

# INDULGE

MAGAZINE

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By Leela Kempinski, Gurgaon

## Splendid SAUVIGNON BLANC

The sommeliers at Spectra have carefully selected the best of Sauvignon Blanc wines from different parts of the world.

## PUNJABI Tadka

Punjabi cuisine will take you on a gastronomic roller coaster ride that will definitely leave you asking for more.

## TURKEY Talking

The perfect way to sample the gastronomic delights of Turkey would be Spectra's Turkish Festival Buffet.

## RYE Rising

Fragrant and robust, and possessing a persona like that of a vintage record playing on a weathered gramophone, Rye Whiskey is bottled antiquity.



Contents



DIYA Page 8  
PUNJABI  
Tadka

SPECTRA Page 4  
Splendid  
SAUVIGNON  
BLANC



ZANOTTA Page 12  
Tribute  
TO  
TUSCANY



SPECTRA Page 7  
TURKEY  
Talking



Page 14  
Glenfiddich  
SINGLE MALT SCOTCH WHISKY  
50  
YEARS OLD

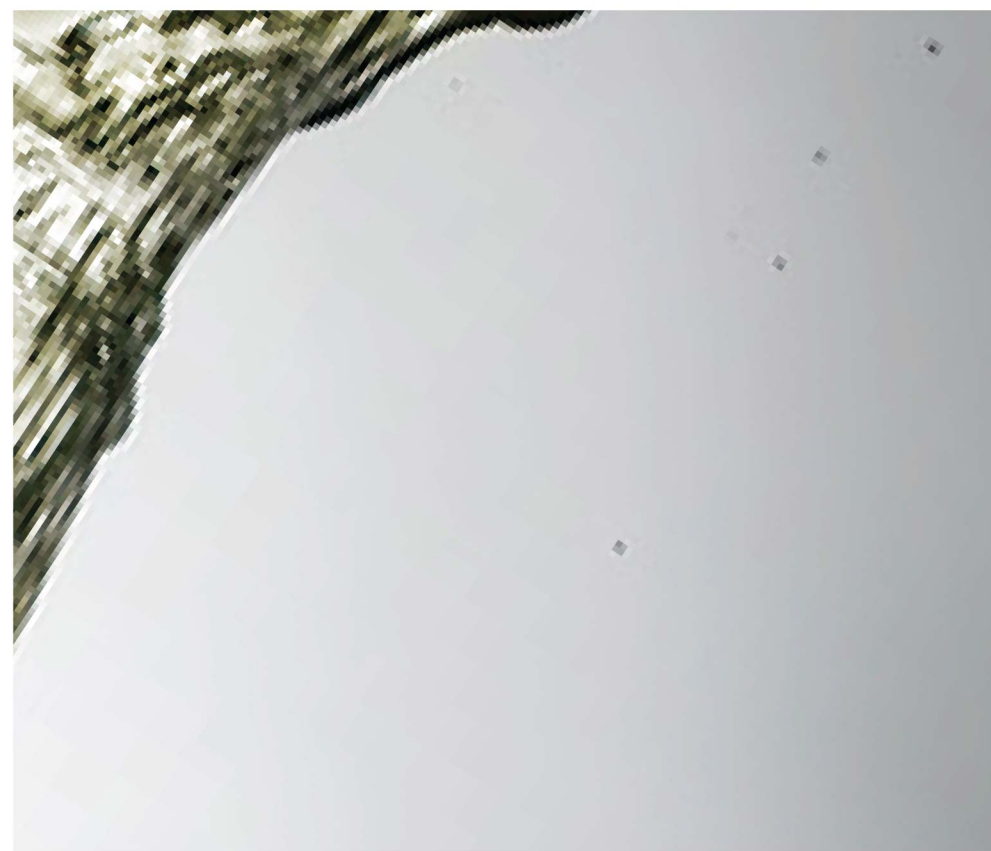
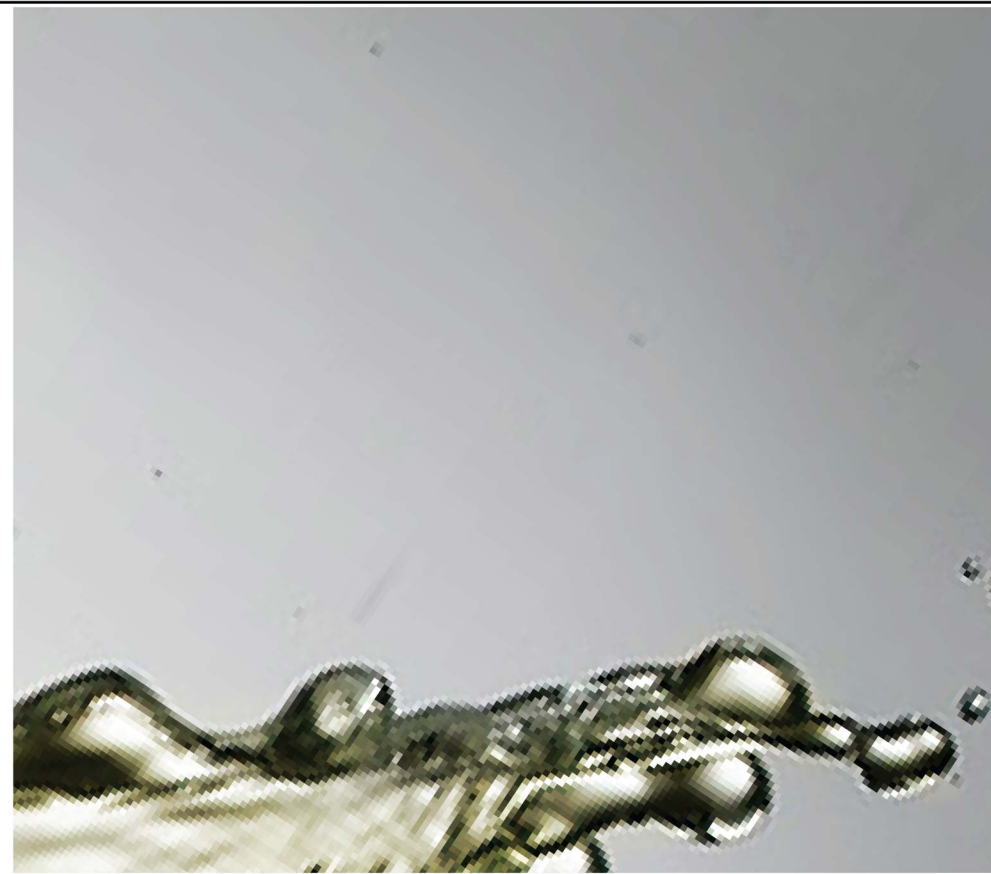
RUBICON Page 10  
RYE.  
Rising

