

AEROCITY LIVE

WORK • SHOP • DINE • STAY

MARCH-APRIL 2026
ISSUE 22 | INR 300

WHERE ENERGIES MEET

Warmer days, brighter hues, and Aerocity stepping into its stride

PLUS



AMIT BAGGA
A golden take on heritage



CHEF PAWAN BISHT
Crafting the next kitchen evolution



RITHVIK DHANJANI
Made for the spotlight

SCAN AND SUBSCRIBE



Complementary E-magazine



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A MOMENTUM WITH MEANING

Dear Readers,
 Now that spring has arrived, the year is already moving forward with higher purpose and energy. The recent AI Impact Summit 2026 and WINGS INDIA 2025 both highlight innovation, connection, and growth. **As the Hon'ble Prime Minister, Shri Narendra Modi has said, "Reform, Perform, Transform"—this spirit of ongoing improvement and action is guiding India's progress and setting a positive tone for the coming months.**

In Aerocity, New Delhi, this national momentum is clearly felt. The theme of this issue, *The Season of Momentum*, is reflected as the district comes to life after winter. Warmer days, brighter colours, and renewed energy are visible everywhere. Here, spring is more than just a change in weather; it brings a new rhythm and outlook. Outdoor spaces are busier, hotel lobbies feature fresh designs, and restaurants introduce seasonal menus that highlight freshness and creativity. The longer days bring a noticeable boost in spirit, encouraging more engagement, new partnerships, and a stronger sense of community.

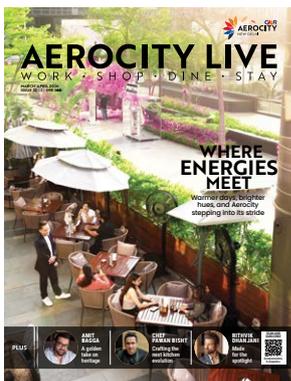
Our Cover Story highlights this transition in food, hospitality, and community life. From outdoor dining and new designs to cultural events and new developments, Aerocity's stories are told through its aspects and people who bring them to life. This issue also celebrates Women's Day by honouring the remarkable women who shape Aerocity's community. These leaders define their culture and pace with resilience, creativity, and vision, and help drive one of India's most dynamic urban centres.

This issue welcomes spring in Aerocity, showing both energy and warmth, as well as colour and purpose. We are excited to announce that the first Daryaganj Gold in India is opening in Aerocity, bringing a new highlight to our expanding food scene. With new projects, smart-city innovations, and global brands coming soon, the next few months look set for steady energy and strong growth.

Happy reading, and may this season inspire fresh perspectives, meaningful connections, and forward momentum.



This issue welcomes spring in Aerocity, showing both energy and warmth, as well as colour and purpose



ON THE COVER

This image* captures Aerocity's vibrant social life, reflecting spring's relaxed energy and the growing momentum shaping the precinct's evolving urban lifestyle.

Cover image by **Bharat Bhushan Upadhyay**
 Location courtesy: **One8 Commune, Aerocity**

Aman Kapoor

AMAN KAPOOR
 CEO, AIRPORT LAND DEVELOPMENT
GMR GROUP

*This image was captured in a public space. Individuals appearing in the image are incidental and are not affiliated with or endorsing the publication.



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Munish Davessar

General Manager – BD (Air Logistics)



+91-7042599033



gmraero.com



Munish.Davessar@gmrgroup.in



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Welcome the season as Aerocity resets its rhythm, opening into lighter moods, longer days, and a renewed sense of connection



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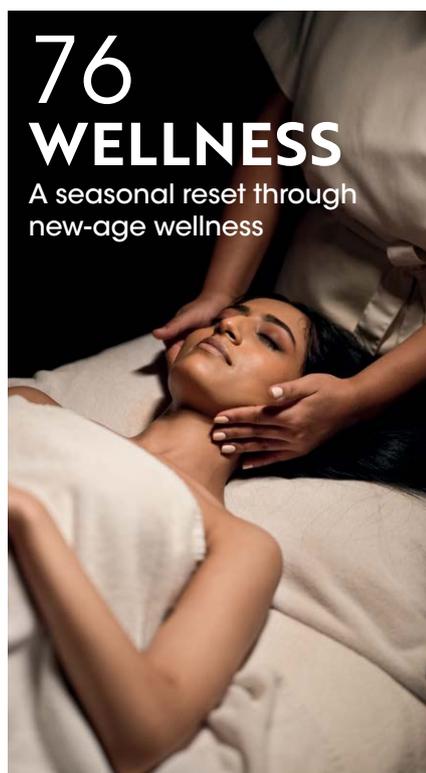
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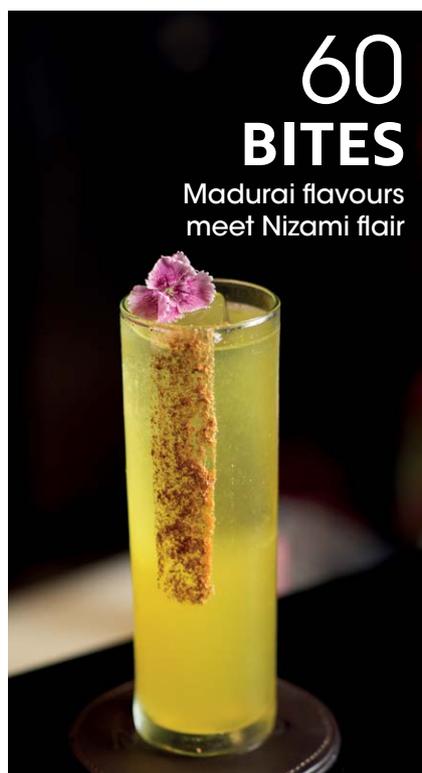
A colourful lens on Aerocity—its design, energy, events, and people



Rithvik Dhanjani on fitness and his fondness for Aerocity



A seasonal reset through new-age wellness



Madurai flavours meet Nizami flair

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THE CIRCLE OF HAPPINESS

Where great food, vibrant nights, world-class hotels and unforgettable moments come together



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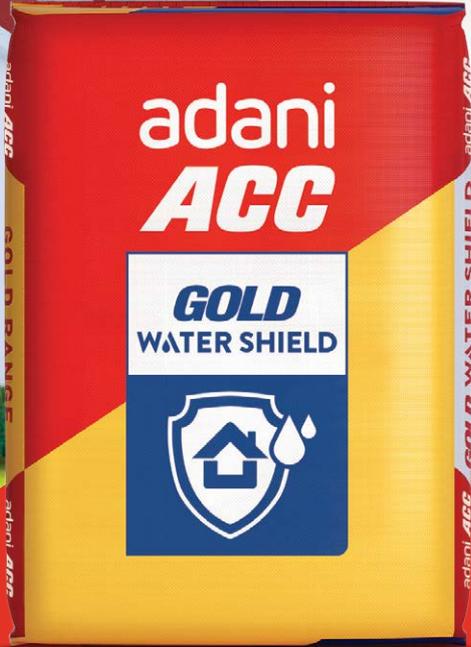
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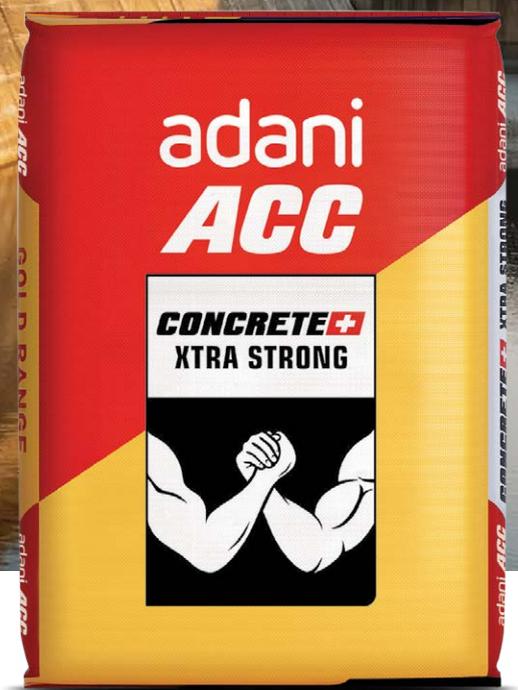
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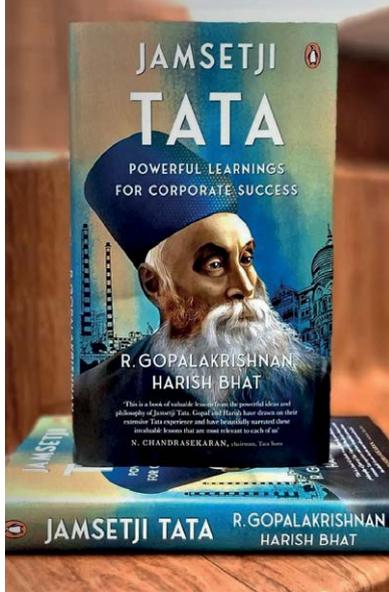
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Make it last forever.***



Creative Visualisation



MOVIE SCREENINGS



BOOK LAUNCHES



ART EXHIBITIONS



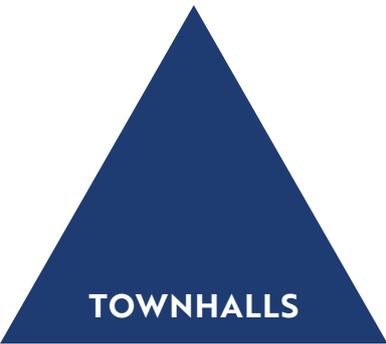
TEDTALKS



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TOWNHALLS



WORKSHOPS



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THE HUB

Your inside look at every aspect unfolding in the GMR Group and Aerocity, New Delhi that bring the district to life

What's More? 15 | The Voices 16 | Conversations 22



TIME TO RECONNECT!

FOR NATION'S LOVE

Under glowing lanterns and sweeping tricolour accents, The Square at Aerocity lit up with lights and brotherhood, filling evenings with pride and celebration.

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THE SOCIAL AGENDA

From conversations and cultural showcases to signature dining and weekend experiences, Aerocity curates moments worth planning for



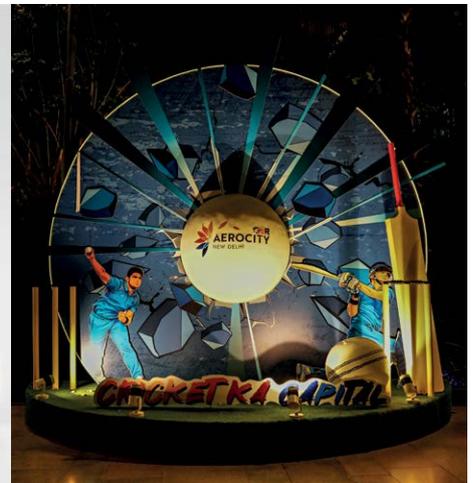
EVENTS AT
utsav

March-April

**THEME-BASED
ART EXHIBITION**

**CURATED WORKSHOPS
AND SESSIONS**

**BOOK DISCUSSIONS
AND LAUNCHES**



EVENTS AT THE SQUARE

13th-14th March
CRAFT CITY 3.0

27th-29th March
THE COLLECTIVE

Till 15th April
**URBAN THOUGHTS BY
VIKASH KALRA**

21st-22nd March
**VINTAGE CAR RALLY
AND DISPLAY**

2nd-5th April
THE COLLECTIVE

15th April
WORLD ART DAY

28th March-31st May
**CRICKET KA CAPITAL
IPL SCREENING**

10th-12th April
THE COLLECTIVE

24th-26th April
THE COLLECTIVE

EVENTS AT HOTELS IN AEROCITY

GUEST TALK



SHRESHTH ARORA
Visitor

Aerocity does not feel like Delhi at all. It is interesting how thoughtfully the place has been built. You have corporates, restaurants, and everything you need in one place. It is a very good space to hang out with friends. Whenever we want to take a break or simply roam around, it always feels like a relaxed and chill environment.



**JW MARRIOTT HOTEL
NEW DELHI AEROCITY**

10th-14th March
**VIETNAMESE FOOD
PROMOTION WITH
CHEF MAI**
K3

Every Friday
**UNPLUGGED
BOLLYWOOD NIGHTS**
K3

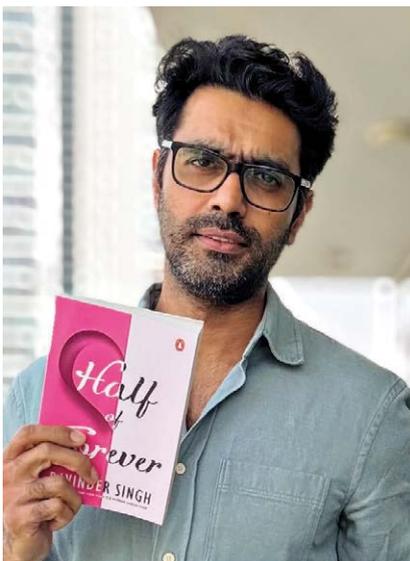
Every Sunday
**SIGNATURE
SUNDAY BRUNCH**
K3

Every Friday
NEON NIGHTS
ADRIFT Kaya

Every Sunday
**KAYA SUNDAY
SUNDOWNER**
ADRIFT Kaya

EVENTS AT AEROCITY

29th March
**AN EVENING WITH
RAVINDER**



PULLMAN AND NOVOTEL AEROCITY

6th-15th March
Dinner and Sunday Brunch
**A CULINARY TRIBUTE TO
THE NAWABS OF RAMPUR**
Food Exchange

16th-26th April
Dinner and Sunday Brunch
**AUTHENTIC
HYDERABADI FLAVOURS**
Food Exchange



ANDAZ DELHI, BY HYATT

Throughout March
PAN-TO-PLATE
SPRING MENU

Throughout March
KIDS SPA DAY
AT ANDAZ DELHI



PRIDE PLAZA

8th March
WOMEN'S DAY
SPECIAL BUFFET

27th March- 5th April
RAJASTHANI
FOOD FESTIVAL

5th April
EASTER
FESTIVAL BRUNCH

10th-16th April
MURTHAL NIGHTS
FOOD PROMOTION

14th April
BAISAKHI
SPECIAL BUFFET



ALOFT NEW DELHI AEROCITY

19th-27th March
NAVRATRI THALI
Nook

5th April
EASTER DINNER
Nook

9th-12th April
PURVAIYA
A JOURNEY THROUGH
BIHAR'S KITCHENS



HOLIDAY INN

9th-15th March
KEBABS AND BIRYANI
Viva All Day Dining

22nd March
NAVRATRI THALI
Viva All Day Dining

19th-29th March
CUCINA ROMANA
L'Osteria Bella

29th March
PURAANI DILLI BRUNCH
Viva All Day Dining

ON THE AGENDA

Music, comedy, and crowd-pulling expos roll through the Delhi-NCR setting the pace for busy weekends, packed venues, and calendars that would not stay empty



CALVIN HARRIS LIVE

Date: 19th April

Venue: Leisure Valley Ground, Gurugram

An electrifying night built on immersive visuals and familiar anthems as the global star brings chart-topping beats to the city, where music and magic will seamlessly collide.

Distance from GMR Aerocity: 12.1KM

SCORPIONS COMING HOME LIVE 2026

Date: 24th April

Venue: Huda Ground, Gurugram

After two decades, the hard rock titans return with timeless music, delivering fiery guitar solos, soaring vocals, and unmatched energy to cherish forever.

Distance from GMR Aerocity: 16.8KM



IN THE LAND OF DREAMS BY EBRAHIM BARFARAZI

Date: 6th March–10th April

Venue: Gallery Pristine Contemporary, New Delhi

An intimate exhibition observing the physicality of sleep, presenting resting bodies as canvases for calm and renewal, where the artworks capture the beauty of repose.

Distance from GMR Aerocity: 14.6KM



TEMPO TANTRUMS – KENNY SEBASTIAN

Date: 22nd March

Venue: Kedarnath Sahni Auditorium, Ajmeri Gate

Observational comedy blending razor-sharp humour with melody and everyday absurdities through musical twists. Kenny's signature!

Distance from GMR Aerocity: 17KM



THE HAAT OF ART NEW DELHI

Date: 20th–22nd March

Venue: Pragati Maidan Exhibition Centre, New Delhi

A curated art fair connecting artists, collectors, and designers, presenting diverse works and curated showcases across modern practices in Delhi.

Distance from GMR Aerocity: 18.8KM

INDIA PHOTO EXPO 2026

Date: 20th–22nd March

Venue: Pragati Maidan Exhibition Centre, New Delhi

A focused exhibition showcasing photography, videography, and imaging technologies, connecting professionals and aspirants with emerging tools, ideas, and market directions in Asia.

Distance from GMR Aerocity: 18.8KM

DIGITAL GAMING INDIA EXPO

Date: 23rd–25th March

Venue: Bharat Mandapam, New Delhi

A dedicated platform exploring gaming, e-Sports, and interactive entertainment, bringing developers, publishers, and audiences together.

Distance from GMR Aerocity: 18KM

Dates accurate at time of publishing

A SENSE OF BELONGING

In their own words—the people powering Aerocity’s pulse



BALRAM
Maintenance Operator

For me, working at Aerocity has always felt steady and reassuring. Over the past six years, the experience here has remained positive, even during uncertain times like the pandemic. We continued working and receiving our salaries regularly. That period gave me confidence and security. Every six months or so, all the workers gather at the office to play games and spend quality time together. Such moments make each day feel comfortable and worthwhile.



KARUNA PARVEEN
Housekeeping

My time at Aerocity has taught me a lot, both through daily work and small moments of encouragement that stay with me. When our work is recognised, it is shared during team briefings, and that matters a lot to me. Once, a guest lost a wallet, and with my seniors' help, we returned it safely. The positive feedback made our whole team proud. During breaks, I like spending time in the staff room for tea breaks. For me, Aerocity feels calm and welcoming, even on busy days.

Joining the Aerocity outlet has been a rewarding experience, especially in a space that stays active and welcoming year-round. When work gets hectic, I take short breaks at the food court, often at Wow! Momo. Good food always helps reset the mood. A memory that stands out is last year's Diwali. The festive energy, happy customers, and new faces brought a wonderful buzz to the place.



