

THE CELLAR DIARIES



MTR Karunadu Swada brings Karnataka's regional flavours to Bengaluru

MTR will host MTR Karunadu Swada, a two-day food festival focused on Karnataka's regional cuisines and traditions. Scheduled for 25th–26th April 2026 at Jayamahal Palace Exhibition Center, the event will present a curated overview of the state's culinary diversity. Exploring regional cuisines

The festival will feature over 75 dishes spanning North Karnataka, coastal regions, and Old Mysuru traditions. Prepared by home chefs, the menu focuses on regional recipes and seasonal ingredients, highlighting local culinary practices. the festival brings Karnataka's cultural essence to life with folk and classical performances.

[@Gaurav Sambre](#)

Bintan Regatta 2026 brings together sailing, culture, and coastal experiences

Bintan Resorts hosted the 4th edition of the Bintan Regatta from April 3–5, 2026, alongside the Festival Jong, bringing together international sailors and offering travellers a unique mix of sport and culture just a short ferry ride from Singapore. Known for its steady winds and open waters, the destination continues to attract both seasoned competitors and returning participants.



Moustache Group of Hotels sees rise in summer bookings across Himalayan properties

Moustache Group of Hotels is seeing a clear summer lift across its Himalayan properties, with bookings up 15 to 20 per cent over the average of recent summer periods and average daily rates up by at least 10 per cent in key mountain markets, according to the company.

The strongest traction this season is coming from Uttarakhand, followed by Himachal Pradesh, Jammu and Kashmir, and Sikkim, as travellers head to the hills for cooler weather, shorter holidays, and a more complete summer break experience. Rising temperatures in the plains are driving demand for hill destinations



Do you know?



Soraia Introduces New Summer Menu in Mumbai.

Soraia in Mumbai is welcoming the summer season with a new menu that brings together bold flavours and a thoughtfully designed dining experience. Alongside the menu, the restaurant's signature glasshouse has been refreshed with a floral installation, creating a bright and relaxed setting for slow, easy afternoons. Blending European finesse with Indian flavours, the menu focuses on dishes that feel both familiar and fresh. Some of the key highlights include Butter Chicken Neapolitana, Soraia Fire Chicken, Truffle Chicken Tikka, and the Tandoori Lamb Rack with Shiraz jus, each bringing a mix of comfort. **@Gaurav Sambre**

Kimchi



Ingredients:

- 1 medium Napa cabbage
- 1/4 cup sea salt 4 cups water
- 1 tablespoon sugar
- 2 tablespoons fish sauce (optional)
- 2 tablespoons Korean red pepper powder (gochugaru)
- 4 garlic cloves, minced
- 1-inch piece of ginger, minced
- 3-4 green onions, chopped
- 1 small carrot, julienned
- 1 small daikon radish, julienned (optional)

Instructions:

1. Prepare Cabbage:

- Cut cabbage into bite-sized pieces.
- Soak in saltwater (salt dissolved in water) for 1-2 hours, tossing occasionally.

2. Rinse and Drain:

- Rinse cabbage under cold water 2-3 times.
- Drain and let sit in a colander.

3. Make Kimchi Paste:

- Mix garlic, ginger, fish sauce (if using), sugar, and red pepper flakes.

4. Mix Kimchi:

- Combine cabbage, green onions, carrot, and daikon radish.
- Add kimchi paste and mix well.

5. Ferment:

- Pack mixture into an airtight jar, pressing down to remove air.
- Leave at room temperature for 1-2 days to ferment.

6. Store:

- Transfer to the refrigerator. Enjoy over the next few weeks.



Big Cheers & Proud Moment! 🎉

Congratulations to our star student, Etishree, from Atharva University of Hotel Management and Catering Technology on landing a Summer Internship in Germany 🇩🇪 and getting his visa approved!

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