



metroPLUS

THE HINDU

Chennai's new Japanese speakeasy serves a 10-course Kaiseki menu **P2**

TELUGU CINEMA'S BOX OFFICE JUGGERNAUT **P4**



SR RAGHUNATHAN



Sri Parthasarathy Swami Sabha
Arusuvai Caterers

N Sridhar, proprietor of Arusuvai Caterers and his staff are all set to ensure that rasikas enjoy the traditional elai sapat at Sri Parthasarathy Swami Sabha. This caterer has replaced the banana leaf, with huge *thanga thambalam* (golden plates) to serve the food.

Diners can enjoy a spread of South Indian traditional meals (₹600) with two types of payasam and one traditional dry sweet, paan and filter coffee.

The menu is planned for three days at a time and their weekend menu packs a punch. "We open our canteen at 7am and serve breakfast till 10.30am. After that, our focus is on lunch which is when we get the maximum footfall," says Sridhar.

"We will be offering filter coffee through the day at our dedicated

counter where decoction will be brewed fresh. We also plan to set up a stall for savoury snacks such as muruku, thattai, seedai and so on," says Soumya Ramesh, who is part of the family. "As we noticed more children accompanying their parents, we have put together a special kids' menu for the evening hours. We have fried rice, noodles and crisp ghee dosas for them. We also serve limitless cups of elaneer payasam and litchi payasam for kids during lunch time," says Sridhar.

@Arusuvai Caterers, Vidya Bharati Kalyana Mandapam, Mylapore, till January 2. 7am to 9.30 pm. Lunch will be served from 11.30am to 3pm. Dine-in only.

'Tis the season for adai

It is Margazhi again, there is a nip in the air and music everywhere. With sabhas coming to life for the season, here's our annual round-up of the canteens, serving everything from elaneer payasam to pizza idli

S Poorvaja and Chitradeepa Anantharam

poorvaja.sundar@thehindu.co.in | chitradeepa.a@thehindu.co.in



AKHILA EASWARAN

Krishna Gana Sabha and Vani Mahal
Sattvaa Catering Service

Right before singers Nisha Rajagopalan and Amritha Murali take the stage at Krishna Gana Sabha at 3.55pm, a few concert-goers hurriedly down a cup of coffee. Perhaps among the most beautiful sabha canteens in Chennai, complete with pockets of green and aesthetic Chettinad pillars, the canteen at Krishna Gana Sabha by Sattvaa Catering Service has experimented with its evening snacks menu this year.

"We have traditional favourites such as morkali, ammini kozhakattai, pidi kozhakattai and a range of dosa varieties," says RS Kumar, founder, Sattvaa. This is going to be a busy December for Sattvaa, who have sabha canteens set up in three other places as well - Vani Mahal, Bharatiya Vidya Bhavan in Kilpauk, and Bapalal Bhavan in Thiruvannmiyur.

For lunch, the canteen has a traditional banana leaf 'kalyana virundhu' or wedding feast, and Kumar says that the menu is different throughout the week. Apart from regular favourites like sambar vada, rasam vada and vazhapoo vada, there is filter coffee and hot badam milk round-the-clock.

@Sattvaa Catering Service, Krishna Gana Sabha, Maharajapuram Santhanam Salai, T Nagar, till January 2 from 7am to 9pm. The meals are priced at ₹330. Contact 9840303403. The sabha canteen at Vani Mahal will be on till January 15.



S POORVAJA

The Music Academy
Sastha Catering Services

For RK Venkatesan of Sastha Catering Services, planning the lunch menu for the Margazhi sabha canteen begins two months ahead. Keeping seasonal vegetables in mind, he plans a 25-day menu.

"We take pre-bookings, and customers can avail our parcel service this year," says Venkatesan, who has been catering at sabha canteens for the past eight years.

Though his canteen functions from 7am serving filter coffee and a traditional breakfast, the crowd congregates around lunch time in large numbers.

