

Hotel TALK

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**Federico
J González**

CEO, RADISSON
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Reset leadership strategies for meaningful impact



66

The more critical and less discussed gap in hospitality sits in the middle — between policy and practice, between expectations and reality."

A

s we reflect upon 2025, it is evident that the year was characterised by strong, sustainable growth, driven by domestic travel with personalised experiences, wellness, and a focus on tier II and tier III cities and spiritual hubs. The outlook continues to remain vibrant with an expanding market size and significant growth projections, despite challenges facing the industry, including shortage of skill, escalating costs, evolving guest demands for personalisation, and navigating digital transformation.

For some years now, the hospitality industry has spoken at length about frontline shortages, hiring challenges, rising attrition, and changing workforce expectations as the root cause of service inconsistency. In my experience, the more critical and less discussed gap in hospitality sits in the middle — between policy and practice, between expectations and reality. This is generally the outcome of weak or overstretched middle leadership, a layer of leadership that has become the most vulnerable in the industry, due to the fact that hotels have promoted faster than they have trained, where experience was replaced with urgency and good performance rewarded with elevation into leadership roles without adequate exposure or mentoring.

The cost of ignoring this layer is significant. What is needed is a reset in how we view leadership development. At the cost of discomfort, promotions should slow down, and training and mentoring should take precedence over compliance. Most importantly, we must stop treating middle management as one in a transition phase and acknowledge it as the backbone of the structure.

The future of hospitality will not be decided by technology alone, nor by design or marketing narratives; it will be decided by sound leadership, which will not let policies fail in translation.

I would like to thank you once again for your continued readership and deeply value any feedback. I also take this opportunity to wish you a wonderful, happy, and successful 2026.

Cheers,
Sunil Ghadiok

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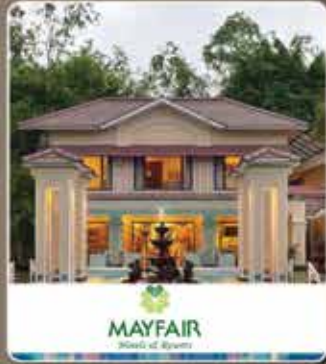
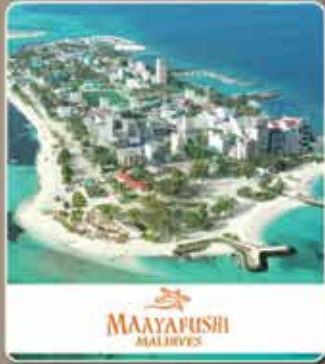
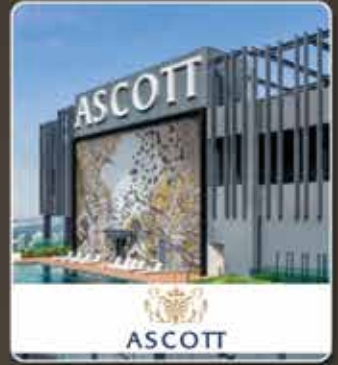
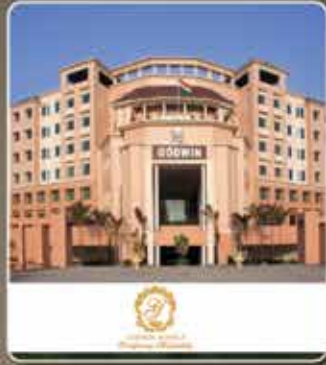
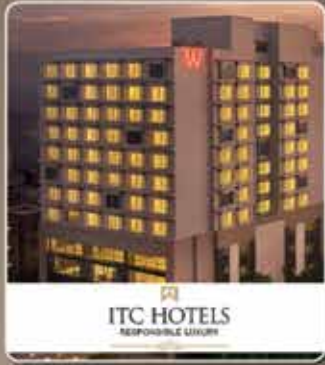
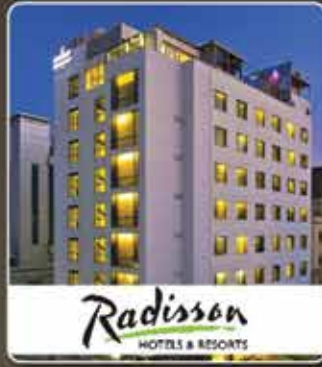
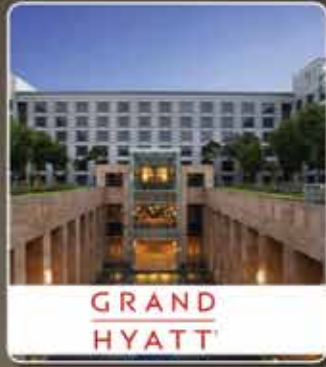
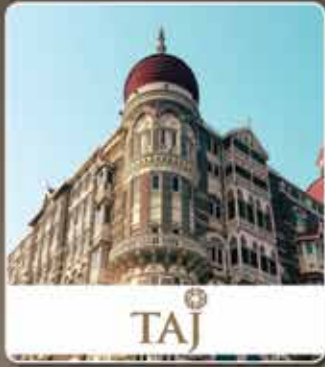


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Airport Bellary Road, Yelahanka, Bengaluru - 560064

Contact: +91-9650044434, 0124-4245430 E-mail: info@itwfeg.in
Country Manager: razi.haider@itwfeg.in, +91-9920384666



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Reviving the local flavours and earthy cooking practices, Loya by IHCL offers culinary experiences that celebrate simplicity over royal extravagance.

44 Vintage charm with modern elegance

The VerVe Estate is a luxury six-suite villa in North Goa that seamlessly blends its original century-old Indo-Portuguese architecture with modern amenities.



50 Hilton enters Hyderabad with Genome Valley Resort & Spa

With the launch of Genome Valley Resort & Spa, Hilton has forayed into the Hyderabad hospitality sector bringing world-class luxury to the city.



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PUBLISHER
SanJeet

CONSULTING EDITOR
Sunil Ghadiok

CHIEF EDITOR
Nisha Verma
nisha.verma@ddppl.com

EXECUTIVE EDITOR
Lipla Negi
lipla.negi@ddppl.com

EDITORIAL DESK
Potshangbam July
ADVERTISING
Delhi

meetu.malhotra@ddppl.com
+91-9650911399

jaspreet.kaur@ddppl.com
+91-9650196532

Mumbai
harshal@ddppl.com
+91-9619499167
samantha.pereira@ddppl.com

ADVERTISEMENT DESIGNER
Nitin Kumar, Aditya Pratap Singh,
Anil Khatri Chhetri

ECOMMERCE
Ashish Chakraborty

GM - PRODUCTION
Anil Kharbanda

PRODUCTION MANAGER
Ramesh Gupta

CIRCULATION MANAGER
Vivekanand Maurya

GM - BUSINESS
Ashok Rana

New Delhi
72, Todarmal Road,
New Delhi - 110 001
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India hotel sector performance (October 2025), according to HVS Anarock's monthly update



Bengaluru, Hyderabad lead ARR, log double-digit growth

India’s hospitality sector continued its upward momentum in October 2025, with ARR surging by 10–12% (YoY), while occupancy showed a modest improvement.

WORDS BY HT BUREAU

As per HVS Anarock’s report, India’s hotel sector witnessed robust performance in October 2025, with average room rates (ARR) rising by 10-12 per cent year-on-year (YoY) and the occupancy rate registering a slight increase. The growth was primarily driven by a surge in corporate and MICE (Meetings, Incentives, Conferences, and Exhibitions)

travel, while the extended Diwali weekend significantly boosted leisure bookings.

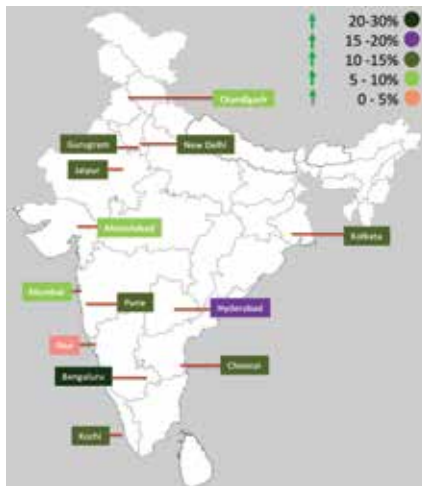
ARR trends

Average rates continued on their upward trajectory, with almost all major markets seeing double-digit growth. Bengaluru (23–25 per cent) and Hyderabad (15–17 per cent) emerged as the top gainers.