A  
ROYAL  
Affaire Page 15

Page 16  
ITALIAN  
Interaction

Leela's  
LEGENDS  
Page 18

SPECTRA



# Splendid SAUVIGNON BLANC

Best vines for best wines

“Sauvignon Blanc bangs you in the mouth, like an old peasant with his wooden shoe. The Sauvignon is the whipper-snapper. It's not solid enough. It's violent, it's sharp, it bites, it cries, it's like a ferocious dog you keep on a leash.”

-New York Times

These are the thoughts of New York Times reporter, Mr. Israel Shenker on Sauvignon Blanc (Pronounced: Saw-vee-nyonh Blahnk) wines. This review aptly defines the distinct and unique taste that Sauvignon Blanc offers.

Outstanding output comes from exceptional inputs. That is exactly the case with wines which are prepared with Sauvignon Blanc variety of grapes. It is a green skinned variety of grapes which is believed to be an indigenous product of Bordeaux region in South West France. But as its popularity grew, its cultivation spread over several regions of the world including Chile, Canada, Australia, New Zealand, South Africa, Brazil, Moldova and Canada. What began as a small cultivation of a new species of grapes, has now turned into a hot favourite for sommeliers worldwide. The sommeliers at Spectra have carefully selected the best of Sauvignon Blanc wines from different parts of the world.

