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October - November - December

2025

FROM THE FOUNDER

Dear Reader,

Travel has always been more than movement from one place to another—it is the human instinct to explore, connect, and be transformed. When I started this magazine, I didn't intend to create just another publication about hotels or destinations. I wanted a space that celebrates the soul of hospitality: the people who wake up before dawn, who craft immersive experiences, who make strangers feel like family.

Over the past year, our industry has evolved faster than anyone anticipated. Technology reshaped guest expectations, sustainability became more than a trend, and emotional intelligence emerged as the quiet superpower behind every great leader. And yet, amidst all the change, one truth remains constant: ***hospitality is a human story.***

In this issue, we travel through landscapes that calm the spirit, meet leaders redefining modern luxury, and witness chefs who turn culture into cuisine. We spotlight properties where service feels intuitive, venues that elevate celebrations, and communities that benefit from conscious tourism.

Every page reflects a simple belief: experiences matter more than itineraries.

A hotel is not just a room, a meal is not just a plate, and leadership is not just a title. They are all acts of intention—moments crafted with empathy and vision.

Thank you for joining us on this journey.

May the stories ahead inspire you to travel deeper, lead boldly, and create memories that last long after the suitcase is unpacked.

A stylized, handwritten signature in black ink that reads "Divya". The signature is fluid and cursive, with a large initial 'D'.

Editor-in-Chief

Correspondence



From the correspondence desk, we continue to receive thoughtful reflections from readers who engage with our publication in meaningful ways. These communications—whether they offer appreciation, insight, or constructive critique—illustrate the depth of connection shared with our community. Each message reminds us that the magazine is not simply consumed, but experienced: a space where conversations unfold, ideas travel, and perspectives evolve. By presenting select contributions, we honor the individuals who take the time to reach out and enrich our editorial journey. Their voices help shape the direction we pursue, reinforce the standards we uphold, and affirm that hospitality, at its finest, is built on dialogue, respect, and shared aspiration.

Ujjwal Tiwari

FRONT MATTER

01 | FROM THE FOUNDER

02 | CORRESPONDENCE

LEADERSHIP & VISION

04 | MESSAGE TO FUTURE LEADERS

05 | HEART-LED HOSPITALITY

20 | CHASING BOLD DREAMS

21 | BRINGING TALENT BACK TO HOSPITALITY

32 | LEADING THROUGH CHAOS

35 | THE EMPATHY ADVANTAGE

HOTELS & DESTINATIONS

04 | THE ART OF GATHERING

06 | INDIA'S ICONIC DESTINATION

09 | FUTURE-READY URBAN HOSPITALITY

11 | WHY NAMAH CORBETT STANDS APART

12 | LUXURY EVENTS REDEFINED

13 | PURPOSEFUL LUXURY

14 | WHERE CELEBRATIONS TOUCH THE SKY

15 | WHERE LUXURY TAKES FLIGHT

22 | ROYAL COMFORT AWAITS

24 | WHERE CITY ENERGY MEETS MOUNTAIN CALM

26 | HILLSIDE LUXURY ESCAPE

27 | A YEAR OF REINVENTION

28 | HOSPITALITY WITH HEART

29 | CONSCIOUS LAKEFRONT LUXURY

30 | COURTYARD'S NEW CHAPTER

33 | HOSPITALITY REDEFINED

34 | INTIMATE LUXE ESCAPE

CULINARY, CULTURE & EXPERIENCES

07 | CRAFTED WEDDING LEGACIES

15 | THE ART OF FOOD PLATTING

16 | MOUSETRAPP'D!: THE COUTURE OF SOCIAL EXPERIENCES

17 | BEHIND THE BAR WITH MR. MICKEY

18 | BEYOND THE KITCHEN

19 | FOOD AS A BRIDGE

25 | SUSTAINABILITY ON THE PLATE

31 | GLOBAL CHEF CULTURE

36 | THE MAESTRO: REDEFINING INDIAN CUISINE

37 | TOP 20 GENERAL MANAGERS: PEOPLE'S CHOICE AWARDS 2025



MESSAGE TO FUTURE LEADERS

Leadership in hospitality is unlike any other profession. You are not simply managing rooms, restaurants, or revenue streams—you are shaping experiences that become part of someone's memory. Guests may forget a check-in process, but they will never forget how your team made them feel. Future leaders must understand that hospitality is built on empathy, resilience, and the ability to remain human in a world of accelerating automation.

Your first responsibility is to your people. Hotels do not run on marble floors, inventory systems, or key cards; they run on the passion of front office associates, the precision of housekeepers, the patience of engineers, and the creativity of chefs. Invest in them. Listen more than you speak. Celebrate their small wins. When people feel valued, they deliver experiences that cannot be replicated by algorithms.

Second, embrace technology without surrendering your soul to it. **Digital tools, AI concierges,** and predictive analytics are here to stay. They will streamline processes and drive profitability—but they must never replace genuine human service. Use technology to remove friction, not warmth. Let it enhance the guest journey, and dedicate your energy to where humans make the greatest impact: connection.

Third, lead with purpose. Hospitality is deeply rooted in community. Support local producers, reduce your environmental footprint, and adopt sustainable operating practices. Future leaders will be judged not only by their ability to generate revenue but by how responsibly they contribute to the ecosystem around them. Your hotel is not isolated; it is part of a city, a culture, and a planet that needs stewardship.



**Namit Vijh, General Manager,
Radisson Gurugram Udyog Vihar**

Finally, be courageous. The industry is unpredictable: crises, new competitors, and shifting guest expectations will test you. Maintain humility in success and composure in adversity. The greatest leaders are not defined by perfect years, but by the tough decisions they make in imperfect ones.

To future leaders: do not just chase awards, titles, or RevPAR. Chase moments—moments when a guest smiles, a team member grows, or a challenge becomes an opportunity. That is where true leadership begins.

The Art of Gathering at The Leela Ambience Convention Hotel, Delhi Where Grandeur Meets Purpose

In the vibrant world of Indian hospitality, few places capture attention quite like **The Leela Ambience Convention Hotel, Delhi**. Rising proudly in East Delhi, this iconic address blends luxury with purpose, making it a favourite for travellers, businesses, and celebration-seekers alike. Just twenty minutes from Connaught Place and a short ride from Hindon Airport, the hotel's location makes arriving effortless. With 480 elegant rooms, award-winning dining, and a serene spa, it invites guests to balance work, celebration, and relaxation with ease.



What truly sets it apart is its reputation as India's premier convention destination. Over **70,000 sq. ft.** of flexible event spaces – including one of the country's largest pillarless ballrooms – make it perfect for global conferences, glamorous galas, and high-energy exhibitions. Backed by advanced tech and a skilled events team, gatherings here feel seamless and unforgettable.

The hotel is equally cherished for its grand weddings. Majestic ballrooms, lush lawns, creative décor, and personalised menus turn every celebration into a cherished memory, brought to life with The Leela's signature warmth.

Food lovers are spoiled too – from the regional flavours of Dilli 32 to the global spread at Café Knosh and the Asian delights at 32 East.



Leading the Future of Modern Travel

Embracing modern travel trends, the hotel champions wellness, hybrid events, and sustainability with thoughtful initiatives and tech-forward experiences.

Heart-Led Hospitality



**Harkaran Singh, General Manager,
The Leela Ambience Convention Hotel**

Which brings us to the most debated question in today's hotel world: Will AI replace the human touch?

Technology is transforming hospitality, and rightly so. From predictive analytics to seamless check-ins, AI optimizes space, enhances efficiency, and empowers businesses. But hotels are not only buildings; they are emotional ecosystems. Hospitality accounts for nearly 10% of jobs worldwide—roughly 300 million roles built around experience and interaction. Every check-in, every late-night request, every unexpected situation still requires empathy, intuition, and the ability to listen.

AI can support hospitality—but it cannot replace humanity. It can guide decisions, but it cannot smile with sincerity, calm a nervous bride, or comfort a traveler far from home.

A great GM in 2025 doesn't lead with authority. They lead with empathy—because hospitality begins where technology ends.

WHY EMOTIONAL INTELLIGENCE IS THE STRONGEST SKILL FOR A GM IN 2025

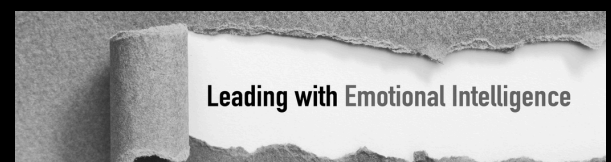
In hospitality, the world has always been driven by human connection. Yet, in 2025, when technology and automation are evolving faster than ever, the strongest asset of a hotel's General Manager isn't a degree, a grand résumé, or decades of operational expertise—it is emotional intelligence.

For Harkaran Singh, Authentic Hospitality is not a corporate slogan. It is a lived memory. He recalls visiting his grandmother every year—not because there was a new room waiting, or a grand dining setup with fine crockery and cutlery. There was no updated amenity list, no chauffeur, no curated welcome. The bed was small, the china imperfect, yet the experience was unforgettable.

Why?

Because every gesture came from sincerity and pure intent. His grandmother had one goal: to make him happy. That is the essence of hospitality—genuine care, unscripted, unforced, and deeply human.

