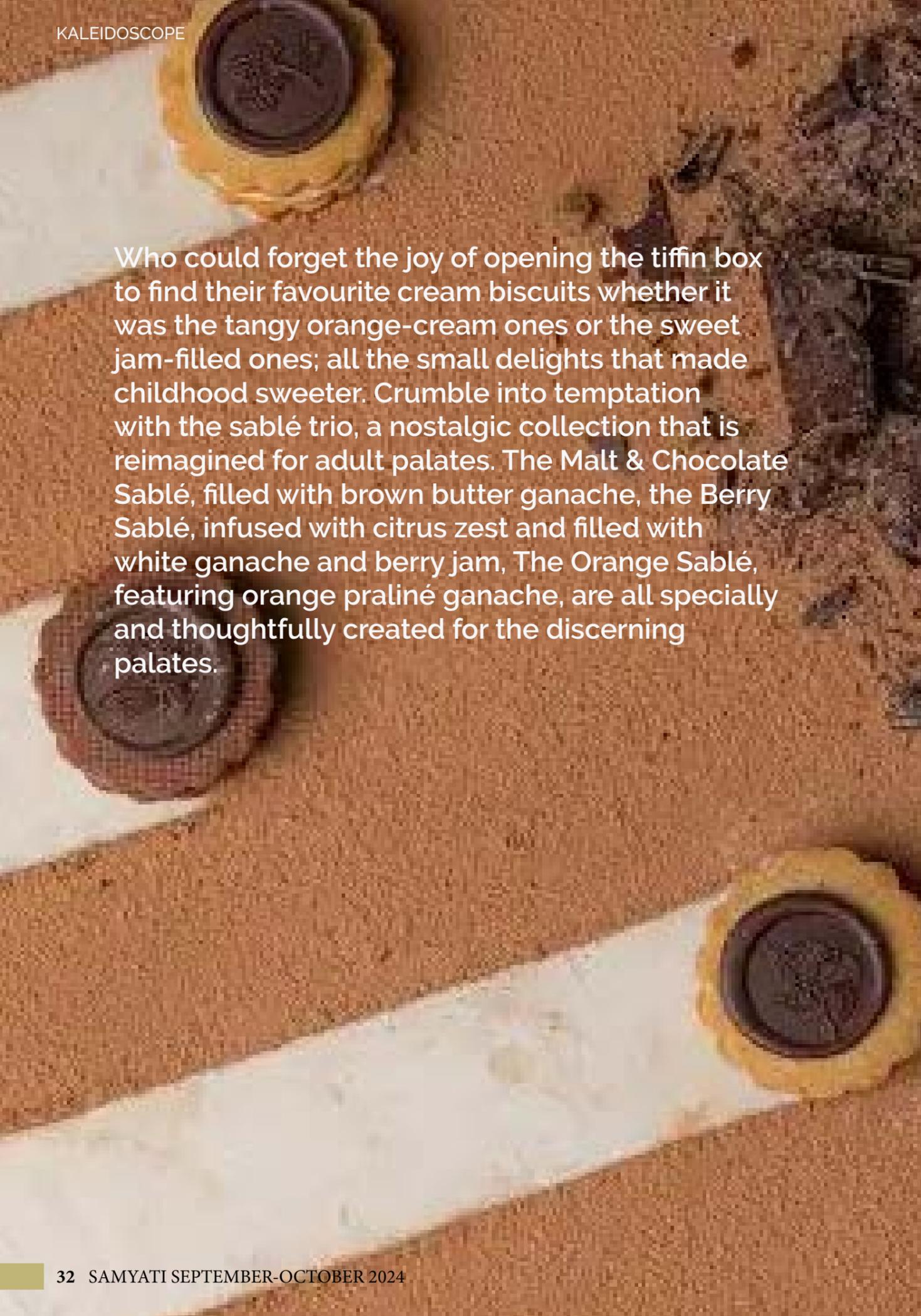
This Diwali, Relive Your Childhood..