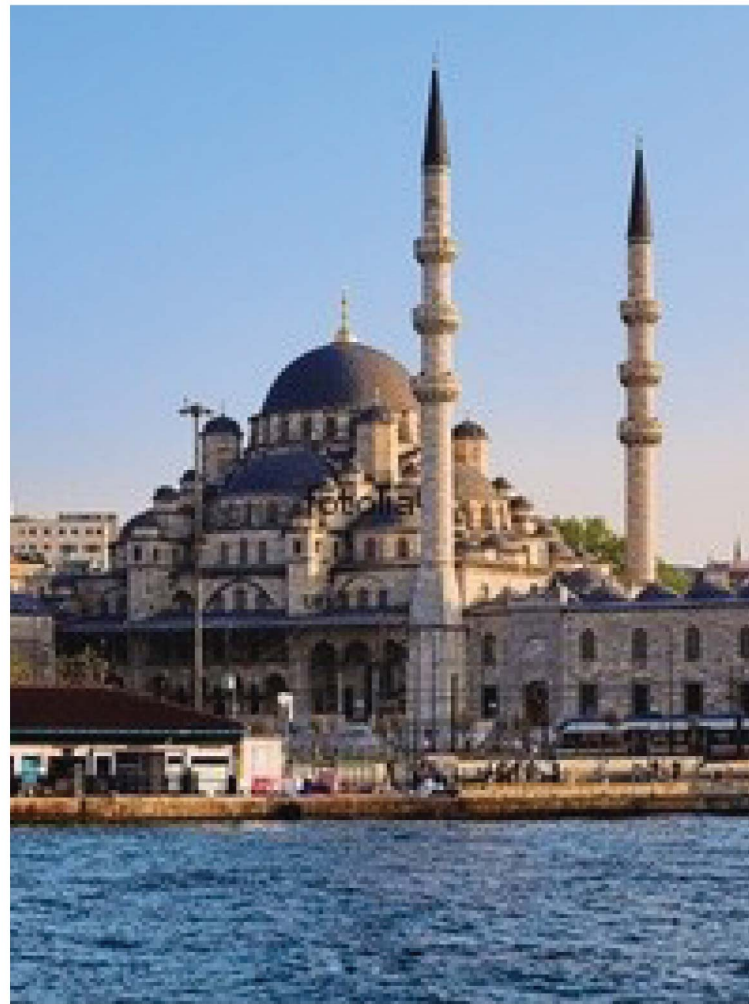
Typically a light to medium-bodied, crisp and refreshing white wine with notable acidity, Sauvignon Blanc is treasured for its grassy, herbaceous, and crisp taste that is almost always present, regardless of where it is grown. It is also known for its distinctive, penetrating aroma, which can evoke scents of grapefruit, lime, green melon, gooseberry, passion fruit, freshly mown grass, and bell pepper. Mostly, Sauvignon Blanc is fermented and aged in utensils made from stainless steel. We, at Spectra take utmost care to serve the wine at the right temperature, i.e., 8-10 degrees.

When it comes to food pairing, Sauvignon Blanc can be termed “food friendly”. It is the perfect accompaniment for seafood, poultry and white meats. Some connoisseurs believe that it is the best wine to be paired with Sushi, even better than Sushi's traditional partner, Sake. The wine also makes for an excellent aperitif as well as a nice company when lounging around on a lazy afternoon. At Spectra, you can select your dish of choice from an illustrious menu featuring Chinese, European, Indian, Charcoal grill & Rotisserie, Thai, Malaysian and Japanese cuisines. Our stewards will help you pair the perfect wine with the dish.

SPECTRA

# Turkey Talking

## The cuisine of the royals-by the commons



Apart from being archaic and traditional, Turkish cuisine is a curious one as well. The varieties of dishes, the ways they all come together, and the evident intricacy of recipes is as interesting and delightful as its unique tastes and flavours. During the Ottoman's reign it was said that "the religion of the King, in time, becomes that of the commons", which also held true for the King's food. After the Ottomans, the seamless cultural evolution into modern day's Turkey led to fusion and refinement of varied culinary elements to produce a cuisine that is almost infinite in range, taste and flavours. Our chefs have handpicked the crème de la crème from the wide options offered by the cuisine.

An interesting thing about Turkish cuisine is that you can't identify a single famous dish or element like Italian "Pasta" or German "Beer". Each region has a

unique offering and each offering has a unique gastronomic appeal. Whether you dine at a famous restaurant, a local's home or the King's palace, you will be served with the same grace and same kind of dining options. Turkish people prefer to call it an art, rather than a mere type of cuisine.

The perfect way to sample the gastronomic delights of Turkey would be Spectra's Turkish Festival Buffet or rather a Feast (as the Turks like to call their meals). The feast includes Kebabs, Mezze, Dolma & Sarma, Kuza Kapama and desserts like Baklava and Kadaif. Beverages for the buffet include a selection of beers, black tea and traditional Turkish coffee & drinks.

Turkish Beverages will be available throughout the month of July and also as an inclusion on the Turkish buffets every Thursday.



"Do not dismiss the dish saying that it is just, simply food.

The blessed thing is an entire civilisation in itself!"

- Abdulhak Sinasi hisar

**T**hese were his thoughts on Turkish Cuisine, and we couldn't agree more. Royalty is the key word when it comes to the myriad of culinary treasures that turkey offers. Turkish cuisine is a result of the glorious heritage left behind by the mighty Ottoman Empire which ruled turkey for nearly 600 years. The Ottoman cuisine was itself an amalgamation of Central Asian, Middle Eastern and Balkan cuisines.



Turkish Festival Buffet  
Timings: 8:00 pm onwards  
Price: ₹ 2,000/- per person  
₹ 2,500/- per person (including alcohol)

Craft Beer Festival  
We will be serving two of the world's most sought after craft beers, Efes and Tuborg.

Mini Turkish Delights  
Mezze Platter accompanied by Raki, Turkish coffee and desserts.

Summer & Sauvignon Blanc  
Date: Saturday July 16<sup>th</sup>, 2011  
Time: 7:00 pm onwards  
Price: ₹ 3,000/- per person

Chef Rohit will be hosting a special 5 course menu dinner with Sauvignon Blanc selections from around the world. Prior reservations recommended. (Maximum 20 persons).

