



BMW 7 Series
730Li
740Li
750Li
760Li



JOY REDEFINES ULTIMATE LUXURY.

The BMW 7 Series redefines progressive leadership with ultimate luxury. Take a seat and experience unrivalled innovations like Rear view Camera, folding tables in the rear, rear Comfort Seats with massage function, refrigerator box, integrated BMW Navigation System Professional and Rear-seat Entertainment Professional with largest-in-segment 9.2" high-resolution screens that turn every drive into a relaxing experience. The folding tables in the rear create a perfect working ambience and the integrated refrigerator box offers chilled refreshments at any outside temperature while on the go with space for two 700 ml bottles and two drink cans. With the Rear view Camera safety leads the way even when reversing. Enter the BMW 7 Series and let innovation indulge you with highest levels of comfort. For a test-drive or more information contact your local Authorized BMW Dealer or log on to www.bmw.in

JOY IS THE BMW 7 SERIES. POWERED BY IDEAS.

BMW EfficientDynamics Less consumption. More driving pleasure.

- Authorized BMW Dealers:
- North: Chandigarh: Krishna Automobiles +91 172 525 0000, Delhi: Bird Automotive (South Delhi) +91 11 4087 0707, BMW Studio +91 11 4266 0000, Deutsche Motoren (South-East Delhi) +91 11 4309 0000, Deutsche Motoren (West Delhi) +91 11 4726 0000, Gurgaon: Bird Automotive +91 11 3988 5577, Jaipur: Sanghi Classic +91 141 408 7070, Ludhiana: Krishna Automobiles +91 161 525 0000
 - South: Bangalore: Navnit Motors (South Bangalore) +91 80 2852 0060, Navnit Motors (North Bangalore) +91 80 2234 1661, Calicut: Platino Classic +91 495 669 6666, Chennai: KUN Exclusive +91 44 4291 1111, Coimbatore: KUN Exclusive +91 42 2227 0900, Hyderabad: KUN Exclusive +91 40 4465 6565, Kochi: Platino Classic +91 484 669 6666
 - East: Bhubaneswar: OSL Prestige +91 674 644 4672, Kolkata: OSL Prestige +91 33 2251 7010, Raipur: Munich Motors +91 771 225 9333
 - West: Ahmedabad: Parsoli Motors +91 79 2684 1231, Goa: Bavaria Motors +91 832 288 7771, Indore: Infinity Cars +91 731 400 8989, Mumbai: Infinity Cars +91 22 6714 5100, Navnit Motors +91 22 6677 7777, Nagpur: Munich Motors +91 712 647 1111, Pune: Bavaria Motors +91 20 2614 1555, Surat: Parsoli Motors +91 261 272 1231

The model, equipment and possible vehicle configurations illustrated in the advertisement may differ from the vehicles supplied in the Indian market.



INDULGE

November 2011

FOOD & BEVERAGE MAGAZINE
By The Leela Kempinski Gurgaon

Celebrations GALORE

Celebrate the season with our joyful offerings designed to end 2011 on a grand note.

L'italia FOOD THEATER

On 31st December, Chef Thomas Figovo introduces the world to yet another culinary spectacle "La Italia Food Theater", featuring an intricately crafted menu made with only the finest ingredients from Italy and the Mediterranean.

Go AAH!!

Celebrate the festive season in true Goan style with Chef Suman's sumptuous recipes from India's ultimate party destination - GOA!

Party ON!

Ring in the New Year at Rubicon's Bash with 777 brands of alcohol.



