



## THREE CHEERS TO THE WEEKEND

Rubicon adds three more cheerful hours by extending the celebrations till 4:00 am on Fridays and Saturdays.

To keep your spirits high, our DeeJay be spinning chartbusters all through the night.

For more information,

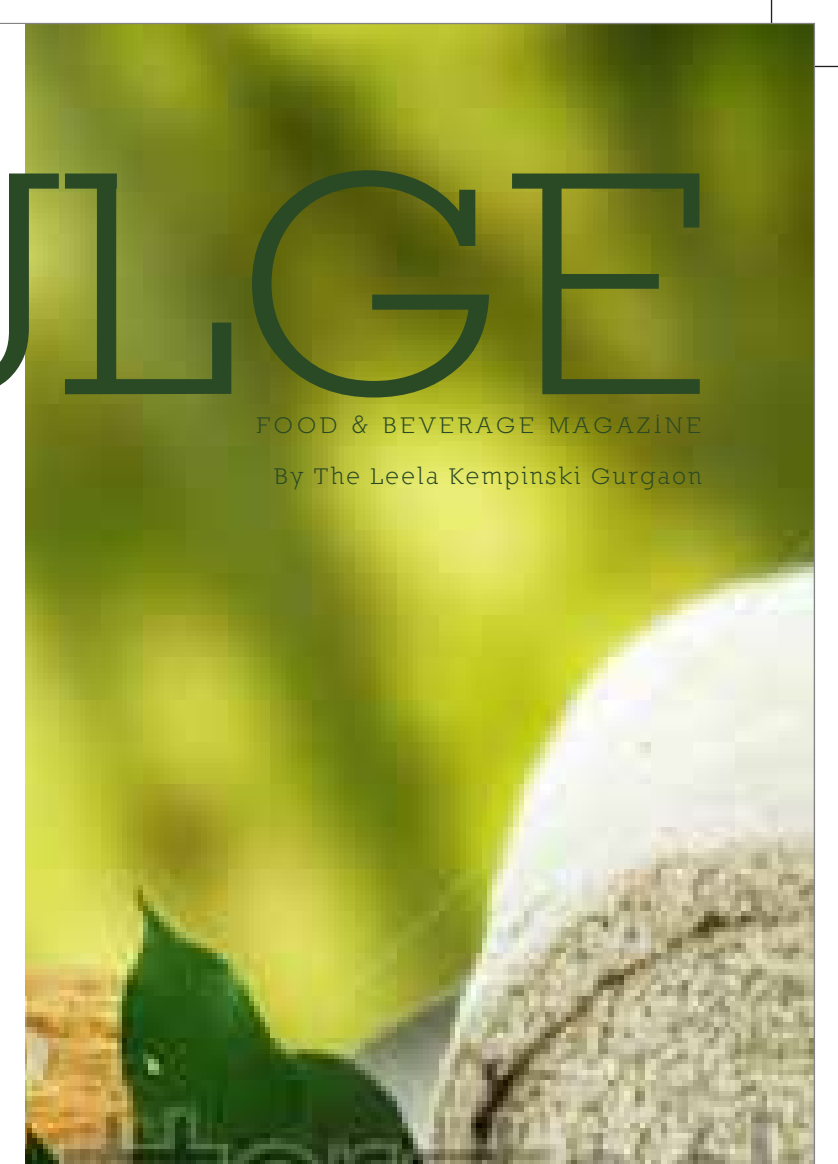
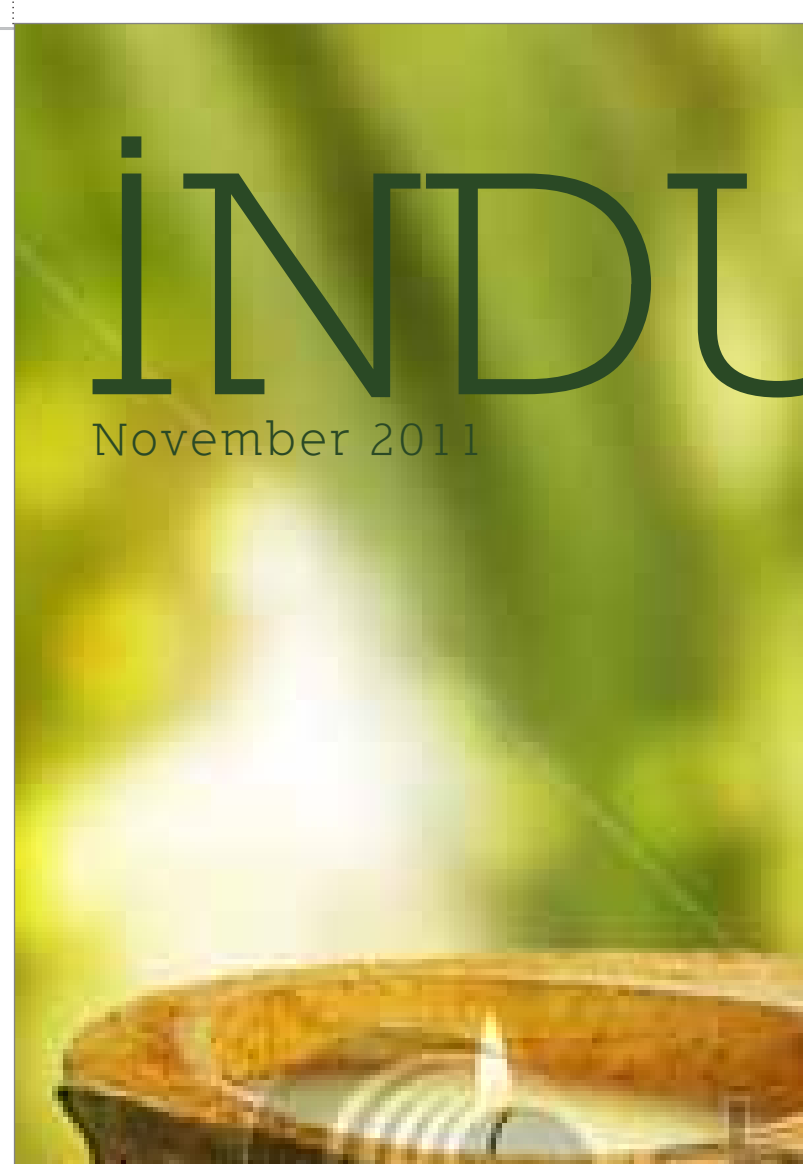
Please contact + 91 (0) 12 4477 1255, 98183 55998

