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WELCOME ABOARD

DEAR READERS,

Welcome aboard SpiceJet!

There is a wonderful sense of anticipation in the air as we enter September. The monsoon is beginning to retreat, the festive season is around the corner and the months ahead promise plenty of reasons to travel.

Across India, families are making plans to come together, friends are looking forward to holidays and many are preparing for that familiar journey back home. For some, it will be a much-awaited break; for others, a spontaneous escape or a celebration with loved ones. Whatever the reason, this is a season made for travel, and we are delighted to be part of it.

At SpiceJet, we have been preparing for the months ahead by expanding our fleet and strengthening our operations. I am pleased to share that we plan to add up to 20 aircraft ahead of the peak festive season. This will allow us to increase frequencies on existing routes, open up new connections and explore more underserved destinations across the country. With this expansion, we are working towards operating as many as 200 flights a day, giving our flyers more ways to get where they want to go.

For us, however, adding aircraft and flights is about much more than numbers. It is about making it easier for a family to be together for a festival, for a traveller to discover a new destination,



or for someone living away from home to make that journey back. India is a country of countless stories and celebrations, and every flight connects people to one of them. As we grow our network, our endeavour is to give you greater flexibility and convenience while making your experience with SpiceJet increasingly enjoyable.

The festive season is one of the happiest times of the year, and we look forward to sharing the excitement with you. Whether you are flying home, heading off on a holiday or simply taking a trip to somewhere you have never been before, we hope your journey is filled with good moments and happy memories. Thank you for choosing SpiceJet and for allowing us to be a part of your travels.

Happy flying.

Jai Hind!

AJAY SINGH

Chairman & Managing Director

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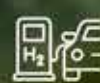
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A GREAT PRODUCT IS NO LONGER ENOUGH



WHY BRILLIANT IDEAS DISAPPEAR WHILE SIMPLER ONES GO ON TO CHANGE THE WORLD

Somewhere today, someone is building a brilliant product that the world may never know exists. It could solve a genuine problem. It could be technologically superior to everything around it. Its founders may have spent years perfecting every detail. **And yet, it may fail.** At the same time, another company with a seemingly simpler idea may capture attention, win trust, attract investment, build a community and eventually dominate the market. **It seems unfair.**

Consider bottled water. At its simplest, it is one of the most basic products imaginable. Yet around the world, different brands sell essentially the same necessity at dramatically different prices. **What changes?**

The water may change slightly. But everything surrounding the water changes enormously. The bottle. The origin. The availability. The experience. The association. The trust. The status attached to holding it. The product is only one part of what the customer ultimately buys and what the brand ultimately represents.

This principle applies across industries. Products, expertise, restaurants, or ideas can achieve very different outcomes. The difference often lies in trust, recognition, positioning, and ability to attract customers, partnerships, talent, and opportunities needed for sustainable growth and long-term success. The difference often lies outside the product itself: in perception, market presence, and customer experience.

The Gap Between Creation and Growth

Entrepreneurs improve products, features, and solutions. Customers experience businesses through reputation, trust, impressions, and comparisons even before fully understanding the product.

The gap between having something valuable and making the market recognise that value.

The gap between having something valuable and making the market recognise that value.

Closing that gap requires much more than marketing. It requires the following: clarity about who the business is for, a positioning that gives people a reason to choose it, credibility that reduces uncertainty, visibility that puts the company into consideration, trust that makes the decision easier, and ultimately, an organisation capable of delivering consistently across every stage and customer interaction.

A brilliant product without these elements can remain one of the market's best kept secrets despite its potential, quality, and real value.

The Market Cannot Choose What It Does Not Understand

Businesses sometimes assume customers will eventually recognise quality. But customers rarely have unlimited time to investigate every option available to them. They use signals. A recommendation is a signal.

A founder's reputation is a signal. A strong brand is a signal. Customer experience is a signal. Industry recognition is a signal. Even consistency is a signal.

Together, these signals answer one critical question in the customer's mind: **"Why should I trust you?"**

This is why growth cannot be treated as a collection of disconnected activities. A company cannot build its product in one room, its brand in another, its sales strategy somewhere else and its customer experience as an afterthought, and expect the market to somehow connect all the pieces. **Someone has to design how those pieces work together.**

This Is Where Growth Architecture Begins

This is one of the fundamental ideas behind Level141. As a Growth Architecture Company, Level141 looks beyond the conventional question of **"How do we market this business?"**

The more important question is: **"What needs to exist around this business for the market to recognise, trust, choose and eventually advocate for it?"**

Growth becomes an integrated system where product, brand, positioning, visibility, trust, leadership, and customer experience work together, helping markets understand value, build credibility, and unlock growth.

The Next Level Thought

Great products need more than quality to succeed. They need strong foundations that build recognition, strengthen credibility, accelerate growth, establish market leadership, and transform potential into lasting business impact.



spice route

THE INFIGHT MAGAZINE

Vol. No. 19 | Issue 203 | September 2026

PUBLISHER

NKN Media

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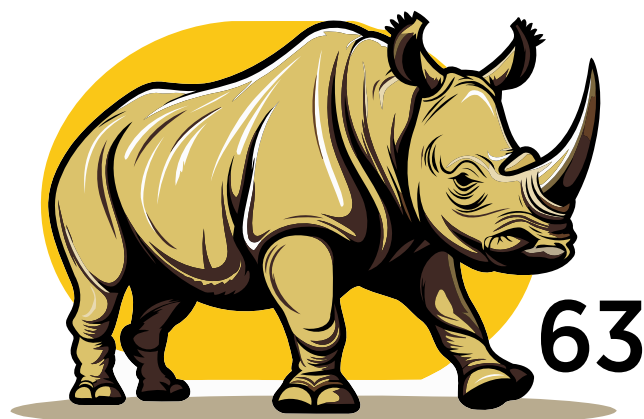
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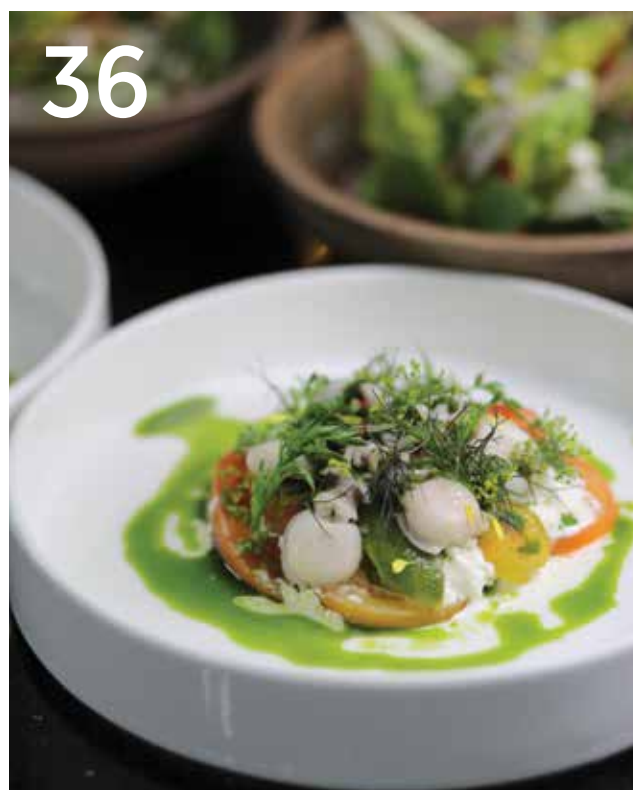


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YOUR BIGGEST COMPETITOR MAY NOT BE ANOTHER COMPANY



In a world where ideas are becoming easier to create, the real advantage may belong to the businesses that can move from thinking to doing faster.

There was a time when having a great idea gave an entrepreneur an advantage. Today, ideas are everywhere. Someone has an idea for a new restaurant on Monday. Someone else is thinking about a similar concept in another city. A professional spots an opportunity for a consulting business. A founder sees a gap in the market. A small business owner thinks of a new product that could change the direction of the company. The difference between them may have very little to do with who had the idea first. It may simply come down to who moved first. That's because one of the biggest challenges entrepreneurs are facing today is not a shortage of ideas. It is the distance between idea and execution.

THE LONG ROAD AFTER 'I HAVE AN IDEA'

Consider what happens immediately after that exciting moment when someone decides to build something.

The business needs a name, then a story, and then an identity. A website needs to be created. Social channels have to come alive. Content needs to be produced. Campaigns need to be planned. Customers have to be discovered. Leads need to be followed up. Messages need to be tested. What works must be strengthened. What doesn't must change.

Suddenly, the founder who wanted to build a business finds himself or herself managing designers, marketers, writers, agencies, platforms and spreadsheets. And somewhere between the original excitement and endless coordination, something valuable disappears – **'Momentum'**.

SPEED IS BECOMING A BUSINESS ADVANTAGE

Speed in business does not mean doing everything hurriedly. It means reducing the unnecessary distance between a decision and its execution. If you have an idea today, how quickly can you see what it looks like?

How quickly can you put it in front of a potential customer? How quickly can you understand whether your message works? And perhaps most importantly, how quickly can you learn and improve?

This is where artificial intelligence could have a far more interesting role in modern entrepreneurship than simply writing an email or generating an image. **'What if AI could help a founder keep moving forward?'**

FROM AI ASSISTANT TO AI CO-FOUNDER

That question sits at the heart of Mengo. Mengo is built around the idea that entrepreneurs should not have to navigate every part of building and growing a business alone.

Instead of using separate tools for every stage of marketing execution, Mengo brings activities such as creating marketing assets, generating content, running campaigns, generating leads and nurturing them towards conversion into one connected environment.

But the bigger idea is not the number of things AI can do. It is what that capability gives back to the entrepreneur: more time, focus, speed, and **the ability to maintain momentum** without losing sight of strategy, creativity, customer needs, and the bigger business vision.

The founder still decides where the business should go. The founder understands the customer. The founder carries the ambition, judgement and responsibility.

AI simply helps shorten the road between **'We should do this'** and **'It is done. What did we learn?'**

AI reduces friction, not replacing the entrepreneur.

THE NEW FOUNDER ADVANTAGE

Tomorrow's most successful founders may not necessarily have more ideas, more employees or even more resources than everyone else. They may simply become better at converting thought into action.

Imagine two entrepreneurs beginning with equally promising ideas. One spends months assembling resources before reaching the market. The other builds, launches, learns, adjusts, and moves again within that time.

A year later, they may no longer be building the same business. That is the power of momentum. In the age of AI, therefore, the question for founders may be changing. It is no longer only: **'What is your big idea?'**

Perhaps the more important question is: **'How quickly can you bring it to life?'**

Because ideas may open doors, but **execution is what takes you through them.**

'The next entrepreneurial advantage may not be having more ideas. It may be having less distance between an idea and its execution.'

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— @BuildWithMengo —





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NETWORK

My Seven Interviews

**28 years of experience . 7 interviews.
7 jobs. 1 Passion.**

ONE JOURNEY OF GROWTH, LEARNING & GRATITUDE.

I dedicate these pages to the dreamer within me,
Who turned every rejection into a reason to rise.
To the silent battles no one ever witnessed,
And the unwavering faith that carried me
through every storm.

Seven interviews were never just conversations—
They were seven steps that shaped my destiny.
With courage as my companion and perseverance as my guide,

I transformed hope into success and dreams into stardom.
This book is a tribute to my journey, my resilience, and my purpose.

May my story remind every dreamer that greatness belongs to those
who never stop believing.

1. The First Step

Every interview is
a new opportunity

2. The Challenges

Every challenge
built my strenght

3. The Learning

Every challenge
built my strenght

4. The Trust

Every trust earned became
my foundation

5. The Opportunities

Every opportunity
opened new doors

6. The Growth

Every role shaped
my journey forward

7. The Purpose

One passion that
keeps me going

“

**Grateful for every
interview, every
opportunity and
every person who
believed in me. The
journey continues...**

Syed Naim

(AAYAZ)

◆ The journey through 7 interviews & 7 roles ◆

NICE

INDIA 
1997-2000


CONQUESTAR
MNC

UAE 
2000

 **Paris Gallery**

UAE 
2001

Rasasi
PARIS GROUP

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2010


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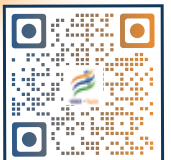
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BNW DEVELOPMENTS
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RAISING THE BAR FOR BRANDED RESIDENCES



LUXURY TAKES FLIGHT

BNW Developments' Robb Report recognition highlights Ras Al Khaimah's growing prominence on the global luxury real estate stage and the evolution of branded residences.

The UAE's luxury real estate story has reached a new cruising altitude.

BNW Developments has been named **Best Branded Residences Developer of the Year 2026** in Robb Report Monaco & Côte d'Azur's prestigious **Best of the Best** selection. The honour places the UAE-grown company among the names shaping contemporary global luxury and celebrates a journey that began with the confidence to recognise Ras Al Khaimah's potential before it became one of the region's most closely watched destinations.