Revenir Atelier de Patisserie, the French bakery in Bhubaneswar, introduces a special festive collection that blends the precision of French pastry techniques with flavours loved by the Indian palate. Chef Sanna Gugnani draws inspiration from her '90s childhood, crafting desserts that capture the excitement of unwrapping gifts and enjoying homemade sweets with family during festive gatherings.

Sanna's culinary expertise was shaped by her education at the Welcomgroup Graduate School of Hotel Administration, refined at Le Cordon Bleu in Paris, and polished through experiences at iconic venues like Plaza Athenee and the 3-Michelin-starred Pavillon Ledoyen.

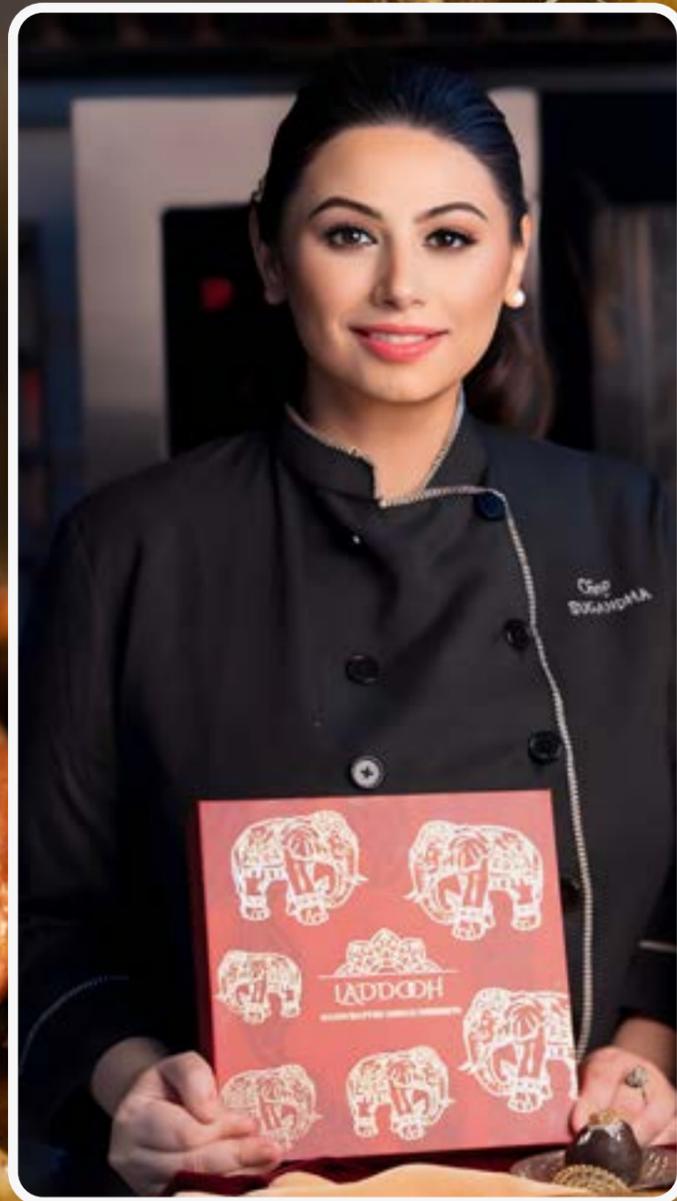
"This collection isn't just about the desserts," Sanna explains. "It's a tribute to the cherished memories that make the festive season special, merging nostalgia with today's celebrations."



Who could forget the joy of opening the tiffin box to find their favourite cream biscuits whether it was the tangy orange-cream ones or the sweet jam-filled ones; all the small delights that made childhood sweeter. Crumble into temptation with the sablé trio, a nostalgic collection that is reimagined for adult palates. The Malt & Chocolate Sablé, filled with brown butter ganache, the Berry Sablé, infused with citrus zest and filled with white ganache and berry jam, The Orange Sablé, featuring orange praliné ganache, are all specially and thoughtfully created for the discerning palates.