# INDULGE

November 2011

FOOD & BEVERAGE MAGAZINE

By The Leela Kempinski Gurgaon

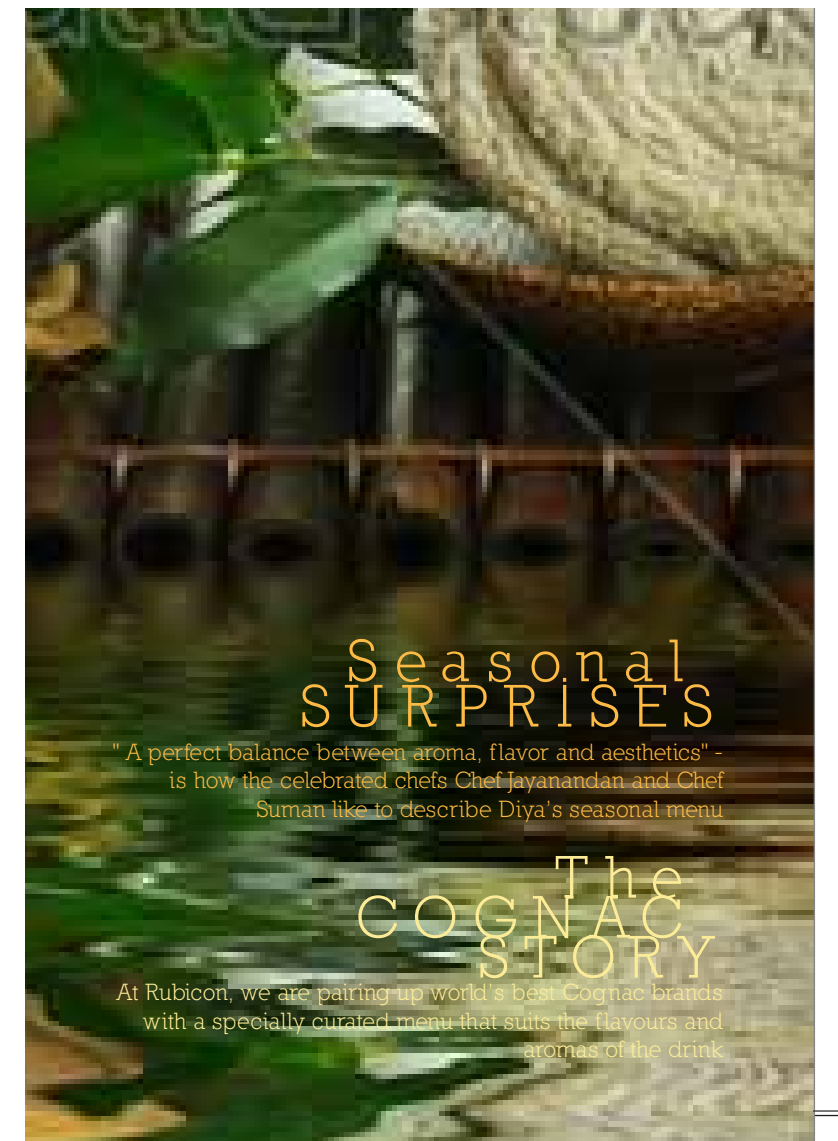


## Beauty & Grace REDEFINED

To experience the difference yourself, just pay us a visit and our Spa Consultants will guide you through the available services and suggest the best option for you and your loved ones

## Kids DAY OUT

This November, we are celebrating the never ending cheerful spirit of children by dedicating the Sundays to them



## Seasonal SURPRISES

"A perfect balance between aroma, flavor and aesthetics" - is how the celebrated chefs Chef Jayanandan and Chef Suman like to describe Diya's seasonal menu

## The COGNAC STORY

At Rubicon, we are pairing up world's best Cognac brands with a specially curated menu that suits the flavours and aromas of the drink



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REDEFINED



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LAVANYA SPA

# Beauty & Grace REDEFINED



“The mind and the body are like parallel universes.

Anything that happens in the mental universe must leave tracks in the physical one.”

- Deepak Chopra

**H**ectic work schedules. Traffic Jams. Stressful daily chores and the cut throat world where only the fittest survive. Modern day life has become so demanding that it leaves one's body, mind and soul drenched and fatigued. A visit to the spa is a popular way to escape daily dross and lead a life of contentment where the mind is in perfect harmony with the body. Mind-body science has proved that when we are relaxed and happy, the biochemical rhythms in our bodies are significantly different to those present when we are angry, tensed or stressed. At Spa Lavanya we believe that lasting peace comes from deep within oneself and our perception of the world. That's why we promise an experience that doesn't last for a few moments, but stays with you forever.

The word Lavanya finds its origin in Sanskrit. Translated into English it means: Beauty & Grace. And as they say, the name says it all; the spa is the tangible rendition of the word and a true reflection of Leela's principle philosophy of warmth and graciousness. With 3 couple areas and 10 suites spread over 20,000 sq.ft., Spa Lavanya welcomes you to a relaxed laidback world. Located on the upper lobby level, the spa overlooks the lush green belt of Gurgaon-Rajokri area. On offer are personalised as well as pre-set therapies and treatments featuring Swedish, Balanese, Thai, Deep tissue, Aromatherapy, Thalassotherapy and Baleneotherapy techniques. Spa's unique concept – The Alpha Lounge implies innovative light therapy and vibration music therapy to induce a deep sense of relaxation. A highly recommended therapy, Ayurveda's gift Vichy shower works on the chakras of body and provide wholesome rejuvenation.

