

SEPTEMBER 2024 ₹100

WOMAN!

HYDERABAD



focus

STREET EATS
FOR MIDNIGHT
CRAVINGS

trends

FASHION
ADVICE
FOR MEN

food

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MEKONG AT
AVASA

wellness

BACK TO
BEAUTY BASICS

Actress Bhagyashri

MEET TOLLYWOOD'S
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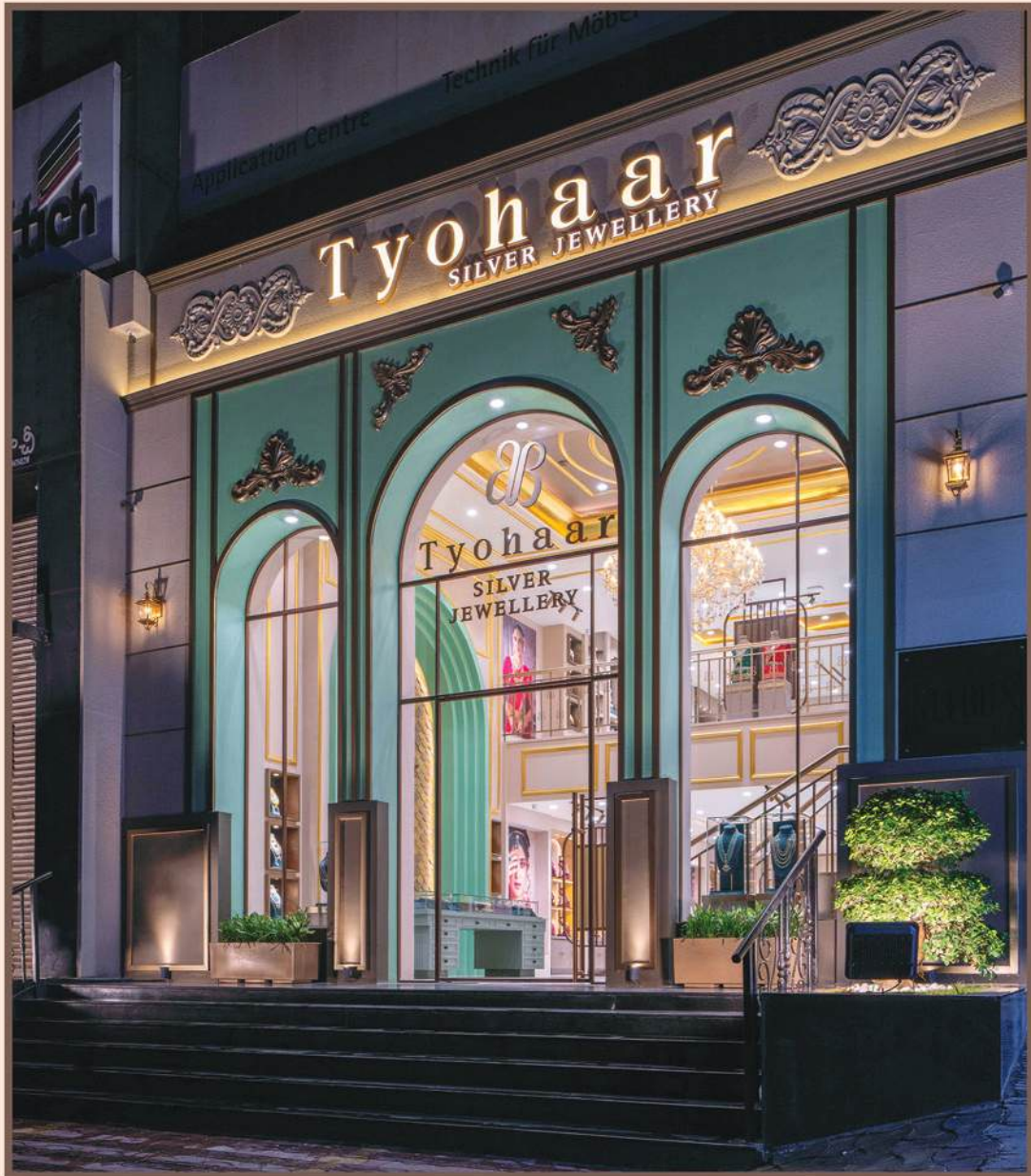
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CARVAAN

Fashion on the Move

HANDCRAFTED SAREE & FINE JEWELLERY EDITION

Carvaan is an artisanal exhibition curated by textile designer Mr. Gaurang Shah, that aims at bringing together a niche selection of craftspeople and designers who complement each other.

The pan India multi - designer exhibit is hosting a specially curated edition of designers who will showcase their exquisite collection of finely woven and embroidered luxurious sarees and handcrafted fine jewellery across India.

The exclusive designers at Carvaan value innovation and development of the Indian traditional handcraft sectors. This exhibit celebrates the imperishable strength the artists show in their work and the unprecedented passion they have for the craft.


Carvaan caters to connoisseurs, patrons and enthusiasts who truly believe in the magic of handcraft, the impact it has had on our cultural history and its power to change the future of fashion. Bringing forth relentless creative and aesthetic ideas, Carvaan successfully operates at the intersection of art, craft, and design. The fine craftsmanship takes you through an armchair virtual voyage of the vast handcrafted heritage of India.

Carvaan wholeheartedly invites you, your family and friends to visit this exceptionally culture rich handcrafted exhibition happening at Gaurang's Kitchen, Jubilee Hills, Hyderabad.

12th September, 2024 | 10:30 am to 7:00 pm



Plot No: 1147, Road Number 59, Jubilee Hills, Hyderabad 500033

 [carvaan.in](https://www.facebook.com/carvaan.in) |  [@carvaan.in](https://www.instagram.com/carvaan.in)

Ph: +91 9748381228

Mamata Reddy began working with artisans in 1991, specializing in the Sri Kalahasti style of Kalamkari. She founded her brand, 'Kalam Creations,' which exclusively uses hand-woven fabrics and hand-painted Kalamkari, providing livelihoods for more painters. She has carved out a niche for herself, earning the title of 'The Queen of Kalamkari' among her peers.



Taana baana kota doria saree is a unique brand specializing in real zari kota sarees. The brand utilizes traditional weaving techniques that are over 150 years old. Known for its lightweight, natural pure silk, cotton complemented with real zari, and finely handwoven craftsmanship, Kota Doria stands out in the world of sarees.



Neelgar has been at the forefront of innovation in the textile industry, specializing in Bandhani, Block Print, Patchwork, and Lehriya. Each piece embodies tradition, craftsmanship, and a deep respect for nature. In an era where conscious choices matter, Neelgar invites you to drape yourself in a legacy of the past, thoughtfully crafted for the future.



Founded in Kolkata by Darshan Shah, Weavers Studio started as a movement to engage with the subcontinent's rich legacy of textiles. The brand designs, produces and curates handmade textiles, clothing and accessories which are organic, natural, and environmentally conscious.

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Tinctoria, founded by Savitha Alampally, uses a wide array of natural elements to produce vibrant colors with gorgeous tints, shades, and patterns on their fabrics. They incorporate natural dyeing techniques like eco-printing and shibori on handwoven and handspun fabrics created by local weavers. Through each piece they create and share, they aim to inspire eco-consciousness and promote sustainability.



Tinctoria
Let's grow together



Founded by Geeta Patil, Kubsa work with handloom artisans of northern Karnataka envisioning change and development through design at the grassroots level. The brand breathes new life into once-popular textiles like Khana and Ilkal.



bailou



Rumi and Bappaditya Biswas founded Bailou with the dream of contemporizing Bengal handloom, making it self-sustainable while preserving the traditional weaving skills. Bailou has maintained their weavers' traditional skill sets while innovating with texture, introducing new yarns, and new parts to their looms and the rest, as they say, is history.



Gaurang presents a bold reinvention of heritage handwoven sarees and Indian outfits. Each creation is an epitome of unparalleled craftsmanship and unique in its design aesthetics. Deeply involved in the development of artisans and weavers, the brand is proud of its supportive structure that nurtures the artisans socio-economic growth. Held in high regard and treated with immense respect for upholding ingenious craftsmanship, every saree at Gaurang is a wearable art.

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Purvi Patel is synonymous with exquisite art and craft on weaves. Under her label, Purvi Patel, her latest collection is part of the quintessential traveling collection of Sutra Santati, showcased at NGMA Mumbai. Additionally, her exclusive blouse collection, which transcends time, weaving narratives, and preserving the grandeur and allure of diverse ancient Indian provinces.



PURVI PATEL

Bun.Kar BIHAR



Bun.Kar Bihar is a retail brand of Srijani Foundation the not for profit, that works to preserve, promote and celebrate the heritage handlooms of Bihar. The brand helps promotion of hand spinning cotton yarn on Kisan Charkha and the traditional embroideries of Bihar and brings forth the intent, the beauty and craft of skilled weavers reviving the legacy of extra weft 'baavanbuti' in the culturally rich south-central region of the state.

Founded by Brijesh Gupta, Dharki is a homegrown luxury handloom brand known for its contemporary design philosophy and impeccable craftsmanship. The fusion of traditional craftsmanship with modern aesthetics has become the brand's signature. Dharki stands as a testament to the beauty of slow, deliberate creation.



DHARKI



Aarushi Handloom

Aarushi Handloom prides itself as one of the few Chanderi saree designers who have uplifted the textile cluster and taken it to new heights. Chanderi is a delicate, light weight, glossy, clear translucent textile. The weave's name comes from a small place in Madhya Pradesh called 'Chanderi.' The dynamic textile is woven in pure silk and cotton and can also be a mix of these two yarns.

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At Tourmali, their passion lies in celebrating the exquisite beauty of fine jewellery, with a particular reverence for the mesmerising allure of coloured gemstones. They create each piece meticulously crafted to evoke joy, wonder, and elegance. Each piece is a blend of classic craftsmanship and modern sophistication. Their favoured stone, Tourmali, embodies the spirit of their brand a tribute to its dazzling array of hues and captivating presence.



TOURMALI
तुरमाली



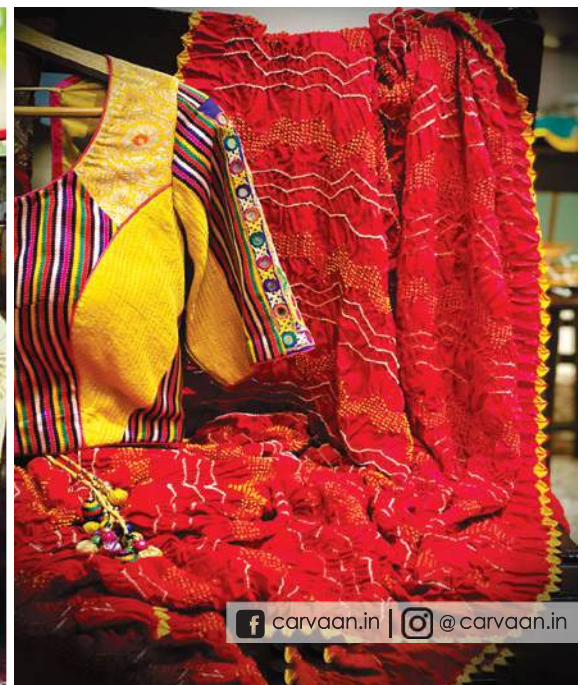
Lakshmi is deeply committed to honouring the age-old tradition of handweaving. This unwavering dedication ensures that each saree they produce is of unique beauty and enduring timelessness, preserving the rich heritage of this craft. Their collection includes beautiful Kanchivaram sarees designed and woven in-house. They meticulously curated sarees that exemplify Lakshmi's unwavering dedication to quality and their support for the talented artisans behind these masterpieces.



LAKSHMI



Kalyaani envisions textile heritage. It is a label created by Jyotsna Joshi - an artistic expression of her creativity that seeks to nurture the age old crafts rooted in traditional Indian designs. Kalyaani sarees are masterpieces, each one painstakingly made to perfection. Marodi blouses are another matchless creation that pair well with handcrafted sarees. The brand also creates embroidered potlis that are intricately handcrafted by weavers & artisans. These embellished potlis accentuates and completes ones whole look. This season, Kalyaani brings to you the work from the deserts of Kutch. Each piece weaves a story of the people living in that terrain.



KALYAANI
BY JYOTSNA

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Kumuda, a hand-embroidery, contemporary Indian wear brand based in Lucknow, is dedicated to reviving and preserving the exquisite craft of Chikankari. Their collections are meticulously designed for the modern woman who appreciates luxury and wishes to integrate traditional elegance with contemporary style.



कुमुदा

Andraab, the shawl brand from Kashmir, India, is a world-renowned designer brand that expresses its artistic vision on the royal fabric of Pashmina. Andraab aspires to revive a once globally acclaimed industry by showcasing traditional, exclusive handwoven luxury pieces while also infusing fresh ideas, design, and color into Kashmiri Pashmina.

ANDRAAB
hand woven luxury



Saudamini Handloom, a brand based in the heart of the city in Pune was started with the passion of plifting the weavers by Mrs. Anagha Ghaisas. A film maker by profession, she now owns 125 handlooms and revives the Mahavastra Paithani. She has revived the rich cultural heritage behind the weave of Paithanis and has curated more than 150 designs.



Saudamini
HANDLOOM



DRESSFOLK



Dressfolk is an Indian wear brand for modern women. They design and co-produce all their garments with their artisan community from scratch. The brand's goal is to build the most compelling destination for luxurious and high quality Indian looms, that caters to the mindfully fashionable consumer.

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PEOPLE

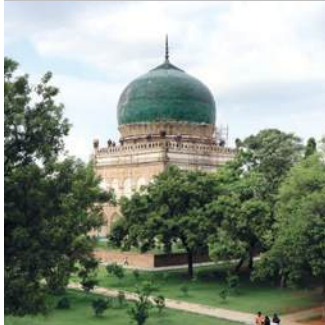
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MEET NEWBIE ACTRESS BHAGYASHRI BORSE, a Marathi *mulgi* who debuted with *Mr Bachchan* opposite Ravi Teja in August who tells us about what brought her to movies and the risks she is ready to take to make it big in the film industry

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70



QUTUB SHAHI TOMBS HAS JUST GOT A REVAMP and we tell you why you should visit this historic monument



LET'S VISIT THE NEW NIGHT HOTSPOT JAMMING GOAT 3.0 WHILE ALSO VISITING THE PUB TRIO PANDORA, LUMA AND NEON PALMS IN THE CITY. We say hello to Ankit Lal, the party enthusiast from Delhi who's enjoying Hyderabad's nightlife

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CITY

IN THIS MONTH'S EDITORIAL, OUR EDITOR ARGUES THE NEED FOR HUMAN CONNECTION INSTEAD OF THOSE ZILLION MINDLESS APPS THAT ARE FILLING UP OUR PHONES. In Cause, we profile Voice4Girls that works towards betterment of girls in the state. In Startup, we tell you about a new platform called Lex by Landeed that makes transactions related to real estate a breeze. In Sports, we talk to Queeni Victoriya, an enterprising 40-plusser, the first woman from Telangana to swim across the English Channel

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YOU GET TO TAKE A PEEK-A-BOO AT PEEK-A-ZOO, a fun place for kids. Plus, a quick way to learn making clay Ganesha

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UPCOMING EVENTS

WE PUT TOGETHER A MIXED BAG of best events in the city this month

32

WE HAVE AN EXCITING LINEUP OF RESTAURANTS STARTING WITH MEKONG, THE PAN ASIAN SPECIALTY RESTAURANT AT AVASA, AND YOUREE THAT ALSO DISHES OUT ASIAN DELICACIES; Palle Vindu that serves rural festive delights on all days; Bagh Beans Art Cafe which conducts art events every week; Candy Cloud, a cotton candy theme-based dessert parlor; a new coffee shop called Black Fuel Roastery; a gourmet patisserie called YumBee, and Kadali, a quintessentially Telugu restaurant. We have also got you an interesting conversation with three top global chefs who visited Hyderabad in August



FOOD

SHOPPING

WE VISITED BRAND NEW STORES SUCH AS KUSHAL'S JEWELERS, VRK BY KHANNA JEWELERS AND NEERU'S TYOHAAR. Plus, some quick festive décor advice for the upcoming Ganesh Chaturthi this month



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HELLO MEN, DON'T FRET THAT YOU DON'T HAVE A FASHION SENSE as we put together a 2024 Fashion Edit for Men's special just for you. Read on

60 LIVING

GET A SNEAK PEEK TO A GORGEOUS CONTEMPORARY HYDERABAD HOME WITH TRADITIONAL ACCENTS. We also tell you about an exciting design event called Design Democracy that will take place next month in the city

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TAKE A LOOK AT THE QUIRKY WORLD OF SENIOR ARTIST RAJESWARA RAO'S SHOW SATIRICAL SYMPHONY. We also speak to NRI interior designer Vindhya Rao who is putting Telangana handicrafts on a global map through her work

56 WELLNESS

WE VISIT OLD SCHOOL BRINDAVANAM THAT CURATES HANDCRAFTED PRODUCTS.

We tell you holistic treatment in Maldives, review Orangetheory studio and Rah Beauty Studio



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BESIDES OUR CINEMA AND OTT RECOMMENDATIONS, we have an interview with young, award-winning Lambada author Ramesh Karthik, an informal chat with singer Vidya Vox and our pick of books that make for essential reading in September



78 spotted

YOU MISSED A PARTY? WE GOT YOU COVERED. You rocked at a party? We got you covered again. A round up of the best parties in the city in August



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FOCUS

WE CHECK OUT THE MOST TALKED ABOUT STREETSIDE PLACES IN HYDERABAD THAT CAN FULFILL YOUR MIDNIGHT CRAVINGS. From Bike BBQ in Madhapur to Egg Stick at DLF Eat Street, we have the dope on places that are buzzing at night, from 9 pm till almost 3 am. Your *Tandoori Nights* in Hyderabad are sorted!