DIYA

# PUNJABI Tadka

## "Punjabiyan Di Shaan Vakhri"

Meaning "Punjabis have a distinct fame and persona"

Say hello to a Punjabi and you will be greeted back with a big smile and a hug that reflects genuine warmth and heartfelt appreciation of the meeting. In fact, call it style or call it tradition - whatever Punjabis do, they do it distinctly. Punjabis are fierce and proud. And they sing it out aloud in every aspect of their existence. From their dance forms to their martial arts to their lavish celebrations to their cuisine.

Punjabis have a reputation of being great hosts. Even the British were astonished to see that in every region they conquered in Punjab, they would find a special 'dera' or 'takia', where wayfarers were given food and

shelter. Even today, whenever you visit a Punjabi house, you will be overwhelmed by the little acts of their hospitality.

As you enter a kitchen preparing typical Punjabi cuisine, your nostrils will be overwhelmed with the sharp smell of garlic and spices. A pot being stirred with the ubiquitous "Dal Makhani" - a lentil soup that is simmered overnight - is de rigueur. Clay ovens holding skewers of fresh grilled meats and leavened dough on which butter is applied generously create an instant Pavlovian reaction.

The exciting kaleidoscope of sights, sounds and smell will fill your heart with a sense of positivity about the food. Punjabi cuisine will take you on a gastronomic roller coaster ride that will definitely leave you asking for more.

Diya with its serene environment and large windows overlooking the green landscapes provides a perfect foil to this aggressive cuisine that fights for (and wins) your attention.

### Indian Fusion

1<sup>st</sup> - 7<sup>th</sup> July, 2011

Time: xxxxxxxx

Price: ₹ 2,200/- per person

Sample the extraordinary fusion of Indian Thali with Chardonnay wine.

### Punjabi Food Festival

Date: 10<sup>th</sup> - 31<sup>st</sup> July, 2011

Time: xxxxxx

Diya will embellish itself in the colours and spirit of Punjab in July. Master Chef Kunal will be inviting a chef from Amritsar to tease your palate with authentic Punjabi delicacies.

### Chef's Bench

Dates: 9<sup>th</sup> and 30<sup>th</sup> July, 2011

Time: xxxxxxxx

Master Chef Kunal will be preparing his favourite Indian dishes in front of you. Each course will be paired with a suitable wine.



RUBICON

# RYE Rising

The whiskey that  
triggered an uprising

A saloon in a small American town in the state of Pennsylvania. The night of 4<sup>th</sup> July, 1776. America has just declared its independence. People are jubilant, celebrating the historic moment. Some are singing and dancing, while some are raising toasts. Two things are common, the joy on their faces and the drink in each glass – Rye Whiskey.

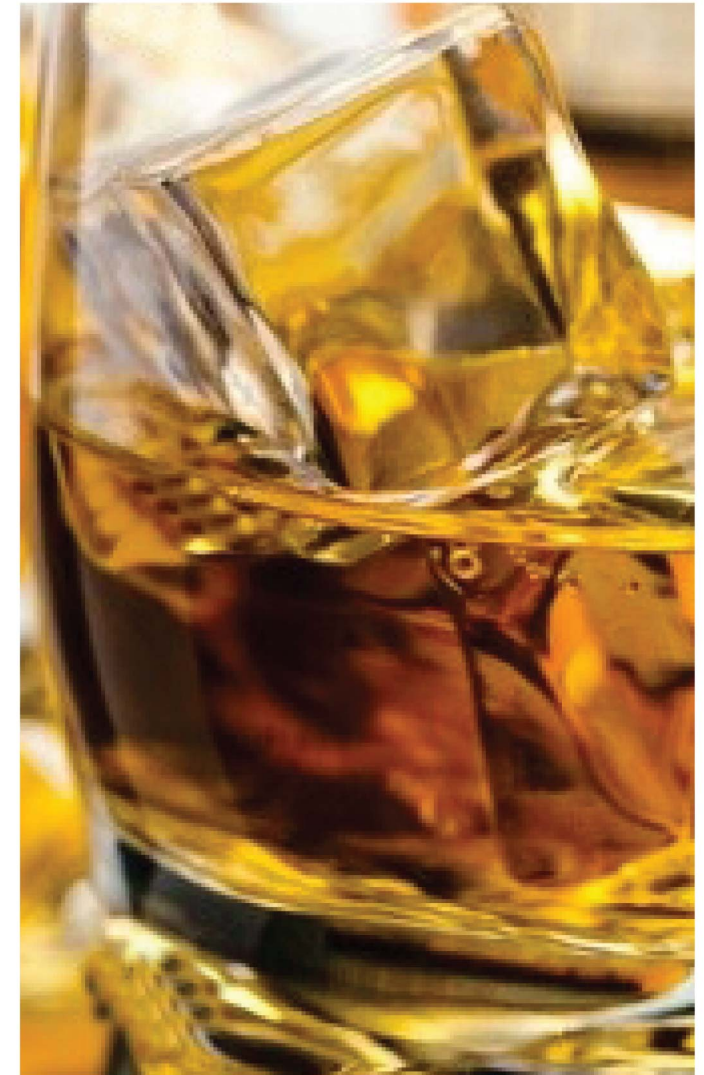
But, these celebrations don't last for long. After America declared itself a democracy in 1789, a spate of judicial reforms followed. One of the acts passed was the "Whiskey Act", which started levying an Excise tax on all distilled spirits. As the law took effect, people took to the streets in rebellion. The government of U.S.A. was successful in suppressing the uprising, but it also spelled the end for Rye whiskey, slowly yet steadily. Distilled spirits makers packed their bags and headed to Kentucky to produce the corn based Bourbon. Followed by heavy taxes and scarce production, the not so famous prohibition act of 1920 hammered the final nail in Rye whiskey's coffin.