"We need to show real concern," Harkaran says, "develop empathy with our customer, and have a sincere desire to help and serve them to meet and exceed their expectations." In this formula, emotional intelligence isn't a soft skill—it is the foundation of leadership.



Noormahal Palace: India's Iconic Destination for Luxury Banqueting & Royal Stays

In the evolving world of global luxury hospitality, India's palatial retreats are drawing the attention of travelers who seek authenticity, grandeur, and storytelling. At the forefront of this renaissance stands Noormahal Palace in Karnal – a destination that captures royalty in its purest form. Here, India's majestic past converges with the artistry of contemporary luxury. In an era when high-end travel is defined by narrative, provenance, and personalization, Noormahal isn't just a hotel – it is a living archive of the country's regal legacy.

Spread across **12 sweeping acres**, the palace blends Mughal, Rajputana, and Sikh architectural influences into one breathtaking masterpiece. Every corridor is adorned with rare antiques and artifacts sourced from across India and beyond. Conceived by Colonel Manbeer Choudhary – a descendant of Maharaja Ranjit Singh ji – Noormahal was built as a tribute to his royal lineage and as a bold alternative to modern, impersonal luxury. It stands as a statement: Indian hospitality can honor history while delivering world-class comfort.



Guest rooms and suites transport visitors into the world of Indian royalty, complete with hand-carved furnishings, silk drapes, marble baths, and garden views. The Maharaja and Maharani Suites offer heightened privacy with exclusive lounges and private entrances. A full-service spa, wellness center, salon, outdoor pool, and family-friendly recreation ensure every stay is personalized and complete.

Its location adds to its allure. Just a short drive from Delhi and near the historic city of Kurukshetra, Noormahal offers an accessible heritage escape without venturing deep into Rajasthan. It combines cultural richness with convenience, making it a standout choice for guests seeking authenticity, elegance, and meaning.

Event hosting at Noormahal Palace is theatrical in its finesse. The Darbar Hall, with **20,000 sq. ft.** of ornate splendor, can host over a thousand guests beneath grand frescoes and towering ceilings. Outdoors, the Rani Ka Bagh spreads across **60,000 sq. feet**, while Raja Ka Bagh offers a regal alfresco canvas. For glittering soirées, Sheesh Mahal dazzles with its Venetian interiors, while Rang Mahal is ideal for intimate celebrations. From lotus-lined Hazuri Bagh and Dera Gardens to the spellbinding Amphitheatre, every venue is a stage worthy of life's milestones.

At Noormahal, impeccable service is instinctive. Expert planners, creative teams, and on-ground specialists bring visions to life – from cinematic destination weddings and pre-wedding shoots to corporate summits infused with culture and technology.



CRAFTED WEDDING LEGACIES

ROOP PARTAP CHOUDHARY

Executive Director at Noor Group and Colonel Saab, UK



Across palaces, beaches, mountains, and heritage resorts, India offers soulful venues enriched by local flavors and heartfelt hospitality. A growing focus on sustainability is reshaping modern celebrations with purpose.

Where heritage meets modernity, India remains a timeless wedding destination, turning every celebration into a lasting story.

As India's economy continues its upward rise, the country is stepping confidently onto the global stage as a premier wedding destination. By 2025, India's luxury wedding industry isn't just thriving – it's transforming, blending centuries-old rituals with modern creativity. Nowhere else do culture, craftsmanship, and contemporary luxury merge so seamlessly into multi-day celebrations that are as emotional as they are extraordinary.

India's wedding industry is as impressive as the celebrations it hosts. In 2024 alone, **4.8 million weddings** generated **\$70.4 billion in revenue**, placing the market at an estimated ₹10.79 lakh crore – nearly double that of the U.S. With projected annual growth of **6.5–7%**, India is steadily moving toward the **\$200 billion** mark. But beyond the numbers lies a deeper evolution: Indian weddings have become immersive cultural experiences, each moment honoring the subcontinent's traditions, artistry, music, and cuisine.

This new era of Indian weddings celebrates identity and heritage with renewed pride. Across palaces in Rajasthan, Karnal, and Jaipur, the beaches of Goa, and the tranquil backwaters of Kerala, India's landscapes transform into breathtaking stages. Rituals unfold against grand architecture, handcrafted décor elevates every setting, and age-old culinary traditions meet contemporary presentation. Wedding tourism is booming as families increasingly choose to celebrate within India's borders, drawn by the unmatched combination of service, culture, and innovation offered by the country's hospitality sector.

Indian weddings shine through their blend of tradition and reinvention – from intricate mehendi to lively sangeets, each moment showcasing regional artistry and cultural storytelling. With artisans, chefs, and designers shaping every detail, no two celebrations are alike.



175+ elegantly designed **Rooms & Suites** with Neo-gothic theme Central West Delhi **Prime location** Award-winning Indian speciality restaurant – **Indyaki** Multi cuisine all-day dining restaurant **Level 2** Handcrafted cocktails & vibrant evenings at **ORO Bar** Rejuvenating wellness experiences at **Vyoma** Spa, Salon & Fitness Centre Outdoor **infinity view swimming pool** with dedicated kids' pool area Expansive **banquets & event venues** spanning **26,000 sq. ft.** Complimentary high-speed Wi-Fi & 24-hour **personalised service** Experience Signature Radisson **hospitality with a modern touch**



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Future-Ready Urban Hospitality

Novotel Ahmedabad: Where Tomorrow's Hospitality Takes Shape

In a city buzzing with culture and commerce, Novotel Ahmedabad stands as more than just a place to stay — it's a forward-thinking hub where comfort, innovation, and purpose blend seamlessly. Located along the vibrant SG Highway, the hotel has evolved into a dynamic destination for business travellers, families, and global guests looking for a stay that feels both intuitive and inspiring.

Perfectly placed,
Novotel
Ahmedabad
blends access,
comfort, and
future-ready
hospitality for all.

Inside, refreshed interiors create a bright, modern atmosphere, while a dedicated play area adds joy for families. The service feels warm and personalised, effortlessly balancing technology with human connection.



What truly sets Novotel apart is its strong commitment to sustainability. As one of only two hotels in Gujarat with a Green Key certification, every choice here feels thoughtful — from wooden key cards and motion-sensor lighting to an in-house water bottling plant and EV-friendly mobility. Even meetings and events are designed with the environment in mind, making it a preferred address for conscious travellers.



Food lovers will instantly gravitate toward Infine, the hotel's elegant, all-female-led European restaurant that stays open through the night — a standout in Ahmedabad's evolving dining scene. The Square and **Café Deli-tel** offer global flavours and relaxing escapes throughout the day.



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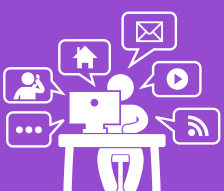
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Who We Are?

At RevPro Media, we revolutionize how hotels connect with guests, building strong social presence and delivering strategic marketing, revenue solutions, content, websites, and impactful PR that truly resonates.

What We Do?

Our vision is to drive digital transformation in hospitality, empowering hotels and resorts to elevate their online presence and marketing, consistently exceeding the evolving expectations of today's travelers and guests.



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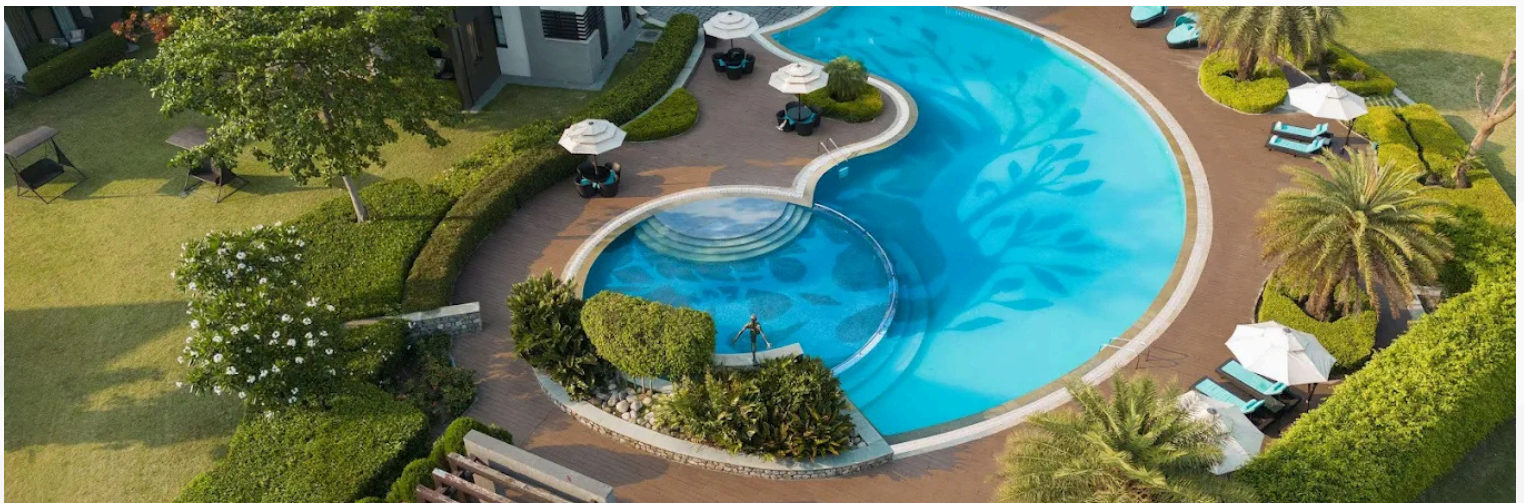
October - November - December
hospitalitytipoftheday.com / 11

Why Namah Corbett Stands Apart Among Jim Corbett Resorts

Nestled along the banks of the Kosi River, Namah Resort Jim Corbett, a member of Radisson Individuals, distinguishes itself through a rare blend of wilderness, serenity, and refined hospitality. Unlike many properties in the region that lean heavily into rustic charm or purely luxury-driven design, Namah brings both worlds together. Panoramic views of the river, Sitabani conservation reserve, and the surrounding forest allow guests to reconnect with nature, while modern comforts, curated experiences, and attentive service ensure that every stay feels deeply personal. The resort is not simply a place to sleep in Corbett — it is an immersion into the ecosystem, the local culture, and the emotional richness of the landscape.

