

Colours OF JOY

CLASSIQUE CHRONICLE

APRIL 2019 - MAY 2019



CLASSIQUE CONTENTS

CLASSIQUE CELEBRATIONS	4	CLASSIQUE CALENDAR	6	CLASSIQUE HEALTH	8	CLASSIQUE RECIPE	10
CLASSIQUE HAPPENINGS	5	CLASSIQUE SHOOTERS	7	CLASSIQUE ENCOUNTER	9	CLASSIQUE GALLERY	11



WHY TRAVEL FAR FOR A DESTINATION WEDDING!

Your wedding should be what dreams are made of. And that's exactly what you get at
The Retreat Hotel & Convention Centre - dreams really do come true here.

With 145 luxuriously appointed rooms, opulent suites, indoor and outdoor venues,
multi-cuisine banquet facilities, The Retreat is the perfect destination for your dream wedding.
Right from pre-wedding photo shoots, wedding-functions (spread across two days),
and post-wedding getaways, at The Retreat you can have it all under one roof.



All functions
over 2 days stay

DAY 1
Morning - Mehendi
Evening - Sangeet

DAY 2
Morning - Wedding
Evening - Reception

GETAWAYS ● WEDDINGS ● CONFERENCES ● BANQUETS

CLASSIQUE QUOTES

QUOTES

“There is only one way to avoid criticism: do nothing, say nothing, and be nothing.” – Aristotle

“You get what you settle for.” – Thelma and Louise

“If you don’t build your dream, someone else will hire you to help them build theirs.” – Dhirubhai Ambani

“Life is being on the wire, everything else is just waiting.” – Karl Wallenda

“If things seem under control, you are just not going fast enough.” – Mario Andretti



CLASSIQUE CELEBRATIONS

THE TASTE OF PUNJAB

Celebrate Baisakhi at Tangerine with a special Punjabi buffet dinner on April 14th. Enjoy the ambience created by the earthy rhythms of popular Punjabi folk songs.

AN EASTER FEAST

On April 21st, a special Easter buffet lunch will be laid out at Tangerine

BIRTHDAY BASH

11th May will see The Classique Club celebrating its 17th anniversary. Join us as we celebrate the eventful years with a fun-filled evening. Enjoy the wonderful music and the delectable feast prepared just for you.

MAMA MIA!

On 12th May, gift your mother the most special day at The Classique Club with a wonderful dinner as well as a special discount. Pamper your mom as you have always wanted to. 20% discount will be given to members who bring their mother's along for dinner. This discount will be applicable in Tangerine and for A la carte dishes only.



CLASSIQUE HAPPENINGS

THE WEEKEND GALA BUFFET DINNER

Making your weekends at The Classique Club even more special, we bring you our gala buffet dinner. At INR 499 AI, we bring you tastes and flavours from around the world.

HOST YOUR KITTY PARTY IN STYLE

Give your kitty party royal treatment at The Classique Club. For a party of minimum ten ladies, we have extremely attractive rates of INR 425/- + Taxes per person.

FREE SQUASH COACHING

Member's children between 6 and 12 years of age can enroll for free squash coaching. The coaching sessions will be conducted from 16th April to 21st May, on Mondays, Wednesdays, and Fridays. Admission is on first come first serve basis only.

FREE TABLE TENNIS, POOL COACHING

Member's children between 6 and 12 years of age can enroll for free swimming coaching. The coaching sessions will be conducted from 16th April to 21st May, on Tuesdays and Thursdays. Admission is on first come first serve basis only.

UNCOVER YOUR CHILD'S CREATIVITY

SEAM, a unique summer camp at The Classique Club. This year's camp will unleash the hidden talent and potential of each kid, leading them into a whole new world of self-realization, and self-motivation. For details contact Mr. Retish Desai (9773541223) and Mr. Vikrant Surve (8130720271).



APRIL FESTIVALS

At Tangerine Biryani Festival | Every Day | Lunch and Dinner

At Shooters Bar Chinese Starter Festival | Every Day | Lunch and Dinner

Happy Hour Discount

- A complimentary glass of wine for ladies on Tuesdays and Thursdays



MAY FESTIVALS

At Tangerine Mango Festival | Every Day | Lunch and Dinner

At Shooters Bar Kebab Festival | Every Day | Lunch and Dinner

Happy Hour Discount

- A complimentary glass of wine for ladies on Tuesdays and Thursdays

CLASSIQUE CALENDAR

APRIL 2019

06.04.19	Saturday	Water Colour Painting
07.04.19	Sunday	Hare Dane Ki Tikki Making
13.04.19	Saturday	Baby Chick Origami
14.04.19	Sunday	Giraffe Making
20.04.19	Saturday	Chess Tournament
21.04.19	Sunday	Thread Art
27.04.19	Saturday	Gujrati Samosa Making
28.04.19	Sunday	Elephant Mask making