Today, BNW is **Ras Al Khaimah's largest private developer**, with a Gross Development Value exceeding **AED 32 billion**. Its portfolio spans Al Marjan Island, Marjan Beach and RAK Central, destinations helping propel the emirate's next chapter in waterfront, hospitality-led and mixed-use living.



The award also recognises BNW's distinctive approach to branded residences: creating homes that carry more than a celebrated name. Through collaborations with **Taj Group of Hotels, Tonino Lamborghini, FashionTV, Wyndham and Radisson Blu**, the developer brings together global brand heritage, design intelligence and experiences conceived to hold meaning and value well beyond handover.

For Indian travellers and investors, the story lands especially close to home. BNW may be headquartered in the UAE, but its connections with India run deep. From its collaboration with Taj to the use of select Indian materials, manufacturing capabilities and craftsmanship across its developments, the company is giving Indian excellence a prominent address on the global luxury map.

With **13 developments already launched** and an ambition to create approximately **ten thousand luxurious residences over the next four years**, BNW is not simply collecting accolades; it is setting its course for the long haul.

Robb Report's recognition is a milestone, but it also feels like a departure gate to a bigger portfolio, bolder destinations and a new standard of branded living taking flight from the UAE.

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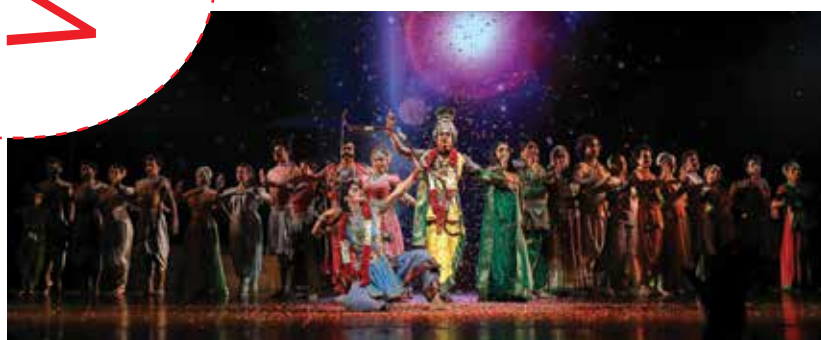
WHAT'S TRENDING

FOOD HEAVEN BY THE LAKE

The Hazelnut Factory (THF) has opened THF Lakehouse on Nainital's iconic Mall Road, marking their entry into Uttarakhand. Founder and CEO Ankit Sahni spent his school years in Nainital, and THF's 23rd outlet brings him back, presenting the brand's signature artisanal *mithai*, handcrafted desserts, specialty coffee, fresh bakes, and all-day dining against the beautiful backdrop of Nainital Lake. Designed to complement the city's old-world charm, the space combines contemporary interiors with warm, intimate surroundings and beautiful views of the water.

What: THF Lakehouse

Where: Mall Road, Nainital



KRISHNA'S HALF-CENTURY

Shriram Bharatiya Kala Kendra presents the 50th year of its iconic dance drama **Krishna** this Janmashtami season. Initially conceptualised by Sumitra Charat Ram as Krishna Avtar, the production is directed by Padmashri Shobha Deepak Singh and choreographed by Shashidharan Nair, with support from Raj Kumar Sharma. Tracing Krishna's journey from Gokul and Vrindavan to Kurukshetra, the production brings together classical dance, music, lighting, and stage design while exploring love, duty, forgiveness, responsibility, and moral choice. The milestone presentation also returns to the Kendra's distinctive visual language, featuring handcrafted costumes, jewellery, and live stage design.

Where: Kamani Auditorium, New Delhi

When: 29 August–4 September 2026



JOURNEY TO THE INFINITE

Artist and architect Vasant Dora presents

Aaveg: Between the Finite and the Infinite, a solo exhibition curated by

Jyoti A. Kathpalia. Bringing together two interconnected series, Habitat Scapes and Samsara, the exhibition explores Dora's engagement with architecture, cities, and inhabited urban spaces alongside ideas of existence through Shiva and Shakti, *purusha* and *prakriti*. Drawing from his nearly four-decade career as an architect, Dora combines structural forms, expressive colours, and spiritual thought to examine relationships between matter and energy, the built and the felt, and the finite and infinite. His artistic practice reflects his longstanding interests in design, philosophy, poetry, and spirituality.

Where: Visual Arts Gallery, India Habitat Centre, New Delhi

When: 8–11 September 2026



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KEEPING TIME WITH CLASS

Attrangi Designs brings a festive touch to traditional jewellery with its latest curation of Traditional Indian Bracelet Watches, reimagining the classic wristwatch as an ornate statement accessory. The collection features intricate gold-toned filigree, *kundan* and *polki* detailing, ruby and emerald accents, and delicate temple-inspired motifs, creating pieces that blend the charm of heirloom jewellery with everyday functionality. Designed to complement festive and occasion wear, the watches can be styled with sarees, *lehengas*, *anarkalis* and fusion ensembles. Highlights include the *Ghadi Sone Ki* Traditional Indian Watch, an emerald-dial design with ruby accents, and the Holdali Gold Traditional Indian Watch, featuring *kundan* work with ruby, emerald and pearl motifs.

What: Watches by Attrangi Designs

Price: ₹4,850 onwards



OPEN ALL HOURS

The **Patio at 24/1** has unveiled a new menu by Chef Afzal Mahmood, designed for everything from breakfast and matcha mornings to leisurely lunches, evening cocktails, and relaxed dinners. Highlights include Ms. Patio Big Breakfast, Lebanese Batata Harra, Edamame & Red Cheddar Croquetas, Homemade Almond Butter Ricotta & Young Spinach Ravioli, Saffron Seafood Cappelletti, and Premium Pink Cut Salmon. Desserts include A Must Eat Risotto, featuring white chocolate gelato and almond crumble, alongside the restaurant's classic Tiramisu, prepared from a 58-year-old recipe.

What: New Menu by Chef Afzal Mahmood

Where: The Patio at 24/1, JW Marriott Hotel Bengaluru

LIP TONES & CARE

Oshea Herbals has unveiled its new HD Matte Lip Color, combining high-definition pigmentation with a lightweight, non-drying formulation. Enriched with Jojoba Oil and Vitamin E, the lip colour is designed to keep lips feeling conditioned and comfortable while delivering a smooth matte finish. The range features a curated palette of 12 shades, spanning warm understated neutrals, dramatic reds, and rich berry hues, making it suitable for both everyday looks and special occasions. With the launch, Oshea Herbals brings together make-up performance and lip nourishment, reflecting a focus on products that combine colour with everyday care.

What: HD Matte Lip Color

Available: Website, e-commerce, retail, and other outlets



WHY EMPATHY IS OUR STRONGEST BUSINESS STRATEGY

TODAY, BUSINESS SUCCESS IS OFTEN MEASURED BY SCALE, SPEED, AND PROFIT,
BUT AT DAVAINDIA, WE BELIEVE TRUE GROWTH BEGINS WITH EMPATHY.

Empathy First

Healthcare is not just a service; it is a deeply personal experience. Every customer who walks into a pharmacy carries more than a prescription - they carry concerns and hopes. Recognising this reality has shaped our approach from day one. Empathy allows us to listen before we act, to understand before we advise, and to serve with intention rather than transaction.

For us, empathy translates into accessibility and affordability. By making quality medicines available at significantly lower prices, we aim to reduce the financial stress that often accompanies medical treatment. This is not merely a business decision - it is a commitment to ensuring that healthcare remains a right, not a privilege.

Empathy as a Strategic Advantage

Empathy also defines how we work internally. A culture built on mutual respect, trust, and shared purpose empowers our teams to perform with sincerity and accountability.

When employees feel valued and heard, they naturally extend the same care to customers. This creates a virtuous cycle where compassion strengthens performance and purpose fuels productivity.

In an era increasingly driven by automation and efficiency, empathy is sometimes viewed as intangible or secondary. We see it differently. Empathy builds trust, and trust builds long-term relationships. It turns customers

into advocates and transactions into meaningful connections. At DavaIndia, empathy is not a soft value - it is a strategic advantage. It guides our decisions, shapes our culture, and anchors our vision of becoming a truly neighborhood-trusted pharmacy brand. Because when businesses lead with empathy, they don't just grow - they make a difference.



DavaIndia is a pioneering force in the "healthcare industry, reshaping the landscape by making high-quality generic medicines affordable and accessible to all. Our vision is to create a healthier and more equitable future for everyone we serve.

- Dr. Sujit Paul, Group CEO, Zota Healthcare Limited



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POWERFUL VASTU CORRECTIONS WITHOUT ANY DEMOLITION FOR INDUSTRIES, OFFICES & HOUSES

Internationally Renowned Vastu Expert Vimal Jhajharia, along with his son Vikas Jhajharia, has created a revolution in the field of Vastu Shastra. Their expertise in providing 'Vastu Remedies without Demolition' has earned them the faith and praise of millions of people in more than 40 countries across the globe.

Vimal Jhajharia and Vikas Jhajharia (MBA from Australia) have delivered many lectures, conducted workshops, seminars and have widely travelled and provided consultancy on major projects already in operation without any changes or modifications. They are currently providing consultancy in the USA, UK, Australia, Canada, China, Hong Kong, Singapore, Thailand, South Africa, UAE, and South America, among others.

Both of them have been felicitated several times for their outstanding knowledge on Vastu & have also won several awards of national and international repute.



Awarded in Dubai
"The most Influential Vastu Expert
under 50 years"



Awarded TIMES OF INDIA
"Times Icon
of the year 2017"



Awarded by Kangana Ranaut
in Thailand
"The Best International Vastu Guru"

What exactly is your famous Vastu Shankha Yantra and how cost effective is it?

Based on the principles of Vastu, the Vastu Shankha Yantra is an original conch shell used to potentially rectify any kind of land, Vastu or energy defects without making any modifications. It can potentially save a lot of time & money as it is used to create positive energy in places having major Vastu defects without changing the looks and beauty of the place.



**Vimal Jhajharia along with
his son Vikas Jhajharia**

Vastu is protection against unforeseen circumstances. It is used to increase personal energy in health, wealth and relationships of a person



Does the Vastu Shankha Yantra really work for prosperity in factories and industries?

Yes, we have a big list of successful clients including businessmen, entrepreneurs, doctors, scientists, professionals, architects, interior designers etc. giving testimonials on our website.

Endorsing the Vastu Shankha Yantra is industrialist Sushil from New Delhi. He says, "My son and I are running a factory but were not getting the desired results. We came to know about Vimalji and Vikasji through one of their articles in inflight magazines. Upon showing them the factory, we immediately realised our north was blocked and all the heavy machinery was placed along the north wall. We then got the Vastu Shankha Yantras placed at certain places on Jhajharia ji's recommendation. Now, every new factory of ours is made under their able guidance and we also recommend them to all our friends and relatives."

Can Vastu Shankha Yantra also help in selling a property?

Yes, we do a lot of Vastu correction for builders and developers and also individuals whose properties have been stuck for a long time and which are not getting sold because of some or the other Vastu defect. Vouching for success is Satish from Bangalore who was trying to sell his four acres property for two years. When we saw the property, we saw it had multiple corners & it was not a proper rectangle or a square. We then positively charged the property by placing our Vastu Shankha Yantras in various corners to help correct the magnetic field of the property and hence creating positive energy in the atmosphere.

DID YOU KNOW?



- Mr. Vikas Jhajharia, is a 3rd Generation Vastu Expert.
- Mr. Vikas Jhajharia is an MBA from Australia.
- Vastukalp has been doing Vastu corrections since 40+ years.
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Book Your Appointments Now

Contact Mr. Vikas Jhajharia on
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+91 6393744022

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TOP 5 EVENTS IN OCTOBER

4 October



Oktoberfest, the world's most famous beer festival and a major tourism event, wraps up its annual celebrations in Munich during the first week of October. A showcase of Bavarian hospitality, Oktoberfest brings together local customs, music, regional cuisine, cultural performances, and colourful parades. Visitors can experience traditional attire, lively brass bands, historic fairground attractions, and an energetic festival atmosphere across the city's iconic Theresienwiese grounds.

Oktoberfest

1

2

Bathukamma Festival

Bathukamma is Telangana's vibrant festival celebrating nature, womanhood, and the region's cultural heritage, and bringing neighbourhoods together. Women create colourful flower arrangements using seasonal blooms and gather in traditional attire to sing, dance, and participate in community celebrations.



10-18 October

20 October



Vijayadashami, also known as **Dussehra**, marks the triumph of good over evil and concludes the Navratri celebrations. Across northern India, large-scale Ram-Leela performances culminate in the ceremonial burning of effigies of Ravana, Meghnad and Kumbhakarna, symbolising Lord Rama's victory.

Dussehra

3

4

Jodhpur RIFF

The **Jodhpur RIFF** to be held this October at the iconic Mehrangarh Fort brings together musicians, artists and performers from six continents. Over 250 performers from around the globe will spell their magic under the open star-lit skies. A fascinating collaboration this year brings together Polish singer Karolina Cicha - devoted to resurrecting the vanishing Tatar music - and Anita Dangi of Rajasthan's classical Rajwaadi Maand style.