The traveler profile reflects this balance. Namah attracts families seeking safe, meaningful adventures: guided safaris, birdwatching trails, riverside walks, and outdoor recreation. Couples appreciate the tranquillity, privacy, and slow rhythms of the property — ideal for honeymoons, anniversaries, or quiet escapes.

In contrast, **Namah Nainital, a member of Radisson Individuals Retreats**, draws more leisure travelers and couples who are captivated by its lakeside heritage and hill-station charm. While both destinations share the same heart-led hospitality, their audiences naturally differ according to the terrain and energy of each location.



Guests who book directly enjoy meaningful benefits — from better rates and flexible cancellations to thoughtful inclusions such as curated nature walks or riverfront high tea. The resort also introduces seasonal packages tailored for families, couples, and wellness-focused stays.



Medhatithi Bhattacharjee, Cluster General Manager
Namah Resort Jim Corbett, a member Radisson Individuals &
Namah Nainital, a member of Radisson Individuals Retreat

Community engagement is integral to Namah's identity. Local youth are trained and hired across departments, Regional Kumaoni flavors feature prominently on the menu, and

collaborations with artisans and cultural performers reinforce the heritage of the area.

For travellers, the best advice is simple: plan safaris early, as unforgettable wildlife moments depend on timing and availability. Don't miss dawn trails, riverside sunsets, or private dining under the stars. The wedding segment continues to thrive, with scenic riverside settings and easy access from major cities, drawing couples to Namah for intimate, nature-led celebrations year-round.

The Art Of Food Plating

Food plating is more than decoration—it is the craft of presenting ingredients in a way that elevates flavor, emotion, and perceived value. A carefully plated dish communicates discipline, skill, and creativity. Before a guest even tastes the food, the visual arrangement shapes their expectations of aroma, texture, and overall experience. Modern plating blends culinary science with artistic imagination, transforming each plate into a small visual journey.

Creativity in plating is never random. It comes from understanding ingredients, technique, culture, and the story behind a dish. Chefs translate ideas into visuals inspired by seasons, landscapes, memories, or emotions. The goal is to create harmony between imagination and flavor. Creativity should always enhance the taste, not distract from it. True innovation balances logic and artistry—the plate must look appealing, make sense, and eat comfortably.

A story-driven plate has a theme, mood, and purpose. Colors, shapes, textures, and arrangement all communicate this story. Ingredients act like characters: the hero (protein), supporting elements (vegetables, purées), and accents (herbs, crumbs, sauces). A thoughtful plate guides the guest visually and emotionally, offering meaning beyond appearance.

Principles of Composition

- Balance: avoid overcrowding.
- Contrast: use varied colors and textures.
- Focal Point: highlight the main ingredient.
- Hierarchy: ensure nothing competes with the hero.
- Simplicity: intentional, edited choices.

Creativity grows through observation and disciplined execution. Avoid overcrowding, unnecessary colors, gimmicks, sloppy rims, and plates without a clear story or focal point. Each dish should express both purpose and personality.



Chef Rajeev Janveja, Senior VP & Corporate Chef at Lemon Tree Hotels

Plate Selection

The plate is the canvas. Size should allow space without overwhelming the food. Colors influence mood—white for purity, black for drama, earth tones for rustic warmth. Shape matters: round for classic flow, square for structure, coupe plates for artistic freedom.

Structure & Flow

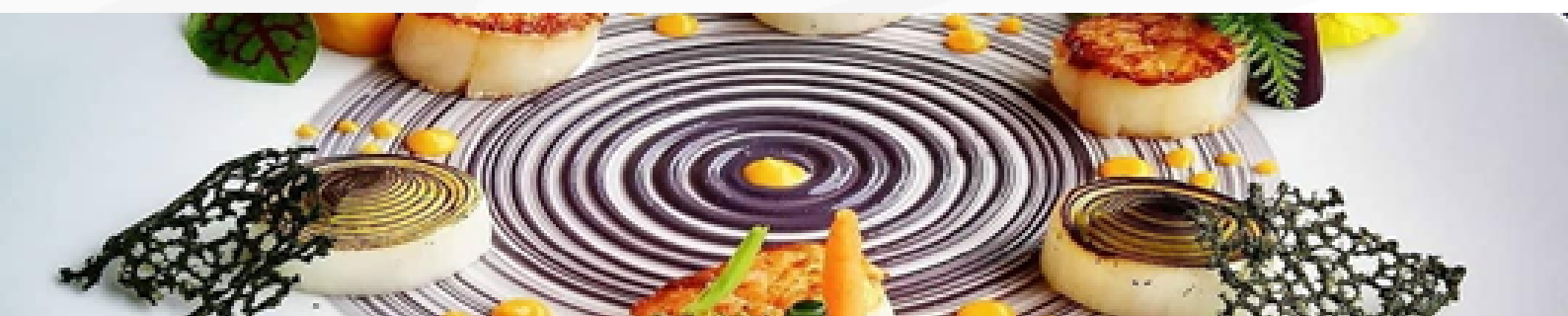
Use height to add dimension without instability. Lines and curves should guide the eye naturally. Choose symmetry or asymmetry based on the story you want to tell.

Color, Texture & Temperature

Use natural colors and combine textures—crunchy, creamy, crisp—to create excitement. Temperature contrasts, like warm proteins with cool garnishes, add interest.

Saucing & Garnishing

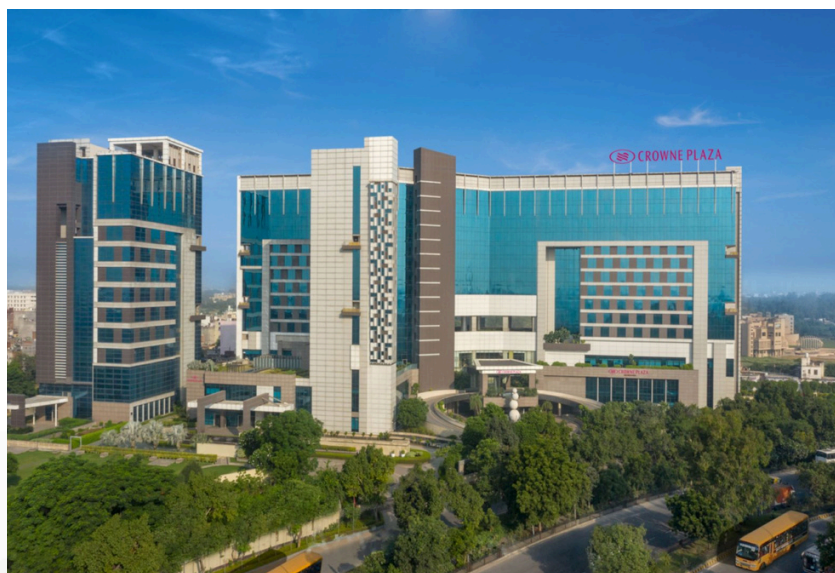
Sauces must be intentional: dots, strokes, smears, or quenelles. Garnishes should add flavor, aroma, or texture—never just decoration.



Crowne Plaza Greater Noida: A Premier MICE Destination in Delhi-NCR

Nestled in the heart of Delhi-NCR, **Crowne Plaza Greater Noida** has emerged as a premier destination for Meetings, Incentives, Conferences, and Exhibitions (MICE). Spanning 8.5 acres, the property seamlessly blends modern luxury, world-class facilities, and personalized service, making it ideal for corporate events, conferences, and weddings.

The hotel boasts 51,000 sq. ft. of versatile event space, including 3 elegant ballrooms, a dedicated convention center,



11 contemporary meeting rooms, and sprawling lawns for outdoor gatherings. With a total capacity of up to 2,000 guests, every event—whether a high-powered corporate summit or an intimate gala—is executed flawlessly with bespoke décor, curated menus, and advanced audio-visual solutions.

Crowne Plaza Greater Noida offers 398 spacious rooms and four award-winning restaurants serving Indian, Pan-Asian, Italian, and international cuisines, ensuring comfort and culinary excellence for every attendee. The hotel's dedicated event management team personalizes every detail, from décor to menus, creating memorable experiences that reflect client vision and cultural nuances.