RAKESH
Store Manager, Sugar & Spice, Aerocity



HRITIK TYAGI
Sales Executive, MINISO, Aerocity

Being here for two years now has been an experience I genuinely enjoyed. I like interacting with customers, especially when they appreciate my work; it motivates me every day. One moment I remember clearly is the Independence Day celebration, when we gathered together, waved the flag, shared food, and felt proud as a team. Whenever I feel stressed, I take a short walk and sit near the fountain. Aerocity's open spaces and lively environment help me reset and feel calm before bouncing back to work. ▣

WHERE WORLDS MEET

A personal reflection from one of the many who bring Aerocity to life

Since its opening in 2016, the outlet at Aerocity has grown from being a new entrant to becoming a dependable dining option. That gradual acceptance, particularly in a space surrounded by global hotel brands and international cuisine, has been meaningful for us as a legacy Indian brand. Aerocity is not just a commercial district; it is a convergence point. It brings together corporate offices, global hotel chains, airline professionals, and international travellers into an ecosystem. From our perspective, it represents a space driven by mobility, with people constantly arriving, departing, meeting, and working.

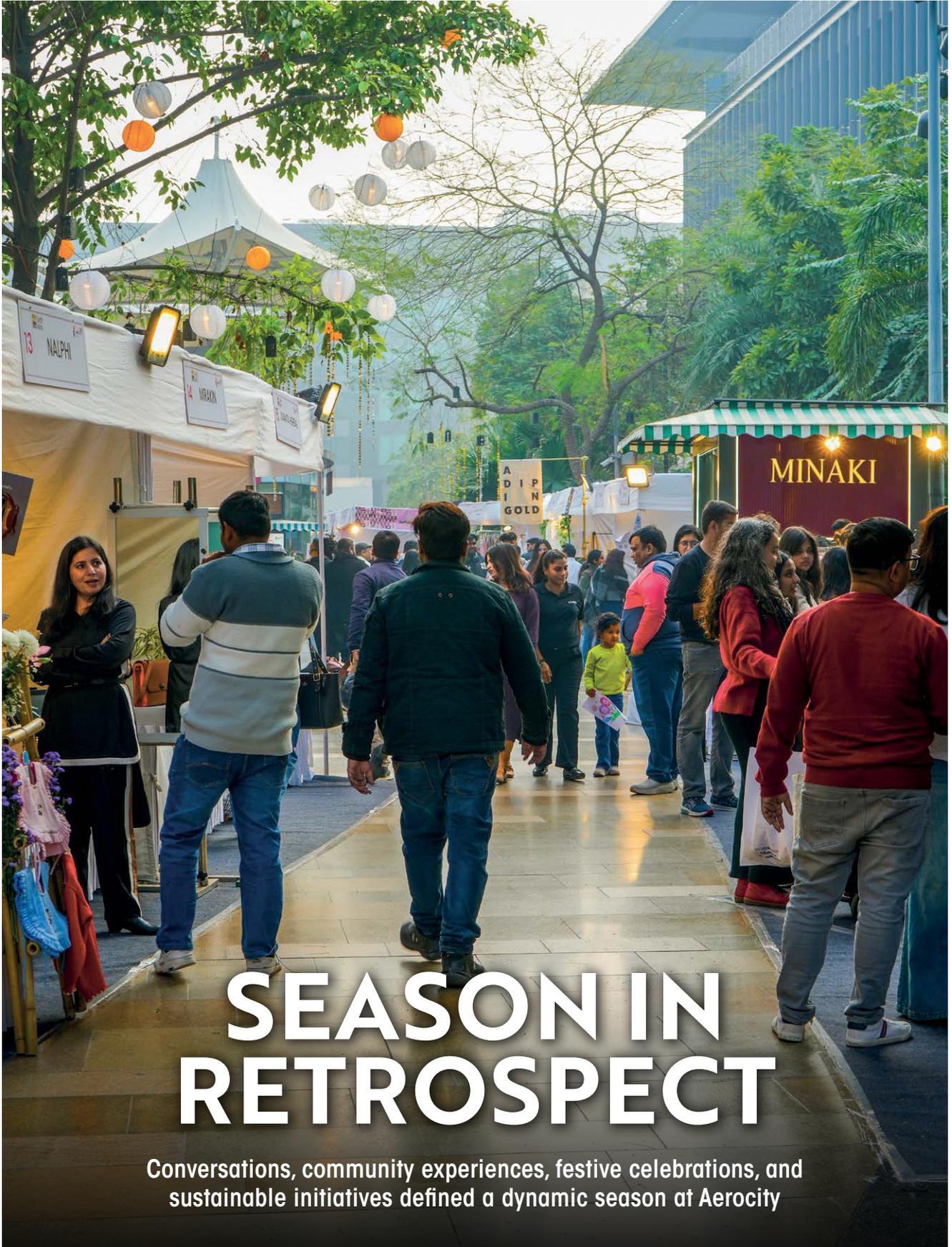
For us, that environment aligned naturally with our offering. We serve food that is familiar, fast, and rooted in tradition, something both working professionals and travellers seek in high-movement zones. The presence of leading hospitality brands in the district meant entering a space where service standards and hygiene expectations are high, complementing our operating philosophy.

Aerocity moves to a different rhythm than conventional high streets. Consumer behaviour is time-sensitive and expectation-driven, demanding clarity, speed, and consistency. Peak hours, particularly when corporate offices break for lunch simultaneously, are intense and energetic. Equally striking is the daily shift in audience, corporate professionals during the day, hospitality guests through the evening.

For us, this blend means operating where peak demand is concentrated, expectations are global, and service precision is critical. Aerocity will continue to set benchmarks for how commerce, lifestyle, and mobility coexist within a single integrated ecosystem.

SIDHANT KALRA
MANAGING DIRECTOR & CEO
KHAN CHACHA





SEASON IN RETROSPECT

Conversations, community experiences, festive celebrations, and sustainable initiatives defined a dynamic season at Aerocity

EVENT AT



PARENTING BEYOND ACADEMIES
24th January

EVENTS AT THE SQUARE



LETTER OF VALOR
12th-15th January



THE COLLECTIVE
16th-18th January



REPUBLIC DAY
26th January



EARTH MELA
30th January-1st February



EVENT AT AEROCITY

BEAUTY POP-UP AT FOREST ESSENTIALS
January





IDEAS THAT ENDURE

A reflective dialogue exploring legacy, responsibility, and the choices that quietly shape collective futures



At a time when dialogues around sustainability and long-term impact are becoming increasingly urgent, Friends of Books (FROB) recently hosted an evocative dialogue at Utsav, The Square, GMR Aerocity, New Delhi. The gathering brought together readers, thinkers, and changemakers for an afternoon rooted in reflection, shared responsibility, and meaningful exchange and insight.

The highlight of the session was an engaging conversation with Sangeeta Waldron, author of

What Will Your Legacy Be? A book that encourages individuals and organisations alike to consider the imprint they leave behind. Known for her work in sustainability and purpose-led leadership, Waldron spoke about ethical decision-making and the importance of consistent, conscious action in shaping a more mindful future.

Moderated by Mohit Gupta, co-founder of FROB, the talk moved seamlessly between personal reflection and collective accountability. Waldron emphasised that legacy is not

reserved for the extraordinary milestones but evolves through daily decisions—how we lead, consume, communicate, and contribute to society.

Audience participation reflected this spirit, with attendees sharing perspectives on conscious lifestyles, ethical practices, and community-led perspectives—reinforcing the power of shared responsibility. The evening served as a reminder that meaningful conversations have the power to influence thought, inspire action, and shape enduring change. ▣

NEW FACES, FRESH CHAPTERS

Key leadership shifts that are shaping GMR Aerocity’s hospitality realm



VIJAY KUMAR CHAUHAN
DIRECTOR OF FOOD AND BEVERAGE, HOLIDAY INN NEW DELHI AEROCITY

With over a decade of experience in the hospitality space, Chauhan brings strong expertise in managing multi-outlet food and beverage operations. He has built a reputation for improving efficiency, strengthening team performance, and enhancing guest satisfaction across diverse dining formats. Known for delivering consistent results, he will oversee the

hotel’s F&B division and focus on operational standards, strategic growth, and elevated dining experiences.



MARKING JOYFUL MOMENTS

Delhi’s Airport Land Development team continued its monthly birthday celebrations, bringing colleagues together in a spirit of warmth and camaraderie. Teams gathered to celebrate those marking their birthdays, creating moments of appreciation and connection.



PARITOSH SHAH
CLUSTER REVENUE MANAGER—NORTH REGION, PRIDE PLAZA HOTEL AEROCITY

Hereon, Shah will lead revenue strategy across Pride Hotels’ North Region, focusing on sustainable growth, market positioning, and enhanced commercial performance. With over 17 years of thorough experience in the industry, he has held leadership roles with leading hospitality brands including The Ascott Limited (Bangkok), The Lalit Suri Hospitality Group, and Accor

Hotels. He brings strong expertise in revenue management and commercial strategy to his new role.

GUEST TALK



DR. MANJARI CHANDRA
Author, Speaker, and Researcher

I often come to Aerocity for recreation. Utsav is a place we keep coming back to. It is a beautiful space, and the co-working culture here makes the district especially engaging.

COVER STORY

The Architecture of Momentum

How Aerocity, built for convergence, defines and measures its own evolution and next chapters each season of spring

WORDS ANANYA TRIVEDI AND NIKITA MESHAM





Every city has a season when its rhythm shifts. Winter slows familiar spaces, while spring restores movement and renewed direction. Nowhere is that transition more visible than in GMR Aerocity, New Delhi. As days grow longer, outdoor tables fill, and meetings spill beyond boardrooms into cafés, giving public spaces a lighter, more animated character.

Across the district, restaurants recalibrate menus around seasonal produce, and hotels introduce refreshed accents in shared spaces. Cultural gatherings are on the rise, drawing people back into collective experience. Together, these developments signal more than a change in weather—they reflect a district building steady momentum across hospitality, business, and community life. Spring does not alter Aerocity’s direction; it strengthens it.

FORWARD ON THE FORK

As Aerocity gathers pace, its kitchens respond with intent. A spring refresh is not novelty—it is a recalibration of energy, presentation, and service to meet evolving expectations. For some, that shift begins with refinement.



At Dhaba Estd 1986 Delhi, familiarity is not replaced; it is sharpened. "Food at Dhaba has always been about more than taste," says Chef Ravi Saxena. "It is about stories, nostalgia, and the joy of eating together." The classics remain, now finished with lighter touches that signal progression without abandoning identity.

Elsewhere, momentum expresses itself through tempo. At Sandburgs, the change is less about ingredients and more about rhythm. "For us, a spring refresh is not about launching a token seasonal menu. It is about energy," shares Danny Alagh, Founder & CEO of Sandhouse Hospitality Pvt.



CLOCKWISE FROM LEFT: Pride Plaza Aerocity brightens its lobby to uplift mood and create a lasting impression; Sandburgs is redefining the spirit of modern dining; Dhaba Estd 1986 Delhi continues to refine its legacy, familiar flavours; Sandburgs' spring signals the debut of vibrant seasonal menus; Monsoon by Cafe Lota's Tinda Mutton Curry brings seasonal balance inspired by nature's offerings.



DRIVEN BY DESIGN

If dining reflects movement, design determines how that movement is experienced. Across Aerocity's Hospitality District, hotel spaces are refined through colour, material, and detail to support a district operating at pace.

At Holiday Inn New Delhi Aerocity, colour creates emotional balance. "Colour shapes our hospitality ethos by creating calm, comfort, and connection," says General Manager Shuvendu Banerjee. Warm neutrals define guest rooms and lobbies, while the Italian restaurant introduces vibrant tones that stimulate conversation and appetite. Each space is calibrated to the function it serves.

At ibis New Delhi Aerocity, colour carries youthful energy. "Our design ethos is rooted in being bold, contemporary, and approachable," notes Hotel Manager Bharat Gupta.



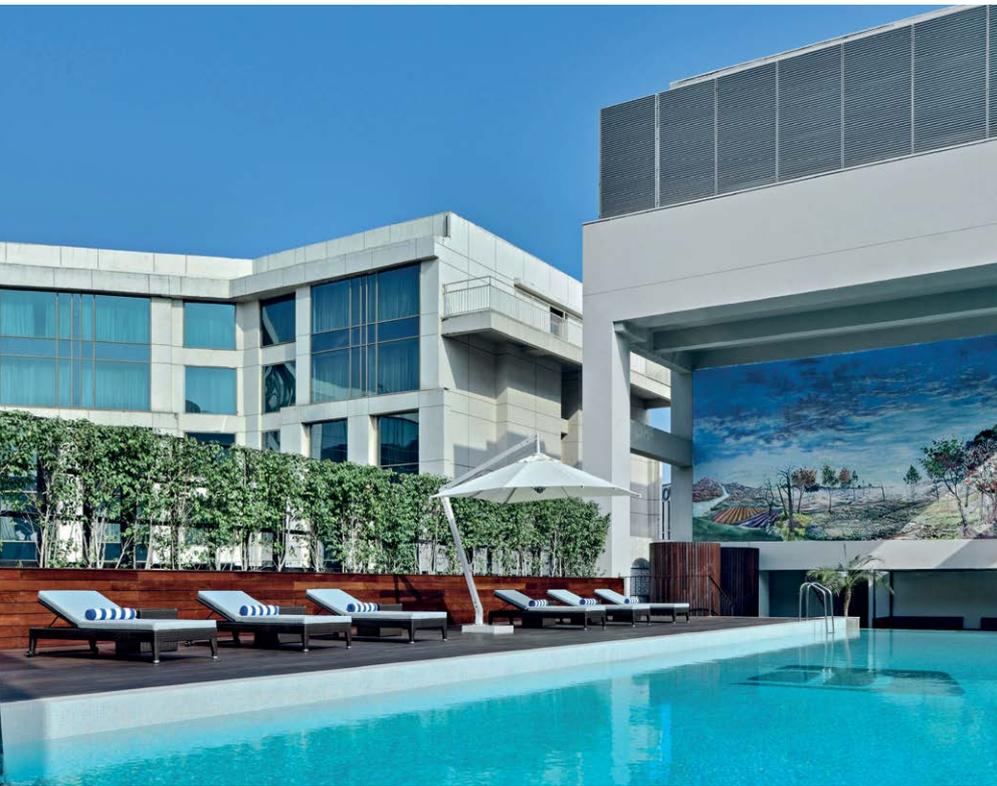
Colour shapes our hospitality ethos by creating calm, comfort, and connection



Ltd. Brighter builds, and a sharper service cadence reflect a district operating with greater fluidity.

Furthermore, at Monsoon by Café Lota, the shift is philosophical. "To eat with the seasons is to live in harmony with the world around us; it is why our menu breathes and evolves," reflects co-owner Vishwas Makhija. Here, lighter gravies, raw mango, and mint introduce vibrancy while remaining anchored in regional tradition.

Different expressions, shared direction. Across the district, menus evolve not for spectacle but for alignment. The season may set the tone, but sustained momentum is shaped by deliberate progression.



Public areas lean into vibrancy, while guest rooms temper that energy with restraint.

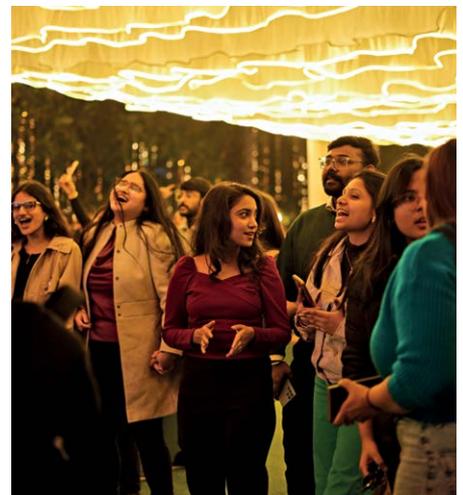
Mohammed Shoeb, Vice President-Northern Region, Pride Hotels Ltd., says that colour is not merely decorative, it is emotional, sensory, and experiential. It guides how guests feel the moment they enter the spaces. "Our colour philosophy is deeply rooted in India's cultural richness while embracing contemporary global sophistication. The foundation palette is built on warm neutrals—beige marble, sandstone tones, soft creams, and muted golds, which create an immediate sense of calm, elegance, and understated luxury and reflect timeless Indian architecture to establish a welcoming canvas that feels both premium and grounded," he explains and further shares, "Layered into this base are carefully curated accents that express our 'Truly Indian, Traditionally Luxurious' ethos. Ultimately, our colour philosophy

is designed to evoke emotion: comfort, pride, familiarity, and quiet grandeur. It ensures that every guest experiences not just luxury, but a sensory connection to India's heritage interpreted through a contemporary lens." The palette transitions thoughtfully across the property's spaces.

SCALING AT SPEED

Design here is not cosmetic. It shapes how guests convene, negotiate, and celebrate, ensuring that spatial intent keeps pace with a district in motion. That intent is tested when gatherings such as the India AI Impact Summit and SATTE 2026 convene in Aerocity, as preparedness converts into performance and occupancy rises.

Shashi Ganguly, Rooms Divisions Manager at Aloft New Delhi Aerocity, notes the impact. "These large-scale industry events brought a diverse mix of international delegates, corporate travellers, exhibitors, and industry leaders, resulting in strong



Across the district, menus evolve not for spectacle but for alignment





midweek occupancies and vibrant activity across the hotel's guest rooms, dining venues, and social spaces." On a broader level, such gatherings reinforce Aerocity's standing within the global business and travel ecosystem. "Global summits and industry gatherings play a pivotal role in reinforcing Aerocity's position as one of Delhi's most strategic business and hospitality districts," she explains. "They enhance the destination's global visibility, attract high-value business travellers, and create a vibrant ecosystem where hospitality, commerce, and innovation converge."

CULTURE IN MOTION

On the other hand, Utsav is evolving beyond conversation circles into a more immersive cultural platform. "This space is no longer just a repository of books; it has become a cultural hub that fosters conversation, creativity, and collective renewal," says Rashmi Priya, HR Leader. "The Aerocity community is evolving from conversation circles into a dynamic, multi-layered cultural ecosystem," she adds.

This season, Aerocity is not about isolated upgrades, but integration. From menus to materials, from global convenings to grassroots initiatives, each layer reinforces the next. What emerges is a cohesive ecosystem with clarity of direction. As the season unfolds, Aerocity advances at a measured pace and with sustained intent. In that alignment lies its momentum. ▣



CLOCKWISE FROM LEFT: Aloft opens up a vast, vibrant space that feels like a warm invitation to spring; Holiday Inn enhances its rooms with thoughtful accents to make every stay more memorable; Utsav is gearing up for a season of stronger community gatherings; At Aerocity, the bloom after the gloom promises a brighter, more welcoming experience for visitors.

