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10 SHANKAR KRISHNAMURTHY

Bringing world cuisines to Hyderabad



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Gurgaon: The shining star for craft beer buffs



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45 SANKALP GROUP

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Clarification

Apropos the interview on chef Shipra Khanna titled "The Fire & Ice Chef" in July-August issue of Food Service India (pages 20-26), the quoted words were used by the chef to describe her culinary style. The literal use of words "Fire & Ice" in the interview was to convey and describe the chef's choice of opposite flavours in her creative approach to cooking. Neither the chef nor the publisher intended to infringe any third party's Trademark and the use of such title does not amount to passing off of any such third party Trademark.