Despite its tranquil setting, the property is highly accessible via major highways and transport hubs, providing the perfect balance of serenity and convenience.

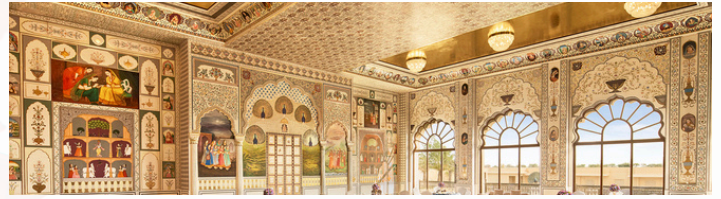
Modern MICE events demand seamless connectivity, and the hotel delivers with high-speed Wi-Fi, CISCO Meraki integration, cutting-edge AV technology, and the IHG app for effortless reservations and services. Crowne Plaza Greater Noida combines scale, flexibility, and technology with meticulous planning and unmatched service, ensuring smooth, impactful events. With a vision to become Delhi-NCR's leading MICE destination, upcoming enhancements include expanded digital services and refined event spaces.

For planners seeking a venue that offers luxury, functionality, and personalization, Crowne Plaza Greater Noida sets a new benchmark in MICE excellence, making every event truly extraordinary.

To know more, contact us at +91 8527694302.

Purposeful Luxury

Anantara Jewel Bagh Jaipur celebrates its first anniversary—marking a year filled with vision, sustainability, and soulful luxury in the heart of the Pink City. As India's debut Anantara property, the hotel beautifully marries Thai-inspired elegance with Rajasthan's regal heritage. Mughal-style gardens, sandstone arches, and serene courtyards create an ambience that feels both timeless and deeply comforting.



A Year of Purposeful Luxury at Anantara Jewel Bagh Jaipur

From the beginning, sustainability has been at the core of its philosophy. The hotel now sources most of its energy from Jaipur's first luxury off-site solar plant in **Bikaner**, significantly cutting carbon emissions. Eco-friendly practices like composting, water recycling, and mindful sourcing continue to set new standards in responsible hospitality.

Over the past year, the property has evolved into a cultural haven—welcoming global travellers, hosting grand celebrations, and supporting local artisans through community initiatives. Its dining experiences, from the refined **Amrit Mahal** to the glittering **Sheesh Mahal**, celebrate flavour, craftsmanship, and tradition.

To honour this milestone, the hotel offers an exclusive anniversary benefit: guests booking stays from 1 January to 31 March 2026 receive a special INR 5,000 credit, with extra savings for Minor DISCOVERY members.

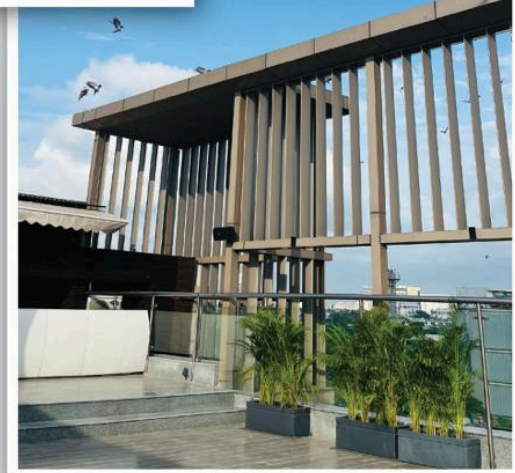


SKYLINE CELEBRATION HAVEN

Some places impress you, and some stay with you long after you've left. Penthouse 29 is the latter—a rooftop sanctuary that rises above the city and invites you into a world of intimate luxury. Set in a prime urban location, this sky-high venue blends sophistication with natural charm, creating the perfect backdrop for celebrations that feel personal, elegant, and unforgettable.

The moment you step in, the sweeping skyline, soft breeze, and open-air glow set a magical tone. With panoramic views stretching from golden sunsets to twinkling city lights, Penthouse 29 proves that location can be an experience in itself.

Designed for versatility, it effortlessly hosts everything from intimate dinners and chic cocktail evenings to stylish social gatherings. The open-air layout, ambient lighting, and seamless indoor-outdoor flow add a refreshing sense of freedom to every event.



Radisson
SECTOR 29
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Where moments turn into
MEMORIES

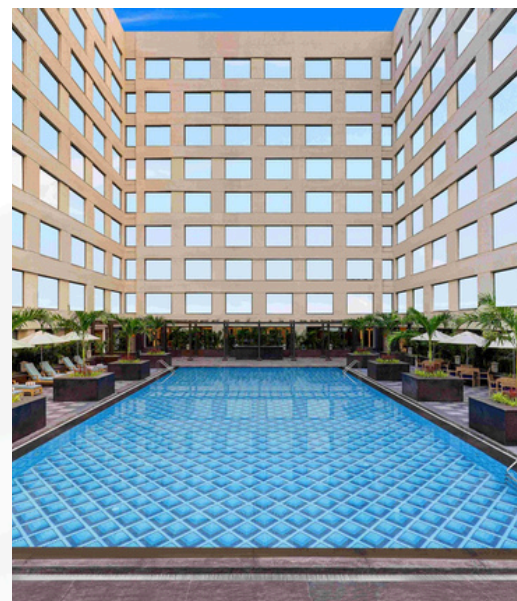
Where Celebrations Touch the Sky: Penthouse 29

Backed by thoughtful hospitality and refined service, Penthouse 29 isn't just a venue—it's a feeling. A place where every moment becomes cinematic, every memory unforgettable, and every celebration truly elevated.

SKYCITY LUXURY ESCAPE

AURIKA MUMBAI SKYCITY: WHERE LUXURY TAKES FLIGHT

Just moments from Mumbai's bustling Chhatrapati Shivaji Maharaj International Airport (T2), **Aurika Mumbai Skycity** rises as a refreshing escape for travellers who crave comfort without compromise. More than an airport hotel, it feels like a world of its own—where thoughtful service, curated experiences, and Mumbai's old-world charm come together effortlessly.



Pankaj Kumar, General Manager, Aurika Mumbai Skycity

Its unbeatable location makes life simple for business flyers and holidaymakers alike. With Terminal 2 practically next door and excellent access to key corporate districts, iconic attractions, and major transport hubs, Aurika becomes the ideal starting point for exploring Maximum City.

Step inside, and you're instantly transported to Mumbai's graceful mid-century era. The interiors echo the elegance of the 1940s and 50s, paying homage to the city's legendary architecture and the golden age of Indian cinema. Art lovers and nostalgia seekers will find joy in every carefully crafted detail.

Aurika goes beyond the expected with smart technology, warm hospitality, and **669 beautifully designed rooms**. From global flavours at Mirasa to unwinding at Araya Spa or the serene poolside, every moment feels indulgent.

Renowned for hosting grand events—from Miss World 2024 to major sports gatherings—Aurika Mumbai Skycity isn't just a stay; it's an experience shaped by culture, comfort, and timeless Mumbai charm.



MOUSETRAPP'D! : THE COUTURE OF SOCIAL EXPERIENCES

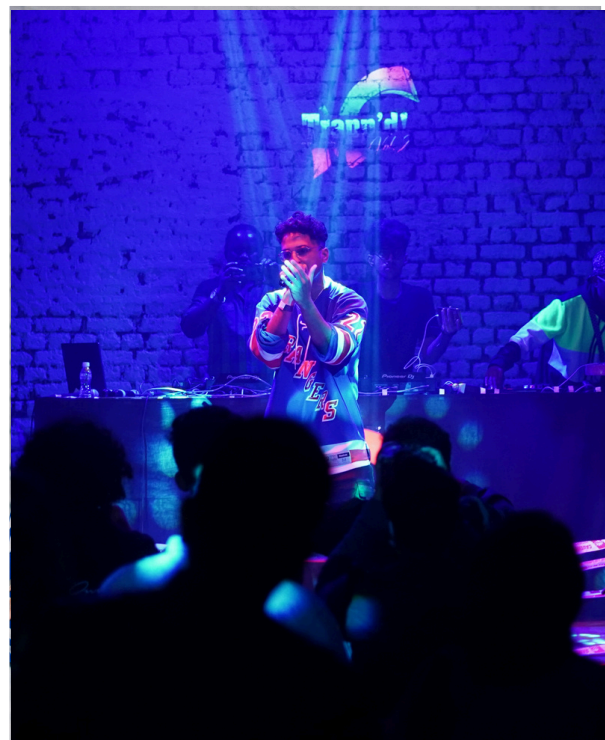
In a landscape where every gathering claims exclusivity, Mousetrapp'd! under its sub-label **Feta Events** is the rare name that truly delivers. This is not an events company chasing trends—it is a cultural atelier rewriting the rules of socialising, one meticulously elevated experience at a time.

Mousetrapp'd! lives at the intersection of luxury and curiosity, aesthetics and intention. Guests don't simply attend an event—they enter a narrative. The brand has become a quiet favourite among **Gen Z** and millennial tastemakers who crave depth, sensory intelligence, and personality beyond the typical nightlife circuit.