22-26 October

27-31 October



The **Tawang Festival** 2026 will bring the cultural heritage, traditions, and natural beauty of Arunachal Pradesh to the forefront through a five-day celebration in the scenic Himalayan town of Tawang. Set against a backdrop of high-altitude mountains and monasteries, the festival will feature traditional dances, local music, indigenous sports, and regional culinary experiences.

Tawang Festival

5

SUPER SpiceJet EXPERIENCES



To the Management of SpiceJet,

I am writing to express my deepest gratitude for the extraordinary assistance provided by one of your staff members, Mr. Srinivas Kasoju, during a stressful ordeal my son and I faced at the Hyderabad airport in the early morning hours of August 17th.

My son, Aaditya Penmetsa, and I had just collected our boarding passes at the Cathay Pacific counter in Row H. We then stopped at Door 8 to rearrange our carry-on bags before heading to the international exit point at Row P. While standing in line for exit immigration, my son realized that he no longer had his passport or boarding pass. We were both immediately overcome with panic - he was going to join his college - so it was imperative that we get on that flight on the 17th!

We retraced our steps frantically, asking every official we could find, including at the information booth, whether anyone had seen the missing

passport. When we retraced our steps back to Door 8 it was there that Mr. Srinivas, seeing the panic on our faces, stepped in without hesitation to help us.

He went far above and beyond what anyone could have expected of him:

He personally approached security personnel, sweeping staff, immigration officials, and other airline's staff to search for the passport. He physically went with my son and I to retrace our steps — even running alongside him — to search the areas we had passed through - asking everyone who was within the vicinity.

When security informed us that the passport had been located and directed us to Row P, he accompanied us there to make sure everything was handled correctly. When we learned the passport had been handed over to Cathay Pacific, he personally guided us to the right Cathay Pacific officials to help us retrieve it — with only about 10 minutes left before boarding.

He then walked us all the way back to immigration and spoke directly with the officer on duty to help expedite our exit and security clearance so we would not miss our flight. And we made it in time - and have arrived in time for Aaditya's college as well.

Throughout this ordeal, Mr. Srinivas's calm reassurance, quick thinking, and genuine commitment to helping us made all the difference. Because of him, my son and I were able to board our flight in the nick of time, and what could have been a devastating experience instead

became a story of remarkable kindness and professionalism.

Perhaps most remarkably, when we tried to offer him monetary compensation for his time and effort, he firmly declined. He told us he was simply happy to have helped us make our flight. He made a BIG impact on us - that there is still humanity in this world - a sense that there are people who just want to do the right thing - by helping a fellow human being. I'm glad that he is on your staff - since it aligns with your core values of taking care of your customers (and I was not even a SpiceJet customer this time around).

Aaditya and I want to sincerely thank Srinivas garu, from the bottom of our hearts, for his help during this ordeal.

I would respectfully request that SpiceJet publicly recognize Mr. Srinivas's exceptional commitment to service — a value your airline has long been known for. I would also be grateful if you could let me know how I might contribute toward his recognition, whether through an award, commendation, or monetary gift, since he would not accept anything from us directly.

Thank you again, Srinivas garu, and thank you, SpiceJet, for having staff who so genuinely embody your values of care and service.

This is what relief looks like (Aaditya and I), with Mr. Srinivas Kasoju an amazing and kind human being - and an embodiment of SpiceJet's values.

Thank you again Srinivas garu.

Apoorv Bhushan Srivastava
@apeenav02797

A smooth and memorable travel experience with @spicejet. From boarding to the journey, everything felt comfortable and well manage



saaviee14 5 d

Little Saavie's first flight ✈️ went smoothly, hopefully she slept through almost the entire flight 💕😊 and thanks to the @spicejetairlines and cabin crew for the amazing hospitality on flight your warm welcome for my baby made our journey incredibly special and also received baby's first flying certificate that was cute .



Falcons of Majlis

UAE'S BIGGEST STARTUP FUNDING SHOW

Ticket to Majlis: Celebrating the Founders Moving One Step Closer to Majlis

Celebrating ambitious entrepreneurs who have earned their Ticket to Majlis, bringing bold ideas, strong vision, and promising ventures one step closer to the Falcons and the next stage of their funding journey.



Bapu Shivaji Narute
Manashanti Chaibar

Jaggery-based instant tea premixes designed for cafés, restaurants, offices, vending machines, and tea businesses.



Sandeep Raghuwanshi
Arakan Forensic

Innovation & Artificial Intelligence Research.



Mohammed Ansaar Ali
Deccan Delight Restaurant

Hyderabadi Cuisine Restaurant with authentic Biryani and Kebabs.



Shivendra Singh
Barton Breeze

Advance Agriculture training & consultancy, development of agritech infrastructure and delivering related technology.



Abubakar Khan
Creators Blueprint

Subscription platform for the Creator Economy of the Middle East.



Deepak Saini
BlockWill Analytical
Technologies Limited

Blockchain-powered succession planning platform.



Tanya Goyal
Balmiso

Premium, ingredient-led skin, body and hair care brand.



Zuhaib Baig
JUST Gold

Digital platform to instantly buy, save, sell, gift, and redeem fully backed physical gold.



Hussain Yusuf
Tawfi Gourmet

Flavored Dates and Chocolates for Gifting.



Rajneesh Verma
Nexus Brands

Personal Care category in Middle East and Africa.



Rohan Harkara
Genii Travel

AI-powered trip planning and booking app.



Sridhar Swarna
Sight Savers Optics

Precision eye care and premium eyewear curated for your unique vision.



Alok Bansal
13sqft.com

Online industrial procurement platform for online goods and services.



Skandy
Pawland

Professional Pet Sitting & In-Home Pet Care Services.



Awais Farooq
Alfa Company

Online store for premium display items with all brand-new inventory available at %50 off.



Satyaveer Paul
Majesty Experiences

Intelligent Dining Operating System
(SaaS + AIoT Hardware).



Nikhil Nagraj
Halo Technologies

AI-powered child wellness band built
specifically for children.



Khushank
Velocity

Personalised Rides, Travel Packages,
Attraction places.



Bharathi Masilamani
Kumba AI

Revolutionizing your brand growth
through intelligent, data-driven AI
marketing videos.



Shivani
Maison Gourmestan

Millet-based FMCG products including
Artisan breads and cheese.



Nilisha Pradhan
Nilisha Designs

Sustainable, modular bridal wear
designed to lived beyond the wedding
day.



Sachin Bakshi
RYZE

Manufacturing of food & beverages -
Kombucha and Speciality coffee.



Jovin Chacko
Tacklebaba

Guided fishing trips, education and
community building.



Shradha Khatri
Terribly Real

GULF culture-led fashion brand selling
premium streetwear.



Vaibhav Agarwal
Fluence Pay

AI-powered customer advocacy and cashback automation platform.



Jitendra
Slayfit.Ae

Access affordable and micro personal training sessions tailored according to your body and fitness goals, all at your community gym using an advanced, easy to use mobile app.



Nikhil Nanda and Jasmine Nanda
Natures Barn Food & beverages Trading LLC

UAE Based organic FMCG company



Pooja Gupta
Olfey

Personalised Diffuser, Candles, Perfumes for Ambience scenting.



Rahul Suresh Kumar Sharma
Roots Natural Foods Fz LLC

Cold-pressed oils that retain natural goodness.



Amitt Nichani
Milasho Gents Tailoring & Textiles

Bespoke luxury tailoring for the modern gentleman.



Anjali Naik
Rype Global Holding Limited

Specialty of Healthy Snacks - Freeze dried fruits.



Dr Maliha
The Health Mind Group LLC

An AI wellness companion for people of all ages, designed to support stress management and emotional well-being.



Tushar Suhalka
REGRIPI INDIA PRIVATE LIMITED

Tyre Waste Management to create bio crude oil.

SpiceJet SUPERSTARS

Meet the achievers of the month from the SpiceJet family, who have stood out for their outstanding work.



RANJITH RAJAGOPAL

IT Department

Experience with SpiceJet

Over the past 5-odd years as a Software QA professional, I have led multiple critical projects, driving quality through strong test strategies, automation initiatives, and focused security testing. My journey at SpiceJet has been filled with continuous learning, challenges, and opportunities to enhance both my technical and leadership skills. With the support of our leadership and the highly collaborative, cross-functional teams, I have been able to deliver meaningful outcomes and uphold high standards of quality across various deliverables. I am grateful to be part of an organisation that encourages growth, innovation, and excellence – that's the very culture so passionately espoused by our Chairman and CTO.

Internal Appreciation

Ranjith is truly a great asset for the team. His value-add as an employee is phenomenal, as it's not just restricted to the typical job definitions. You can count on Ranjith for anything and everything – be it owning the quality of a product, mentoring the junior resources in the team or even contributing to build great dynamics in the team. We are grateful for all his contributions and good work.



ABHILASH GOPALKRISHNAN

Airport Services

Experience with SpiceJet

I began my career with SpiceJet as a Trainee Security Executive and, through consistent performance and dedication, progressed across Security and Airport Services to my current role as Station Manager at BLR. Over the past 20 years, SpiceJet – my first and only professional home – has provided a dynamic platform to build operational depth, cross-functional expertise, and leadership capability. I am deeply grateful to my seniors and the management for their trust, mentorship, and encouragement, which have enabled me to contribute meaningfully to operational excellence and team success. The collaborative culture and strong leadership support at SpiceJet have been instrumental in shaping my growth and career journey.

Internal Appreciation

Abhilash is an exceptional team leader and thorough professional with a strong foundation in customer service and security. His commendable career growth reflects a dedicated focus on ensuring safe, secure, and comfortable passenger experiences. As he continues to rise through the ranks, he is undoubtedly on track to set new benchmarks across the aviation industry. Wishing him the very best.



India's tourism story is being rewritten far beyond its iconic landmarks. Today, the journey is reaching remote border villages, rural communities and destinations where local traditions are becoming an important part of the visitor experience. On World Tourism Day, 27 September, this shift offers a glimpse into how travel can connect India's most diverse communities and geographies.

A significant example is the Vibrant Villages Programme, which places tourism at the heart of development in India's northern border villages. According to the Ministry of Tourism's Annual Report 2023-24, 2,963 villages across 46 blocks in 19 districts in Himachal Pradesh, Uttarakhand, Arunachal Pradesh, Sikkim and Ladakh have been identified under the programme. The Ministry has been tasked with leveraging the tourism potential of these villages, using their landscapes, traditions, crafts and community-based experiences to create new opportunities for local economies.

The approach is already visible on the ground. In Chushul, Ladakh, the Ministry organised a cultural festival featuring traditional performances and conducted workshops introducing local communities to opportunities such as homestays and the Incredible India Tourist Facilitator Programme. Such initiatives demonstrate how tourism can create employment and entrepreneurship while allowing communities to remain connected to their cultural identity.

Tourism is also being used to encourage cultural exchange across states through Ek Bharat Shreshtha Bharat. The initiative promotes interactions between different regions through food, music, dance, traditions and heritage, encouraging travellers to experience India's diversity beyond their immediate surroundings. Tourism thus becomes not only a movement of people, but also a movement of ideas and cultural understanding.

The Ministry's Best Tourism Villages initiative is another indicator of this changing tourism landscape. In 2024, the initiative received 991 applications from 30 States and Union Territories, with 36 villages recognised across eight categories, including adventure, agri-tourism, community-based tourism and crafts. The recognition brings attention to rural destinations where tourism is closely connected with local livelihoods and traditions.

Meanwhile, *Swadesh Darshan 2.0* is promoting sustainable and responsible tourism through destination development, including projects such as the Border Tourism Experience at Attari and a rural tourism cluster at Gunji in Pithoragarh, Uttarakhand. This World Tourism Day, India's tourism narrative is therefore expanding beyond established destinations. From border villages to rural communities, the country is showing how travel can become a bridge between places, people and cultures.

FOREVER **KOLKATA**

FLORINA SOREN



Kolkata lives up to its 'City of Joy' moniker in every respect. Steeped in colonial legacy, the eastern metropolis keeps you engaged with its many glimpses of history, active art scene, laid-back bylanes, and a vibrant food culture.



**SPICEJET OFFERS
DIRECT FLIGHTS
TO KOLKATA
FROM DELHI,
HYDERABAD AND
OTHER CITIES**

1 AWAKE TO THE PAST

Right in the centre of the city stands the majestic Victoria Memorial, glorious in white marble and guarded by an imposing bronze statue of Queen Victoria. Now a museum with a treasure trove of history, its lavishly manicured gardens, spread across 64 acres, are a magnet for morning walkers (entry: 6 am; entry fee: Rs. 30). Post a round of the Victoria Memorial, take a stroll towards St. Paul's Cathedral: built in a unique Indo-Gothic style, it is one of Kolkata's most prominent landmarks.