Think of family gatherings filled with the unmistakable scent of Roohafza, a staple in every home. Embark on a sensory adventure with these hand-painted bonbons, each a miniature masterpiece. Savour the whimsical Cereal Milk Bonbon, indulge in the sophisticated Hazelnut Cappuccino Bonbon, and experience the unexpected fusion of Raspberry Roohafza with Dark Chocolate Bonbon, a playful twist on the classic summer cooler.



GET CAPTIVATED BY
CHEF SUGANDHA SAXENA'S
ENCHANTING WORLD
OF **LADDOOH**

Diwali Dreams are Made of These...

Sugandha Saxena is a renowned chef and entrepreneur celebrated for introducing Kayastha cuisine and Indian luxury mithai globally. A graduate of EHL Hospitality Business School in Switzerland, she founded two upscale gourmet brands, 'Okhli' and 'Laddooh.' Laddooh, known for its innovative and premium desserts, has gained favour among B-Town elites and received endorsements from Indian royalty like Raja Manvendra Singh Gohil. Sugandha has hosted international pop-ups and workshops, featured as a guest judge on a Bangladeshi cooking show, and her brands have been spotlighted in prestigious magazines in London, establishing her as a leading figure in the culinary world. Diwali is a delightful time for classy mithai, in all new avatars. At Samyati, we are delighted to feature LADDOOH. So, savour the luxurious textures and rich flavours of Laddooh, meticulously crafted by hand using a fusion of rare ingredients, and timeless flavours that appeal to both the sophisticated epicureans and those with more conventional taste buds.

Laddooh is an uncomplicated, and delectable brand. The menu features classic flavours made with organic and natural ingredients, and substitutes sugars, providing options like cane sugar, coconut sugar, palm sugar, or jaggery. This **Pista Halwa** made with rich pistachios, slow-cooked and dressed in silver leaf is a traditional and exotic preparation.



Go beyond halwa and indulge in these decadent slabs. It all began with Besan Laddoo and **Besan Slab**, that stole the hearts of the B-Towners. Also feast on the **Pista Lauj Slab**! Simply irresistible.



The **Rose Thandai Slab** combines traditional thandai ingredients like fennel, and almonds, infused with the essence of rose petals. This delectable treat is sure to tantalise your taste buds. It's a popular choice for Holi celebrations, and with the October heat on this slab is a must-have for Diwali.