ON THE COVER: BHAGYASHRI BORSE

MANAGING EDITOR
Deepti Reddy

EDITOR
Ratna Rao Shekar

ASSISTANT EDITOR
Manju Latha Kalanidhi

FEATURE WRITER
Ipshita Raman

COPY EDITOR
Supriya Bedi

DESIGN
Vijay Narang

MARKETING
K V Krishna

CIRCULATION & ACCOUNTS
Subbarao Swamy

EDITORIAL & MARKETING OFFICE
WOW! Hyderabad
7-1-27, Third floor, (Next to Green Park)
Ameerpet, Hyderabad-16
Tel: 6651 1956
email@wowhyderabad.com

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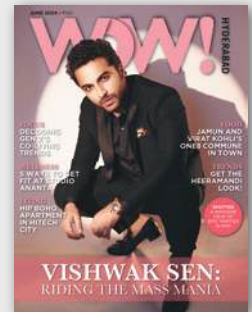
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this month

MARK YOUR CALENDAR

Our guide to the exciting happenings in town

GRIPPING MYSTERY

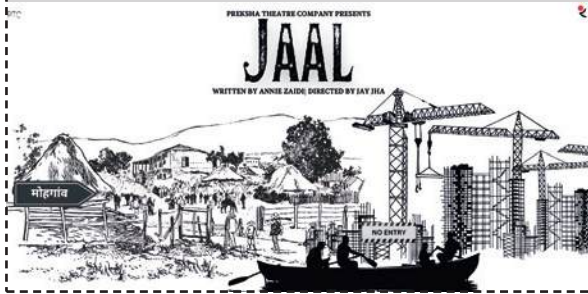
SEPTEMBER 1

Presented by Preksha Theatre Company, written by Annie Zaidi and directed by Jay Jha, the play *Jaal* follows Gopal, a young police constable who returns to his village to investigate a violent protest against a dam project that has resulted in the chief engineer's disappearance.

Venue: Rangbhoomi Spaces & Events, Gachibowli

Timings: 5 pm onwards

Ticket: Rs 300 (bookmyshow.com)



Dandiya & Garba Workshop

"Life is better when you're dancing to dandiya beats."

TWIRL AWAY

SEPTEMBER 14 TO 29 (EVERY WEEKEND)

Whether you're a pro or a first timer, embrace the festive spirit and dive into the colorful world of traditional Gujarati dance at this 6-day *Garba & Dandiya* workshop. Held every weekend the event aims to help you create lasting memories as you twirl in your *ghagra* and clap to the rhythm.

Venue: Toddlers Cambridge International Early Years Centre, Road No. 2, Venkateshwara Nagar, Aurora Colony, Banjara Hills

Timings: 11 am onwards

Ticket: Rs 399 (bookmyshow.com)

DOGATHON IS BACK!

SEPTEMBER 15

Heads Up For Tails Foundation is back with the third edition of *Dogathon*. Join thousands of pets, pet parents, volunteers and animal enthusiasts across the country in walking for a unified cause: the welfare of our community animals.

Venue: Heads Up For Tails, Ground Floor, H No. 3, 5-889, Main Road, Kutbi Guda, Himayatnagar

Timings: 7 am onwards

Ticket: Rs 499 onwards (bookmyshow.com)

SUFI EVENING

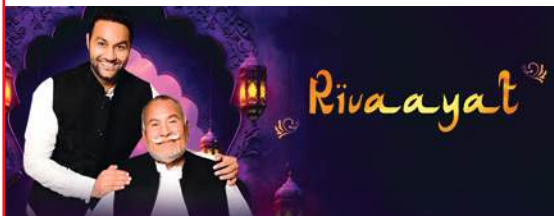
SEPTEMBER 21

Aiming to inspire joy, *Rivaayat* is an evening that highlights the works of the acclaimed duo, the Wadalis, who have captivated audiences for decades. First time in Hyderabad Padma Shri Puranchand Wadali (84 years old) is accompanied by his dynamic son, Lakhwinder Wadali, who is stepping in for Shri Pyarelal Wadali.

Venue: Shilpakala Vedika, Hitech City

Timings: 6 pm onwards

Ticket: Rs 700 onwards (bookmyshow.com)



Lamakaan

ajiib dāstān hai ye!

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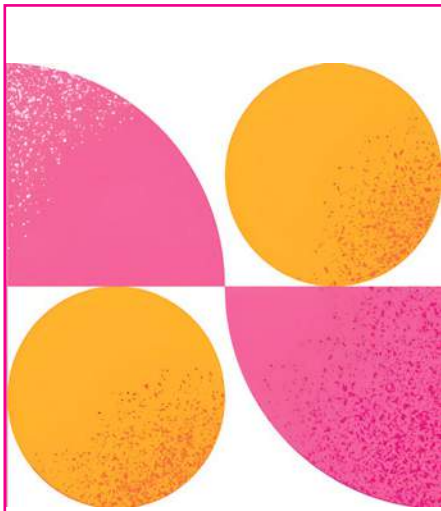
SEPTEMBER 21 TO 29

Directed by Tariqee Haameed, *Ajiib Dastan Hai Ye!* is a production featuring multiple stories, each performed individually by different artists in various languages as solo acts. It has been designed to create a more intimate connection with the audience, using only costumes and no additional props.

Venue: Lamakaan, Road No. 1, Banjara Hills

Timings: 8 pm onwards

Ticket: Rs 200 (bookmyshow.com)



GZH TURNS 20

SEPTEMBER 29

Goethe-Zentrum Hyderabad is celebrating 20 years! To kickstart this iconic milestone, Goethe in collaboration with EkoGalaxy will be holding an **Eko-Mela** with food, fashion, workshops, music, photography exhibitions and a public art project titled BELONG. Additionally, you can join in for the day-long celebrations with a session with Bittu Sahgal, music with The Djembe Circle, eats, treats and more!

Venue: Goethe-Zentrum Hyderabad, Road No. 3, Banjara Hills
Tel: 040 23350473
Timings: 10:30 am to 7 pm
Ticket: Open to all



EXPLORING SUSTAINABILITY WITH KIDS

SEPTEMBER 14

Organo Et School, which aims to empower people to embrace eco-living mindsets, behaviors and habits, is holding an eco-engineering workshop for children to explore the exciting world of sustainability and engineering.

Held at India's largest prototyping center, T-Works, the 'Science of Turning Sunlight into Energy' workshop aims to introduce children to solar power generation, the reasoning behind using solar panels and the process of converting light to electricity.

Venue: T-Works, Raidurgam
Tel: 91541 00775
Timings: 1 pm to 3 pm
Ticket: Rs 1,500



CHURN '24

SEPTEMBER 26 TO 28

Crafts Council of Telangana presents **Churn 2024**, a three-day event that is a one-stop destination to shop from sustainable homegrown brands. The event focuses on ethical fashion, handmade treasures, eco-friendly products and much more. Do explore an eclectic mix of indigenous crafts and lifestyle products while indulging in workshops and interactive experiences.

Venue: Crafts Council of Telangana, MLA Colony, Banjara Hills
Tel: 99494 55533
Timings: 10 am to 7 pm
Ticket: Free entry



PAUSE & REFLECT

SEPTEMBER 1 TO 8

State Gallery of Art is holding an art show that conveys the importance of pausing and reflecting on nature, life, our memories and enjoying the moment.

The group exhibition, which features artists Reghu, Mukhtar Ahmed, Dhruv Patel, Dhushyant, conveys this message by asking us to slow down from today's hurried life and take a moment for ourselves. And by so doing, the aim is to engage audiences from all walks of life beyond the art connoisseurs.

Venue: State Gallery of Art, Road No. 1, Kavuri Hills, Madhapur
Timings: 11 am to 8 pm
Tel: 90525 94901
Ticket: Open to all



THRIFT MEETUP

SEPTEMBER 22

This September, sustainable lifestyle multi-brand store, Gāiaa Living is holding a thrift meet-up, a place where you can buy and sell your own clothes and accessories. Gāiaa would provide you with the space and hangers to put up your items on sale while other thrifters directly purchase these pre-loved items. With this event, Gāiaa aims to promote and add value to pe-loved products over fast fashion.

Venue: Gāiaa Living, Film Nagar
Timings: 12 pm to 6 pm
Tel: 95500 06577
Ticket: Rs 75

If you'd like your event listed in the WOW! events' calendar, please mail it to wowhyderabad2023@gmail.com for the following month, before the 20th.

FROM THE EDITOR

We don't need another app, but a human connection



I often meet yet another young person quitting his corporate job and following his passion. Last month I met a young man who said he quit his finance job to train people in marathon running. Thinking here was another idealist who would train youngsters in long-distance running, I said to myself, go for it young man. Unfortunately, I was shocked when he said, he had put together an app that would tell you when to get up, what you should eat, and how far you had to run to meet your goals. All this he was going to do, without moving from his desk or chair.

I don't deny the convenience of certain apps, and do use them myself, for example the delivery apps. Even there, with instructions like 'leave at the door', and 'don't ring bell', we never meet the delivery boy so the transaction remains impersonal. But we all miss the visit to the vegetable market, to not only feel the tomato and *bhendi* we are buying but to haggle and banter with the vegetable vendor.

As for apps that promise to teach us tennis or running, I believe a human being is vital, and not a Siri kind of voice saying monotonously, 'Good, keep it up'. We know how a mentor motivates and guides someone through a regimen that will hopefully get them to national levels if not a position internationally. We have seen the symbiotic relationship between a coach and his student of how a Nambiar spotted talent in a Kerala athlete like PT Usha and trained her for the Olympics; Or, the more recent athletes from Telangana like PV Sindhu and others who owe their success to a coach like Pullela Gopichand. I'm not sure they would be where they are, but for his dedication that even a parent would not have. When you know the coach is working as hard as you (being on the field earlier than you, putting in long hours along with you), a young aspirant will always put his or her best foot forward.

Covid probably spoilt us, as we realized how much could be done on a video call

I notice there are now apps to teach you how to sing Carnatic music, learn bharatanatyam no less, or play the violin. I am not sure an art form can be taught online because it needs decades of rigor with a guru who is basically passing on a whole tradition. Even going to an evening class to learn bharatanatyam was frowned upon by the great gurus for they believed that a student had to practically live and breathe dance. This would come about, only if the student moved in with the guru, and learnt music or dance. Some of the older teachers wouldn't even teach you until they felt you were worthy of learning what they had to share. Some of them were crochety but if you wanted to learn from an Allaudin Khan, you just had to live like his family till he deigned to teach you. A friend, a well-known Bharatanatyam

dancer, speaks of how she remembers the olfactory sensation of climbing the stairs to her guru's home in Mumbai to the fragrance of well-made Tam Bram *rasam*. An app can't certainly give you this memory of learning classical dance.

I don't need to write tomes on how the human touch is essential for all human beings. Covid probably spoilt us, as we realized how much could be done on a video call. We not only conducted office meetings on Zoom, but pretended we were sharing a meal with friends or relatives when all that we were doing was to eat alone at our table and be miserable.

The elderly especially need the warmth of being surrounded by children and grandchildren, and not just be content seeing the grandchild on Facetime somewhere in the US. Interactions have become so minimal, that I have heard of a lady in the US who says she has no time to talk to her parents in India but leaves the camera on so that the dotting grandparents derive vicarious pleasure watching the little ones squabble or eat their pastas and drop an equal amount on the floor.

These days, we do our banking on phones and on apps. And my brother, a banker, says they don't want clients walking into the branch to do their banking. But my mother argues, she wants to go the bank. It is not just about withdrawing a few thousand rupees but chatting with the bank manager about his career, talking to the teller about a great place to buy cotton saris, and perchance meeting a friend who has also come to the bank.

We need the human touch. Not another app that will make our lives more convenient. It really was not stressful going to the bank or the market. We had plenty of time before the cell phone and social media.

■ RATNA RAO SHEKAR



START-UP

Revolutionizing property transactions with India’s fastest property title search engine that digitizes documents and simplifies legal processes

The Google for property documents

Did you know that two out of three civil cases are property related disputes? And that words such as Encumbrance Certificates, 7/12, RoR, Patta/Chitta related to property can play a googly even with the most experienced and patient property buyers? Hyderabad-based entrepreneur Sanjay Mandava has found a solution for the tediousness and bureaucratic fatigue that property buying or selling causes, and it is called **Lex by Landeed**.

WHAT'S IT ABOUT

This tech platform is considered India’s fastest and most comprehensive property title search engine. What it does is to create a database of all property documents across eight states in the country. Using the website (also the app), one can access the string of documents needed to stake a claim over your property or sell it without having to scramble for documents through agents and other ground staff. Pay and use/

download the documents, “it is as simple as that,” Sanjay promises.

THE BACKSTORY

Sanjay himself had a hard time with some property transactions and it prompted him to digitize documents that are searchable and help users take actionable advice. “All you need to do is enter the area name, survey number and you will get documents that you need – including documents going back to 20 years,” he explains. Sanjay has worked as a proprietary trader/investment analyst at Knight Vinke (Activist Hedge Fund) and as a real estate developer before he conceived the idea of Lex.

USER BASE

“Interestingly, government officials themselves use our platform widely for the ease it provides”. Lawyers and buyers/sellers including Telangana, Andhra Pradesh, Karnataka, Tamil Nadu, etc are their users.

PROPERTY ASSISTANCE

“If a client is facing property litigation, Lex provides legal consultation and representation. We assist in procuring and verifying necessary property documents, expert advice on navigating the legal process and support in dispute resolution and negotiations,” says Sanjay.

SEED MONEY

Sanjay and two of his global partners had bootstrapped \$11.3M over four rounds to spend on the development of the platform and to mobilize digitalization of documents in tandem with state revenue officials.

SERVICES RENDERED

- Property Registration Services
 - Procuring various property documents such as EC, Sale Deed and Patta
 - Meeseva services across states
 - Offering property management and maintenance services
 - Assisting with legal services and property litigation
- MANJU

Website: www.landeed.com
Price: Starts Rs 999 for 30 minutes of property consultation or Rs 200 per document download

CAUSE

VOICE 4 Girls empowers adolescent girls to take charge of their futures by equipping them with the essential skills they need.

INSPIRING YOUNG MINDS

Among the millions of adolescent girls in India, the majority are deprived of basic human rights. Each year, many girls from marginalized communities drop out of school as soon as they hit puberty. They are often trafficked or forced into teenage motherhood before reaching the legal age of 18. Statistics show that out of the 113 million adolescent girls, 48 percent get married before the age of 18 in rural areas, compared with 29 percent in urban areas.

Given the proper knowledge, skills and agency, adolescent girls can take the bull by the horns and carve out a future not just for themselves but also for others. Non-profit **VOICE 4 Girls** provides the guidance needed to achieve this goal. Founded by Executive Director, Anusha Bharadwaj, VOICE has its focus on imparting critical knowledge, life and communication skills. They carry this out with help from their Feminist Leadership Programs conducted through activity-based camps that enable young women to take charge of their own lives.

VOICE also extends its support to adolescent boys in order to help raise a more sensitive generation. Despite coming from privilege, men are constrained by gender stereotypes and often hold significant misconceptions about gender. The goal is to see them become allies by understanding and addressing these issues.

THE TRIGGERS

Growing up in a patriarchal family where traditional gender roles were venerated, and being told what to do and what not to do from a young age, led Anusha to fight hard against being boxed in. "I slowly found my own assertiveness, that I do not have to prove anything to others but be comfortable with who I am and be proud of being a woman," she explains.

Witnessing a heavily pregnant teenager at a rural primary health care center in 2010 acted as another trigger for Anusha, who shares, "The message 'what can we do?' really hit me. We had to do something where we do not see girls in this condition."

THE CAMPS

Organized usually during a school break,



the camps are held for adolescent girls and boys of government and low-cost private schools. VOICE collaborates with young adult women who serve as part-time trainers (Camp Counselors), who are trained on empowerment, life skills, critical knowledge and career guidance. Equipped with these tools, these camp counselors then enter classrooms to empower young minds.

So far 260,000 adolescent girls have been impacted and over 6,000 young

adults have interned with VOICE to help conduct programs.

WHAT YOU CAN DO

- Provide financial support through donations.
- Apply for internships through VOICE's website.
- Help raise awareness by spreading the word. ■ IPSHITA

Tel: 86888 32042

Website: www.voice4girls.org

TOPSTITCH



PRESENTS

'The Festive Edit'

Luxury Fashion & Lifestyle Exhibition

26th

SEPTEMBER

at Park Hyatt, Hyderabad



SPORTS

Queeni displays remarkable endurance by swimming the English Channel

Deep Dives

Queeni Victoriya Gandam, 44, is a mother of two, a homemaker, an entrepreneur, a Finswimming champ, and as of this June, the first Telugu woman in relay to cross the English Channel. She has won over 160 medals and keeps expanding her collection by dominating major championships worldwide.

EARLY YEARS

Born and raised in Amangal, Mahbubnagar district, to G.A. John and G.K. Esther, Queeni, grew up playing *kabaddi* and *kho kho*. She first encountered swimming at age eight, learning near a village well - a spot she later used to teach her children at. Queeni's children, national swimmers themselves, have been a great source of encouragement for her to get back into the water and take on competitive swimming.

THE LUCK OF THE DRAW

A stroke of luck led Queeni to unexpected victories. Spot entries in the senior category caught her attention at an event she attended with her children. Without hesitation, she entered her name and soon found herself competing in two events. Remarkably, she clinched first place in the 50-meter freestyle and second place in the 50-meter backstroke. At 38, she dove back into the cold waters, never looking back.

FINSWIMMING

Queeni attributes her Finswimming success to her Vijayawada-based coach, Radhika, who introduced her to the field. A challenging sport, Finswimming involves gliding underwater with snorkels, bifins, and monofins weighing 3.5 to 4 kg. Seeking a new challenge, Queeni pushed herself to give Finswimming her best shot.

In 2023, she bagged two silver medals in the 200 and 400-meter monofin at the June 2023 CMAS Finswimming World Masters Championship in Cairo, Egypt. She then went on to clinch a gold medal for 3 km monofin and a silver medal for 1 km monofin in the September 2023 CMAS World Open Water Championship in Belgrade, Serbia.

CROSSING THE ENGLISH CHANNEL

On June 25, 2024, Queeni made history as the first Telugu woman to cross the English Channel in a relay swim. Her eight-member team covered an impressive 71 km in just 16 hours and 50 minutes.

Guided by Coach Dinesh Rajoria and Coach Radhika, Queeni trained rigorously at various locations across different cities. Despite the bone-chilling cold, she doggedly swam two laps, each lasting an hour.

FITNESS ROUTINE

Queeni regularly trains from 6 am to 8.40 am every morning under Dinesh Rajoria at the Blue Dolphin Swim Club. During competitions, the training intensifies to at least eight hours a day.

WHAT'S NEXT

The goal is to swim all seven channels. The immediate goal is to secure sponsorship to help Queeni achieve her dreams. "If I get the right financial support, I want to build a sports academy and provide training to talented athletes who cannot afford training classes," Queeni concludes.

■ IPSHITA

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Hashtags that define you:

#Confident #Diligent #Optimist

Social media stars you love to follow:

Priyanka Chopra, Michelle Obama and Vidyut Jammwal

Three apps you use besides WhatsApp and Instagram:

Not much of a social media person, but those are the only two apps I use haha!

Three places where you hang out in Hyderabad:

Ramoji Film City, Annapurna Studios and Rama Naidu Studio

Where in Hyderabad would you like to go out on a date:

Hyderabad is my work temple; the only date I'm having there is with the cameras

Meet the new kid on the block, **Bhagyashri Borse!** With her debut film *Mr. Bachchan*, she's already turning heads, showcasing her talent, confidence and undeniable sass. But she isn't stopping there and is ready to carve out her own space in the industry by taking bold, calculated risks. One such daring move is dubbing for her debut film herself.