SCAN FOR
ONLINE
VERSION



Aerocity, LED by HER

SEVEN WOMEN. TWO THOUGHTS. ONE DISTRICT.

Aerocity runs on precision—but increasingly, it runs on women who shape Aerocity’s strategy, spaces, and the spirit that defines it

WORDS ANANYA TRIVEDI AND NIKITA MESHAM

Across boardrooms, hotel floors, studios, and strategy meetings, leadership in Aerocity is evolving. The district’s growth is no longer defined by infrastructure alone, but by the people shaping its direction. These women represent that shift—each bringing her own discipline, perspective, and pace to one of the capital’s most dynamic hubs. They reflect on their journey, Aerocity, and the mantra that fuels them to keep going, and may also help to motivate many more.

LEADING BEYOND THE PLATE

Consistency, adaptability, and execution have shaped my career. I began in fashion, where global exposure sharpened my understanding of consumer behaviour and brand positioning. That foundation was carried into hospitality. At One8 Commune, I focus on building experiences beyond service, expanding thoughtfully and strengthening identity. Like Indra Nooyi, I believe ambition and empathy can coexist, and that long-term growth is built on clarity and resilience.

To me, Aerocity stands out as one of the most evolved hospitality and lifestyle destinations in the country. Its proximity to the airport, strong infrastructure, and global audience make it a natural hub for premium dining and experiential brands. What I find particularly exciting is the mix of international travellers and urban consumers it attracts. For hospitality brands, it is a space where standards must remain high, and experiences must consistently deliver.



ADITI TIHARA
Head of Brand Expansion &
Management, One8 Commune

Work hard, stay consistent,
and keep going

INTENTIONAL, NOT INHERITED

Courage and choice have shaped my journey. I come from a business family where the path ahead was defined, but I chose differently; education and a corporate career. At a time when women were rarely encouraged to choose differently, I trusted my belief that no one else should decide what I could or could not do. From engineering to HR consulting, each step has been guided by intention. The road has not been linear, but it has been personal. My grounding

comes from my mother, whose quiet strength continues to shape how I lead.

Aerocity feels like a pause between journeys. While Delhi is constantly in motion, this district offers balance. I value its openness, its understated confidence, and the mix of people passing through with different destinations in mind. It allows you to gather your thoughts and move forward with clarity. To me, Aerocity represents transition and possibility.



JAPNEET KAUR

Group Head of Talent Management,
Learning and Development &
Employee Engagement, GMR Group

I am a work in progress because growth never really stops



SUNAINA MANERKER

Resident Manager, Pullman and
Novotel New Delhi Aerocity

Lead with intent, lead
with empathy

POWERING HOSPITALITY FORWARD

I began my career at Le Méridien New Delhi, where I learned the discipline of hotel operations. From pre-openings to leading city hotels and resorts, each role reinforced my belief that strong teams create memorable guest experiences. Today, at Pullman and Novotel New Delhi Aerocity, I focus on building cultures rooted in consistency and performance. I draw inspiration from the hospitality veteran Ranju Alex, whose people-centric leadership and foresight shape how I lead complex operations.

Aerocity is one of India's most strategic hospitality districts. Its proximity to the airport and integrated ecosystem create a uniquely global environment that is fast-paced and performance-driven. For a hotelier, it demands agility and high standards. The mix of international travellers, corporate leaders, and large-scale events keeps expectations elevated. Being part of this district means constantly adapting, refining, and staying ahead of evolving guest needs.

STRENGTH BEYOND NUMBERS

Qualifying as a Chartered Accountant and spending a decade at PwC shaped my foundation. I worked across direct tax, compliance, and international frameworks before moving into the corporate sector with Hitachi, where I continue to expand my responsibilities. My journey has been defined by adaptability and self-reliance. I rely on my own resilience, strengthened by colleagues

who lead with quiet strength.

When our office moved to Aerocity in 2019, it felt like stepping into a different world. The area is clean, well-managed, and thoughtfully designed, with an energy that feels both global and forward-looking. What stands out most is its sense of structure and order. The green spaces and vibrant atmosphere create a professional environment that feels efficient yet uplifting.



VIBHA KHANNA
Deputy General Manager, Hitachi



TANVI MAKOL MAKHIJA
Director of Sales
Client Relations and Business Growth,
Holiday Inn Aerocity

Change is the only constant

IMPACT OVER TITLES

Growth, performance, and leadership have defined my approach to hospitality. My role has evolved from managing catering sales to driving strategic revenue, leading key negotiations, and building long-term partnerships. Programmes such as IHG's RISE strengthened my transition into strategic leadership, while my mother's resilience and quiet strength shaped my belief that true leadership lies in responsibility, consistency, and compassion—values that continue to guide how I lead and grow.

Aerocity stands out as a dynamic urban hub where business, culture, and community converge. Its airport proximity and vibrant hospitality create an environment that is both efficient and engaging. Being part of this landscape allows us to turn convenience into comfort, balancing productivity with ease. This aligns with the belief that drives me daily: to be intentional and indispensable, creating value beyond targets, shaping direction, and elevating standards with consistent purpose.

Be intentional and
indispensable

BUILT ON BIG BELIEF

Creativity and structure have consistently guided my professional path. Growing up in Shimla, I discovered my voice early through dance, theatre, and anchoring, experiences that shaped both my confidence and discipline. The foundation of my resilience and belief system was laid by my mother, who, despite having limited access to education herself, ensured her daughters grew up independent and self-assured. Her emphasis on courage, learning, and self-belief continues to guide both my professional decisions and leadership approach.

The energy of Aerocity, New Delhi feels progressive and self-contained, almost like a well-planned micro destination within a larger city. Thoughtfully designed and efficient, it offers a rare sense of balance amid demanding schedules. Even a short walk between meetings can feel like recalibrating, and that blend of movement and mindfulness resonates deeply with me.

Challenges and successes shape perspective, and I stay true to my values, leading with integrity and trusting that consistent effort drives meaningful impact.



SULAKSHNA BRAMTA

National Lead-Purpose Initiatives & Head of Regional Programming-North (UP, Bihar, Jharkhand & Rajasthan), 92.7 BIG FM



MADHAVI GANERIWALLA
Founder, MANAN

Keep working,
improving, and creating

Grounded in faith, I see every
experience as a lesson

GUIDED BY CRAFT

I started in a modest home setup alongside one *masterji* and two tailors, without a larger vision of expansion. I wanted to create clothing with sincerity and care, and in the early years, I managed everything myself, from meeting clients and selecting fabrics to overseeing *karigari* and deliveries. Growth came gradually through trust and word of mouth, shaping a path rooted in patience and consistency. Much of my inspiration comes from my mother, whose quiet dedication to her craft taught me patience, attention to detail, and the

value of doing one thing well, without seeking recognition. This belief continues to guide how I work and lead.

Aerocity feels aligned with this philosophy. Its refined yet modern energy values thoughtful design and quality. Being part of this evolving destination has encouraged constant learning and higher standards. I focus on steady effort, rather than outcomes, reminding myself to keep working, improving, and creating, trusting that meaningful results are always a byproduct of disciplined persistence. ▣

SHE RUNS THE FLOOR

In a traditionally male-dominated industry, Aerocity's women are leading entire hotel floors—proof that leadership here is earned, not assumed



SAMIM BANO
Mixologist, Chidiya Ghar

mixologist Samim Bano leads with calm confidence. Her presence behind the bar stands out naturally. She prepares classic and vintage cocktails with skill, chooses quality spirits, and brings both technique and imagination to every glass, creating a welcoming and

confident atmosphere for both guests and teams alike.

Yet again, ladies take the lead at Soul Pantry, where an all-women team shapes the restaurant's philosophy as much as its flavours. Under Chef Narmada's intuitive culinary direction, their collective approach centres on care, balance, and conscious sourcing. From kitchen to service, female leadership informs every detail, crafting menus rooted in seasonal ingredients, mindful cooking, and genuine warmth. The space reflects a hospitality style defined by collaboration, empathy, and nourishment, where women drive the experience with confidence, redefining dining through strength and considered intention.

Together, these spaces stand as reminders that leadership in hospitality today is being reimagined through inclusion, skill, and empathy. This Women's Day, these stories reaffirm that when women lead, spaces do not just function; they flourish. ▣



CHEF NARMADA
Sous Chef, Soul Pantry

Women are reshaping the hospitality narrative at Chidiya Ghar, a premium bar at Roseate House, New Delhi, and at Soul Pantry, a mindful café at Andaz Delhi, by Hyatt—not as token presences, but as the driving force behind both spaces. At Chidiya Ghar,

INSIGHTS

A deep dive into the people, stories, and concepts driving the Aerocity district's business and creative pulse

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SHAPING A NEW SKYLINE

THE NEXT CHAPTER

Aerocity continues to evolve as new landmarks augment its blueprint. This early glimpse of Aerocity One reflects the district's growing momentum of urban life. Page 40

THE SPIRITUAL COMPLEX AT AEROCITY, DELHI

A sanctuary of faith amidst the pulse of the city



SCAN HERE
TO ACCESS
THE TEMPLE
LOCATION

In the midst of the dynamic urban landscape of Delhi Aerocity—surrounded by hotels, offices, and travellers from across the world—stands a serene spiritual sanctuary: the Shri Sankat Mochan Hanuman Mandir. For thousands of devotees who visit each month, the temple is a place of quiet refuge, where faith, tradition, and devotion converge. The temple forms the spiritual centre of the Integrated Spiritual Complex, a sacred precinct spread across nearly 1.5 acres, where the calming presence of Lord

Hanuman anchors a broader ecosystem of worship that includes shrines of Radha Krishna, Lord Ganesh, and Shri Sai Baba.

The origins of the complex trace back to 2006, during the modernisation and expansion of Delhi International Airport. Several temples that existed within the airport premises had to be respectfully relocated. Recognising the spiritual significance of these shrines, the Government of the National Capital Territory of Delhi constituted a religious committee to oversee the process with dignity and



reverence. The sacred idols were relocated through carefully conducted *Pran Pratishtha* ceremonies, performed under the guidance of qualified priests and scholars, ensuring that the sanctity of the deities and the sentiments of devotees were preserved.

The present complex was formally consecrated in July 2009, following elaborate Vedic rituals performed by eminent scholars and priests from Varanasi, Vijayawada, Kanchipuram, and other revered spiritual centres across Bharat. Over several days, the chanting of Vedic mantras, sacred fires, and traditional pujas sanctified the grounds, transforming the site into a living centre of devotion for devotees working in and passing through Aerocity and the wider airport ecosystem.

Architecturally, the temple complex reflects the richness of classical Dravidian temple traditions, drawing inspiration from the Shri Lakshminarasimha Swamy Temple at Yadagirigutta and the Shri Bhramaramba Mallikarjuna Temple at Shrisailam. Built on a robust RCC-framed structure with brick masonry, the complex blends structural strength with sacred aesthetics. Hand-carved stone elements, sculpted pillars, landscaped lawns, and tranquil water features create an atmosphere where architecture itself becomes an expression of devotion. Over 90 intricately sculpted deities, inspired by Agama Shastra and spanning styles from the Pallava to Nayaka traditions, adorn the temple façade.

Within this sacred setting, several shrines coexist harmoniously. In the Shri Sankat Mochan Hanuman Mandir, *Hanuman Ji* is enshrined in a serene *dhyaan* mudra, symbolising strength guided by humility and devotion. Daily recitations of the Hanuman Chalisa, along with special prayers on Tuesdays and Saturdays, draw devotees from across Delhi-NCR who come to seek blessings, offer gratitude, or simply sit in quiet reflection.

The Shri Sai Baba Mandir, housing a beautifully sculpted idol carved from pristine Vietnam marble by Talim's Art Sculpture Studio in Mumbai, reflects the universal appeal of Sai Baba's message of compassion and faith. The sanctum is encircled by the Eleven Sayings of

Shirdi Sai Baba, offering devotees timeless spiritual guidance. Nearby, the Radha Krishna Mandir and Ganesh shrine add further dimensions of devotion, allowing visitors to experience a diverse yet unified spiritual journey within one sacred precinct.

Spiritual life at the complex follows a vibrant rhythm of daily and weekly rituals, including *Shodashopachara* pujas, Hanuman Chalisa recitations, *Vedaparayanams*, *Panchamrutha Abhishekams*, *Rudrabhishekams*, *Rudra Havans*, and *Sudarshana Havans*. The temple calendar is further enriched by observances such as *Pournami*, *Ekadashi*, *Sankatahara Chaturthi*, and *Chitta Nakshatra* celebrations. During March 2026, special festivities including Ugadi, Vanamali Pooja, and Sri Rama Navami will be observed in accordance with traditional *nakshatras*, drawing devotees together in collective prayer and celebration.

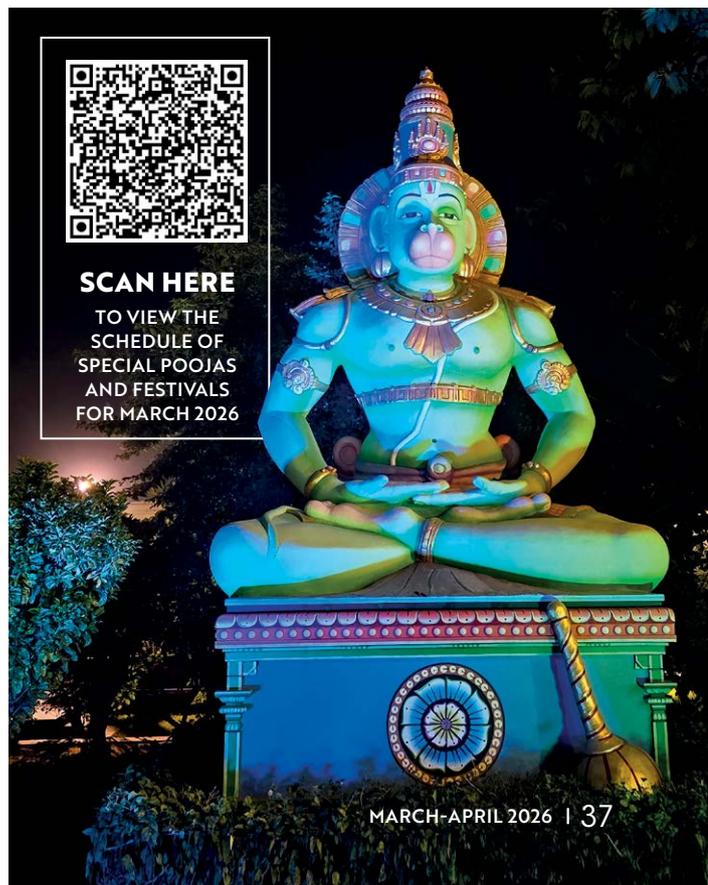
More than a place of worship, this Spiritual Complex represents a rare harmony between tradition and modernity—a sacred pause within the fast-paced rhythm of airport life. Here, architecture, ritual, and devotion come together to create a living space of *seva*, faith, and shared spiritual heritage, offering solace to every visitor. ▣



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SCHEDULE OF
SPECIAL POOJAS
AND FESTIVALS
FOR MARCH 2026



TRANSIT MEETS TOMORROW

As new corridors redraw Delhi's metro map, Aerocity emerges as the most strategic interchange hub, redefining connectivity for the capital

WORDS NIKITA MESHAM



No longer just the capital's hospitality and business district, Aerocity, New Delhi is evolving into one of the most strategically planned mobility hubs in the NCR. It is reshaping as a layered transit interchange built for the next phase of both urban and regional metro connectivity.

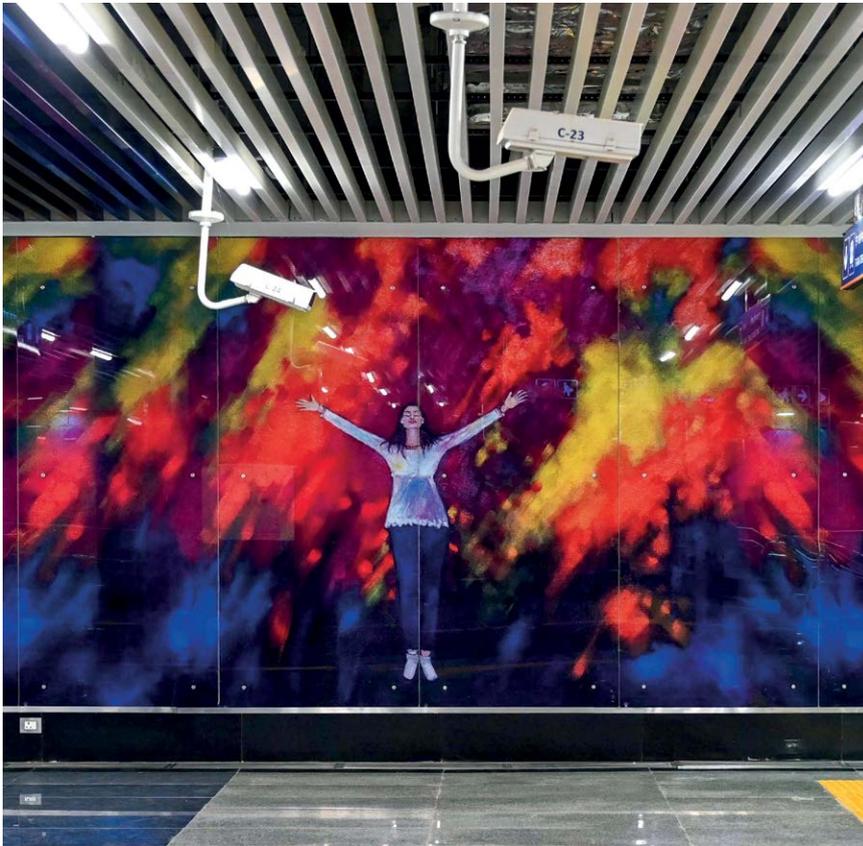
This transformation is driven by the convergence of three major transport systems: the existing Airport Express Line, the under-construction Phase 4 Golden Line linking Tughlakabad to Aerocity, and long-term provisions for a regional rail corridor under the NCRTC network. Together, they

position Aerocity as a key node where city travel, airport access, and regional mobility connect smoothly, while supporting the movement of business travellers and the daily workforce that powers the district.

