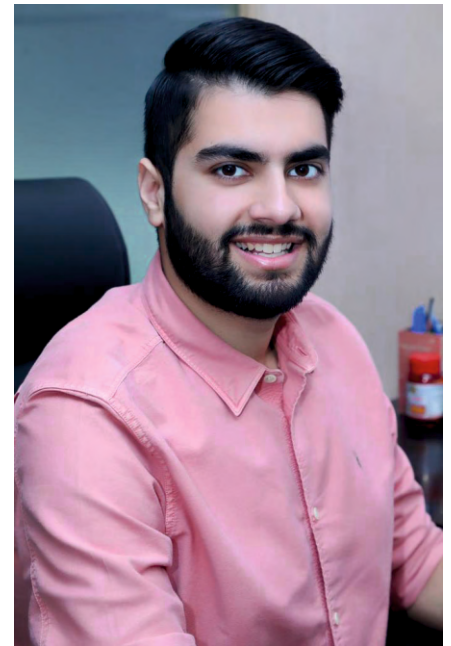


Designing a Christmas menu

Bahce, Co-founded by Ansh Khanijo, is becoming known in Gurugram for its lush greenery, diverse multi-cuisine menu crafted with locally sourced ingredients. He talks about his Christmas menu.



this culinary journey, ensuring a soul-warming experience for our guests during the winter season.

IFEA: What are the top items on the menu ?

Ansh: Chimichurri Chicken

Skewers rubbed with our

house-made herb sauce,

Bombay Toastie which is our

twist on the classic Bombay

sandwich, paired with crispy

potato wedges, Bahce Signature

Toddy featuring brandy, apple

juice, Indian spices, honey and

hot water, Rum Forest, etc.

IFEA: What is special about the Christmas menu?

Ansh: Bahce's Christmas menu

stands out with its unique blend

IFEA: What inspired you to design a Christmas menu?

Ansh: Our carefully curated Christmas menu at bahce is inspired from the spirit of the season, embracing warmth, comfort, and indulgence in every dish.

IFEA: How is the menu curated?

Ansh: Bahce's Christmas menu is curated with a focus on comfort and a homely dining

experience. We've carefully selected wholesome, comforting dishes reminiscent of home-cooked delights. The menu features a range of cocktails with seasonally inspired ingredients, infusing a warm kick of spices into every sip. Our goal is elegantly simple yet profoundly satisfying – to capture the rich flavours that resonate with the Indian palate. The inviting and breezy ambiance at bahce enhances



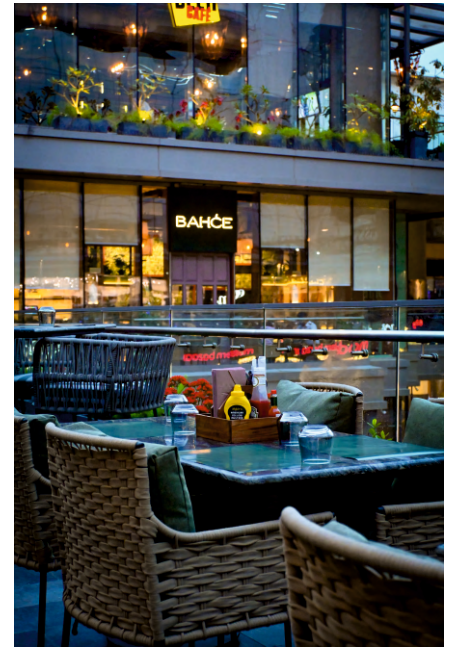
of comfort and culinary innovation. Our curated dishes, such as the Chimichurri Chicken Skewers and Bombay Toastie, offer a distinctive twist on traditional favourites, providing a memorable dining experience. The winter beverage selection, including the Bahce Signature Toddy and Rum Forest, adds a warm and festive touch. Coupled with the inviting ambiance, our Christmas menu goes beyond the ordinary, promising a soul-warming journey that sets Bahce apart from other restaurants during this festive season



IFEA: What are the celebration plans for Christmas week at the restaurant ?

Ansh: We're thrilled to invite you to our first Christmas celebration—a truly memorable experience under the stars. Join us for "3 Days of Merry," filled with exclusive offers and culminating in a chef-curated Christmas Brunch. It's a festive occasion crafted to make lasting memories, and we can't wait to share the joy of the season with you at Bahce.

Our next major event is the New Year's Eve celebration at Bahce,



and we're eagerly anticipating the moment when we unveil the exciting surprise we have in store. Stay tuned for an unforgettable night filled with festivities as we ring in the New Year together!