Page 4

Celebrations GALORE



Page 12

ZANOTTA

The Fine Italian Cuisine

L'Italia FOOD THEATER

Discover Italian cuisine like never before



Page 6

SPECTRA

The EMERGING CONTINENT

Surprises from South America



Page 14

Happenings AT THE LEELA

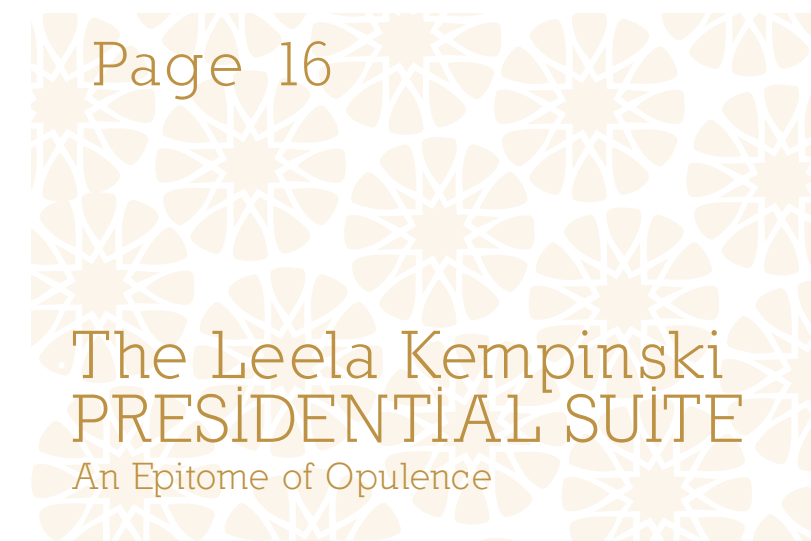


Page 8

DIYA

GO AAH!!

The traveler's Paradise



Page 16

The Leela Kempinski PRESIDENTIAL SUITE

An Epitome of Opulence



Page 10

The WATER OF LIFE

Celebrating the spirit of alcohol

RUBICON

The Bar



Page 17

Party ON



Leela's LEGENDS

18



Celebrations GALORE

Christmas Celebrations

Spectra

Christmas Special Dinner
24th December, 2011
7:00 pm - 11:30 pm
₹ 2,000
₹ 2,500 (including unlimited beer)
₹ 3,800 (including unlimited Louis Roederer wine)

Christmas Brunch
25th December, 2011
12:00 noon - 3:00 pm
₹ 2500 (including unlimited beer)
₹ 2800 (including sparkling wine)
₹ 3800 (including unlimited Louis Roederer wine)

Christmas Dinner Buffet
25th December, 2011
7:00 pm - 11:30 pm
₹ 2500 (including unlimited beer)
₹ 2800 (including sparkling wine)

₹ 3800 (including unlimited Louis Roederer wine)

Diya

Goan Food Festival at Diya
24th - 30th December

New Year Indulgence

Spectra

New Year Eve Dinner
31st December, 2011
7:00 pm - 11:30 pm
₹ 2500 (including unlimited beer)
₹ 2800 (including sparkling wine)
₹ 3800 (including unlimited Louis Roederer wine)

New Year Day Dinner Buffet
7:00 pm - 11:30 pm
1st January, 2011
₹ 2500 (including unlimited beer)
₹ 2800 (including sparkling wine)

₹ 3800 (including unlimited Louis Roederer wine)

Zanotta

New Year Day l'Italia Food Theater
Chef Thomas presents a 14 course Italian menu in 5 acts, paired with 7 brands of Champagne
₹ 5,500 per person (including unlimited alcoholic beverages)

Diya

New Year Eve Buffet Dinner
₹ 2,500 per person (including unlimited beer)
₹ 3,800 per person (including unlimited Johnnie Walker Gold Label)

Rubicon

New Year Eve Party
Entry begins 8 pm
₹ 3,000 per person (consumable cover charges)

Book our Deluxe Suite for a couple for Christmas and New Year
₹ 6,000 onwards (including Mimbar in the room and breakfast)
₹ 10,000 onwards for a couple with dinner at Spectra

The EMERGING CONTINENT

Surprises from South America

12 ❄️ 12 ❄️ 12
12 wines • 12 Recipes • 12 Days



which were earlier under the control of UK and France respectively.

South America was inhabited by native Mayans, Incans and other primitive civilizations in earlier times. However, with the onset of industrialisation, European settlers like the British, Portuguese and the French colonised the length and breadth of this great continent and introduced African slaves into the continent leading to a pot-pourri of cultures and traditions. As a result of this cultural amalgamation, South American cuisine has evolved into a large pool of diversified recipes that brought together the finest ingredients to produce some of the best aromas and flavours. The Native American traditional cooking methods were adapted and modified, and the newly available foods from Europe were mixed in. Asian and African immigrants brought along their culinary skills as well. All of this blended to become the diverse and exciting cuisine that exists today. Life is large, but food is even larger than life here.