At the centre of this shift is the Golden Line. The underground interchange at Aerocity is expected to stretch nearly 290m, longer than most interchange stations, and sit about 22m below ground. It is being designed to manage high passenger volumes while enabling quicker transfers. Once operational, the corridor should improve connectivity between South Delhi and the



Image Credit: Biswambar Hojai; Gettyimages



CLOCKWISE FROM FACING PAGE: Aerocity Metro Station at the heart of the city's transit evolution; Yashobhoomi, an extension of the airport line provides direct access to ICC gates; Delhi Metro cards eliminate the need to queue up for tickets.



airport zone, helping make daily commutes and airport journeys more seamless.

According to sources, approvals have also been granted for the extension of the Golden Line to connect with the Terminal 1 IGI Airport station within the metro network. This would bring domestic terminal access directly into the metro grid, offering a more reliable alternative in a city where airport journeys are often shaped by traffic.

Planning extends beyond immediate metro integration. The station includes provisions for a proposed regional rail corridor that could connect Delhi to parts of Rajasthan. If realised, Aerocity could operate as a multi-layer interchange, bringing together metro lines, the Airport Express, and regional rapid rail.

As Delhi's metro network expands, interchange hubs are becoming essential to efficiency. For Aerocity, stronger connectivity reinforces its role as a gateway district, supporting business travel, hospitality growth, and transit-led development while anchoring links between the airport, the city, and the wider NCR. ▣

AT A GLANCE How Aerocity is fast evolving into a multi-network gateway

GOLDEN LINE

A 23.6km under-construction Phase IV rapid transit corridor, largely underground (19km), connecting Tughlakabad to Aerocity. With 15 stations—11 underground and four elevated—the line will strengthen links between South Delhi and the airport zone by March 2026.

DELHI-ALWAR CORRIDOR

The 164km proposed Namoo Bharat RRTS from Sarai Kale Khan to Alwar will run along the Delhi-Jaipur Highway. With Aerocity planned as a future interchange, the corridor could deepen regional connectivity between Delhi and Rajasthan.

TERMINAL 1 EXTENSION

The 23.6 km Phase 4 approved extension of the Golden Line to the T1 IGI station on the Magenta Line will give South Delhi commuters direct metro access to the domestic terminal. From T1, passengers can interchange at Aerocity to the Airport Express Line.

INTERCHANGE DESIGN

The upcoming Aerocity station will feature platform-to-platform transfers on one side and paid-area concourse connectivity between the Airport Express Line and the Golden Line, enabling smoother passenger movement and larger connectivity.



A NEW ICON RISES

When vision meets velocity, momentum evolves into transformation,
and Aerocity stands as its most compelling expression today

WORDS SAYANTI HALDER



By now, GMR Aerocity, New Delhi, has been established as India's foremost Global Business District and is fast emerging as the epicentre of a dynamic, integrated city ecosystem. Ongoing developments, including the much-anticipated Gateway District, are transforming its skyline and expanding its ecosystem, driving the hub forward with renewed purpose. This Season of Momentum is defined by acceleration and ambition, highlighted by its newest landmark: Aerocity One.

Aerocity One—from the house of Master Developer, GMR—is now set to emerge as a defining commercial address within the upcoming Gateway District at GMR Aerocity. Aerocity One has been conceptualised by London-based PLP Architecture, and the development is guided by three core design values: Dynamic—reflecting the human need for change; Harmonious—embodying the pursuit of balance; and Engaging—celebrating the power of interaction. The result is a future-ready workplace that blends architectural clarity with experiential richness, creating an environment that is both efficient and inspiring.

CONNECTED AT EVERY LEVEL

Located in the northern precinct of the Gateway District, Aerocity One provides seamless access to global, domestic, and regional networks, as well as strong city connectivity and integrated district access. It is minutes from the Delhi International Airport and part of a vibrant mixed-use ecosystem, neighbouring a 2.8 million sqft retail destination, the largest of its kind in recent times, and premium hospitality brands such as Hilton and Waldorf Astoria. This combination of commerce, retail, and hospitality establishes Aerocity One as a premier global corporate address.

FOR SCALE, SUSTAINABILITY, AND EXPERIENCE

The building features three levels of basement parking with ample parking spaces, 20 per cent of which are for EV charging, an active ground floor, and six upper floors for premium offices. Inside, two full-height atriums—North and South—flood the interiors with natural light, while an open-to-air central courtyard creates a dynamic yet tranquil focal point. Amenities include a gourmet food court, curated premium retail and F&B offerings, a multipurpose hall, concierge services, a driver's room, and 24x7 surveillance.

Targeted for LEED Platinum and WELL certification, Aerocity One reinforces a strong commitment to sustainability and occupant wellbeing. More than a standalone commercial development, it strengthens GMR Aerocity's emphasis on an activated public realm and integrated urban design.

Aerocity One signals a decisive leap forward for India's premium business district, and GMR Aerocity, in its entirety. Aerocity One stands as a beacon of exclusivity and innovation, all while staying true to its core design values. It does more than introduce premium office space; it amplifies GMR Aerocity's ambition to stand shoulder to shoulder with the world's leading airport-led hubs. With Aerocity One, GMR Aerocity has set new benchmarks in global urban development. The forthcoming Gateway District will elevate its stature even further, cementing its position as the premier destination where international business, luxury hospitality, and curated lifestyle converge seamlessly. Keep one eye on the sky and the other on the horizon—as GMR Aerocity's skyline continues to rise this year, it is redefining the future, above and beyond expectations. ▣

SCAN FOR
ONLINE
VERSION





ALL THAT IS GOLD

Amit Bagga, co-founder & CEO of Daryaganj Hospitality, on the upcoming debut of India's first Daryaganj GOLD at Aerocity— an elevated experience celebrating North Indian classics

WORDS **SAYANTI HALDER**

What are some defining moments in your personal journey that shaped the brand Daryaganj?

Looking back, two defining phases shaped both Daryaganj and me. About seven years before starting Daryaganj, I went through a difficult professional period when several of my restaurants were shut down or exited. That time demanded deep introspection, and many lessons from it became the foundation on which Daryaganj was built. The second was the pandemic. While challenging for the industry, it became an unexpected reset for me as a leader. Originally designed around dine-in, we had to rethink our model during the first lockdown as a survival pivot. During this period, I also invested in upskilling—particularly in data analytics, tech-enabled systems, and data-driven decision-making—shaping a more structured and resilient approach to building Daryaganj today.

Tell us about Daryaganj GOLD.

It is the most expansive expression of our brand to date—a space where everything guests associate with Daryaganj unfolds on a larger, more immersive canvas. As we introduce Daryaganj GOLD in India at Aerocity, the vision is clear: to elevate the experience without altering the soul that has defined us from the beginning. At its core, Daryaganj GOLD continues to honour our timeless North Indian classics with the same authenticity and discipline, while expanding the overall experience. A specially curated Gold Menu, exclusive to GOLD locations, explores modern and regional dishes alongside our signatures. The bar takes centre stage with an enhanced programme of Gold cocktails and mocktails, reinterpreting familiar notes with contemporary finesse and a touch of retro charm.

What new elements should the diners anticipate here?

The space is designed to leave a lasting impression, reflecting the story and evolution of North Indian cuisine. The interiors are grander, richer, and more immersive, yet instantly recognisable as Daryaganj in spirit. Live *Takatak* and street food menus bring energy and theatre to the dining experience. Chef-led moments add intimacy and craft, and studio performances introduce soulful soundscapes. Exclusive private dining rooms create spaces for meaningful celebrations and gatherings. Daryaganj GOLD is not about surprise or novelty. It is about scale, depth, and immersion. The dining journey unfolds in a more layered, generous way, letting guests experience the brand at its most complete and elevated. It enhances the experience with more space, more moments, and more ways to connect, while staying rooted in our ethos and authenticity.

What made Aerocity the right choice for India's first GOLD?

Daryaganj began its journey in Aerocity in 2019, and seven years on, we remain closely synonymous with the destination. Aerocity felt like a natural next chapter because it brings together scale, diversity, and intent—values we deeply share. It is a rare confluence of global travellers, business leaders, and local patrons, where expectations are firmly rooted in quality, consistency, and experience. For us, location is never just about footfall, but alignment. Aerocity allows Daryaganj to be experienced as a destination rather than a stopover—a place where guests arrive with time, appetite, and the desire to linger. Its scale also enables a more immersive



format, essential for introducing Daryaganj GOLD. Just as important is the discerning, well-travelled audience Aerocity attracts—diners who value authenticity as much as refinement. It is an environment that respects legacy while expecting excellence, making it the ideal setting to present Daryaganj in its most complete and elevated form. Our journey has been further strengthened by GMR's support and its commitment to championing Indian-owned brands and culture. Their encouragement to nurture and proudly showcase homegrown names has allowed us to grow with confidence, integrity, and purpose.

How does this diverse audience influence your menu and experience planning for this outlet?

Our menu continues to resonate with corporate diners, international guests, and expatriates, reflecting the authenticity, quality, and thoughtful curation our patrons expect. At the GOLD outlet, the menu is firmly rooted in our core philosophy: slow-cooked, restrained dishes focused on depth. The classics remain essential, representing the brand at its best. The menu introduces new items thoughtfully, enhancing the



CLOCKWISE FROM TOP: Daryaganj GOLD is setting the stage for a refined, immersive dining experience in Aerocity; While their classics like Butter Chicken and Dal Makhni remain, GOLD makes room for bold new culinary creations.

experience while maintaining its original character. The experience reflects the same discipline. Every aspect, from service flow to presentation, is refined to be seamless, familiar, and dependable, without unnecessary embellishment. At Aerocity, Daryaganj is not louder or different; it is simply more complete. ▣



SERVING NEW INNINGS

Pawan Bisht, Corporate Chef and R&D Executive at One8 Commune, is excited about taking the Aerocity branch to new heights

WORDS **VEENU SINGH**

When One8 Commune opened its Aerocity outlet in August 2019, it was touted as the country's first-ever resto-bar that focuses on the concept of togetherness. Star cricketer Virat Kohli's association with it added

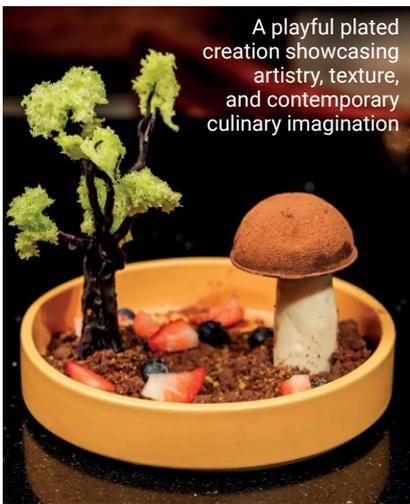
the celebrity angle, along with the experience of the co-owner Ankit Tayal (the man behind several hotspots in Delhi) and the expertise of Chef Pawan Bisht.

One major factor behind One8's success is the versatile menu crafted by Chef Bisht, who

recently returned to the restaurant brand after a hiatus of about one year.

A FRESH TAKE

Chef Bisht, who hails from Uttarakhand, is excited about his new innings with this brand and



A playful plated creation showcasing artistry, texture, and contemporary culinary imagination

has extensive plans to introduce a new menu very soon. "I am very excited to see the way One8 is growing and have some great plans to revamp the menu soon. We have a full R&D setup, and very soon we will be introducing a new menu at our outlets," he shares.

As the Chef is still working on the menu, he is a bit secretive about what we can expect to see on our plates soon. However, with the changing weather, Chef Bisht reveals that there will be several light, easy-to-digest options, along with a good number of salads and appetisers. "We have

always focused on seasonal produce, so more fruity and citrus components will definitely be there in the new menu. Also expect a good variety of cold soups," says Chef Bisht, adding that he would not mind putting some regional options on the menu too.

A GLOBAL OFFERING

Since Aerocity caters to people from all walks of life, from local Delhiites to global citizens, their eating habits would also be varied. But Chef Bisht is quite confident about delivering to all kinds of demands. "People today are very well-travelled and are willing to experiment with their food choices. That is why the menu at One8 offers a good mix of Indian, Oriental, and European cuisines, as well as vegan and vegetarian options. So, right from the ever-favourite Dal Makhani and Butter Chicken to a risotto or grilled chicken, there is going to be something for everyone," he further adds.

PICK HEALTHY

One8 Commune's celebrity co-owner, Virat Kohli, is popular for his clean, healthy eating habits.

So those keen on fitness can look forward to having healthy options on the menu too. "Even though Virat is very busy, he ensures to check about the food options being served at One8 Commune. As a fitness enthusiast, his only directive to me is to ensure the food is both healthy and delicious. Sometimes, if he has tried something and liked it, then he will suggest that it would be nice if we could introduce something similar," Chef reveals, who would love to serve Moradabadi Dal Chaat with sourdough bread to Virat on his cheat day.

FUTURE READY

Chef Bisht is very excited about how Aerocity is fast becoming an important hub for the best of food and retail offerings. "Aerocity is very strategically located and is easily accessible not just from South or West Delhi, but from Gurugram too. The authorities (GMR) are promoting it quite well, and since One8's journey started from here, seven years ago, this place will always be close to my heart," Chef Bisht says with an ear-to-ear smile. ☑

Food Image Credit: the streak

MOMENTUM THAT LASTS

The Suvidha Sanitation Journey, by GMRVF, reflects over two decades of building sustainable, community-owned sanitation systems

WORDS TEAM AEROCITY LIVE





When even a small user contribution is built into the model, it encourages responsibility and reduces dependency



In every season of growth, certain initiatives gather quiet momentum—expanding steadily, strengthening systems, and earning community trust year after year. In Rajam, Andhra Pradesh, one such initiative has been moving forward with consistency for over two decades. The Suidha Toilet Complexes, implemented by GMR Varalakshmi Foundation (GMRVF), demonstrate how public sanitation can move beyond construction and become a sustainable, community-owned service.

What began in 1998 with a single public toilet complex has grown into a network of facilities serving thousands of users daily. Residents from low-income neighbourhoods, market vendors, daily wage earners, and travellers rely on these complexes for safe and hygienic access. In many parts of the country, public sanitation infrastructure struggles to remain functional beyond a few years due to unclear operational models, inadequate maintenance funding, or a lack of accountability. Toilets are built, but without a structured system for upkeep, they often fall into disrepair.

Suidha was designed with a different philosophy—equal emphasis on infrastructure creation and long-term operations. The model combines modest user contributions, professional oversight, viability gap support, and local employment. Families contribute a nominal monthly fee, creating shared ownership and predictable maintenance funds. Travellers access pay-and-use facilities that help sustain daily operations. Local

sanitation workers are trained, equipped, and entrusted with maintaining hygiene standards, ensuring accountability at the ground level.

Over time, the initiative has demonstrated that sustainability in sanitation depends on three critical elements: financial viability, community participation, and disciplined management systems. When even a small user contribution is built into the model, it encourages responsibility and reduces dependency. When maintenance is institutionalised rather than left informal, infrastructure remains functional. And when dignity is placed at the centre of design, usage remains consistent.

These learnings extend far beyond one town. Across India—whether in peri-urban clusters, industrial townships, transport hubs or rapidly growing municipal areas—the challenge remains the same: how to ensure that sanitation infrastructure continues to serve communities reliably over the long term. The Suidha experience suggests that public facilities must be treated as services, not just assets. They require operational planning, community engagement, and periodic institutional support.

Building on this experience, GMRVF has implemented similar sanitation initiatives in other regions, including urban pay-and-use complexes and support for thousands of household toilets across states. Several villages have progressed towards Open Defecation Free status through sustained engagement rather than one-time intervention.



In this season of momentum, Suidha represents the power of steady progress. It shows that growth in sanitation is not measured only by the number of structures built, but by the number of years they remain clean, functional, and trusted. As India continues to advance toward universal access to safe sanitation, models that integrate affordability, accountability, and community ownership will remain essential.

More than an infrastructure story, Suidha is a reminder that momentum is built when systems endure. And when systems endure, dignity follows. ▣



FORWARD AND TOGETHER

Charting decisive strides across aviation, education, and community life

WORDS **TEAM AEROCITY LIVE**

A CAMPUS COMES OF AGE

GMR Institute of Technology (GMRIT), Rajam, Andhra Pradesh, has been officially notified as a Deemed-to-be University by the University Grants Commission under the UGC Act, 1956, marking a defining leap in its academic journey.

For students, this transformation is all about possibility. University status gives GMRIT the freedom to design future-ready programmes that move beyond traditional boundaries, spanning undergraduate, postgraduate, and doctoral studies in engineering,

technology, sciences, and interdisciplinary fields. Expect courses shaped by industry needs, hands-on research, and emerging domains such as Artificial Intelligence, Data Science, Engineering, and Advanced Manufacturing.



What sets the new GMRIT apart is its promise of choice and agility. With greater academic autonomy, the university can rapidly introduce new-age curricula, collaborate with global universities and industry leaders, and embed innovation and entrepreneurship into everyday learning. The focus: creating graduates who are adaptable, globally relevant, and ready to solve real-world challenges.

Admissions are conducted directly by GMRIT, in line with UGC norms. Aspiring students can explore programmes, eligibility criteria, and application timelines through the official GMRIT website, which will serve as the primary gateway for admissions.



THE FIRST TOUCHDOWN

The vision for Bhogapuram came to reality when an Air India aircraft landed at the upcoming Bhogapuram International Airport, completing its first validation flight on 4th January 2026. With that landing, Andhra Pradesh's next major aviation gateway crossed a crucial milestone.

The validation flight was conducted in the presence of the Hon'ble Union Minister for Civil Aviation, Shri Kinjarapu Rammohan Naidu, and Shri GBS Raju, Chairman of GMR Airports, along with senior officials from the Ministry of Civil Aviation, Airports Authority of India, the Government of Andhra Pradesh, and the GMR Group. But beyond the official presence, the moment marked something more substantial than ceremony.

The validation flight tested the airport's core operational systems. Its runway, airside

infrastructure, navigational aids, and overall readiness in accordance with DGCA requirements. Clearing this stage brings Bhogapuram closer to securing its aerodrome licence and opening for commercial operations.

Developed by GMR Visakhapatnam International Airport Limited (GVIAL) under the PPP model on a Design, Build, Finance, Operate and Transfer basis, the airport will initially handle six million passengers annually, with room to grow as demand rises.