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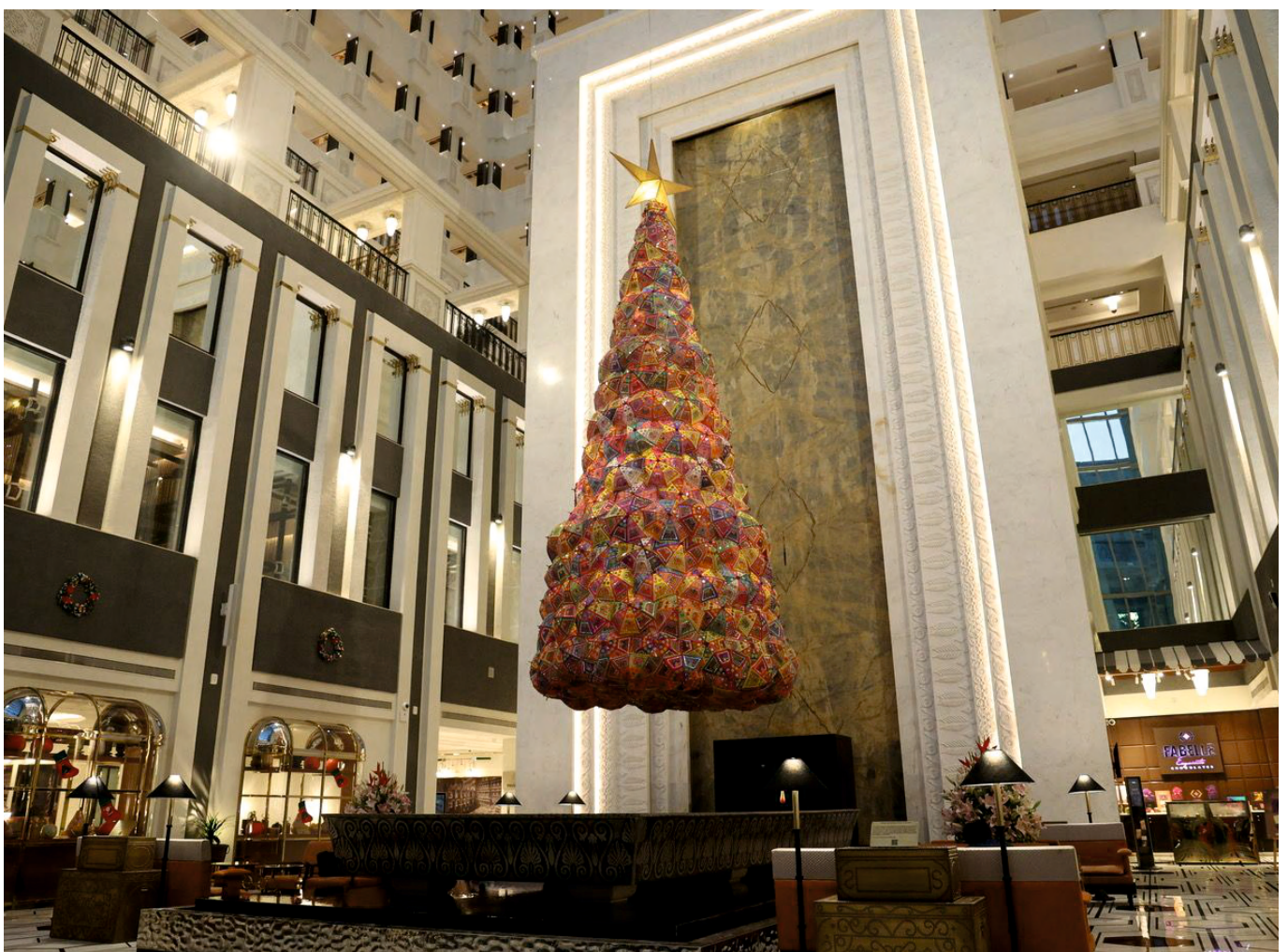
Christmas Tree at ITC Narmada

holiday season with joy while paying tribute to the rich heritage of Gujarat.

Gujarat's Glowing Conifer – is a splendid and unique Christmas Tree installation at ITC Narmada, that reflects the beauty and grandeur of Gujarat. Hanging from the top of the tall step-well architecture of ITC Narmada's entryway, the 23-foot tall tree is embellished with some 300 umbrellas, each

reflecting the unique embroidery of Kutch. The tree is adorned with classic Christmas ornaments and twinkling fairy lights.

Continuing its tradition of blending a slice of festive traditions with local culture and heritage, ITC Narmada is ringing in the Christmas-New Year



Cake Mixing

Christmas cake mixing is a tradition that preserves fruitcakes and other sweets during the winter months. The process of cake mixing involves combining dried fruits, nuts, and spices with flour, sugar, etc.