"We serve about 800 elai sapat on weekdays and during the weekends, it is over 1,200," says Venkatesan. Their special kalyana sapat is priced at ₹550 and they will also offer a January 1 feast at

₹650. For those who prefer a quick meal between concerts, a mini lunch is offered (₹300).

Variety is the hallmark of this caterer, who has listed 30 types of dosa and 10 types of idli on his menu. Gulkand kasi halwa, sapota kesari, strawberry kesari, aval kesari and ginger kesari are some of his signature sweets.

Try the vethala and molaga bajji, kozhukattai, morkali and ela adai served from 4pm to 7pm.

For dinner, there are live counters making idiyappam and adai.

@The Music Academy, Mylapore, till January 8. Open from 7am to 10pm. Lunch from 11am to 3pm. To pre-book your parcel meals, call 9962919460.

Narada Gana Sabha
Sri Sasthalaya Catering

The live counters making snacks such as appams, kaara paniyarams and kuzhi paniyarams are busy through lunch at Sri Sasthalaya Catering Service's canteen at Narada Gana Sabha.

"Over the weekend, the adai aviyal was a big hit," says K Ramesh, founder, Sri Sasthalaya. He rattles off a long list of sweets they have this year - rose jangri, special khoa jangri, ashoka halwa, kasi halwa, stuffed gulab jamun and more. While there are a number of traditional dishes, Ramesh says they also have cheese dosai and appam, and even a pizza idli this time.

Their breakfast and snacks menus are the highlight of the season. For breakfast, which begins as early as 7am, people can choose from idli, dosa, pongal, and appam, with sides such as special Kumbakonam kadappa and vadacurry. "For lunch, we have mini-meals and there are all-day specials which include dosa varieties, chappati, poori, and parotta that people can order at any time," Ramesh says. Known for its great coffee, a dedicated coffee counter has been set up, serving hot cups through the day.

@Sri Sasthalaya Catering service, Narada Gana Sabha, TTK Road, till January 1 from 7am to 9.30pm. Dosa varieties, snacks and coffee will be served through the day. Call 9500028384 for details.



Mylapore Fine Arts Club
ABC Caterers

The sabha canteen at the Mylapore Fine Arts Club opened its doors even before the music and dance festival for the season began. "We have already seen people coming in for lunch and evening snacks," says Srinivasan Narayanan, founder, ABC Caterers. It is the first time they are setting up a canteen there, and they are already enthused by the response. The canteen this year has a chaat counter in the evenings, as well as North Indian and Chinese dishes which can be made to order.

"For lunch, we have a Thanjavur banana leaf meal - full meals served on a large leaf. With over 24 dishes, the meal will have a different payasam, sweet, rasam, and vegetables everyday," Srinivasan says. Dishes such as chakka pradhanam, jackfruit payasam, coriander mint rasam and more will be part of the meals, and there will also be variety rice, bisi bele bath and bagala bath available for lunch.

Sevai, vada, and bonda feature on the menu for evening tiffin, and bhel puri, pav bhaji and dahi samosa will be part of their chaat menu. Their restaurant-style dishes such as paneer butter masala, noodles, and gobi manchurian can be made to order as well.

@ABC Caterers, Mylapore Fine Arts Club, Musiri Subramanian Road, till January 3. Lunch meals are priced at ₹480. To pre-book, call 9003288633.

PHOTOS: S SHIVA RAJ

The kutcheri begins

OhMaRgazhi Festival, on till the end of December, hopes to bring Chennai's OMR into the Margazhi map

Srinivasa Ramanujam
srinivasa.r@thehindu.co.in

Hymavathi Raghuraman's first day of the Tamil month of Margazhi (December 16) was eventful. At 4pm she boarded a special bus from outside her residence in Sholinganallur's Ramaniyam Pushkar. Accompanying her were 20 other residents from her apartment - they headed to APL Global School, located around nine kilometres away, for the first day of the OhMaRgazhi festival.