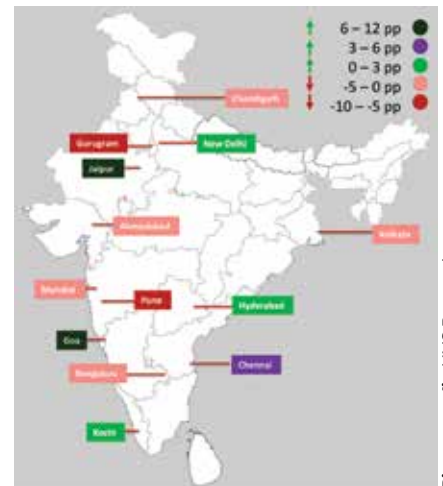
Occupancy trends

Occupancy at the national level recorded a slight YoY improvement, reflecting steady performance despite ongoing regional variations. Jaipur saw the highest YoY growth in occupancy rates (6–8 percentage points). This surge was likely driven by domestic leisure travel and higher inflow during the festive season and destination weddings. HT

The hospitality sector recorded a healthy performance driven by corporate and MICE travel and leisure bookings



ARR trends across key Indian markets (YoY growth: October 2025)



Occupancy trends across key Indian markets (YoY growth: October 2025)

Picture credit: HVS Research

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Third-party fire audits approved in Delhi

Delhi CM **Rekha Gupta** announced third-party fire licenses for hotels & restaurants, reiterating the government’s commitment to ease of doing business for the sector.



WORDS BY LIPLA NEGI

Addressing hospitality stakeholders at the Viksit Delhi, Viksit Tourism & Hospitality Summit 2025, organised by FHRAI, Delhi Chief Minister **Rekha Gupta** said that Delhi will shortly permit third-party audits for fire licences and move towards a single-window licensing regime for hotels and restaurants across the National Capital Territory.

Terming the move a decisive step towards ease of doing business, the Chief Minister said third-party fire audits would significantly reduce procedural bottlenecks for hoteliers and restaurateurs. She added that the Delhi government will subsequently integrate approvals and licences issued by Municipal Corporation of Delhi (MCD), Delhi Development Authority (DDA), and other government departments under a unified single-window system, streamlining compliance for the sector. Elaborating on the rationale behind the reform, Gupta



Surendra Kumar Jaiswal
President, FHRAI

“In a single move, the government scrapped the mandatory eating house license and police clearance requirements.”

shared that during a recent fire review meeting, the government found that critical licensing matters had remained pending under previous administrations. “These long-pending issues are now being taken up on priority,” she stated, assuring industry stakeholders that the current government is committed to creating a more transparent, efficient, and growth-oriented regulatory environment for Delhi’s hospitality sector.

Surendra Kumar Jaiswal, President, FHRAI, lauded the decisive approach of the present Government of NCT of Delhi in addressing long-pending policy issues that are affecting the hospitality sector.

He noted, “In a single move, the Delhi government scrapped the mandatory eating house license and police clearance requirements and has now assured the industry that fire licensing will be facilitated through third-party audits, alongside the rollout of a single-window system for multiple licenses.” **HT**

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India powers PATA with a dual engagement model

To augment India's competitive edge, **Noor Ahmad Hamid** stresses the importance of infrastructure upgrades and stronger collaborations across sectors.

WORDS BY **SURBHI SHARMA**

As the Asia-Pacific tourism landscape moves into a phase of recalibration and renewed growth, collaboration has emerged as the single most critical pillar for resilience. For the Pacific Asia Travel Association (PATA), 2026 is less about recovery and more about consolidation, bringing together governments, private enterprises, communities, and knowledge partners into a unified ecosystem.

According to PATA CEO **Noor Ahmad Hamid**, the association remains unique in the global travel fraternity for its ability to bridge



Noor Ahmad Hamid
CEO, PATA

public and private stakeholders. From national and state tourism organisations to airlines, hotels, DMCs, OTAs, tech companies, and academic institutions, the

association provides a rare platform where the entire tourism value chain converges. This integrated engagement, both at policy and operational levels, is increasingly vital for a region as diverse and vulnerable as the Asia-Pacific.

India: A two-level advantage for PATA

India occupies a uniquely strategic position for PATA. Unlike many other markets, India offers a dual engagement model — national-level participation through the Ministry of Tourism (MoT) and a strong grassroots presence via an active PATA India Chapter. Hamid noted that this two-tier structure

allows PATA to engage both policy and practice, an advantage few destinations can offer.

In January, the association will kick off the year with a chapter-led initiative, “Tourism Powerhouse,” scheduled for 8–9 January in New Delhi. He noted that the event will focus on emerging trends, competitive pressures, and structural challenges facing Indian tourism.

India’s tourism performance

The CEO shared a measured assessment of India’s tourism performance. Internationally, India maintains a strong visibility at trade shows and benefits from expanding airline connectivity. The private sector, particularly airlines, has played a key role in improving accessibility through new routes and increased frequencies.

From a policy perspective, India’s transformation of its visa application system has significantly improved ease of travel. Infrastructure

One of PATA’s core priorities in 2026 is deepening engagement not only between the association and its members, but equally among members themselves

upgrades, including world-class airports and improved transport networks, further strengthen India’s competitiveness. However, Hamid stressed that sustained progress demands continued investment and coordination across sectors.

Member engagement

One of PATA’s core priorities moving into 2026 is deepening engagement not only between the association and its members, but equally among members themselves. Calling India “incredibly important,” Hamid confirmed that PATA aims to deepen engagement with Indian government

bodies, tech companies, associations, and state tourism boards.

Outlook for Asia-Pacific tourism

PATA forecasts annual tourism growth of 9–14 per cent across Asia-Pacific over the next few years. While the outlook is positive, Hamid cautioned that geopolitical instability, climate change, and external shocks remain constant threats.

For PATA, the path forward lies in stronger engagement, collaborative problem-solving, and sustainable growth. India, with its scale, diversity, and momentum, is not just part of this journey; it is central to it. **HT**

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Hospitality is about Heart, Purpose, and People

Federico J González, CEO, Radisson Hotel Group, shares his holistic vision for hospitality and India's rising role in scripting its success story.