Talking about South American wines, we'll let these lines from Chilean poet Pablo Neruda do all the talking; "Wine stirs the spring, happiness bursts through the earth like a plant, walls crumble, and rocky cliffs, chasms close, as song is born". Though being a new kid on the block, South Americas wines are slowly and steadily making their way into the world's wine cellars. The wine producing nations of South America are making great strides in improving the quality of their product. Two primary wine producing nations of this area are Chile and Argentina.

Guest's Speak

Ms. Victoria Crawford, Reckitt Benckiser

“The food and service at Spectra were way beyond my expectations”



This December, Spectra is celebrating South American Food & Wine festival from 12th - 23th December. Chef Rohit Tokhi has carefully selected 12 South American wines and paired them with favourites from Spectra's expansive menu. A unique 12 day event, the festival celebrates the festivities of the season by bringing together the finest wines with choicest recipes from the world.



12 x 12 x 12 Menu

12th December – 23rd December

Enjoy South America's 12 best wines paired by chef Rohit Tokhi with 12 most popular dishes from Spectra's menu for just ₹ 1,200.

Asian Buffet every Wednesday

₹ 2,000 per person

₹ 2,500 per person (including alcohol)

Sunday Brunch

₹ 2,500 per person (including unlimited beer)

₹ 3,800 per person (including unlimited wine)

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

When it comes to food, culture, traditions, history and travel destinations, South America is probably one of the most underrated regions on Earth. Maybe because its charm is overshadowed by it's northern neighbour - the United States of America or maybe because it is yet to be fully integrated with the travel networks, the reality of what South America has to offer the world, has everyone excited. As they say, good things in life can seldom stay hidden for long.

South America comprises the countries of Brazil, Chile, Argentina, Bolivia, Colombia, Ecuador, Guyana, Paraguay, Peru, Suriname, Uruguay and Venezuela. Falkland Island and Guyana are two recent additions



GO AAH!!

The traveler's Paradise

A name that needs no introduction. Goa is a place of different moods for different people. For those who enjoy North Goa's famous beach bashes and exotic nightclubs - it is the ultimate party destination - for others it is the perfect place to kick back and relax at South Goa's umpteen virgin beaches. Some visit Goa for its adventure activities and some try their luck at Goa's limited but exciting Casinos. Whatever be a traveler's reason of visit, a memorable time escapes none in this wondrous land. Goa is India's smallest state by its name and its size. But by no means, is it small on the number of incoming tourists and ongoing events. Throughout the year, Goa is buzzing with some activity or the other. Blessed with the best of natural as well as man made attractions, Goa is the perfect holiday place for people who like a bit of peace, frolic, fun and excitement or maybe all of them.

When it comes to such a larger than life destination, the cuisine is bound to reflect its wide canvas. A rich Portuguese heritage when combined with Indian cultures and extraordinary ingredients from Goa's plains and adjoining Arabian Sea, results in a culinary heritage that is marked by aromatic flavours and fine taste. Most people associate Goan cuisine with just Fish and Feni (Homemade Cashew nut alcohol), but it is much more than that. Kitchens of Goa are home to some distinguished cooking styles that are exclusively found here. For e.g., the Vindaloo style of cooking wherein the meat is cooked in spicy and oily gravy. It is said that once you taste Vindaloo mutton, you won't like any other variety of mutton. Although Goan cuisine is famed for its meat and sea food offerings, Vegetarian food is equally sumptuous as its Non Veg. counterpart. Cabbage Foogath and Goan Masala Dal are must tries for Vegetarians.