They were treated to *bhajans* by vocalist Sivasri Skandaprasad,



A set tune (Above) Sivasri Skandaprasad's performance; (right) rasikas at OhMaRgazhi Festival at APL Global School, Thoraipakkam. SPECIAL ARRANGEMENT



followed by the conferment of the Lasya Choodamani award to noted vocalist Bombay Jayashri. And of course there is some good food, keeping in tune with the Margazhi sabha culture in Chennai.

"It's great that we have such a musical celebration in our locality itself. We are looking forward to the evenings this month," says Hymavathi.

Anyone familiar with Chennai's OMR will have stories to tell about traffic towards Tidel Park junction and other adjoining stretches, which has

now accentuated due to the ongoing Metro Rail construction. Hence, OhMaRgazhi Festival aims to bring the "Mylapore experience to OMR".

"I hope this sabha will foster the arts," opines Bombay Jayashri, "With many residents moving to the OMR, this might become a cultural hub."

"No one needs to travel long distances for kutcheris anymore," feels Sivasri. For the singer, this is also a chance to spread her artform to newer audiences. "We are looking forward to seeing excited, newer faces, apart from our usual audience base."

While music, dance and theatre are the main attractions, there are more reasons to head to OMR. If snacks before the concert include dishes like aloo bonda, sambar vada and kara paniyaram, for the post-event dinner, sambar rice, curd rice along with chapathi is served. Layam Catering Services, based in Pallikaranai is in charge of the food.

All this is free with a simple

registration process that can be done online.

The festival is hosted by Ramaniyam Builders' non-profit project Lasya in partnership with the Federation of OMR Resident Associations (FOMRRA). For a substantial number of guests coming from a single apartment complex, there are car-pooling and bus services available too, for pick-up and drop-off. "It is heartwarming to see so many rasikas enjoying the culture and heritage that they have been missing ever since they moved to the suburbs. Life cannot be all about work and fighting for amenities. We've got to 'live' life too," explains Harsha Koda, co-founder, FOMMRA.

This Margazhi, they certainly are.

OhMaRgazhi Festival is on every evening till December 30, from 5pm onwards at Janaki Ammal Auditorium, located in APL Global School, Thoraipakkam. Entry is free, but registration is mandatory. For details, log on to register.ohmargazhi.com

Claus for celebration

From letters to books, how Secret Santa brings a twist to your favourite childhood memory



Khushi Bhuta

Growing up, Santa Claus was an old man from the North Pole with a white beard and an extravagant sledge. Now, as adults, our Santa looks an awful lot like the colleagues we share a cup of coffee with. As December comes around, it is time for Secret Santa, a gift giving tradition where a group of people draws names anonymously, and then secretly purchases gifts for their assigned person.

While most Secret Santas work on a budget, gifts tend to include anything that reminds the Santa of the receiver: from the vinyl of a favourite song to a utilitarian piece of decor, or even a bar of chocolate. Shreya V, a Master's student from Hyderabad who conducts Secret Santa with her friends every year, says that to her this tradition helps them stay in touch with each other: "Chennai, Mumbai, Delhi, Udaipur, Dehradun, we are all far off in different cities and yet we have made sure that the tradition of Secret Santa continues".

Beyond the office space, cultural departments in colleges and universities are also increasingly adopting this gift giving activity to help the batch students connect with one another. Jebisha RS, a student of Stella Maris College in Chennai, is

a representative that helps hostel wardens organise Secret Santa. She says that the game plays a key role in celebrating the festival of Christmas in the college: "It's a special event and we all participate."

The act of being someone's Secret Santa does not have to be restricted to gifts, it can also be delivered through other mediums, such as heartfelt letters. "This tradition of Christmas letters has become a cherished part of our college culture – an opportunity to express gratitude, appreciation, and love," says Abhijay Gaur, co-organiser of Secret Santa letters at Symbiosis Institute of Media and Communication, Pune. He explains that the timeless charm of letters is what drives the budget-friendly

tradition, "there's no better time than Christmas to spread joy and acknowledge the people who make a difference in our lives". The tradition now plays a key role in the celebration of the holiday spirit on campus.