WORDS BY DEVIKA JEET

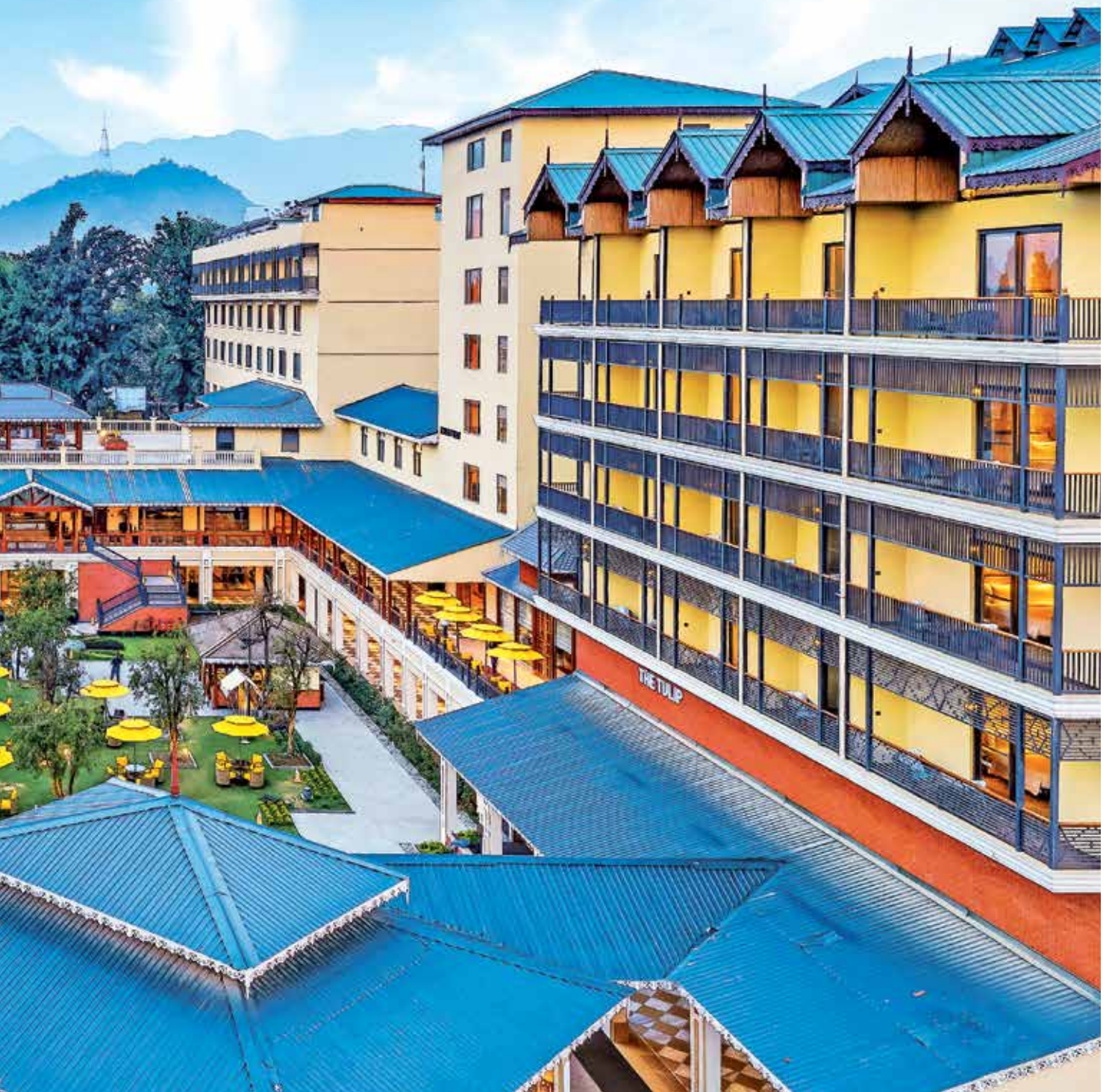


Picture credit: Radisson Collection Hotel & Spa, Riverfront Srinagar

Federico J González carries the rare mix of discipline and warmth that defines a true global leader. As Chief Executive Officer of Radisson Hotel Group and Board Director of Louvre Hotels Group, he oversees one of the world's fastest-growing hospitality portfolios yet speaks most passionately about people, purpose, and the quiet art of creating a sense of belonging. For him, hotels are not just businesses;

they are also places that can shape lives, communities, and the world around them. "I always say that we don't just build hotels; we build opportunities," he said.

Reflecting on Radisson's guiding principle, he explained, "Opportunities for guests to experience something genuine. Opportunities for employees to grow. And opportunities for owners to see returns that come from doing things right, not just fast."





Picture credit: Radisson Blu Udaipur Palace Resort & Spa

Vision meets growth

Radisson Hotel Group today manages more than 1,500 hotels worldwide, with over 300 new signings in 2024, and 106 in just the first half of 2025. The scale of growth is impressive, but González insisted that expansion is only meaningful when it is guided by a strong vision.

“The business is healthy, and our five-year plan is progressing exactly as we hoped,” he said, adding, “Some markets are performing exceptionally

well in the Middle East, Spain, Italy, and then there is India, which has become one of our most dynamic and inspiring growth stories.”

India as a key growth engine

With Radisson being among the top international hotel chains in India, González’s admiration for the market is evident. “India is our number two market globally, in terms of international presence. It is performing extremely well,

not only in numbers but in spirit. The energy, the optimism, and the entrepreneurial drive of Indian hoteliers — it’s unmatched,” he said with a smile.

He spoke about India not just as a market, but as a model for how hospitality can be inclusive, innovative, and community-driven. “The Indian hospitality sector has resilience and heart. There is a sense of pride in service that feels authentic, and that is what



Federico J González
CEO, Radisson Hotel Group

“India is our number two market globally, in terms of international presence.”



"There is a sense of pride in service that feels authentic, and that is what makes great hospitality anywhere in the world."

makes great hospitality anywhere in the world," he affirmed.

People before profits

When asked what truly drives Radisson's success, he said, "People," adding, "If we are not sustainable with our own employees, nothing else matters." He further shared passionately about the company's commitment to education and training, both within Radisson and in collaboration with the wider industry. "I am inspired by the initiatives taking shape in India, where industry associations and government are creating training centres to connect young people directly with jobs," he said. "That is the future — when public and private sectors come together to create opportunity."

For González, this approach is not just good HR; it is good business. He

asserted, "The hotels that invest in their people always perform better."

Purpose-driven sustainability

González's philosophy on sustainability goes beyond policies. "Sustainability is about individuals, communities, and the environment," he said. "You can't talk about being green if your people are not growing."

He pointed to Radisson's leadership in introducing Hotel Sustainability Basics with the WTTC, a framework now endorsed by over 50,000 hotels worldwide. "We were the first to introduce carbon-neutral meetings fifteen years ago. It gave us a competitive edge and it made us proud," he added.

Two of the group's hotels in Oslo and Manchester have now launched as Net Zero pilots. "We are testing how sustainability can be both profitable and purposeful," he said.

Diverse approaches

Radisson's growth story is also fuelled by diversification, from branded residences to wellness resorts and AI-enabled efficiency. "We already have around a hundred branded residences globally, many within hotels," he explained. "Guests understand and trust the Radisson name, whether it's for a stay or a lifestyle choice."

On wellness, he was refreshingly candid, highlighting, "Wellness should add value, not just ambience. Guests need to feel it's worth paying for not just seeing it on a brochure."

As for artificial intelligence, González sees it as a tool, not a trend. "It's powerful, but it's still a machine. What makes hospitality beautiful is that it's human."

The final word

González left a deep thought that could serve as advice to every hotelier. "The best hotels are built on emotion, not marble. India understands that hospitality has always been about warmth, not walls," he expressed.

As Radisson continues to grow with purpose, India is not just part of its future; it is helping define what that future looks like. **HT**

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In it for the long game

In an exclusive chat with HotelTALK, **Shwetank Singh** outlines his leadership strategy for scaling Chalet Hotels through its next phase of growth and expansion.

WORDS BY LIPLA NEGI

Taking charge in an upcycle leaves few fires to fight. However, that is not how **Shwetank Singh** looks at his tenure as Managing Director & Chief Executive Officer at Chalet Hotels Limited (CHL). While the leadership transition is set for 1 February 2026, with the launch of Chalet's new lifestyle brand ATHIVA Hotels & Resorts, he has transitioned to the role long back.

Backed by a board-endorsed succession plan, his elevation has been a well thought-plan, just like a strategy. A board member since October 2024, his elevation is backed by 25 years of experience spanning project development, business strategy, asset management, and ESG-led value creation. As Chief Executive Director at CHL, he oversees projects, design, business development, operations,



With a young, earning population and rising disposable incomes, India's consumption story is structurally strong

asset management, and the company's ESG charter, anchoring Chalet's performance-driven, sustainability-forward growth model.

Taking the reins at a time when Indian hospitality is entering a strong upcycle, he believes his role is less about intervention and more about enablement. "Today, we are a ₹2,000-₹2,100 crore company, with an ambition to double that over the next three to five years. As we scale to that size, our decision-making frameworks and processes must evolve," he said.

Crediting his predecessors and the current leadership for laying a strong foundation, he added, "I am inheriting a very strong company, thanks to Dr **Sanjay Sethi**, my predecessors, and the teams that have collectively contributed to Chalet's success. In that sense, I consider myself fortunate to be taking over at a time when the company has strong fundamentals, a robust balance sheet, and, most importantly, promoters with a clear ambition to scale rapidly, supported by a favourable market

environment." His confidence is underpinned by Chalet's robust performance and revenue scale-up over the past year. "Chalet has consistently delivered strong returns on capital. Among listed hospitality companies in India today, our return on capital employed is one of the highest in the industry. This is driven by efficient building design and operational excellence, which translate into strong margins. We are industry-leading in terms of EBITDA margins, and that, in turn, supports our superior return on capital employed," he said.

Strategy amplified

The trajectory of Chalet's evolution into a more operations-led organisation has been deliberate rather than disruptive, a choice Singh sees as central to building durable operating capability rather than pursuing rapid, headline-led change. "We started off as a pure asset-owning company with third-party operations through partners like Marriott and Accor, and that's how we began in 2009. The first seeds



Shwetank Singh
MD & CEO-designate
Chalet Hotels Limited

for the future were sown when we signed a Four Points by Sheraton on a franchise model. That allowed us to start building operational capabilities within the team," he explained.

The shift was gradual but intentional. Chalet first invested in asset management teams before steadily transitioning into full-fledged operating teams. Today, that operating muscle is being scaled meaningfully, with a strong pipeline of franchise-led projects, including



At a macro level, India is growing at around 6.5%, while hospitality demand is growing closer to 11%

Taj in Delhi and Hyatt in Ayali, where Chalet takes on a far more active role in day-to-day operations.

“From asset management, we moved to becoming operational teams. Now we are taking that very seriously. When you look at our pipeline, whether it’s Taj in Delhi or Hyatt in Ayali, these are all signed on a franchise model, which means we are stepping into a much more serious operating role,” he deliberated.

According to him, ATHIVA Hotels & Resorts is ‘the next logical step’ in that continuum. “For now, the intent is cautious and contained. The brand will be deployed only on Chalet-owned assets, serving as both a proving ground and a learning platform. It is about putting skin in the game and doing the right thing for the asset,” he said

Importantly, the move does not signal a rigid shift in strategy. Chalet remains pragmatic in its approach to future opportunities, evaluating each asset on its individual merits rather than committing to a single operating or ownership model. “It will not necessarily be any hotel that we do. We will do what is right for the business and for that specific location,” he clarified.