Bhogapuram's ambition extends well beyond flights. Plans include an Aerotropolis, an integrated aviation hub, and a modern cargo terminal, strengthening connectivity while supporting tourism, trade, exports, and jobs across the region. Bhogapuram is preparing to take its place on India's aviation map within this year.

LIVING THE SEASON

At GMR Aerocity, Hyderabad, the New Year season unfolded as a tapestry of experiences that celebrate creativity, well-being, and shared moments.

One of the most meaningful moments came when the Aerocity team visited Chinmaya Vidyalyaya to distribute drawing and painting kits to students. The simple act of placing colours and canvases into young hands turned into a reminder that imagination has the power to inspire new beginnings. On campus, an eye care health camp offered a pause for reflection and care, encouraging individuals to look after themselves amid the pace of modern work life. A lively flea market soon followed, filling the walkways with colour, music, and the spirit of discovery. At the same time, the Valentine's Day food festival created a setting where conversations flowed easily, and strangers became familiar over shared meals.

The sense of community extended beyond everyday workspaces into moments of celebration across the broader Aerocity landscape. At Novotel Hyderabad Airport, the live screening of the India-Pakistan T20 World Cup match brought together guests and visitors in an atmosphere charged with excitement, turning sport into a shared memory.

At RGIA, the inaugural PushpUtsav horticulture show transformed the airport into a canvas of blossoms and creativity, inviting visitors to experience nature in a way that felt both serene and inspiring.

As March approaches, the rhythm of celebrations continues.



Upcoming engagements for Women's Day honoured the voices and stories that shaped the Aerocity community, while the Holi festival promised a vibrant celebration of colour and connection that reflected the spirit of togetherness woven into the campus.

Set against a backdrop of modern workspaces, hospitality experiences, retail avenues, and lifestyle amenities, GMR Aerocity Hyderabad continues to evolve

into a destination that feels alive with possibility. Each gathering, each celebration, and each shared experience adds another chapter to a story shaped not only by infrastructure but also by the people who bring it to life.

In these moments of colour, care, and connection, Aerocity Hyderabad reminds us that growth is not measured only by milestones but also by the memories and relationships that make a place feel truly alive.

READY. SET. RUNWAY.

Hyderabad Airport turned into an energetic community hub on 3rd January 2026, hosting the fifth edition of the Hyderabad Airport Run and welcoming over 5,000 participants from across the country. Set against the unique backdrop of Rajiv Gandhi International Airport (RGIA), the evening brought together fitness, music, and shared celebration.

With 5K and 10K categories, the run saw a diverse mix of seasoned runners, fitness enthusiasts, families, and first-time participants. Designed to

be inclusive and accessible, the event reflected the airport's belief that its role extends beyond travel, into encouraging healthier, more connected communities.

The run was flagged off by Pradeep Panicker, CEO of GMR Hyderabad International Airport Ltd., along with the senior leadership team. Winners across categories were felicitated with medals and prizes, adding a competitive edge to the spirited atmosphere.

Beyond the race, RGIA transformed into a lively social

space, complete with food stalls, interactive zones, and on-ground entertainment. The evening concluded on a high note with a live performance by Nucleya, blending contemporary music into the celebrations.

Five editions in, the Hyderabad Airport Run has evolved into a flagship community initiative that reinforces RGIA's people-first approach and its strong connection with the city. Reflecting its popularity, the event trended at the #2 spot on X. 📌



A MOSAIC CALLED PULSE

Through a colourful lens, Aerocity stands out with its bright design, diverse food, energetic events, and the people who bring every part of it to life

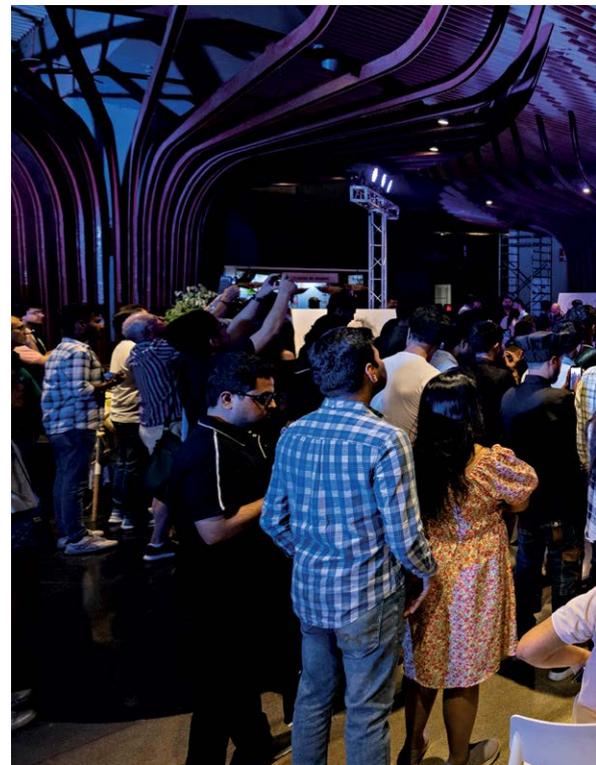




CLOCKWISE FROM FACING PAGE: A couple cherishing togetherness wrapped in heartfelt moments; The child's attire blending with a sea of blue, where outfit and backdrop become one; A painting once exhibited at Utsav, echoing the artistic vibrancy of celebrations past; A glimpse of the mural at The Square, capturing colour, culture, and community in a single frame.



PHOTO ESSAY



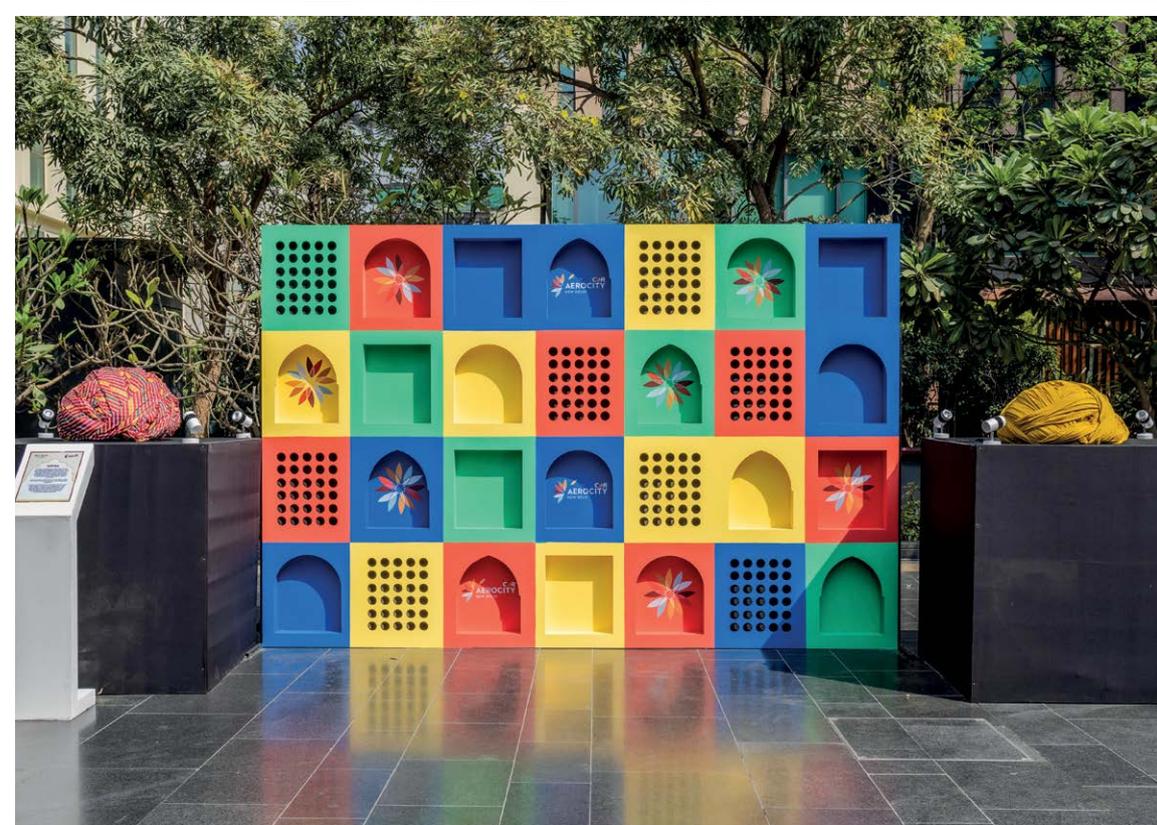


CLOCKWISE FROM LEFT:
Colourful drapes stretch across the Square as festive decorations transform the space into a vibrant community venue; A woman paints attentively during a live session, adding colour and creativity to Aerocity's bustling public space; A hue of warmth glowing softly across shared moments; Engaging with the crowd at the Amazon, a local artist celebrates Rajasthan's vibrant culture and traditions at The Square; The murals of today, advocating the nation's widely shared passion for cricket.

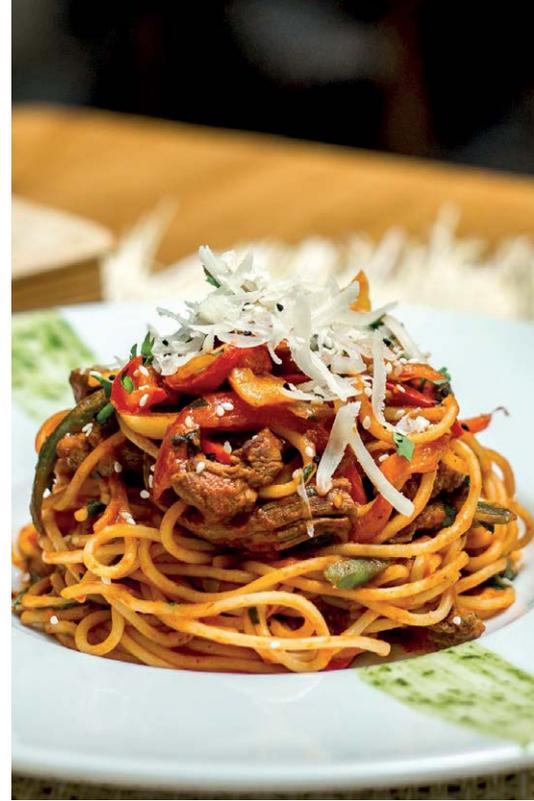


PHOTO ESSAY





CLOCKWISE FROM RIGHT: A vibrant installation layers bold hues, creating a playful burst of colour at the heart of Aerocity, New Delhi; Arches, squares, and patterns combine in a lively display of design and rhythm; Amid flourishing petunias, a gentle figurine rests within this blooming pocket of spring; A vibrant vermilion torii gateway and blossoms recreate Kyoto's serene spirit across the district to welcome spring.



EMBARK ON A GASTRONOMIC JOURNEY WHERE GLOBAL FLAVOURS CONVERGE

GMR AEROCITY, NEW DELHI HAS CLOSE TO A 100 OF THE WORLD'S MOST
PREMIUM F&B BRANDS OFFERING A WIDE RANGE OF CULINARY EXPERIENCES

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www.gmraerocity.com/eat-drink

TO ENJOY EXCLUSIVE OFFERS AND DISCOUNTS ON F&B

SCAN THE QR CODE TO BOOK YOUR TABLE AND AVAIL DISCOUNTS



CITY BREAKS

Find refreshing getaways, in and around, that let you relax and explore the heart of India

Escapes 64 | Sky High 68 | Neighbourhoods 70

COURTYARDS OF TIME

OLD DELHI SECRETS

Tucked within the labyrinth of Chandni Chowk, Haveli Dharampura and Golden Haveli reveal tranquil architecture framed by graceful arches and intricate detailing. Removed from the bustle beyond their gates, these quiet spaces offer a rare pause, waiting to be discovered.

Page 62



A LOVE LETTER TO SOUTH INDIA

Hyderabad's Mazzo brings rooftop dining to life with rich flavours, craft, and even richer storytelling

WORDS SAYANTI HALDER

Perched atop Marriott Executive Apartments Hyderabad, Mazzo is more than a restaurant; it is a culinary vantage point. From the rooftop, diners can trace the city's pulse. The breezy, open atmosphere sets the stage for a menu that balances craft with comfort, offering a feast for both the eyes and the palate.

WITH THE STORYTELLER

Guiding Mazzo's vision is Chef Suresh Rajan Pillai, whose Malaysian heritage and Madurai upbringing shape every dish. His philosophy is simple: every plate is a memory. Drawing inspiration from temple-town kitchens, coastal traditions, and festive street flavours, Chef elevates South India's soul food into modern, shareable creations. Certified in culinary science and hotel management from Oriental Catering College, Madurai, he merges professional technique with personal storytelling. In fact, his efforts have positioned Mazzo as Hyderabad's premier destination for contemporary South Indian cuisine, earning him the 'Chef of the Year' award.

BITES THAT SURPRISE

Mazzo's menu begins with dishes that play with expectations. The Wild Mushroom Cappuccino is velvety and aromatic, accented by truffle and crisp goat cheese crostini. The Tarbooz-e-Murabba surprises with watermelon mingling with pickling spice. The Rajwadi Dhungar Paneer, smoked to perfection, and the fiery Mangalorean Ghee Roast anchor the menu with warmth and coastal depth. For a modern twist, the Shahi Chicken Burger, paired with flaky Malabar *parotta*, marries Mughlai richness with South Indian texture.



Chef Suresh Rajan Pillai in his element, shaping refined flavours behind the scene

SWEETNESS AND SPIRITS

The desserts continue the narrative with Sheer Khurma, reimagined for balance and finesse. Mazzo's cocktail program, curated with The Mixology Studio, elevates the experience with ingredients like filter coffee, curry leaf, gongura, and palm jaggery. Signatures such as Ocean of Pearls, Filter Flip, and Paan-e-Mahal offer layered stories in every sip, paying homage to the cultural depth.

Mazzo is designed to linger in memory. Whether it is a sunset cocktail, a family meal, or a business lunch, the rooftop ambience, panoramic views, and a narrative-driven cuisine transform dining into a multisensory journey. Each dish, drink, and view invites diners to slow down, savour, and explore South India's rich culinary heritage through a contemporary lens. 🍷



Crafted with finesse, 'Mirror of the Sky' reflects refined mixology



GETTING THERE

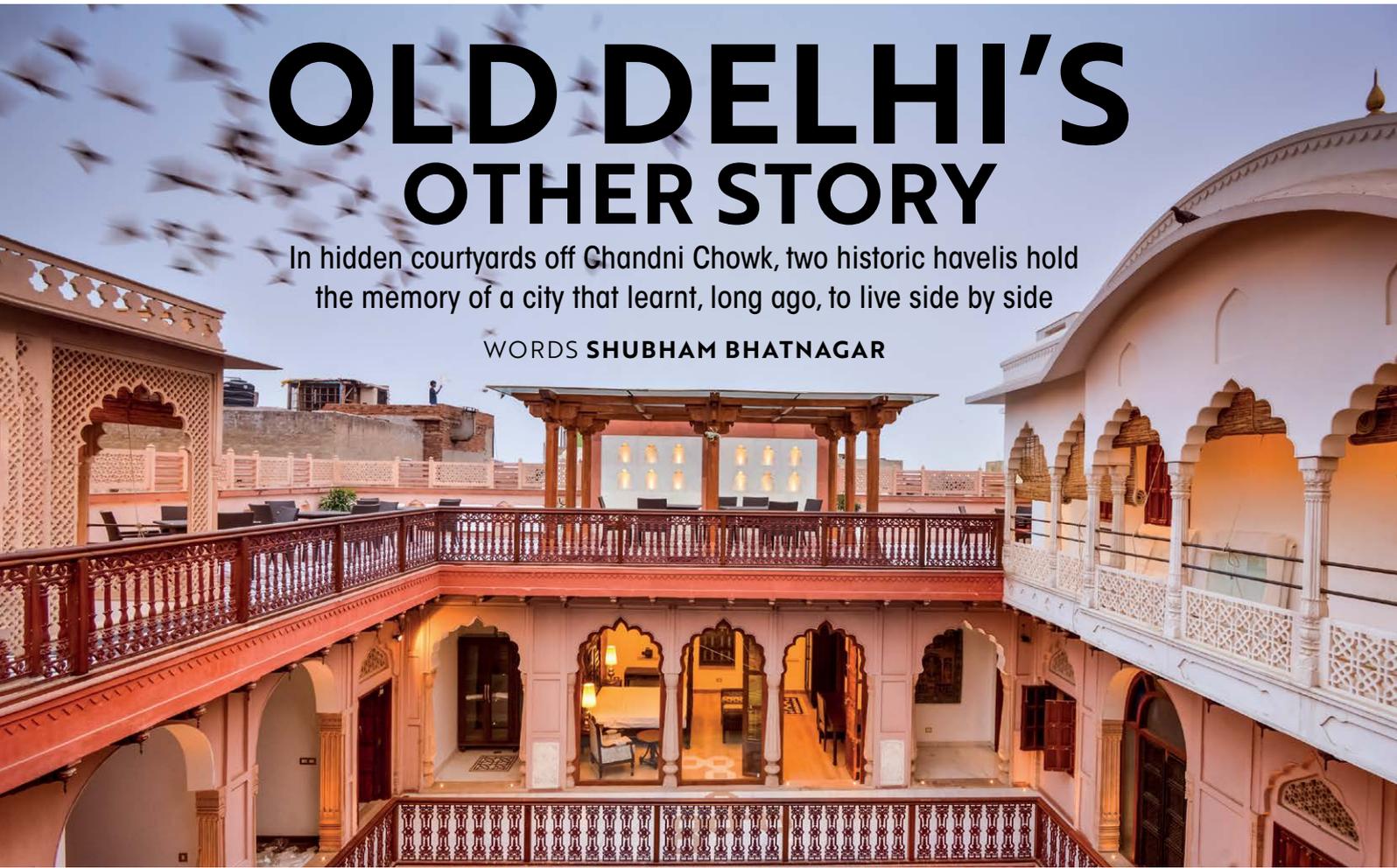
Distance from Aerocity: 1,575km
Connectivity: From Aerocity, travellers can take direct flights via IGIA (DEL) to Rajiv Gandhi International Airport (HYD) to explore the restaurant.