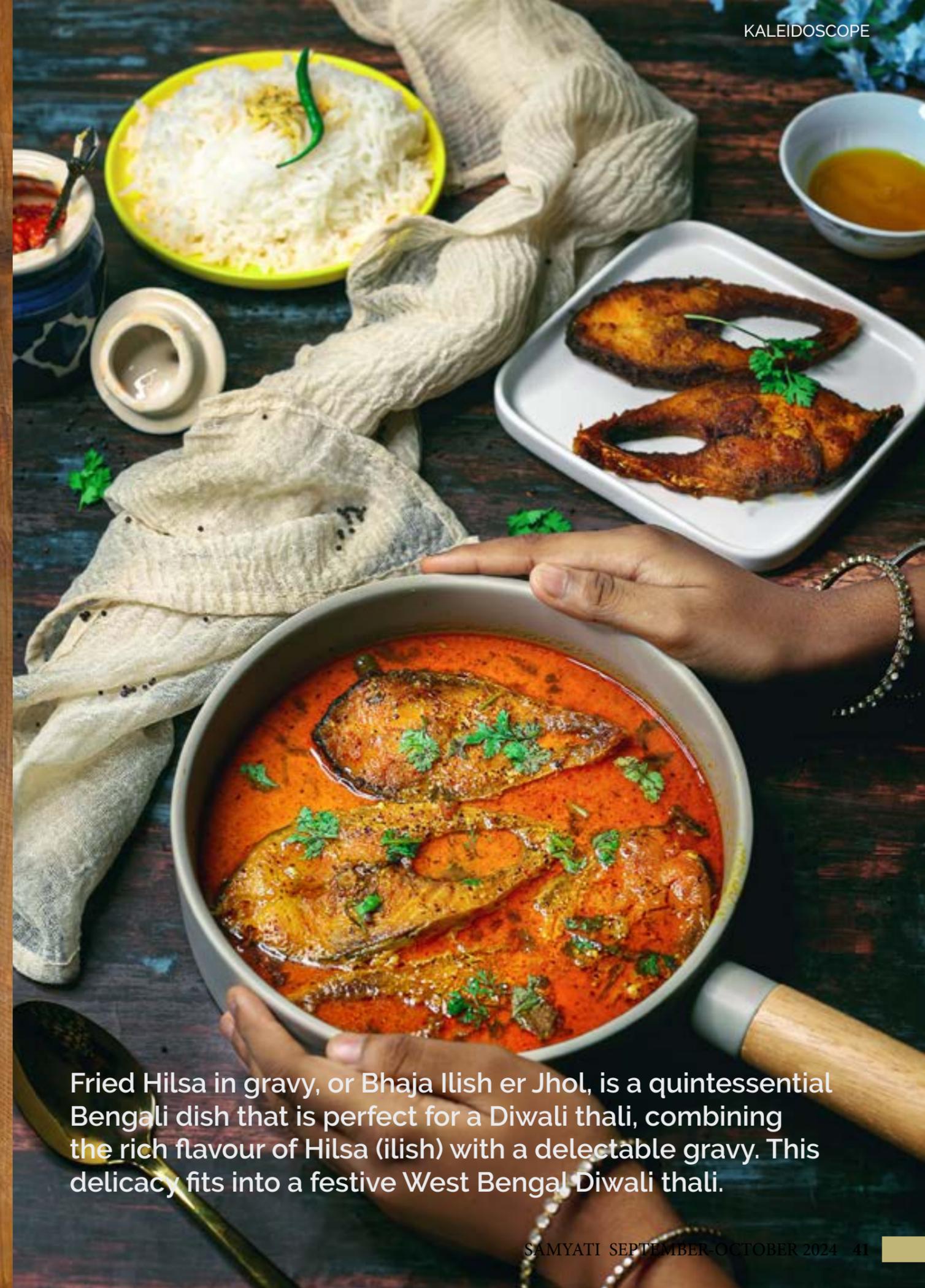
**BRING HOME THE QUINTESSENTIAL
DIWALI DELIGHTS FROM BENGAL
WITH CHEF BILKIS KHAN**

Diwali Gets Traditional and Authentic.

Renowned Bengali Muslim home chef **Bilkis Khan**, known as @chefbilkiskhan_mssi on Instagram, is celebrated for her mastery of Bengali Muslim and Mughlai cuisines. Her deep passion for the culinary arts has led her to refine her skills as a chef, recipe developer, food photographer, and stylist in Mumbai.

While her expertise lies in Bengali Muslim and Mughlai food, her love for cuisine and culture drives her to explore world cuisines. A winner of the 2023 UpperCrust Home Chef Studio contest and first runner-up in Kahin Gum Na Ho Gaye Season 7, a competition focused on India's lost recipes, where she showcased her love for Maharashtrian cuisine, Bilkis consistently innovates with her distinctive culinary style. She recently trained in Thai cuisine at the prestigious Blue Elephant Bangkok Cooking School under the legendary MasterChef Nooror Somany Steppe. Passionate about food photography and styling, Bilkis also teaches photography, curates food pop-ups, and leads multi-cuisine workshops, all driven by her entrepreneurial spirit.

Arranged beautifully on the plantain leaf, with the rice placed at the center and the curries, sides, and sweets surrounding it, creating a vibrant, flavorful spread that celebrates both tradition and festivity. Shukto, Bhaja, Bhaat, Macher Paturi, Mishti, Doi, Rasagulla.. savour 'em all with your eyes.



Fried Hilsa in gravy, or Bhaja Ilish er Jhol, is a quintessential Bengali dish that is perfect for a Diwali thali, combining the rich flavour of Hilsa (ilish) with a delectable gravy. This delicacy fits into a festive West Bengal Diwali thali.



DIWALI BRUNCH-WORTHY DISHES CAPTURED THROUGH THE LENSES OF SANJAY RAMACHANDRAN

Diwali Feast for Your Eyes..