On the question of asset-light expansion, the answer remains deliberately open-ended. “It’s not on the agenda today, but will it be on the agenda tomorrow? I won’t say never say never,” he said.

The young India dividend

Chalet is squarely betting on India’s demographic advantage. With a median age of 27 and the world’s largest working population, the

country’s fundamentals remain compelling. “A substantial share of Indians falls within the 22–55 age bracket, which forms the core economic lifecycle driving sustained consumption as disposable incomes continue to rise,” he underlined. He further referred to the macro indicators that reinforce this optimism, noting, “While India’s economy is growing at approximately 6.5 per cent, hospitality demand is expanding closer to 11 per cent. Supply growth, by contrast, remains constrained at 6.5–8 per cent, depending on the market. This structural demand–supply gap is expected to persist.”

He opined that India’s hospitality market remains structurally underpenetrated relative to its population, a gap that is only now attracting sustained attention from hotel chains. Comparisons with markets such as Dubai or Hong Kong, Singh said, “Simply underscore the scale of the opportunity.”

With business development teams operating across the country, the company continues to scout for new opportunities. “From within the group itself, the land parcels we already have given us the ability to go beyond 5,000 rooms,” Singh added, while noting that further expansion will be announced once plans are firmed up.

Besides, Chalet is one of several players working to bridge the demand-supply deficit. “We are currently at around 3,350 operational rooms, with another 1,200 in the pipeline,” Singh shared. Yet, he is clear that this is only the starting point. **HT**

Whycation: Purpose-driven travel to reign in 2026



From meaningful experiences to hushpitality, the industry will witness new emerging travel trends, with travellers prioritising value, home comforts, and solo time.

WORDS BY HT BUREAU

Today's travellers fail to find resonance with one-size-fits-all itineraries, where conventional practices are increasingly being challenged. They seek deeper meaning and purpose in their travel, questioning the very reasons behind their trips. Travel is no longer about ticking boxes on a checklist; it is about meaningful engagement that aligns with one's values and goals.

In the year ahead, travellers are redefining the journey and choosing trips that begin with purpose, not just a place. According to Hilton's newly released 2026 Trends Report, "The Whycation: Travel's New Starting Point," the travellers' question won't be "Where are we going?" Instead, it will be "Why are we going?"

Changing trends

After years of "more is more" travel,

2026 marks a shift towards more intentional experiences. Travellers are seeking adventures that reflect who they are and what they value – whether it is a tranquil escape, nostalgic road trips shaped by kids' imaginations and family traditions, or a journey inspired by personal passions. With calm, culture, and connection rising to the top of travel priorities, it is clear that today's trips are starting somewhere new: with a why.

"As travellers seek more meaning from their journeys, trust and familiarity have never been more important," said **Chris Nassetta**, President and Chief Executive Officer, Hilton. "This year's report shows that 74 per cent of travellers value booking with brands they know and trust, a signal that comfort and consistency are key in today's travel landscape. More than ever, it is the feeling behind the trip that is guiding where the journey begins."



After years of “more is more” travel, 2026 marks a shift towards more intentional experiences

Hushpitality: Seeking silence

Travellers will look for destinations where they can dial down life’s distractions. Nearly half (48 per cent) of travellers are making space for solo time by adding extra travel days before or after family vacations, while more than half (54 per cent) say they would take a business trip to get a break from their family or partner.

More than a quarter (27 per cent) of business travellers actively seek solo time during work trips — with 30 per cent opting for a private late-night meal or snack after group events, and 19 per cent choosing sleep over socialising with colleagues.

In addition, nearly three-quarters (73 per cent) of travellers value digital check-in, and 27 per cent are communicating with hotels more

than they used to, favouring tech that enables ease and quick responses.

Home comforts

Travellers are grounding their journeys in familiarity, seeking comfort and a sense of home even while away. They are bringing everyday routines along for the ride, such as their favourite streaming show or even their pets. And as familiar rhythms help travellers feel more relaxed, many are also taking time to recharge and pursue personal passions.

Nearly 80 per cent of travellers said that they find comfort in familiar menu items, and almost half (48 per cent) cook their own meals while away. At the same time, 77 per cent enjoy “grocery store tourism”, browsing the food aisles

while abroad — embracing everyday rituals with a fresh, local flavour.

About 64 per cent of pet owners said they prioritise their pet’s needs over their own when booking a trip, and 75 per cent of plant parents factor watering into their vacation prep. While 72 per cent of travellers expressed a desire to take time off to explore a personal passion or hobby, 60 per cent said that they would disconnect entirely to travel for months or even years.

Expanded family vacation

Children are not just enjoying the family vacation anymore — they are helping shape it. Instead of simply announcing where they are going, parents are planning through their kids’ eyes, while also tapping into their own sense of curiosity.

Globally, 73 per cent of those who travel with their children or grandchildren expect to actively encourage the kids to help plan the family vacations, with 78 per cent agreeing their children inspire them to try new things while away. Besides, nearly 30 per

Close to 70 per cent of families are seeking experiences that help them connect to local traditions



cent of travellers who travel with children are embracing skip-gen trips — sending kids off with just the grandparents — while 50 per cent of parents with multiple children are skipping travelling together and taking trips with one child at a time instead. This arrangement helps create special moments and bonding opportunities.

Rise of Inheritourism

As children grow up, many continue travelling with their parents, bringing familiar preferences shaped by years of shared travel.

Parental influence still plays a key role in moulding how travel evolves across generations. Two-thirds of travellers said their hotel choices have been shaped by their parents,

with 58 percent saying the same about loyalty programmes, and 73 per cent stating their overall travel style has been influenced by their family.

Close to 70 per cent of families are seeking experiences that help them connect to local traditions and beliefs, and more than half (52 per cent) are planning trips to learn about family roots. **HT**




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A savoury North Indian sojourn

Beyond the royal cuisines of North India, Loya by IHCL journeys into Himalayan highlands to unearth raw ingredients, culinary techniques, and earthy flavours with strong experiential equity.

WORDS BY LIPLA NEGI



Picture credit: Loya at Taj Palace, New Delhi



Q. Since its inception, how do you define Loya’s market positioning? What marketing strategies have proven most effective for the brand?

A. Loya or gathering for a feast, is the cuisine of the foot soldiers of the northern Indian subcontinent and shepherds living in the high pastures of the Himalayas. Hence, it is not royal in any sense and relies on the wholesomeness of rare ingredients and earthy cooking techniques of the villages and nomads, which makes the food naturally flavourful and unpretentious. This combination is served in a stylised setting, drawing inspiration from the bazaars of a century ago but presented in an imaginative contemporary manner.

The positioning of Loya is unique in the sense that nothing equivalent exists in the market. For marketing, we rely on the most genuine methodology – provide the best and let our patrons be our advocates.

Q. India has many legacy restaurants that have championed Indian cuisine for decades. In this landscape, how does Loya differentiate itself and compete while maintaining its own identity?

“Travellers today want wellness that is personalised, evidence-backed, and deeply rooted in authenticity.”

A. Loya’s cuisine philosophy is that it does not attempt to copy or recreate anything that is already marketed. The authenticity comes from the adherence to the traditional ingredients being prepared in a traditional manner. While many Indian restaurants can claim this, they cannot replicate the sheer patience and effort of combining these factors with a bar-forward programme that Loya has presented. Each cocktail programme of Loya is deeply researched and adheres to its principle of Paanch. Paanch meaning five, inspired by the number’s significance across India – from the five rivers to the five senses,



Taljinder Singh
Senior Vice President &
Brand Custodian, IHCL

the five elements of life. The five tenets of Loya’s cocktail philosophy are harmony, experimentation, authenticity, reverence, and the spirit that come together to signify the heart of the North. We have three Loya’s operational at the moment, and each one transitions to a new cocktail programme every six months in rotation, thus keeping the mystique alive.

Q. Loya is currently present in three major metros. Do you envision expanding beyond these metro cities and even beyond Taj hotel premises?

A. Loya will move to new locations



Picture credit: LOYA - Taj West End, Bengaluru

and even overseas where demand exists. At present, there are no plans to develop Loya as a standalone brand. It will continue to remain a signature restaurant within Taj hotels for the foreseeable future.

Q. How do slow-cooking techniques and traditional preparation methods influence operational efficiency, menu engineering, and overall profitability for a high-capacity restaurant like Loya?

A. The slow cooking technique is an art and science that is perfected by chefs who have gained significant knowledge from the people who have cooked in this manner every day, even today.