Next stop: 15 minutes by foot

2 A FLURYS BREAKFAST

This corner shop on Park Street, its brand name glowing in pink, has been welcoming guests since 1927. Generations have sworn by the sweet taste of the legendary Rum Ball served at Flurys. A scrumptious English Breakfast spread – complete with bacon, hash brown, baked beans, sunny-side-up, toast, and a drink of your choice – makes for the perfect beginning to your day. This tea room and bakery continues to serve the most mouthwatering pastries and savoury snacks (the chicken patty here is a must-try).

Next stop: 15 minutes by foot



3 TRAVEL BACK IN TIME

The grand Indian Museum is the country's oldest, and also the largest in Asia when it comes to collection size. It houses exquisitely rare fossils, skeletons, coins, antiques, armour, ornaments, paintings – and a 4,000-year-old Egyptian mummy that is the cynosure of visitors' eyes. Spread across multiple floors, the museum has 20+ galleries devoted to a range of subjects, including botany, insects, mammals, textiles, and fossils.

Next stop: 30 minutes drive

4 THE MAKING OF GODDESS DURGA

With Durga Puja round the corner, Kumartuli in North Kolkata is where all the action happens. Months

before 'Pujo', the artists here start applying wet clay to raw figures made out of hay. With each layer, the *protima* or idol of Goddess Durga takes shape, each artisan deeply and devotedly engrossed in their work. The unending narrow lanes in this corner of the city have thousands of idols, at different stages of creation. In Kumartuli, as you behold peak creativity, your soul finds peace.

Next stop: 30-35 minutes drive

5 LUNCH AT ARSALAN

From the renowned restaurants on Park Street to the aroma-filled lanes of Territy Bazar, Kolkata is a city where people live to eat. Amid all the choice, you can't miss Arsalan – visit the Park Circus restaurant for its famed Kolkata Biryani, and its diversity of



Mughlai dishes, among them delectable kebabs and tikkas. Vegetarian diners need not feel left behind, and can tuck into Veg Jalfrezi, Paneer Kofta, or Sabzi Arsalan.

Next stop: 15 minutes by road

6 SHOP, THE KOLKATA WAY

A shopaholic's paradise and perennial favourite, New Market is also an emotion. From Nahoum and Sons, the celebrated bakery, and Chamba Lama – where every girl comes looking for the latest silver jewellery – to the Chinese leather shops selling handmade shoes and bags, it has everything that one would need. End your shopping trip with a puchka treat and ice cream at The Scoop.

Next stop: 30 minutes by road

7 SLOWLY DOWN THE HOOGLHY

A languid boat ride on the Hooghly is an ode to a city that has



played a major role in shaping India's independence. The setting – the crimson sun going down, the soft sound of the oars as the boat makes its leisurely way ahead – is magic. The river jaunt allows you to appreciate how Kolkata has proudly – and beautifully – preserved its heritage while adopting the modern ways, the past and present represented, respectively, by the iconic Howrah Bridge on one side and Vidyasagar Setu on the other.

Next stop: 35 minutes by road

8 DINNER AND DANCE

After a day well spent, head to TUA & Synthe on Lee

Road, Kolkata's brand-new address for a memorable evening. Reflecting the city's changing times and tastes, the restaurant brings together Pan-Asian cuisine, immersive mixology, and experience-imbued hospitality under one roof. TUA with its romantic dim red lighting, live music, and an impressively well-curated menu is a perfect place to make memories with friends and family. Synthe, literally around the corner, welcomes you with fun filled laughters. Its expansive cocktail menu offers storytelling through drinks and the most fabulous small plates. Open till late into the night, here drinks flow freely creating an ambience fit for merry making. The perfect place to bring your Kolkata sojourn to a close. ●



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@Synthe

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Global Flavours *on* INDIAN PLATE

CHEF NISHANT CHOUBEY



A dish may be born in Seoul, a beverage perfected in Kyoto, a technique developed in Copenhagen, or an ingredient celebrated in Lima. But today, all have found a new life thousands of kilometres away, in India.



Left & Right

Oktopus with orange beurre blanc
Matcha lassi dalgona

What is especially exciting about the Indian food landscape is that global culinary trends are no longer being received merely as imports; they are being localised and reinterpreted. Today, Indian diners are curious, adventurous, and increasingly willing to experiment. At the same time, they expect the food to hold familiarity, comfort, and relevance. The well-travelled Indian is now more knowledgeable about international cuisines, having gone beyond Thai and Mediterranean.

THE INSPIRING EAST

Korean food is perhaps the strongest proof of our expanding interest in the world of gastronomy. Driven initially

by K-Pop, K-Dramas, and social media, Korean fare has moved rapidly from niche restaurants into mainstream Indian food culture. *Gochujang*, *kimchi*, Korean fried chicken, *tteokbokki*, *kimbap*, and *ramyeon* have become familiar names, while recent industry reports indicate that Korean noodles recorded robust growth in India – even self-service ramyun bars are popping up. And much to my surprise, that *gochujang* goes really well with *kasundi*!

Ramen, in particular, is now a cultural phenomenon. What was once considered an inexpensive bowl of noodles is turning up in sophisticated restaurants, cafés, and hotel menus. The Indian version can be fascinating:

a ramen broth enriched with *miso* and Indian spices, *tandoori chicken* replacing traditional *chashu*, or a vegetarian bowl built around roasted mushrooms, sesame, and chilli oil. Even the humble instant noodle is today a showcase for creativity.

And this is where India has an advantage. We are a land of broths, gravies, spices, pickles, and slow cooking. By looking at *ramen*, a chef can discover similarities with our own culinary practices, rather than treating it as something completely foreign. The same cultural acceptance can be seen with matcha. Once largely confined to Japanese tea ceremonies and specialist cafés, matcha has turned into a global lifestyle ingredient. In India, it has

been embraced by cafés, and mixed with desserts and beverages: *matcha tiramisu*, *matcha malpua*, and even *matcha shikanji* have found their way onto menus. Matcha is more interesting when it enters into a conversation with flavours that Indians already understand – just imagine *matcha kulfi*, *matcha cardamom cheesecake*, or a *matcha thandai*. My recent experiment, *Matcha Lassi Dalgona*, hit the right notes!

Another ingredient quietly making its way into contemporary kitchens is black garlic. Its sweet, balsamic-like character, soft texture, and intense umami make it exceptionally versatile. It can be added to sauces, vinaigrettes, purées, marinades, and breads too. For an Indian chef, black garlic can work beautifully with tamarind, *kokum*, roasted aubergine, mushrooms – even

a rich dal. A black-garlic naan with smoked butter, let's say, could be an enticing link between global technique and Indian comfort.

CUISINE THAT TRAVELS WELL

Then there is the growing curiosity around Peruvian cuisine, with dishes such as *ceviche* playing the role of international ambassador for the South American country. **Indeed, Peru has become one of the world's most exciting gastronomic destinations, celebrated for its extraordinary biodiversity and combination of indigenous Asian, European, and African influences.** India has a natural affinity with this cuisine since both traditions understand acidity, chillis, herbs, and strong seasoning.

A Peruvian-inspired Indian dish should, therefore, feel natural – a pomfret

ceviche with *kokum 'leche de tigre'*, for example, or a tuna tiradito with green chilli, coriander, and citrus. It doesn't have to be a literal fusion. The idea is to understand the technique and flavour profile before translating it through Indian ingredients. At the Novu restaurant in Alibaug, for instance, we are serving *ceviche* infused with local fruit.

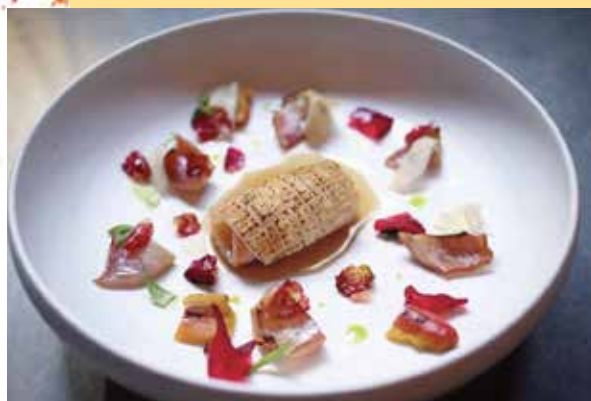
Nordic cuisine offers another beguiling lesson. Its emphasis on seasonality, fermentation, preservation, minimalism, local produce, and sustainability is highly pertinent to India. At first glance, Nordic food may appear distant from Indian fare, but look closer and the philosophies overlap. A modern Indian chef can take inspiration from the Scandinavian way rather than simply copy their culinary creations. A beautifully plated dish of fermented

Clockwise from Right

Traditional Korean meal with tofu, hotspot, kimchi, sundubu

Refreshing Matcha drink

Delicious Tuna tataki





Clockwise from Top

Toomba ramen

A Keto dish from Canada

Crisp skin Scottish blue chip salmon



bamboo shoot, smoked pumpkin, local millet, and seasonal greens can be every bit as contemporary as a Nordic tasting-menu course.

Universal trends succeed best when they satisfy an existing local need. It makes for an exciting opportunity for Indian chefs, who, instead of inquiring, "How do I reproduce what is popular abroad?" should ask, "What can I learn from it, and what can I create with it?"

SWAPPING FOOD TALES

Korean fermentation can enthuse Indian fermentation. Nordic preservation can allow us to rediscover our own centuries-old but forgotten methods, of preservation, pickling, fermentation, and sun-drying, as well as our preparation of *papad*, *achaar*, and *kanji*.

Meanwhile, the tartness common in Peruvian cooking can encourage new expressions in Indian seafood.

The future of international cuisine in India, therefore, may be less about authenticity vs. fusion, and more about interpretation. **For, India has always made its own the influences it absorbed from outside – from Persia and Central Asia to Portugal, from Britain to Southeast Asia and beyond.** Today's global food trends are simply another chapter in that ongoing culinary conversation. And the most exciting dish of tomorrow may not be Korean, Nordic, Japanese, Peruvian, or Indian. It may be unmistakably universal and unquestionably Indian at the same time ●





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RAIN-KISSED GetawayS

Before the monsoon departs, follow the rains to these five under-the-radar places. And let the scenery and the calm wash over you.

MINI RIBEIRO



he rain doesn't wait for approval, and neither should you. Chase waterfalls that last fleetingly, watch hills turn a lush shade of green overnight, and breathe clean air in misty hill stations, inside forest retreats or quiet hideaways.

Monsoon travel may not be the refined, sun-soaked kind you plan for in advance. It is spontaneous, messy even, yet fun. So, grab a raincoat, skip the itinerary, and look for the version of India that only shows up when it's pouring. This is your season, whether travelling with family or friends, or seeking solace in nature as a solo traveller.

SERENITY BY THE SEA

One of the last places in India where 'Kristi' – a distinct mix of Portuguese Creole and local Marathi – is still spoken, Korlai is a tranquil stretch of coastline that presents a refreshing escape from Maharashtra's more bustling seaside destinations. With its clean sands, clear waters, and unhurried pace, the beach invites visitors to slow down and savour the simple pleasures of a monsoon break by the sea.



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Apart from the beach, there's Korlai Fort, perched atop a windswept hill 300 feet above the Arabian Sea, on the Island of Morro de Chaul. Standing silent and sentinel over the Revdanda Creek – built by the Portuguese in 1521 to guard this strategic waterway – the fort is surrounded by the sea on three sides, and offers stunning views. Meanwhile, the picturesque Korlai fishing village below, all colourful houses and quaint street-corner chapels, is equally alluring, just waiting to be explored.

Getting there: Korlai lies between Alibaug and Kashid, approximately 120 kms from Mumbai. One can also hire a car to Korlai

RHAPSODY IN RAIN

A tiny village in the Western Ghats of Karnataka, Agumbe is often called the 'Cherrapunji of the South'. It's a place that steals your heart quietly, set in a landscape shaped by water, one where dense rainforests, mist-covered hills, roaring waterfalls, and winding rivers, create a world that's almost untouched by time. Agumbe is at its most magical when the monsoon clouds roll in, and



Top to bottom

Trekking in the Western Ghats is a great option for adventure lovers

The Annamalai Tiger Reserve shelters an extraordinary diversity of wildlife

Valparai waterfalls, a popular tourist spot

the rainforest comes alive. No hurried sightseeing here, just the quietude of trekking through rainforest trails, camping under a canopy of trees, birdwatching, and hopping from one waterfall to the next.

Getting there: By road, it is well connected to Bengaluru and Mangaluru. From Mangaluru International Airport, Agumbe is roughly 150 kms



NATURE'S BOUNTY

With the monsoon's arrival, Valparai, a charming hill station in the forested Annamalai Tiger Reserve in Tamil Nadu, turns into a verdant beauty. The rains breathe new life into its forests, tea estates and hills, and the temperature – hovering between 10°C and 20°C – only adds to its pleasant vibe. Valparai's waterfalls, cascading down the hills, are a sight to behold, while the season also draws a variety of bird species, making a visit here a particular delight for birdwatchers.