In his professional career spanning twenty-four years, **Sanjay Ramachandran**, has photographed food, architecture and wildlife extensively. As a food consultant, he also specialises in recipe and menu development. He has collaborated with some of the most prominent food personalities and culinary experts in India on numerous successful projects. He has been involved in creating 15 cookbooks, and there are 3 more under production. He often teams up with leading chefs and home cooks to host culinary events and pop-ups highlighting distinctive cuisines. Samyati picks up some of his spectacular looking dishes that would entice anyone to indulge in a Diwali brunch.

Saffron Tagliatelle with Mini Kala Jamun and Roasted Vermicelli. Shot for Chef Nimish Bhatia.

Diwali brings along a golden glow, and mango leaves indicate prosperity and longevity with their evergreen quality. These Mango and Prune Dimsums concocted by The Orient, Kolkata, are eye-catching, vibrant, and delicious creations that would enhance any Diwali brunch.



Reflections double the joy! These Nagasaki Cutlet Rolls made with sprouts, vegetables, tofu, with a vermicelli crust and a hint of tōgarashi, is a savoury dish that can cut through the all-sweet Diwali preparations. Clicked for 'Wok and Grills' Food Festival at Hotel Maurya, Patna, this could be a 'showstopper' on any Diwali brunch menu.





**THE CLASSIC MITHAI OF DIWALI
MADE APPEALING THROUGH
CHEF MICHAEL SWAMY'S LENSES**

Diwali Classics Get More Eye Catching.

Chef Michael Swamy is a pioneer in the niche area of food media, a chef, food stylist, food writer and travel photographer based in Mumbai, India. Michael is a graduate of the prestigious Le Cordon Bleu, London. He, along with his team, has conceptualised and handled major food shows on several GEC and international niche channels since those early days, and the present day Master Chef India.

Michael's work as Chef Consultant with Indian wildlife resorts curating forest menus in the mountains of Uttarakhand has helped him create a niche market for himself. In the retail space working with brands like Pesca Fresh, Circee Health and Plant based foods has made him relook at food in the health and sustainability sectors.

As an author and photographer Michael is a several time Gourmand Award winner. Some of the books he authored include the critically acclaimed "The Diabetic Cookbook" (Bloomsbury), "The East Indian Kitchen" (Westland), "Masala Dabba" and "The Easy Guide to Pairing Indian Food With Wine" (Om Books International).

A rich and grainy Indian sweet made from milk, khoya (reduced milk solids), and cracked wheat (or sprouted wheat), Doda Burfi originates from Punjab. This sweet is popular for its unique texture, nutty flavour, and caramelised richness. It's a perfect addition to any festive spread, including Diwali. The slivered pistachio garnish adds to the visual delight!



A visually appealing mithai (sweet) shaped like a musk melon (kharbuja), Kaju Kharbuja is made primarily with cashew nuts. It is a beautiful and flavourful treat that adds a decorative and festive touch to Diwali. The outer layer is crafted from cashew paste infused with saffron (kesar) while the inside can be stuffed with flavoured nuts or dry fruit fillings.



THERE'S A LOT MORE TO HURREM'S THAN ITS RANGE OF EXQUISITE BAKLAVA!

Hurrem's is an expression of happiness! The carefully curated collection of timeless Turkish confectionery has come down the generations from the Topkapi Palace - Traditions that were started by Queen Hurem Sultana. Each gift is a story, a declaration of care, a symphony of thoughtfulness. Hurem's believes that gifting is not just about the object, but the moments it inspires. It's about celebrating life's milestones, commemorating memories, and spreading joy during those cherished occasions.

CURATED BY IN-HOUSE GIFTING EXPERTS

Every item in its wide collection is thoughtfully handpicked keeping in mind varied tastes, preferences and sensibilities all with a goal to spark a smile and spread joy.



THE POWER OF PERSONALISATION

The little details speak volumes about the depth of a relationship. Hurrem's helps you make that lasting impression, be it having initials engraved on your gifts, preparing a box with your brand logo on it, or customising the contents of a hamper, Hurrem's makes it possible!