Sous vide is banned in Loya's kitchen, and so is any technological gadgetry that some restaurants may use in the name of slow cooking. The fundamentals of open flame, traditional utensils, and ingredients that I have spoken of, and the comprehensive technique must be strictly followed. This is timed and done in a manner where this cooking continues to happen outside of

guest operating hours. Preparation is timed in reverse from the time the orders are placed, researched, rehearsed, and taken to the menu only when the team is convinced of delivery without compromise.

And most importantly, our restaurants do not resort to price gouging, as returning customers are key to the brand's success for decades to come. There is a cost to such thinking, which believes in creating an experience and value for our guests.

Q. With several Indian restaurants earning global acclaim, do you foresee Loya making its way to international markets soon?

A. Loya is always earning recognition in each market through awards. We also see a large percentage of diners are foreigners, referrals by foreign clientele, and those who have heard about Loya's reputation. This makes a strong case for the overseas opening of Loya. The timing and location are subject to the right opportunity and a market where it will be welcomed in its patronage. **HT**

Year of inception: 2021

Current markets:

- New Delhi
- Bengaluru
- Mumbai

Must-try culinary gems:

- Sepu Wadi
- Kaangra Kodiya Gosht
- Dal Jhakiya
- Bhanjeer Murg
- Kafuli Saag

Interior inspiration:

LOYA's architecture evokes the grandeur of North India with towering arches, intricate stone jalis, earthy textures, and vibrant canopies, steeped in heritage and artistry





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Hotels take expansion routes amid supply crunch

With a strong surge in occupancy & RevPAR, hotel brands are scaling up their expansion plans beyond metros and addressing the demand–supply disparity in the industry.

WORDS BY JANICE ALYOSIUS

India's hospitality sector is entering a supply–demand imbalance phase, with new data showing that room additions are no longer keeping pace with the rising travel appetite. This widening gap is set to push room rates higher over the next two years, reshaping pricing power across metro and emerging markets.

ICRA's latest outlook underscores this shift clearly. While premium room supply is projected to grow at a CAGR of 5–6 per cent between FY2025 and FY2028, demand is forecast to rise at a significantly stronger 8–10 per cent. As a result, nationwide premium occupancies are expected to improve by 200 basis points to 72–74 per cent, while ARR

are set to reach ₹8,200–₹8,500 in FY2026. With India posting three consecutive years of double-digit revenue expansion, the sector is deep into a bullish cycle.

Positive outlook

Against this backdrop, leading hotel players are accelerating their expansion plans, reporting strong pipelines, and deeper penetration into emerging micro-markets. Supporting the sector's optimism, **Parveen Chander Kumar**, Executive Vice President – Commercial, IHCL, said, "IHCL has a portfolio of 591 hotels with 319 in the pipeline. In H1 FY2026, IHCL clocked a consolidated revenue of ₹4,226 crore, a 21 per cent growth

over the previous year. Domestic hotels delivered a 9 per cent RevPAR growth with international hotels clocking an 11 per cent RevPAR growth. In the first half of the fiscal, we opened 26 hotels, including a Taj in Alibaug, Raichak, and Udaipur; Gateway in Goa, Coorg, and Ahmedabad; and a Ginger in Dehradun, among others."

The premium segment's momentum is mirrored in global brands scaling up rapidly in India. **Nikhil Sharma**, Managing Director & COO, South Asia, Radisson Hotel Group, noted, "The past year has been an exceptionally strong one for Radisson Hotel Group in South Asia. We have delivered portfolio-level growth of nearly 14



per cent, driven by a 15 per cent rise in room revenue. Our South and West India markets, particularly Hyderabad, Mumbai, and Bengaluru, achieved their best-ever occupancy and RevPAR performance.”

The brand’s pipeline reflects India’s importance in its global strategy. “India is one of our most dynamic growth engines globally. We now have over 130 operating hotels and more than 70 under development,” Sharma added.

Expanding footprints

Independent and experiential hospitality players are also strengthening performance as demand spills beyond metros.

Ashish Vohra, Founder & CEO, Onora Hospitality, shared, “Over the past year, our portfolio has shown steady performance. We recorded approximately 6 per cent growth in occupancy, ARR, and RevPAR compared to last year.”

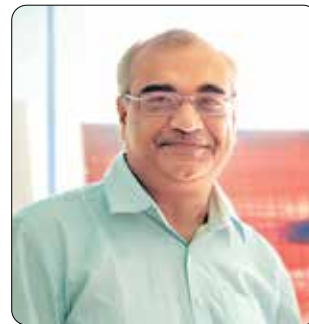
Talking about expansion, Vohra confirmed five openings until March 2026 across Jawai, Amritsar, Rishikesh, Banaras, and Chail, with eight more in the pipeline, including properties at Pondicherry, Rishikesh, Udaipur, and Delhi. s.”

Sustained regional growth is also driving aggressive expansion at The Fern Hotels & Resorts. “Over the past year, we have seen healthy and broad-based performance across our portfolio. Demand has strengthened across properties, especially leisure destinations, and tier II and III cities have continued to outperform,” said **Suhail Kannampilly**, Managing Director, The Fern Hotels & Resorts.

While premium room supply is projected to grow at a CAGR of 5–6% between FY2025 and FY2028, demand is forecast to rise at a significantly stronger 8–10%

The Fern currently has over 30 properties in its active pipeline, with confirmed 2025–26 openings across Belagavi, Bengaluru, Chandigarh, Daman, Dehradun, Jim Corbett, Mumbai, Pune, Patna, Sakleshpur, Surat, and Kota. “Metro markets are currently experiencing elevated ADRs due to strong demand fundamentals and compressed supply. Rate stabilisation will occur once business travel, leisure mobility, and events reach a more predictable rhythm,” Kannampilly added.

As India enters a new phase of hospitality expansion — fuelled by travellers’ confidence, infrastructure upgrades, and a widening geography of demand — the industry’s next challenge will be balancing growth with capacity. **HT**



Ashish Vohra
Founder & CEO
Onora Hospitality



Suhail Kannampilly
Managing Director
The Fern Hotels & Resorts



Nikhil Sharma
Managing Director & COO
South Asia, Radisson Hotel Group



Parveen Chander Kumar
Executive Vice President
– Commercial, IHCL

Hilton debuts Genome Valley Resort & Spa in Hyderabad



Expanding its presence in South Asia, Hilton has launched Hyderabad Genome Valley Resort & Spa, blending cultural heritage with modern design.

WORDS BY HT BUREAU

Hilton has officially marked its entry into Hyderabad with the launch of the Hilton Hyderabad Genome Valley Resort & Spa. Strategically located in India's Biotech Hub, the urban resort blends Hilton's vibrant spaces with an architectural style that complements the landscape and incorporates sustainable design elements.

Developed in partnership with CKR Resort, Hilton Hyderabad Genome Valley Resort & Spa marks a significant milestone in Hilton's robust South Asia expansion, introducing the brand's world-class hospitality to one of India's fastest-growing cities. With a GDP of US\$ 94 billion, rising infrastructure and global investment, Hyderabad is experiencing heightened demand for premium hospitality that caters to both business and leisure travellers.

Cultural preservation

Set on 20 acres of tranquil green landscapes, the resort offers a fusion of contemporary design and regional artistry. The 115 guest rooms, including 13 pool villas and six suites, draw inspiration from the rich cultural heritage of Telangana, with architecture and interiors that pay homage to Kakatiya architecture. Every structural and aesthetic detail, from the use of locally sourced stone and wood to the incorporation of native flora, reflects a deep respect for Hyderabad's terrain and a conscious commitment to sustainability.

Zubin Saxena, Senior Vice President and Regional Head, South Asia, Hilton, said, "This resort brings Hilton's signature hospitality to a new destination and offers a multi-dimensional experience to guests. From dynamic spaces and energising environments to exceptional culinary experiences and revitalising amenities, this property is poised



Zubin Saxena
Senior Vice President and
Regional Head, South Asia, Hilton



“This property is poised to set a new benchmark for leisure-meets-lifestyle experiences in India.”

to set a new benchmark for leisure-meets-lifestyle experiences in India.”

Versatile spaces

An ideal venue for grand Indian weddings and corporate events, the resort offers 89,000 square feet of indoor and outdoor event spaces, including two pillarless ballrooms, five meeting rooms, a pool deck, and a serene creekside mandapam – a traditional open porch used

for ceremonies that celebrates the natural surroundings.

Vincent Ong, Vice President, Full Service Brands, Asia Pacific, Hilton, said, “Renowned as masterful hosts, Hilton Hotels & Resorts are ambassadors of local culture, community, and celebration, welcoming the world while showcasing the best of destinations. With the distinctive offerings of Hilton Hyderabad

Genome Valley Resort & Spa, we are proud to bring that legacy to Hyderabad. Every element of the resort reflects our dedication to hosting our guests with charisma and culture, and confidence.”

