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How restaurants will evolve as a result of the the new competitive structures brought about by the the individualization of the individualization of the masses.

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Bringing tech to a bar concept with amazing results

Mihir Desai's 7,000-square feet outlet – The Bar Stock Exchange at Kamala Mills, Mumbai – has proved to be a roaring hit with the city's eating-out crowd.



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“We have taken the themed restaurant concept to another level”

By opening Kolkata's first period dining restaurant Oudh 1590 in 2013, brothers Debaditya Chaudhury and Shiladitya Chaudhury brought to the city its first ever destination for Awadhi cuisine and a go-to restaurant for enjoying authentic royal delicacies from the time of the Nawabs.

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Nothing can compare to the texture and taste of fresh pasta. But what if restaurant resources don't allow in-house production?

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Every F&B operator, small or big, from anywhere in India, should take up the membership of NRAI and add to its muscle: Anurag Katriar