OLD DELHI'S OTHER STORY

In hidden courtyards off Chandni Chowk, two historic havelis hold the memory of a city that learnt, long ago, to live side by side

WORDS SHUBHAM BHATNAGAR



Old Delhi does not reveal itself to the impatient. It demands that you slow down, look up, and question what you think you know. On most visits, Chandni Chowk feels like an assault on the senses, a cacophony of colour and commerce. But on this particular morning, I was searching for something quieter, for stories that exist above eye level, behind carved balconies and fading frescoes.

The lanes around Jama Masjid are often read through a single lens: Mughal grandeur, kebab trails, Urdu signage, domes, and minarets puncturing the skyline. And rightly so. Erstwhile Shahjahanabad was shaped by imperial vision. Yet tucked into these same arteries are havelis built by trading families whose faith, customs, and domestic

architecture followed different rhythms, complicating any simplistic reading of the neighbourhood.

My rickshaw dropped me at a narrow alley where carved wooden doors stood like sentinels. Pushing one open felt less like entering a building and more like slipping through time.

This was Haveli Dharampura, a 19th-century mansion that has been restored as a boutique heritage hotel in the heart of Old Delhi's busiest quarters. What was once a family residence, complete with *jharokhas* and frescoes, now hosts guests from around the world, inviting them to experience history by sleeping in it.

A short walk away, the Golden Haveli continues that narrative. Smaller in scale yet equally evocative, it complements its elder



neighbour by reimagining the domestic life of Shahjahanabad as hospitality, with rooms arranged around courtyards, interiors adorned with Mughal floral motifs, and spaces designed to feel at once lived-in and quietly luxurious. It is said that Mahatma Gandhi had stayed here during visits to Delhi, a story that lingers in the air like a half-whispered secret. What struck me was not the contrast, but rather the coexistence.

Chandni Chowk—laid out in the 17th century under the patronage of Jahanara Begum—was envisioned as a thriving commercial spine. Commerce does not thrive in isolation. It requires trust, networks, and interdependence. Over centuries, Jain jewellers, Hindu bankers, Muslim artisans, Sikh transporters, and countless others built livelihoods within the same few square kilometres. Their places of worship rose within walking distance of one another. Their homes stood shoulder to shoulder. These havelis

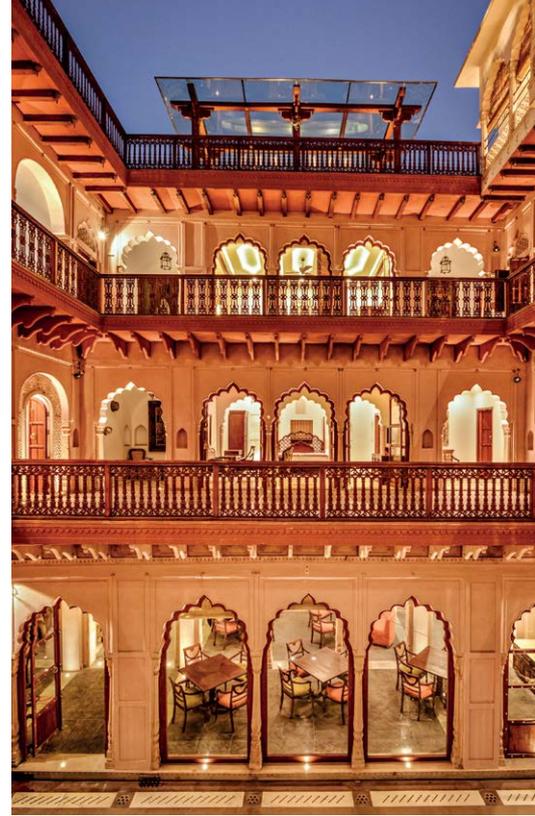


are reminders of that shared architecture of daily life.

As dusk settled, the rooftop offered its own quiet clarity. Domes, spires, and terraces coexisted in silhouette. The city's soundtrack, a classical *bandish* drifting across, a distant *azaan*, the hum of traffic, merged into something neither curated nor chaotic. Soon after, the courtyard slipped into its evening rhythm. Tea and *namak para* arrived after a short kite-flying session on the terrace, and a gentle Kathak performance lit up the arches. It felt like a small reminder that culture here is simply part of life.

At dinner in Haveli Dharampura's restaurant, I noticed how the menu quietly reflects cross-pollination. Dishes associated with temple kitchens sit comfortably beside preparations shaped by Mughal influence. Ingredients travelled through trade routes; techniques crossed community lines. Food, here, refuses singular identity.

Old Delhi is often reduced to binaries. Heritage versus decay. Mughal versus modern. This versus that. Yet these havelis resist that simplification. They endured because the neighbourhood around them has long been accustomed to plurality. ▣



FLAVOURS OF HERITAGE

PALAK PATTA CHAAT

Crispy spinach fritters layered with yoghurt and chutneys, bringing a refined touch to a Chandni Chowk favourite

MUTTON NIHARI

Slow-braised mutton in a deeply-spiced gravy, finished till the meat turns tender enough to fall apart

PANEER KHURCHAN

Shredded paneer simmered with tomatoes and peppers, offering the slow-cooked warmth of an Old Delhi staple



GETTING THERE

Distance from Aerocity: 18.8km
Connectivity: Aerocity connects to Chandni Chowk Metro Station via the Airport Express Line to New Delhi Metro Station, where the Yellow Line provides direct access to Chandni Chowk.







FIRES THAT SHAPED FLAVOURS

A look at Goa's culinary landscape that existed before the Portuguese ingredients reshaped it

WORDS CHEF AVINASH MARTINS

Image Credit: Yulia Masyukova

Long before European vessels crossed the Arabian Sea, the land that would become Goa lived by the rhythm of monsoon rains, river tides, and coconut palms. Villages awoke to the sound of pounding rice and the scent of wood fires. Food was not written in cookbooks; it lived in memory, echoed in harvest songs, and passed down by watching grandmothers at the hearth.

In early Goa, the kitchen belonged equally to the coast and the forest. The Kolis—from whom Colva Beach takes its name—fished the Arabian waters. The Kunbis and Gowdies cultivated rice, the Dhangars moved with their goats, and the Velips lived deep within forest clearings.

Ragi and rice were life. Every meal began with them—white, steaming grains served beside fish caught at dawn. Coconut was the silent hero: grated into chutneys, pressed into milk for curries, toasted into fragrant spice pastes. Sourness came not from vinegar but from kokum or raw mango, lending dishes a gentle tang that balanced coconut's richness.

Mackerel, pomfret, and sardines arrived wrapped in palm leaves and were simmered with turmeric, black pepper, coriander, and fresh coconut. The food was nourishing rather than fiery—the intense red chillies so closely associated with Goa today had not yet arrived. Heat came from pepper and ginger: warm, earthy, and rounded.

THE LABOUR OF FORESTS AND FIELDS

Vegetable dishes followed the seasons—pumpkin during the rains, gourds in humid months, tender greens after the first showers. Lentils thickened stews, and jaggery

sweetened festive offerings. During temple celebrations, cooks prepared rice cakes stuffed with coconut and palm sugar, steaming them in turmeric leaves so their fragrance drifted through the village.

Food was deeply tied to ritual and caste. Some communities ate fish but avoided certain meats; temple cooking often excluded onion and garlic. Meals were eaten seated on the floor, served on banana leaves, where the placement of each preparation carried meaning. This was Goa's first culinary world: coastal, coconut-rich, seasonal, and profoundly rooted.

THE ANCIENT TABLE

Goan Saraswats—the Goud Saraswat Brahmins—trace their legendary origins to migrants from the vanished Saraswati river who settled along the Konkan coast, serving temples and trading under dynasties such as the Kadambas. Their cuisine reflects a delicate balance between Brahmin ritual vegetarianism and coastal fish-eating traditions.

Rice, coconut, kokum, turmeric, and seasonal vegetables define their table. Preparations such as *khatkhate*, *dalitoy*, *tendli-bibbe upkari*, *alsande tonak*, and *pathrode* speak of restraint and balance, while seafood dishes like *xit*, *bangda*, *sungtachi uddamethi homan* and *tisrya sukhem* remain gently spiced and lighter than many other Goan traditions—temple-influenced, seasonal, and quietly refined.

THEN THE SHIPS ARRIVED

The arrival of the Portuguese reshaped more than skylines; it altered market stalls and cooking fires. From distant colonies came potatoes, tomatoes, pineapples, guavas, and most dramatically, the red chilli. At first, it must have seemed dangerous—small, bright, and burning—yet Goan cooks

embraced it. Within generations, chilli replaced pepper as the principal source of heat, painting curries the deep red now synonymous with Goa.

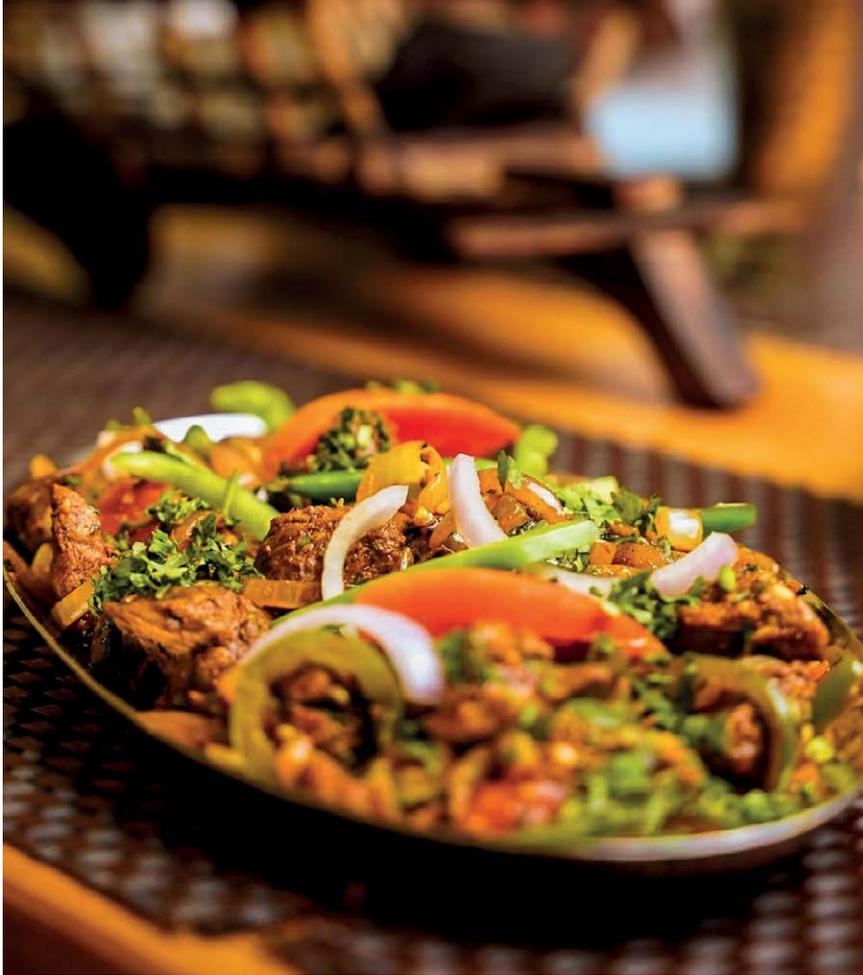
Vinegar marked an even greater shift. Portuguese wine-based marinades evolved locally into palm and later cashew vinegar, giving dishes a sharper, more assertive sourness. Pork became central in many Christian households. Garlic-forward marinades, slow stews, and preserved sausages entered the culinary vocabulary.

A marinated pork preparation transformed in Goan hands into *vindalho* (or *vindaloo*)—sharpened with vinegar, enriched with local spices, and deepened with generous chillies. Festive dishes like *sorpotel* emerged, cooked slowly and shared across generations during celebrations.

The Portuguese also brought the cashew tree from Brazil. Goans found two gifts within it: the nut for sweets and curries, and the fruit for fermentation. From this innovation came *feni*, the



TOP TO BOTTOM: The homely decor at The Goan Kitchen in Margao mirrors Goa's warm and welcoming spirit; Dried fish has always been central to Konkan's culinary heritage.



CLOCKWISE FROM LEFT:
 At Adlem Goi, meat dishes echo Goa's colonial culinary legacy; The state's dining landscape is deep rooted in heritage and adaptation; The Portuguese introduced chillies and several bold new spices to Goa.



Image Credit: The Goan Kitchen/Instagram; Gettyimages; Adlem Goi



GETTING THERE

Distance from Aerocity:
 1,504km (by air)
Connectivity: From Aerocity, travellers can take direct flights via IGIA (DEL) to Goa's Manohar International Airport (GOX), offering convenient access to North Goa.



potent local spirit that still defines village feasts. European convent baking merged with tropical abundance to produce egg-rich layered sweets, coconut puddings, and butter cakes that filled tables during Christmas and weddings. Baking ovens became as familiar as clay pots.

THE CUISINE THAT ENDURED

Yet the older cuisine never disappeared. Hindu Goan households

preserved coconut-based curries, kokum sours, temple vegetables, and ancestral foodways stretching back centuries. Even today, those seeking these quieter, rooted flavours can find them in intimate establishments such as Adlem Goi in Old Goa, Goan Spice in Anjuna, and The Goan Kitchen in Margao, where traditional thalis are served with reverence rather than reinvention. In markets like Mapusa Municipal Market, vendors still sell seasonal produce, temple sweets, and local snacks that echo older foodways, while modest neighbourhood eateries quietly continue the tradition of veg thalis featuring *khatkhate*, *tondak*, *chana ros*, and other Konkani preparations passed down through generations.

Today, every single Goan meal can narrate centuries. Goa's culinary journey is not simply a story of before and after the Portuguese. It is the story of how an old coastal cuisine met the wider world—and instead of losing itself, learned to cook with history on both sides of the flame. ▣

NEW ROUTES, NEW SCOPES

The latest in aviation that benefits you—on the ground and in the air



AKASA AIR TO EXPAND NETWORK

Dibrugarh joins the airline's growing network as the 32nd destination, boosting links across Assam and the Northeast. The airline will offer three weekly direct flights to Bagdogra and through-flights to Bengaluru.



AIR INDIA'S GLOBAL MILESTONE

The airline debuted its first line-fit B787-9 on Mumbai-Frankfurt flights, featuring high-end, redesigned cabins with premium Business, Premium Economy, and Economy seating. All these and more are to enhance passenger comfort. Simultaneously, non-stop Delhi-Shanghai services resume after six years, operating four times weekly.

INDIA-GREECE FLIGHTS TAKEOFF

IndiGo has launched direct flights connecting Mumbai, Delhi, and Athens, making it the inaugural Indian airline to establish this route. The airline will operate India's first Airbus A321XLR on flights three times a week, supported by a codeshare agreement with AEGEAN. This service will boost tourism in leisure, MICE, and weddings, enhance business connections, and broaden connectivity.

ETIHAD FLYING TO LUXEMBOURG

Etihad Airways is set to launch non-stop flights between Abu Dhabi and Luxembourg in October 2026 and become the first Middle East airline to fly there. Operating three times a week on the Air Bus A321LR and offering premium cabins, the service strengthens business and leisure connectivity, bolsters EU-UAE ties, and provides seamless connections.



TEZJET STRENGTHENS CONNECTIVITY

Weekly direct flights from Delhi to Bishkek have begun, improving connectivity between India and Kyrgyzstan. Operating every Sunday, the route also facilitates efficient cargo transport between the two nations.

FLY91 GROWS REGIONAL FOOTPRINT

To enhance connectivity to the Lakshadweep islands, the airline has launched daily non-stop flights between Kochi and Agatti. This route improves access for both islanders and tourists, complements the existing services via Goa, and strengthens regional connectivity. It signifies a major achievement in the airline's growth plan.

FLIGHT MODE: ON

The latest in aviation that benefits you—on the ground and in the air



SEAMLESS PAYMENTS TAKE FLIGHT

Akasa Air has introduced Apple Pay for international flight bookings on its website and app, in partnership with Razorpay. The integration enables secure, one-tap payments using Face or Touch ID, simplifying cross-border transactions. Domestic payments continue via UPI, credit or debit cards, wallets, and EMI, reflecting the airline's focus on frictionless, convenient booking.

LOYALTY SOARS HIGHER

Etihad Guest, the loyalty programme of Etihad Airways, has partnered with five prominent Indian brands—BOBCARD, The Postcard Hotel, Flipkart, Swiggy, and Shoppers Stop—boosting its programme for members in India. The advantages include co-branded credit cards, free memberships, the ability to earn miles through shopping, dining, and travel, and exchange options. This highlights India's position as the fastest-growing market for Etihad Guest worldwide.

TRAVEL MADE EASY WITH EMIRATES

The airline introduced the Emirates Asia Pass, enabling travellers to explore Southeast Asia with flexible multi-city itineraries. Covering Thailand, Indonesia, Vietnam, Malaysia, Cambodia, Singapore, and Laos, the pass allows up to 10 flights under a single booking. Onward partnerships with Bangkok Airways and Batik Air Malaysia make exploring the region effortless.



CHEERS TO LONG-HAUL FLIGHTS

Air India has unveiled a refreshed beverage collection on international flights, featuring globally acclaimed wines, rare spirits, and India's Rampur Double Cask single malt. Flyers enjoy sommelier-style guidance and a new food-wine pairing menu across First, Business, Premium Economy, and Economy.



INDIA DEBUTS AIR BUS A321XLR

IndiGo has inducted India's first Airbus A321XLR, a next-generation narrow-body aircraft that enhances long-haul capabilities and fuel efficiency. With 12 IndiGoStretch and 183 economy seats, the aircraft will operate Delhi and Mumbai-Athens services thrice a week.



BEYOND TRANSIT

Experience the essence of Delhi, even within a fleeting transit stopover

In a world where travel is increasingly defined by tight schedules and short stays, cities are often experienced only in fragments. Delhi, however, offers a rare possibility. Its extraordinary density of heritage, culture, and living traditions allows meaningful engagement even within limited time windows.

Recognising this shift in traveller behaviour, a new collaboration between India City Walks™ and India Experiences®, together with GMR Aerocity, seeks to transform transit time into an opportunity for cultural discovery. Positioned at the gateway to the capital, Aerocity is uniquely placed to enable curated access to Delhi's layered narratives, allowing visitors to

step seamlessly from arrival into a unique, immersive experience of the city.