BY: MANJU LATHA KALANIDHI

“Learning to dub in Telugu is my first big win”

Her Insta bio has just two words - #MissionLove - besides her name and there's a reason for it, says Bhagyashri Borse, the new talent to ride the Tollywood wave. Bhagyashri caught everyone's attention with her uber-glam avatar and her strong screen presence in her debut Telugu movie *Mr Bachchan* which was released on August 15. This young Marathi girl believes that love can conquer anything and it is her love for cinema and the craft of movies that has pulled her into this industry. Despite not knowing anyone in Hyderabad and with no surname that rings a bell, she believes that her true love for the craft will stand her in good stead.

Born in Aurangabad, Maharashtra, this 25-year-old Business Management Graduate from Mumbai's Mithibai College transitioned from academics to acting effortlessly in the last three years. Her career began with the Hindi film *Yaariyan 2* in 2023, where she garnered attention for her talent and charisma.

When I received an offer to act in Telugu Cinema, it was a dream come true.

Bhagyashri also stood out for her decision to dub for her movie. A girl who believes in giving it her 100 percent, she learned the language in two months and dubbed for it. A renowned face in the ramp walk circuit, she has walked the ramp for designer Seema Gujral. This Aurangabad beauty is known for her work in ad commercials with brands such as Cadbury's and Tanishq Jewelry. The newbie is already in talks about a movie with Vijay Deverakonda and has had a taste of Bollywood with a cameo in *Chandu Champion* starring Karthik Aryan. Here's more about this promising new girl on the silver screen.

GROWING UP

I hail from Aurangabad, Maharashtra. Due to my father's job, we moved to Lagos, Nigeria, where I completed my schooling. I came to Mumbai for Business Management Studies. During my graduation, the modeling bug bit me. Many friends and well-wishers also felt that I had a face for modeling so I decided to give it a go. I started to model for ads and then give acting a shot too, as a natural extension. When I received an offer to act in Telugu Cinema, it was a dream come true. My journey was smooth, natural and organic.

BIG CHANCE

I came to Hyderabad and auditioned for *Mr. Bachchan* after hearing about it. The makers liked my audition and thought I was perfect for the role of Jikki in the movie. During the look test, I met my first co-star Ravi Teja. I play the role of Jikki, a cute and lovable Telugu Marwari girl. My director Harish Shankar has crafted this character beautifully. She plays an important role in *Bachchan's* life.

DEBUT EXPERIENCE

I give 100% effort in anything I do, and I'm always ready to work hard. Working with Ravi Teja was exciting. He has a charming personality.

MEMORIES OF THE MOVIE

After we shot the scene in the cassette recording shop, the director turned to me and said, "I'm proud of you." It's a moment I'll never forget.

DUBBING FOR THE DEBUT

Yes, this is my first Telugu movie. I requested the director to let me use my voice because it would help the audience relate to the character better. I knew it was a risk but I was ready to take it as I feel that as an actor, I need to give my emotions, expressions and words to the character. Initially, dubbing in Telugu was a bit challenging, but the direction team was supportive. I finished the dubbing in about a week, and it turned out great. Learning to dub in Telugu is my first big win.

TELUGU TRAVAILS

Being from the North, understanding Telugu was a bit difficult at first. I had to translate each dialogue into my native language to understand it. However, after a few days, I got the hang of the language, and everything became easier. Telugu is a beautiful language, and I hope to be proficient in it by next year.

THRILLING DANCE MOVES

I love dancing and often dance in my free time. The auditorium roared with appreciation during the trailer launch event when I danced to the catchy *Reppal Dappul*. It's a dream come true for me to receive such a great response to my dance moves.

COMING UP NEXT

I am awaiting the announcements of my movies, one with Vijay Deverakonda and one with Dulquer Salman ■



ASIAN GREEN SALAD



IKURA GUNKAN MAKI

Mekong at Hotel Avasa serves up Pan Asian fare in its signature style!

A flavourful ride along the Asian river

The popular Ohm at Avasa has been rebranded as Mekong, known for its delicious Asian fare. Named after the river that flows through Thailand, Laos, Vietnam, Cambodia and Myanmar, the signature menu pays tribute to their cuisines, including Japanese delights.

The bamboo on the ceiling reminds you of Ohm but the deep blue interiors are a new addition to the decor. There is a PDR (Private Dining Room) that can seat upto 12 people and is perfect for small groups.

ON THE MENU

The menu has all the Marigold favorites. So do start with a Khow Suey which is always the best in town. Manager Saddam will help you with further suggestions. But if you're a Mekong regular you'll be well versed with your favorites.

There are enough vegetarian and non-vegetarian options to please everyone. We started with an Avocado and Cheese Sushi which is a revelation and deserves a try. Schezwan Chili Wontons with chicken is another option bursting with flavors. We also tried the Asian salad with avocado and pomegranate. Although Mekong makes a killer tempura, we decided to try the Almond Shrimp Roll fried to a perfect crisp and loved it.

DRINK IT UP

Between sips of jasmine tea, you could try out a refreshing mocktail like the fresh watermelon juice-based Burmese Blossom. Mekong does Thai food like no other place in the city and also sources some of its ingredients from Thailand which is reason enough to try the Pad Thai and Green Curry with Jasmine Rice for mains.

The tangy Pad Thai with the right blend of sweetness is as authentic as it gets and a must have for anyone with a love for noodles. The Green Curry is for those who prefer rice for mains although one can also try the Vietnamese Rice Bowl.

SWEET NOTES

Another round of jasmine tea with a bit of conversation will give you enough pause to try dessert. The signature Coconut Jaggery Ice cream is the city's favorite but if you'd like to deviate, try the lightly sweetened Tender Coconut Panacotta with passion fruit sauce or the creamy and sweet Thai Tim Krawp, water chestnut pearls in syrup with coconut cream to end the meal. ■ MALLIHA

Meal for two: Rs 3,500

Avasa Hotel, Near Hitech City Metro Station, HUDA Techno Enclave, HITEC City

Timings: 12 pm to 3 pm and 6.30 pm to 11.30 pm

Tel: 95151 17705

WOW!
Recommends
 Almond
 Shrimp Roll



WOW! catches up with a legendary trio from global culinary world

From Australia, with love

“We are just back from Nimrah bakery at Charminar and it was our first stop in Hyderabad,” celebrated chef Gary Mehigan says with a smile. Along with his celebrated counterparts from Masterchef Australia, George Calombaris and food critic Matt Preston the trio held Hyderabad in awe with their banter repartee and the delicious food.

Through their time on MasterChef Australia and their personal journeys, these culinary luminaries have transformed the way we view food. Their expertise extends to local food, from millets to Hyderabad’s best biryani spots and the rising popularity of mandi.

Currently touring the country and conducting unforgettable feasts with the culinary platform Conosh, they are doing what they do best – creating a truly global dining experience.

EARLY INFLUENCES AND CULINARY BEGINNINGS

For Gary, the journey began at home. “My grandfather was a chef, but as a young boy, I didn’t know that. I just thought he cooked nice food,” he recalls. His mother’s home-cooked meals, from pastries to chips, laid the foundation for his palate and love for food.

Similarly, George grew up with a deep connection to home-cooked meals. His culinary journey started with family gatherings and occasional visits to a local Chinese restaurant. “Those visits were special. I remember the prawn crackers and my dad’s excitement over sweet and sour dishes,” George reminisces.

Matt’s culinary roots were firmly planted in his family’s kitchen and garden. “I still remember the fresh smell of tomatoes in the greenhouse! My father was an adventurer who experimented with different cuisines and flavors. So I grew up with a proper love of spices and dishes like Vindaloo.”

MEMORABLE DISCOVERIES IN INDIA

Each visit to India is a discovery of unexpected flavors and textures that make exploring Indian cuisine exciting for the trio.

Gary shares his experience of tasting forage-based and fermented foods in Nagaland. “The fermented mustard greens tasted like Vegemite, and I would happily spread them on toast,” he says. George is continually astonished by the simplicity and vibrancy of dishes made with humble



ingredients like lentils. “It’s a lesson in how you can feed many people with something simple yet delicious,” he remarks. Matt highlights the unique sourness and depth of flavor in *Gongura* that stood out to him.

THE JOURNEY CONTINUES

The dinners they curated in Hyderabad were a true amalgamation of the local and the global – from fresh handmade burrata served on maple salted pineapples and sashimi tuna with caviar sourced from Yarra valley to an Aussie bush scone with whipped feta.

They also toured the city to sample the biryani and were pleasantly surprised by the growing popularity of Mandi. “We saw Girl Friend Mandi and thought we should definitely try that,” laughs Gary. ■ MALLIK

WOW!
Recommends
 Pizza and
 Turkish
 Milk Cake



A delicious gourmet place that takes prides in its sweet treats

Inside a cozy café in Tellapur

Picket fences and a lovely verandah, **Yumbee Gourmet** reminds you of cozy cafes in Goa. Spread over 1,800 sq. ft. Started by a husband-wife duo, Jatin and Harika Gupta, this is an ideal place for some delicious food and excellent desserts. Their range of

brownies, pastries, cheesecakes and doughnuts is what they are proud of.

With seating indoors and outdoors, the cafe comes with a small selection of games and books. The small, but potent menu is on the blackboard, so quaint!

WHAT'S ON THE BOARD

Anda Pav or the *Paneer Burji* is a great start. Made from scratch the dishes have just the right amount of spices and served with the best *pav* north of Gachibowli. The pizza is freshly made and is laden with vegetables and easily serves two. Along with these try their selection of *Momos*, rolls and paninis.

If you are in the mood, ask the chef for their good old Onion *Bhajjis*, because they really elevate this humble dish to the skies here. Their Chicken Sandwiches are filling and delicious too.

For sweet treats, try their Cinnamon Rolls and Turkish Milk Cake which are as delicious as they come. A small space with great grub. An ideal haunt that is easy both on your stomach and the wallet. ■ MALLIK

Meal for two: Rs 600

Near Manthan school, Tellapur, Nallagandla

Tel: 89786 31311

Timings: 7:30 am to 9 pm

Inside a quaint coffee joint called **Black Fuel Roastery** in Jubilee Hills

A treat for the senses

In a quiet cul-de-sac surrounded by verdant spaces and lush trees for a canopy, **Black fuel Roastery** is the new *adda* for coffee and conversation. Started by Akila Chungi and Ravi Kumar Pulapa, the 1,500 sq. ft. is spread both indoors and outdoors and is already a hotspot with young working professionals who are armed with coffees and laptops to take over the world!

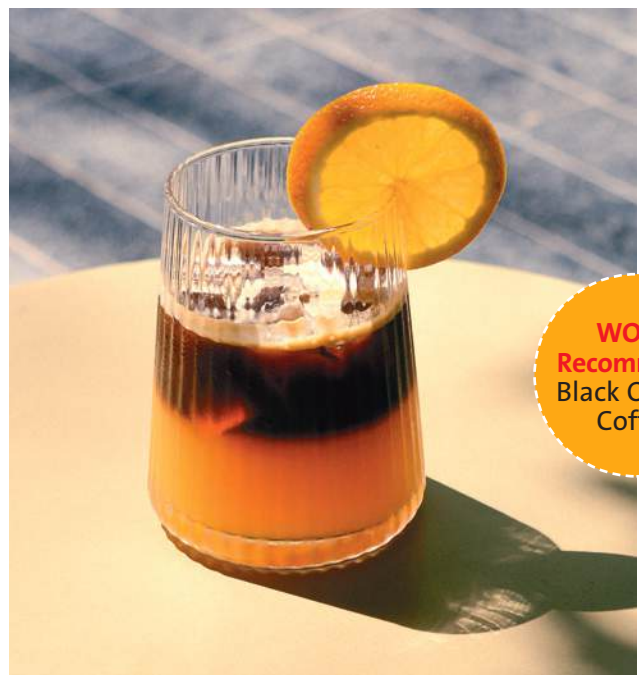
The cafe sources their baked goods from home bakers each day and their green beans in micro lots from small-holding farms across India. They also source green beans in tiny quantities, from Ethiopia, Columbia and Oslo, only to serve at their Cafe Studio.

THE OFFBEAT COFFEES

Try their hot coffees (from Mocha to Cappuccino) or their signature coffees which are already a hit – Black Coconut and Black Orange. For those who like their coffee cold there is a small selection of that as well. The Kiwi Spritzer is an ideal refreshing pick-me-up for lazy mornings.

For a quick bite, try the *masala* omelet or the scrambled eggs. The grilled Jalapeno Cheese Toast is ideal for those hunger pangs. There are enough options for people who think eating out is incomplete without a dessert – from croissants to a delicious chocolate cake.

This is an ideal place for a quick afternoon coffee. Black Fuel joins the list of coffee establishments that offer a limited menu



WOW!
Recommends
 Black Orange
 Coffee

but make it up with their excellent quality. And oh, the lovely greenery helps. ■ MALLIK

Meal for two: Rs 800

114/A, Road No. 10, Sravanthi Nagar, ICRISAT Colony, Jubilee Hills

Timings: 8 am to 9 pm

Insta: blackfuelcoffee.india

We check out how different Kadali Kitchen is from other South Indian restaurants in the city

Homestyle Southern Spice

Spread over three floors and an Alfresco area, **Kadali Kitchen** manages to strike a balance between fine dining and informal seating. The décor is rustic, earthy and minimalistic with hand woven rugs of floral motifs adorning the walls. "I wanted to entertain my guests in a restaurant that serves South Indian food that would be at par with what I serve at home," says founder, Keerthi Reddy. The mantra here is making freshly roasted and ground masalas and spice pastes in small batches, using a fresh batch of oil and ghee twice a day for frying and ensuring the food is fresh, delicious and easy to digest. We can vouch for this as despite the heavy meal, we did not experience the gastric discomfort that is associated with eating out.

FOOD

We started off with the sinus-opening Miryala Rasam and finished every drop of this immensely flavorful broth. Next was a long line up of starters and we were hard pressed to declare a favorite so here are our top five: *Paneer Ghee Roast*, *Karivepaku Lotus Root*, *Mushroom Karjikaya*, *Bangla Kodi Tacos* and *Pachimirchi Kodi Kebab*. Every dish carried a distinct flavor profile with a different combination of spices and herbs shining through. In the main course we tried the Mutton Chops Curry and Chetnadu Chicken Curry, both delicious with enough spice to heat things up a bit. The String Hoppers a.k.a *Idiyappam* stayed moist and made a great pairing with the curries as did the Appam. The Appam batter was slowly fermented without the aid of yeast or Toddy. The Karnataka style *Bisibeli Bhaat*, quite distinct from the kind available in the city, has a fan following of its own with chef Kiran Kumar's meticulous attention to cooking technique. We also loved the curd rice with the creamiest texture.

For dessert we had the most decadent Gulab Jamun ever, the unusual *Palandhu Payasam* – made with finely chopped onions and *Mirchi Halwa* made with green chilies. The latter two are unique and an acquired taste. We also tried the delightfully caramelized Bobatalu served with a very creative *Kheer* Ice-cream.

BEVERAGES

The bar license is yet to arrive but that hasn't deterred them from lining up an impressive range of mocktails. The Kadali Sammohan was a refreshing mix of fruit juices with a sprinkle of spice.

Kadali Kitchen will soon start an afternoon tea menu from 4 pm to 6 pm to cater to the *chai* loving Hyderabad. ■ SUPRIYA

Meal for two: Rs 1,500 onwards

Road No. 92, MLA Colony, Jubilee Hills

Tel: 76510 79999

Timings: 12 pm to 3.30 pm and 6.45 pm to 11 pm



WOW!
Recommends
Mutton
Chops Curry
and Bisibeli
Bhaat



NALLI BIRYANI



KOTHIMEERA KODI KURA

Hyderabad's New Hotspot

Anime meets Pan Asian cuisine

Hyderabad's food scene is thriving with diverse cuisines, and the city's love for Pan Asian flavors is growing. One of the exciting new places to try is **YOU MEE** Restaurant at Nexus Mall, Kukatpally.

The restaurant has a vibrant Japanese manga backdrop featuring popular characters and scenes that anime lovers will adore. It offers a lively and satisfying dining experience with a menu full of Asian flavors, definitely worth a try!



WOW!
Recommends
 Teriyaki
 Chicken
 Ramen

PAN ASIAN RANGE

In Sushi, we recommend the Garden Dragon Roll, which has crunchy tempura-fried asparagus, avocado and spicy mayo. One of their signature rolls is the Salmon Aburi Roll, with smoky flame-seared salmon belly, spicy mayo and unagi sauce. In Dim Sum, the New York Cheese and Chili Oil Dumplings are a treat. With a filling of cream cheese, button mushroom and water chestnut, topped with chili oil, they melt in your mouth.

"Don't miss the Drunken Noodles Chicken," says Head Chef John Lepcha. These spicy and sweet hawker-style rice noodles are tossed with red chili, fresh basil, peppers and herbs. Our top pick was the flavorful Teriyaki Chicken Ramen. A teriyaki-glazed chicken, mixed greens, wakame and nori, served in a rich miso-flavored broth. ■ ARUN

Meal for Two: Rs 1,500

Third Floor, Food Court, Nexus Hyderabad Mall, Kukatpally

Tel: 78279 41107

Timings: 12 pm to 11.30 pm

A peek into the new tiger-themed cafe that focuses on art, coffee and conversations

Coffee Bagh-undi

If your spirit animal is the tiger, then **Bagh Beans Coffee and Art** could just be your thing. This newly opened tiger-themed cafe by artist-turned-entrepreneur Shashank Naidu is a labor of love. Shashank had always dreamt of a space that would display good art, offer great coffee and quick eats under the sky with the fairy light glowing softly to background music. "I grew up in Assam and hence the fascination for tigers," he says. Mr. Bagh, their mascot, brewing a meter *kaapi* in a humanized form, is our favorite artwork in the cafe. "Where the vigor of a tiger meets the essence of coffee beans, all within a canvas of artistry," is how Shashank describes his coffee shop.

THE VIBE

A white picket fence sets the tone as one enjoys a variety of coffees. On Shashank's recommendation, we tried out Charged Up Orange Brew, which was sharp, bitter and citrusy. It woke us up in a sip. The next was a Hot Matcha that's a coffee lover's bliss. They take pride in their range of pour-overs, cold and hot whites and frappes.