The core philosophy is deceptively simple: elevated experiences require elevated design. Every inch of the room—lighting, seating flow, the first sip, the last note of conversation—is curated with couture-level precision. The result feels less like a party and more like social alchemy with a luxury finish.

One of its most magnetic formats is the high-fashion dining series, where strangers gather around a nine-course journey served à la russe. It's an editorial table—paced intentionally, layered emotionally, and delivered with high-touch service. Networking becomes indulgence; luxury becomes comfort.

Strategic partnerships, most notably with **Taj Hotels**, amplify the brand's narrative power. Together, they craft evenings that merge legacy hospitality with cutting-edge social design—events that don't just draw attendance, but cultivate followings.



Mousetrapp'd! understands modern luxury: not spectacle, but meaning. Not velvet ropes, but access. Not noise, but nuance. Their experiences are intimate yet expansive, stylish yet human, structured yet electric.

As the brand steps into its next chapter, one thing is unmistakable: Mousetrapp'd! isn't just hosting events—it's shaping culture.

Say cheese.

COCKTAILS, CULTURE, MOUSETRAPP'D with Mr. Mickey

Mousetrapp'd! introduces **Behind the Bar**, a sleek content series where rapper and cultural personality **Mr. Mickey** trades the stage for the counter—serving cocktails with character and content with flavour. This isn't a masterclass; it's performance art poured into a glass.

Shot across **Mousetrapp'd!**'s high-aesthetic venues—bars, lounges, and hidden speakeasies—the series blends mixology with music energy, humour, and visual charisma. Mickey builds cocktails the way he crafts verses: sharp, stylish, slightly rebellious. Every reel captures his effortless charm, equal parts entertainer and alchemist.

Behind the Bar isn't here to teach you how to measure a garnish. It's built for the scroll—fast cuts, bold pours, playful commentary, and the kind of ambiance that hits like a bassline. Mousetrapp'd!'s signature luxury-culture aesthetic gives each clip the feeling of stepping into a private moment, filmed just for you.

This is where storytelling meets sipping, where personality meets presentation. It's a digital ritual for the new-school audience—people who collect experiences, hunt for vibes, and live in the intersection of style, nightlife, and culture.

Behind the Bar with Mousetrapp'd! is where culture sips slowly, the mood stays warm, and every drink lands like a perfectly placed verse. A series for the tastemakers who know a good pour—on the rocks or on the reel.





Beyond the Kitchen

For most of us, the idea of a chef is frozen in time – a figure surrounded by steam and stainless steel, coaxing flavour out of fire, knives, and instinct. We imagine the artist at the pass: intense, creative, uncompromising. And while that image still holds some truth, it is only one part of a much larger story. Hospitality has changed, and so have the people shaping it.

The chefs leading today's kitchens aren't just masters of taste. They're people who think like entrepreneurs, read spreadsheets like managers, and view their brigade as communities rather than hierarchies. Their work continues long after the plates are wiped—it extends into reputation, brand identity, and the emotional memory of the guest.

One quiet shift explains it best: the kitchen is no longer a cost centre. Menus are no longer crafted by instinct alone, but designed with intention. Data, storytelling, sustainability, and human connection sit alongside technique. When a dish becomes a signature—not because it photographs well,



but because guests keep coming back for it—that is where artistry merges with business sense.

Some chefs learn this early by listening. Listening to guests who crave authenticity, to farmers who know their soil better than any supplier, to teams who quietly hold a kitchen together. Others learn it through the hard moments—tight budgets, empty dining rooms, or the quiet pressure to adapt.

It's why leaders like **Chef Dharmender** resonate. Not for loud campaigns or self-promotion, but because his journey—across teams, brands, and cuisines—reflects a mindset that feels increasingly essential: a belief that the guest's memory matters more than the headline.

In conversations with him, you don't hear buzzwords. You hear phrases like "consistency," "authentic flavours," and "doing right by your people." It's subtle, but it tells you everything. The modern chef isn't chasing trends; they're shaping experiences that outlast them.

Perhaps that's the real evolution. Not louder kitchens—just wiser ones.

The Modern Chef Educator, Mentor, Changemaker

For as long as I can remember, food has been my language. Growing up shy and introverted, words often failed me — but cooking never did. It became my way of expressing emotion, building connections, and telling stories through flavor. Over an 11-year culinary journey — from Taj Management Trainee (TMTP) to becoming the youngest Executive Chef at the Taj Group of Hotels in India, later working in France, and now training future chefs — my understanding of what it means to be a chef has fundamentally transformed.

Today, I no longer see cooking as just a craft. I see it as purpose.

There was a time when success was measured in Michelin stars, glowing reviews, or dramatic menus. That definition is evolving. Diners are no longer looking for a “pretty plate,” but for meaning — a story rooted in authenticity. The modern chef has stepped beyond the restaurant kitchen and into communities, classrooms, and relief efforts. We teach, mentor, and advocate for sustainability and food equity. Cooking is no longer just an act of feeding — it is an act of giving.

In my classes, I always begin with the “why.” Students learn not just how to cook but where ingredients come from — who grows them, how to honor them, and how to use every part responsibly. A carrot top becomes pesto. Stale bread becomes breadcrumbs. Peels become stock. Sustainable cooking isn’t restriction — it’s imagination with intention.



Chef Shefali Saxena

Food as a Bridge

Food transcends language, culture, and borders. In gurudwaras and temples across India, thousands are fed every day — no one is turned away. In France, I watched chefs teach children the value of seasonality. In India, I saw culinary workshops empower young women to earn and lead. Kitchens are not just workplaces; they are spaces of transformation.

Our legacy as chefs isn’t the dishes we create — it’s the people we uplift. When we cook with purpose, teach with empathy, and honor every ingredient, food becomes more than nourishment. It becomes a catalyst for change.

CHASING BOLD DREAMS

A journey of courage, conviction, and creating your own path



Himmat Anand , Chief Visionary Officer Snowfox Escapes

By 2023, I felt my journey with Tree of Life was complete. The brand now thrives under the Taj Group, and I've stepped into a new adventure — Snowfox Escapes, crafting intimate trekking experiences and dreaming of a small mountain café someday.

Eight out of ten entrepreneurial ventures fail — a line we've all heard, yet every day new dreamers step forward. Why? Maybe it's passion, maybe it's purpose, or maybe it's simply the courage to chase a life that feels more “**you**.” My own journey is no different.

After twenty-five years in the corporate world, rising to Chief Operating Officer of India's largest inbound tourism company, I had everything most people aspire to — the luxury car, business-class flights, five-star stays. But in 2006, I walked away from it all. I wanted to build something of my own. No hotel-school background, no formal training — just a stubborn belief that I could create a resort that broke the rules of traditional hospitality.

That belief became the Tree of Life Resort in Jaipur, launched in 2009 — fourteen luxury villas spread across five serene acres outside the city. Everyone said it would fail. I was over-budget, emotionally drained, and yes, there were nights I cried. But every morning, faith returned. And slowly, the risk turned into reward. One resort grew into fifteen by 2022.

My rules never changed: stay small, stay serene, stay personal. No buffets, no city crowds, pets always welcome. I chased ROE — Return on Experiences — not just ROI.



Gaurav Apte, Area General Manager at IHG Hotels & Resorts

The Crisis Hotels Can't Ignore

"Hospitality has always been about people — yet somewhere along the way, we forgot to take care of our own."

Walk into any hotel lobby today — from Gurgaon to Dubai — and you'll feel the same tension: short-staffed operations, tired managers, and a growing absence of warmth. The industry that once thrived on passion is facing its sharpest talent exodus.

The pandemic accelerated what was already brewing. It wasn't just about layoffs or salary cuts — it was about broken trust. Employees who wore their uniforms with pride suddenly questioned whether the industry valued them as much as its guests. Many who left found other sectors offering better hours, dignity, and predictability. Love for the job could no longer justify missed birthdays, unpaid overtime, or emotional exhaustion.

Bringing Talent Back to Hospitality

Work-life balance is no longer a perk — it's a demand. The new workforce refuses to sacrifice personal lives for the promise of **"one day you'll get promoted."** Policies like IHG's eight guaranteed offs a month show that sustainable scheduling is not just possible — it rebuilds morale.

But fatigue is only half the story. A quieter pain runs deeper: the respect deficit. Hospitality celebrates service excellence, yet internally, recognition often arrives only when something goes wrong. From kitchen staff to front office, many feel unseen.

To bring talent back, hotels must reengineer their culture. Respect has to be measurable, not rhetorical. Growth must be mapped, not whispered. Leaders must mentor, not command. And mental health must be policy, not a social media campaign.

Great hotel professionals don't leave because they dislike hospitality — they leave because the industry stopped valuing what they give most: heart. Rebuilding trust, dignity, and purpose is how hospitality can rediscover its greatest asset — its people.