In today's age, where house infused concoctions and incessant techno beats have taken over, it is difficult to comprehend a spirit enjoyed in the days of the past. But, after more than two centuries of taxes and prohibition that ended rye whiskey's moment of spotlight, its glory is re-emerging.

Rye whiskey has started making a comeback with aficionados applauding its distinct taste and flavour

Its taste has inspired the creation of some of the most regal cocktails in mixology, such as the Sazerac and the Manhattan. Fragrant and robust, and possessing a persona like that of a vintage record playing on a weathered gramophone, Rye Whiskey is bottled antiquity.

Rubicon houses more than xx varieties of Rye Whiskey including classic labels like xxxxxxxxxx and xxxxxxxx. The majestic setting of Rubicon is the perfect place to savour the pure drinking pleasure this whiskey offers. Pair it up with the chef's recommended appetisers, and you will probably have the best whiskey drinking experience ever.



#### Craft Beer

Spend a lazy day with world's most sought after craft beers, Efes and Tuborg.

#### Rye Whiskey Menu

Savour some of the finest Rye Whiskies and innovative Rye Whiskey cocktails.

#### Tastes from Turkey

Enjoy a selection of Turkish beverages like Raki, Turkish coffee, Sahelp and Ayran. You can choose to pair the drinks with a Turkish Special Platter featuring Mezze, Kebabs and desserts.

ZANOTTA

# Tribute To TUSCANY

where there's something for everyone

Tuscany (Italian: Toscana, pronounced: tos ka na) is an art repository and a travelers world in itself. Once you reach the main centre of town, you can spot numerous cafes overflowing with artists and art lovers discussing their favourite work of art over exotic wines. Elegant restaurants offering Tuscan Cuisine dot the lovely countryside. Here food is taken seriously and considered akin to art itself.

When asked about Tuscany's cuisine, Zanotta's executive chef Naveen Thapa had this to say "If I had to define Tuscany's food in just one word, I'll say 'simple'."

Majority of Tuscan recipes make use of locally produced ingredients like legumes, bread, cheese, vegetables, mushrooms, fresh fruits and a wide array of meats. Regions of Tuscany- Sienna, Florentine and Chiana valley have their own indigenous varieties of cheese, olive oil and beef, respectively. Tuscany is also famed for its exotic wines. The hillside landscape of Tuscany houses some of the finest vineyards. Mostly known for it's reds like the Chianti & Chianti Classico (Italy's most famous wine), Brunello di Montalcino and

Vino Nobile di Montepulciano, Tuscany also produces some distinguishable whites as well.

In celebration of Tuscany's heavenly cuisine, Zanotta is hosting a themed dinner on 22<sup>nd</sup> July, 2011. A special menu featuring Tuscan culinary classics matched with Tuscan wines has been prepared to take you on a mesmerising sojourn to this countryside wonder. Come; indulge in a gastronomic experience of a lifetime, in just one meal!



