

THE CELLAR DIARIES



Park Inn by Radisson Jabalpur strengthens Radisson Hotel Group's presence in central India

The new hotel reflects its focus on bringing internationally benchmarked hospitality to emerging tier-2 and tier-3 destinations, catering to both business and leisure travellers. "With the opening of Park Inn by Radisson Jabalpur, we are strengthening our presence in central India and responding to the rising demand for quality hospitality in fast-growing cities like Jabalpur. The city is witnessing steady growth across business, social celebrations, and leisure travel, supported by improving infrastructure and connectivity. The Park Inn by Radisson brand is particularly well-suited for such a market, offering globally benchmarked hospitality experiences with strong local relevance. We are confident that it will become a preferred choice for travelers seeking contemporary comfort and seamless service," said Nikhil Sharma, Managing Director and COO, South Asia, Radisson Hotel Group.

Nature Trails Ashoka Resort Hampi expands Thomas Cook portfolio with 6th experiential stay

Nestled amidst the ancient, boulder-strewn hills of Hampi, Nature Trails Ashoka Resort offers travellers a retreat where timeless heritage meets untamed nature. Set on the edge of Hampi's iconic rock hills, the resort provides sweeping views of landscapes shaped over millions of years—once the grandeur backdrop of the Vijayanagara Empire. Designed around the philosophy of slow and immersive travel, the resort combines peaceful seclusion with convenient access to Hampi's celebrated heritage sites.



Rana Daggubati's Loca Loka enters Bengaluru

Following successful launches in Delhi and Mumbai, the globally award-winning brand now brings its premium-first Blanco and Reposado expressions to one of India's most culturally vibrant and commercially sophisticated markets.

For Rana Daggubati, Co-Founder, Loca Loka; the city holds a personal resonance beyond market metrics. "I've always admired Bengaluru's energy," he said. "There's a balance here that's ambitious yet grounded, global yet deeply rooted, artisanal yet uncompromising on quality. That duality mirrors Loca Loka. We're inspired by authentic Mexican craft, but we're building something that resonates with the modern global consumer, including India. The city's creative and entrepreneurial spirit aligns naturally with the brand."

@Prof: Dimpal Parmar



Do you know?



Inside Gauri Khan's restored 1933 Dalhousie Villa that costs ₹1.2 Lakh per night stay.

Gauri Khan has long been known for her work as an interior designer, creating sophisticated spaces for celebrity homes and luxury projects. But one of her most personal design journeys recently unfolded far from Mumbai, in the quiet hills of Dalhousie. The designer restored her family's ancestral property into a boutique luxury villa, transforming a house filled with childhood memories into a destination that guests can now experience. The restoration reflects both nostalgia and thoughtful design, blending the charm of a nearly century-old home with the comforts of modern luxury.

@Prof: Tanmayee Kamble

Mediterranean Chickpea Salad

Ingredients:

- 1 can chickpeas, drained and rinsed
- 1 cup cherry tomatoes, halved
- 1 cucumber, diced
- 1/4 red onion, finely chopped
- 1/4 cup Kalamata olives, sliced
- 1/4 cup crumbled feta cheese
- 2 tbsp chopped fresh parsley
- Juice of 1 lemon
- 2 tbsp olive oil
- Salt & pepper to taste

Instructions:

1. In a large bowl, combine chickpeas, tomatoes, cucumber, red onion, olives, and feta.
2. In a small bowl, whisk together lemon juice, olive oil, salt, and pepper.
3. Pour dressing over salad and toss to combine.
4. Top with parsley and chill until ready to serve.

🌿 Pairs well with grilled chicken or pita chips!



“Exploring the Art of Japanese Kaiseki Cuisine”

Atharva University recently organized a special culinary event titled “Exploring the Art of Japanese Kaiseki Cuisine” for the TYBSc students. The session introduced students to the traditional Japanese dining style known as Kaiseki, which emphasizes seasonal ingredients, artistic presentation, and balanced flavors. Through this experience, students were able to understand the philosophy behind Japanese cuisine and the importance of aesthetics in food preparation. During the event, students actively participated in learning about the preparation and presentation techniques used in Kaiseki dining. The session provided valuable insights into Japanese culinary traditions and hospitality practices. It was an enriching experience for the TYBSc students, helping them broaden their knowledge of international cuisines and develop a deeper appreciation for global culinary arts. 🍱️✨

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