At the heart of the property is the eforea spa, Hilton’s globally renowned spa brand. The spa offers a sanctuary to reset body, mind, and spirit – redefining a holistic wellness experience. **HT**

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Regional insight moulding hotel design

Erin Juhl outlines how deep market research and regional understanding shaped the bold new Chatterbox Café in Macau while honouring the heritage of its Singapore flagship.

WORDS BY HT BUREAU

In today's hospitality landscape, location and audience understanding are no longer background considerations, but they are central to designing spaces that resonate with guests. Guests arrive with their own expectations of how a place should feel, and they can sense within moments whether a restaurant or hotel aligns with the culture and energy of its surroundings. When that alignment is off, even the most impressive

design gestures can fall flat. This is why design begins with research

Before any concept takes shape, the team dives into the cultural currents and emotional signals that define a region. The goal is simple — understand what guests in this specific place want and build a design experience that speaks directly to them. This approach allows the firm to protect the integrity of a brand while shaping each location around its own market.





The challenge was to maintain the spirit of the Chatterbox brand while designing something that felt unmistakably at home within Macau's casino culture



Retaining brand authenticity

The recent work for Chatterbox Café in Macau, which won a Gold Award for Interior Design (Restaurant & Bars) from MUSE, brings this philosophy into focus. The original Chatterbox in Singapore is a beloved institution, refreshed by EDG into an upscale, relaxed dining experience inspired by garden city living. Breeze blocks frame a contemporary room of mint green banquettes and custom fixtures, while a greenhouse-like parlour overlooks lush greenery and the city below. The design reflects Singapore's refined sensibility and its affection for modern heritage.

But the design for Chatterbox Café in Macau called for something entirely different. Located inside the MGM Grand, the design of the new Chatterbox Café needed to meet a destination where spectacle and exuberance are part of daily life. Guests come for energy, vibrancy, and visual drama.

However, the challenge was to maintain the spirit of the Chatterbox brand while designing something that felt unmistakably at home within Macau's casino culture.



Erin Juhl
Design Director
EDG



Incorporating cultural significance

The solution was rooted in audience understanding. Through research and collaboration with Macau-based partners, the EDG team delivered an environment that turns up the glamour while preserving the brand's relaxed hospitality. Jewel-toned upholstery, polished brass, and botanical motifs create a sense of energising escapism. Graceful arched forms, echoed from the Singapore flagship, appear as sculpted metal and patterned glass along the exterior arcade, drawing guests into a space filled with colour and shine. Inside, custom case goods, vibrant artworks by Messymsxi, and mirrored ceiling details build a layered, immersive experience that speaks directly to Macau's appetite for bold design. This project underscores a larger truth in hospitality. Great design is not about repeating a template from one city to another. It is about honouring the brand while responding to the local audience with intention. When research, brand strategy, and cultural insight come together early and often, the result is a space that feels right for its place, its guests, and its moment. **HT**



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A legacy carved in contemporary luxury

The VerVe Estate is a bold reinterpretation of a century-old Indo-Portuguese mansion that creates a seamless dialogue between old-world aesthetics and modern elegance.

WORDS BY HT BUREAU

The VerVe Estate exemplifies destination within a destination, offering a variety of unique experiences that are authentic and immersive. This luxury villa exudes a distinctive character that makes the property stand out in North Goa's boutique stay landscape.

Originally built around 1925, the property is a century-old home with Indo-Portuguese architecture. Restored by architect Paul Rodrigues, the entire process took almost two years to transform into a palatial villa. The villa is now owned by

Rubeena Singh and Vivek Soni, along with their daughter, **Valeska**.

Keeping the soul alive

With meticulous research on the look and feel of old grand homes of Goa's past, the whole idea behind the design sensibility was to retain as much of the old as possible and embellish it with carefully thought-through modern design language. This enables the juxtaposition of the modern elements with the old, quiet grandeur and sophistication of the house organically without any conflict. "The blend of modern comforts with heritage authenticity of this unique home is truly seamless,



“All done with the objective of not just preserving but re-energising the soul of this old house.”

and a lot of thought has been put into making the estate comfortable for the modern travellers,” explained Soni.

The design inspiration of the estate was taken from various sources, including British colonialism, French and Italian décor elements, and Goan-Portuguese architecture, mixing different styles with panache to create this unique home.

Soni affirmed, “We kept structural changes to the house to the bare minimum, none of the old walls were broken. In fact, we repaired and restored most of the old wooden doors and windows as well. All done with the objective of not just preserving but re-energising the soul of this lovely old house.”

Contemporary intervention

The estate is one of the grandest homes in North Goa and is tastefully restored into a boutique luxury hotel. It features six suites with ensuite

bathrooms and has the capacity to accommodate 16 guests. All the rooms are large and spacious and embellished with the finest objects d'art curated from all over the world. Singh said, “All the rooms are large, well lit, and with high ceilings ranging from 20 ft to 26 ft in the main hall. Our smallest suite, the Glory Suite, is over 400 sq ft, and the largest one, the Celebration Suite, is 1,250 sq ft. Each suite offers unmatched levels of luxury and grandeur to our guests.”

Unlike any other gardens in Goa, the gardens are spread over 2,000 sqm. Inspired by the local landscapes, the gardens have been designed by blending elements of traditional old Indo-Portuguese gardens and the wild Goan meadows and marshes.

The VerVe Estate is the only boutique luxury hotel in Goa that offers its guests a large field-adjacent, temperature-controlled, infinity edge swimming swim-up bar, and





*“It is an uber-luxe boutique hotel
but one that does not feel like a hotel.”*



inbuilt Jacuzzi. The pool is designed in a senior citizen and child-friendly manner and with its easily accessible swim-up bar and adjoining gazebo, offers the most exclusive pool side experience to its guests.

Going beyond the expected

The VerVe Estate has a full-strength in-house service and F&B team, including two chefs who are available to cater to requirements of its guests. Singh shared, “Our service is bespoke and a daily menu is drawn up with inputs from our guests. Our service style is attentive yet unobtrusive and we try to bring it all together to offer a unique experience to guests.”

To further build on the guest experience, the estate has a comprehensive concierge

programme offering many bespoke facilities and services to guests.

These services include massage and wellness treatments, spa and beauty treatments, yoga and fitness classes, garden picnics, garden barbeques, and music, all of which are arranged at the estate. Outside the estate, their concierge helps guests plan private beach tours, surfing lessons, boat cruises, cultural and historical tours, Goan culinary tours, wildlife and nature reserve tours, spice plantation tours, and flea market shopping tours.

The VerVe Estate ensures to offer its guests an elevated, luxury stay embellished with bespoke, quality service. She said, “It is an uber-luxe boutique hotel but one that does not feel like a hotel. The experience is

warm and cozy, and is like a veritable treasure trail of delights, which guests discover slowly. In short, it feels like the home our guests have dreamt of, added with a healthy dose of history, story, and character.”

Effortless accessibility

Located in the quiet agrarian village of Guirim, the VerVe Estate is surrounded by paddy fields from three sides. It is positioned just west of the highway, 20 minutes from Mopa airport, 25 minutes to the beaches of Anjuna and Vagator, and 10–12 minutes from the culinary delights of Assagao.

The estate is now represented by Gaia Escapes, ensuring high-end stays are easier and seamless for discerning travellers. **HT**



Picture credit: The Lalit Resort & Spa Bekal

Burnout redefines what's on the wellness retreat menu

WORDS BY LIPLA NEGI

As wellness travel shifts from indulgence to intention, and guests increasingly seek transformation over mere relaxation, the spa and wellness segment in hospitality is evolving to infuse balance and healing into the pace of modern life. Today's travellers view wellness not as an

escape, a quick fix, or a pause, but as central to sustaining mental and physical agility. The segments gravitating most strongly towards this space include wellness-driven millennials, high-pressure corporate professionals, couples seeking restorative getaways, and international travellers seeking authentic, India-rooted Ayurvedic experiences.

Positioning itself as a premium Ayurvedic wellness retreat, Swasthya Retreat at The LaLiT Bekal opens the door to global travellers seeking purposeful healing rather than superficial spa experiences. "At Swasthya Retreat, our focus is on bringing Ayurveda and holistic healing into a modern rhythm of life. Travellers today want wellness that is personalised, evidence-



The LaLiT Bekal has launched the Swasthya Retreat, aiming to tap into the rising demand for premium, lifestyle-reset wellness experiences.

backed, and deeply rooted in authenticity, and that's exactly where India's ancient traditions shine," said **Shalini Tewari**, GM, Spiceology India at The LaLiT.