Vacationers should make time for the dams – Sholayar, Nirar and Aliyar – and also Monkey Falls, Grass Hills, and Balaji Temple. And of course, the tiger



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reserve. Or, you could choose to do nothing at all, and soak in the beautiful surroundings.

Getting there: Valparai is around 120 kms by road, from Coimbatore International Airport

IN SECLUDED SPLENDOUR

Hills shrouded in mist, valleys and tea plantations the colour of lush-green, waterfalls and cool mountain air – Vagamon in Kerala, sitting on the eastern slopes of the Western Ghats, straddles Kerala's luxuriant landscape and Tamil Nadu's rugged terrain. This



Top to bottom

The monsoon rains add freshness to the verdant landscape of Kerala

Watching the slow local life in the Garhwal region is a refreshing break for city dwellers

The majestic Himalayan views are a bonus when visiting Khirsu

hill station's appeal lies in its rolling grasslands and hills of fragrant pine, alongside abundant – and scenic – vistas. It's the ideal peaceful retreat from the urban chaos.

Getting there: Reachable by road from Cochin International Airport (100 kms, approx.)

PEACE AMONG THE PINES

For an uninterrupted and incomparable view of the Himalayan peaks, head to Khirsu this season – no need to tire yourself trekking, because the summits are visible from the village itself. Located in the Pauri Garhwal district of Uttarakhand, this hamlet of pine forests and apple orchards has retained its simplicity and unspoiled beauty. While in Khirsu, go for nature walks, cycle around, or just chat with the locals. You'll realise you won't find anything more idyllic.

Getting there: About 150 kms by road from Dehradun's Jolly Grant Airport •





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NUTRITIONIST RYAN FERNANDO

After two decades of building nutrition plans for athletes, celebrities, and founders, I can tell you the fix is rarely exotic. It is usually two rows behind the dals, in a steel *dabba*. Every few months, a new superfood lands on our shelves with a price tag that could fund a weekend in Goa. I have nothing against them. But when I open a client's cabinet, the genuinely repairing foods are already there.

TURMERIC

Haldi is the most studied spice in your kitchen, and curcumin is the reason. The catch is that curcumin alone is poorly absorbed. It needs a pinch of black pepper and a little fat to reach your bloodstream. Which is exactly how it has always been cooked here, not stirred cold into water at night. If you sip it as a nightcap, use full-fat milk and crack pepper into it. A quarter teaspoon is plenty.



Amla helps you absorb iron from your dal and greens, which is where most vegetarians lose the battle against low haemoglobin. It also supports collagen: skin, gums, tendons.



AMLA

Amla carries a serious load of vitamin C, and unlike most sources, it survives heat and drying. It helps you absorb iron from your *dal* and greens, which is where most vegetarians lose the battle against low haemoglobin. It also supports collagen: skin, gums, tendons. Fresh in season, otherwise pickled or dried, and powdered into warm water. Take it with the meal, lunch, or dinner, never on an empty stomach. Go easy on the powder though – half a teaspoon at most, or you will get diarrhoea. I keep a jar of *amla* pickle on the table and eat one piece with lunch.

CINNAMON

Dalchini works on what most of my clients are actually fighting: blood sugar that spikes and crashes all day. The compound doing the work is cinnamaldehyde: better insulin





sensitivity, slower emptying of the stomach. That means a flatter sugar curve, and fewer 4 pm cravings. Half a teaspoon a day, in your coffee, your oats, or your curd. Mine goes into the morning black tea, before the first sip.

CURD

Your gut houses much of your immune activity, and it is the first thing to go during travel, antibiotics, or a stressful quarter. Home-set *dahi* delivers live cultures for a fraction of a probiotic capsule. Before you build a routine around dairy, get tested for lactose intolerance. A lot of adults here carry it without ever naming it.

DRUMSTICK LEAVES

The leaves carry meaningful iron, calcium, and vitamin C in one package – unusual, because the vitamin C helps you absorb the iron sitting beside it. Sauté the leaves with garlic. I keep the dried powder in my kitchen and spoon it into the evening *dal*.

GINGER

The most useful thing in your bag on a flight. Ginger has good evidence behind it for curing nausea and for moving a heavy meal along. It calms the gut wall



until they stop feeling like a project. Then add the next two. Every one of these will help, but real healing is deeply individual. Be sure of yourself: a food intolerance blood test, a functional medicine panel, a microbiome test, a genetic test. A qualified nutritionist or functional medicine doctor can then read those numbers and build you a blueprint that suits only you. One size does not fit all any more. Choose your nutrition the way you choose your shoes or your glasses – by what actually fits.

And on your next flight, carry a small bottle of water with grated ginger and a squeeze of lime, instead of something fizzy at the gate. Landing without that heavy, bloated feeling is a small win, and small wins are the entire game ●

Keep the dried powder in my kitchen and spoon it into the evening dal



and takes the edge off post-workout soreness. While travelling, when fresh ginger is not practical, I add my Imusath drops to black tea in the air. Same ginger, no mess.

RAGI

Finger millet holds more calcium than anything else you can put in a *roti*, and it releases energy slowly, so it carries you through the afternoon. I put it on the plate for growing children, for women approaching menopause, and for anyone whose knees have started complaining. *Ragi* malt in the morning, or *ragi rotis* at dinner, twice a week. Making it stick.

Do not attempt all seven from Monday. Pick two. Run them for three weeks



Ragi is good for growing children, women approaching menopause, and for anyone whose knees have started complaining.

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On The MODAK TRAIL



From Maharashtra's evergreen ukadiche modak to Tamil Nadu's kozhukattai, the modak - a festive mainstay during Ganesh Chaturthi - is a marriage of memory and culinary tradition.

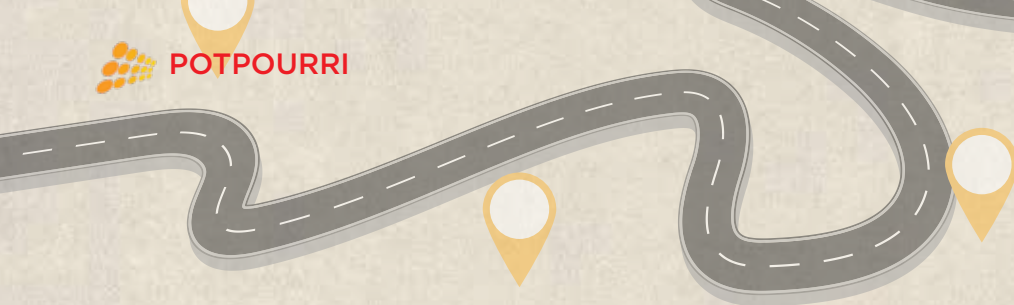
AYUSHI ANAND



There is, in a Maharashtrian home, a particular rhythm to making modaks. The coconut and jaggery filling simmers on the stove until fragrant. Rice-flour dough is kneaded while still warm, and someone takes charge of shaping the modaks, carefully pinching each pleat into place. It is an old ritual, often shared across generations.

When the lid of the steamer is finally lifted, a cloud of sweet-scented steam rises, and the aroma of coconut, jaggery, and cardamom fills the kitchen. For many Maharashtrian families, this is the taste of Ganesh Chaturthi. But journey across India and the modak changes.

The shape may look familiar, but the name,



special place during Ganesh Chaturthi. More than just a sweet, it is an essential part of the ceremony of preparing for the festival.

FERVOUR & FLAVOURS

In Goa, Ganesh Chaturthi brings families together around elaborate home-cooked meals, and sweets are an important part of the festivities. Fried modaks are among the celebratory favourites. Coconut and jaggery form the filling – often accompanied by cardamom – while the outer covering is fried until crisp and golden.

The contrast with the steamed Maharashtrian version is striking: one is soft and delicate, the other crisp and indulgent, yet both carry the familiar combination of coconut and jaggery. They are made to be shared, offered as prasad, and passed around among family, friends and neighbours. And like many Goan festive foods, the pleasure lies as much in the gathering as it does in the dish itself.



texture, filling, and method of cooking shift from one region to another. Karnataka has *kadubu* – appearing in several forms across the state, including both sweet and savoury varieties – while Tamil Nadu has *kozhukattai*.

In Andhra Pradesh and Telangana, *kudumulu* finds a place in Ganesh festivities. Goa embraces its fried preparations, while Odisha brings its own modaka traditions. In fact, the further you travel, the more interesting the story becomes.

OLD FAVOURITE

Encased in a delicate casing of rice flour, filled with fresh coconut and jaggery, and usually flavoured with cardamom (sometimes nutmeg), the

steamed – and timeless – *ukadiche* modak of Maharashtra is one sweet most closely associated with Ganesh Chaturthi.

The ingredients are simple, but making the perfect *modak* takes practice. The dough should be soft and pliable without becoming sticky. The filling needs the right balance of sweetness and moisture. Then comes the most recognisable part: shaping the pleats by hand before placing each *modak* in the steamer. In many Maharashtrian households, it's a family affair. The filling is made first, then the dough is kneaded; the shaping is often left to those who have mastered the art over years of repetition.

There is also the fried *modak*, with a crisp outer shell. Still, for all the new twists on the old ways, the handmade *ukadiche* modak continues to hold a



SWEET & SAVOURY

Down south in Tamil Nadu, *kozhukattai* is closely associated with Vinayaka Chaturthi. The classic sweet version, known as *pooranam*, is made from rice flour and stuffed with coconut and jaggery. Soft, mildly sweet, and fragrant, it has much in common with the *modak*, yet *kozhukattai* has a personality all its own. And there are several variations, including *ammini kozhukattai*, where small rice-flour dumplings are seasoned and served as a savoury snack.



VARIETY, THE RICE OF LIFE

Up the east coast and into Andhra Pradesh and Telangana, *kudumulu* is usually prepared as an offering to Lord Ganesha. Rice flour forms the basis of several preparations, with the sweet variant featuring the ubiquitous coconut and jaggery. The shapes and methods of the *modaks* can differ, but the connection with the festival remains central. Indeed, there is something recognisable about the combination: rice is fundamental to the region's cuisine, while coconut and jaggery are deeply rooted in its sweet-making traditions.

VARIATION ON THE MODAK THEME

Crossing north into Odisha, we come across another chapter in the *modak* story. *Modaka* is associated with Ganesh Puja but the versions found here can look and taste quite different from the typical Maharashtrian *modak*. Local ingredients and cooking practices influence the preparation, giving it a distinctly Odia character. Rice flour, coconut, and jaggery, alongside other regional ingredients, appear in different combinations, depending on the recipe.

remains, but unique fillings – from chocolate ganache, mango, dates, and rose, to *mawa*, *kesar*, and rich pistachio – have found their way into the modern-day *modak*.

For those who grew up with delicious *ukadiche modaks* made at home, these versions can seem like a radical departure. But recipes change with generations, ingredients become more accessible, and tastes shift. And besides, Indian food has always evolved. ●



ENDURING AND EVOLVING

The *modak* has now travelled far beyond the home kitchens of old, and today, tradition shares space with invention. Every Ganesh Chaturthi, sweet shops and pastry kitchens introduce new variants. Some are inspired by conventional Indian sweets, others borrow from global pastry trends. The familiar pleated shape





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THE FLAVOUR MAVERICK

A chef, restaurateur, author, television personality and actor, Ranveer Brar has spent nearly three decades exploring what food reveals about people and places. In this conversation, he reflects on *kebabchis* who shaped his culinary experiences, the *langars*, and the many worlds his work has taken him to. Also the curiosity that continues to drive him to take on new journeys.

PALLAVI SINGH





Your love for food began in Lucknow, inspired by its *kebab* culture. What was it about those early experiences that made you want to become a chef?

Actually, my relationship with cooking started even before the *kebabs*. It started at the *langar*. As a child, I was fascinated by the idea that so many people could come together, cook this enormous quantity of food and feed people without asking who they were. Nobody was cooking for applause. There was something very powerful about that.

Then came Lucknow. As I grew older, I started wandering into the lanes of old Lucknow and got fascinated by the *kebabchis*. In Lucknow, food always comes with "kisse" or stories. Eventually I landed up with Munir Ustad thinking, "*ab kabab banana seekhenge*", and probably that is where the chef in me was really born.

From your first kitchen to becoming a restaurateur, author, television personality and actor, how has your journey changed your definition of food?

I think my definition of food has become simpler while my life has become more complicated. When I was younger, I wanted to master food. I was ambitious, aggressive, obsessed with technique. Then life keeps humbling you. Restaurants teach you that you're

cooking for somebody, not for yourself. Travel teaches you that your way isn't necessarily the right way. Television teaches you to communicate and acting taught me to surrender. Today, I don't feel the need to master food anymore. I would rather understand my relationship with it.

You have taken Indian food from traditional kitchens to global audiences. What do you believe makes Indian cuisine relevant?