The initiative, currently being rolled out in phased formats, is designed to offer short, structured exploration circuits tailored to modern travel patterns. These include two-to-four-hour heritage capsules, twilight cultural drives along illuminated ceremonial avenues, thematic museum and art district circuits, and curated storytelling walks within historic precincts.

Initial curated formats are being introduced through Aerocity's official website, enabling travellers to discover and plan short heritage experiences conveniently within their transit window.

With over a decade of award-winning experience in heritage interpretation, India City Walks and India Experiences bring deep narrative expertise and a curated storytelling approach that transforms precincts into lived cultural experiences.

Their work with global travellers, corporate groups, and cultural institutions has helped establish Delhi as a leading destination for experiential urban exploration.

Beyond individual experiences, the initiative aligns with Aerocity's broader evolution into an integrated destination ecosystem, where heritage-led storytelling, curated urban engagement, and cultural experiences converge to offer visitors a seamless enriched city experience. ▣

LAYOVER LUXE

Discover the experiences, offerings, and spaces that make Aerocity a truly refreshing escape

Wellness 76 | Out & About 78



SIP INTO SPRING

FRESH POURS AND BRIGHT FLAVOURS

Aerocity's cafés and bars are ushering in the season with refreshing pours that celebrate lighter, brighter flavours. Among the favourites is Café Delhi Heights' Orange Lemonade, a blend of fresh fruit and zesty citrus.

Page 74

BETWEEN THE HOURS

A snackable guide to experience the best of Aerocity in just half a day



9AM

Catch a hearty breakfast

*Café Pluck at Pullman
New Delhi Aerocity*

Every bite tastes better when there is no rush. Pair freshly baked treats or a comforting Indian bite with your morning brew, surrounded by playful art and conversations. Sip, relax, and let breakfast set a calm tone for the day ahead.

12NOON

Reset and realign with style

Zivaya Spa, Hotel Pride Plaza

Noon is ideal for a pause. Choose from time-honoured Ayurvedic practices such as Abhyanga, Shirodhara, or herbal therapies enriched with organic oils at Zivaya Spa to release fatigue and restore balance before the day moves forward.



2:30PM

Indulge Burmese flavours for lunch

Burma Burma, Aerocity

When appetite meets curiosity, it is time to try something different. Get transported to Burma through comforting bowls of Khow Suey, tea-leaf salads, and their much-loved milk teas. Embrace a culinary pause that lingers long after the table is cleared.



4PM

Take a slow lap

The Square

Let the afternoon unfold with soothing sun. Browse a few stores, pause at a café, or simply walk without a plan as music, pop-ups, and quiet corners set the mood. This is Aerocity at its most relaxed, where doing very little feels just right.



A BITE FOR A BOND!

Chef Anahita Dhondy Bhandari and Arjun Madan share their top five dining spots and must-orders



STREET FOODS BY PUNJAB GRILL

Must try: Gol Gappas and Chole Bhature

KAMPAI

Must try: Start with a Sake Bomb. Move on to Sushi, Gyozas, and Bacon Chicken Tsukune

KYLIN EXPERIENCE

Must try: Hot Stone Pot, Dim Sum, Mapo Tofu

REVE BISTRO MODERNE

Must try: Lamb Pizza and Mushroom Orzo

MESA KITCHEN & BAR

Must try: Wines on tap. Parma Ham Bruschetta, Tellicherry Pepper Prawns, and Calabrian Eggplant.

6:30PM

Choose with intention

Forest Essentials

Take a restorative pitstop and treat yourself to beauty rituals with modern sensorial care rooted in Ayurveda for everyday routines.



7:30PM

Drinks first, questions later

Social, Aerocity

As the lights switch on, settle in for drinks that do not play it safe and a menu built for sharing. From their much-loved LIITs and inventive cocktails to comfort food with a twist, this is where conversations stretch; plates are passed around, and the night finds its rhythm.



9:30PM

Save room for dessert

The Hazelnut Factory, Aerocity

If you believe there is always space for something sweet, this stop is non-negotiable.

Dig into gooey brownies, indulgent sweets, rich hot chocolate, and desserts built to be shared. It is the kind of place where one bite turns into three, and the day ends on a sweet note.

GIANIS

Playful and unapologetically nostalgic, this family-favourite leans into classic indulgence. The Bubblegum Shake brings childhood into a glass—creamy, frothy, and vividly blue, with that candy sweetness folded into thick, chilled dairy. A throwback done right.

SPOT THE OUTLET AT: Worldmark 1



SPRING IN A GLASS

Bright pours, vibrant flavours, and refreshing blends take centre stage this season across Aerocity

WORDS NIKITA MESHAM

UNDERDOGGS

High-energy and sport-driven, the hotspot brings its competitive spirit to the menu. The Iceman draws inspiration from Abhinav Bindra's historic Olympic gold—cool and controlled under pressure. Vodka forms the base, layered with vetiver, mint, and cucumber, sharpened by lime and lifted with a touch of dry rose. Herbal, aromatic, and crisp, it is built with a steady focus in every sip.

SPOT THE OUTLET AT: Worldmark 2

As winter fades and the days grow longer, the city finds a calmer pace. In Aerocity, this change is gentle but prominent. People become more spontaneous, ready to enjoy the new season. It is the time when comfort and curiosity come together, and familiar spots feel refreshed. Swinging between balmy afternoons and cool evenings, a cold drink feels just right. This spring, local bars and cafés are celebrating with new places, fresh ingredients, and creative takes on old favourites. Here is where to raise a glass.





THE HAZELNUT FACTORY

Coffee-forward and indulgent, the space leans into richer profiles for spring. The Mocha Martini layers bold espresso with velvety chocolate for a smooth, dessert-like sip that lingers pleasantly. It is crafted for those who prefer their seasonal pours with a little depth or dessert!

SPOT THE OUTLET AT: Worldmark 2



CAFE DELHI HEIGHTS

Casual, familiar, and always lively, the district's favourite spot keeps things bright this season. Spring calls for fresh fruit, vibrant flavours and cooling hues, and the Orange Lemonade delivers just that, light and zesty, capturing spring's essence.

SPOT THE OUTLET AT: Worldmark 3



BASIL

Fresh and fruity, the menu embraces a tropical turn this season. The Pineapple Mojito pairs juicy pineapple with mint and lemon with a hint of black salt and is softened with a drizzle of honey, making it an easy, breezy seasonal sip.

SPOT THE OUTLET AT: Worldmark 1

GUEST TALK



DR. ALKA GOYAL
Visitor

"As someone visiting Delhi from New York, this trip has been especially meaningful. It was my first time at Aerocity, and I truly enjoyed dining at Mesa Kitchen. The space feels vibrant and welcoming, making it a vivid first visit."

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THE GENTLE REBOOT

A list of Aerocity's finest spa experiences, chosen for calm, care, and considered recovery, this spring

WORDS MIGNONNE DSOUZA

ANDAZ DELHI, BY HYATT

THE REJUVENATION RITUAL

Designed for guests seeking a complete wellness reset, this curated spa day package at Andaz is a four-hour escape focused on balance and restoration. This indulgent experience includes a pick-up and drop-off service within a 20km radius for a seamless start. The ritual begins in a candle-lit room with chakra healing, a foot cleanse, a facial, and a massage, leaving guests feeling gently renewed.



AHELI SPA, ROSEATE HOUSE

ROSEATE SIGNATURE SOUND THERAPY

The bespoke experience invites its patrons to embrace spring with mindful renewal and inner harmony. Designed to encourage conscious reconnection, the immersive therapy uses healing sound vibrations delivered by certified practitioners to restore physical vitality, mental clarity, and emotional and spiritual balance.



PULLMAN SPA AND SALON LYMPHATIC DRAINAGE

As spring begins and social calendars fill up, the body often calls for a deeper restoration. Lymphatic drainage offers an effective reset for post-holiday fatigue, a series of parties and eating out, and overall well-being. Intended to encourage detoxification, the experience eases congestion, resulting in renewed energy, lasting physical clarity, and holistic longevity.

JW MARRIOTT NEW DELHI AEROCITY

INTENSE DEEP TISSUE MASSAGE

Focusing on easing deep-seated muscular tension and mental fatigue, this 90-minute massage works with slow, targeted pressure to release stress and restore balance.

Set within a calm, cocooned treatment space, the experience uses a blend of oils and firm strokes, which help improve circulation, soften tight muscles, and calm the nervous and lymphatic system; a must for this spring.



EXPERT TIP



NEHA KAPOOR
Director of Rooms, JW Marriott
New Delhi, Aerocity

Must-carry travel accessory: The “Love Your Skin” Kit

A compact travel essential that keeps skincare effortless on the move. The kit includes lip butter, hand and foot cream, a hydrating cleanser, and a *Kamal* Rose facial mist, offering comfort and hydration.

The Beauty Pick: Eye Kajal with Broad-Spectrum SPF50

An everyday essential that combines the definition with sun

protection. Practical and easy to carry, it delivers sharp definition while offering added UV protection, making it especially useful while travelling.

Must-have wellness tool: The Kansa Wand

A simple yet effective wellness tool known to boost circulation, tone facial muscles, and promote relaxation. Ideal for those seeking balance and a refreshed, revitalised feel.



LAST CALL BEFORE TAKE-OFF

The cheat sheet for flying out in style

BREWS & BITES

Quick coffees, fresh sandwiches, gourmet snacks—before you fly out

THE HAZELNUT FACTORY WORLDMARK 2

Artisanal desserts and rich chocolate treats for a sweet send-off

COSTA COFFEE WORLDMARK 3 + IGIA T2 & T3

Reliable brews and quick bites for caffeine on the go

ROASTED BY ROSEATE

ROSEATE HOUSE NEW DELHI

Coffees and gourmet snacks with a refined touch

L' OSTERIA BELLA HOLIDAY INN NEW DELHI AEROCITY

Comforting Italian flavours before you board

BLUE TOKAI THE SQUARE

Single-origin coffees made fresh for discerning palates





THE GIFT DASH

Last-minute gifting that does not look last-minute

RUVIDO CASO THE SQUARE

Modern lifestyle accessories with pop-culture flair

GROVER'S BESPOKE THE SQUARE

Shawls, scarves, and customisable ladies jackets

MINAKI THE SQUARE

Traditional Indian jewellery with modern designs

MODERN BAZAAR EXPRESS THE SQUARE

Daily essentials, gourmet items, and everyday staples



PLUG IN

Our download-before-you-board picks

TOP OTT SHOWS

GRACE & FRANKIE (NETFLIX)

Sisterhood, sparked by betrayal

DABBA CARTEL (NETFLIX)

A lunchbox business hiding a deadly secret

THE HANDMAID'S TALE (PRIME)

A series exploring religious extremism and women's oppression

HACKS (NETFLIX)

Talent clashes with ego in the fight to stay relevant

TOP PODCASTS / AUDIOBOOKS

MOMENT OF SILENCE (SPOTIFY)

A weekly group chat on decoding the circus that is womanhood

LADIES WHO LEAD WITH AABHA BAKAYA (YOUTUBE)

Inside the conversations shaping women leaders

TOO GOOD TO BE TRUE (AUDIBLE INDIA)

Charming, slow-burn romance that unfolds with wit and heart

SMART SWIPES

One chic, compact purchase that travels well

MINISO (WORLDMARK 1)

Affordable travel essentials and clever everyday finds

GEOM365 (WORLDMARK 2)

Smart lifestyle accessories with a modern edge

THE BODY SHOP (IGIA T1 AND T3)

Trusted skincare and body care for last-minute fixes

APTRONIX (WORLDMARK 1)

Authorised Apple products, accessories, and services

BARS

For one last drink!

LIV BAR (WORLDMARK 1)

MUST TRY Japanese Nigromi

THE IRISH HOUSE (IGIA T3)

MUST TRY Dublin Wisdom

QUOIN BAR (NOVOTEL NEW DELHI AEROCITY)

MUST TRY Teqroni

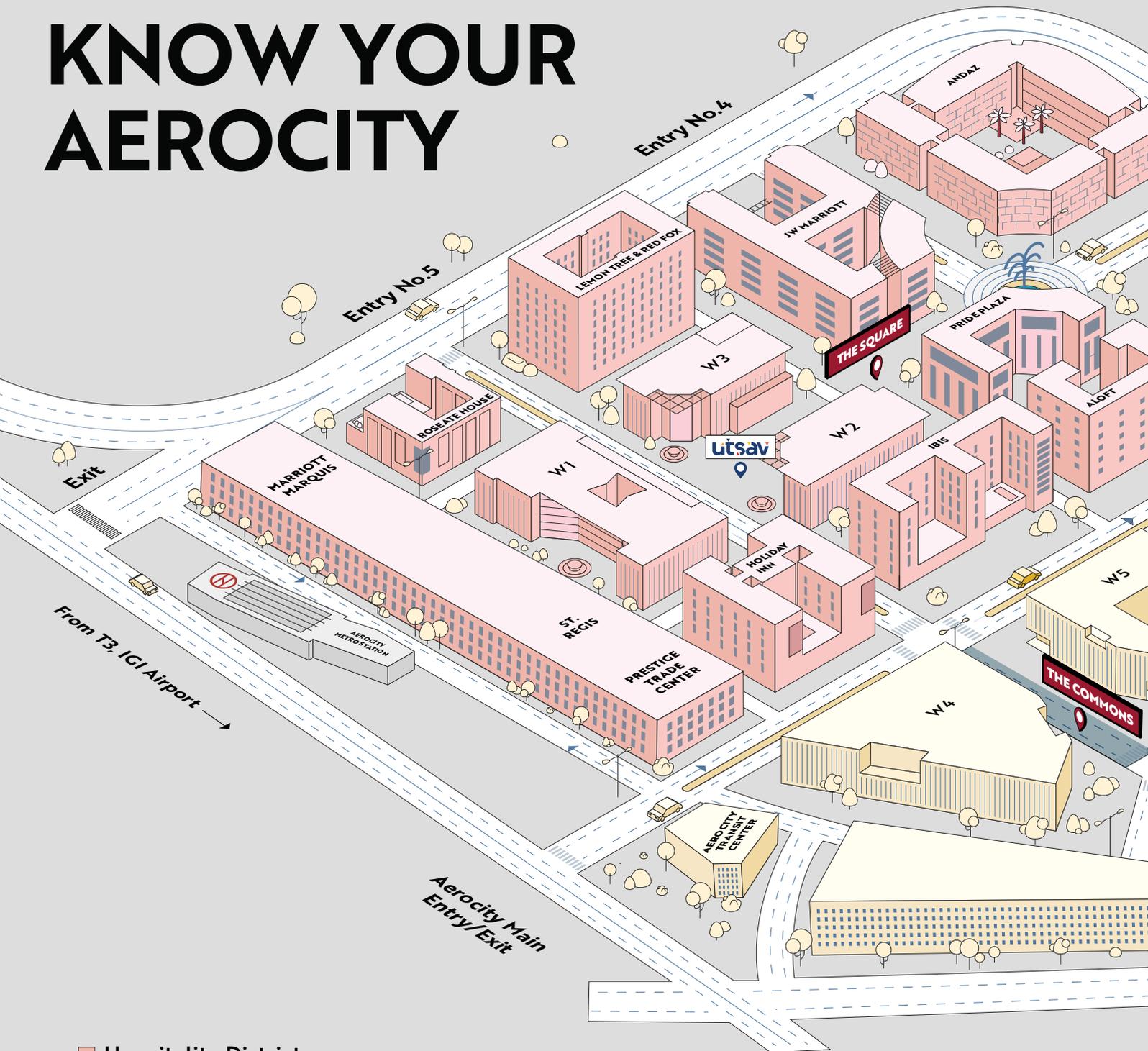
ONE8 COMMUNE (WORLDMARK 2)

MUST TRY Corpse Reviver

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KNOW YOUR AEROCITY



■ Hospitality District

The Square

F&B

Chai Point
Sugar & Spice
Blue Tokai

Retail

Minaki
Ruvindo Caso
Manan
Kama Ayurveda
Chique
Nicobar
Grover's Bespoke

ATM

ICICI Bank

Paan Shop

Banaras Paan

Convenience Store

Modern Bazaar Express

Salon

Looks Privé



Worldmark 1

Punjab Grill
Kampai
Social

Worldmark 2

Bizou-Bizou
THF
Underdogs
Dhaba
Beer Café

Worldmark 3

Burma Burma
Mesa Kitchen
Café Delhi Heights
Nua Cafe
Experience Centre - Tesla

Hotels

Holiday Inn

Viva All Day Dining
L' Osteria Bella
Hangar Lounge and Bar
Airobakes

Ibis

Spice It
Spice It Bar

Aloft

Nook
W XYZ bar
Re:fuel by Aloft
Ginza
Toy Room

Pride Plaza

Mr Confectioner
Café Pride
Shaan-e-Awadh
Stallion Bar and Lounge
Aqua Grill

Pullman & Novotel

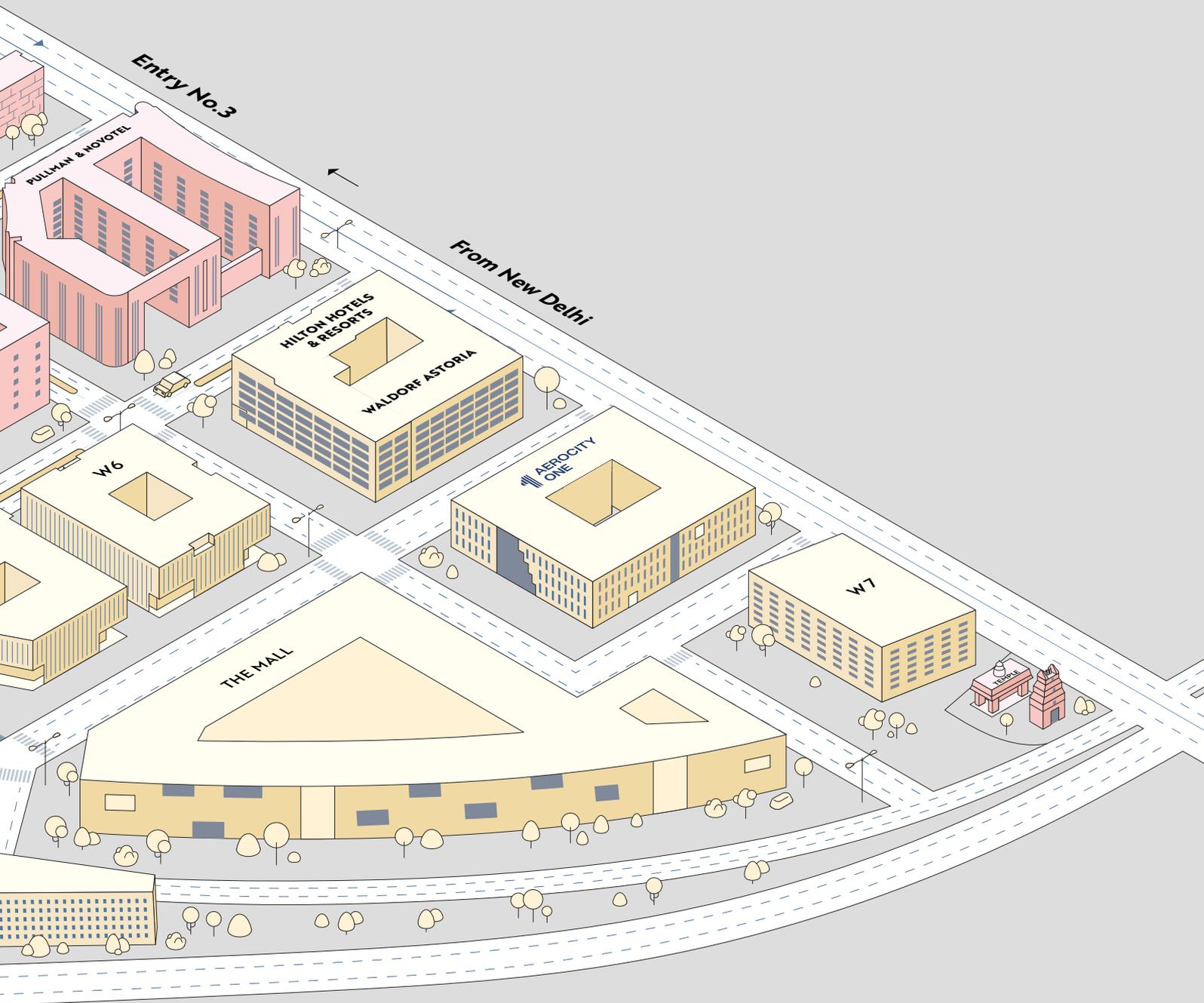
Farmers' Basket at Pluck
Café Pluck
Honk
Pling
Food Exchange
Quoin Bar