ARTY STUFF

Apart from the elaborate snack menu, it's Hyderabad's first cafe serving Bengali and Continental cuisine (from Ciao Pasta Bar) including the famed Kolkata Fish Cutlets and Fish Fingers (from Sarkar's Kitchen). "Weekly workshops will be our focus. Yoga, pottery, tarot, T-shirt making, handpan drum are some



WOW!
Recommends
 Fish Cutlets and
 Charged Up
 Orange

of the events we have conducted," he says. Art over coffee and conversations sounds like a *bagh-undi* ideal! ■ MANJU

Meal for two: Rs 800

Road No. 86, MRC Colony, Film Nagar

Tel: 88860 48206

Timings: 8 am to 10 pm

Instagram: @bagh_beans

No fusion, no frills: A place that offers true taste of traditional Telugu village festive dining experience

Rustic plus festive

WOW!
Recommends
 Kallu Tagina
 Kodi



Before you figure it out, they tell you what it's not about. No stored masala powder, fusion food, cutlery and definitely no soft drinks. **Palle Vindu** takes pride in recreating authentic and rustic festive meals every day. "It's a fulfilling *Aritaku Bhojanam* (banana leaf meal) with everything from soups to desserts with a Telugu touch. We don't serve the usual soups, instead it's Mutton Bone *Charu* and *Munakkaya Tamata Charu* along with their most-famous spicy *Kallu Tagina Kodi* (a chicken starter made of a chicken that had consumed toddy) and *Korokko Mirchi Bajji*," says partner Radha Krishna Murthy, aka RK.

The ambience reminds you of a prosperous farmer's home back in the village with cattle bells, sculptures of bulls and *rangoli* on the walls. We order their famous *Banti Bhojanam* with *podis* (we loved *Tamalapaku*, betel leaf *Podi*), *Roti Pacchadlu* (hand-ground vegetable chutneys), flavored rice, curries, *dal*, etc. "In desserts, we offer *Poornam Boorelu*, *Bobbatlu* and *Phalamrutam* (akin to fruit custard)," assures M Gayatri, also a partner. Apart from the meal, we ordered *Thoda Kottara Chinna*, a spicy mutton biryani that stood out for its flavors. *Palle Vindu* hosted a special *Sravana Shukravala Vindu* on all Fridays in August. In September, they will host a festive lunch for Ganesh Chaturthi on September 7. "*Dasara Sharannavatrulu* will also have special offerings," promises Gayatri. ■ MANJU

Price: Starts Rs 349 for vegetarian and Rs 599 for non-vegetarian meals

Vasanth Nagar, KPHB

Tel: 79693 46653

Timings: 12 pm to 4 pm and 7 pm to 11 pm



Get your sweet cravings met at this new dessert parlor

CANDY HAVEN

Food outlets open in the city ever so often, but only occasionally do we find something that stands out. For instance, **Candy Cloud Factory**, a unique 600 sq. ft. cotton candy-themed desserts parlor. It offers a wide selection of pink-hued sweet tooth fixes that are super easy on the pocket.



WOW!
Recommends
 Unicorn Cotton
 Candy Burrito

BUBBLEGUM PINK VIBE

This veg dessert parlor opened in February of this year. We sit at a table facing the counter upon which a variety of fluffy cotton candy is prepared. The decor is simple yet chic. The bubblegum pink walls complemented by the faux green foliage hanging from the ceiling perfectly capture the essence of the place.

CANDY GALORE

With a whole lot of candy combos including a variety of cotton candy, classic and extravagant sundaes, we choose to indulge in their Cotton Candy Burrito, prepared with two scoops of strawberry ice cream, magic pop, pink and blue cotton candy and with sprinkles, including froot loops. This is paired with a Freak Shake, mocktail Boomerang and a soft and drippy BBQ Hash Brown Burger.

The Unicorn Cotton Candy Burrito is by far the most unique dessert we have tasted. It pairs up well with the Very Berry Shortcake and Chocolate Brownie Freak Shake, which comes with strawberry and blackcurrant ice cream, decorated with licorice sticks, chocolate wafers, cotton candy roll and strawberry sauce which is creatively placed inside what looks like a syringe to inject into the drink.

■ IPSHITA

Price for two: Rs 100 onwards

Road No. 14, Banjara Hills

Tel: 90590 53335

Timings: 11.30 am to 11.30 pm



Celebrate the goddess in you with exquisite temple jewelry this festive season

HERITAGE WITH MODERN ELEGANCE

Bangalore-based brand **Kushal's Fashion Jewelry** recently unveiled temple jewelry pieces under the theme 'Celebrate The Goddess In You'. The Varamahalakshmi Vratam collection aims to honor the strength, beauty and power inherent in every woman.

WOW!
Recommends:
Antique
bajuband



HERITAGE MEETS CONTEMPORARY

Drawing a connection between the modern woman and the significance of the festival, the 200 unique designs of temple jewelry are meticulously crafted in antique finish and in 92.5 silver, with motifs of Goddess Lakshmi and elements such as lotus, swan and *kumkum* symbolizing divine grace.

There is a stunning range of *chokers*, short necklaces, long *haar* and statement pieces. The piece that caught our attention was the antique *bajuband* with ruby red and emerald green-colored stones. Adding a regal touch to any festive occasion, the pieces can be paired with everything from sarees to *anarkalis*. The collection is also available on their website and across 14 stores in Hyderabad.

UPCOMING COLLECTION

Next is their bridal jewelry collection named 'You Are The Occasion' that includes timeless *kundan* pieces, zircon jewelry and an array of traditional designs. ■ IPSHITA

Price: Rs 1,999 onwards

PBN Square, Road No. 36, opp. Croma Showroom, Jubilee Hills.
Tel: 81052 70687
Timings: 10 am to 10 pm
Website: www.kushals.com

Five online finds that you can order to up level the festive decor for Ganesh Chaturthi

Pooja vibe check

REUSABLE FLOWERS AND GARLANDS:

Reusable flower decor replicating lotus, marigolds and roses can be used to create vibrant garlands, *torans* and floral *rangolis*. These can be put on the floor or hung on to a green grass wall with their rings.

Price: Rs 120 onwards

Website: <https://sellingreselling.com/>

LED TEA LIGHTS AND DIYAS:

These lights and colorful *diyas* illuminate your space without the worry of open flames. These can be placed around the Ganesha idol or to highlight decorative corners.

Price: Rs 799 per tealight with design

Website: <https://www.mypoojabox.in/>

ECO-FRIENDLY DECOR:

Celebrate responsibly with eco-friendly decor options. Clay idols, bamboo *torans* and paper lanterns contribute to a more sustainable

festival. These *torans* are trending when it comes to *pooja* and housewarming ceremonies.

Price: Rs 755

Website: <https://pavitra-arts.com/>

BACKDROPS AND DRAPES:

Create a stunning backdrop with drapes or dupattas. Bright colors can be mixed and matched for a festive look. Pair these with paper fans or crystal beads for added elegance.

Price: Starts Rs 1,200

Website: <https://www.amazon.in/>

POOJA THALI SETS:

A *pooja thali* is essential so look for sets that include brass or copper *thalis*, along with decorative *diyas* and incense holders. They are functional and match the *pooja* aesthetic. ■ MANJU

Details: Rs 799

Website: <https://www.mypoojabox.in/>



With a strong online presence and 14 stores across the country in Delhi, Mumbai, and New York among others, **Ranna Gill** is set to add a sparkle to city's vibrant fashion scene

FOR THE MODERN WOMAN



The internationally renowned brand, **Ranna Gill**, founded by mother-daughter duo Meena Gill and Ranna Gill makes its presence felt in Hyderabad. Started by women for women, the leading contemporary Indian prêt brand, known for its signature prints and embroideries, aims to celebrate inclusivity by providing a safe space in fashion for empowered women of all colors and sizes.

Speaking of bringing the brand to Hyderabad, Co-founder and Fashion Designer, Ranna Gill shares, "We're thrilled to bring Ranna Gill to Hyderabad. This city blends cultural charm with modern sophistication, making it the perfect home for our unique style."

JOURNEY

The brand's journey began in Delhi in 1998, when Ranna's mother, Meena Gill, started a clothing brand and ventured into the world of fashion. Following in her mother's footsteps, Ranna enrolled in the prestigious Fashion Institute of Technology, New York. After graduating, she returned to her roots and joined her mother to lead the brand.

THE STORE

Mannequins are wisely placed at the forefront, dressed in outfits from the latest collection, attracting potential customers by giving them a preview of what lies inside.

Located on the ground floor, the store is illuminated with a clean neutral color scheme, giving a bright and spacious look to its 1,600 sq. ft. space. Additionally, the interior showcases the iconic inlay floor, an abstract representation of weaving that naturally guides shoppers through the space.

OFFERINGS

The store exudes sophistication and glamor and features a wide range of ready-to-wear options, which include dresses, tops, tunics, coord sets, jackets, bottoms, and more from sizes XS to XXXL. Their new *Fall/Winter '24 – The Urban Prairie Collection* draws its inspiration from interplay of urban landscape and nature. ■ IPSHITA

Price: On Request

Accord Blu, Ground Floor, H. No. 8-2-610/1,2,3, Banjara Hills

Tel: 88262 50732

Timings: 11 am to 8 pm





Neeru group launches an exclusive silver brand to cater to those who love ethnic and fusion jewelry

Silver is the new gold

Neeru's Group, a homegrown brand with a 50-year fashion legacy, has recently opened **Tyohaar**, an exclusive silver jewelry showroom in Jubilee Hills, in anticipation of upcoming festivals. "Tyohaar caters to those who love fine ethnic and fusion silver jewelry and seek a wide range of designs. It caters to every age group," says Suchita Ahuja, founder of the brand. The new outlet features 22-carat gold-plated silver jewelry sets in semi-precious stones, combining traditional craftsmanship with contemporary aesthetics.

THE RANGE

"The collection in the 3,000 sq.ft. showroom includes intricately designed necklaces, bracelets, earrings, *vadannams*, rings and more, ensuring that there is something to captivate everyone, from young trendsetters to elegant, mature audiences," says Sandeep Ahuja, also the founder of Tyohaar.



WOW!
Recommends:
 Victorian
 gold-plated
 silver designer
 set

We loved that the collection not only offers customization for brides, and bridesmaids (with temple jewelry) but also offers contemporary options suitable for office and special occasions. "Our collections comprise the finest ethnic and fusion silver jewelry aimed at capturing women's hearts across all age groups. Silver is the new gold," says Avnish Kumar, Managing Director at Neeru's. The jewelry is lightweight and easy to carry, making it a good alternative to expensive gold. ■ MANJU

Price: Starts Rs 4,000
Website: tyohaarindia.com

VRK by Khanna Jewellers caters to those who love novelty in what they put out to the public

Glam meets Gym



2024 seems to be all about wearing the right jewelry to the gym. You read it right - gym jewelry. Coming up with sleek designs that fitness enthusiasts would love to adorn for a workout is the newly-opened **VRK** by Khanna Jewellers in Banjara Hills. A 71-year-old jewelry legacy rooted in Delhi, VRK Jewellers, now in its third year has decided to open its first store outside of Delhi in Hyderabad.

"VRK is a modern jewelry house built by the fourth generation of the family, offering contemporary designs that cater to the modern woman. They focus on two distinct lines: one dedicated to daily wear, designed for versatility—whether you're headed to the gym, movie, or a night out at the pub," explains Ridhi Arora Khan, owner of the store. Among the displayed jewelry in the two-level store, we particularly like their stackable bracelets range, priced between Rs 2 to 8 lakh.

The second focus is statement jewelry, especially earrings and *polki* pieces with a dash of color. "They are perfect for that special occasion, whether it's a 100-guest party or complementing a little black dress. The technology behind these pieces is imported from Italy and France, ensuring a flawless finish that merges innovation with timeless appeal," says Ridhi.

VRK also caters to brides with their exclusive Khanna-inspired bridal collection, offering a unique twist on traditional Asian jewelry. Brides are welcome to design their pieces while ensuring a personalized experience for their big day. Their 'Everlast' daily wear collection and the playful 'Hey Teddy' range add a touch of fun and funk. ■ MANJU

Price: On request

Road No. 7, Resham Bagh, Banjara Hills
Timings: 11 am to 7 pm



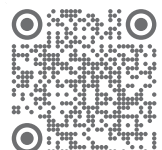
A serene sanctuary

'THE POINTE,' comprises of 183 premium villas, in 37-acres of lush landscape. The villas are thoughtfully designed for a rejuvenating experience every day, amidst the verdant surroundings. A sanctuary where you can easily escape from the hustle and bustle of the daily life.



Villa Sizes IN SQ FT	5000	6900
	9000	10000

SCAN FOR
LOCATION



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**HOME
EXPERTS**

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AFTER 9 PM, HYDERABAD'S NIZAMI CHARM SHINES THROUGH ITS VIBRANT STREET FOOD SCENE, RIVALLING EVEN BANGKOK OR SINGAPORE. With the state's new policy allowing food establishments to stay open until 1 am, a growing IT workforce, lesser traffic in the night all make the late night *bandi* culture thriving. WOW! explores the city's top food zones - a mix of classics and some trending ones - to bring top must-try late-night street food picks

BY: MANJU LATHA KALANIDHI

LATE-NIGHT BITES



BANDI PICKS



PHOTO CREDIT: SRINIVAS PRASATH

As the sun sets, Hyderabad, transforms into a culinary haven. The bustling street food scene, brimming with aromas and flavors, draws people, eager to indulge in diverse offerings. With a laid-back 'night is young' attitude, Hyderabadis think nothing of grabbing dinner at 10.30 pm and hailing a cab home from Gachibowli to King Koti at 1 am. This ease of late-night travel fuels the city's thriving street food culture, where delicious, pocket-friendly options abound. Social media has further romanticized this trend, with viral reels spotlighting local gems like the *Teenmaar* Dosa at DLF, the Avocado Shake near Madhapur junction and so on. Viral food content like Rajamouli frequenting Panchakattu Dosa, software tycoon Bill Gates stopping by to savor a roadside tea from Dolly Chaiwala and actor Sonu Sood personally visiting Kumari Aunty's non-veg thali *bandi* near Durgam Cheruvu have added to the street food charm. These spots, now must-visits, reflect the power of social media in bringing street food vendors to global fame.

Commercially, street food businesses are thriving, bolstered by the growing IT crowd, which peaks in activity around 11 pm. With 9,05,715 employees in Hyderabad's IT/ITES sector across more than 1,500 companies the city's street food culture is booming. WOW! explores the city's top street-side gems, bringing you the best of Hyderabad's culinary delights.

3 PRO HACKS FOR *BANDI* BINGEING

Here are three tips to get the most out of these suggestions:

EXPLORE HIDDEN QUORA COMMUNITIES: Discover new places by diving into secret Quora forums where travellers and locals share their latest finds and discuss hidden gems.

LEVERAGE GOOGLE REVIEWS: Read Google Reviews for honest insights into a place, including useful ordering hacks and tips from real customers.

JOIN FOODIE GROUPS ON FACEBOOK: Engage with foodie communities like HyderabadFoodies, *Desi* Foodies and The Great Hyderabad Food and Travel Club on Facebook, where members discuss eateries without any promotional bias.

Let's begin our culinary adventure!

NANNARIWALA

PIN: Sunset viewpoint, Near rock formations, Khajaguda Lake

WHAT: Mocktails and fruit pulps ranging from Gooseberry to Passion Fruit, these shakes made under three minutes are sweet and tangy and are especially refreshing after a heavy dinner. The best time to try out the fare is during weekends when the Khajaguda rocks are lit up by GHMC.

Price: Rs 100

Timings: 10 pm to 1 am



2 MAHARAJA CHAT BHANDAR

PIN: 100 Feet Road, Behind Balaji Grand Bazar, Madhapur Police Station, Kavuri Hills

WHAT: Butter Pav Bhaji, Samosa Ragada and Dahi Papdi are what the crowds go for and are prepared to wait even for 45 minutes. From a *bandi* near Jubilee Hills Check post about 30 years ago to becoming a hotspot with ample parking near Madhapur, this place has come a long way. Despite being a make-shift place with no fancy seating, it serves clean food, bottled water and enough space for you to eat in peace. Add their fresh fruit juices or fruit platter along with their famous chaat items and your meal is sorted.

Price: Starts Rs 80

Timings: 9 pm to 12 am

3 SANTHA'S 4 AM BIRYANI

PIN: Srivivekanand Nagar, Next to Vinayak Nagar Community Hall, Yousufguda

WHAT: If midnight biryani itself was a scandalous idea, this 4 am biryani shatters all culinary rules. Set up to cater to local workers who work the night shift and GHMC supervisors who go back home early in the morning, the taste of this biryani is attributed to the usage of four kinds of rice - Basmati, Chitti Muthyalu, Sona Masuri and Long Grain rice. With no formal seating, customers often enjoy their biryani on their car or bike.

Price: Starts Rs 180

Timings: 3 am onwards. Closed on Monday



4 GNR TIFFINS AND DOSA

PIN: BS Maqta, Lane between Kirtilal Jewellers and West Side, Somajiguda Main Road

WHAT: This humble *bandi*, run by a couple from Bhadrachalam, has become a go-to spot for local office-goers craving the best Mysore *Bajji*, Butter Idli, and Upma Dosa. Prepared fresh right in front of you, these delicious treats draw a steady crowd. While there's no parking available, dedicated patrons find a spot nearby and enjoy their food-on-the-go. The *bandi* operates from 4 pm to past midnight. For an extra kick, ask for the 'Erra Tamata Chutney,' a special, premium chutney known only to regulars—it's not served unless requested!

Price: Starts Rs 40

Timings: 4 am to 1 am



5 CHITTOOR NAIDU

PIN: Opp Ramya Playgrounds, Third Phase – KPHB, Kukatpally

WHAT: Founded just a year ago by Chandra Babu Naidu from Chittoor, this spot has quickly become a favorite among Hyderabadis who love pairing non-vegetarian curries with idli and dosa. Naidu attributes the unique flavors of their dishes to the special rice sourced directly from Chittoor, setting them apart from local offerings. Don't miss their delicious Mutton *Keema* Dosa, Idli, and *Parotta* served with flavorful *Paya* Curry.

Price: Starts Rs 100
Timings: 11 pm to 1.30 am



7 FRIENDS SHAWARMA

PIN: Road No 3, Nagarjuna Circle, Punjagutta

WHAT: Considered the OGs of shawarma in the city, Friends Corner is a hole-in-the-wall food venture that suffers from poor approach road and zero parking, yet the quality, taste and value for money make it the most sought-after place to grab a quick Special Chicken Shawarma (*Khuboos*/Pita Bread or *Samoli*/Hot dog bun). On a busy day as one friend drives the bike or car near the Punjugutta Circle, the other hops, skips and jumps to pick up the Shawarama (that was ordered 10 mins ago with a 'keep it ready I am on the way' note).