Because Indian food never needed anybody's permission to evolve. We sometimes become so protective about the word 'authentic' that we forget how wonderfully unauthentic the history of food actually is. Chilli came from somewhere else. So did tomato and potato. India looked at all of them and essentially said, "*theek hai, ab tum apne ho.*"

That's our strength. Indian food absorbs without losing itself. And the deeper I travel into India, the more I realise the intelligence of local cuisine. Preservation, fermentation, seasonality,

I'd like to help create systems, institutions and platforms where the knowledge powerhouse is documented, celebrated and, most importantly, made exciting for the next generation.





eating according to climate, using every part of an ingredient. These weren't trends. They were simply ways of living.

Your restaurants range from fine dining and artisanal concepts, to Kashkan in Dubai. Share your experience.

At Kashkan, I wasn't interested in creating an India that only existed for Instagram. I was more interested in serving what Indians missed while staying away from home. Very often it isn't a complicated dish. It can be a *dal*, the smell of a *tadka*. That's emotional memory. As a chef, I can play on. I can change the technique, presentation, service, architecture. But the emotion should be intact.

How has travel changed the way you cook and see food?

Travel destroyed a lot of my certainties. That is very healthy for the ego. India, as a country, is unique. Go to the mountains and scarcity explains preservation. In Rajasthan, water explains cooking techniques. Follow the

coastal region - and suddenly coconut, fermentation and seafood start making sense. In India, the landscape changes and the plate follows. And that is where the real story begins.

You have written books, hosted food shows and even acted in movies. What keeps you curious enough to keep exploring new creative worlds?

I enjoy being a beginner. There's comfort in being called a chef because I've spent most of my life cooking and experimenting. I understand food. If you put food between me and the camera, I'm home.

Acting took that away. Suddenly, I couldn't hide behind what I knew. I had to listen, react and surrender, and I found that strangely liberating. I think one of the dangers of doing something for thirty years is that people start telling you that you're an expert. And then, even worse, you start believing it. Every new medium gives me permission to become a student again. And I genuinely enjoy not knowing.





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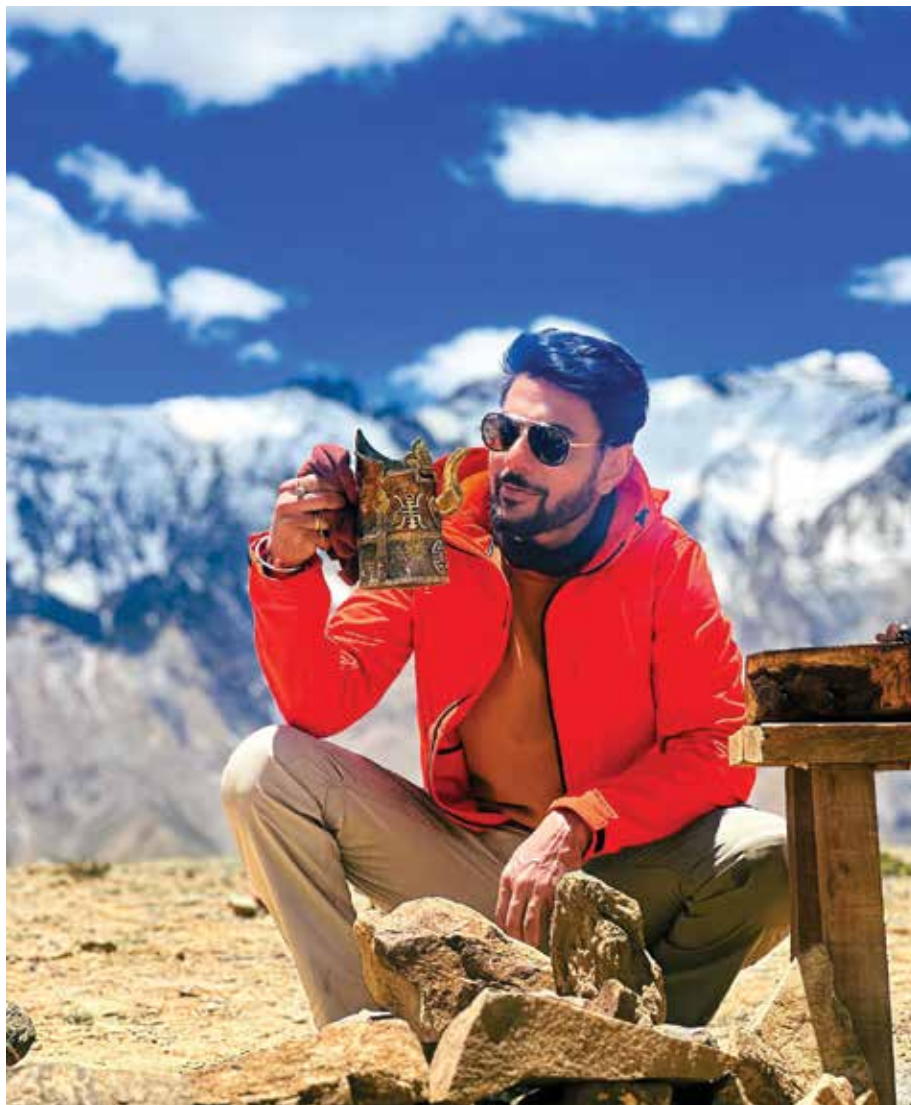
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After nearly three decades in the culinary world, what remains your greatest source of inspiration?

India alone can keep you occupied for several lifetimes. You travel 50 kilometres and somebody changes an ingredient, a technique, sometimes the entire logic of a particular dish. And increasingly I'm fascinated by the simple people who possess enormous knowledge of food and cooking. A farmer who knows exactly when something should be harvested. A grandmother who understands fermentation by smell. A *halwai* who has spent years understanding sugar. A *kebabchi* who can tell whether the *kebab* mixture is ready simply by touching it. Munir Ustad didn't sit me down with a notebook and teach me recipes. I had to watch. That stayed with me. There is knowledge that can be written down, and there is knowledge that has to be absorbed. I think I'll spend the rest of my life chasing the second kind.

As you look ahead, what would you still like to create, explore or leave behind through your work?

Earlier in life, I thought a lot about what I wanted to become. Now I think more about what I want to leave behind. And increasingly I feel a responsibility towards documenting Indian food knowledge. Because I've met too many extraordinary people with immense knowledge.

I'd like to help create systems, institutions and platforms where that knowledge powerhouse is documented, celebrated and, most importantly, made exciting for the next generation. I don't want young Indians to respect Indian food merely because somebody tells them it's ancient. I want them to become curious enough to discover why it's extraordinary. If thirty years from now somebody asks a better question about Indian food because of something I created, documented or inspired, I think that's a legacy I'd be quite happy with •



Rapid Fire

A city you can never stop eating your way through?

Lucknow. Always Lucknow

Your favourite travel destination?

The Himalayas

One ingredient you cannot cook without?

Salt

One chef who inspires you?

That's unfair. But if you allow me to cheat: the *Ustads*

A book every food lover should read?

On Food and Cooking by Harold McGee

Street food or fine dining?

Street food

One cuisine you would love to explore more deeply?

Japanese





Photo by **Manjeet Sirohi**
(Delhi - Dubai)



Photo by **Shubham Tiwari**
(Mumbai - Bengaluru)



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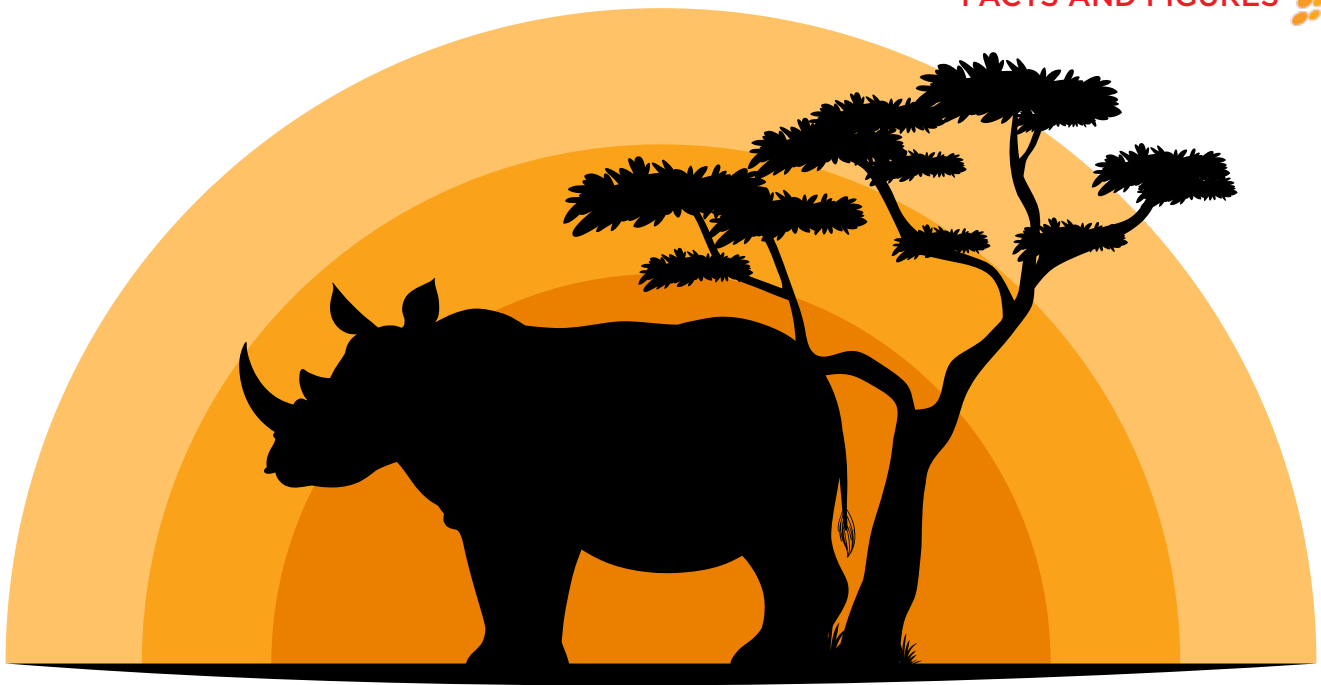
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Photo by **Mahesh Gupta**
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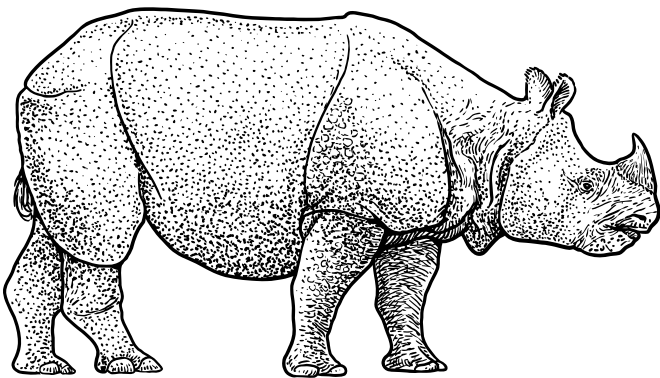


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WORLD RHINO DAY

Observed on 22 September every year, World Rhino Day celebrates these magnificent herbivores, among the largest land animals alive. However, despite conservation and breeding success stories, four of the species are in danger of going extinct. At present, almost 28,000 of these odd-toed ungulates remain.



The Greater one-horned rhino (or Indian rhino) isn't just comfortable in water – **it can swim, dive, and feed underwater.** The species can also run at speeds of up to **40 km/h, despite weighing as much as 2,500 kg.**

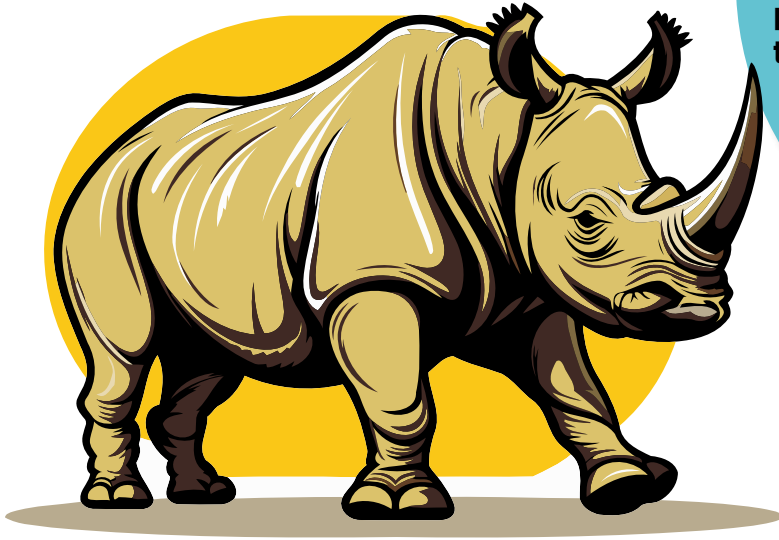
Black rhino numbers fell from around **70,000 in 1970 to just 2,410 in 1995, a staggering 96% decline in 25 years.** Conservation efforts have since helped the population climb back to some **6,788.**



South Africa's Kruger National Park recorded

175 rhinos poached in **2025**, nearly double its **2024** figure of **88**.

That means the park alone accounted for almost half of South Africa's rhinos lost to poaching that year.



