

8 MARKET UPDATE

New openings, product launches, awards, events and industry news to keep you up to speed with HoReCa sector.



20 FOOD COURT

“Patrons visit Oberoi Mall to ‘first eat then shop’ instead of ‘first shop then eat’”

– Anuj Arora, General Manager, Oberoi Mall.



38 ENTREPRENEUR

It is a plumazing affair

How fine-dining restaurant Plum by Bentchair has become the ‘it’ place for Instagrammers.



42 TRENDS

Cloud Kitchens: Offering more convenience and variety at less price

How ordering in from cloud kitchens obviates the daily hassle of kitchen procurement.



22 COVER STORY

WINTER DINING

at its heartiest and healthiest

While there's nothing wrong with a little indulgence over food during the winter months, how do restaurants make sure that their patrons and guests get all the nutrition and immunity the body needs to stay fit and healthy during and beyond the winter season.



50 MILLENNIALS

Everything but the usual

A new study shows how the so-called millennials are changing food service.



44 COLUMN

How to tackle the talent gap in hospitality industry

Demand for high-quality services in hotels and restaurants has risen, raising the bar for more trained talent.

46 SUPPLIER

Kagome launches its preservative-free tomato products for chefs

Rohit Bhatla of Kagome Foods India on how his company is maximizing the adoption of processed tomato products in India.



52 NRAI: NEWS

Issues Before NRAI



48 GUEST COLUMN

Reintroduction of Indian Flavours in the Restaurant Landscape

What makes Indian cuisine one of the world's most diverse culinary offerings.



56 MIDDLE EAST

Simple, honest & beautiful

In Dubai's competitive restaurant market, Tashas, one of South Africa's most successful restaurant brands, has become a household name for great food, beautiful interiors and excellent service.