Spa Lavanya uses internationally renowned PEVONIA

(U.S.A.) products which are prepared with nature's purest phyto and marine elements. The products are free of artificial colors or fragrant, lanolin, mineral oil, alcohol and paba, thereby eliminating every possible allergenic agent. We have 8 different facials for varied skin types. Before every treatment session, an assessment session is held with the client to understand their skin and needs. The facials range from Lightning facial for pigmentation to Caviar treatment for anti ageing. The Spa is manned by a brigade of professionally certified professionals with expertise in spa operation and management functions.

To experience the difference yourself, just pay us a visit and our Spa Consultants will guide you through the available services and suggest the best option for you and your loved ones.

### Limited Edition Packages

**Single Membership:** 49,000/-

(services worth ₹ 70,000 from the Menu)

**Couple Membership:** ₹ 70,000/-

(services worth ₹ 1, 00,000 from the Menu)

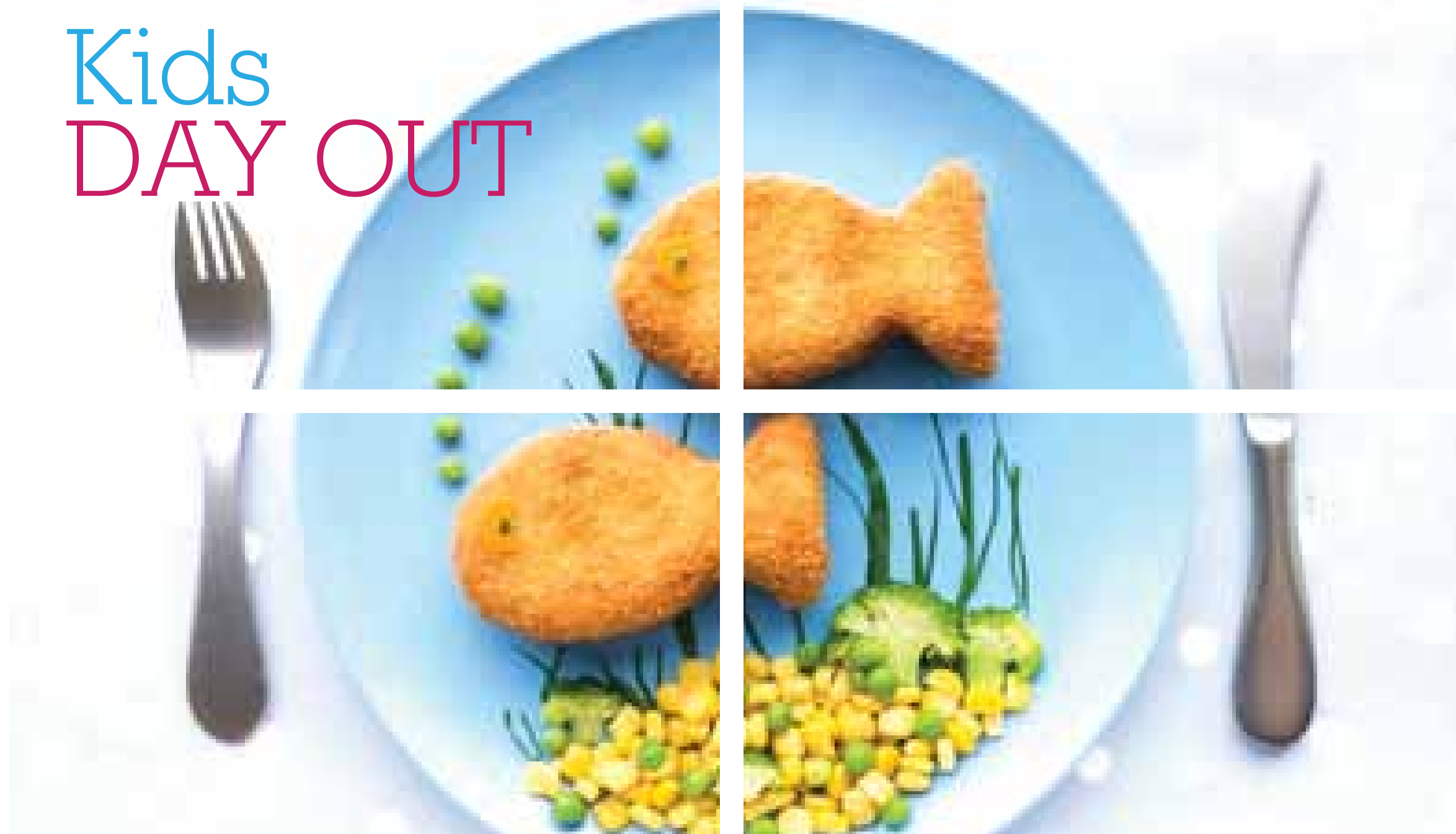
### Additional benefits:

20% discount on dining at The Leela Kempinski

Use of Sauna-Steam & Jacuzzi

For more information, please call xxxxxxxxxxxx

# Kids DAY OUT



John Lennon once said "When I was 5 years old, my mother always told me that happiness was the key to life. When I went to school, they asked me what I wanted to be when I grew up. I wrote down 'happy'. They told me I didn't understand the assignment, and I told them they didn't understand life." When we are just kids, the world is our oyster and we are the king. We are friends with Mickey and Minnie and sleep with Vinnie the Pooh by our side. The Earth is a happy place where everything is just perfect. Such is the

innocence of kids that always serenades our hearts.

This November, we are celebrating this never ending cheerful spirit among children by dedicating the Sundays to them. Spectra's private dining room will boast a colorful look as it will be the Kids playground on Sundays. Tattoo artists, clowns, painting competitions and other fun filled activities will keep the kids busy and entertained. A special low ground setup will let children choose their favourite dishes from a choice of goodies

like Mini Burgers, Pastas, Shoestring Fries and Fruits dipped in Chocolate Sauce. The recipes will be prepared keeping in mind the children's non spicy palate and their love for healthy fast food and desserts.

And while the children are having fun, parents can relish Spectra's ever favourite Sunday Brunch that offers a taste of the whole world.



## Sunday Brunch

Children's Special Buffet - rs xxxxxx

Sparkling Wine Brunch - ₹ 2,500 per person

Louis Roederer Brunch - ₹ 3,800 per person

Crystal Brunch at Crystal lounge - ₹10,000 per couple

## Turkey Platter

Our chefs have prepared a special turkey platter for the month of Thanksgiving

## Asian Dinner Buffet every Wednesday

₹ 2,000 per person

₹ 2,500 per person (including alcohol)

## International Late Night Dinner Buffet

₹ 1,800 per person

₹ 2,300 per person (including alcohol)

For more information, please contact + 91 (0) 12 4477 1255

## DIYA

offering a special seasonal menu

# Seasonal SURPRISES



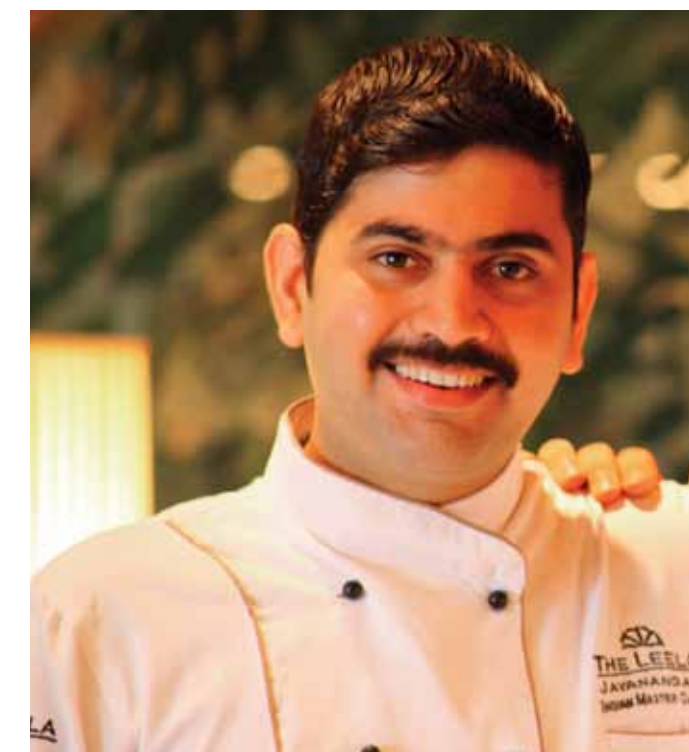
It is that time of the year again. A nip in the air, a carpet of fallen leaves by the roadside and the beginnings of a haze that hasten your step to warm and bright indoors.