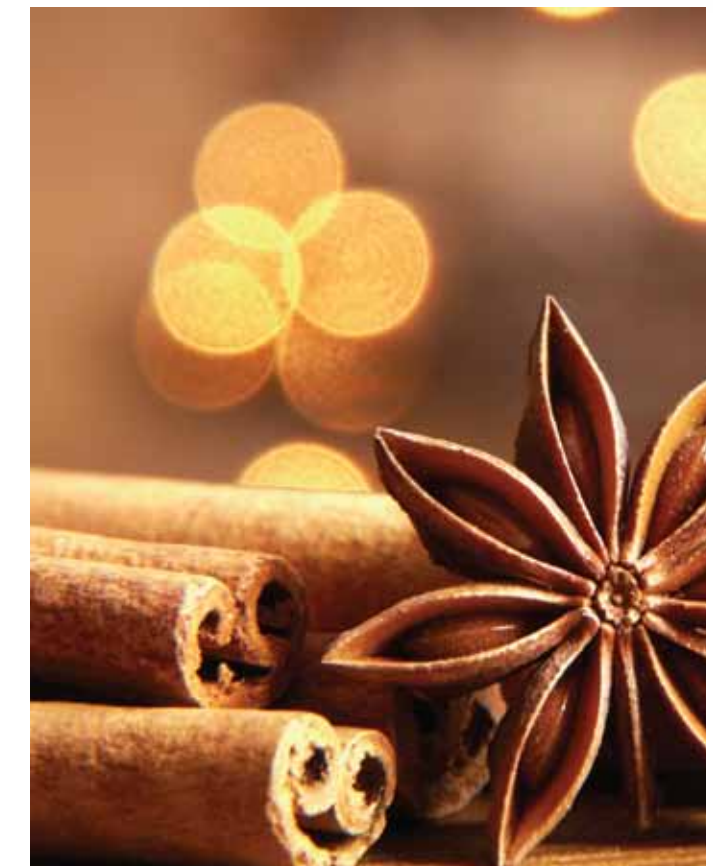
To end this year on a grand note, Diya has aptly chosen Goan cuisine to be the highlight of December. The

recipes will be prepared by our Master Chef Suman using Goa's local ingredients and spices and of course, with generous doses of love and devotion.

Guest's Speak

Mr. Mohamed Akeel, Coca Cola India

“Diya is the perfect place to try contemporary Indian cuisine. I want to thank Deepak for making my day”



Indian Special Cocktail Menu

1st – 31st December

Relish refreshing and innovative Indian cocktails by Amit Sangwan - Kachumber Cooler, Jamuntini, Teekha Tarbuj, Pan Bahar and many more