Andaz By Hyatt

AnnaMaya
Juniper Bar
Soul Pantry
Khubani

JW Marriott

K3
Adrift Kaya
Delhi Baking Company
JW Lounge
Norman



■ Gateway District (Upcoming)

Lemon Tree

Citrus Cafe
Republic of Noodles

Roseate

Kheer
Del
Tara
Chidya Ghar
Rosted By Roseate

Marriott Marquis*

St. Regis*

Prestige Trade Center*

Co-Working Offices

Worldmark

Coworks
Atelier

Pride Plaza

Innov8

Roseate

Upstage

Novotel & Pullman

Regus

Amenities

Temple - Hanuman & Sai Baba Temple

98.4 Chemist

Aerocity Metro Station

Rest Rooms in Common Area

Concierge Desk

Note :

W stands for Worldmark

*Under development

For more information,
please turn to INDEX

AEROCITY ONE

Aerocity Transit Center

Hilton Hotels & Resort

Waldorf Astoria

Worldmark 4

Worldmark 5

Worldmark 6

Worldmark 7

The Mall

THE LAST STOP

Your curated guide to Aerocity's finest offerings, created to make every experience effortless

Offers 86 | Quiz 87 | Final Word 88

EVERYTHING IN ONE SPOT

ALL ROADS LEAD HERE

From dining and retail to events and hidden gems—this is GMR Aerocity in a nutshell. Your quick-access hub to navigate, explore, and make the most of the city's premium district.

Page 84

ONE PLACE, MANY HUES

Visitors reveal the single colour that captures Aerocity's mood and spirit



EVAN
PILOT

For me, Aerocity is green. The plants are the first thing I notice every time I am here. As someone who is constantly flying between cities, I appreciate spaces that feel fresh and open. There is calmness here that makes it easy to spend time and pause between journeys.

GEETANJALI

MEDITATION TEACHER

When the lights turn on in the evening, Aerocity's look and feel change completely. Aerocity, for me, is red. Just like the colour, the glow gives it a pulse, as if the whole place is breathing. There is a strong energy current running here. It is lively, expressive, and always moving.



SULEKHA
HOMEMAKER

I see Aerocity as golden because it reminds me of celebration and festivities. When I come here with my family for dinner or parties, everything feels brighter. The music, the lights, the happy faces. It carries a warmth that makes moments feel special and bright.



TOLIBO

FLIGHT ATTENDANT

I connect Aerocity with my favourite colour green. The trees and flowers make it feel warm and welcoming here. To me, green represents growth and new beginnings, which makes the space feel personal, calming, and comforting.



SHRUTHY

FLIGHT ATTENDANT

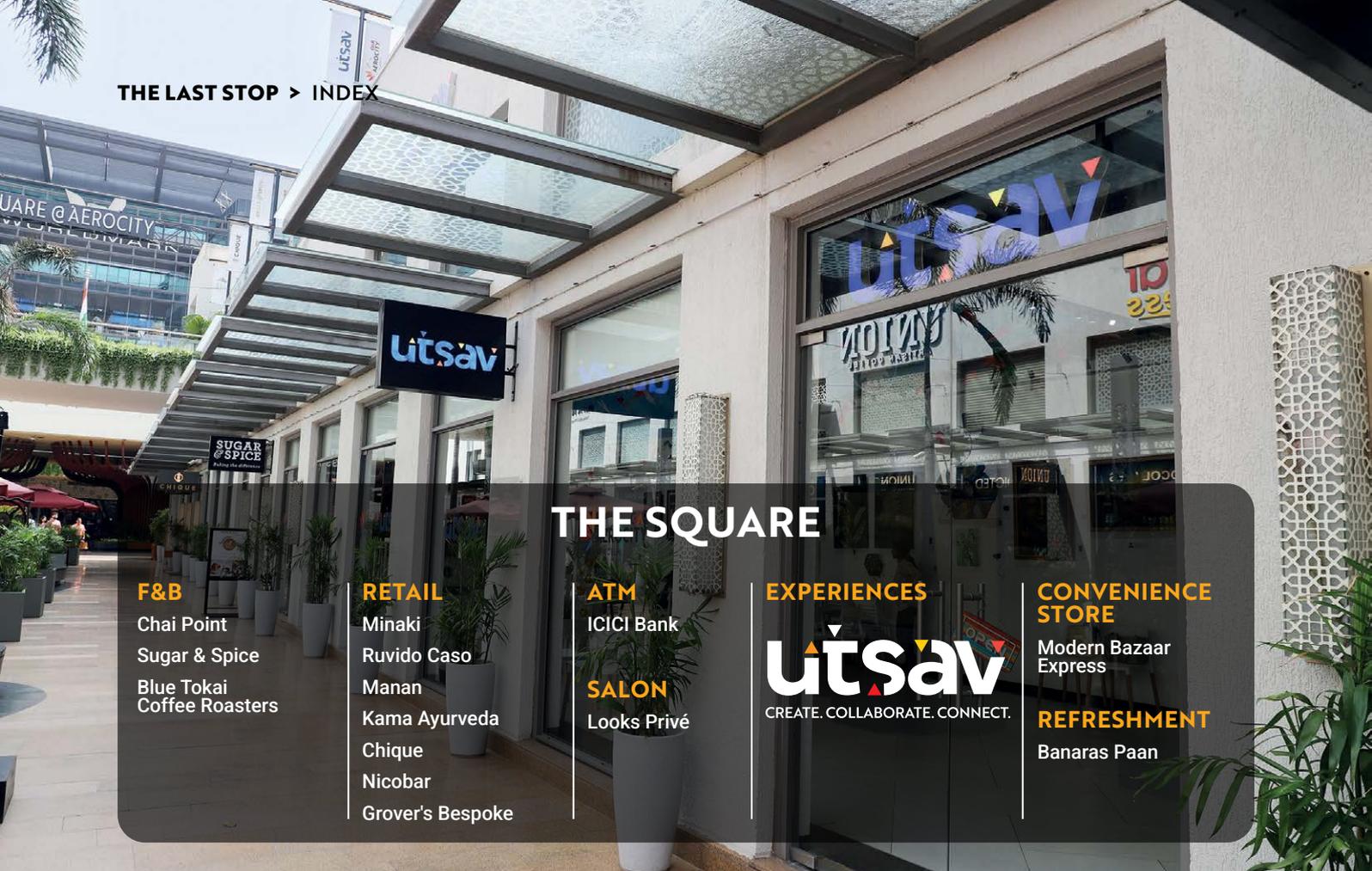
The lighting does it for me. Once evening sets in, everything glows. I see it as yellow, bright, and festive. With people from all over the world passing through Aerocity, there is a celebratory feeling that never really fades.



NANDA
ARTIST

If I had to capture this place in one shade of colour, it would be yellow. There is a brightness here that feels effortless. Every visit lifts my mood. It has an openness that makes the whole space feel cheerful and easy.





THE SQUARE

F&B

Chai Point
Sugar & Spice
Blue Tokai
Coffee Roasters

RETAIL

Minaki
Ruvindo Caso
Manan
Kama Ayurveda
Chique
Nicobar
Grover's Bespoke

ATM

ICICI Bank

SALON

Looks Privé

EXPERIENCES

utsav
CREATE. COLLABORATE. CONNECT.

CONVENIENCE STORE

Modern Bazaar Express

REFRESHMENT

Banaras Paan



HOTELS AT GMR AEROCITY

PULLMAN & NOVOTEL

Farmers' Basket at Pluck
Café Pluck
Honk
Pling
Food Exchange at Novotel
Quoin Bar at Novotel
Regus (Co-Working Office)

PRIDE PLAZA

Mr Confectioner
Café Pride
Shaan-e-Awadh
Stallion Bar and Lounge
Aqua Grill
Innov8 (Co-Working Office)

IBIS

Spice It
Spice It Bar

ALOFT

Nook
W XYZ bar
Re:fuel by Aloft
Ginza
Toy Room

HOLIDAY INN

Viva All Day Dining
L' Osteria Bella
Hangar Lounge and Bar
Airobakes

JW MARRIOTT

K3
ADRIFT Kaya
Delhi Baking Company
JW Lounge
Norman

ANDAZ

AnnaMaya
Juniper Bar
Soul Pantry
Khubani

ROSEATE

Kheer
DEL
Tara
Chidya Ghar
Roasted By Roseate
Upstage (Co-Working Office)

LEMON TREE

Citrus Cafe
Republic of Noodles



Have a question or need support? Our Concierge team is always here for you. Stop by or call us at +91 9818500869. We are happy to help!



WORLDMARK 1, 2 & 3

WORLDMARK 1 F&B OUTLETS

- | | | |
|----------------------|------------------------------|---------------|
| Reve | Asia Seven | Sandburgs |
| Subway | Street Foods by Punjab Grill | Kuuraku Ramen |
| WOW! Momo | Pret A Manger | Sagar Ratna |
| Biryani Blues | Giani's | Doner & Gyros |
| Monsoon By Café Lota | Karim's | Krispy Kreme |
| Starbucks | Keventers | Basil |
| Chaayos | Khan Chacha | Qavalli |
| Liv Bar | Bikanervala | Daryaganj |
| Punjab Grill | Chai Garam | Social |
| Kampai | Pizza Hut | |

RETAIL OUTLETS

- Apronix Bagline Da Milano Forest Essentials Miniso

CO-WORKING OFFICES AT WORLDMARK

- Coworks Atelier

WORLDMARK 2 F&B OUTLETS

- Kylin Experience
- Underdoggs
- Bizou-Bizou
- Dhaba-Estd 1986
- The Beer Café
- One8 Commune
- The Hazelnut Factory

RETAIL OUTLETS

- Geom365

WORLDMARK 3 F&B OUTLETS

- Café Delhi Heights
- Costa Coffee
- Nua Café
- Mesa Kitchen and Bar
- Burma Burma

AUTOMOBILES

- Tesla

SCAN FOR ONLINE VERSION



EXCLUSIVE DEALS

Indulge more, spend less—only at GMR Aerocity!

THE SQUARE

CHIQUE

Upto 40% Off

*Additional 10% off on INR 10,000

CHAI POINT

Combos in Chai and Kombucha
7AM-11AM



RUVIDO CASO

10% Discount on INR 2,500

15% Discount on INR 5,000

20% Discount on INR 12,500

*Valid throughout the year

SUGAR & SPICE

30% off

on Bread and Sandwiches (7PM-11PM)
and

50% off

(9:30PM onwards) everyday

MINAKI

20% Discount

on purchase of INR 20,000



WORLDMARK 1, 2 & 3

BIZOU-BIZOU

HAPPY HOURS*

EVERYDAY

Buy 1 Get 1 (12NOON-7PM)

LADIES TABLE

30% off

on ladies table on
Monday to Sunday
(12NOON-7PM)

UNDERDOGS

1+1 Happy Hours*

from 12NOON-7PM
and

7PM-10PM

Unlimited drinks for ladies
on selected menu

BAGLINE

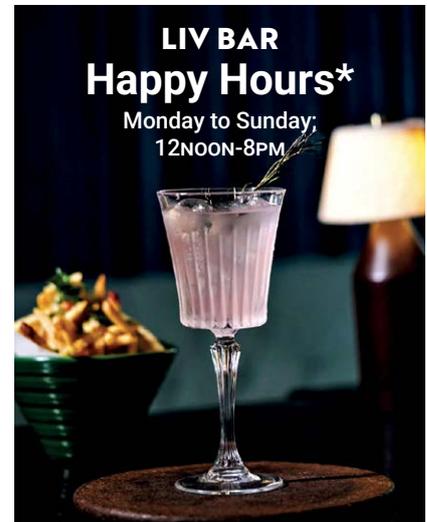
Upto 50% Discount

on Luggages

MESA KITCHEN

20% Discount*

on the total bill for all walk-in guests



LIV BAR

Happy Hours*

Monday to Sunday;
12NOON-8PM

COSTA COFFEE

Pause for more than Coffee.
Try our New Rice Bowls



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Unlimited Sushi, Dim Sum,
Bao, and more

Monday to Friday, 1PM-5PM

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NUA CAFÉ

20% Discount*

for airlines staff and on reservation
through Nua Café website

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TEST YOUR AEROCITY IQ!

How well do you know the City of Buzz?

ANSWER THESE FUN QUESTIONS AND WIN EXCITING PRIZES!*

CONGRATULATIONS!

TO OUR WINNERS FROM LAST ISSUE'S QUIZ



DEVANSHI



PRIYANKA



KAJAL

WINNERS

WILL BE FEATURED IN OUR NEXT ISSUE**

- Where can visitors explore books and art pieces in Aerocity?
 - A) The Utsav
 - B) The District
 - C) The Avenue
- How many fountains, in total, can you find in Aerocity?
 - A) Four
 - B) One
 - C) Ten
- How many hotel brands does Aerocity house?
 - A) Six
 - B) Eleven
 - C) Two
- Which metro line will connect Aerocity to Tughlaqabad as per the Phase IV expansion?
 - A) Golden Line
 - B) Indigo Line
 - C) Red Line
- What is the name of the mixed-use commercial complex in Aerocity, New Delhi?
 - A) SkyHub
 - B) Capital District
 - C) Worldmark

SCAN TO WIN
TAKE THE QUIZ
AND CLAIM
YOUR PRIZE



*Deadline: 15th April 2026 | Winners to be announced in the next issue! T&C apply
**Winners are selected based on the first three entries received with all correct answers

THE FINAL WORD

BORN TO PERFORM

Rithvik Dhanjani on creativity, comfort, and finding his Delhi home at Aerocity

ACTING, HOSTING, OR EXPERIMENTING. WHAT EXCITES YOU THE MOST TODAY?

Acting will always be my first love—it lights me up. Hosting feels natural now, and I am open to experimenting as long as it is creatively fulfilling.

WHAT IS YOUR GUILTY PLEASURE WHEN NO ONE IS WATCHING?

I do not hide anything. I love being goofy and following my heart, whether someone is watching or not.

YOUR THOUGHTS ABOUT AEROCITY, NEW DELHI?

I have stayed at Aerocity several times, mostly when I am in Delhi for work. It is my go-to place. I love how clean, quiet, and close it is to the Delhi Airport; it perfectly balances luxury and comfort.

HOW DO YOU UNWIND AFTER A LONG DAY?

Either I switch off with a movie and comfort food, or I spend time with friends. Game nights with friends really recharge me.

WHAT WOULD YOUR PERFECT WEEKEND PLAN LOOK LIKE?

Somewhere in the mountains, by a riverside, with my handpan and close friends. Anywhere in Himachal or higher altitude than Delhi works.

A FITNESS ROUTINE YOU SWEAR BY?

Fasting! A 16-to-18-hour window of fasting, daily, can truly transform your health and mindset.

WHAT IS YOUR ULTIMATE COMFORT MEAL AFTER A LONG DAY?

My mom's food, especially *dahi bhindi* or paneer *bhurji* with roti. Nothing in the world beats mom-made food.

IF NOT AN ACTOR, RITHVIK WOULD HAVE BEEN?

Nothing else. I believe I was born to act and be in front of the camera.

- by Ananya Trivedi



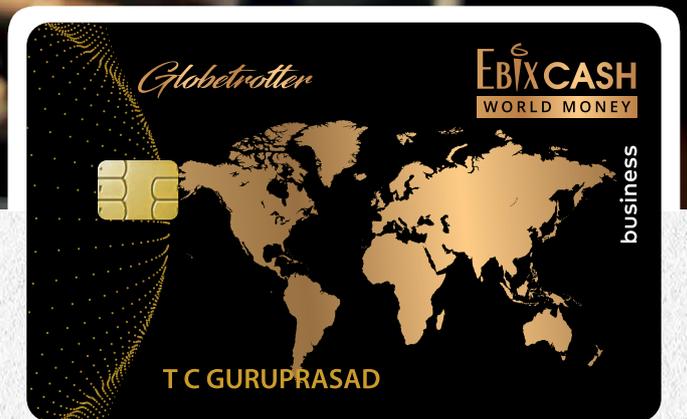
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-  Submit the subsequent disbursement request online

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more details