Price: Starts Rs 100
Timings: 7 pm to 12.30 am



8 KUMARI AUNTY NON-VEGETARIAN MEALS

PIN: Soon after Durgam Cheruvu Cable Bridge landing, Opp ITC Kohenur, Knowledge City Road, Gachibowli

WHAT: Authentic, Telugu non-vegetarian food rich in chicken, mutton, prawns and spicy vegetarian curries with *sambar* are served on a simple disposable plate here at Dasari Sai Kumari's food stall. Popularly known as Kumari Aunty Stall since February 2024, she became a sensation after her food video went viral and celebs such as Sonu Sood and Sandeep Kishan personally visited her stall to taste her food. Chicken Rice is one of the most popular eats here and so is Liver Fry. One can recognize her food stall as one of the most crowded ones. Again, there is no parking on this street and you will have to drive about 500 meters to find a space and walk back to get her food. Despite the crowds, this woman entrepreneur is known to be sweet and takes care of all her customers.

Price: Starts Rs 110
Timings: 8 pm to 12 am



6 MUNTHA MASALA

PIN: Multiple *bandis* near KPHB Metro Station, Ameerpet-Miyapur route

WHAT: This specialty from Vizag's RK Beach is a quintessential Andhra chaat made with *atukulu* (poha), *murmuralu* (puffed rice), cornflakes, and boiled *batani*, all layered over a *mirchi bajji* base. This tangy and spicy concoction blends traditional snacks with garam masala, spices, and freshly chopped onions, tomatoes, and coriander. It's a nostalgic treat that transports you straight to Vizag, capturing the flavors and essence of the coastal city in every bite.

Price: Rs 100
Timings: 4 pm to 12 am

9 PANCHAKATTU DOSA

PIN: Lane next to TDP Office, Opp KBR Park, Annapurna Studios lane, Jubilee Hills

WHAT: This little nook which started in the Annapurna Studios lane, now has multiple branches across the city, but it has received thumbs-up from none other than Natu Natu director SS Rajamouli and music composer MM Keeravani who are regulars to their outlets. Their most famous offering is the *Ghee Karam Paalyam Dosa* that is an authentic *Royalaseema* dosa that comes with a dash of *Vellulli Karam* smeared across the chutney and a soft, mushy potato filling (*paalyam*) with dollops of *ghee*. Andhra folks in Hyderabad who miss the *Royalaseema* Dosa throng to this place. Their other top sellers are *Ghee Pongal* and *Nannari Sherbat* (a sweet cooling beverage made of a root available in Pulivendula and Cuddapah belt in Andhra Pradesh).

Price: Starts Rs 150

Timings: Throughout the day till 1 am



10 FARMERS BBQ

PIN: Near Ratnadeep Supermarket, lane next to Avasa Hotel, Madhapur

WHAT: Farmers BBQ food truck near Madhapur Metro Station set up with swag on a Royal Enfield Bullet, has quickly become a local favorite. This innovative food truck offers a variety of grilled delights, but it's the Chicken Wings that have garnered the most attention. Cooked to perfection with just the right balance of smoky and spicy flavors, these wings are a must-try. The food truck's mobility allows it to reach different spots in the city, making it a convenient choice for barbecue lovers on the go. But it is stationed in the lane near Ratnadeep Supermarket.

Price: Stars Rs 125

Timings: 8 pm to 2 am



TEENMAAR DOSA

PIN: Next to Gate no 2, DLF Cybercity, Gachibowli

WHAT: Dosa Puritans may scoff at this catch-all dosa, but there are takers for *Teenmaar* Dosa, a tribute to the Telangana style dosa, or Loaded Dosa in other words. Found in almost every second *bandi* near the DLF Cyber City space, this dosa has everything edible you can think of - potato *masala*, cheese, grated *paneer*, grated cabbage, chopped tomato and shredded spring onions all mixed with chili powder inside a dosa. The dosa is rolled into a wrap so that when you bite into it, like a wrap, there is a burst of flavors.

Price: Rs 200

Timings: 8 pm to 3 am

12 EGG STICK BANDI

PIN: Next to Gate no 2, DLF Cybercity, Gachibowli

WHAT: Three eggs are broken and sent into a boiling cauldron with little moulds. As it cooks in the heat, a slender stick is inserted and pulled out to bring out what is called an Egg Stick. Made in less than five minutes, they add peri peri and mayonnaise and hand it over to you. Food blogger Bhukka Nawab made this place famous with his reel. He says that this is the least messy way of eating an omelette variant.

Price: Rs 100

Timings: 10 pm to 2 am



13 ROLLERZ FRANKIES

PIN: Near Koi and Co restaurant, Opp Kremmi Thicksakes, Sainikpuri

WHAT: Ask any Sainikpurian and they know about this place which serves as the local *adda* to discuss the goings-on while chowing down a Frankie, a snack that can be had at any time of the day, including post-dinner. Try their Chicken Chettinad Frankie loaded with tangy and spicy chicken dripping with mayo but neatly tucked into a wrap.

Price: Rs 120

Timings: 8 pm to 12 am



14 BALAJI DOSA

PIN: Adjacent to Satyam Theatre, next to Playground, Ameerpet

WHAT: The Butter *Paneer* Dosa at Balaji Dosa is a beloved favorite among Hyderabad's film buffs. If you ever stop by here on late Friday night, you are bound to hear impassioned discussions, about their favourite film stars, soon after the special benefit shows that are screened at Satyam Theatre. Fans often flock here to indulge in this rich, flavorful dosa. The dosa is generously stuffed with creamy *paneer*, seasoned to perfection and served hot, making it a comforting treat after a movie. The crispy dosa paired with the soft, spiced *paneer* filling is a crowd-pleaser, and the energetic atmosphere, especially post-movie, adds to the experience.

Price: Starts Rs 85

Timings: 7 pm to 3 am

15 GHMC EAT STREET

PIN: Lane opposite Mahaveer Hospital, Masab Tank

WHAT: Hailed as mini DLF, this Eat Street opened last July to a tepid response but with some fresh revamp - with all stalls on one side and seating on the other side with ample parking nearby - GHMC Eat Street is the new place to grab Old City style kebabs, *pakodas* and avocado shakes. The unpretentious space, just five minutes from the Lakdikapul-Banjara Hills main road, has fairy lights and a *mela/Numaish* kind of vibe. This place is ideal for groups of guys and girls who are on a *bandi* eating spree.

Price: Rs 80 onwards

Timings: 6 pm to 11.30 am





16 MAYUR JUICE CENTRE

PIN: KIMS Hospital lane, Sindhi Colony, Minister's Road

WHAT: Mayur Juice Centre gives you the thickest juices and milkshakes in the city. A simple no-nonsense place that is buzzing with the crowd even at 11.30 pm. Freshly squeezed juices with pieces of the fruit make it worth it. For those who love their healthy drinks, they also have carrot and beetroot juices. Incidentally, the juice shop is open till late and when the traffic dwindles, it looks like a college canteen with youngsters teeming around making reels and content in the backdrop.

Price: Starts Rs 120

Timings: Throughout the day till 1 am

17 FAMOUS ICE CREAM

PIN: Mozamzahi Market, Near Nampally Metro Station, Nampally

WHAT: Ice cream shops may come and go but this one remains the eternal favorite. Whether it is on the way back from the annual exhibition Numaish or a visit to the Birla Mandir, it is mandatory to make a pit stop here.

The fresh, handmade ice creams with dry fruits, syrups and fresh fruit taste like divine delights. You can sit on any table and order ice cream from any of the 15 shops. Our favorite is the classic fruit salad with ice cream. PS: It's a meal in itself. Come with a big appetite.

Price: Starts Rs 80 for a small cup

Timings: Throughout the day till 12 am



18 GENPACT-INTERNATIONAL STADIUM STRETCH

PIN: Lane before Rajiv Gandhi International Stadium, GENPACT campus, NGRI Metro Station

WHAT: This stretch caters to the Genpact graveyard shifters. While the staple is Mysore *Bajji*, idli and homestyle *attu* with tasty tomato chutney, they are not made fresh but rather brought from a cloud kitchen in the vicinity. A bunch of people from Bhimavaram have their own cloud kitchen in the vicinity from where they source the *tiffins* every night around 10 pm and sell it till the wee hours. If you are someone who likes it hot, there are bread omelette *bandis* in this area. There are also food trucks (you can spot them with their fancy lights and loud film music) that dish out hot *puris* at 1 am. The fact that there is less traffic adds to the charm of these roadside *bandis*. ■

Price: Starts Rs 40

Timings: 7 pm to 4 am



WOW!
Recommends:
 New Zealand
 Lamb Chops
 and KGF



A fine-dining restaurant by the week that transforms into a high energy lounge on the weekends

A Culinary Extravaganza in Kokapet

Jamming Goat 3.0, perched atop the Kokapet Terminal, impresses with its elegant teal splashed interiors, ceiling high arched windows and spacious seating. The rooftop Resto-bar has both indoor and outdoor seating for a quiet after-work meal or a foot tapping Bollywood Friday eve with their signature cocktails. The weekend begins a tad early at Goat with live music on Thursday eve followed by high energy club music on Friday and Saturday by guest artists rocking the DJ console.

FOOD

The menu, designed by chef Sombir well known for his fusion magic, is a delightful fusion of local, Goan and continental flavors. We started with the passion fruit *pani puri*; Crispy Broccoli Poppers with Avocado and Wasabi Mousse – a must try for the fabulously pungent wasabi tamed with avocado; Mutton Sukka – deliciously spicy, and Duck *Samosa* – glazed with a tangy plum sauce, these mini

samosas were delicious. We also loved the Jamming *Kulcha Bombs* - stuffed with cheese and chicken mince, and the Prawns Pepper Fry served with a fantastic pairing of curd rice mousse. For main course, we enjoyed the Fish & Chips and the succulent grilled New Zealand Lamb Chops served with a hearty mint pea mash and grilled plums. While you are here, do try the Banana Leaf Roasted Sambal Fish served with a caramelized orange for an unusual flavor pairing.

SWEET NOTHINGS

For dessert, the Re-constructed Serradura, a traditional Portuguese dessert, made with mix of airy whipped cream and finely powdered biscuits served with seasonal fruits was a crowd pleaser. We also tried the warm Cheesy Kunafa with *Pista* ice cream. And if you have a sweet tooth that won't be satisfied unless treated with *mithai*, try the fusion *Mithai* Cheesecake made with *chenna payesh*.

COCKTAILS

As one the top 50 Bars in the country, great tipples are a given. KGF - Kaffir lime leaf infused with gin and fresh coconut water was deceptively simple and was our choice for the evening. We also tried Perspective – a berry herby Bourbon paired with blue berry, basil, fresh lime topped with vegan foam. Goat in Goa was another drink that impressed with the flavor layering of tequila, plum, lime and guava chili soda.

Here's one more thing to look forward to at Jamming Goat - Sunday Brunches. Slated to begin mid-September they are going to be popular with the friends and family groups alike. ■ SUPRIYA

Meal for Two: Rs 1,700

5th Floor, Kokapet Terminal Building, Block K3, Narsingi, Gandipet
 Tel: 89776 25562 / 89770 25562
 Timings: 12 pm to 12 am / 12 pm – 1 am (Fri, Sat)

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nightlife



WOW!
Recommends:
Jungle Bird

A new hideaway for those with a taste for the finer things in life **Fusion Flair**

Pandora, Luma and Neon Palms are the three unique rendezvous points under one roof. Neon Palms is a cozy outdoor café that consists of a coffee bar, bakehouse and a tea room; Luma, also bathed in natural light, is a restaurant and lounge that incorporates a cocktail bar and serves contemporary cuisine; and Pandora, located indoors is a dimly lit all-day diner and taproom. Owner Arjun Veeramachaneni takes us on a tour of the aesthetically-designed 12,000 sq. ft. space.

LIBATIONS GALORE

We tried out three of Pandora and Luma's most exciting cocktails, the strong rum-based Jungle Bird, the sweet and subtle vodka-based White Russian and the tastefully edgy gin-based Bramble. The refreshing Jungle Bird made of dark rum, Campari, lime juice, pineapple juice and demerara syrup was our favorite. It's so refreshing one can have it any time of the day.

MEAL TIME!

We tried the Spanish Tomato Fish served with butter toast; Lamb Baklava served with pistachio and rose crumble; Mains included Braised Lamb Shank, Chicken Stroganoff, Japanese Penne Napolitan and Massaman Thai Curry. Served with jasmine rice, the Thai Curry was our favorite. Our meal concluded with Shibuya Toast and the Dark Chocolate Cake with three sauces, both creamy and rich desserts.

ENTERTAINMENT

In-house DJs raise the roof during the weekdays in the evenings at Pandora and Luma. Commercial and house music plays at Pandora, and sombre mixes at Luma. Weekends see disco nights and soft rock cover band performances and sundowners. ■ IPSHITA

Price for two: Rs 1,500 onwards

Laxmi Cyber City Lane, White Fields, Hitech City Road

Tel: 91549 98633/4

Timings: 12 pm to 12 am (weekdays), 12 pm to 12.45 am (weekends)



Ankit Lal on what makes him groove to the city's twilight hours

Delhi Boy dancing to *Mana Hyderabad Tunes*

TELL US A LITTLE ABOUT YOURSELF

I'm a high-energy individual with a zest for life and a quest for knowledge. My desire to learn and explore has taken me to new places, creating personal and professional value. I enjoy traveling, reading and watching movies in my free time.



WHAT BROUGHT YOU TO HYDERABAD?

Born and raised in Delhi, I moved to Hyderabad two years ago. I am the Regional Head for Artius Interiors Private Limited, a homegrown luxury brand, responsible for conceptualization and executing Mass Timber Construction and Fenestration. Initially skeptical, I've been charmed by the city's warmth.

WHAT ATTRACTS YOU TO HYDERABAD'S NIGHTLIFE?

Cozy cafes and lively clubs and the new places popping up every weekend. The nightlife is complemented by a range of eateries, from street food stalls to premier restaurants, ensuring that one can enjoy a late-night bite as well.

■ SUPRIYA



- **FAVORITE HAUNTS IN THE CITY?**
Broadway and Hard Rock Cafe
- **YOUR KIND OF NIGHTLIFE SPOT.**
Fat Pigeon
- **NIGHTLIFE FASHION:**
A classic pair of jeans and a shirt paired with boots.
- **A CLUB BEST TO DANCE THE NIGHT AWAY?**
Lord of the Drinks
- **CHOICE OF POISON?**
Beer
- **WHO DO YOU PARTY WITH?**
My gang of boys
- **WHERE DO YOU GO AFTER-PARTY?**
I prefer to head home and listen to more music.
- **CAN YOU DESCRIBE HYDERABAD'S NIGHTLIFE IN ONE WORD?**
Electric



Gaurang's
kitchen

Gaurang's Kitchen strives to revive and enrich the conventional culinary flavours with authenticity. The menu has been curated with nuanced approaches that enrich the palette and encompass a wide range of cuisines. Come celebrate delectable, vegetarian recipes that bring joy and togetherness.

Plot No: 1147, Road Number 59, Jubilee Hills, Hyderabad 500033 | Ph:+91 8688820076

 gaurangskitchen |  gaurangskitchen

Celebrate your child's next birthday bash with an exciting theme at this playhouse

FUN ZONE!

A playful twist on peek-a-boo, **Peek A Zoo** conveys the idea that kids should have a wild time engaging in physical play, nurturing their growth and minds, and avoiding screen time in a world full of gadgets.

Peek A Zoo was founded by Dr. Neha Suryadevara in late 2023. The search for a safe and hygienic experience for kids' playtime was the inspiration behind starting it. The place offers carefully designed play structures and engaging activities for children up to eight years, fostering creativity and fun in a secure environment.

THE PLAY ZONE

Designed to target key motor skills, Peek A Zoo's play equipment, housed in the play zone, includes a sandpit, a wall climber, swings, ball pool with interactive screen game with balls, hurdle games, several slides including



a piano slide and Lego. Packed with fun activities and bathed in vibrant colors, the play zone can even make adults feel nostalgic about their childhood.

ADDITIONAL OFFERINGS

Peek A Zoo's other offerings include providing thrilling theme-based birthday parties, where they take care of all the work, enabling parents to spend time with their little ones and be present for them on their big day.

In addition to this, nannies are available to take care of your kids. The place also houses a kid-friendly café. Drenched in vibrant hues, akin to the play zone, the in-house café offers a large seating area and serves an array of delectable food. ■ IPSHITA

Price: On request

*Plot No. 1193, Road No. 59, Jubilee Hills
Tel: 97015 04948
Timings: 12 pm to 9 pm*

Places to learn clay idol making for **Vinayaka Chavithi** on September 7

Personalize your Ganesha



Making Ganesha idols at home is a simple, fun, unique and eco-friendly activity that connects you personally to the tradition. It takes about an hour and only requires clay (from your garden, store or nursery), beads and wooden buttons for the eyes, trunk etc. For guidance, here are five places offering classes to help you create your own Ganesha idol this year.

OUR SACRED SPACE

Nayantara Nanda Kumar, Founder of Our Sacred Space, has been offering clay Ganesha making classes every year since 2011. These classes, held a week before the festival, are open to all ages and include clay, molds and materials for creating your own Ganesha.

*Price: Rs 200 (Three hours class)
Venue: SD Road, Secunderabad
Tel: 90306 13344
Date: September 1*

ANKURAM: THE HOBBY HUT

*Price: Rs 350 (90-minute class)
Venue: Lane No. 12, MLA Colony, Banjara Hills
Tel: 80080 77880
Timings: 11:30 am to 1:30 pm
Dates: September 1-4*

CLAY GANESHA WORKSHOP

*Price: Rs 250 (one class)
Venue: Kavi Art Studio, Plot No. 619, MIG, HUDA Layout, Nalagandla
Tel: 81065 32696
Date: September 5*

KHUSHI HOBBY CLASSES

Learn how to make a clay Ganesha and terracotta pendants of Ganesh as part of their classes.

*Price: Starts at Rs 300 (cheaper if you club with another class)
Venue: Skyline, Chandra Nagar, Basheer Bagh, Hyderabad
Tel: 98855 58480
Timings: 4 pm
Date: September 1-5*

ONLINE CLAY IDOL CLASSES

Chennai-based Maven Art Academy conducts online Zoom classes for making Ganesha at home. They teach you to create a half-foot Ganesha, which takes a day to dry. A list of necessary items that you need to bring shall be provided two days before the workshop.

■ MANJU

*Price: Rs 500 (two hours class)
Tel: 98404 73664
Timings: 4 pm
Date: September 1-6*

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The brand is about all natural, handcrafted and time-tested beauty and skincare products made from homegrown plants

Back to old school rituals

Necessity is the mother of invention and the reason behind singer and entrepreneur Smita Vallurupalli's new wellness space, **Old School Brindavanam** which reminds you of grandma's home in the village with a familiar 'arugu'. She recalls how her quest to find natural, safe and skin-friendly products for her daughter Shivi (when she was born) drove her towards creating her own line of skin and hair care for all ages.

NATURE AT ITS CORE

"We grow our own herbs, plants and trees in our factory in Patancheru. Using these natural products and wisdom passed on by generations, I have put together 34 exclusive products for hair, skin and babies after eight years of research," says Smitha.