Winters is perhaps the most awaited season in the capitals calendar. This is the season where the spirit of partying takes its first tentative steps before blooming into the festivities of Christmas and New Year. At kitchens both at homes and hotels alike, this is an opportunity to craft new menu's using seasonal greens and meats which add their own unique flavor to the cuisine on offer.

"A perfect balance between aroma, flavor and aesthetics" - is how the celebrated chefs Chef Jayanandan and Chef Suman like to describe their work as they prepare to weave their magic in the kitchens of Diya, our restaurant with an Indian flavor, using the seasons offering.

The menu features Sigri (traditional Indian charcoal grill) delicacies like Grilled Brinjal with Tomato Chutney and Duck Tinke. For non vegetarians, our Chefs highly recommend the Gosht ki Kareli and Ajwani Tandoori Machli Tikka while vegetarians can choose from offerings such as Subz Galauti kebab, Subz Ki Seekh and Sunheri Bhutte Ki Tikki. For the proverbial happy ending, there is the all time favourite "Gaajar Ka Halwa" on offer.

Chef Jayanandan is a highly celebrated chef who joined the hotel after a successful run on the reality show



Master Chef India. He regularly hosts Cooking Classes and Chef's Table at Diya. He has his own style of cooking which is always appreciated by his guests. Chef Suman came to the kitchens of Diya with more than 7 years of culinary experience. With his signature Kebabs, Curries and fusion cuisine, he has gained a dedicated fan following among regular visitors.

### Chef Jayanandan's Cooking Class

12th and 26th November, 2011

₹ 1,200/- per person (includes food tasting)

### Johnnie Walker Gold Label Brunch Every Sunday

₹ 1800 per person

₹ 2800 per person (with unlimited Johnnie Walker Gold Label)

For more information, please contact + 91 (0) 12 4477 1255



A sunny and serene land of green meadowlands, sandy beaches, pine forests, romantic marshlands and Romanesque churches overlooking a luminous landscape of cognac vineyards. Poitou-Charentes is a region whose unspoiled treasures and timeless rhythm welcome its visitors with Old World charm. And located amidst this wondrous landscape is the birthplace of world's finest Brandy, Cognac.

Cognac, the medieval town which bears the name of the region, is attractive with its narrow medieval cobbled streets and elegant Renaissance facades. It is here that the fabled nectar has been created since the 17<sup>th</sup> century. The very air one breathes is permeated by the heavy scent of spirits evaporating from oak casks held in storage: this aroma is referred to as the "angels's share". World famous firms such as Camus, Hennessy, Niartell, Otard, Prince Hubert de Polignac, Rémy-Martin, Courvoisier, and Renault-Bisquit are located here; each distillery has its own secret and unique process for mixing the various blends of its eaux-de-vie (water of life).