Chef Suman presents Goan Food Festival

24th – 30th December

Ala Carte

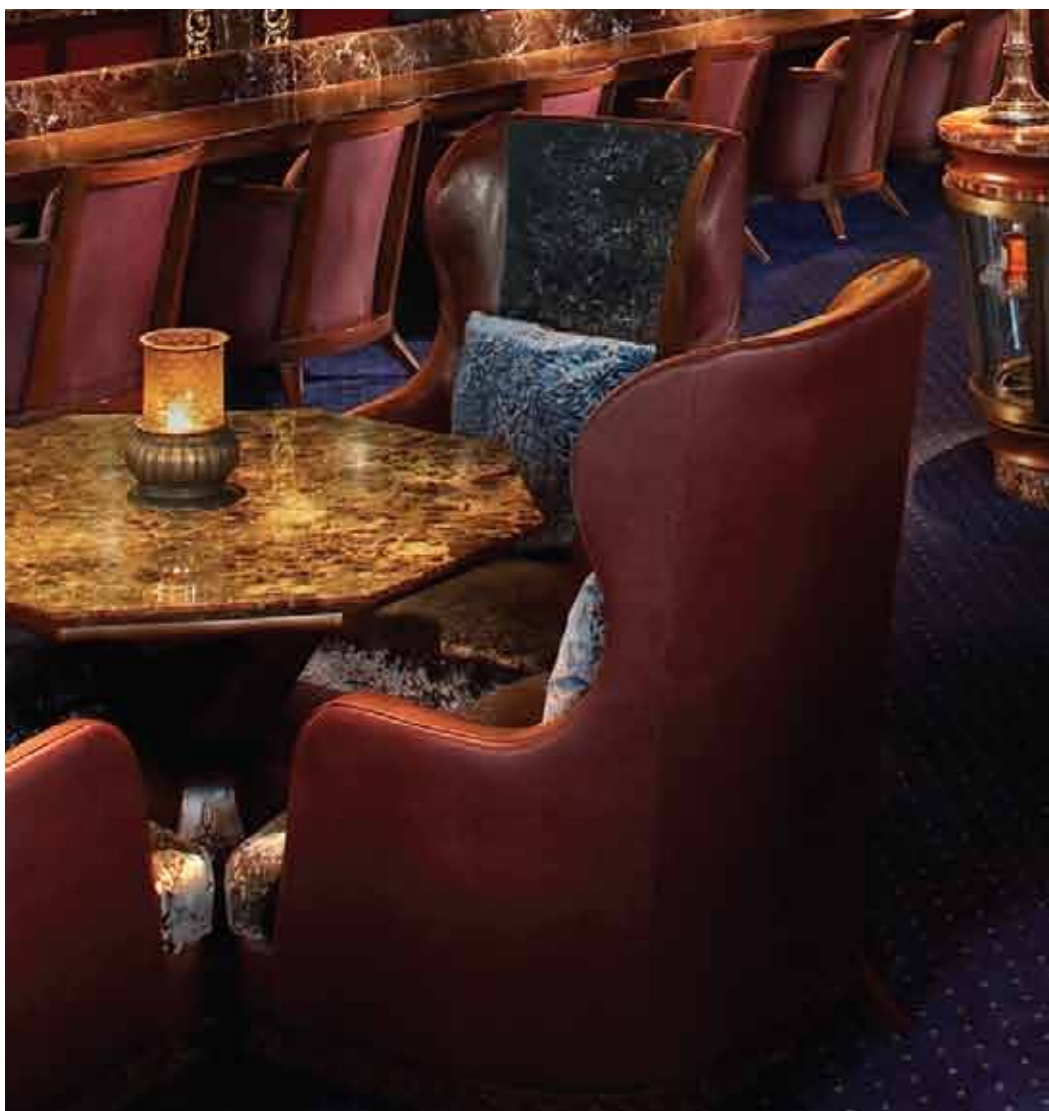
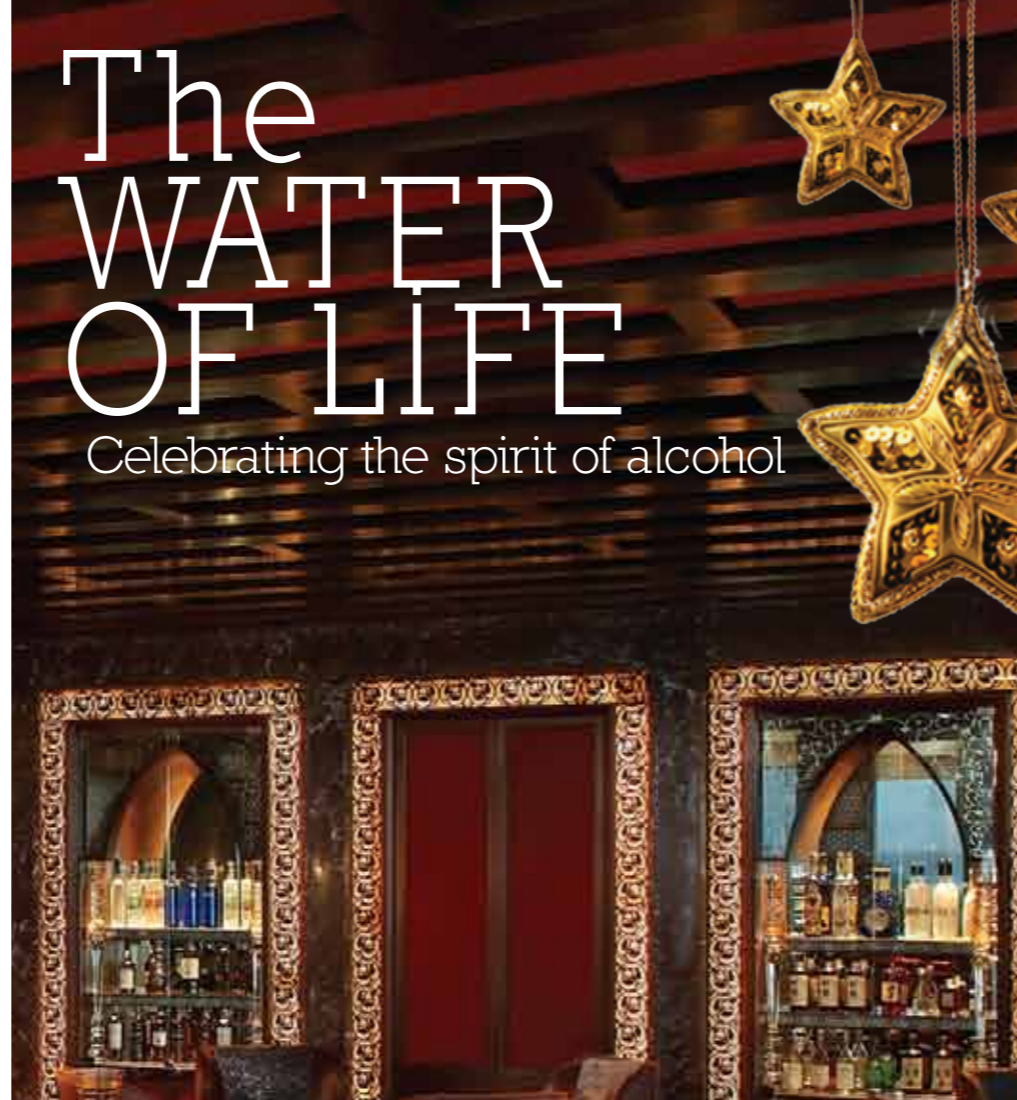
7:00 pm onwards