HANDCRAFTED WITH LOVE

She assures that all their products are handcrafted with carefully chosen ingredients, approved by grandmothers who are the custodians of this knowledge. The products don't use sulphate or paraben but only naturally derived preservatives. Their product range is for hair, skin and baby care. From powders to shampoos, potions to scrubs and gift boxes, their range is displayed across a mural. Plus, they are crafted with ethically sourced ingredients, vegan and cruelty-free and come in non-plastic containers.

HEALING RITUALS AND ENERGY CHAMBERS

The center offers healing rituals for the body, face, head, foot, hand and back. Her own favorite treatment is the

crystal oil therapy, where crystals are infused into oils derived from vegetables, herbs, fruits and spices tailored to the customer's needs.

There is also an energy chamber - a glass cubicle with a space to meditate and get into the Zen zone. What catches your attention is a stunning wall with spiritually cleansed stones (that were washed and dried out under the moonlight on a full moon day for the right spiritual vibe) set on the wall in the shape of an evil eye, you can feel the waft of essential oils in the air.

'A' FOR APSARA

'Which Apsara Are You' is a favorite enclosure that can pinpoint your skin type and recommend the right face wash, powder, shampoo and essential oils. Their gift boxes span from potatoes and saffron reviving eye masks to Rose and Vetiver toner mist, the range spans all formats of beauty range. For those who like massages, try out the 10-minute Kamsya *thali* massage that relaxes your feet.

"Later this year, we plan to have a cafe that serves healthy food as well. We want people to come down, work and enjoy the wellness offerings at the same time," she says. That's what we call work-wellness balance. ■ MANJU

Price: Packages start at Rs 2,000
www.oldschoolrituals.in

Road No. 78, near Padmalaya Studio,
Prashasan Nagar, Jubilee Hills
Tel: 89779 21030
Timings: 10 am to 8 pm
Website: www.oldschoolrituals.in





A five-day holistic journey of healing and wellness in exotic Maldives

A Festival for the Soul

Sometimes, modern medicine doesn't provide answers for all our health issues. It leads us to explore alternative treatments or recognize that our problems may stem from deeper factors like nutrition, environment or stress. The Oxford educated British Indian Sonu Shivdasani the CEO of the hotel, Soneva Fushi and a cancer survivor himself, understood that medicine often cures but doesn't always heal. With this insight, he established **Soneva SOUL**, a health and wellness festival at the renowned Soneva Fushi, the luxury and eco conscious resort in the Maldives, specifically designed to help individuals get back on track.

SPECIAL TALKS AND EVENTS

The resort, renowned for its commitment to sustainable practices (no news, no shoes being its philosophy), is hosting its second annual wellness festival. This event will feature leading practitioners from around the world who will be available for individual consultations and be involved in wellness sessions. Noteworthy sessions include "The Future of Healthcare and the Keys to Longevity" with Dr. Nasha Winters; "The Transformative Power of Breath" with Marcel Hof, Anders Olsson and Julie Webster; "Treat the True Cause: The Healing of Identity" with Jamie Wheal; and "What Doctors Don't Tell You," a panel discussion led by Bryan Hubbard featuring Zach Bush, Dr. Nasha Winters, Dr. Ahmed Elsakka and Ibu Robin Lim. Additional highlights are "Cured: Strengthen Your Immune System and Heal Your Life" with Jeffrey Rediger and "When Things Fall Apart: The Journey from Breakdown to Breakthrough" with Jamie Wheal, Dr. Nasha Winters, Julie Webster and Zach Bush.

"SOUL Festival presents the rare opportunity to hear and learn from global health and wellness leaders. It also puts words to practice with a series of extraordinary experiences designed to ensure guests nurture their mind, body and spirit over five days," says Festival director, Chris Deckker. ■ IPSHITA

Festival dates: October 9-13

For package bookings: soulfestival@soneva.com

Looking to get your glam on?
Let **RAH** show you the way.

BEAUTY SPOT!



Created by women for women, **RAH Glam Studio** offers expert makeup and hairstyle services designed to boost individuals' confidence levels and shine a light on their inner beauty. Opened in July of '24 by founding trio Pooja Reddy Singireddy, Akhila Reddy Veerannagari and Sunitha Caringula, the studio was established with the aim of extending the legacy of RAH into the world of beauty.

THE INSPIRATION

Recognizing the limitations of salons and their shortcomings in beauty services, specifically in the field of makeup, the founders decided it was time RAH evolved from a multi-designer store into the realm of one-of-a-kind glam services. Now their extensive clientele can now seamlessly access RAH's bespoke services, ensuring that their look is perfectly coordinated with their outfit.

A QUICK STUDIO TOUR

The studio's cozy and vibrantly decked 2,000 sq.ft. area comprises a room for hair washing and three rooms for makeup and hairstyling, including a private VIP room. They see clients in mother-daughter duos and groups of girlfriends among others.

SERVICES OFFERED

Their offerings include party makeup, wedding makeup, no makeup looks among more. Similarly, they offer hair setting and hairstyling options all tailored to meet the client's unique style and vision. Additionally, they offer home visits, allowing clients to have their requirements met in the privacy of their homes. ■ IPSHITA

Price: Makeup – Rs 7,500 onwards,
Hairstyles – Rs 2,000 onwards

Road No. 13, Jubilee Hills

Tel: 95507 39955

Timings: 11 am to 8 pm (flexible depending on bookings)



A science-backed, technology-tracked, coach-inspired group workout

NOT JUST A GYM

World renowned fitness brand **Orangetheory Fitness** arrived in Hyderabad this August, bringing along its science-based workouts and innovative technology. Newly opened, the fitness studio offers heart-pumping total-body group workouts that combine science, technology, expert coaching, and an unbeatable community spirit, to transform you from the inside out.

Talking about the inspiration behind bringing the studio to Hyderabad, Drishti Chhabria, Founder and Chief Experience Officer at Orangetheory Fitness India shares, “Hyderabad is super influenced by international culture, so I felt like there was a niche here.”

THE STUDIO TOUR

Located at The Hilltop @7, the studio boasts a roomy 2,400 sq. ft. area bathed in bright orange and in the aroma of brand-new equipment.

The spacious workout nook features eight stations, each equipped with rowers, treadmills, and strength floor stations - allowing classes to accommodate up to 24 participants for a one-hour heart rate-based interval training. Split between morning and evening sessions, they offer six classes a day.

FIVE HEART RATE ZONES

The heart rate-based interval training, for ages 21 to 60, is carried out with the help of the OTbeat Burn heart rate monitor, where a certified coach guides you through five heart rate zones – gray (resting), blue (easy), green (challenging), orange (uncomfortable), and red (all out).

The fitness brand’s name is inspired by the orange zone. Orangetheory is the theory that you need to spend 12 minutes in the orange zone to boost your metabolism, burn fat and calories

long after your workout. “You earn that extra burn over the next 24 hours just because you pushed yourself to that limit,” Drishti explains.

The training program is extremely beneficial as it helps track and enhance workout in real time, keeping your individual strength and capability in mind.

THE FUTURE

Moving forward, the plan is to expand Orangetheory to multiple areas within Hyderabad. Additionally, the goal is to establish 40 to 50 locations across India over the next three to four years.

■ IPSHITA

Price: On request

*3rd Floor, The Hilltop @ 7, Road No. 7, Resham Bagh, Banjara Hills
Tel: 86557 02184
Timings: vary based on the day*

QUICK TAKE

Drishti shares five tips for those just starting out on their fitness journey:

Start somewhere. Slow progress is better than no progress.

Listen to your body. Take things at your own pace. You do not need to rush into it and think that you need to do a very intense routine from day one.

Make fitness a lifestyle. Don't let be a temporary change.

Get active and get moving. You can start by just going on walks; taking the stairs instead of the elevator; or doing more household chores in your daily routine.

Have fun with it, do what you love and make the most of it.



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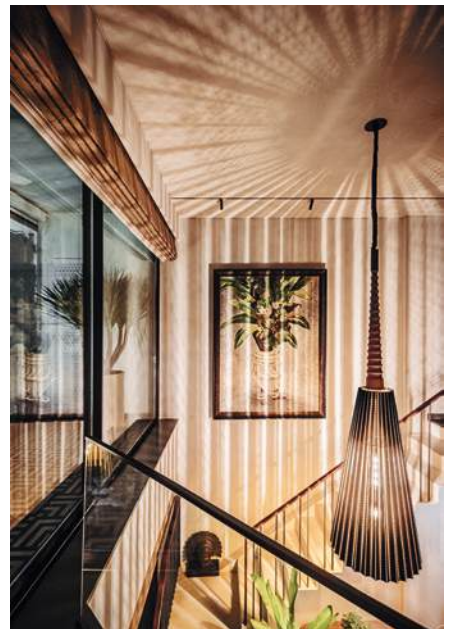
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 ananta.hyd

 www.studioananta.in



“ I wanted a space that was earthy, comfortable and functional, and that’s exactly what I got ”
- Akhila, Home Owner



A walk through a contemporary Hyderabad home with traditional accents

Tradition combined with Modern

The journey to create this unique 4,000 sq.ft. home, combining two apartments into a duplex, began not with a specific design reference but with the genuine enthusiasm of the homeowner - Akhila. "She came to the design process with a clear, albeit unspoken, aspiration for a functional and aesthetically pleasing home," says Nikhil Dev, from Dev & Kaushik Architects. The designers, in turn, drew inspiration from her positive energy and straightforwardness to design her dream home.

DESIGN AND AESTHETICS

"Our brief for the décor was to keep it essentially Indian or with modern Indian aesthetics," shares Dev. The décor is a harmonious blend of modern Indian aesthetics, traditional elements and a few treasured pieces. Fymin Naif and Nimitha Harith, décor consultants based in Chennai, played a significant role in curating the home's interior from sourcing artwork and traditional pieces from the Southern states. Indian artists contributed commissioned works, adding a personalized touch to the home's ambiance. with history.

FLOORS AND TEXTURES

The polished Kota stone flooring creates an earthy warmth attributed to natural materials. The walls and ceilings of common areas are adorned with warm grey lime plaster complemented by light-toned veneer panels. The textures and finishes create a soothing, cohesive aesthetic and a perfect backdrop for the décor accents from across the country. The color palette and veneer panels create a seamless transition to keep the space clutter-free.

STANDOUT FEATURES

One of the most impressive features of the home, and the most challenging for the designer duo Nikhil and Kaushik, is



the double-height cutout area. The creative transformation was achieved by removing an existing concrete slab and installing a sleek folded metal staircase. In the evenings, the ivory stairwell is lit up with a dramatic shadow play from the customized metal chandelier from ORI Folded Dreams and a specially commissioned Sachin Samson painting by the day which depicts a Theyyam, a ritualistic art form of Kerala, dancer carrying a bouquet of tropical foliage of banana leaves. One can't help stopping to admire the bright yet serene painting while navigating one's way to the upper floor.



HOME TOUR

The foyer accommodates a compact seating space. A collapsible partition ensures guest privacy and minimal disturbance to the family. Adjacent to the entrance lies the puja room which boasts of an intricate Tanjore painting commissioned by Mattaparathi Veeranjanyulu, known for his Lord Vishnu paintings. The artist has departed from his usual genre to paint Sundereswara and Madhurameenakshi since the family is devoted to Lord Shiva.

The living room beckons with a large couch, perfect for entertaining. Grey textured walls and veneer paneling create a sophisticated backdrop for the award-winning painting "Tree of Life" by Kalyan Joshi. The painting, considered auspicious, fits right with its muted yellow palette.



ART IN EVERY CORNER

Positioned next to the living area, the dining space basks in natural light from the double height glass fenestration. A captivating Deccani Patt style painting by Kuldeepak Soni and Naveen Soni serves as a conversation starter. The dining table and chairs are from Bonaldo, Italy, complemented by a pendant lamp from Penta, Italy. Next to the dining space is a breakfast bar with custom-made high stools, perfect for the two pre-teens to grab a snack.

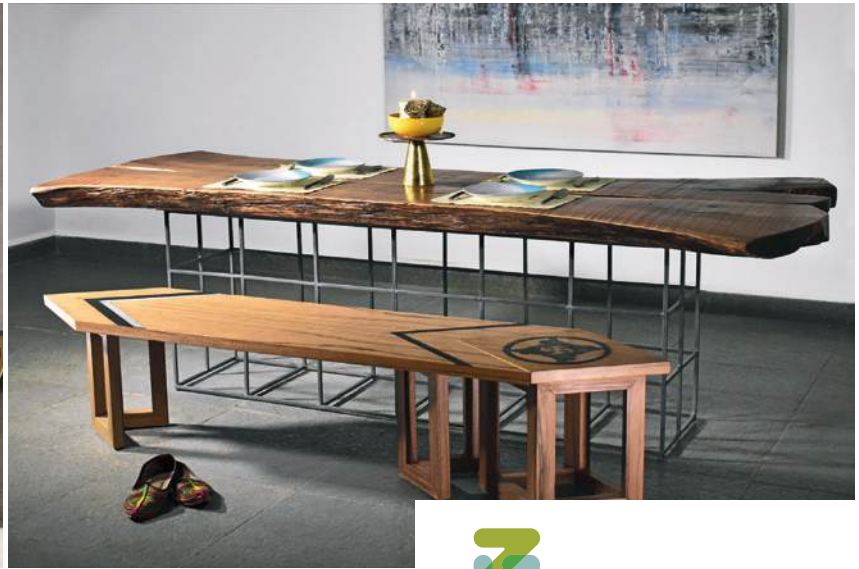
The spacious study room, converted from a bedroom, features custom-made furniture and storage from Kochi in solid wood and rattan. The cushioned window seating overlooking the garden below creates a warm and inviting space for the couple's daughters.

TRADITION AND CLASS

The elegant ivory staircase, integrated with plant spaces, connects the two apartments into a duplex and opens into the den – an informal space for the family to congregate in the evenings to read, study, sketch or play. This floor, furnished with a Natuzzi sofa from Italy, also houses a home theatre and bedrooms. The lovingly preserved pencil sketch, by Akhila's mother, of a woman's face creased with wisdom lines adds to the contemplative vibe of the den.

The home boasts four bedrooms, each designed with minimalistic elegance. The color palette is of earthy tones in each room consisting of coffee, beige and olive. The stone vase in the powder room and the bedside sculpture in stone and reclaimed wood are designed and commissioned by Artist, Ravi Teja Varma, Web of Life Design Studio, Auroville. The use of reclaimed antique décor elements from various regions, like the framed Kavadi panels, used in the Temple dance in Tamil Nadu, in the grandparents' bedroom, the antique brass pot – a family heirloom, the brass décor pieces from Peacock Life by Shabnam Gupta and Yellow Verandah lend a touch of tradition and class.

The home is a great example of how personal vision and professional expertise can come together to create a unique and functional living space. ■ SUPRIYA



Brace for the ultimate confluence of Art, Design and Innovation in the city

Design dialogues are back

Design Democracy 2024, from October 4th to 6th is a premier event in the design world. This year's exhibition highlights an array of creative talents, featuring standout participants such as LUMI, Benu Mehta, Tulio, Saijal Goenka and a host of other outstanding exhibitors.

LUMI will showcase an extensive range of decorative lighting solutions, including avant-garde fixtures and refined architectural lighting. The collection reflects LUMI's dedication to sustainability and innovation, offering a variety of options that cater to both classic and contemporary tastes.

Benu Mehta introduces new collections such as Amalgam that celebrates the harmony of mixed materials; Jadaumetric reimagines traditional Jadau artistry with contemporary geometric designs. Poetry in Wood captures the natural beauty of wood while Circle of Life features vibrant circular designs using resin, marble and granite. Gulistan-e-Bahaar and Cosmic

Egg draw inspiration from cultural and cosmic themes, offering visually striking and thought-provoking pieces.

Tulio presents the Courtyard collection, which merges the nostalgic charm of Southeast Asian homes from the 60s and 70s with a modern aesthetic.

Saijal Goenka showcases a collection emphasizing the luxury of semi-precious stones in motif-oriented designs. Each piece is handcrafted to create unique and elegant decor items.

Design Democracy 2024 is not just an exhibition; it's a celebration of creativity and craftsmanship. This event offers a platform for artists and designers to showcase their work, engage with a global audience and inspire future collaborations in the design industry. ■

Website: designdemocracy.in

WOW! places men's fashion accessories under the microscope, just in time for the festive season

Gentlemen, elevate your style



MILITARY NUANCES

Ram Charan stole the show at the Oscars in Shantanu & Nikhil's velvet *bandhgala*. Inspired by his *RRR* character and paying homage to freedom fighters, the three-piece outfit included *chakra*-inspired buttons with medallion-inspired golden brooches.

THE KING IN BLING

Shah Rukh Khan looked royal as he walked down the red carpet at the Ambani wedding. The Bollywood titan paired his custom Manish Malhotra *Pathani* look with black shoes, shades and a three-layered emerald and diamond statement neckpiece.



ETHNIC ELEGANCE

Clad in a Tarun Tahiliani ensemble, Vijay Varma walked down the runway at Lakme Fashion Week giving off princely vibes in a *bandhgala* with *kurta* and *dhoti* featuring intricate sequin work. He completed the look with an elegant silk shawl, a layered neckpiece and a *kaala chashma* for more swag.

GLITZY BOY

A vision of refined ethnic, Ranveer Singh's white ensemble by Sabyasachi Mukherjee, includes a full sleeve white *kurta* paired with an intricately embroidered jacket and *churidar* pants with a gold ring and sunglasses, gold hoop earrings and a stunning layered pearl necklace.



DRESSED TO THE NINES

Suave and stylish in black, National Award-winning actor Allu Arjun was dressed to the nines in custom Shantnu & Nikhil Cocktail Couture which he accessorized with multiple brooches featuring traditional motifs.





AMELIA BROOCH FOR MEN



RUMELI PENDANT FOR MEN

NUMISMA COSMOS RING FOR MEN



THE ALTRUIST KADA BRACELET

GLITTERING JEWELS

Beam up your festive wear with **Aulerth X Shivan & Narresh's** iconic Numisma Cosmos Ring for Men, made with sparkling high-grade zirconia stones with enamel work. For a minimalistic look, you can don **Aulerth X JJ Valaya's** The Altruist Kada Bracelet; their Amelia Brooch for Men, an art-deco inspired unisex brooch; and their Rumeli Pendant for Men, presenting a dazzling display of colors and contrasts.

GO EXTRA DAPPER

Take things up a notch with **Philocaly's** versatile Pocket Squares and Scarves, designed to elevate any outfit, whether it is a suit, *bandhgala* or a *bandi*. For another sophisticated touch, consider **Mysore Saree Udyog's** satin black Tie and Cufflinks, designed to complement any ensemble.