Another unconventional form of Secret Santa, the Book Secret Santa on X (formerly Twitter) is a country-wide digital Secret Santa wherein participants are randomly allotted another individual across the country with their reading preferences following which they have to exchange books with their "Santy." Co-Founder Aamna Khan started this with fellow reading enthusiasts Suhas Motwani and Sowmya Rao six years ago because they were in search of a space like

this for themselves. "It is something we do for the community. We want people to find a book they like, and meet someone they like," says Aamna. Over 300 people have registered for the Book Secret Santa this year, and the books gifted are of varied genres.

Secret Santa is also a popular tradition at offices. Riddhi Wadhia, assistant manager, Human Resources at Pilgrim, is a part of the organising team for her office Secret Santa. While explaining the enthusiastic participation of over 180 employees, she says, "When employees are happy, they are more likely to stay with the company."

The countdown to Christmas is well and truly on. So what is Secret Santa bringing you this year?



GETTY IMAGES/ISTOCK

Here is your guide to the city's Christmas trees that celebrate tradition and sustainability

Yuletide's creative canopy

Sangita Rajan

sangitarajan.pb@thehindu.co.in

In the heart of Chennai, the holiday season unfurls its magic. Beyond the classic pine and fir, the city is adorned with innovative Christmas trees that not only illuminate the city but also encapsulate the spirit of Christmas – a season of joy, renewal, and the limitless possibilities of festive innovation; a symphony of lights and holiday cheer.

Here are four unique Christmas trees you can visit this year:



Saplings, not trees

An eco-friendly tree made of saplings stands at the Radisson Blu Hotel & Suites GRT Chennai. Guests were encouraged to plant saplings on a custom-built frame in the shape of a Christmas tree, which will later be planted in the hotel premises. The tree lighting ceremony was attended by guests and patrons who were graced with carols and a festive high tea.



A tapestry of artistry

One of the grandest trees in the city is at ITC Grand Chola, and this year, it is inspired by the vibrant Athangudi tiles of Chettinad. The intricate tile patterns have been recreated on repurposed wood by Chennai-based artist Rahool Saksena. This initiative highlights traditional craftsmanship while promoting sustainability. The tree is a symbol of the hotel's ethos of responsible luxury by employing artisans with special abilities. On display through the season, it aims to bridge the past with the present.



Out of the pot

The Westin Chennai Velachery has a terracotta Christmas tree, crafted entirely from earthen pots, painted with red soil and hand-painted ornaments. These vessels are recyclable, reminding us of beauty in simplicity. The tree's pots will be repurposed for planting saplings after the holiday season, and the iron frame that supports the structure will also be repurposed to ensure zero waste. The initiative blends tradition and eco-consciousness: a simple reminder of how celebrations can also care for the planet.

Built with hope

At Park Hyatt, Chennai, there is a tree made with stacked wooden cubes. It carries the wishes of children from disadvantaged sections of society from Ambedkar Nagar, Poonamallee. Each cube has a card with notes on them with Christmas wishes. For example, kids have wished for clothes, shoes, books, stationery, toys and more. Guests can pay for the items or purchase them and leave them on the tree. The Park Hyatt team will dress up as Santa Claus and distribute the presents to the kids along with meals to 100 children from the community.



Wild and hungry

Now spot an ostrich and tuck into parotta kurma at the new Zoo Cafe in Guindy Children's Park

Priyadarshini Paitandy

priyadarshini.pg@thehindu.co.in

At the new Zoo Cafe in Guindy Children's Park, the biggest question is, will the monkeys steal our vadas?

Raj Thiru, CEO of the cafe laughs, "We've seen quite a few monkeys make their way here. But our diners are seated inside so their food is safe."