A rhino's "armour" isn't actually armour: **THE GREATER ONE-HORNED RHINO'S DISTINCTIVE FOLDS CREATE AN ARMOUR-LIKE APPEARANCE**, but they're actually thick folds of skin. Its skin can form pronounced plates around the shoulders, neck and legs, giving it its almost prehistoric appearance.



The five surviving rhino species

White rhino: **15,752**

Black rhino: **6,788**

Greater one-horned rhino: **4,075**

Sumatran rhino: **34-47**

Javan rhino: **50**

The *Javan rhino* is among the *rarest large mammals on Earth*, with an estimated **50 Javan rhino remaining**. Even more concerning, the entire population is confined to one location, Ujung Kulon National Park in Indonesia.



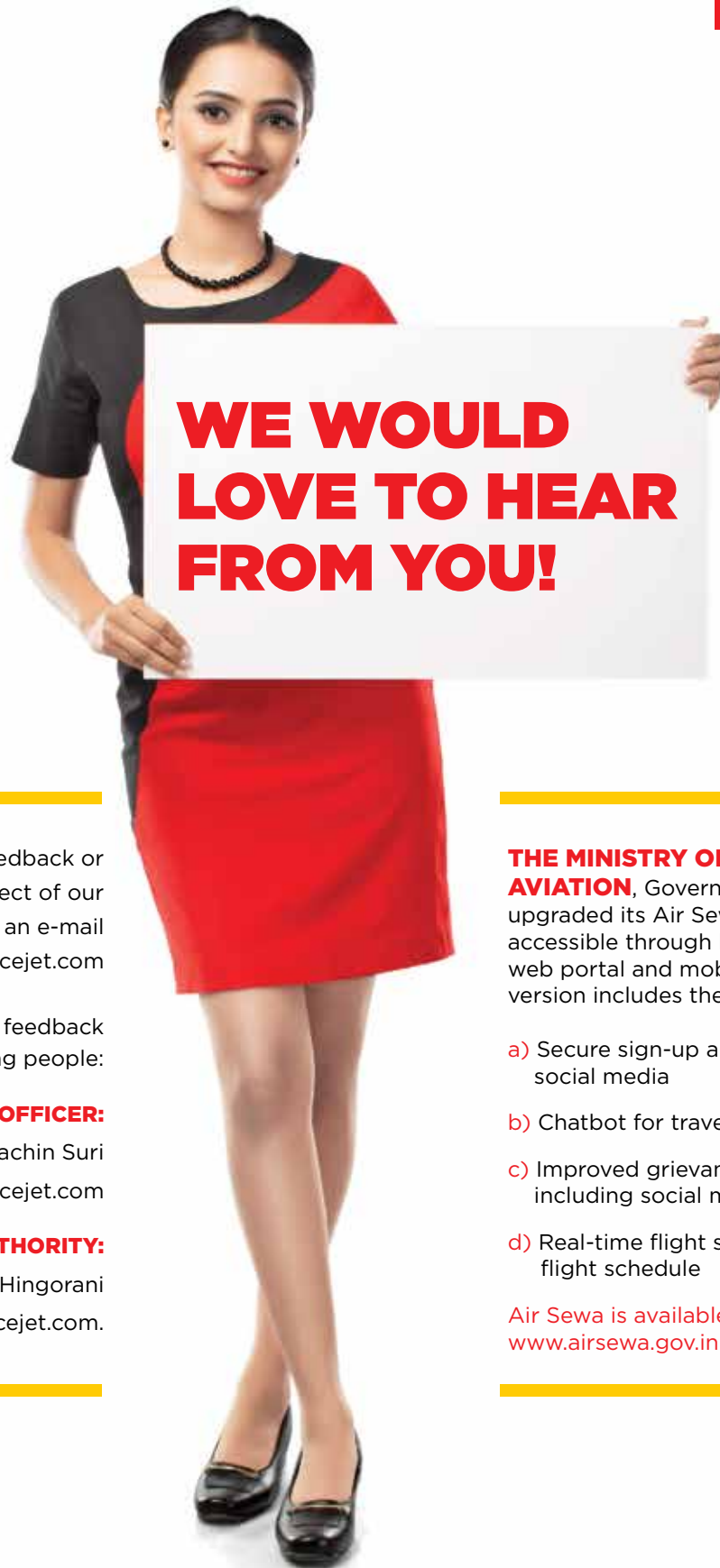
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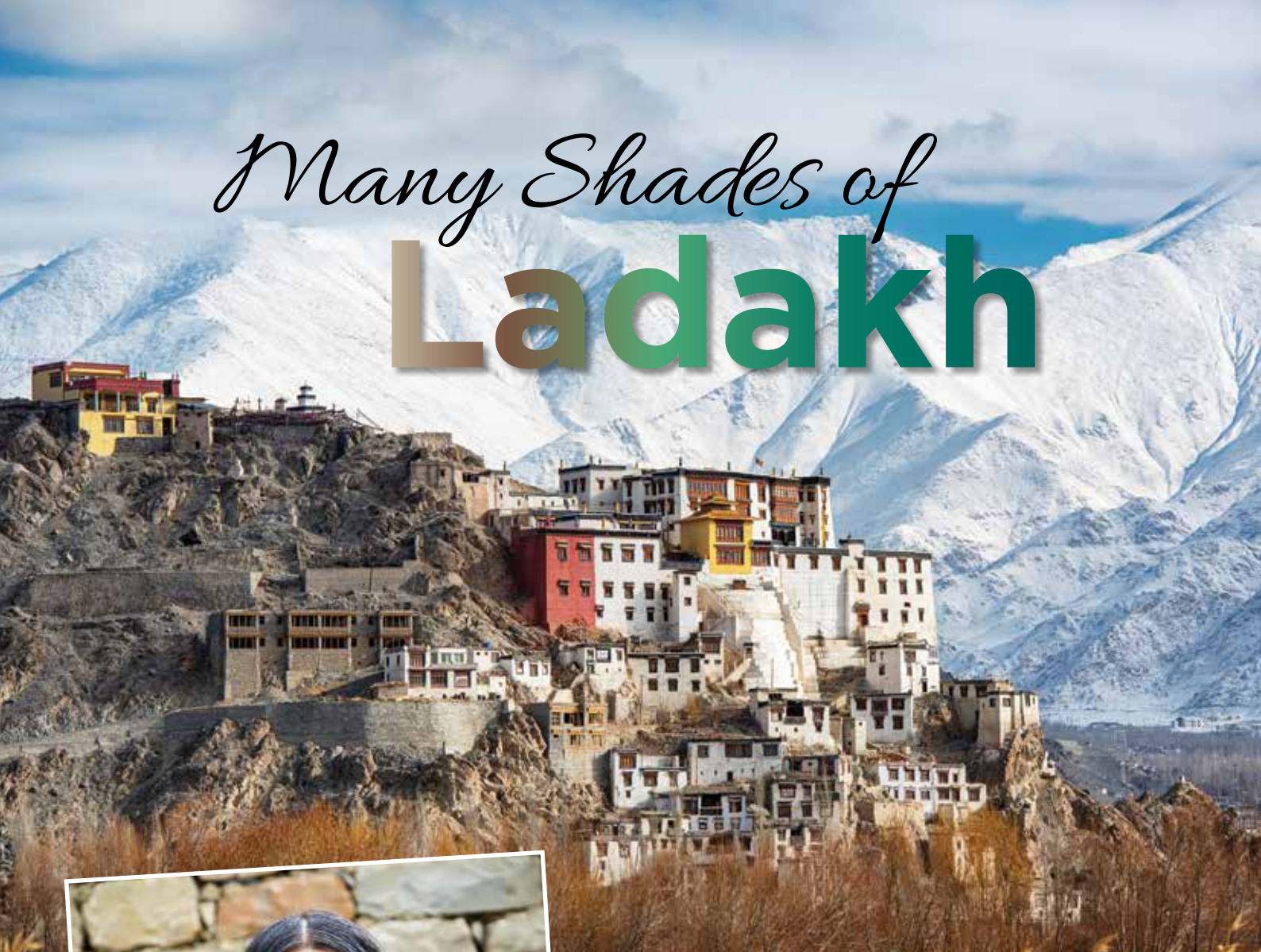
THE MINISTRY OF CIVIL

AVIATION, Government of India, has upgraded its Air Sewa portal, which is accessible through both interactive web portal and mobile app. The new version includes the following features:

- a) Secure sign-up and log-in with social media
- b) Chatbot for travellers' support
- c) Improved grievance management, including social media grievance
- d) Real-time flight status and detailed flight schedule

Air Sewa is available at www.airsewa.gov.in

Many Shades of Ladakh



One of the highest regions in the world, Ladakh is perched at an altitude of above 3500m. It unfolds as a breathtaking spectacle with majestic snow-capped mountains, vast barren deserts, deep valleys, turquoise lakes and picturesque vistas.

Anti-clockwise from top
Spituk Monastery (also Spituk Gompa, or Pethup Gompa) on a winter's day. This monastery, founded in the 15th century, belongs to the Gelug (or Yellow Hat) sect, one of four schools of Tibetan Buddhism

An old woman holding a hand prayer wheel

Colourful artwork depicting the life of Buddha inside the Tangtse Monastery



Right and bottom

The pristine Pangong Tso (or Pangong Lake), which straddles eastern Ladakh and Tibet

Yaks grazing near a clear blue lake, a common sight in Ladakh



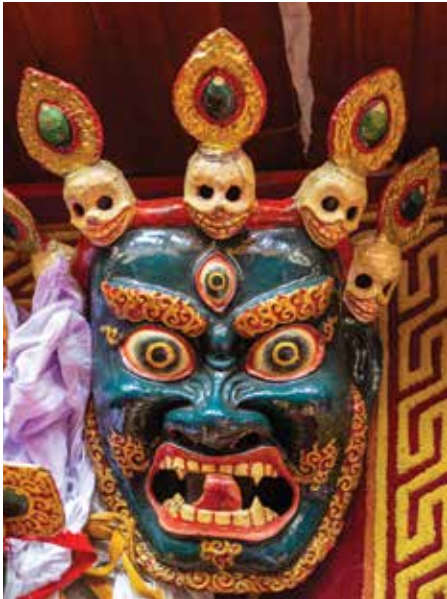


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*A tranquil scene of
a creek and wooden
bridge in Turtuk town,
Nubra valley*



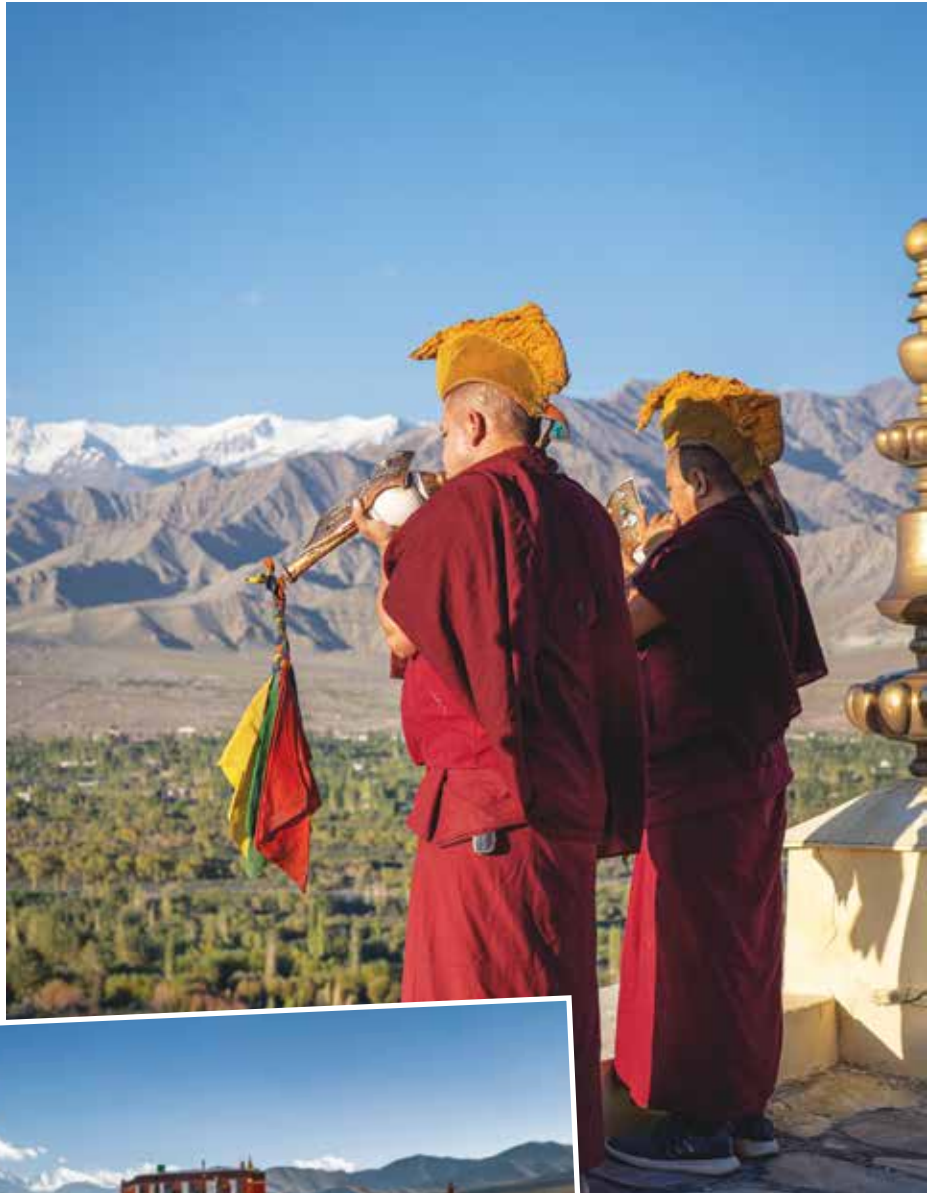
Clockwise from top

An intricately designed Tibetan mask featuring skulls and other elaborate details

Two monks blow horns as part of a daily ritual

Prayer wheels, a constant throughout Ladakh

Young monks spending some light moments together



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My Town

In our series, we travel to various Indian destinations with a SpiceJet family member. This time, Pooja takes us around her home, Gwalior.



