

Marriott Kolkata launches grand celebration of Shaadi



The fifth edition of Shaadi by Marriott in the country and the first-ever in Kolkata, was jointly hosted by JW Marriott Hotel Kolkata, ITC Sonar, A Luxury Collection Hotel, Kolkata and The Westin Kolkata Rajarhat the newest and biggest wedding destinations of the East. Through this event, the largest hospitality chain in the world, Marriott International Inc., once again reaffirmed its commitment of creating a wedding experience that was both superlative and unforgettable in every way from idea to execution. Shaadi

by Marriott, a one of its kind customized wedding campaign, hosted its first event in New Delhi in 2017 to showcase the unmatched wedding expertise that Marriott International offers to its discerning patrons.

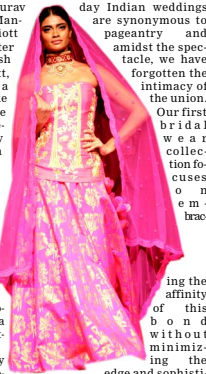
Whether it's the biggest wedding of the season or the most private affair, Shaadi by Marriott aims to craft that unique, luxurious and personalized wedding experience all under one roof, with the help of its in-house wedding celebrants. Last evening, Marriott Kolkata hotels presented an extravagant wedding showcase that mesmerized

and transcended guests to a dream wedding. The highlight of the evening was a fashion presentation by House of Masaba, who premiered their first ever bridal collection at the event. Her collection, which is an ode to the modern bride, was presented in the format of a wedding that began with a Marwari Sangeet and transformed into a Bengali Shaadi.

The showstopper for the bridal fashion show was none other than model and actress, Rukmini Maitra, who was dressed in an exquisite bridal ensemble from the designer's latest

collection. Gaurav Singh, General Manager, JW Marriott Kolkata & Cluster GM - Bangladesh said, "At Marriott, we not only host a wedding, but make sure we create memories of a lifetime. 'Shaadi by Marriott' is a promise of faith, trust, quality and value, and we ensure to provide a personalized and seamless wedding experience to our guests. We're seeing a growing market for luxury weddings being held locally, and it's a pleasure to be hosting them. We collectively aim to continue being the preferred destination for weddings in the East, and will strive to excel on all the necessary parameters to provide a wedding experience that is truly unforgettable." Commenting on this occasion, Masaba Gupta said, "To-

day Indian weddings are synonymous to pageantry and amidst the spectacle, we have forgotten the intimacy of the union. Our first bride was a r collection focuses on n e - brac- ing the affinity of this bond without minimizing the edge and sophistication. While weddings have turned into a manifestation of customs and pomp, Shaadi by Marriott is saving the day by transforming the chaos of wedding planning into a well-designed yet effortless and memorable affair."



Startup supports athletes



WOW!Momo, the largest & fastest growing National QSR brand from Kolkata with over 200 outlets across 13 cities, has now taken up the initiative to support sports, talent & athletes of tomorrow to flourish & represent the country to bring fame and glory to India.

The company has recently come across such extraordinary talent in the world of sports who bagged in Gold Medal for the country, one who is the youngest to achieve a world record and is Indian and yes a former Indian Cricketer who is in hunt for new talent for the Indian Cricket team.

Chicago Bar & Grill launched

The iconic American Bar & Grill Experience of Uno® Chicago Bar & Grill, known for its legendary authentic Culinary Heritage and its strong artisan based Craft Culture in food and beverages, is all set to open its second restaurant in India recently in Swabhami in Kolkata.



The generously spaced 250-seater restaurant spread over three floors and has been designed to deliver comprehensive Smart Dining experience for the entire family through pairing of cuisine, bar, live music setup & entertainment. The Uno® Chicago Bar & Grill India restaurant is located at Swabhami, which is a comprehensive recreational centre that resonates the charm of Kolkata's heritage.

The menu for India has been carefully curated and optimized to appeal to the contemporary Indian customer. While the brand were the Inventors of the Deep Dish Pizza, the menu is very evolved and serves a number of UNO® signature dishes right from Appetizers, Entrees, Salads, Grills & Desserts. Some of UNO® signature dishes that define the culinary excellence and artisan heritage of the brand include fresh Salads such as Uno® Power Salad and Crispy Honey Chicken. In Appetizers the extremely popular Pizza Skins has been on the menu for over 21 years, along with Spinach and Artichoke Dip, Chipotle Cottage Cheese Skewers, Spicy Calamari, Chicken meatballs, Chipotle Chicken Skewers, Rock & Prawn Dynamic. The Entree and Grills section includes an eclectic mix of ingredients and flavours in creations such as Spinach Cottage Cheese

Steak, Crusted Chicken Parmesan and Grilled Lemon Basil Salmon. The all-time favourites in Pastas include the signature Rattlesnake Fettuccine Pasta, Chicken Spinocelli® Pasta and Prawn Scampi Pasta. Frederick Houston, Vice President, Franchisee Operations for Uno® Global says "Uno's mission is to deliver big, bold flavors, rich, rewarding experiences and unbelievably delicious pizza and a range of other delectable menu creations. Globally, Uno® Chicago Bar & Grill is recognized for its fun and welcoming Chicago inspired environment. The dining experience is relaxed, casual and family friendly as the brand places great emphasis on hospital-

ity and service. Uno® Restaurant Holdings Corporation also operates Uno Due Go, a fast casual concept and Uno® Foods, a consumer packaged foods business." Uno® entered India through a master franchise agreement with Kolkata based Ambuja Neotia group and Dhunseri Petrochem to open and operate Uno® Chicago Bar & Grill outlets across India. Ambuja Neotia Group is among India's leading and respected business enterprises with a diversified business portfolio spanning verticals of housing, office spaces, retail, hospital- ity, healthcare, education & the incubation of new businesses led by the vision and leadership of Mr. Harshvardhan Neotia.

