

THE CELLAR DIARIES



IHCL opens Gateway Kandla, Gandhidham

Indian Hotels Company (IHCL), announced the opening of Gateway Kandla, Gandhidham, a grand 17-acre green retreat. Brand perspective Leah Tata, Vice President & Brand Leader, Gateway Hotels & Resorts, IHCL, said, “Kandla in Gandhidham serves as the urban hub near the port, catering to maritime trade and regional commerce. As Gujarat’s hospitality landscape continues to expand, Gateway Kandla is well placed to address the business and leisure travel demand.” Hotel features and design The 93-key Gateway Kandla, Gandhidham is a serene oasis, surrounded by landscaped lawns and fountains.

Restaurant Week India returns after a decade, reimagined for a new dining era

Week India (RWI) returns in April 2026 after a decade-long hiatus — marking a significant moment for India’s evolving culinary landscape. Reintroduced with a sharper, more curated approach, the festival reflects how dining out in India has transformed into an experience-led, culturally driven phenomenon.



Kimikai, Umami House brings Asia's layered culinary narratives to Gurgaon

Kimikai, Umami House at One Horizon, Gurgaon introduces a new approach to Asia's culinary storytelling. Conceived as a dining space shaped by flavour, heritage, and layered narratives, the concept draws from the legend of a travelling spice trader who moved across Japan, China, Korea, Thailand, Vietnam, and India, gathering influences along the way. The interiors of Kimikai – Umami House reflect its dual narrative, balancing refinement with intrigue. Inspired by historic Asian trading houses, the space features warm woods, layered textures, sculptural shelving, and curated artefacts, etc.



Do you know?



Asha Bhosle's double life

The world mourns the loss of a true icon, Asha Bhosle, who passed away on April 12, 2026, at the age of 92. While her voice defined generations of Indian music, those who knew her well—and many who experienced her hospitality—will remember her equally for her extraordinary culinary talent. Asha Bhosle's journey as a foodie began long before she became a culinary entrepreneur. According to reports from Asha's Restaurants and The Times of India, her passion was rooted in her childhood, growing up in her father's travelling theatre company. In this large, communal environment, she developed an early fascination with the artistry of cooking.

10 Easy & Delicious Homemade Sauces

1. Garlic Aioli

- ½ cup mayo
- 2 garlic cloves, minced
- 1 Tbsp lemon juice
- Salt & pepper to taste



2. Honey Mustard

- ½ cup mayo
- 2 Tbsp Dijon mustard
- 2 Tbsp honey
- 1 tsp vinegar



3. Salsa

- 4 tomatoes, diced
- ½ onion, chopped
- 1 jalapeño, diced
- ½ cup cilantro
- Juice of 1 lime
- Salt to taste



4. Teriyaki Sauce

- ½ cup soy sauce
- 2 Tbsp brown sugar
- 1 Tbsp honey
- 1 Tbsp rice vinegar
- 1 tsp garlic & ginger



5. Pesto

- 2 cups basil leaves
- ½ cup Parmesan
- ½ cup pine nuts
- 1/3 cup olive oil
- 2 garlic cloves, salt & pepper



6. Tzatziki

- 1 cup Greek yogurt
- ½ cucumber, grated
- 2 Tbsp dill, chopped
- 1 Tbsp lemon juice
- 1 garlic clove, salt & pepper



7. BBQ Sauce

- 1 cup ketchup
- 2 Tbsp brown sugar
- 2 Tbsp apple cider vinegar
- 1 Tbsp Worcestershire sauce
- 1 tsp smoked paprika



8. Alfredo Sauce

- 1 cup heavy cream
- ½ cup Parmesan cheese
- 2 Tbsp butter
- 2 garlic cloves,
- Salt & pepper



9. Chimichurri

- ½ cup parsley, chopped
- ½ cup cilantro
- 2 Tbsp red wine vinegar
- ½ cup olive oil
- 2 garlic cloves,
- Red chili flakes



10. Sweet Chili Sauce

- ½ cup water
- ½ cup rice vinegar
- ½ cup sugar
- 2 Tbsp chili flakes
- 1 Tbsp cornstarch



Exploring Hospitality: Summer Workshop at Atharva University

Atharva University recently organized an engaging and informative summer workshop for students who are interested in pursuing a career in hotel management. The workshop aimed to provide participants with a glimpse into the dynamic world of hospitality, covering key areas such as food and beverage service, front office operations, housekeeping, and customer service skills. Through interactive sessions and practical demonstrations, students were introduced to the fundamentals of the industry in a lively and hands-on learning environment.

The workshop also featured expert guidance from faculty members and industry professionals, who shared valuable insights and real-world experiences. Students actively participated in activities that enhanced their communication, grooming, and teamwork skills—qualities essential for success in hospitality. Overall, the workshop served as a great platform for young aspirants to explore their interests, gain confidence, and take their first step toward a promising career in hotel management.

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