Celebrate the festive season in true Goan style

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

The WATER OF LIFE

Celebrating the spirit of alcohol



Dionysus, the Greek God of wine and fertility, better known as Bacchus, has much to be proud of. He is one of the few whose empire and legacy have endured over time and his tribe of followers seems to be expanding with each passing day.

The history of alcohol is as old as civilization itself. One can find references of drinking and alcohol in almost every culture and civilization. Even myths and legends dwell extensively on their consumption. Wars have been fought over it, rebellions have been fuelled by it and it is perhaps one of the most written about topics in the world. Little wonder that it has earned itself the sobriquet – “The Water of Life”.

Rubicon draws on this passion and attraction for alcohol. It's a unique world of spirits and concoctions where premium labels from across the world come together under one roof! Wines from the Italian Riviera, Whiskeys from Scotland's old world breweries, Vodkas from the Soviet era ...you just have to name it and chances are that Rubicon's extensive collection will feature it. Glenfiddich 50 – The world's most exclusive whiskey can only be found in featured bars in the world and Rubicon has the unique distinction of possessing the only bottle available in India. With more than 777 premium labels, it is no wonder that Rubicon is famed as Delhi NCR's most well stocked bar.

With some guests preferring cocktails over single malts, it is only natural that the bartenders have to be equally gifted and our current “movers and shakers” as we like to call them, can conjure up a glass of liquid ambrosia in no time at all. Savour a drink at the bar with its old world ambience of high back chairs, Persian carpets, glasswork lights and muted service and we guarantee you an experience akin to a King's Court.

Be it a reclusive afternoon or a quiet date, Rubicon is the perfect destination for people who understand and appreciate the fine things in life.

Tantalizing Tacos

For the wine lovers to the beer bellies, we have got something for everyone at Rubicon. Select Tacos of your choice and we'll give you 2 glasses of wine or 5 glasses of beer or 2 shots of tequila for just rs 1,200

For corporate bookings,
please contact Amit Sangwan: +91 98183 55998

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

L'Italia FOOD THEATER

Discover Italian cuisine like never before

“ Let's have some Italian today ”

This phrase is a common request in almost every family. While it started off by associating a pizza as a sole reference point, Italian cuisine is now being recognised as a meal that spans across a large variety of vegetarian and non-vegetarian delights. Very much like Indian cuisine, which differs vastly as you move from one region to another, Italian food, too, has its versions. While it is known to be mostly influenced by ancient Greek, Roman, Jewish and Arab cuisines, every region of Italy comes with their own intrinsic cuisine. Globally of course, it's just Italian food!