“ Making great cognac is easy. All you need is a great-grandfather and a father who have dedicated their lives to it. ”

- Jean-Paul Camus, House of Camus

The drink owes its exclusivity to the 20,000 hectares grape production area and age old blending techniques that are still in practise since 1700's. As an Appellation d'origine contrôlée, in order to bear the name Cognac, the production methods for the distilled brandy must meet specified legal requirements. It must be made from certain grapes. It must be distilled twice in copper pot stills and aged at least two years in French oak barrels

from Limousin or Tronçais. Most cognacs are aged considerably longer than the minimum legal requirement, because cognac matures in the same way as whiskies and wine when aged in a barrel. As per the aging process, different varieties of cognacs are graded as follows by BNIC (Bureau National Interprofessionnel du Cognac); V.S. ("very special") designates a blend in which the youngest brandy has been stored for at least two years in cask.

V.S.O.P. ("very superior old pale") designates a blend in which the youngest brandy is stored for at least four years in a cask, but the average wood age is much older.

X.O. ("extra old") designates a blend in which the youngest brandy is stored for at least six years but on average for upwards of 20 years.

The best way to enjoy a glass of cognac should also be compliant to the drink's heritage, i.e., by the set rules. First you hold the glass at the rim and place it near your mouth. Secondly, allow the aroma to fill your nostrils. Thirdly, sip the drink slowly and smoothly. The House of Delamain blenders sum up the tasting stage as follows: "When a great Cognac develops its aromatic complexity in the glass, one can truly say it is playing an olfactory score. It would be a shame to miss this performance by drinking the Cognac too fast."

At Rubicon, we are pairing up world's best Cognac brands with a specially curated menu that suits the flavours and aromas of the drink.

Poolside Indulgence  
 Enjoy a three course meal along with Cognacs and  
 Cigars at The Poolside  
 ₹ 5,000 per person

## ZANOTTA

Get a taste of Emilia Romagna's cuisine

# The Tale OF TWO CITIES



**E**xotic locales, art & architecture, adventure sports, discerning cuisines, and premium wines. Italy is a dream comes true for travelers and settlers alike. You can travel endlessly and still be amazed with Italy's offerings every morning you wake up. The multi dimensional land of Emilia – Romagna in yet another wonderful region of Italy that never fails to enthrall its visitors.

As the hyphenated name suggests, Emilia-Romagna includes two distinct areas . Emilia, with its prosperous provinces lined along its ancient Roman-built Via Emilia, occupies the western sector, while Romagna lies to the east of Bologna and stretches all the way to the Adriatic Sea. Back in the time when agriculture was the main source of business, the fertility of the Emilia-Romagna plains generated riches and strongly influenced its culture and traditions. Nowadays, Emilia-Romagna's

cities rank at the top of the national listing for the quality of life with Modena and Reggio Emilia competing at times for the title of Italy's wealthiest city. 2 national parks, 14 regional parks and 11 regional reserves offer leisure and relaxation to those who want to explore Mother Nature. The landscape can be enjoyed by trekking, kayaking and biking in total freedom. Another well-catered avenue to explore here is that of health care and exotic spas. And while you are at it, don't forget to visit some of the fairs and festivals that seem to be going on somewhere or the other most year round: take your pick!

Amidst all this, what stands out in the region are undoubtedly its wines and cuisine! This is an eminently gastronomical region, whose pork-butchers' meat is the most famous in Italy: Bologna salami and mortadella, Modena zamponi (pigs' trotters), Parma prosciutto (ham). Pastas are varied and tasty when served a la bolognese - that is, with meat-gravy and tomato sauce and Indigenous Parmesan cheese (parmigiano). The original Balsamic vinegar Aceto Balsamico Tradizionale is produced only in this region, in the neighboring towns of Modena and Reggio Emilia. It is made exclusively of cooked down pressed grape juice and has to be aged for a minimum 12 years in wooden barrels before being bottled. Another pride of the region is wine. From Gutturnio, produced on the Hills of Piacenza, to Trebbiano, Lambrusco, Barbera, Sauvignon and Sangiovese, are some famed labels. Simplicity and taste is the winning combination that makes the food of this region so special. True to our word of presenting Italy's regional cuisines, Zanotta brings Emilia - Romagna's recipes and wines to your tables. To make your dining experience an authentic one, spices and other ingredients have been specially sourced from Italy.