The 8,000 square feet cafe is spread across two floors. The ground floor serves vegetarian South Indian favourites such as parotta kurma, thattu idli, benne dosa, bisi bele bath, and Madurai jigarthanda, among others. "Everything here is priced under ₹100," says Raj.

The first floor is more jazzed up with rattan cane pendant lights and walls bright with the paintings of birds, animals, and



Jungle call A view of the Zoo Cafe; and sambar vada on the menu. SPECIAL ARRANGEMENT

cheerful banana plants. "Here, we serve non vegetarian as well and the menu includes continental and multi-cuisine options such as noodles, pasta, and pizza, with prices starting at ₹200," he says.

While Zoo Cafe is near the parking lot, yet another cafe has launched in the heart of the park. A 20-minute walk takes us to Muya Cafe. We walk past excited kids rolling down slides, couples looking at peacocks and black bucks, and more kids and families squealing at the sheer size of an ostrich, while the rest of the snap-happy crowd clicks numerous pictures with the other inhabitants of the zoo. It feels like a carnival. "It's amazing that we have such a green space in the middle of the city," says Raj

Muya Cafe is a small space with a tiled

roof cocooned amidst tall green trees. Despite serving only popcorn, ice cream, chips, and soft drinks, it draws a crowd. The thatched seating space outside is taken. "Since it's located inside the park, we are not allowed to light a fire here to cook. But on request we can get our guests food from our other cafe. Soon we will serve sandwiches, samosas, and cutlets," says Raj.

It took a year to build both cafes. Other than the greenery, what drew Raj to this place is "the ample parking space, good footfall, and the fact that it is child-friendly as well as pet-friendly," he says, as another bus full of school children pulls into the park.



Asian delights Shokupan with sweet miso butter; (below) fermented pineapple and matcha mocktail. SPECIAL ARRANGEMENT

The secret door to Tokyo

Tokyo Diner is a Japanese-inspired speakeasy serving curry puffs and sushi bowls

Ananyaa Desikan

ananyaa.d@thehindu.co.in

Hidden doors always pique curiosity. Here, a shelf stacked with cup noodles and soy sauce opens into a cosy restaurant, accessible only if you have the password for the day. Otherwise, the hostess is just a nonchalant customer, and the shelf of noodles is just that – a shelf.

Tokyo Diner is a speakeasy that does not serve liquor. Instead, the Japanese-inspired restaurant offers a 10-course Kaiseki menu, a result of meticulous planning and six months of trials and experiments by head chef Ralph D'Souza. "A lot of the dishes on

the menu require time to prepare – the curry puff takes two days. So meticulous planning is key," shares the chef.

The first course on the tasting menu is a testament to that – golden-brown shokupan toast, wrapped in a dried leaf, paired with a cold white pebble of sweet miso butter, sprinkled with togarashi seasoning. The soft, pillowy Japanese milk bread is crunchy and addictive when combined with the

salty-sweet butter.

We pick from an assortment of colourful, ornate chopsticks and move to the second course. The cold plates feature two variants: a green apple, plum, and pickled daikon crudo, and a red snapper and plum crudo. Both arrive as tightly rolled rosettes, studded with pickled onion pearls. A citrusy Japanese ponzu is poured over, followed by a few drops of herby burnt scallion oil.

The sushi on offer is Osaka-style. Thick sushi is sandwiched between two delicate sheets of nori and is best eaten by hand – unless your chopstick skills are impeccable, and mine are not. It comes in two variants: spiced roasted carrots with spicy Kewpie mayo and wasabi, or a bold unagi with unagi glaze and nori.

The beef tartare is a standout, served with a tempura shiso leaf, wasabi, pickled daikon, and tempura nori.

While sampling the sushi, a coffee pot-like vessel arrives with a filter on top containing shredded nori and aromatics. A cloudy miso broth is poured through at the table, producing a clear broth below.

Comforting with its umami-rich, slightly salty notes, it acts as a palate cleanser before the next dishes.