MAY 2019



04.05.19	Saturday	Tooth Brush Painting
05.05.19	Sunday	Butterfly Making
11.05.19	Saturday	Stuffed Capsicum Making
12.05.19	Sunday	Dancing Snake
18.05.19	Saturday	Table Tennis Tournament
19.05.19	Sunday	Paper Plate Snowman Making
25.05.19	Saturday	Russian Salad Making
26.05.19	Sunday	Peacock Origami

CULTURAL EVENTS & ACTIVITIES (5:30 PM TO 6:30 PM)

SPORTS ACTIVITIES

Chess Tournament - on 20.04.19, Saturday from 5:30 PM to 6:30 PM

Table Tennis Tournament - on 18.05.19, Saturday from 5:30 PM to 6:30 PM

CLASSIQUE SHOOTERS RECIPES

IQBAL MANSOORI'S CLASSIQUE COCKTAIL & MOCKTAIL



BUCK'S FIZZ

INGREDIENTS

45 ml Fresh Orange Juice
175 ml Champagne
1 tsp Grenadine Syrup
Orange Slice

METHOD

Pour the grenadine and orange juice into a chilled glass. Gently add the champagne. Garnish with an orange slice. Serve in a cocktail glass.



VIRGIN MARY

INGREDIENTS

20 ml Tomato Juice
5 ml Fresh Lemon Juice
Dash of Worcestershire Sauce
Dash of Tabasco Sauce
Salt and Pepper Powder

METHOD

Moisten the inner and outer edge of a roly poly glass with a slice of lemon and dip in salt. Shake all the ingredients well with ice and strain it into a chilled glass. Garnish with a lime wedge.

CLASSIQUE HEALTH

THE WORLD OF MOUTH: GATEWAY TO HEALTH

Welcome to the world of smiles. We all smile and greet each other and yet we often take our smiles for granted. A smile is worth a thousand words and yet sometimes we are hesitant to flaunt our most important asset, our smiles.

Do you know that :

- 1) Oral conditions impact our general health. Bacteria from our mouth can cause infection to other parts of our body when our immune system is compromised. Our mouth is the gateway to health as well as infection.
- 2) Poor oral health is significantly associated with major chronic diseases as also general health problems can cause or worsen oral health conditions.
- 3) An unhealthy mouth can increase the risk of serious health problems like a stroke, diabetes or heart attack.



WHAT PROBLEMS COULD POOR DENTAL HEALTH CAUSE?



Our mouth is full of bacteria. These bacteria in the mouth use the sugar in our food to make acids. Over time, the acids can attack the tooth and cause decay or a cavity in the tooth. These bacteria, along with mucus also constantly form a sticky, colorless film called plaque on our teeth. Untreated decay can lead to a carious tooth or even loss of the tooth. Plaque, if not removed, hardens over a period of time to form 'tartar' which can lead to inflammation of the gums, bone loss and loosening the grip of gums over teeth. We can go into details of oral and dental health philosophy but there is a 4 point program which as a dentist I suggest everyone to follow:

1. Brush regularly twice daily. Night brushing is the most important one.
2. Rinse thoroughly after every meal, after every snack or even after an evening cup of tea or coffee. Remember the harm that sticky layer of your beverage will cause if it clings to the teeth.

3. We all love chocolates and several of our desserts are sticky in nature like chikkis, eclairs, til ladoos, etc. After that sinful indulgence, it is wise to chew onto a stick of carrot, cucumber or apple to help in the natural cleansing of our tooth surfaces. This should be inculcated as a habit in our children too.

4. Lastly, a regular six month check up with your dentist. A dentist is a friend for life. Our teeth deserve every bit of care and pampering just like our head massages and monthly pedicures, facials etc.

We at 'The Smile Station' empower everyone with our PEP up program.

P-Prevention E-Education P-Preservation

Prevention includes the 4 point agenda that I have mentioned above. Education includes proper brushing techniques, harming habits, how to choose the right brush, how to floss etc. Preservation is our responsibility towards everyone to preserve and conserve as much of the natural teeth with minimalistic procedures, at the same time enhancing and giving all a smile that they can confidently flaunt.

Help us help you in bringing life to smiles.

Dr. Anju Maheshwari
The Smile Station
102/B Wing Manmandir
JP Road, Andheri West
9029937671/9869166523

CLASSIQUE ENCOUNTER

MS. SOMA KUMAR

Tell us something about yourself and your profession.

I have been in Mumbai since 1990. I have now lived in Mumbai for close to three decades though my childhood and schooling were in Kolkatta and briefly in Hyderabad. I graduated in 1992 in Economics and Political Science from Sophia College, Mumbai. I simultaneously completed two professional diplomas in Systems Management from NIIT and Business Management from Xavier's Institute of Business Management, Mumbai in 1993. Over the last twenty-five years I have worked in diverse teams and hence gained strong relationship management abilities, problem-solving, and communication skills and the ability to work effectively with individuals. I now aspire for a meaningful role which would create social impact.