AN ALWAYS-ON GIFTING CONCIERGE

Whether you're looking for gifting options for your next office party or a last-minute quick fix for your friend's housewarming party, Hurrem's in-house gifting team is always ready to assist you, be it in-store, on WhatsApp, or through Instagram DMs. Your gifting needs will be sorted.

Visit: <https://www.facebook.com/hurremsbaklava> or <https://www.instagram.com/hurremsbaklava/>

Visit Hurrem's flagship store in Fort, Mumbai, to savour the Kedayif roll, a traditional Turkish dessert made from shredded phyllo dough (called kedayif), baked until crispy and golden, soaked in an aromatic sweet syrup, and filled with clotted cream. Lingering memories are made of these.



Feast on Hurrem's new introduction - Kunefe Cheesecake. Words can't describe it. You got to taste it to believe it. Dig into the gooey delight made with fine kunefe, smooth cheesecake, topped with delectable molten chocolate. A dessert that you'll want all the time!



Hurrem's is not about all things sweet. Explore its pides, savoury dips, and this newly introduced Zucchini and Dill Crepe. Doesn't the picture reveal, and say it all?



October is recognised as National Pizza Month in the USA

Here are some Pizza places in India's National Capital Handpicked by Samyati

1. Say Fontina

Nestled in the heart of Sector 129, Noida, Say Fontina is a luxurious European all-day cafe that has quickly become a favourite for pizza aficionados. Known for its signature wood-fired pizzas, the cafe offers a cozy ambience and a menu curated by Chef Ashish Bhasin. The pizzas are crafted with fresh ingredients and boast a perfect balance of flavours, making every bite a memorable experience.

2. Leo's

Leo's in Vasant Vihar is a gem in Delhi's bustling culinary scene. This pizzeria is renowned for its authentic Neapolitan pizzas, crafted with a perfect blend of traditional techniques and fresh ingredients. The cozy setting and vibrant atmosphere make it an ideal spot for pizza lovers.

3. Olive Bar & Kitchen

Olive Bar & Kitchen in Mehrauli offers a delightful mix of Italian flavours in a charming and rustic setting. Known for its inviting ambience and friendly service, this restaurant is a great place to enjoy a wide variety of pizzas made with fresh and high-quality ingredients. The beautiful outdoor seating area adds to the dining experience, making it a favourite among locals and tourists alike.

4. Pizzeria Da Susy

For those seeking an authentic Italian pizza experience, Pizzeria Da Susy in Gurgaon is the place to be. This pizzeria prides itself on traditional Italian recipes and techniques, offering pizzas that are both flavourful and true to their roots. The cozy setting and warm service add to the overall charm of dining here.





From Sweets to Smoothies: Balancing Indulgence with Health

Once the festivities of Diwali are done, it'd be detox and cleansing time - cleansing your mind and body. It becomes important to ensure that you get the right nutrition as you detox. While pulses, rice and grains are a good way to get your dose of nutrition, an alkaline diet that includes nuts, fruits, dairy products and gluten free flours, would only help you feel lighter and healthier. Combat all the undesirable after effects of fried foods and sweets that you'd have consumed during Diwali. Feasting over.

Consuming fruits, vegetables and water in a healthy way is the right way to celebrate post Diwali. This way you can support your body with the right nutrients to detoxify. BlendJet's portable blender BlendJet 2 is your best bet when you wish to consume healthy meals. It can whip up a healthy shake or smoothie in flat 20 seconds with a single whip. With its trademarked Turbo jet technology, the device can crush anything from frozen berries to nuts to fruits and vegetables. A single charge provides up to 15 cycles. And you can whip your meal right from your kitchen top to a mountaintop. Even if you are on the go, or returning from work, or vacation, your quick and healthy meal will be ready in no time.

Lancôme Unveils IDÔLE NOW: A UNIQUE FLORAL FRAGRANCE INSPIRED BY NATURE, AND AUGMENTED BY SCIENCE

Lancôme, a pioneer in beauty and fragrance, is excited to announce the launch of IDÔLE NOW, a unique floral fragrance that seamlessly merges nature's purity with science's innovation. To inspire the future of perfumery, IDÔLE NOW redefines the olfactory experience by introducing a richer, bolder, and more caring scent that pushes the boundaries of traditional fragrance creation.