SATIN BLACK TIE AND CUFF LINKS

POCKET SQUARES AND SCARVES GIFTING SETS



EXPERT'S TAKE!

WOW! speaks to fashion designer **Mayank Modi** who offers his perspective on men's accessories and shares pro tips



Q: WHAT ARE SOME MUST-HAVE ACCESSORIES FOR MEN THIS FESTIVE SEASON

A: If they are wearing a *bandhgala* or a *sherwani*, they can accessorize with traditional meenakari buttons with *kundan*; a nice chain, a brooch if they are wearing a turban, a beautiful printed pocket square for a cocktail evening, a *pashmina* or a kantha work stoles for a December event. For shoes, something classic like tan or bright tan shoes, or a *peshawari*.

Q: RECENT TRENDS YOU HAVE NOTICED

A: People have started investing in watches depending on astrology and numerology. Additionally, traditional pocket watches are back in trend.

Q: THE SUSTAINABLE OPTIONS

A: Right now, brands are looking at cost-effective accessories so that men get used to wearing them. Once that happens, they would start investing in more sustainable products.

Q: ACCESSORY RECOMMENDATIONS FROM YOUR LABEL

A: Pocket squares, bowties, ties and footwear. ■ IPSHITA



DESIGNER DUO FLANKED BY MODELS ON BOTH SIDES



Designer duo Falguni and Shane talk fashion while they were in the city for their collaboration with Swadesh

Of Beaded Blouses, Crystal Drapes and *Dupattas*

The country went into raptures watching the designer showreel unfold during the much talked about Ambani wedding. Amidst this high fashion spectacle, we all remember how ethereal Nita Ambani's pink *lehenga* looked at the wedding and how Bollywood actor Jahnvi Kapoor stole the show with her *desi* chic outfits.

WOW! catches up with designer duo Falguni Shane Peacock who designed those outfits for these celebs. They have now partnered with Swadesh, a retail brand dedicated to promoting Indian craftsmanship for an exclusive showcase at Swadesh's flagship store in Hyderabad last month.

WHAT'S NEW

We're excited to announce the launch of our new ready-to-wear line for Hyderabad, which will be available in Swadesh and soon after in their Mumbai

store. This collaboration with Nita Ambani came together naturally—we both wanted to delve into textiles, and that's how our India Couture Week debuted in early July, thanks to Swadesh CEO Ramachandran's efforts. The collection of ICW marked a significant milestone for the designer duo as they set on a collaborative journey with Swadesh, an initiative by Nita Ambani and the Reliance Foundation dedicated to preserving Indian textiles.

SHAADI SEASON

We are planning a special wedding collection launch in October, featuring Kancheevaram sarees with exclusive FSP monograms and traditional motifs. Our India Couture Week collection, inspired by Rang Mahal, includes limited edition sarees and Banarasi *lehengas*, embellished with elephants, lotuses, swans, tigers, and deer, giving a

uniquely Indian flair. Expect a blend of beaded blouses, crystallized drapes, and *dupattas* this wedding season.

HYDERABAD'S UNIQUE STYLE

Social media has bridged connections across regions, influencing fashion choices. North Indian brides are now opting for Kancheevaram sarees for their *muhurat* ceremonies, while South Indian brides now often prefer Banarasi *lehengas* for their *sangeet*. Hyderabadis manage to balance both to look great.

EFFORT AND EFFECT

In mid-September, we'll be spotlighting the *sharara* as the centerpiece of our collection. Yes, it is a gorgeous piece of garment from Hyderabad that has been underrated and deserves its due. It takes a village to come up with such special collections, an effort of over three months. ■ MANJU



BHARGAVI

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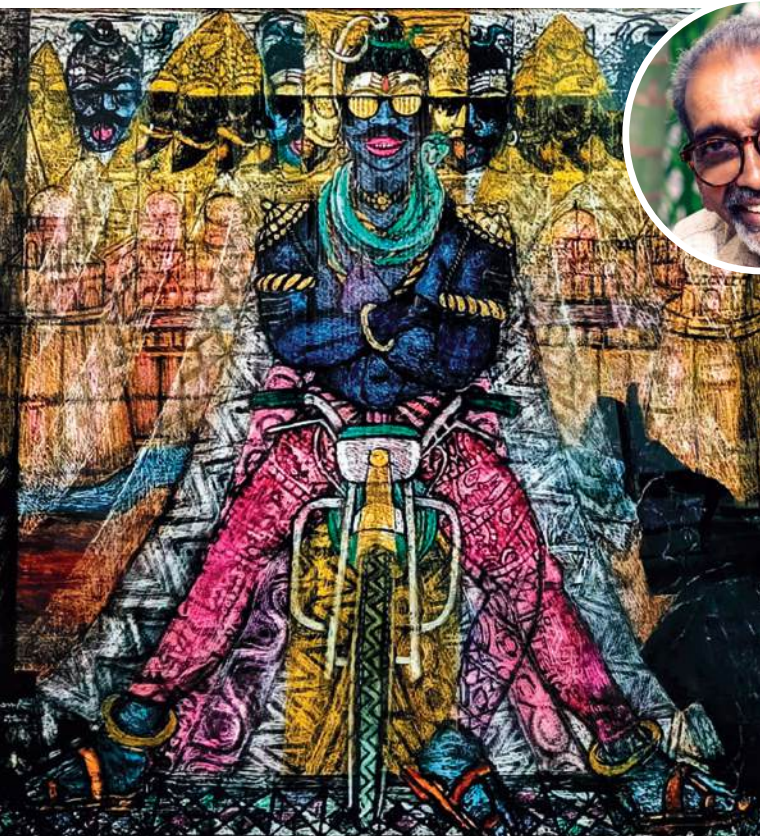
 [bhargavi.studio](#)

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WOW! drops in on senior artist **Rajeswara Rao's** show that had a preview in Hyderabad before traveling to Delhi

The quirky world of Rajeswara Rao



Rajeswara Rao spent a tense couple of months earlier this year, wondering whether he could finish working on the canvases in time for his new show **Satirical Symphony!**

“Because I employ the technique of reverse painting where I apply color and scratch it off before doing it over and over again, my canvases take a lot of time. It is layers upon layers which give it the form I desire so that a two-dimensional artwork has a three-dimensional effect,” he smiles.

In fact, his technique prompted Laxma Goud to comment that while everyone adds colors on the canvas, Rao is the only one to remove it!

LAYERS OF SATIRE

Featuring men and women in distorted shapes against a glitzy background of wealth while portraying them in exaggerated forms (big lips, big smiles and big teeth) yet managing to arrest viewers because of the drama unfolding on the canvas is possible only for a genius intent on breaking barriers.

The artist moved to the then outskirts of the city (Hyderguda village) in the 90s and witnessed the changes that trickled in with the influx of money over the decades. From a simple village it transformed into a home of the nouveau riche. He captures the changes in people and society with a humorous take – to showcase newfound prosperity women adopt western clothes and accessories, (from sunglasses to high heels) while the background remains a reminder of their rural roots.

He explains, “The so-called ‘development’ made erstwhile hardworking people show off their new found wealth. From wine to whiskey and fancy cars to gold jewelry they began to imitate the rich to announce that they have arrived. They have become my muses because they reflect the rampant consumerism and narcissism prevalent in today’s society.”

EXAGGERATION AND ELEGANCE

Touching upon pertinent class themes and social commentary, the artist’s work goes beyond generating a smile. The women in their exaggerated mannerisms, the men flaunting their new found wealth and excesses in society leave an impact on the viewer.

For Rao, inspiration remains his late father and the legendary artist Antyakula Pydiraju, a pioneer in his own right. He states, “There was no medium that my father left unexplored from painting to sculptures. He was adept in wash technique as he trained under the great Roy Choudhury of the Bengal School. It is the reason that, even I, dabble in different mediums from watercolors to oils.”

The artist is basking in the glow of a job well done and looks forward to an exhibition in Delhi where another 20 of his works will be displayed along with these.

The show was held at the State Gallery of Art in Madhapur on August 3 and 4. ■ MALLIK





Interior designer **Vindhya Rao's** mission is to infuse homegrown Indian art, on the verge of decline, into modern global homes

Local art on global locations

Vindhya Rao's love for Indian art turned into a journey of rediscovering and sharing her cultural roots, making her initial days in the United States more connected to her home in India. By integrating Indian art forms such as Tolu Bommalata, Cheriya Paintings, and using traditional materials like brass, wood carvings and silk fabrics, she found comfort and a sense of belonging. The touch of local art on the global canvas made her feel at home.

PERSONAL, NOT A COOKIE CUTTER

Over the past 13 years, Vindhya has designed numerous residential projects across India and the US. Common trend she noticed was that many clients often followed popular trends rather than expressing their personal tastes. The preference for modern, contemporary and minimalist interiors was widespread, with little room for individuality. "This realization sparked in me the desire to reintroduce uniqueness and personal expression into homes. I witnessed an opportunity to highlight India's rich and diverse artistic heritage by incorporating traditional art and vibrant colors into my designs," she says.

ALTERNATIVE LIVELIHOOD

Through her interactions with artisans, Vindhya became aware of the challenges they faced, including the decline in traditional craft practices due to economic pressures. "Indian artisans, who come from families with a rich legacy of craftsmanship, are now turning to alternative livelihoods for survival" she says. This realization transformed Vindhya's passion for design into a sense of responsibility to preserve these art forms and support the artisans.

WHAT SHE SOURCES

She is collaborating with a dedicated family of Tolu Bommalata



artists from Nirmalkunta and with an award-winning family of Cheriya artists from Boduppal. She also works with artisans making Etikoppaka Toys, Madhubani Art and Durgi Stone Craft while using Kalamkari fabrics for upholstery, incorporating Ikat patterns into her designs, and used Gond art and handmade wooden carvings from Tamil Nadu in her projects. "This is a win-win for the dying Indian art forms and for us as well," she says and signs off. ■ MANJU

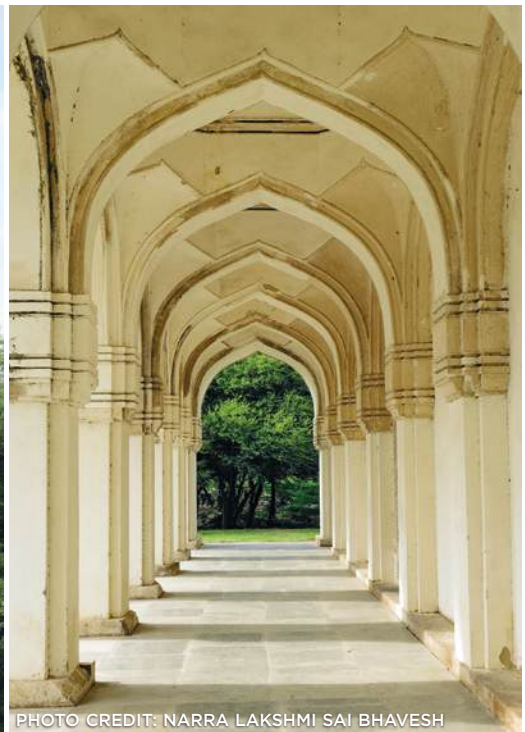


PHOTO CREDIT: NARRA LAKSHMI SAI BHAVESH

A public-private partnership brings the largest necropolis in the world, the **Qutb Shahi Tombs** back to life

BACK TO SPLENDOR

The Tombs, nestled in the heart of Hyderabad, are a reminder of the grandeur of the Qutb Shahi dynasty. The magnificent ensemble of 40 mausoleums, mosques and pavilions, have witnessed centuries of history, weathering the ravages of time. However, by the early 21st century, these architectural marvels were in a state of disrepair, their details faded, and their splendor dimmed.

In 2013, a comprehensive restoration project was initiated to revive their lost glory. Spearheaded by the Aga Khan Trust for Culture (AKTC) in collaboration with the Department of Archaeology and Museums, Government of Telangana, restored the tombs to their former magnificence while respecting the historical integrity of the site. And after one million days of work, the Tombs were unveiled in August 2024. 'We hope such restoration would provide a catalyst to other efforts in the country', added Ratish Nanda, CEO of the Aga Khan Trust.

The restoration process was driven by respect for the original architectural techniques and materials. Each tomb presented its own set of challenges, from structural issues to the need for delicate conservation of intricate stone carvings. One of the most striking examples of this effort is the restoration of the 'Green Tomb' of Sultan Quli Qutb Shah, the founder of the Qutb Shahi dynasty.

The Green Tomb, so named for its distinctive green-tiled dome, had suffered significant damage over the centuries. The tiles had lost their luster, and the structure itself was at risk. Restorers, using a combination of traditional craftsmanship

and modern technology, carefully replaced the missing tiles, sourcing materials that matched the original as closely as possible. The dome's intricate stucco work was painstakingly cleaned and reinstated, bringing back the vibrant details.

The surrounding gardens and water bodies, which were integral to the tombs' design have also been restored. These spaces were rejuvenated, with careful landscaping and the revival of historic water channels, creating a serene environment that mirrors the grandeur of the tombs.

Throughout the process, the team maintained a balance between preservation and innovation, ensuring that the tombs could be enjoyed by future generations without compromising their historical authenticity.

The Qutb Shahi Tombs, once in danger of fading into obscurity, now stand revitalized—a testament to the dedication of those who worked tirelessly to restore one of the most treasured heritage sites of Hyderabad. The project not only preserved the physical structures but also rekindled the cultural and historical significance of the Qutb Shahi dynasty. Thereby, allowing these tombs to once again shine as jewels of Hyderabad.

Go take a picnic basket and a book when the weather is nice and soak in some royal ambience! ■ MALLIK

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MOVIES

In theatres



DEVARA: PART 1

(Telugu)

NTR Jr's first outing after delivering an iconic act in *RRR* is finally here. The film marks the actor's first collaboration with Janhvi Kapoor, Saif Ali Khan and Anirudh while his second film with writer-director Koratala Siva, who returns after *Acharya*. Mounted on a massive scale and an estimated budget of Rs. 200-crore, the film is produced by Nandamuri Kalyan Ram. The music is by Anirudh. Expectations are sky high and an earth-shattering opening is expected.

Date: 27th September.

THE GREATEST OF ALL TIME

(Tamil/Telugu)



Venkat Prabhu has teamed up with Thalapathy Vijay in a double role in his 1st of 2 last films before heading into politics. The film also stars Prashanth, Prabhu Deva, Ajmal Ameer and Sneha among others. Touted to be a sci-fi action thriller, the film follows Thalapathy Vijay who leads a special squad as old secrets shake the trust between them. The music is by

Yuvan Shankar Raja. Considering its one of his last lead roles, the box-office is going to be on fire like never before.

Date: 5th September.

MEGALOPOLIS

(English)

Francis Ford Coppola, best known for the legendary trilogy of *The Godfather* and *Apocalypse Now*, returns after 13 years with his dream film which finally releases this month. He sold a portion of his vineyard to finance the film, to bring a brand-new epic movie-going experience. It stars Adam Driver as a visionary architect who clashes with the mayor of the town of New Rome to rebuild the city after a devastating disaster. With a filmmaker like Coppola, nothing less is expected.

Date: 27th September.



WOLFS

(English)

George Clooney and Brad Pitt reunite in this action-comedy written and directed by Jon Watts. The movie follows two rival 'fixers' who must collaborate to clean up a high-profile crime. Watts is widely known for directing the Tom Holland *Spider-Man* trilogy. Produced by Pitt and Clooney, among others, it premieres on Apple TV+ after a limited theatrical release."

Date: 20th September.

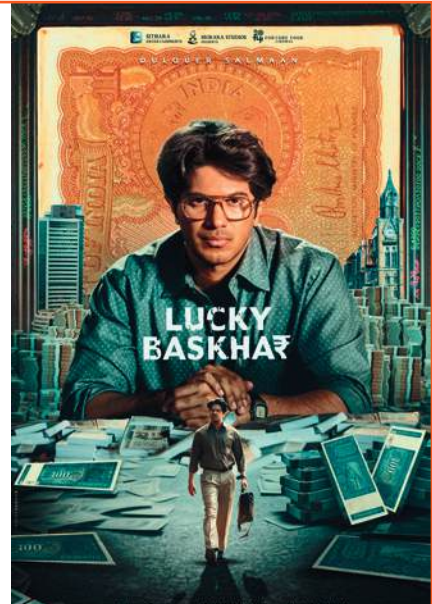


LUCKY BASKHAR

(Telugu)

The dream of Telugu audiences of watching Dulquer Salmaan in a Telugu film is now complete. Written and directed by Venky Atluri, the film follows Salmaan's life as an ordinary, everyday man. G.V. Prakash Kumar provides the music and the film is produced by Sithara Entertainments and Fortune Four Cinemas. Atluri is known for his heart-warming, feel-good films and watching Salmaan is a treat on its own.

Date: 7th September.



OTT SHOWS



BRINDA

(Telugu)
SONY LIV

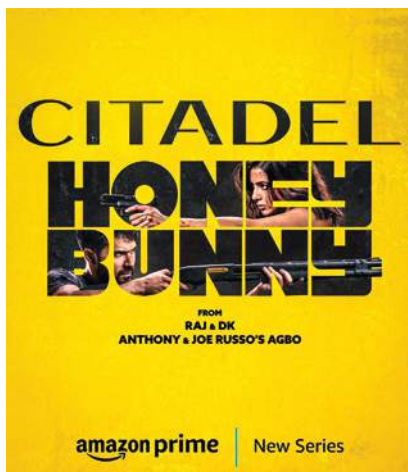
Superstar Trisha makes her OTT debut as a police officer who is investigating a series of murders, in this big-budget crime thriller. It is directed by Surya Manoj Vangala and the score is composed by Shakti Kanth Karthik. Supporting cast includes Inrajith Sukumaran and Amani among others. The series is likely to receive good reviews because of its strong characters, thought-provoking drama around societal issues and a stellar central performance by Trisha.



EMILY IN PARIS

(English)
NETFLIX

Emily faces a choice between Alfie and Gabriel after she goes out of her way to find Camille, who disappeared after her big reveal last season. Just like the last season, this season too packs love and cliffhangers.



CITADEL: HONEY BUNNY

(Hindi)
AMAZON PRIME VIDEO

The next installment in the *Citadel* universe gets its first look, trailer and release date, as we witness The Russo Brothers back the big-budget spy-thriller which gets its Indian spin-off. Written and directed by Raj & DK, it stars Varun Dhawan and Samantha Ruth Prabhu in the lead along with Kay Kay Menon and Simran among others. Touted to be one of the most expensive Indian series ever to be produced, it's bound to take Amazon Prime Video viewing hours to a whole new level.