## Tuscan Wine Dinner

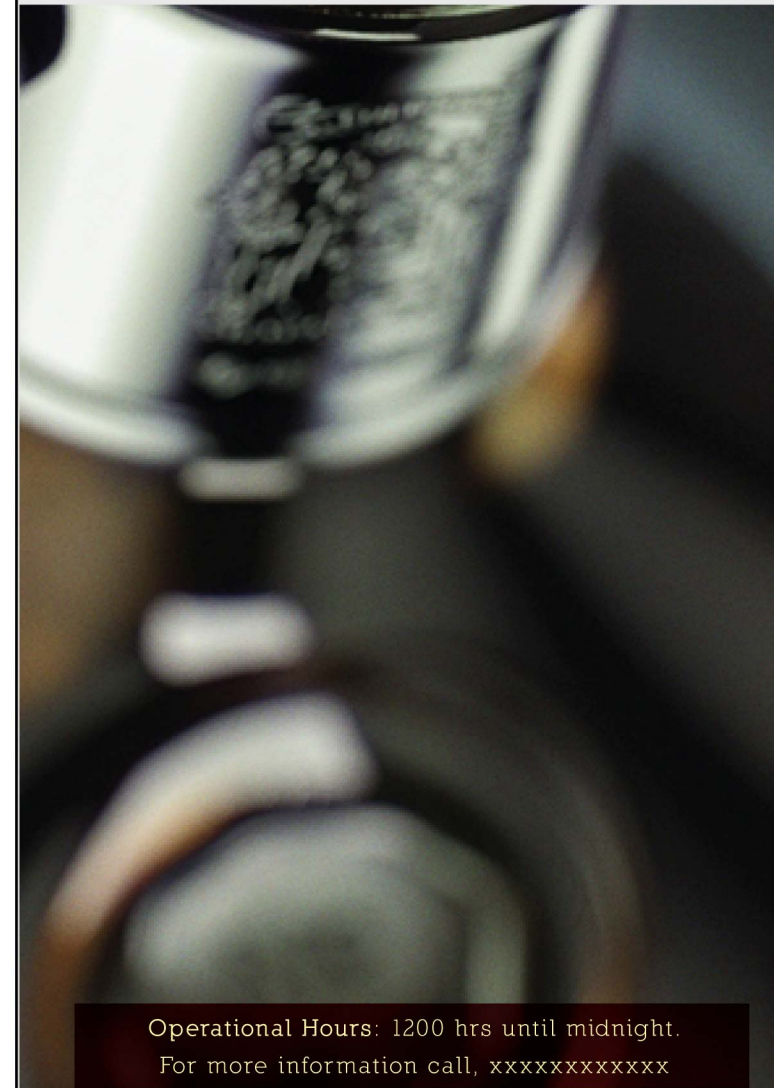
Date: July 22<sup>nd</sup>, 2011

Time: 7 pm onwards

Price: ₹ 3000/- per person

A buffet dinner with matched wines from the exotic locales of Tuscany will be hosted by Zanotta.

The Legend -  
GLENFIDDICH 50  
available only in India at Rubicon



Operational Hours: 1200 hrs until midnight.  
For more information call, xxxxxxxxxxxx

# A ROYAL AFFAIR

A wedding is the most important day in a girl's life. We, at The Leela Kempinski, ensure that the wedding day is the most cherishable day of her life. An exquisite venue with world class hospitality services provides the perfect setting for a royal fairytale wedding. Our expert wedding planners are always ready to go the extra mile to make sure that every activity is executed perfectly. Gift your daughter an opulent wedding and we'll gift her some wonderful memories.

It's your wedding and your celebration. Allow us to handle and plan out the wedding for you.

### SALIENT FEATURES:

#### AESTHETICALLY DESIGNED HALL

- Pillar-less halls with the main hall capacity of up to 1,200 people
- Separate exclusive entry for baarat
- Procession assembly area on private road
- Dedicated separate entrance
- Large open terrace for Vedi – Taaron ki chaon mein

- Wedding halls with ceiling height of 16 feet
- Swarovski chandeliers

#### INDIAN AND INTERNATIONAL CUISINES

We offer an endless range of Indian and international cuisines to choose from. Instead of offering pre-set menus, our chefs will assist you with a customised menu selection, explaining every dish & suggesting specials with their experience & expertise.

#### THEMED DECORATIONS

A theme can add to the dazzle and razzmatazz of the wedding night. We have special designers who will help you choose the perfect theme and décor as per your need and requirements.

#### WEDDING CAKE

Our pastry chef will be delighted to bake the perfect cake of your choice, according to your theme.