ROYAL COMFORT *Awaits*

*Hyderabad and Secunderabad welcome travellers with history, culture, and mouthwatering flavours—but what truly completes the experience is where you choose to stay. **Royal Reve Hotel** ensures every visit feels effortlessly comfortable.*

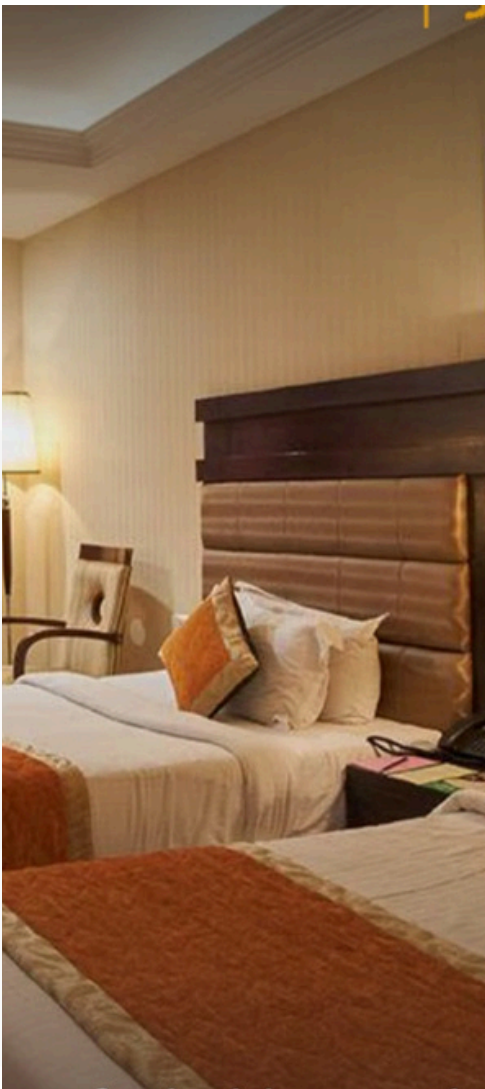


Perfectly positioned in the **heart of Secunderabad**, just minutes from the railway station, the hotel places you right at the centre of everything. From the moment you step in, you're greeted with warm hospitality, a friendly atmosphere, and the sense of ease every traveller craves.

A modern landmark in a city known for its old-world charm, Royal Reve blends today's comforts with tomorrow's expectations. With 60 beautifully furnished rooms, four restaurants, and seven elegant banquet halls accommodating 20 to 400 guests, it stands tall as one of Gurpreet Guestline Services Pvt. Ltd.'s proud 4-star offerings.

Whether you choose an Executive, Deluxe, or Suite room, you'll find tasteful décor, spacious layouts, and thoughtful details that leave no room for complaints. Central air-conditioning, a minibar, music, multiple TV channels, direct dialing, and 24/7 in-room dining ensure complete convenience. A complimentary breakfast adds the perfect start to your day.

Royal Reve Hotel strikes the ideal balance between luxury and affordability. With friendly staff, comforting spaces, and delightful dining, it offers exceptional value for both leisure seekers and corporate travellers exploring the twin cities.





Bespoke Catering

Host unforgettable events in our stylish, flexible menu—perfect for weddings, parties, and meetings.

✓ Custom Menu

✓ Experienced Team

✓ End-to-End Hospitality



We believe food should tell your story, which is why we start by understanding the flavors you love and crafting a custom menu around your tastes, culture, and event style; guided by our experienced chef, who blends heritage recipes with modern technique, every dish is prepared with fresh ingredients and plated with intention, while our team delivers warm hospitality that makes guests feel genuinely cared for—because your celebration deserves more than catering, it deserves heart.



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Hyatt Centric Dehradun: Where City Energy Meets Mountain Calm

Set against the backdrop of rolling hills and sweeping valley views, Hyatt Centric Dehradun is more than a hotel — it's where the pulse of the city meets the tranquility of the mountains. Perfectly located in the heart of Dehradun, it blends urban accessibility with natural serenity, making it a favorite among both leisure travelers and business guests.

A lifestyle hotel in every sense, it exudes warmth, vibrancy, and a deep connection to its surroundings. Inspired by Uttarakhand's rich landscapes, interiors feature earthy tones, wooden textures, and soft lighting — creating a space that feels both grounded and contemporary. With 126 spacious rooms and suites designed for comfort and style, the hotel offers a seamless balance of luxury and ease.

Hyatt Centric Dehradun is also the city's premier destination for events, home to the largest pillarless ballroom in town.

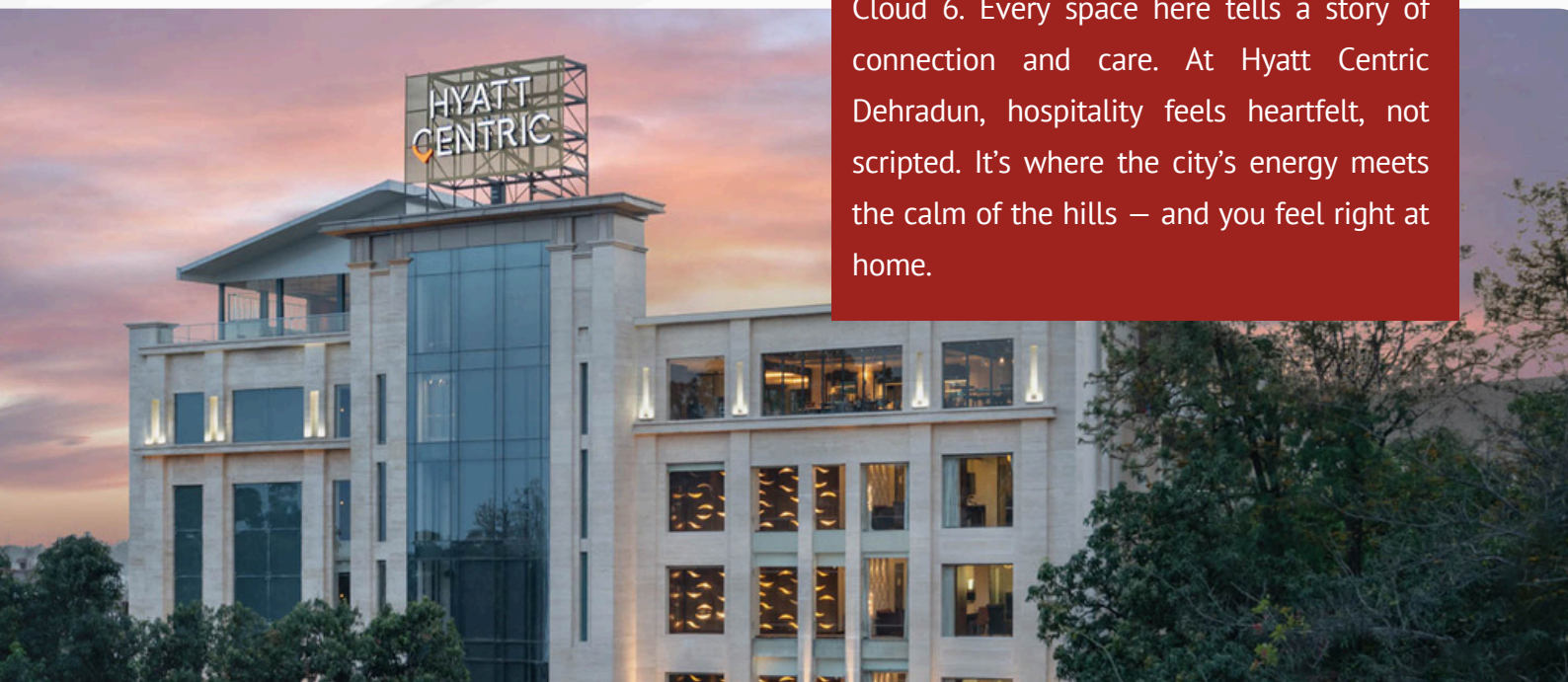
Over the past year, it has hosted everything from the Asian Powerlifting Championship to state dignitaries — including the Hon'ble President and Prime Minister of India — as well as the Uttarakhand Premier League, where it managed full-scale catering operations. Precision, warmth, and local connection define every event experience here.



Ajit Singh Gandhi, General Manager, Hyatt Centric Dehradun

“

In the end, it's not just the views or the design that stay with you — it's the feeling. The laughter over dinner at Falak, the aroma of buraansh tea at Buraansh, the quiet moments watching the sunset from Cloud 6. Every space here tells a story of connection and care. At Hyatt Centric Dehradun, hospitality feels heartfelt, not scripted. It's where the city's energy meets the calm of the hills — and you feel right at home.



Sustainability on the Plate



For **Chef Vaibhav Bhargava**, sustainability isn't a trend — it's a discipline. With over two decades in professional kitchens, from fine dining to Asian concepts, he's learned that food endures only when it respects its ecosystem. "It's not about paper straws," he says. "It's about rethinking the entire system — from supplier to stove."

His approach begins at the source. Chef Vaibhav's belief in local, seasonal produce has led him to build deep relationships with farmers, suppliers, and foragers across India. He recalls redesigning an entire menu after a farmer mentioned a bumper harvest of amaranth leaves. "Those moments excite me — that's when food becomes storytelling."

During his time in Thailand, he was struck by how street vendors naturally practiced sustainability — using every leaf, stalk, and skin because waste wasn't part of their culture. That philosophy inspired his own **"Zero Waste Kitchen,"** which has reduced waste by over 40%. In his kitchen, cauliflower stems become purees, fish bones become sauces, and fruit peels transform into dessert dust. "It started with a spreadsheet," he laughs. "Once the team tracked waste, awareness grew — creativity followed."



