

MELANGE



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Kochi
Saturday, May 30, 2015



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THE 93-YEAR-OLD COCHIN
GOLF CLUB AT BOLGHATTY



VANITY FARE | P4
WHAT TO DO WITH YOUR
HAIR THIS SEASON?



SPECTRUM | P6
WHAT MUSIC MEANS TO
KEYBOARD WIZARD JOE
JOHNSON

Admit two



Live Music

'Under the Tree', a musical evening by young music director and composer Gowry Lekshmi will be held at Café Papaya, North Janatha Road, Palarivattom on May 30 at 7 p.m. For more details contact: 9895019900

Theatre

The Indian Council for Cultural Relations, in collaboration with The Kerala Fine Arts Society, will present *The Train Driver*, a play by Gnatak, Bangalore at Kerala Fine Arts Hall on May 30 at 6.45 p.m.



Film screening

Mohsen Makhmalbaf's recent film *The President* will be screened by Metro Film Society at Children's Park Theatre on May 31 at 6.30 p.m.

Vocal Concert

Yuvaprathiba Sangamam, two concerts by vocalists Vishwesh Swaminathan and Karthik Parameswaran organised by Sree Poornathrayeesa Sangeetha Sabha, Tripunithura, will be held at Kalikota Palace on May 31 at 5.30 p.m.

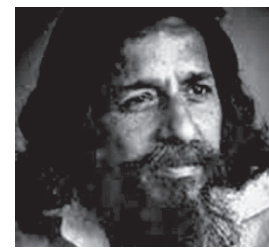


Art show

A solo show of works by artiste Aami Atmaja, '1+1 is 3' that features colourful works is on at BC Gallery in Mattancherry, till May 31. The gallery hours are from 10 a.m. to 6 p.m.

In Memory

On the occasion of the 28th death anniversary of filmmaker John Abraham, a talk by Ramachandran Babu and Sunny Joseph will be held on May 30 at 4 p.m. at Nannappa Art Gallery



PRIYADERSHINI S.

Six years ago Chef Ramu Butler introduced a brunch on Sundays at Ramada Resort, an outlier waterfront property in a bid to promote a new concept in a city moving towards a big lifestyle change. He could see it, he says, the opportunity in family bonding over food in a resort like ambience on a Sunday. He conceptualised the portmanteau outing - breakfast plus lunch - as one laced with a choice of cuisines, play in the pool, slow conversations all through unhurried hours of a lazy day. He worked out a big menu - "something for everybody"; he offered a welcome drink, a day in the pool and even a magic show for kids. The first respondents were mainly businessmen and NRIs visiting the city.

Today the success of the Sunday brunch finds many city hotels offering similar and even more on their menu and a clientele that has grown from a trickle to a crowd. "I have seen an increase in the number of families that now opt for a brunch. Our Sunday covers have increased significantly; we have 80 to 100 packs now," says Vinod Rodrigues, Food & Beverages Manager Hotel Le Meridien that introduced the brunch two years ago. Another change that Vinod finds is in the clientele profile. Earlier it comprised business families but now office going couples are savouring a day out with kids. Preea Mathai finds it as a practical and enjoyable option for the family on days when the house help takes an off. It also means no kitchen chores and quality time to bond with family. "Besides both breakfast and lunch are taken care of," says Preea, a mother of three.

Vivanta by Taj has enhanced its brunch by offering the works that include sparkling wine, use of pool, discounts at the spa, happy hours at the bar and a sail down the Vembanad in its natty yacht. "We have added evening tea as well," says Aquino Lopes, the F&B Manager who says that the brunch offer is aimed at locals and not at in-house guests who enjoy the property nevertheless.

Concurs Dinuj Viswanath, Restaurant Manager, Hotel Casino, "We have the brunch on for a year now and find



A FAMILY TIME: Food is central to a brunch. Right, a magician entertaining kids



BRUNCH BONDING

Families are savouring the Sunday brunch at hotels, which are fancy affairs with offers of yacht rides, the spa and the pool

many families from the city come to spend a day. It is not for tourists." The indulgences on offer here are the two piece band, live food stations, discount on ayurveda massage and the spa, use of the pool and of course a menu that caters to different palates.