What are your hobbies and other areas of interests?

Travelling and reading are my areas of interest. Till a person breaks out from the dull routine, physically and mentally, one cannot find satisfaction. Travelling helps us to achieve this break. At a new place, one is curious to know and eager to gather all unknown information about the place which one has never read nor heard and that keeps the interest and enthusiasm alive and encourages us to keep our journey on. In case one has the physiological bent of mind, one increases one's experience and the power to understand others. Travelling satisfies all the demands of a good hobby - it is a refreshment to the mind, body, and soul. There is something about reading that you just cannot describe. It makes you forget about our life and helps you transcend into a world that is very different from yours. The more books you read, the more adventures you have. Books offer the best company when you are travelling.

How do you feel about being a member of The Classique Club?

The Classique Club is like an 'Oasis of Tranquility' in the concrete jungle of Andheri West. It gives peace and rest from the hustle and bustle of the crowded roads of Lokhandwala. The vast swimming pool of the club is amazing as swimming helps me burn calories, it's easy on joints and builds muscular strength and endurance. Besides maintaining cardiovascular fitness, it helps to cool off and refresh in summer. The fully equipped gymnasium, is the other place in Classique club which helps me exercise, release endorphins, create feelings of happiness and euphoria. The instructors have been guiding me with an optimum exercise plan. Tangerine and the banquet room is full of memories of several celebrations with my family and friends. The Classique club had been the venue of very large parties while I was with the Bank. The Staff at the club ably handled about 750 guests each time. I have made friends with some members in the last sixteen years. But then with all the other members, none are really strangers, just friends, yet to be be-friended.

Regards,
Soma

CLASSIQUE RECIPES

POTATO GNOCCHI

Recipe by Chef Ganesh Bagh

2 Nos	Whole Potatoes (Boiled and Peeled)
2 Nos	Egg Yolks
1 1/2	Cups Flour
	Salt to taste
	Tomato Sauce (See recipe below)

METHOD:

Preheat the oven to 350 degrees. Spear the potatoes with a fork around each potato. Bake the potatoes in their skins until tender about an hour. Let it cool in a tray. Scoop out the potatoes with the skins. Mash the warm potatoes. Add the flour, egg and a pinch of salt.

Make a dough with the mixture. Take the dough, divide it into equal parts, and roll them with your fingers. Freeze the Gnocchi.

Put the frozen Gnocchi in the simmering water. Cook the Gnocchi on a slow fire. Place the cooked Gnocchi on a plate, pour tomato sauce over them and sprinkle with parsley. Serve immediately.



TOMATO SAUCE

2 tbsp	Olive Oil
1/2	Chopped Onion
1 No	Chopped Celery
2 tbsp	Chopped Parsley
1 No	Chopped Garlic
2 tbsp	Fresh Basil
2 Nos	Fresh Tomatoes (Peeled, Seeded & Chopped)
	Salt & Pepper to taste



METHOD:

Heat Olive oil in a saucepan. Add the chopped onion, carrot, celery and parsley. Reduce the heat to low, cover the pan, cook for 15 to 20 mins, stirring occasionally until the vegetables are softened and cooked through. Remove the cover and add minced garlic. Add the tomatoes and the basil. Season with salt and pepper to taste. Bring to a low simmer, reduce the heat to low, cook uncovered until thickened, for about 15 minutes. The sauce is ready.

CLASSIQUE GALLERY



Ms. Kalpana Anand & Mr. Surendra Anand



Mr. Brij Kapil & Family



Mr. Rohit Verma & Family



Mr. Rahul Khanna & Family



Mr. Tushar Maheshwari & Family



Mr. Vinod Bukalsara and Mrs. Shashi Bukalsara



Mr. Bharat Parwani & Ms. Chanda Parwani



Dr. Prakash Rai & Family & Friends



Ms. Surekha Popat & Family & Friends

Make your occasion more special!



The Classique Club is the perfect venue for every event. We offer a choice of 4 different Banquet Halls—Eden/Esquire/Embassy/Emerald. From conferences to closed door meetings, and cocktail parties to weddings, you can play the perfect host here. Our menus and services will live up to your discerning tastes.



EMBASSY



SWIMMING POOL



TANGERINE



EDEN



EMERALD



ESQUIRE

THE
CLASSIQUE
CLUB

Call : 6695 5550

The Classique Club, Behind Infiniti Mall, Near Lokhandwala Complex, Link Road, Oshiwara, Andheri (W), Mumbai - 400 053.
Tel.: 6695 5550 | Email: fo@classiqueclub.com | Website: www.classiqueclub.com