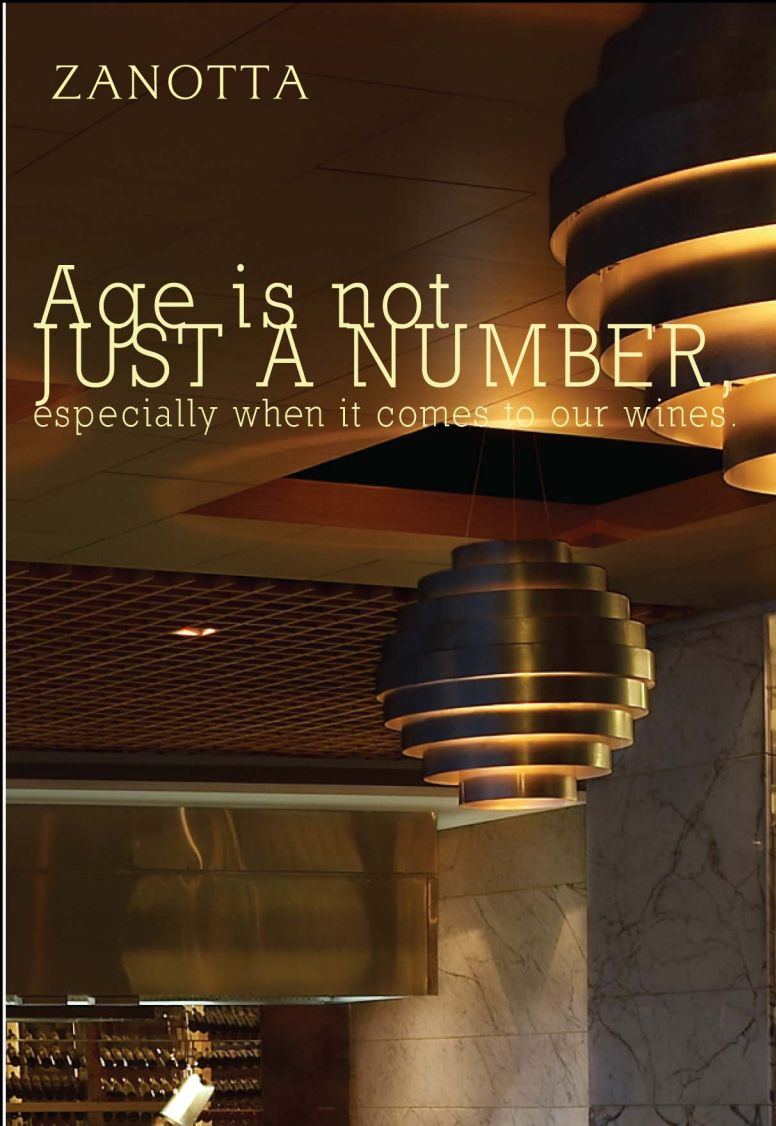
#### LIMOUSINE SERVICE

We have our own fleet of Limousines to provide luxurious traveling to & from the airport or for local use.



ZANOTTA

Age is not  
JUST A NUMBER,  
especially when it comes to our wines.



# Chef's BENCH

A truly personalised fine dining experience

The Chef's Bench at The Leela Kempinski Gurgaon is as Italian an experience as it gets. Zanotta – the Italian restaurant at the hotel has announced an exciting interactive dining culinary experience that is The Chef's Bench. It is a weekly dining series which is held every Friday from 7.30 pm onwards.

It is a highly interactive and personalised experience comprising of a 36 course meal including entrée, main course and desserts. Open for a limited number of guests, the dining experience gives the guests a peek into the chef's culinary secrets and cooking techniques. There is an eclectic medley of cuisines, which is paired with a range of beverages selected by Zanotta Sommelier.

Speaking on this new dining arrangement Gary Waugh, Executive Assistant Manager (F&B) said, "Today evolved diners are increasingly looking forward to an interesting level of engagement that adds a personal dimension to their experience".

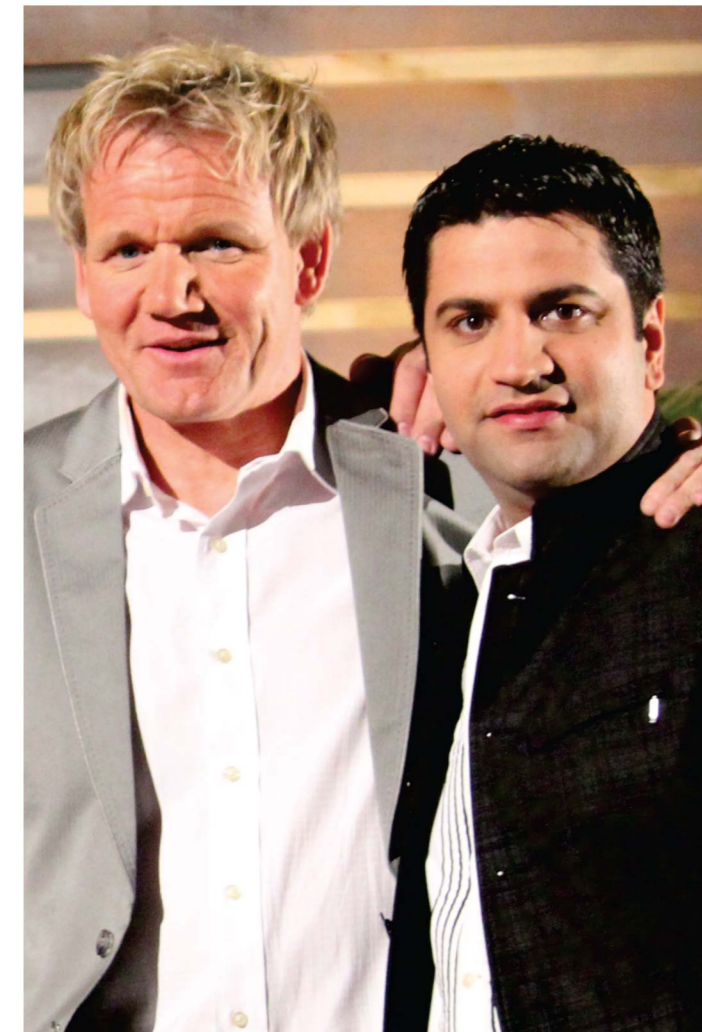
Executive Chef Thomas, further added, "Dining habits of people have evolved tremendously over the last decade. Today, the role of chef is not confined to a kitchen. People come back to a restaurant in case they develop a personal rapport with the person who cooks for them and understands their dining preferences".

