

THE CELLAR DIARIES



Monarch Group of Hotels expands in Hyderabad with the launch of Monarch Montvert Gachibowli

Monarch Group of Hotels has announced the launch of Monarch Montvert Gachibowli, a contemporary business hotel strategically located in Hyderabad's thriving IT corridor.

Designed to meet the evolving needs of corporate and leisure travelers, Monarch Montvert combines modern comforts, efficient service, and a prime location, making it an ideal choice for guests seeking convenience and value in the heart of the city.

Gachibowli has emerged as one of Hyderabad's most prominent commercial districts, housing leading multinational corporations, IT parks, financial institutions, and educational establishments.

Olive Hospitality expands to 142 hotels with four new openings

Olive Hospitality announced the opening of four new hotels across Hyderabad, Gurugram, Visakhapatnam and Bengaluru. The launches add 165 operational keys to the portfolio, taking the company's operating footprint to 67 hotels while marking Olive's entry into North India through its first property in Gurugram.



Maharashtra plans to expand Koyna Backwater Festival 2026 with new attractions

Tourism Minister Shambhuraj Desai reviewed preparations and outlined plans to expand the festival with new attractions and enhanced visitor experiences. The state government is committed to making the Koyna Backwater Festival 2026 grander, more attractive, and world-class, in line with the directions given by the Deputy Chief Minister Eknath Shinde. The Minister of Tourism, Shambhuraj Desai, expressed confidence that the festival, which brings together natural beauty, adventure tourism, and local culture, will give Maharashtra's tourism sector a fresh identity.



Do you know?



This Indian whisky just made a global statement at IWC 2026

Indri Single Malt continues its remarkable winning streak at the world's most prestigious and coveted whisky competitions, adding yet another global triumph to its growing legacy. The latest comes at the International Whisky Competition (IWC) 2026, widely regarded as one of the world's most respected and rigorous whisky competitions, where Indri once again secured the highest honours. In a historic achievement, Indri swept the Top Three Positions in both the Best Indian Whisky and Best Single Malt Indian Whisky categories, while becoming the only Indian whisky to score above 90 points.

Now Let's Braid It!

Step 2: Filling, Shaping & Baking

⇒ Flavorful Filling, Beautiful Braid! ⇐

1 PREPARE THE CHICKEN FILLING

- 2 Cups Cooked Shredded Chicken
- 2 tbsp Oil
- 1 Small Onion (chopped)
- 1 tbsp Garlic (chopped)
- 1/2 Cup Capsicum (chopped)
- 1/2 tsp Salt
- 1/2 tsp Black Pepper
- 1 tsp Red Chili Flakes
- 1/2 tsp Oregano
- 2 tbsp Mayonnaise
- 1/4 Cup Cheese (optional)
- Fresh Coriander



Sauté onion & garlic, add chicken, capsicum & spices. Mix in mayo, cheese & coriander. Let it cool completely.

2 SHAPE THE BRAID



1 Roll the dough into a large rectangle.



2 Spread the filling evenly.



3 Cut 1" wide strips on both sides.



4 Fold the strips alternately.



5 Seal the ends properly.



6 Place on a baking tray lined with parchment.

3 EGG WASH & TOPPING



Brush with egg wash (1 egg + 1 tbsp milk) and sprinkle:

- Sesame Seeds
- Black Seeds
- Oregano
- Chili Flakes (optional)

4 BAKE TO PERFECTION



Bake in a preheated oven at 180°C (350°F) for 20–25 minutes or until golden brown.



Baking time may vary. Keep an eye after 20 minutes.



PERFECTLY BAKED! ♥



YOUR BRAIDED CHICKEN BREAD IS READY!

Soft • Cheesy • Flavorful
Perfect for any occasion ♥

➡ NEXT: Common Mistakes to Avoid

EXPLORING 24×7 CAREER OPPORTUNITIES IN THE HOSPITALITY INDUSTRY

To broaden students' understanding of the diverse career avenues in hospitality, a special session on "24×7 Career Opportunities in the Hospitality Industry" was organized for Second Year (SY) and Third Year (TY) students. The session highlighted the dynamic nature of the hospitality sector and introduced students to career opportunities across hotels, restaurants, cruise lines, aviation, event management, tourism, luxury retail, catering, and other service industries. Industry experts emphasized the importance of adaptability, customer service excellence, and continuous skill development in building a successful hospitality career.

The interactive session provided valuable insights into current industry trends, career growth prospects, and the wide range of employment opportunities available both in India and abroad. Students actively participated in discussions, gaining a deeper understanding of the industry's round-the-clock operations and the professional competencies required to excel in this fast-paced field. The event inspired aspiring hospitality professionals to confidently explore rewarding career paths and prepare themselves for the evolving demands of the global hospitality industry.

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