Sushi makes another appearance – this time, fried. The vegetarian variant includes Kyoto mushrooms, cream cheese, and crisp

leeks, while the tuna sushi is served on a slice of golden toasted brioche. The fresh tuna is paired with bright, lacto-fermented hot sauce and fresh scallions.

The laboriously prepared karokke chicken wings with whey and fish sauce caramel fall short, perhaps due to an overstimulated palate, but the Malaysian-inspired Japanese curry puff with edamame, potato, reduced curry, and nori dust is a winner. "This puff is laminated with butter. It's practically a fried croissant. While inspired by the curry puff, we've infused it with Japanese flavours," Ralph explains.

Back to sushi for course eight, this time deconstructed and presented in a shell-like bowl with bright orange roe and fluttering bonito flakes.

The meal concludes with desserts. The pretty melon sorbet with basil oil, yuzu, basil powder, and berry tuile is flavourful and would have been better placed earlier in the meal. The matcha namelaka dessert is a satisfying finale.

Though slightly overwhelming with its heavy use of rice and miso, the meal is an adventure.



Tokyo Diner operates exclusively for dinner. The Kaiseki menu is priced at ₹2,500 per person. And as for the location? Let's just say Nungambakkam, and you will have to make a reservation to get the details. On bookings. airmenus.in/tokyodiner/order



The gallery at Alliance Francaise of Madras is practically unrecognisable today; the white cube has been transformed with deep red and black walls to mimic art collector and entrepreneur Jaiveer Johal's home. It is after all, perhaps only a quarter of Jaiveer's priced personal art collection that hangs on these walls today. In a well-curated show by Manish Gawande titled *Untitled!*, the Chennai art collector displays a piece of himself, in a series of unconventional portraits that he has collected.

Facing fine art

Portraiture in fine Indian contemporary art takes over Alliance Francaise of Madras marking the debut of Avtar Foundation for the Arts

The display also marks the debut show of Chennai-based Avatar Foundation for the Arts founded by Jaiveer which attempts to bring fine Indian contemporary art to Chennai, and take contemporary art from here to other parts of the country. "If you want to look at great modern art, you would either have to know a collector or leave the city," says Jaiveer. For Madras, from Madras: this is the motto. Building a

Untitled! is on view today at Espace 24
Gallery at Alliance Francaise of Madras from
10am to 5pm.



Imperial incantation
Author Manu S Pillai's book *Gods, Guns and Missionaries* will be launched.
@Lalit Kala Akademi,
Nungambakkam, December 21 at
5pm. RSVP: nafeesa@ashvitas.com.



JOCKEY

**FACTORY
SECONDS**

UPTO

50

%

OFF*

• 10 am to 8 pm • Open All Days • Master / Visa Card Accepted

INNERWEAR • LEISUREWEAR • ACTIVEWEAR • KIDSWEAR • SOCKS

Venues in Chennai

Ashok Nagar:	Lakshmi Hall, 50/40, 100 Feet Rd, Near Ashok Pillar, Opp. CSI Church - 600083
Cathedral Road:	Dass Community Hall, No.55, Opp. Maris Hotel - 600086
Egmore:	Guild Of Service, 18, Casa Major Road - 600008
Anna Nagar:	D, K, Kalyana Mandapam, W-114, 3 rd Avenue, Near Round Thana - 600040
Ambattur:	Arul Jothi Kalyana Mandapam, 162 A, Redhills High Road - 600053
Pallikaranai:	Aishwarya Thirumanamahal, No.176, Velachery Main Road - 600100 (This venue is closed today & restarts from tomorrow 20.12.2024 (Friday))
OMR	K.V.L Kalyana Mahal, 161, Opp. Accenture, Opp. Bharat Petroleum - 600019