Food is central to the brunch. Ramu Butler speaks of an elaborate menu, in which he includes food for the diet conscious, for the vegetarians and a popular 'naadan' counter for NRIs. Amie Inman, Design Director, Raxa Collective and the one to curate the brunch at Xandari Harbour, the rebranded Spice Harbour in Mattancherry, lays as much stress on food as on ambience. The waterfront property with a spectacular



view of the city beyond the lake and of the channel offers clients indulgence at its infinity pool. Amie speaks in terms of "Malabar soul food" which is about the relationship of the lost food of the travellers who came to the shores. "We offer Egyptian, Persian and East Mediterranean cuisines...foods connected with the spice route. This is

all part of the brunch." Amie sees the brunch as an experiential outing for the family in a particular setting and at the property it is history that rises to the fore. Anjali Kurian who loves the ambience at Xandari finds brunching a wonderful family time.

"The Saturday night hangover invariably results in most people waking up

late on a Sunday morning, so I have kept the brunch from 11.30 a.m. onwards," says Ramu. He has paid special attention to the needs of kids, as this is a family outing and children are important clients. An indoor play area for kids, the use of pool and a magic show has been included in the brunch. Govind Kuttikat, an executive in a tea firm indulges in a Sunday brunch at Hotel Casino twice a month. He finds unwinding with kids in the pool, along with a long, lazy lunch a super time for family bonding. "My sons love the pool and we as a family have a good time. Besides, the hospitality is top class," he says. Businessman Devan Raghavan relishes his Sunday brunches not only for the

spread of food but also for the unhurried pace it offers. "A Sunday is special. Your house help does not turn up, you don't want to cook and so the best option is the brunch," he says. Devan speaks of combining a business meeting in a brunch as there is a choice of food for people and unlimited hours to chat over. He is thrilled at the variety of food available. "It's generally half a kilometre long buffet. If you don't like it spicy there is a continental option, if you like naadan, or Chinese, or breads or fish specialties it is all there. Now if you are too fastidious or undecided, the chef rustles up something especially for you. There is personalised attention. The Sunday brunch is a great concept," he says. Devan frequents Hotel Le Meridien.

Preea says that the rates that range from Rs. 750 up to Rs. 2,000 are value for money because it is such valuable time spent happily with the family.

There are many like Devan and Preea sold out on the brunch and the hotels are responding in style - offering unlimited hospitality.

(Photo courtesy: Hotel Le Meridien, Ramada Resort, Xandari Harbour and Hotel Casino)



Oh, so meme!

Internet memes ridiculing celebrity fashion outings are a source for a few laughs. But, do these fashion choices really merit ridicule?

MADHULIKA GAUTAMA

Sonam Kapoor's feathery Elie Saab did not quite evoke the response that she or her army of stylists were expecting. On day two of Sonam's Cannes outing, the actor turned up wearing what appeared to be a big, yellow, shaggy rug. Of course, Twitterati was unforgiving. Memes comparing the outfit to papa Anil Kapoor's hair were funny. As were comparisons to Cousin Itt from the Addams family, Big Bird from Sesame Street, a stack of hay, Komondor (the dog you mistake for a rug), Suhel Seth and the Bengali cutlet, kabiraji. Kapoor's much-ridiculed couture gown was made up of long feathers near the bust, reminding many of a mop of hair. The shade of yellow was uninspiring and the gown seemed to have a life of its own. Pairing the dress with Chopard ruby drop earrings, even Sonam's inherent swag couldn't salvage the overwhelming



outfit. Designer Nimish Shah, however, says, "I believe Sonam owned the look. This direction on gowns is

bang on trend - alternative yet conservative with a good balance of drama." Earlier in the month, Prime Minister Narendra Modi was on a three-day trip to China, where he visited the famous terracotta warriors museum in Xi'an. The Prime Minister, dressed in a white kurta-churidar combination, with a brown shawl thrown over his shoulder, examined the exhibits. But, what caught the media's attention, and everyone else's, were the rectangular-shaped, dark sunglasses that he sported. Pictures of Modi striking poses with the terracotta warriors, walking around the exhibits and looking at them closely - all through those rectangular, dark

sunglasses led to quite a few LOL-inducing moments, including comparisons to *The Matrix* and jokes on the 'funniest photo in rectangular glasses'.