IDÔLE NOW showcases a powerful trio of iconic ingredients, each meticulously augmented with scientific expertise to elevate the essence of perfume to unprecedented heights. The uplifted Rose, the once uncapturable Malaysian Orchid accord, and a sustainable Vanilla infusion sourced from Madagascar, enhanced with repurposed biotech vanillin, create an addictive and unforgettable aroma that embodies the strength and spirit of a new generation.

IDÔLE NOW is more radiant and more luminous Floral. Idôle NOW brings back its iconic Clean & Glow accord, radiating from the first notes and supported by new techniques of Rice extraction to create a richer,

bolder Vanilla scent. Scent trek technology is now being used to extract the Orchid accord for the first time without any damage to the flower.

Incorporating fluffy vanilla facets, IDÔLE NOW inspires a whole new world of possibilities for perfume lovers. This ground-breaking scent encapsulates the essence of a generation that is no longer waiting for change but is ready to embody it with every spray. The bottle, adorned with a fiery bottom top lacquer, symbolizes the light of a new dawn. This sunrise represents new opportunities for unity and collaboration in building a better future.

With this launch, join the Idôles, become an Idôle and ride together for a better future. The time is NOW!

Sustainable Commitment:

Lancôme's IDÔLE NOW embodies a robust commitment to sustainability, featuring FSC™ MIX certified outer packaging with an embossed mantra promoting bold advocacy. The product's ingredients, like bourbon vanilla, are ethically sourced through

solidarity initiatives, supporting communities at every stage. The innovative, ultra-thin bottle design minimises glass usage, significantly reducing environmental impact, while the FSC™ certified cardboard outer packaging underscores Lancôme's dedication to sustainable forest management and respect for both people and nature.

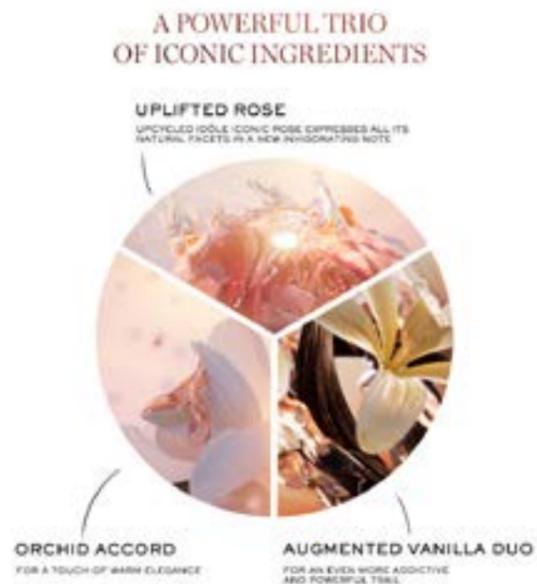
As we launch IDÔLE NOW, we invite you to join us in embracing this unique scent that resonates with the strength and characteristics of trailblazing women everywhere. Together, we can open new pathways for the future of perfumery and inspire others to act on their beliefs.

Availability:

Lancôme's pan India robust retail presence online and offline across Lancôme.in, Shopper's Stop, Nykaa, Tira and Sephora