*T & apply
Org. by: Surya Agency Pvt. Ltd

SHOP AT CHENNAI'S TRENDIEST SHOPPING FIESTA

STYLE BAZAAR
DESIGNER & LIFESTYLE
EXHIBITION

FASHION | DECOR | JEWELLERY | LUXURY

OPENS TODAY

SPECIAL
FESTIVE EDIT

19-20 DECEMBER

HYATT REGENCY

ANNASALAI, CHENNAI

FREE ENTRY

Fashion | Decor | Jewellery | Luxury | Bridal | Western
Sarees | Suits | Lehengas | Footwear | Gown
and a lot more

CREDIT CARDS ACCEPTED

ALL GOVERNMENT SAFETY PROTOCOLS IN PLACE

THE GUARDIAN QUICK CROSSWORD-13621

1	2	3	4	5	6	7	
8			9				
10							
						11	
12		13		14			
		15	16			17	
	18						
19					20		
21							

Across

1 Miscellaneous articles needed for a specific activity (13)

8 Prevent (4)

9 Lineage (8)

10 Working (10)

12 Large fish-eating bird (6)

14 Tail bone (6)

15 Cites diner (anag) — tactless (10)

19 US Rocky Mountain state (8)

20 Unwanted hole allowing something to escape (4)

21 Decisive time (6,2,5)

Down

2 Philanthropy (8)

3 Savoury jelly (5)

4 By a stroke of luck (7)

5 French sculptor of The Kiss (5)

6 Sainly (7)

7 Listed entry (4)

11 Pigeonholed as an actor (8)

13 Horizontal underground plant stem — I'm her Oz (anag) (7)

14 Stop knitting — start sailing (4,3)

16 Gave out cards (5)

17 Head of state (5)

18 Flap (2-2)

© GUARDIAN NEWS AND MEDIA LTD., 2016

To play The Guardian Quick Crossword, The Hindu Cryptic crossword, Sudoku & other puzzles online, scan the QR code.

Solution will appear in
MetroPlus dated
December 26, 2024.

Solution No. 13620



THE HINDU GROUP

*Map not to scale

**T&C apply.

MARGAZHI THROUGH YOUR LENS

Capture the cultural essence of Chennai – kolam-adorned streets, misty mornings, musical celebrations, and all things Margazhi!

Upload the photos on
newsth.live/THMPC2024PA
or Scan QR code.

The best ones will get featured
in The Hindu Friday Review,
and win exciting prizes.

**Made Of
Chennai**

THE  HINDU

fridayReview
THE  HINDU

In partnership with
MADRAS
PHOTO BLOGGERS

 @thehindu_madeofchennai  @thehindumadeofChennai  @TH_MadeofCHN

Take your kids to The LEGO® Group's Winter PLAYground for an exciting Christmas Adventure!

Play is a superpower that offers children something special. Playing is the perfect practice for tomorrow as it helps children master all the skills they need to thrive in our fast-moving, ever-changing world. For over 90 years, The LEGO® Group has been a passionate advocate for children's right to play, with an aim to ensure that every child gets to experience the joy of creative learning. As a play advocate, The LEGO® Group has been hosting World Play Day since the past two years to and has partnered with the UN to support the adoption of the International Day of Play which is celebrated on June 11th every year to champion and protect children's right to play.

Holiday season is truly the best time for children to break off from their mundane routines and reconnect with play. The LEGO® Group launched its winter PLAYground at Chennai's Express Avenue on 6th December 2024, giving kids the perfect opportunity to unleash their imaginations while they build, play and dive into a Christmas adventure in the most special way! The PLAYground is open for kids between the age groups of 5-14 years till 25th December, and was inaugurated by one of Chennai's most favorite celebrities, Sneha Prassana.

At the PLAYground, kids will dive into a magical adventure and unleash their inner



Christmas superheroes! When they enter, children meet Santa himself, who explains a Christmas crisis that requires their help to save the season. Armed with LEGO® bricks, kids embark on a series of festive quests, including crafting gifts alongside Santa, rescuing of the hardworking elves, and even saving animals in distress. Each task brings them closer to restoring Christmas cheer all while sparking creativity and problem-solving. This immersive, hands-on adventure promises to deliver a memorable holiday experience, with plenty of fun and festive surprises along the way!