Times change, people change and so does the cuisine! But one thing that has remained constant in Italian cuisine is the richness of ingredients used in a dish. When it comes to wines, there is no other country on earth with a wine culture like that of Italy. There are over 2000 indigenous varieties spread throughout this beautiful country. Be it delicious whites with vibrant acidity or powerful reds that age for decades, Italian wines present every color in the rainbow, viticulturally speaking!

On 31st December, Chef Thomas Figovc introduces the world to yet another culinary spectacle "L'Italia Food Theater" featuring an intricately crafted menu made with only the finest ingredients from Italy and the Mediterranean. The wonder unfolds in 5 acts comprising of appetisers, starters, main course and desserts along with exotic Italian wines and 7 brands of champagne. It's a rare treat for true Italian lovers who get to taste the finest dishes prepared using the best ingredients amidst Zanotta's contemporary ambience. The year ending feast comprises of soups prepared using Scallops and Gin, Julia Robert's Salad and starters like Smoked Salmon and Beluga Caviar served with Lemon Sorbet to cleanse the palate. Desserts includes the Italian classic Tiramisu and Dark and White Chocolate Mousse with Orange Fillet and Macarons.

This is just a trailer; a whole new world of Italian culinary wonders awaits the connoisseur. Can there be a better way to end the New Year? We highly doubt that!

Guest's Speak

Mr. & Mrs. Moriwaki, Mizuho Corporate Bank
We loved the people of Zanotta, they are always smiling. We would like to thank Pallavi for a memorable dining experience



Italian Wine Dinner

9th December

Manish Chaudhary presents a handcrafted menu paired with Italian liquors, beers, Grappa and Italian coffee

₹ 3,000 per person

₹ 2,400 per person (for Connoisseur Club members)

Italian Food Theater

31st December

Bid adieu to 2011 with Zanotta's Food Theater that takes fine dining to a whole new level

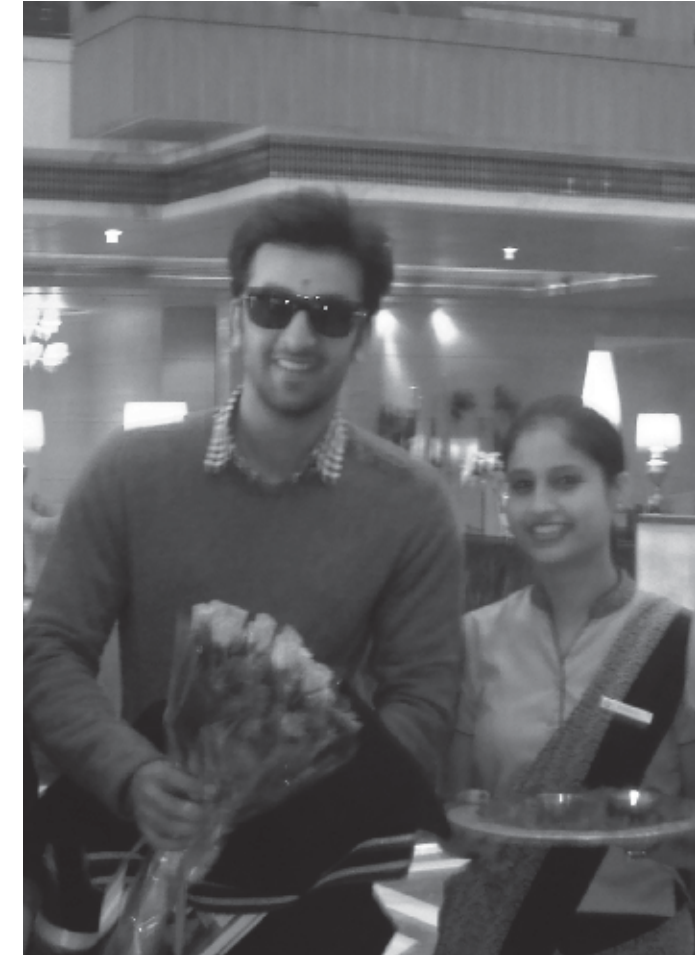
For more information, please contact + 91 (0) 12 4477 1255