For a more relaxed feel there is an additional service of a BMW pick – up and drop at an extra charge so that guests can enjoy their culinary journey without an ounce of worry. The meals are priced at ₹ 9000 plus taxes (including 6 labels of wine).



Operational Hours: 1900 hrs to 2330 hrs  
For more information call, xxxxxxxxxxxx

# Leela's LEGENDS



## KUNAL KAPUR

Executive Sous Chef, Diya

Garnished with talent and possessor of syrupy good looks – that's Chef Kunal Kapur for you. Chirpy, bright and affable, one can often spot him chatting up with guests and fellow colleagues. Chef Kunal began his culinary career as a Trainee Chef with the Taj group of hotels in 1999. And there hasn't been looking back since. Having spanned his culinary repertoire in Indian cuisine across banquet operations, theme dinners, outdoor catering, creative menus, buffet set-up, Chef Kunal's

credentials are seen in numerous awards and medals he has achieved in a career spanning more than a decade.

Already a name to reckon with in culinary sector, his claim to fame with masses came with Master Chef India – the Indian version of the international reality show. The channel had clear mandate on two requisites - someone who had exceptional culinary talents matched with a persona that had mass appeal. Chef Kunal exhibited both, and much more.

But the selection criteria had more to what met the eye. Initial selection rounds were followed by grueling rounds of auditions, voice training modulation and of course the weight loss training as cameras didn't favor rotund personalities. "A journey from a humble kitchen to arc lights can sometimes be overwhelming," says he with his ever disarming smile.

After the huge success of Master Chef India, Star TV decided to take Kunal to shoot for Master Chef America with world famous Chef Gordon Ramsey. The shoot was scheduled in Los Angeles for over a week.

Scheduled to be telecasted on August 9th, 2011 in US, Europe and few Asian countries, the episode offers a platform for culture exchange and brings forth the global culinary talent under one roof.

Rest is history, as they say!

We all, at The Leela Kempinski, are looking forward to watching him yet again on the screen as he packs his bags for the second part of Master Chef India.

**C**hef Hiroyuki Hashimoto has joined The Leela Kempinski, Gurgaon as Japanese Sous Chef for Spectra. Chef Hashimoto brings with him two decades of authentic Japanese cooking experience.

Chef Hashimoto started his career at the age of 18 with a popular Sushi Restaurant in Tokyo. His culinary journey spans through countries like Japan, Austria, USA, Vietnam, Philippines, Indonesia and India, where he worked with some of the leading restaurants and hotel chains like the ANA Pacific Star Hotel and Saigon Hotel. His last assignment was with the Shangri-La, New Delhi as Executive Japanese Chef.

## HIROYUKI HASHIMOTO

Japanese Sous Chef, Spectra



The joy of turning your passion into your profession is boundless and that is what Chef Hashimoto has achieved. He was passionate about cooking since he was a child and he did turn it into his profession. His dedication and enthusiasm is visible in the variety of credentials he has attained to enhance his professional knowledge.

Having gained expertise in traditional Japanese cuisine, he has also learnt the art of Indian cooking and gained detailed understanding of different varieties of wines and cocktails.

A man of varied interests, he knows Ikebana and Japanese pen calligraphy. He is a boxing and swimming fanatic and is a skilled scuba diver as well. But cooking supersedes all his passions. His favourite ingredients are soya sauce and miso paste. His favourite dish is Tofu and Raw Fish. His dream although is to introduce the traditional Japanese meal style called 'kaiseki' which is a multi-course dinner similar to western haute cuisine.

# Join us for the Cristal Brunch



Every Sunday at an attractive price  
Louis Roederer "Cristal" : ₹5000/- per person ++  
Louis Roederer Brut : ₹ 3800/- per person ++  
Prosecco : ₹ 2500/- per person ++



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KEMPINSKI GURGAON  
DELHI N.C.R.  
HOTEL & RESIDENCES

Ambience Island National Highway - 8, Gurgaon -122 002 | Tel: +91 (0) 12 4477 1234