

OUTLOOK *TRENDS*

RETRO LOOK
TRENDS WE
LOVE

MENSWEAR
FASHION GOES
SPORTY

BEAUTY
SUMMER
ESSENTIALS

GOURMET
AVNI BIYANI
ON HER LATEST
VENTURE

INTERVIEW
BMW INDIA'S
PRESIDENT
LOOKS AHEAD

PLUS:
DÉCOR NEWS
NEW HOTELS
ART & LEISURE

SOAK
IN THE
SUMMER

IN ASSOCIATION WITH

MONTE CARLO 

it's the way you make me feel



Anjali Batra and Shuchir Suri



A Blind Tasting in session

DELICIOUS SURPRISES

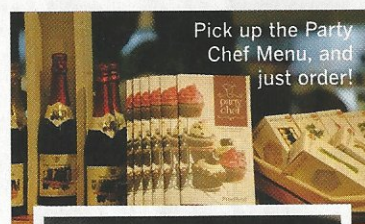
Epicurean groups, party chefs, easy aromatic blends, and easy-to-make meals are the flavour of the month.

LET'S TALK FOOD

Shuchir Suri and co-founder Anjali Batra created this Facebook platform to discuss food experiences and restaurants around the world. Today, Food Talk India has 52,000 members, its own website, www.foodtalkindia.com, and an app on the way. The duo has hosted a string of events such as the Blind Tasting and Dinner with Strangers. "We are curating a large-scale art/culture event, that will take Delhi by surprise," say Suri and Batra.

HOUSE PARTIES

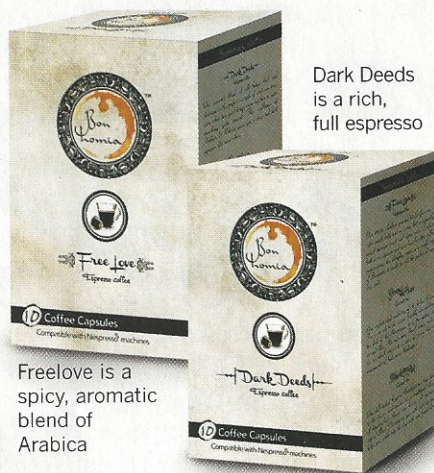
Next time you host a party, why not order a special menu from lifestyle food store Foodhall, and let the Party Chef do all the work? Choose from canapés, salads in a jar, special teas, main courses, petit fours and desserts - for a small party of five up to an event of 50. You can get bespoke menus made, and even get in-house chefs to man interactive food stations at your next big soirée. www.foodhallonline.com



The 7-layer grain and vegetable salad in a jar



Kunal Bhagat



Free Love is a spicy, aromatic blend of Arabica

Dark Deeds is a rich, full espresso

COFFEE CULTURE

Former banker Kunal Bhagat launched his premium tea and coffee capsules brand Bonhomia, to cater to consumers' rising demand for convenience and flavours, married with the fun of technology.

The 100 percent Arabica blends (with added aromas and variants) come in single-serve capsules to be used with an espresso machine like Nespresso. Vanilla and chocolate flavours have recently been added.

www.bonhomiaeworld.com.

MEAL-IN-A-BOX

CookGourmet.co is a new startup by Sanny Chaudhary and Saman Kohli that delivers fresh, vacuum-sealed produce to make at home, from scratch, using step-by-step recipes by Chef Narender Singh. Within two hours of placing your order (the menu changes weekly) in the NCR, your box of ingredients is delivered at your doorstep. Vegetarian and non-vegetarian meals serve two, and cost between ₹249-299. Happy cooking! ■

Each box has all you need to make a great meal

The eggplant and tofu with iced tea