Several hotels like Lemon Tree Premier and Fortune Landmark held cake-mixing ceremonies in November- December.



A Millet Restaurant

Gunatvan Restaurant is a newly opened restaurant at Welcomheritage ManiMansion that has a menu of Indian and fusion dishes made using millets and other nutritious ingredients. The restaurant is part of the 100 year old property of the owners that is now largely a heritage hotel. The well-furnished restaurant has an attractive lounge attached. The menu includes South Indian, North Indian, Italian, Mexican and other dishes made using millets and other cereals, fresh produce from the owners farm and other ingredients.



Launch of The Penthouse by the Novel Chef

Monali Mehta, Curtail & Sustain LLP by Surabhi Joshi, Soham Homeopathy & Healing Center by Dr. Madhuri Bhatt and Jewelkosh by Hetal Shah. Vaishali Vaishnav of MTM and IFEA founders were among the invited guests.



Chapter One :The Penthouse by Novelchef has three sections:

- Page one open rooftop.
- Page two for women's special get togethers and small parties.
- Page Three is an Ac dining

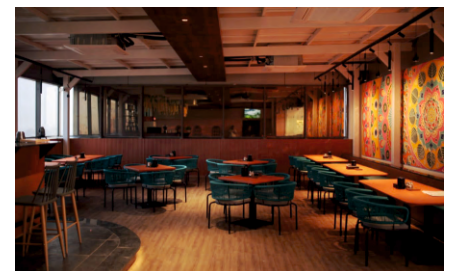
Novelchef by Pratiksha Upadhyay is a cafe and lounge in Gulbai Tekwani. They launched their new lounge with what they claim is the Biggest Rooftop Cafe in the city.

"The Penthouse" By Novelchef. It was launched with Shivani Purohit as the master of ceremonies.

There was live music by Ruju Jadav and Guitarist Vinit Soni, Drum circle by Kavita Shah, Creative Khazana by Pratibha Bakshi, Mombatti ki Kahani by

Called CHAPTER ONE"The

Monali Mehta, Curtail & Sustain



Urban Banjara Relunched

There was a Pre Diwali Celebration At Urban Banjara Resto Cafe

which has relocated from Godhavi To SBR.

Ammar Ansari, the chef and Co-owner has a large repertoire of recipes covering areas from Kashmir to Hyderabad. The restaurant has various inside and outside areas, catering to various clients both vegetarian and non vegetarian. Whether it's a kitty party, a karaoke party, a date or a family evening out, the cafe has locations for it all.



Jamboghada Palace ready to receive guests for Darbari meals

Jamboghoda's erstwhile princely family featured on Raja, Rasoi Aur Anya Kahaniyaan ("Kings, Kitchens and Other Stories"), an Indian television series shown on The Epic Channel for their food.

Since then food and heritage enthusiasts have been visiting them for special meals.

The owners have restored a part of the 250 years old building in the palace where they are now welcoming guests for Durbari Meals on prior bookings. The culinary experience includes a visit to the owners' farm and nearby forest areas.



Andhra Festival At Novotel



Andhra Ruchulu offered the tastes of Telugu-speaking people from Telangana and Andhra Pradesh to the patrons at Novotel Ahmedabad.

Date: 1st December - 10th December 2023

Time: 7:00 pm to 11:00 pm

Venue: Novotel Ahmedabad

The variety on offer covered fish, seafood, mutton, chicken and vegetarian dishes, from pickles to sweets.



Chef Zareen Shaukat Bags Fourth Spot At World Tapas Competition 2023 In Spain

Indian pastry chef Zareen Shaukat stood fourth in the World Tapas Competition 2023 Competition held in Spain. She gave an Indian twist with her pastry skills to the Spanish delicacy of Tapa and made Murgh Makhani Mille Feuille which was immensely loved by the jury. Zareen said, "Since it was a Tapa-making competition, the dish had to be bite-sized. I added a burst of flavour to it by

incorporating components like mint caviar, onion & beetroot viel & papadums". Zareen Shaukat gave a Spanish-Indian fusion touch to the dish by making smoked saffron labneh as saffron is also a culinary favourite in the former country's cuisine adding to the ode to the amalgamation of cultures. She also showed her pastry skills by adding puff pastry as her base.



A Cheesemakers' touch to elevate every celebration

Casaro cheese makers has recently opened a deli cafe that serves Savory Tarts, Sliders, Voul-Au-Vent, Skewers, Toasties, Signature Layered Dips, etc.

They also have a wide range of Hard Cheeses & Crackers platters to choose from.

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