Vaibhav blends tradition with technology, using AI-based inventory systems, demand forecasting tools, and energy-efficient induction to make operations smarter and greener. "Technology doesn't replace intuition," he says. "It protects it — freeing chefs to focus on creativity."

Mentorship forms the heart of his mission. Through workshops, he trains young chefs in ethical sourcing, waste mapping, and mindful cooking. "Sustainability isn't a checklist; it's a mindset," he insists.

Beyond the kitchen, he collaborates with like-minded brands and restaurants to promote local ingredients and carbon transparency in menus. For him, sustainability is participation, not perfection. "We're the first generation of chefs aware of the soil, the farmer, and the planet," he reflects. "Good food has always been hard work — now it must be responsible work too."

HILLSIDE LUXURY ESCAPE

Radisson Resort Hatgad Saputara — Where the Hills Whisper Luxury

Tucked at the foothills of the Sahyadri range, **Radisson Resort Hatgad Saputara** feels like a place where nature slows down just for you. Set between Gujarat's emerald slopes and Maharashtra's misty horizons, this hillside haven blends calm, comfort, and culture in a way that instantly soothes the senses.

Just a short ride from Nashik — and a perfect weekend escape from Mumbai or Surat — the resort offers a refreshing break from city chaos. Surrounded by rolling hills and Saputara's charming hill-station vibe, it delivers a perfect mix of luxury and local warmth.

From the moment you step in, sweeping valley views and cool mountain breezes welcome you. The architecture mixes modern elegance with rustic touches, creating spaces that feel both stylish and grounded in nature. Rooms and suites overlook the serene Satpura hills, with private balconies, plush bedding, and thoughtfully designed interiors that make every sunrise feel special.



Poonam Nair, General Manager, Radisson Saputara

Food becomes an experience here. At Coracana, the all-day dining restaurant, local Gujarati flavours meet global favourites with freshness at the heart of every plate. For something magical, outdoor dining at the Amphitheatre Lawns lets you enjoy sunset teas, poolside grills, or candlelit dinners under starlit skies.

Whether you're planning a romantic getaway, a family trip, or a corporate retreat, the resort's scenic venues, relaxing spa, outdoor adventures, and warm **"Yes, I Can!"** service ensure every moment leaves a mark.

When you need a break that feels like a breath of fresh mountain air — Radisson Resort Hatgad Saputara is waiting.



CROWNE PLAZA KOCHI

A YEAR OF REINVENTION AND RENEWAL

CROWNE PLAZA®

— BY IHG —

Kochi



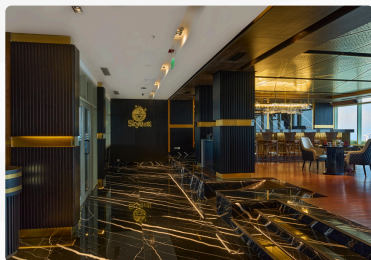
2025 has been a defining year for **Crowne Plaza Kochi** — one marked by transformation, innovation, and resilience. Under the leadership of **General Manager Dinesh Rai**, the IHG Hotels & Resorts property has undergone extensive upgrades while staying true to its promise of exceptional guest experiences. “It was a year that tested our agility and reaffirmed our strength as a team,” says Rai.

The most striking transformation has been the complete revamp of Mosaic, the hotel’s all-day dining restaurant. Expanded from 85 to 185 covers, it now features Kochi’s longest island-style buffet and a lively, modern design — all completed in just 28 days without a single day of closure. Specialty restaurants Zoka and SkyGrill also continued to shine, with Zoka winning the Economic Times Award for Best International Cuisine and both earning Tripadvisor Travellers’ Choice honors.



Dinesh Rai, General Manager,
Crowne Plaza Kochi

Beyond dining, all event spaces were refreshed with contemporary upgrades, reinforcing the hotel’s appeal for weddings, MICE, and leisure travel. With **24,000 sq. ft.** of indoor and outdoor venues and serene backwater views, **Crowne Plaza Kochi** has become one of Kerala’s top wedding destinations.



SkyGrill Fusion Tapas Lounge

Culinary innovation remained at the forefront, highlighted by collaborations with renowned chefs such as Michelin-starred Chef Alexandre Kerbouz and themed festivals like Nepali Nirvana. SkyGrill, the rooftop venue, has evolved into a lifestyle destination known for its open-air charm and craft cocktails.



Grand Ballroom

Looking ahead, a redesigned lobby and continued focus on wellness, local experiences, and sustainability will further enhance the guest journey. “This year wasn’t just about renovation,” Rai reflects. “It was about reinvention — creating a hotel that people don’t just stay in, but remember.”

HOLIDAY INN MUMBAI - HOSPITALITY WITH HEART



Holiday Inn Mumbai International Airport exemplifies modern hospitality with purpose – blending comfort, conscience, and genuine care. Located in the heart of Andheri's business district, the hotel offers seamless experiences for both business and leisure travelers. Its contemporary design and iconic infinity pool overlooking Mumbai's skyline create the perfect balance of urban energy and quiet retreat.

Sustainability is woven into the hotel's DNA. With a fully functional EV charging station and an in-house water bottling plant, it has drastically reduced single-use plastics. Each refillable glass bottle reflects the brand's belief that luxury can be both responsible and refined.

Understanding diverse guest needs, the hotel serves corporate, MICE, and family segments with equal ease. Modern meeting venues, attentive service, and well-crafted leisure amenities ensure that every stay feels effortless and memorable.



Dining is another highlight. Saptami offers live global buffets, Brew Code serves artisanal coffee and crafted beverages, while 72 Bar provides an elegant setting for premium cocktails – together positioning the hotel as a culinary favorite in the Andheri-Kurla belt.

What truly sets the hotel apart is its inclusive spirit. Through partnerships with Cheshire Homes and the employment of differently abled professionals across departments, it embodies compassion in action.



As it looks to the future, Holiday Inn Mumbai continues to champion sustainability, inclusivity, and heartfelt service – reminding guests that true hospitality is not just about staying comfortably, but feeling genuinely cared for.



CONSCIOUS LAKEFRONT LUXURY

At **Taj Lakefront, Bhopal**, luxury feels warm, local, and thoughtfully sustainable. Here, every experience is rooted in the land – from the refreshing kokum or bael welcome drink to the Mahua-inspired turndown treats that celebrate Madhya Pradesh's tribal heritage. The hotel proudly brings regional flavours to the table, weaving forest herbs, native grains, and traditional techniques into memorable dishes. Walk through the property and you'll find Gond art, handcrafted textiles, and stalls that connect guests directly with local artisans. Even the farewell gifts carry heart, made by women's self-help groups using upcycled materials. At Taj Lakefront, sustainability isn't a concept – it's a daily, soulful embrace of Bhopal's culture.





Courtyard's New Chapter

For over fifteen years, **Courtyard by Marriott Mumbai International Airport** has stood as a trusted haven for business and leisure travellers, consistently evolving with the pulse of the city. As Mumbai's commercial landscape expands, so does our commitment to offering stays that balance comfort and convenience. Today, the hotel enters a new era of transformation, shaped by travellers who seek experiences that support how they work, connect, dine, and unwind.



Neha Chowdhury
Director of Sales & Marketing

Our Executive Lounge offers a quiet, elevated retreat for frequent travellers, delivering efficiency and a seamless experience. Our dining landscape spans MoMo Café's global plates, Ummrao's Awadhi cuisine, and ARK Bar & Lounge's crafted cocktails. With thematic brunches and seasonal menus, each venue adds its own character to the guest journey.

Savor

GLOBAL CHEF CULTURE



Social Media
Influence

CHEF VIKRAM SHOKEEN
THE ASHOK HOTEL (NEW DELHI) ITDC

Social media has turned cooking into a global conversation, transforming chefs into relatable creators and culinary culture into a shared experience. With just a few clicks, recipes travel across continents, inspiring home cooks everywhere. While trends can blur authenticity, the digital world still beautifully celebrates food, creativity, and the people behind every dish.



Sutapa Pal, Photographer & Artist

Hospitality photography is changing, and today it is much more than showing a pretty plate or a tidy hotel room. As a photographer drawn to warm light, simple details, and honest moments, I see a new style taking shape — one that focuses on feelings as much as visuals.

The trend now is to show real experiences. Instead of only shooting a dish on a table, photographers are capturing the moments around it — a chef adding a final touch, a guest enjoying their meal, or morning light falling softly on a cup of coffee. These small scenes make viewers feel like they are right there. The style has also become more editorial and atmospheric. Soft shadows, natural textures, and gentle colors bring out the mood of a place. I love creating images that feel calm, intimate, and inviting.



A Fresh Look at Hospitality Photography

Another strong trend is sensory detail. Steam rising from a bowl, the shine on a glaze, or the crisp texture of fresh produce helps people imagine taste, smell, and touch through a photograph. These close-up details make food and spaces feel alive and memorable.

There is also a growing focus on authenticity. Hotels and restaurants want to show local ingredients, cultural touches, and honest moments behind the scenes. I'm drawn to these natural, imperfect details — a wrinkled tablecloth, hands at work, light falling through a window — because they make the story real.