Designers Hemant Sagar and Tarun Tahiliani at the launch of the latest Salvatore Ferragamo Timepieces in India at The Leela Kempinski Gurgaon.



Designer Gitanjali Kashyap with a guest at the launch of the latest Salvatore Ferragamo Timepieces



Ranbir Kapoor at the hotel for the promotion of his latest flick "Rockstar"



Dr. Andreas Schaaf, President, BMW (India) with Mr. Roger Wright, General Manager at the arrival brand new fleet of BMW 7 series at the hotel.



Sabrina Singh and Sonia Kumar at Olay Regenerist launch party



Guests enjoying the launch at Olay Regenerist launch at Spa Lavanya

The Leela Kempinski PRESIDENTIAL SUITE

An Epitome of Opulence



A panoramic view overlooking a sea of green. Intricate artworks adorning the walls and tables. A king size bed that enwraps you in warmth as soon as you lie back.

Welcome to the extravagant world of The Leela's Presidential Suite, a place as rare and exclusive as its setting. Spread over a large space of 336 sq. mts., the suite is an epitome of exclusivity and opulence. Along with a memorable stay, the suite comes with personalised butler services, complimentary breakfast and airport transfer services.

The suite has played host to many discerning guests in the past, some of whom have been kind enough to praise us. It is these heart felt accolades that are our true reward.

Guest's Speak

Shahrukh Khan, Bollywood Actor

“I often come and stay at The Leela's Presidential Suite. It's like a home away from home for me.”

Harbhajan Singh, Member - Indian Cricket Team

“With your exceptional services and impeccable hospitality, I had a perfect stay experience at The Leela.”

R. Malik, Vice President - Coca Cola India

“Staying at The Presidential Suite is a wonderful experience. Every staff member is courteous and they always carry a smile on their face.”



Leela's LEGENDS



PARTY ON!

Foot tapping music. Lip smacking Delicacies. Heady concoctions. Get ready to live it up at Gurgaon's biggest New Year bash at Rubicon - The Bar. Redeemable cover charge: ₹ 5,000 7:00 pm - 2:00 am For reservations and more information, please call: +91 (0) 12 4477 1255



*Taxes as applicable. Terms and conditions apply.



Manish Kumar Chowdhary
Restaurant Manager, Zanotta

When you want to savor a fine dine Italian meal, there is but one name that springs to mind. Zanotta. Rated as the best Italian restaurant in Gurgaon with the highest APC (average per customer) score, Zanotta is a hot favorite with celebrities and glitterati alike. The credit of this achievement lies at the doorstep of its maverick manager Manish Chaudhary, whose unflinching focus on enhancing guest experience is largely responsible for catapulting Zanotta to its numero uno position.

After working with leading hotels for more than 12 years, Manish came to The Leela Kempinski as a F&B Executive. Owing to his vast knowledge on Italian wines and cuisines and extraordinary managerial skills, he was elevated to his present position as restaurant manager within a short span of time. He credits his team members, Ishita, Samel and Arup for their help in making Zanotta a hot favourite among many. Talking about his experience at the hotel so far, he says, "My journey at The Leela has been very rewarding till now. The hotel has been very supportive of all my endeavours. My colleagues and my team are a treat to work and play with".

He has also played host to Julia Roberts, who stayed at the hotel while shooting for the Hollywood blockbuster "Eat, Pray, Love". She immensely loved Zanotta's Green Lettuce and Goat Cheese Salad, which has now been named after the actress herself!

Sweet.Savoury.Surprising. Christmas Gift Hampers by The Leela Kempinski

Please contact Ajish at 9899478890

