

08 MARKET UPDATE

Colombo's iconic Ministry of Crab comes to India and opens in Mumbai.



14 PROFILE

Charcoal Concepts

Charcoal Concepts is a platform for specialist Indian food and beverage, founded by K Hospitality Corp, India's leading hospitality and food services corporation.



14 CHEF TALK

Breaking it down for the new-age generations

FoodService India speaks to Chef Neelabh Sahay, Executive Chef, Novotel Kolkata Hotel & Residences, about his proficiency and skills as chef and the new-age trends that are catching on in the foodservice industry.



28 EVENT

India Food Forum 2019 concludes on a thumping note

18 COFFEE CONCEPTS

Brewing Success

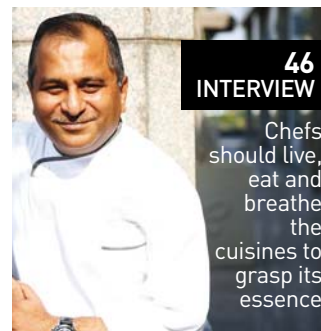
In an increasingly flourishing coffee-bar market, home-grown Eastern European coffee-shop brands are carving a niche for themselves. Two particularly successful examples are the Romanian fixed-price format 5 To Go and Serbian full-service specialty-coffee-shop chain Kafeterija.



42 COLUMN

The coming Home Delivery Boom

Food delivery apps are enabling demand through their swift expansion and this is further facilitated by the multitude of restaurants already dotting the landscape that are eager to cater to the supply side. The key question to keep in mind is how this market will pan out over the next few years, and what is in it for Foodservice operators and Foodservice companies to partner in this growth and drive it.



46 INTERVIEW

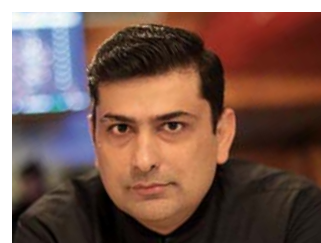
Chefs should live, eat and breathe the cuisines to grasp its essence

With over two decades of experience, nationally and internationally, and after honing his skills in multiple cuisines – from Italian to north Indian – he is an inspiration for several budding chefs in the business. Chef Ravi Saxena speaks to FoodService India about his culinary journey, about taking risks with a comfortable career at hotels and switching to restaurants, and sharing his professional wisdom for the benefit of aspiring chefs.

50 RESTAURATEUR

Focusing on the values of brand and breaking ground in niche markets

FoodService India speaks to Vikram Rana, MD, Vapour Bar Exchange, Gurgaon, about the challenges of opening a new restaurant in this competitive market and the marketing strategies necessary for the brand to stay relevant in this digital era.



52 F&B – MIDDLE EAST Perfect Blend

Known for spectacular architecture and shopping malls, Dubai attracted more than 15 million tourists last year. Home to one of the world's highest number of restaurants per capita, the city is also considered a foodie paradise with almost endless dining out options. It comes as no surprise that the city of glitz and glamour attracts celebrity chefs from all segments, though mostly to be assigned to the fine dining scene. One of the latest additions to Dubai's hospitality landscape is Morimoto, one of 17 restaurants owned by Chef Masaharu Morimoto who is the face of contemporary Japanese cuisine.



50 GM SPEAK

Think global, act local, is the mantra at Marriott

Devesh Rawat, GM of Marriott Hotel, Indore, speaks to FoodService India about the role F&B plays in generating revenue at Marriott hotel in Indore.