And the highlight? A giant Christmas tree made entirely of LEGO® bricks, where every child can add their own personal touch with unique LEGO® ornaments!

The PLAYground is open for kids only, but the magic of LEGO® Sets were be available to everyone this holiday season! Give the gift of a LEGO® Set to your loved ones and let them explore and create a world of endless possibilities, all while enjoying the fun and excitement of the season!

Architecture enthusiasts can explore iconic sets like the Eiffel Tower, the Titanic, or the Orient Express train, while fiction lovers can dive into the Batcave, Avengers Tower, or the Disney Castle! For those with a passion for vintage charm, there's the striking retro radio, or for Harry Potter fans, the special Burrow – Collectors' Edition. All these popular sets are available only at your nearest Hamleys store!

So don't wait, make your holiday season even more exciting with LEGO®! Tickets for the PLAYground are still available on BookMyShow.

Pushpa 2: The Rule is the fourth Telugu film overall and the second this year, after *Kalki 2898 AD*, to have crossed the ₹1,000-crore mark at the box office

It's

Sangeetha Devi Dundoo
sangeethadevi.k@thehindu.co.in

Vidaa Muyarchi, Ajith Kumar's film with director Magizh Thirumeni, is in its final leg of shooting. Ajith, donning a tuxedo, looks stylish in the stills alongside Trisha. The makers are planning on releasing the film during Pongal in January 2025. Ajith's other film, *Good Bad Ugly*, directed by Adhik Ravichandran, is also due soon.

Merry Christmas!

CELEBRATE WITH OUR RICH PLUM CAKE

ADYAR BAKERY
ESTD 1952

**Orders welcome! Call us: 044 4215 4734.
9840037703 or 9444670231**

MERRY CHRISTMAS

McRetnet

8807357709
9345958042
9043000923

FOR CORPORATE & BULK ORDERS PLEASE CALL

How available
increased online

- ADAMBANKAM - 63799 01174 • ALAPAKKAM - 63799 01199 • AMBATUR (OT) - 93619 08642 • ANNA NAGAR - 63799 01160 / 63799 01175 • ARUMBANKAM - 63799 01198 • ASHOK NAGAR - 63799 01181 • BURKIT ROAD - 63799 01183 • CHAMBERS ROAD - 63799 01187 • ELDAMS ROAD - 63799 01180 • GOPALPURIAM - 63799 01184 • RAMANUJAM IT PARK - 63799 01200
- GOMRIYAKKAM - 63799 01176 • HABIBULLAH ROAD - 63799 01185 • SALIGRAMAM - 9343781 094 • KATTUPPAKKAM - 63799 01172 • KODIABANKAM - 63799 01162 • KOLATHUR - 63799 01182 • MADIPPAKKAM - 63799 01173 • MOCAPPAR - 63799 01189 • MOTEL HIGH WAY - 93619 08648 • MOUNT RD - 63799 01161
- MUGALIYAKKAM - 93453 93654 • MANGAMALLUR - 63799 01193 • NOLAMBUR - 63799 01192 • NUNGBANKAM - 63799 01188 • PALLAVARAM - 63799 01190 • PALAYANDUR - 63799 01195 • PALUKARANAI - 63799 01196 • PERAMBUR - 63799 01171 • PH ROUD - 63799 01145 • PURASWALKAM - 63799 01143
- PORUR - 63799 01164 • ROPAPURAM - 63799 01167 • SINDAPEI - 63799 01180 • SELAVUR - 63799 01179 • ST THOMAS MOUNT - 93453 44264 • TRIPLICANE - 63799 01178 • THIRUVINA NAGAR - 93457 59040 • THORAPPAKKAM (OMR) - 93453 32711 • VELACHERY - 63799 01186 • VELACHERY TRAM NAGAR - 93457 50043 • WEST MAMBALLAM - 63799 01197