MS. POOJA BHADURIA
SENIOR CABIN CREW



Where is your hometown, and what makes it so special?

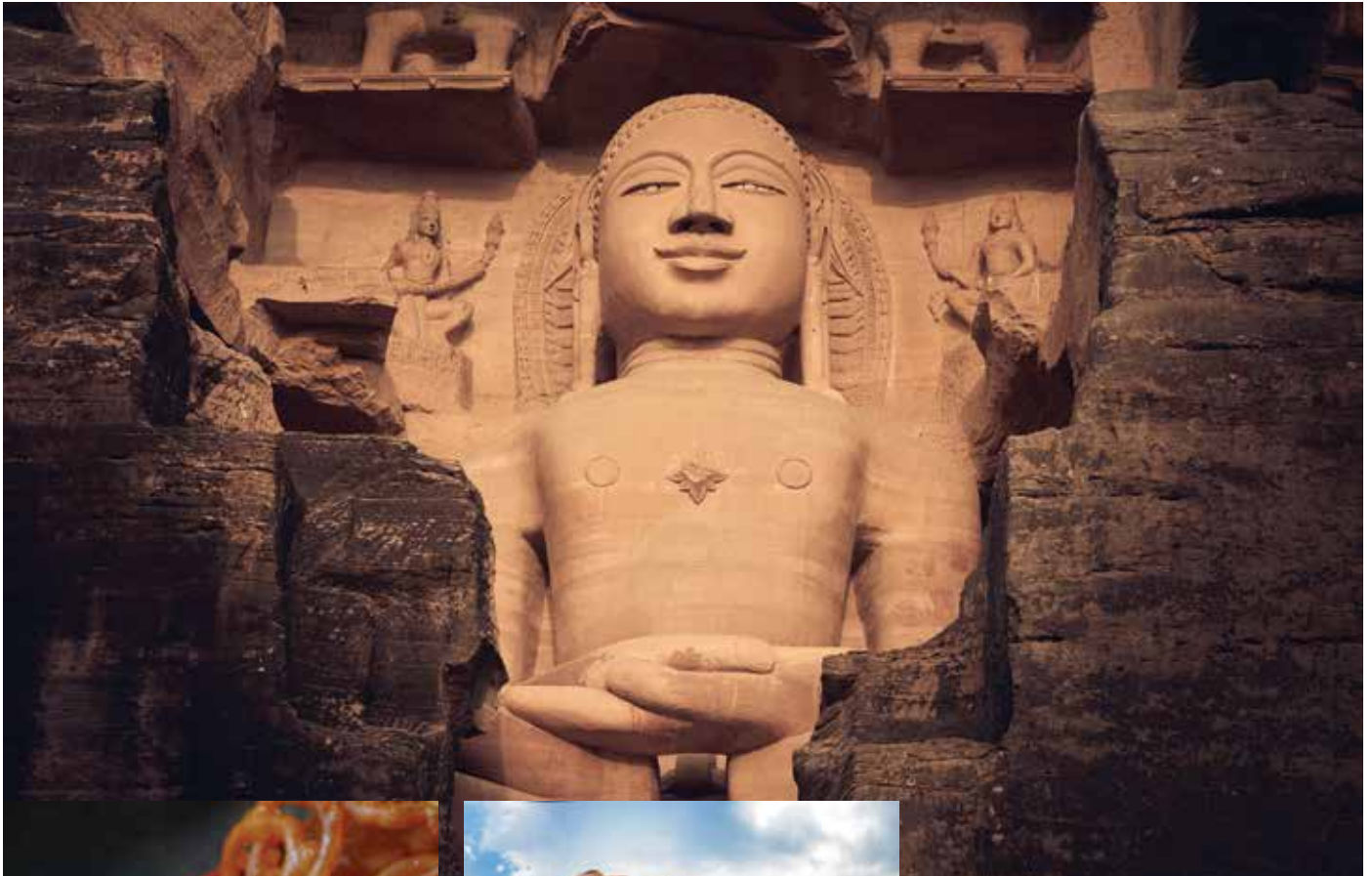
Gwalior, in the heart of Madhya Pradesh, is my hometown. What makes it truly special is the majestic Gwalior Fort, often called the “Gibraltar of India”, which for centuries has been watching over the city, a magnificent testament to its royal heritage. Beyond the forts and palaces, Gwalior is a city of music; it gave India Tansen and the Gwalior Gharana, and its air is filled with melodies from classical ragas to performances of street musicians. It’s also a city of flavours, indulging the visitor with street food that stays with you. It is a city where history and everyday life walk hand in hand, teaching you to respect the past while living fully in the present. And it’s a city with heart, reminding you that even in a fast-moving world, roots matter.

The one thing that keeps on bringing you back again and again...

Quite simply, it’s home. Its unique blend, of the grandeur of royalty and the warmth of the local community, pulls me back. The smell of *bedai* and *jalebi* in the morning, comforting plates of *poha*, *samosa* and *kachori*, *gajak* in winter, and the sound of familiar voices in the bazaar... no matter where work takes me, Gwalior draws me back with its warmth, its food, and its people.

Which is the perfect hangout spot in Gwalior?

For me, it is Gopachal Parvat – catching the sunset over the city while exploring the ancient rock-cut Jain sculptures is an experience like no other. On cooler evenings, Phool Bagh is lovely, a place where you’ll see families out walking.



And for food and laughter with friends, City Centre and DD Nagar never disappoint.

Name one restaurant you would recommend to a visitor, and a can't-miss delicacy on the menu...

If you want to taste the real Gwalior, go to Shri Ram Bhojnalaya – order the *bedai* with spicy *aloo sabzi* and finish with something sweet. For a regal dining experience, the Silver Saloon at the Taj Usha Kiran Palace is unmatched. And if you visit in winter, you simply must try Gwalior's famous *gajak* – our winter comfort in a bite.

What is the best season to visit Gwalior and why?

October to March, when the weather is cool and pleasant, perfect for exploring the historic sites (without worrying

about the intense summer heat) – the fort looks gorgeously golden in the winter sun. This is also the time of year when Gwalior hosts the Tansen Sangeet Samaroh (the festival named after the legendary musician), and the whole city comes alive with strains of Hindustani Classical music.

Which must-visit places would you recommend back home?

Start with the Gwalior Fort – not just a fort but the heart of the city – and follow it up with a visit to the Jai Vilas Palace, with its incredible Scindia Museum. Take in the ancient Teli ka Mandir, the beautiful Sahastrabahu (*Sas-Bahu*) temples, the Sun Temple, and the Tomb of Tansen. And if you love art and music, you will feel Gwalior's soul in every corner of the city.

Suggest a few places for a day trip nearby...

Gwalior is perfectly placed for short trips. Head to Orchha for riverside palaces and cenotaphs, Jhansi for stories of Rani Lakshmibai, Datia for stunning palace architecture, and the ancient temple complex of Bateshwar for history. And if you're in the mood to spend time in nature's embrace, Shivpuri and Madhav National Park are ideal. All are within a few hours of Gwalior, and all promise a memorable day out ●



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GORAKHPUR (GOP)

HYDERABAD (HYD)

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JAMMU (IXJ)

KOZHIKODE (CCJ)

KOLKATA (CCU)

KOCHI (COK)

KANDLA (IXY)

LEH (IXL)

MUMBAI (BOM)

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PORT BLAIR (IXZ)

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SpiceJet was a pioneer in India's UDAN scheme, launching regional flights in July 2017 and connecting remote regions like Porbandar, Kandla, Pakyong, Kishangarh, Lilabari, Jharsuguda, Jaisalmer, and Adampur. It also led India's first seaplane trials, inaugurated by Prime Minister Narendra Modi, reaffirming its commitment to serving unserved and underserved regions.

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Map not to scale, graphic representation only. Content as on 31st August, 2026.

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PREDICTIONS

September 2026

Dr. Prem Kumar Sharma

(Astrologer, Palmist, Numerologist, Vaastu Consultant & 3-Time Limca Book of Records Holder)

email: psharma@premaastrologer.com | **web:** www.premaastrologer.com



ARIES

A heartfelt conversation may bring greater clarity to your personal life and strengthen an important relationship. At work, your dedication begins attracting the recognition you have quietly earned through consistent effort. Careful money management helps maintain financial stability despite occasional expenses in coming times.

Lucky Number: 11

Lucky Colour: White



TAURUS

Professional responsibilities demand patience, but your practical approach helps you move towards success. Financial planning remains one of your strengths, making this a suitable period for long-term investments, including property. Expanding your social circle proves rewarding, as valuable connections bring future opportunities.

Lucky Number: 9

Lucky Colour: Brown



GEMINI

Managing your finances wisely creates a solid foundation for future plans and keeps unnecessary pressure away. Your ability to adapt quickly earns appreciation at work, opening doors to fresh opportunities. Paying greater attention to your well-being keeps your busy schedule balanced. Property matters deserve careful review.

Lucky Number: 4

Lucky Colour: Blue



CANCER

Looking after your physical and emotional well-being helps you approach every situation with confidence and calmness. Thoughtful financial decisions reduce future worries. Your patient nature restores harmony within the family, while new friendships bring fresh inspiration. Property matters require careful evaluation.

Lucky Number: 2

Lucky Colour: Yellow



LEO

A change of scenery or an enjoyable journey inspires fresh ideas and renews your enthusiasm for future goals. Career progress gathers momentum as determination and sincerity earn appreciation. *Excellent stamina keeps you productive throughout demanding days.* Property matters are best handled patiently to secure favourable long-term results.

Lucky Number: 6

Lucky Colour: Green



VIRGO

Academic and professional pursuits take centre-stage, rewarding your disciplined approach and consistent hard work. Recognition earned through dedication boosts your confidence and motivates you to aim even higher. Travel plans remain enjoyable despite minor adjustments, and property-related decisions should be made only after careful consideration.

Lucky Number: 17

Lucky Colour: Magenta



LIBRA

A refreshing journey or change of surroundings helps you see familiar situations from a brighter perspective. Peace and understanding at home create the emotional stability needed to handle important decisions with confidence. Sensible budgeting keeps finances comfortably balanced. Trusting your instincts leads to valuable personal growth.

Lucky Number: 1

Lucky Colour: Golden



SCORPIO

Long-term plans related to property and future security begin moving in a positive direction, boosting your confidence. Family remains your greatest source of strength, offering encouragement whenever challenges arise. Good health enables you to manage increasing responsibilities. Organised financial planning keeps unnecessary expenses under control.

Lucky Number: 7

Lucky Colour: Grey



SAGITTARIUS

Creative pursuits and exciting experiences fill your days with renewed enthusiasm, inspiring you to look ahead with optimism. Romance becomes especially rewarding, bringing greater emotional understanding into your relationship. Wise financial planning keeps your position comfortable, and property matters favour long-term thinking.

Lucky Number: 22

Lucky Colour: Orange



CAPRICORN

Financial strength provides the confidence to move ahead with investments. Ambitions continue to gather momentum as your patience and determination produce meaningful results. Remaining flexible during travel allows unexpected changes to work in your favour. Personal interests offer the perfect opportunity to relax and recharge.

Lucky Number: 8

Lucky Colour: Beige



AQUARIUS

Inspiration arrives through meaningful conversations and fresh ideas, helping you discover opportunities that may have gone unnoticed before. Paying closer attention to your health keeps energy levels high, and your routine well-balanced. Thoughtful budgeting strengthens financial security and prepares you for future commitments.

Lucky Number: 18

Lucky Colour: Red



PISCES

Encouragement of loved ones inspires you to move ahead with greater confidence and emotional clarity. Good health allows you to manage personal and professional responsibilities without feeling overwhelmed. Career progress reflects your ability to focus despite increasing demands. New skills contribute to personal growth.

Lucky Number: 3

Lucky Colour: Maroon

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