Speaking on its soft launch in the capital recently, Tewari noted, "Internationally, many wellness destinations focus on luxury as the differentiator. Our differentiator is depth—depth of care, depth of

tradition, and depth of connection. Guests don't just relax here; they reset, realign, and return to themselves in a way that feels both personal and profound."

Mindful & meaningful

Spread across 26 acres of private lagoons, untouched greens, and the serene backwaters on one side and the Arabian Sea on the other,

Key target segments

- Urban professionals battling burnout and stress
- Midlife and senior travellers seeking preventive, long-term health management
- International wellness seekers, especially from the Middle East, Europe, and Southeast Asia
- Women travellers looking for safe, structured wellness escapes



Shalini Tewari
GM, Spiceology India
The LaLiT



“Travellers today want wellness that is personalised, evidence-backed, and deeply rooted in authenticity.”

The LaLiT Bekal offers a rare dual landscape setting that instantly grounds guests in calm. This natural geography creates the sense of retreat, stillness, and expansiveness that complements the holistic healing ethos of Swasthya Retreat.

However, what truly distinguishes their wellness philosophy: no two

guests heal the same way. The doctors, therapists, and wellness chefs design every retreat around individual needs, from treatment plans and dosha-led meals to sleep rituals and mindful experiences. In addition, customised attention is given to real lifestyle goals such as stress reduction, sleep improvement, detoxification, and mobility. “We combine classical Ayurvedic practices with contemporary diagnostics, nutrition planning, and curated therapies through our collaboration with Spiceology,” informed Tewari.

While collaborations with integrative wellness brands like Spiceology enhance the credibility and broaden visibility, the brand further aims to strengthen partnerships with wellness platforms, global Ayurvedic communities, and premium travel curators. **HT**

Top wellness trends

- A rise in Ayurveda and traditional medicine, especially among global travellers
- The growing popularity of digital detox and nature-immersive retreats
- Demand for stress recovery, sleep enhancement, and mental well-being programmes
- Preference for clean, mindful cuisine tailored to body types and health goals
- Interest in holistic longevity programmes, especially among senior and midlife travellers

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Marriott celebrates 200-property milestone in India

Marriott International's new opening of the Westin Jaipur Kant Kalwar Resort reaffirms its commitment to bolstering its foothold in India's dynamic hospitality landscape.

WORDS BY HT BUREAU

Making its debut in India's pink city Jaipur, Westin Hotels & Resorts, part of Marriott Bonvoy's portfolio of 30 extraordinary brands, has officially opened The Westin Jaipur Kant Kalwar Resort & Spa. This marks a significant milestone as it becomes Marriott International's 200th property in the country.

The Westin Jaipur Kant Kalwar Resort & Spa stands as a reflection of Marriott's deepening connection with the market, set across nine acres at the foothills of the Aravali



Kiran Andicot
Senior VP, South Asia
Marriott International

"We remain steadfast in our commitment to advancing our growth through a strong pipeline of hotels."



(L-R) NK Gupta, Chairman, Mangalam Group; Kamaljit Singh, General Manager, The Westin Jaipur Kant Kalwar Resort & Spa; Amrita Gupta, CEO, Mangalam Spa & Resorts-Group of Hotels; Arun Kumar, Market Vice President-North India, Bhutan, and Nepal, Marriott International, and Ram Babu Agarwal, Executive Director, Mangalam Group

range, and expands Westin's restorative, balance-driven approach to hospitality in the country.

Solidifying its presence

Commenting on this significant achievement, **Kiran Andicot**, Senior Vice President, South Asia, Marriott International, said, "Celebrating the opening of our 200th property in India is a defining moment for Marriott International and a reflection of the continued trust our guests and owners place in our brands. Over the years, our growth in India has been shaped by hotels that offer enriching experiences through distinctive design, elevated culinary programmes, and service excellence that create memorable journeys."

He added, "This achievement is also a testament to the resilience of the Indian hospitality sector and the strong demand we continue to see across leisure and business segments. We continue to have confidence in our brands and our teams and remain steadfast in our commitment to advancing our growth through a strong pipeline of hotels."

Scaling operations across India

With 200 properties in the country across 18 distinct brands and a robust pipeline of nearly 150 hotels, Marriott International continues to strengthen its presence in the country, spanning major metropolitan centres to emerging business and leisure destinations nationwide. **HT**



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INSP20D	230VAC 50HZ	500	296x370x75mm	Inbuilt	275x350mm	Inbuilt	4.5Kg
INS2BRA	230VAC 50HZ	1000	800X400X100mm	Inbuilt	787X387mm	Inbuilt	9.700Kg
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Cuisine:

The new altitude advantage

Qatar Airways collaborated with two-Michelin-star chef **Garima Arora** to launch an Ayurveda-inspired, all-vegetarian Business Class menu on Doha–India routes.

WORDS BY HT BUREAU

If there is a list of touchpoints that shape air passenger preference and carry real commercial consequences, food probably sits right at the top. Airlines are acting on that insight in increasingly deliberate ways. Qatar Airways, recently collaborated with two-Michelin-star chef **Garima Arora** to launch an exclusive four-cycle Business Class menu beginning with an all-vegetarian, Ayurveda-inspired first cycle on routes from Doha to India.

Looking ahead, the airline plans to extend this culinary experience beyond India-focused routes, beginning with the rollout of the exclusive business class menu on its Doha–United States network. The menu will be refreshed every three months, introducing new creations that capture the breadth of Indian flavours in a contemporary, premium idiom.

“Whether it’s a comforting *khichdi* or a playful reference to *chai* and Parle-G, the aim is to honour the soul of the dish while refining how it is experienced. Indian food has always been incredibly

nuanced, but its depth is not always communicated on global platforms.” said Chef **Garima Arora**.

She added, “I see this partnership as a way to shift that narrative. By focusing on delicate flavour profiles, strong culinary roots, and thoughtful technique, we can show that Indian cuisine belongs naturally in the world of luxury travel.”

Emotional connection

While traditional metrics such as satisfaction scores and cabin service reports remain relevant, the airline is increasingly tracking more nuanced indicators of success. These range from demand patterns for specific dishes and repeat preferences on key routes to the depth of engagement its



Chef **Garima Arora**

culinary collaborations generate among frequent flyers. Beyond the data, however, the focus is shifting towards emotional resonance created onboard, when a passenger feels that the airline genuinely understands and honours their needs and tastes. **HT**

“Strong culinary roots and thoughtful technique can show that Indian cuisine belongs in the world of luxury travel.”

Transcending culinary boundaries

While technology boosts efficiency, Chef **Davinder Kumar** stressed that Indian cuisine must stay deeply rooted in its heritage to bolster its global standing.



WORDS BY **SURBHI SHARMA**

Food is no longer just about taste; it is about experience. The culinary industry is leaving no stone unturned in leaving a strong impact on their guests' memories through their gastronomic skills.

At the 22nd Annual Chef Awards and 13th Knowledge Summit 2025, hosted by the Indian Culinary Forum (ICF), **Chef Davinder Kumar**, President, ICF, said, "The Indian hospitality has witnessed a remarkable transformation over the years. Technology today plays a pivotal role, seamlessly blending tradition with innovation." At the same time, Kumar firmly vouched that while advanced kitchen equipment and digital tools have enhanced efficiency, the soul of cooking remains rooted in heritage, authenticity, and the chef's personal touch.

Rise of experiential dining

Modern diners are increasingly conscious of what they eat. This shift has brought healthy cuisine, plant-based food, and organic ingredients into sharp focus. Equally significant is the rise of experiential dining. He

emphasised that guests now seek stories behind dishes, whether it's Kashmiri *haak saag* or a regional delicacy, and want to understand its origins, cooking technique, and cultural relevance. Interactive kitchens and direct chef-guest engagement have transformed chefs into front-line storytellers rather than behind-the-scenes professionals.

Tech innovation

While AI and automation are reshaping operations, Chef Kumar is clear that technology can never replace a chef's intuition. He stressed that advanced equipment and AI-driven insights improve consistency and efficiency, but it is the human touch that creates memorable food.

Indian cuisine on the global stage

What truly sets Indian cuisine apart is its diversity, scientific foundation rooted in Ayurveda, and slow cooking traditions. With unique flavours and regional depth, Indian food continues to inspire global kitchens. Through the IDF, Chef Kumar has championed skill development and global recognition, ensuring Indian culinary arts continue to evolve while staying true to their roots. **HT**



Chef Davinder Kumar
President, ICF

Guests now seek stories, cooking techniques, and cultural relevance behind dishes

Ode to the night

Le Creuset introduced Nuit, inspired by the mystery of the night, where dreams come alive. The collection captures the magic of midnight in its distinctive, sophisticated gradient. It brings a sense of drama and sophistication to every setting, finished with a sleek chrome knob, like moonlight shimmering across a dark ocean.



