



COVER STORY

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Fine-dining might be a niche format in India right now but it is fast catching up. The increasing wealth and aspiration levels of Indian consumers have tempted many global players to enter the country. While some have already tested the waters, a few more are scouting for local partners. If the industry watchers are to be believed, the concept is here to stay and thrive. Priyanka Dasgupta explores.

National Updates **6**

New Restaurant Openings..... **10**

In Conversation **12**

The Beer Café is India's first PYOB ("pour your own beer") concept. With ten locations planned for this year, the brand is poised to become the largest "on premise" beer chain in India. Its founder and MD Rahul Singh talks to Varun Jain about what makes The Beer Café different.

Airline Catering..... **16**

Airlines throughout the world are struggling with the impact of global economic slowdown and soaring fuel prices. As a consequence, many airlines have cut back their catering services over recent years. However, this does not apply to the expanding aviation market in the Gulf where in-flight catering plays a vital role in the key airlines' marketing strategies.

Spotlight **22**

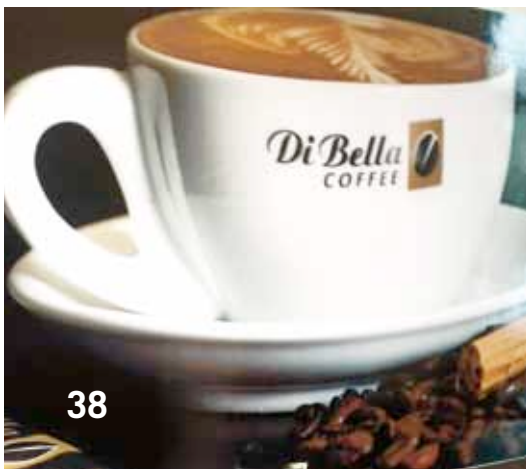
WoW! Momo, India's first branded momos chain which began as an SIS format in the Spencer's, Kolkata, a few years ago, has now expanded to the entire city and is generating a turnover of over ₹6 crore every year. Shubhra Saini takes a look at how the chain started and its business model.

Food Service at Train Stations **30**

The foodservice business at Europe's railway stations has changed dramatically over the last 20 years. Earlier, a minimum range of food and beverages was sufficient to more or less satisfy passengers' hunger and thirst. Today, the scene has changed. Part 1 of FoodService Europe & Middle East's European survey.

In Conversation..... **38**

Di Bella Coffee, Australia's premium coffee chain, has recently made its debut in India. Its entry coincides with a boom in the Indian coffee market. In an exclusive chat with Varun Jain, Sachin Sabharwal, MD, Di Bella Coffee (India), shares his perception of the Indian market and the company's strategy to lure the Indian consumers to its outlets.



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Cuisine Watch..... 44

Chef Paul Kinny, Executive Chef, InterContinental Marine Drive, Mumbai, explains the nitty-gritty of the Mediterranean cuisine and the huge variety it offers to suit the Indian palate.



Design 52

It's a tall order to fill up the shoes of one of the most happening night spots in the city, but Lagerbay in Bandra, Mumbai – which now occupies the space where the famed “Zenzi” stood – is doing a promising job. Nivedita Jayaram Pawar reviews the design.



Spotlight..... 48

Lucknow's Aryan chain of restaurants was started in 2001 by Rahul Khanna in a bid to expand the catering business owned by his family. The Aryan brand has since expanded to ten outlets in the north Indian state of Uttar Pradesh (UP) and is doing rather well. So what makes Aryan such a popular name in Lucknow, and a few other major cities? Amit Bagaria finds out.



Industry Event 54

The Food and Grocery Forum India 2012 was held on March 27-28 this year at Goregaon in Mumbai. It saw hundreds of top players from the food and foodservice industry congregate at the venue to discuss the issues facing the industry and the way out.



NRAI 58

The FHRAI, the HRANI, and the NRAI recently held a one-day seminar in New Delhi on Food Safety and Standards Act (FSSA) to discuss various issues involved in implementing the new food regulations and ensuring a smooth transition from the old PFA to the new comprehensive law. A report.

Summit 60

“Why go to the trouble of coming back?” There was no other question he had been asked so frequently in 2008, said Starbucks founder Howard Schultz at the 12th European Foodservice Summit in Zurich. Read our report to discover what more was discussed.