SECTOR 36

(Hindi)
NETFLIX

Vikrant Massey, fresh off the highly reviewed and appreciated motion picture *12th Fail*, returns on the small screen in the debut of filmmaker Aditya Nimbalkar about the disappearance of children from a local slum and the investigation into the series of related crimes. The film is co-produced by Maddock Films and JIO Studios while it stars Deepak Dobriyal alongside Massey. It is inspired by true events.

FIGHT NIGHT: THE MILLION DOLLAR HEIGHT

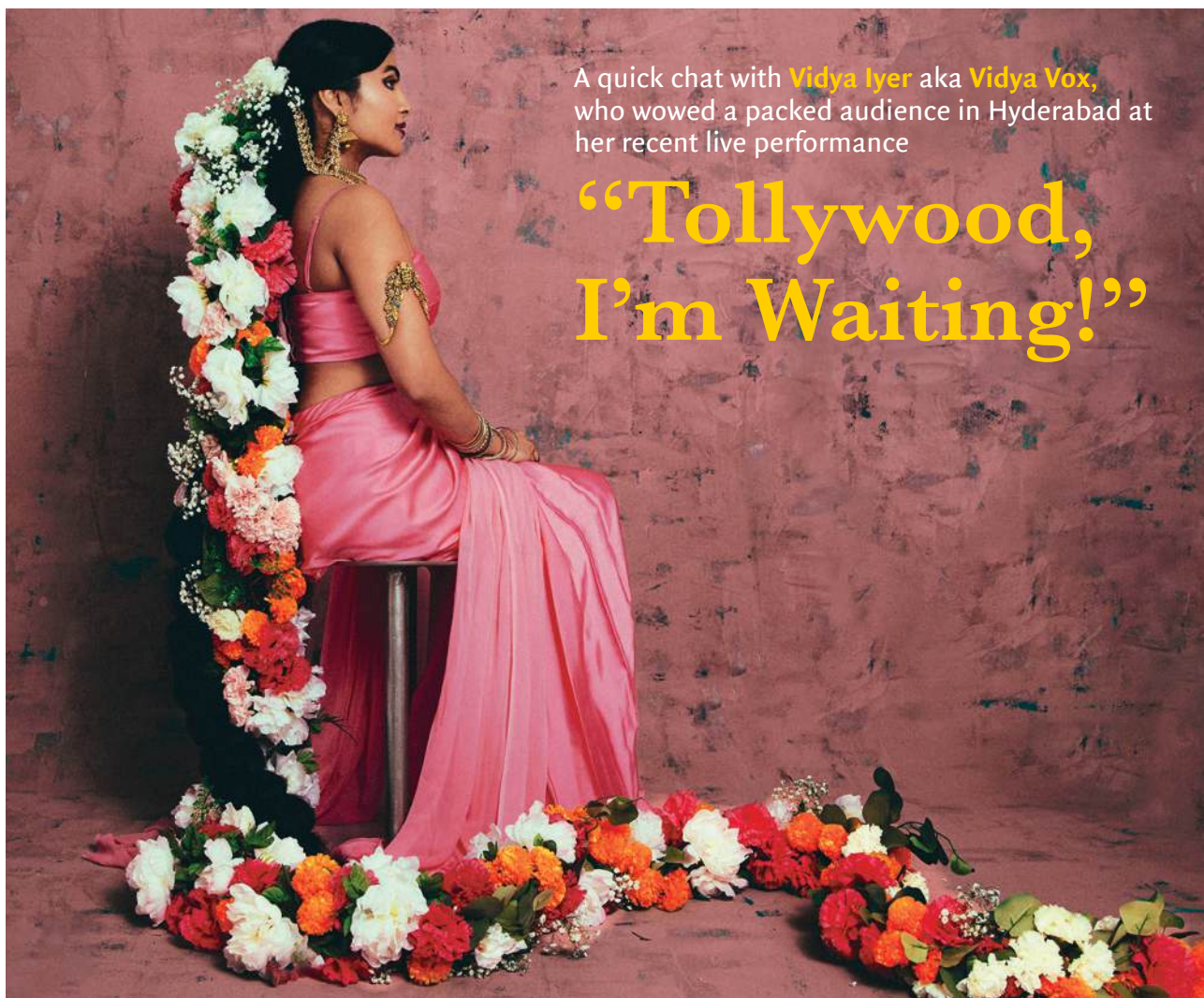
(English)
AMAZON PRIME VIDEO



Based on the 2020 podcast of the same name, the series set in the 1970's Alberta, follows a group who plan a heist during the night of Muhammad Ali's return to boxing. With a star cast of Kevin Hart, Taraji P. Henson, Terrence Howard, Don Cheadle and Samuel L. Jackson,

the series seems promising. Hart is also a producer while Craig Brewer, known for his films such as *Coming 2 America* and *Dolemite Is My Name*, is the series director.

■ CHANDRAMOULI



A quick chat with **Vidya Iyer** aka **Vidya Vox**, who wowed a packed audience in Hyderabad at her recent live performance

“Tollywood, I’m Waiting!”

Just like the lyrics of one of her breakout hits—‘I’ve come so far from where I began, back in my homeland singing’—Vidya Vox, has indeed come a long way over the past decade. Telugu audiences first encountered her voice when a wedding in the Megastar family featured her track in their album, and soon after, everyone was googling *Kuttanadan Punjayile*, now famous as the *Kerala Boat Song*. Since then, Vidya Vox has become a staple in our playlists.

The 33-year-old, originally from Chennai/Palakkad and raised in the US, has established herself as the queen of mashups, remixes, and original music, with over seven million subscribers on YouTube. From *Kuthu Fire* to *Be Free*, her tunes are consistently fresh and irresistibly rhythmic. On August 7, she performed at Akan Hyderabad, her first show in the city in seven years, and WOW! caught up with her to chat about her latest musical project, *Sundari*.

WOMEN AT THE CORE

“*Sundari* is my tribute to the beauty and strength of women. They’ve always been at the heart of my music—whether it’s Goddess Bhagavathi, my grandmother, mother, or sister, I celebrate the resilience of every woman in India. Women are forces of nature, and performing *Sundari* live for such an enthusiastic crowd was a special experience.”

CITY LIGHTS

“I divide my time between several cities—Chennai, Palakkad and Los Angeles—and each one feeds my creativity in its own way. Every city has a unique cultural legacy that influences my music. I perform in Tamil, Malayalam, Hindi and English, and I like to infuse a bit of each city’s essence into my performances. My sound is a blend of Indian classical soul with a Western twist.”

A DAY IN HER LIFE

“The past few months have been incredibly hectic, especially after moving

houses in LA. On concert days, my routine is packed with rehearsals, coordinating sound and outfits, checking my hair and nails, walking my dog, and cooking lunch—though, in India, Swiggy has been a lifesaver! I focus on conserving my energy for the big performance.”

LIFE IN HER MUSIC

“Five years ago, I opened up about my life—having an abusive father, watching my single mother raise my sister and me, growing up as a brown kid in a white neighborhood, and my struggle to belong. Talking about it through interviews and music has been liberating. It’s given me a deep sense of calm.”

COMING SOON

“I’m working on recreating a popular Telugu folk song for my fans, but there are a few copyright issues to sort out. Singing for Tollywood is definitely on my radar, and I hope it happens soon. Tollywood, I’m waiting!” ■ MANJU



KAALI

By Vaishali Agarwal

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VAISHALI AGARWAL

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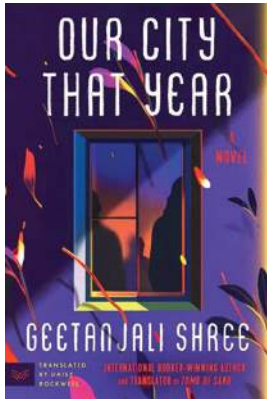
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BOOKS

OUR CITY THAT YEAR

Geetanjali Shree, translated from Hindi by Daisy Rockwell

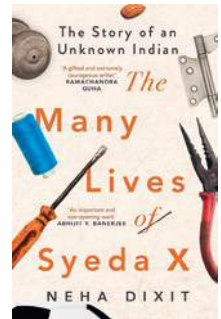


The International Booker winners return with a city teetered on the edge of chaos. Against this backdrop, Shruti, a writer paralyzed by the weight of events, tries to find her words. While Sharad and Hanif, academicians whose voices are drowned out by extremism, find themselves caught between clichés and government slogans. And there's Daddu, Sharad's father, a beacon of hope in the growing darkness. As they each grapple with thoughts of speaking the unspeakable,

an unnamed narrator takes on the urgent task of bearing witness. Will the duo be able to re-create the success of their earlier magnum opus *Tomb of Sand*? Read and find out.

THE MANY LIVES OF SYEDA X: THE STORY OF AN UNKNOWN INDIAN

Neha Dixit



What does the life of an ordinary working-class Indian look and feel like? Journalist Neha Dixit traces the story of one such faceless Indian woman, from the early 1990s to the present day. What emerges is a picture of a life lived under constant corrosive tension. Syeda X left Banaras for Delhi with her young family in the aftermath of riots triggered by the demolition of the Babri Masjid. In Delhi, she settled into the life of a poor migrant, juggling multiple jobs a day – from trimming the loose threads of jeans to cooking namkeen, and from shelling almonds to making tea strainers.

Researched for close to a decade, this is the story of untold millions and a searing account of urban life in New India.

■ MALLIK

WOW! catches up with the young writer **Ramesh Karthik Nayak**, 26, winner of the prestigious Sahitya Akademi Yuva Puraskar for his short story collection *Dhavlo*

VOICES FROM THE EARTH

WERE YOU ALWAYS INTERESTED IN WRITING?

I belong to a small *thanda* in Nizamabad district. My parents are farmers. As a child, I enjoyed sketching, and one day I saw a book. I noticed that illustrations

were often paired with captions. Inspired to create my own, I began learning English. Eventually, this journey led me to work as an anchor at Doordarshan. After I wrote my first book *Balder Bandi*, a collection of poems in 2018 there was no looking back.



HOW IS IT TO BE THE FIRST PERSON FROM THE BANJARA COMMUNITY AND THE YOUNGEST RECIPIENT TO GET THE TELUGU LITERATURE AWARD?

The Banjara community has always been stereotyped and has lived in fear of mainstream society. There has been a lot of discrimination against us. It makes me happy that a person from such an underprivileged community has won an award. While my stories and poems have been adapted as syllabi for students there is still a lot of stigma around the community which I have to overcome.

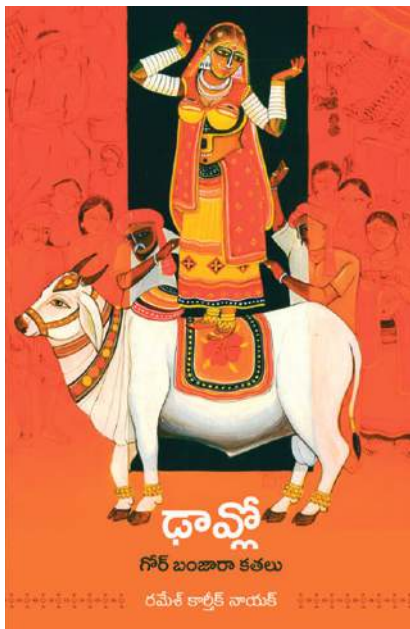
WHAT IS YOUR BOOK ABOUT?

It is about the way of life in the Banjara community. The eight stories talk about different aspects of life – from the relationship between Banjaras and animals to the discrimination they face in society. The main idea behind my book

was to shine a light on my community. I am happy it is being translated into Bangla, Hindi, Assamese and Kannada.

WHERE DO YOU GO FROM HERE?

I hope to teach as I studied to be one. I also hope that people recognize diverse voices as it is important to celebrate different ways of life. Many great writers are trying to highlight diversity – be it Prof. Suryadhananjay, Dr. Dhananjay Naik, Sammeta Umadevi, Guguloth Krishna, Battu Vijay Kumar, Mood Krishna Chavan writing about Banjara tribe or Mallipuram Jagadesh detailing the life of the Savara Tribe and Paddam Anasuya writing and sharing insights into the Koya way of life. I hope these voices will be heard. ■ MALLIK



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ANANYA AND VIKRAM



ANJU JAIN



ASHU GAURI



DR KAMALA ANAGANI

Shine and Sparkle
Aug 9, VRK by Khanna

The launch of VRK by Khanna Jewellers was a glittering affair, where the city's elite gathered to admire the latest in luxe trinkets. The soiree was a perfect blend of glamour and sophistication, with the dazzling new collections of gold, silver and platinum stealing the spotlight from behind the glass cases.



SUNVRIPTI KHANNA, KANAV KHANNA, KARTIK KHANNA, KETKI TANEJA AND NAVYA KHANNA



PRIYA RAJIV

PHOTO CREDIT: BHAVIK MONANI



KAVITHA



TINA JAIN



FALGUNI



DIVYA

Pretty Picture
Aug 22, Swadesh Store
 The Swadesh X Falguni Shane Peacock event in Hyderabad was a glamorous haute couture showcase celebrating Indian textiles. Models displayed avant-garde designs by the iconic duo and brand, featuring stunning sarees. A chic atmosphere, the event was an epitome of high fashion.



BOBBY AND ARCHANA



MIHEEKA BAJAJ



MAINSHA KARIPALLI

JYOTSNA

RAJVI
JHAVERI

DEEPALI
JHAVERI

NAMRATA
MAHESH

Gulabi Saadi Vibes

Aug 12, Traditionally In

Namrata Mahesh turned heads as the unofficial showstopper in a striking gulabi saadi at an event hosted by and at Traditionally In. The day was filled with close-knit female bonding over style, sarees and a bit of shopping, creating an atmosphere of elegance and camaraderie.

NAGA CHAITANYA

TARUN, CHAITANYA AND ASHISH

MOHD ALI BAIG

Strictly for men

Aug 27, Tasva

Actor Naga Chaitanya stole the spotlight at the grand inauguration of Tasva, the new four-story menswear designer store in Himayat Nagar. Arriving in an ornate baraat carriage, the groom-to-be captivated fans with his bearded look and a subtly elegant kurta. Complete with cocktails, canapés, and a live concert, the event exuded a unique and vibrant atmosphere.



TARUN BHASKAR



NIKHIL SONIYA



NAVADEEP SIIMA

Fully Filmy
Aug 18, Novotel Hitech City
 The NEXA SIIMA 2024 Hyderabad Nominations Party was a star-studded extravaganza where style and celebrations took center stage! Although a prelude to the grand awards ceremony in Dubai this September, the event didn't miss a beat on the red-carpet glamour, making it an unforgettable night.



FARIA ABDULLAH



TEJA SAJJA



SUNDEEP KISHAN



SHUBRA

SHIWANGI AND PARIDHI



JUWERIA



ESHA RAO



FARIDAH



Glam and glitter

Aug 23, Ranna Gill

The store launch of Ranna Gill in Hyderabad set the right tone for the fashionistas and partygoers at the same time. As socialites and entrepreneurs turned heads with their elegant looks, others marvelled at the exclusive fare that the new store had curated for the Hyderabadi women.



SHWETA AND RASHMI



DEEPIKA



RANNA GILL

NAVYA

PHOTO CREDIT: BHAVIK MONANI

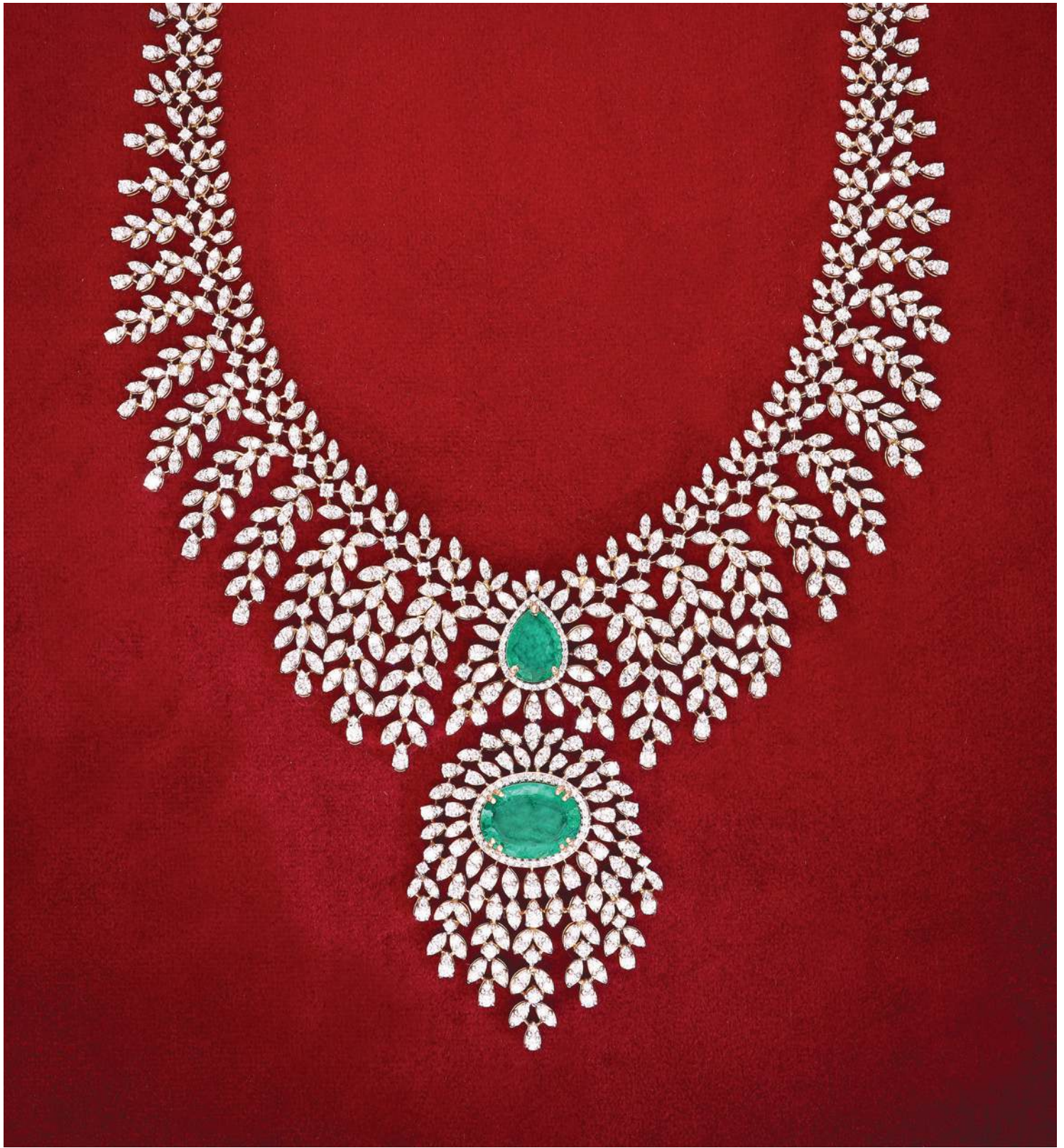
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