The Fatty Bao, Kolkata launches new menu



Soft, pillowy baus packed with new fillings, innovative sushi in interesting flavour combinations, refreshing new salads, an abundance of delicious small plates for vegetarians and non-vegetarians alike, soulful Ramens, hearty mains and some truly innovative desserts matched with our signature Asian inspired cocktail selection. All this and more, packed into The Fatty Bao's sumptuous new menu launched recently. Executive Chef Prashanth and Chef Sumit usher in the winter season, with an amazing new repertoire of dishes that draws inspiration from Asia's vast and diverse culinary history yet experimenting with new flavour combinations, creating dishes exclusively for Kolkata and catering to the city's love for Sichuan cuisine - giving you so many more reasons to visit in the months ahead.

The Fatty Bao continues to break new ground with its inventive food, striking a harmonious balance between a great bar and a trendy food space. Not to be missed is the Filo-wrapped Brie served with plum sauce, pickled beetroot, toasted almonds, shiitake and drizzled with an orange reduction. The non-vegetarian repertoire includes Coconut Prawns made with lemongrass chilli and coconut flavoured panko fried prawn served with a chilli mayo, Fire Cracker Chicken Wings tossed with hot homemade Sriracha sauce with fried garlic and basil and ginger, garlic and polenta crusted Calamari tossed in a hot sauce, fried curry leaves and fresh red chilli.

There is a fabulous selection of desserts to end your meal including the delectable eggless Apple Filo Pastry with green apple, pastry, almond crumble, almond sponge, cinnamon crisp filo served with soy caramel gel pastry cream or sour cream ice cream.

Amway launches new 'Attitude' herbals range



Amway India, the FMCG direct selling company, announced its foray into the herbal skincare market with the launch of the 'Attitude Be Bright Herbals' range.

The new skincare range from Attitude brings together the goodness of botanicals combined with modern research in a way which appeals to the youth. With the new range, Amway is aiming to tap the high potential of Rs 2000 crore herbal skincare segment

in India. Announcing the launch of Attitude Be Bright Herbals range, Anshu Budhraj, CEO, Amway India, said, "At Amway, our focus has been on offering products that address the needs of the discerning Indian consumers. The Indian herbal segment offers a huge potential and we are focusing on tapping that potential by developing and introducing innovative and distinctive quality

products within our existing categories. This launch of Attitude Be Bright Herbals is our latest innovation in the beauty segment that is set to revolutionize the market with its latest foray for skin brightening and pollution protection both of which are important youth needs." Sundip Shah, Chief Marketing Officer, Amway India, said, "We are pleased to launch the Attitude Be Bright Herbals range that will

offer differentiated skincare solutions to the youth of India. Amway Attitude Be Bright Herbals brings together in a unique way, the youth belief in trending herbal ingredients with a LAM (Look At Me) appeal through exciting packaging and sensorial. With the latest addition of herbal skin care solutions to our premium beauty and skin care range 'Attitude', we have set out to transform the youth market."

A delectable union of Bengal & China



Sumit Vidhani, director, Dewan Facilities along with the Actor Arjit Dutta were present during the launch of Bengnese-EOI Photo

Bongnese, a brand new restaurant serving authentic Bengali food along with Chinese cuisine was launched in Salt Lake in the presence of actor Arjit Dutta, Sumit Vidhani, Director, Dewan Fa-

cilities and Executive Chef, Debojit Bhadra. Bongnese is the first venture of Dewan facilities in the state of West Bengal. Bongnese, as the name suggests is the combination

of the word 'bong' which is colloquial term for Bengalis and the word 'Chinese'. It is the first restaurant in the city from the same house as The Ananda Imperial, Biltspurri. Sumit Vidhani's

love for Bengal, its essence and colour and the distinct cuisine it has, led to the conception of Bongnese.

The 80-seater restaurant has elements of both Bengal and China in the décor. Traditional colours, design of the furniture, lights and props all signify and emulate the essence of the two regions. The confluence of the two cultures can be seen on the walls with a painting depicting busy streets of Kolkata and Beijing as one enters the restaurant. Figurines of iconic Bengali characters such as Gopal Bhaat, make an appearance every now and then throughout the restaurant.

Mr Vidhani who himself is a trained chef with experience of working at the kitchens of various star properties across the country has taken special care in curating the menu. With authentic Bengali dishes from not just West Bengal but East Bengal as well, the

menu will offer a varied glimpse of what Bengal has to offer. With items like Chef's special Syletti kebabs, Paneer kaalia, Dhakka bhuna morog, Narkel koromchar soup, Sutki, Goalongdo steamer curry and many more, there's something in store for everyone.

He added, "With our first restaurant in Kolkata, we wanted to give the people of the city what they love to eat the most- Bengali and Chinese food, all under one roof. We have taken special care to stay as true to the authenticity of the dishes as possible. We hope the people of the city love our offerings."

There are quite a few Chinese dishes on the menu as well, as it is a known notion that Bengali's love for Chinese food unparalleled. The restaurant is located at Salt Lake and will be operating from 12 noon to 10.30 pm. The cost of the food will be Rs 1000 plus GST.



Nazha Arebi poses during the 'Freedom Fields' press briefing during the Aiyaz Youth Film Festival on November 29, 2018 in Doha, Qatar