Celebrity looks from 2015's Met Gala have been the source of some Internet fun recently. Rihanna's canary coloured, 25kg Guo Pei robe was compared to an omelette, pizza and other

savoury foods. Sarah Jessica's Philip Treacy custom headdress, worn at the same event, was equated with the flame emoji and unflattering similarities were drawn to super villain Syndrome's hairstyle.

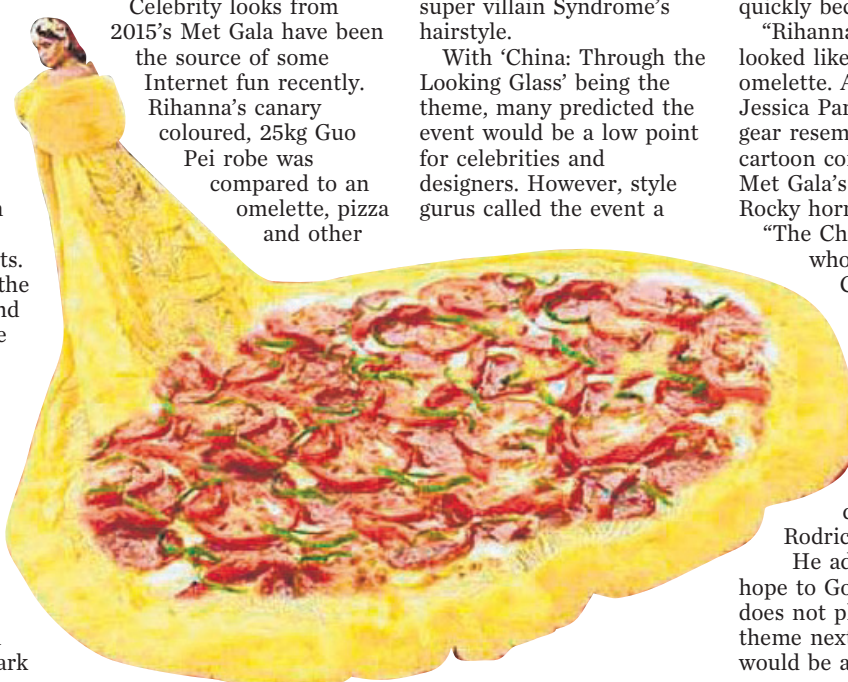
With 'China: Through the Looking Glass' being the theme, many predicted the event would be a low point for celebrities and designers. However, style gurus called the event a

success and the fashion quotient as the highest ever seen. Rihanna, Sarah Jessica Parker, Lady Gaga and Beyonce emerged as the best-dressed, even as memes on their looks quickly became viral.

"Rihanna's dress train looked like a sizzling omelette. As for Sarah Jessica Parker, her head gear resembled a Japanese cartoon confection. The Met Gala's red carpet was a Rocky horror picture show.

"The Chinese actresses who wore beautiful China-inspired garments were the best-dressed. The theme, after all, was China," says Goa-based fashion designer, Wendell Rodricks.

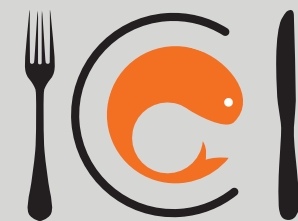
He adds as an aside, "I hope to God Anna Wintour does not plan an Indian theme next year. That would be a nightmare."



WILD FISH



What's your signature dish?



COASTAL COOK-OFF

The hunt is on for Kerala's best Seafood Chef. Submit your recipes at coastalcookoff.wildfish.in to participate.