Modern yet Elegant

Style meets function

With its “Excellence Collection,” CHAVELLE brings a new chapter of aluminium craftsmanship to luxury luggage. The collection features a zipless TSA-approved lock system, all-metal rivet corners, and 360° silent universal wheels for seamless movement through any environment. The detachable wheel design, unique to the series, offers convenience and adaptability.



Dash of luxury & elegance

The hand-tufted accent chair from Prerna Mohan Design Studio is designed to add refined elegance and guest comfort to premium hotel interiors. Upholstered in a beige-gold floral fabric with a plush tufted backrest, it enhances the ambience of lobbies, suites, lounges, reception areas, café corners, and guest rooms. The dimensions of the chair are 75W x 85D x 90H cm.



Art of craftsmanship

Intent Made's Crafted Alchemy collection is a fusion of age-old Indian craftsmanship and contemporary design. Featuring sculptural décor objects crafted in metal and glass, the collection celebrates material honesty, handwork, and subtle luxury. With its refined forms, the collection lends itself beautifully to Christmas styling, whether as a statement centrepiece or a meaningful gift that carries both craft and character.



Handcrafted sculptural lighting

The Lagori Collection by Yaahvi is a handcrafted lighting collection, drawing inspiration from the traditional game of seven stones. The collection captures the poetry of balance and play, where each design brings together double-casted, diamond-cut glass with meticulously hand-hammered aluminium forms, stacked to narrate a story of craft, memory, and design in perfect equilibrium.



Eco-friendly candles

The Souq Candle & Bella Amalfi Candle by Kimirica are hand-poured candles made with biodegradable soy wax. These candles are encased in reeded glass jars topped with a metal lid that doubles as a coaster. Featuring dual unbleached cotton wicks, they deliver a cleaner, brighter, and black soot-free burn for up to 45 hours.

Movements



Gagan Katyal
EAM, Buena Vista Luxury
Garden & Spa Resort

Gagan Katyal has been appointed as the Executive Assistant Manager at Buena Vista Luxury Garden & Spa Resort. With over two decades of experience in sales and marketing, Katyal is adept at driving strategic growth and elevating brand presence in the luxury hospitality sector.



Rajesh Kattakam
VP, Sales and
Business Development
Rosetta Hospitality

Rosetta Hospitality has appointed Rajesh Kattakam as Vice President of Sales and Business Development. He has close to two decades of experience in the hospitality industry. This appointment aims to strengthen the group's commercial leadership across its growing luxury portfolio.



Chinmaya Chikkamath
General Manager
The Westin Resort
& Spa, Himalayas

The Westin Resort & Spa, Himalayas has appointed Chinmaya Chikkamath as its new General Manager. With over 17 years of experience, he brings a strong foundation in luxury hospitality, operational leadership, and strategic direction, shaped through his experience at prominent hotels in India.



Siddhartha Banerjee
Area Controller (West)
& Head of Finance
ITC Maratha

ITC Hotels Ltd has appointed Siddhartha Banerjee as the Area Controller (West) and Head of Finance at ITC Maratha. In his new role, Banerjee will oversee accounts, hotel operations' budgets, new projects, taxation, and other aspects of ITC-owned hotels in the western region.



Puneet Dhamija
Unit Finance Controller
ExpoInn Suites &
Convention

Puneet Dhamija has joined ExpoInn Suites & Convention by Indeva Hotels and Resorts (a unit of IEML) as the Unit Finance Controller. With over 10 years of experience, Dhamija will play a key role in strengthening the financial governance and operational efficiency of the unit.



Soumyajit Ghosh
Hotel Manager
The LaLiT Jaipur

Soumyajit Ghosh has been promoted to Hotel Manager at The LaLiT Jaipur. He has experience in the luxury and international hospitality sector. His appointment marks a significant step in strengthening the leadership team at The LaLiT Jaipur as the hotel continues to elevate its service benchmarks.



Rajat Bhatia
Commercial Director
Four Seasons
Hotel Mumbai

Four Seasons Hotel Mumbai has appointed Rajat Bhatia as the Commercial Director. Equipped with more than 25 years of experience, Bhatia will shape the hotel's commercial vision and steer its next phase of growth. He will oversee all commercial functions, including sales, marketing, and revenue management.



Dattatraya P Auti
General Manager
Holiday Inn Express
Pune Pimpri

Holiday Inn Express, part of the IHG Hotels and Resorts, has appointed Dattatraya P Auti as the General Manager of Holiday Inn Express Pune Pimpri. His strong expertise in hotel operations, guest experience, and team leadership will be instrumental in driving the continued growth and success of the Holiday Inn Express brand in the region.



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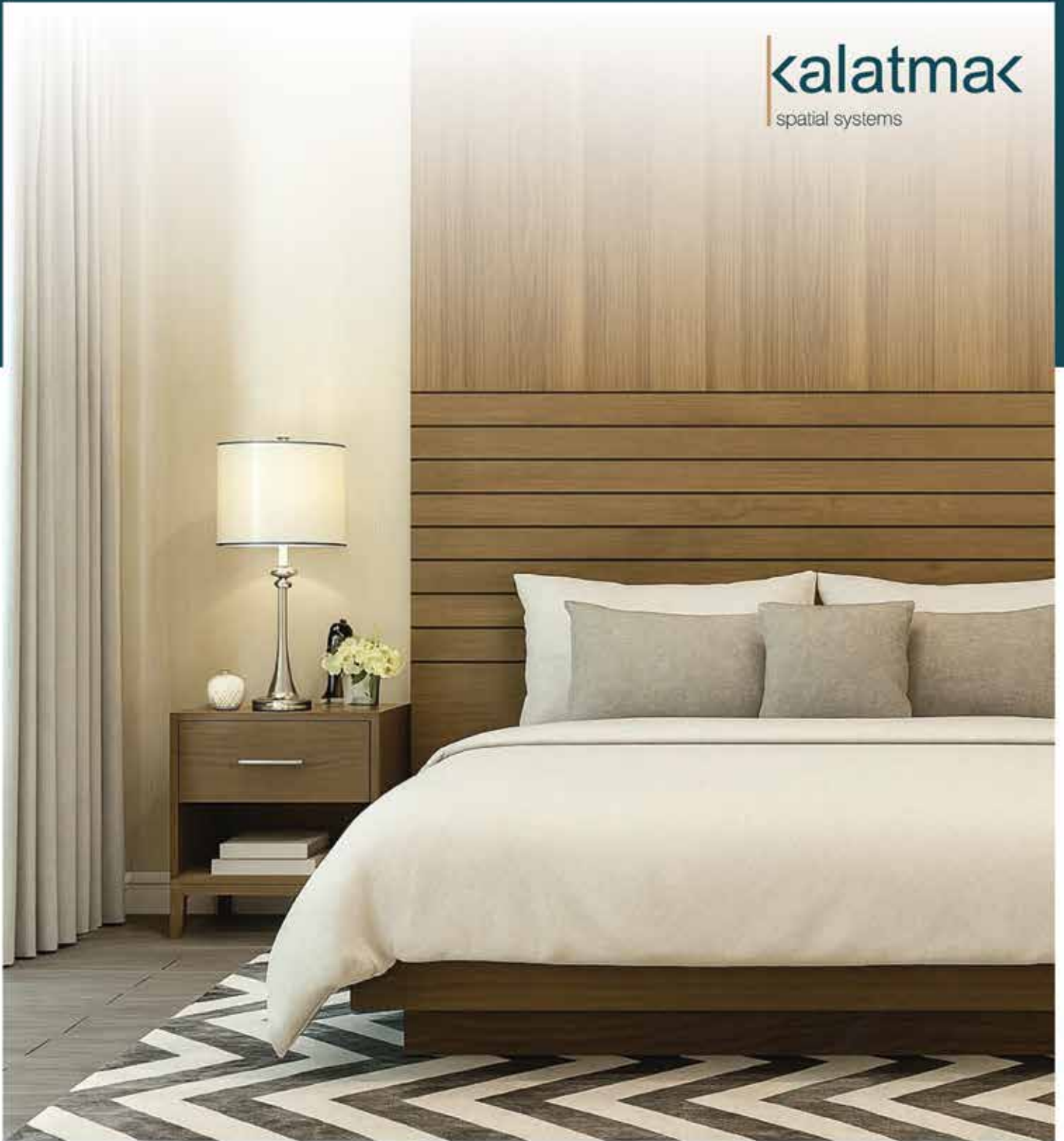
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