In the end, hospitality photography today is about creating a mood. It invites people to slow down, look closely, and imagine the experience. Through my lens, I try to capture not just how a place looks, but how it truly feels.





Hospitality Redefined

In a city built on steel, Radisson Jamshedpur offers a surprisingly soft retreat. Set in vibrant Bistupur, it blends polished professionalism with heartfelt hospitality, making it a favourite for business travellers, families, and weekend explorers alike.

Step inside and the welcome feels effortlessly graceful—elegant spaces, warm smiles, and an atmosphere that instantly slows the pace. The hotel's thoughtfully designed rooms and suites balance utility and comfort, with cosy interiors, smart amenities, and restful beds perfect for both focused work and relaxed downtime.

Radisson Jamshedpur also shines as a destination for celebrations. From modern banquets and boardrooms to a stunning open terrace, every venue is crafted to host memorable moments with ease.

Culinary experiences at Saranda and Palaash add flavour to every stay, while a genuinely caring team ensures you feel valued from the moment you arrive.

Here, hospitality isn't just delivered—it's felt.



INTIMATE LUXE ESCAPE

Where Luxury Feels Personal

At **The St. Regis Goa Resort**, luxury isn't loud – it's felt in the smallest gestures. The hallmark of this serene hideaway is its effortlessly intuitive service, delivered with a calm precision that makes every moment feel special. The team masterfully blends the warmth of Indian hospitality with the timeless elegance of St. Regis traditions, creating an atmosphere where guests feel genuinely understood and taken care of.

From the signature Butler Service to thoughtfully crafted itineraries that mirror personal tastes, every detail reflects a deep commitment to excellence. It's the kind of service that quietly anticipates your needs before you even voice them.

A Destination That Stays With You

The St. Regis Goa Resort is more than a place to stay – it's a place that lingers in your memory long after you've left. Here, time slows with the gentle rhythm of lagoons, and the coastline unfolds like poetry. Surrounded by nature's intimacy and refined comfort, every stay feels sensorial and deeply emotional.

Whether you're planning a family getaway, a romantic escape, or a peaceful break from city life, the experience is nothing short of unforgettable.



The Empathy Advantage

In today's hospitality world, the role of a General Manager goes far beyond managing operations or meeting business targets. As shared by **Rajneesh Kumar, General Manager, Novotel Kolkata - Hotel & Residences** the modern GM is the emotional heartbeat of a hotel – the person who shapes its culture, inspires its people, and creates experiences guests truly connect with.

In 2025, travellers are no longer satisfied with comfort alone. They seek warmth, understanding, and a sense of belonging. This is where emotional intelligence (EQ) becomes the GM's greatest asset. Leaders with strong EQ read guest cues effortlessly, sense team morale, and respond with authenticity. Instead of offering service that feels mechanical, they create moments that feel personal, thoughtful, and genuinely memorable.

Today's teams are more diverse than ever, blending different cultures, generations, and working styles. A one-size-fits-all leadership style simply doesn't work. GMs with emotional intelligence listen deeply, communicate with sensitivity, and make every individual feel valued. This inclusive approach unlocks creativity, teamwork, and long-term loyalty – qualities no degree alone can inspire.



Hospitality also faces constant change, from shifting travel trends to unexpected global disruptions. In such moments, emotional steadiness becomes a superpower. A GM with strong EQ remains calm under pressure, guiding the team with clarity and confidence. Their resilience sets the emotional tone for the entire hotel.

While technology, AI, and automation continue to transform the industry, the human touch remains irreplaceable. Emotional intelligence ensures that even in a digital world, empathy stays at the heart of hospitality.

In 2025, it's clear: technical skills may run a hotel, but emotional intelligence gives it soul – and that is what guests remember long after they leave.

MAESTRO

Chef Gautam Chaudhry: The Traveller Who Redefined Indian Cuisine

In the vibrant world of global gastronomy, few chefs carry the spirit of India across borders as gracefully as **Chef Gautam Chaudhry**. A pioneer of Progressive Indian Cuisine, Chef Gautam blends tradition with innovation, bringing stories, memories, and flavours together on every plate. Honoured with an Honorary Doctorate and celebrated as one of the country's top culinary icons, his journey is nothing short of inspiring.

Chef Gautam began his culinary voyage with the Radisson Group before sharpening his craft at The Oberoi's, where he helped launch the iconic Threesixty Degrees in New Delhi. His talent soon travelled overseas to the glamorous lanes of Beverly Hills, where he steered Tanzore Restaurant & Lounge—later earning a Michelin recommendation.



Back in India, his creative spark gave birth to the award-winning Pink Poppodom in Bengaluru, a restaurant that reshaped how the world views Indian cuisine. His entrepreneurial spirit then led to Demiurgic Hospitality and The Catering Inc., along with international ventures like Giant Foods LLP in Dubai. From boutique resorts in Punjab to Moroccan-themed kitchens in Gurgaon, his consultancy projects continue to transform dining spaces across India.

Recognized with prestigious honours like the Golden Hat Award and featured among the Top 5 Chefs in India, Chef Gautam remains a mentor, judge, columnist, and food tourism advocate. A traveller at heart and an artist by soul, he continues to elevate India's culinary identity on global shores—one unforgettable experience at a time.

INTRODUCING



20^{Top}

GENERAL MANAGERS
PEOPLE CHOICE'S AWARD
2025

MEET THE

LEADERS



AJIT SINGH GANDHI
General Manager,
Hyatt Centric
Dehradun



AKASH SINGH RATHORE
General Manager, The Aviyaan



AMIT SANGWAN
General Manager,
Novotel Ahmedabad



ANUJ SOIN
General Manager, Radisson Blu
Hotel New Delhi Paschim Vihar

20^{Top}

GENERAL MANAGERS
PEOPLE CHOICE'S AWARD
2025

MEET THE

LEADERS



ARJUN KAGGALLU
General Manager,
Aloft Abu Dhabi



DINESH RAI
General Manager,
Crowne Plaza Kochi



GAURAV APTE
General Manager,
Crowne Plaza Today
Gurugram



GAURAV SINHA
General Manager, JW
Marriott Hotel
Bengaluru

20^{Top}

GENERAL MANAGERS
PEOPLE CHOICE'S AWARD
2025

MEET THE

LEADERS



HARKARAN SINGH
General Manager,
The Leela Ambience
Convention Hotel



LAKSHMI SRIDHAR
General Manager, Novotel
Visakhapatnam Varun
Beach



MUKTA KHANNA
General Manager,
Holiday Inn
Gurgaon NH8



NAVEEN VAISHNAV
General Manager, Mysa Zinc
Journey by The Fern (A Glade
One Golf Resort)

20^{Top}

GENERAL MANAGERS
PEOPLE CHOICE'S AWARD
2025

MEET THE

LEADERS



NEELABH CHUGH
General Manager,
Voco Panchkula



NEHA KAPOOR
General Manager,
Hyatt Place Gurgaon
Udyog Vihar



RAJANI NAIR DEB
General Manager,
DoubleTree by Hilton
Agra



SHARAD K UPADHYAY
General Manager, Crowne
Plaza Greater Noida

20^{Top}

GENERAL MANAGERS
PEOPLE CHOICE'S AWARD
2025

MEET THE

LEADERS



SHYAM KUMAR
General Manager,
DoubleTree by Hilton
Bengaluru Whitefield



SITA LEKSHMI
General Manager, Renaissance
Bengaluru Race Course Hotel



SUVEER SODHI
Multi Property
General Manager,
Courtyard &
Fairfield by
Marriott Outer Ring
Road, Bengaluru



VINAYAK PATNEKAR
General Manager,
Fairfield by Marriott
Goa Benaulim

COMMENDABLE GMs

20^{Top}

GENERAL MANAGERS
PEOPLE CHOICE'S AWARD
2025



RAJAT TULI
General Manager,
DoubleTree by Hilton
Gurgaon New Delhi NCR



MEDHATITHI BHATTACHARJEE
Cluster General Manager
Namah Resort Jim Corbett,
a member of Radisson
Individuals & Namah
Nainital, a member of
Radisson Individual
Retreats



OCEAN KUJUR,
General Manager,
Tree of Life Amara,
Resort & Spa
Udaipur



RITESH SHARMA
General Manager,
Crowne Plaza Today
New Delhi Okhla

COMMENDABLE GMs

20 *Top*

GENERAL MANAGERS
PEOPLE CHOICE'S AWARD
2025



SAUMITRA CHATURVEDI
General Manager,
Novotel New Delhi
City Centre



SHUBHAMOY BANERJEE
General Manager,
Mayfair Lagoon & Mayfair
Convention



SHUBHANKAR JYOTI
General Manager,
Radisson Hotel
Jamshedpur



SUDHANSHU YADAV
General Manager,
Radisson Blu Marina,
Connaught Place

COMMENDABLE GMs

20^{Top}

GENERAL MANAGERS
PEOPLE CHOICE'S AWARD



SUMIT KUMAR

General Manager, Hyatt Regency
Dehradun Resort and Spa



PRATEEK KACKAR

General Manager, Suján Sher Bagh,
Jawai and The Serai



HOSPITALITY

TIP OF THE DAY

Thank you

THANK YOU

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