Emilia Romagna Wine Dinner

18th November, 2011

Chef Thomas hosts this months region special wine dinner

₹ 3,000 per person

Zanotta's Cooking Classes

19th November, 2011

₹ 1,200 per person

For more information, please contact + 91 (0) 12 4477 1255

# Happenings AT THE LEELA



Padma Shri Anjolie Ela Menon with Roger Wright, General Manager, Master Chef Kunal Kapur and Tara Singh at Diya



A participant receiving certificate from Chef Jayanandan and Chef Thomas Figovc



Guests enjoying the evening at The Leela's F1 Food and Wine Grand Prix



The Leela played host to this year's FIPP World Book exhibition



Chef Jayanandan supervising a participant at Diya's Cooking Classes



Chef Thomas Figovc having a good time with guests at F1 Food and Wine Grand Prix



# Feathers IN OUR HAT

Our awards and recognitions stands testimony to the impeccable services and unparalleled experiences we offer.

The Leela Kempinski, Gurgaon

The hotel received the following awards at 2011  
Bloomberg Television – Asia Pacific 5-Star Hotel Awards:

2011 Best Hotel – India

2011 Best Convention Hotel – India

2011 Best Spa Hotel – India

Expedia Insider's Select List features some of the world's finest hotels and The Leela Kempinski continues to be a part of it.

Spectra

Best Multi Cuisine Restaurant - Gurgaon by Times Food and Nightlife Awards 2010 and 2011

Diya

Best North Indian Restaurant – Gurgaon by Times Food and Nightlife Awards 2010 and

Zanotta

Best Italian Restaurant – Gurgaon by Times Food and Nightlife Awards 2010 and 2011

Rubicon

Best Bar – Gurgaon by Times Food and Nightlife Awards 2010 and 2011

Rubicon is placed among top three bars in India by Icons of Whisky

Executive Chef Thomas Figovc was chosen as the "2011 Whisky Personality of the Year" by Icons of Whisky



hotel picture

There's  
SOMETHING  
FOR  
EVERYONE!



This November, The Leela presents a delightful range of Buffet Spreads. Whatever be your indulgence of choice, we have got something for everyone.

Spectra:

Asian Dinner Buffet every Wednesday

Thanks Giving special - Dinner Buffet on 23rd and 24th

November

Halloween Day Buffet on 2nd November

International Late Night Dinner Buffet everyday

Diya:

Johnnie Walker Gold Label Brunch every Sunday

Zanotta:

Emilia Romagna Wine Dinner on 18th November

## Leela's LEGENDS



Alok Vijay  
Restaurant Manager, Spectra

Alok Vijay is a familiar face to guests who frequent Spectra. Impeccably dressed the first thing that one notices about him is his smile - warm, friendly and reassuring. His attention to detail and to the comfort of patrons is legendary. Guests are assured of a dining experience which is both eclectic as well as exotic. And probably that is the reason why

Spectra has a record number of repeat visitors. A man of strong will and refined taste he has taken The Leela's F&B offerings to unsurpassed levels.

Under Alok's leadership, Spectra has been drawing applause and laurels from guests and critics alike. In Alok's words - "The hotel gives me the opportunity to be myself". He believes in anticipating the guest's need and acting on it swiftly. Whether it is ensuring that succulent Dates are available for guests to break their fast during Ramadan or making sure that diners eating alone are neither starved for company nor disturbed with unwanted attention. He personally trains his staff on how to interact with guests so that the barrier between the server and guests disappear and recommendations on cuisine are both sought and offered with implicit faith.

After completing a graduate degree in hotel management, Alok did his Masters in Business Administrations from Manipal University. He worked with the Hilton group in Cochin and Gurgaon, before shifting to The Leela Kempinski during its pre opening phase 3 years ago. He spent his childhood in Ranchi and calls Indian Cricket Captain Mahendra Singh Dhoni his friend. Reading, traveling and keeping himself up to date with the world are more than just hobbies for him.