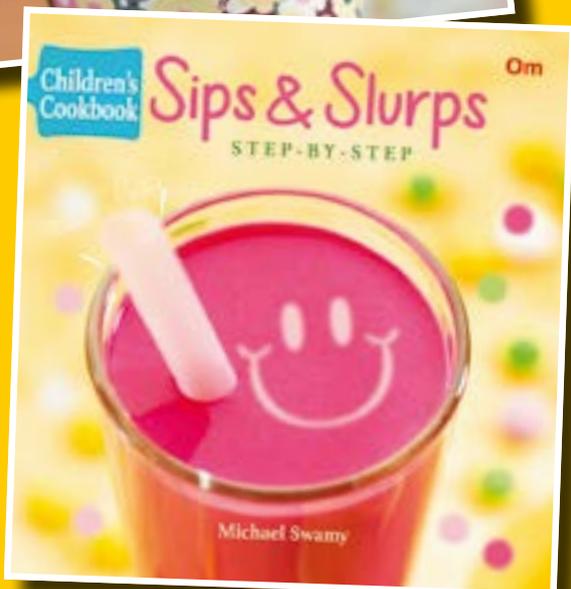
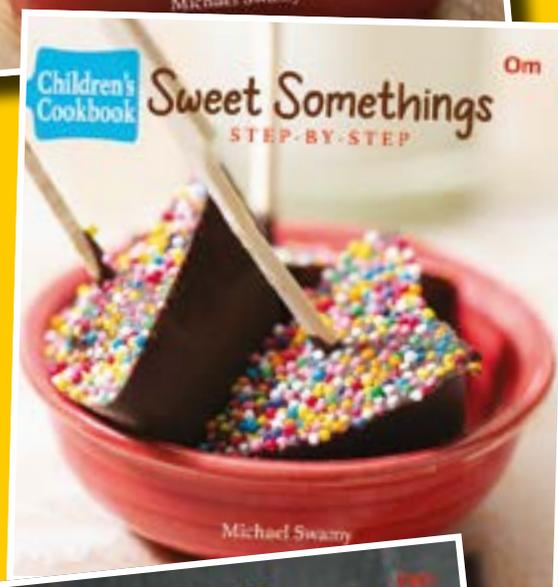
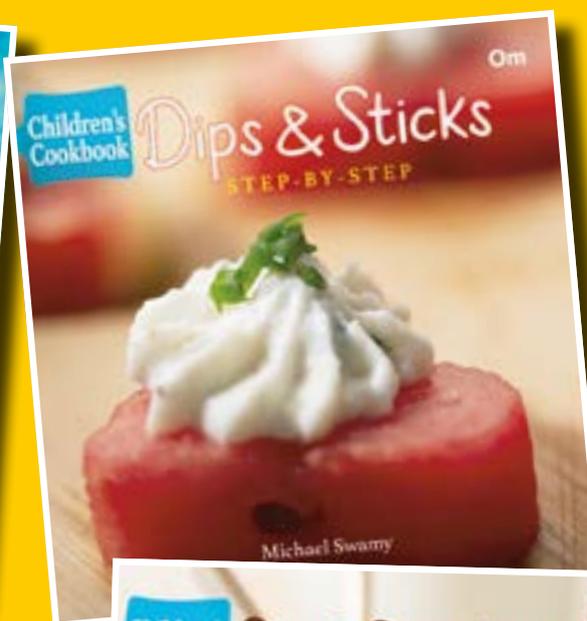
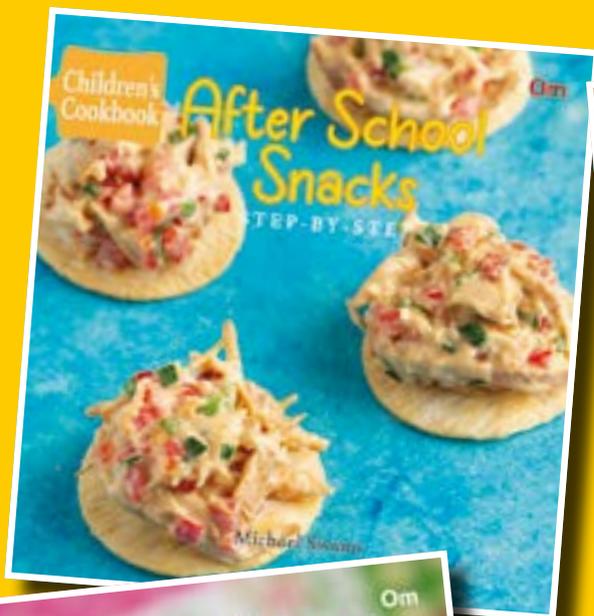
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Lancôme's IDÔLE NOW

**CREATED FOR PARENTS AND CHILDREN
TO COOK TOGETHER AND
BOND OVER FOOD**



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