

Season OF LOVE

CLASSIQUE CHRONICLE

FEBRUARY 2019 - MARCH 2019



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CLASSIQUE QUOTES

QUOTES

“Success is most often achieved by those who don’t know that failure is inevitable.” – Coco Chanel

“If you do what you’ve always done, you’ll get what you’ve always gotten.” – Tony Robbins

“When I let go of what I am, I become what I might be.” – Lao Tzu

“Only those who will risk going too far can possibly find out how far one can go.” – T. S. Eliot

“Don’t judge each day by the harvest you reap but by the seeds that you plant.” – Robert Louis Stevenson



CLASSIQUE CELEBRATIONS

JINGLE ALL THE WAY!

The Classique Club hosted a joyous celebration of Christmas for kids. While the DJ kept feet tapping, the game host included the children in a variety of innovative games. Activity counters like tattoo, hair braiding, and caricature kept the children entertained. Magic Show kept the children engrossed. The party culminated with the much-awaited distribution of gifts to the children by our very own Santa Claus.

RINGING IN 2019, CLASSIQUE STYLE!

On New Year's Eve, The Classique Club was the venue for a delectable buffet dinner at Tangerine for our members and their guests. Shooters Bar also played host to our members on this very special night.

REPUBLIC DAY FESTIVITIES!

On 26th January, The Classique Club commemorated the occasion of Republic Day with a symbolic flag hoisting ceremony in the morning.



CLASSIQUE HAPPENINGS

A CELEBRATION OF LOVE

On 14th February, The Classique Club will felicitate an emotion as old as mankind, the emotion of love. Tangerine will host a special buffet dinner, making it a perfect opportunity to show your loved ones just how much they mean to you.

FABULOUS KITTY PARTY OFFERS

Host your kitty party at the Tangerine Café and take advantage of the exciting rates. For a party with a minimum of ten ladies, the rate stands at INR 425 plus taxes per head for vegetarians and INR 450 plus taxes for non-vegetarians.

THE WEEKEND GALA BUFFET DINNER

To make your weekends at The Classique Club even more special, we bring you our gala buffet dinner. At INR 499 per person all inclusive, we bring you the taste and flavours from around India. To top that, purchasing three buffet dinners gets you the fourth dinner absolutely free!



FEBRUARY FESTIVALS

At Tangerine Gujarati Thali Festival | Every Day | Lunch and Dinner

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

Happy Hour Discount

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



MARCH FESTIVALS

At Tangerine Soup, Salad & Dessert Festival | Every Day | Lunch and Dinner

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

Happy Hour Discount

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

CLASSIQUE CALENDAR

FEBRUARY 2019

02.02.19	Saturday	Fun Hand Mask Making
03.02.19	Sunday	Papad Roll Making
09.02.19	Saturday	Sea Horse Making
10.02.19	Sunday	Ladybug Origami
16.02.19	Saturday	Squash Tournament
17.02.19	Sunday	Paper Plate Doll
23.02.19	Saturday	Vegetable Noodle Soup Making
24.02.19	Sunday	Clay Rose



MARCH 2019



02.03.19	Saturday	Magic Painting
03.03.19	Sunday	Pelican Origami
09.03.19	Saturday	German Potato Salad Making
10.03.19	Sunday	Tube Colour Painting
16.03.19	Saturday	Carrom Tournament
17.03.19	Sunday	Paper Plate Snowman Making
23.03.19	Saturday	Girl Mask Making
24.03.19	Sunday	Kimchi Salad Making
30.03.19	Saturday	Clay Fish
31.03.19	Sunday	Spoon Doll

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

SPORTS ACTIVITIES

Squash Tournament - on 16.02.19, Saturday from 5:30 PM to 6:30 PM

Carrom Tournament - on 16.03.19, Saturday from 5:30 PM to 6:30 PM

CLASSIQUE SHOOTERS RECIPES

IQBAL MANSOORI'S CLASSIQUE COCKTAIL & MOCKTAIL



WIND OF CHANGE

INGREDIENTS

30 ml Brandy
20 ml Lemon Juice
10 ml Triple Sec
05 ml Lime Cordial
Ice Cubes

METHOD

Pour all the ingredients into a cocktail shaker with ice cubes. Strain into a tall chilled cocktail glass. Garnish with a lemon twist.



VIRGIN MARY

INGREDIENTS

120 ml Tomato Juice
5 ml Lemon Juice
Dash of Worcestershire & Tabasco Sauce
Pinch of Black Pepper powder
Salt to taste
Crushed Ice

METHOD

Moisten a roly poly glass rim with lime juice and then dip the rim to salt. Satire all the ingredients with ice and strain it into the salt-rimmed roly poly glass. Garnish with lemon slice.

CLASSIQUE HEALTH

YOGA

"If you work on yoga, yoga will work on you" - Baba Hari Dass

"You are only as young as your spine is flexible" - Joseph

"Happiness and prosperity are directly proportional to your health" - Khuahhish (Ms. United Nations World, 2018)



Khuahhish K. Sharma is a leading fitness and yoga expert. She has been practicing and conducting yoga classes for the past ten years, is a celebrity trainer, enjoys imparting yogic wisdom and practice to corporates like Morgan Stanley, RBL finance in their corporate fitness programmes and is also a holder of the title Ms. United Nations 2018.

She has various yoga fitness programmes running on Tata Sky Fitness, Dish TV, Jio, Videocon D2H and Sony Liv (mobile app).

Having a very difficult childhood with two spinal surgeries and a knee surgery by the tender age of 22, and literally becoming a semi-paralytic got her adamant to be on her feet once again and this fire led her to try every form of fitness but nothing worked and it finally led her to practice yoga. Yoga got her walking again and thus yoga became her mission, her passion.

She is a registered member of Yoga Alliance, an intermediate level Ashtanga Vinyasa and Hatha Yoga teacher, having done her yogic training from Mysore. She is also an expert in Bikram Hot Yoga.

The classes held at Raheja Classique Club are apt for anybody and everybody, at whatever level of fitness and flexibility the person may be since these classes are under the expert guidance of Khuahhish so where ever needed, customisation is done by her.

The form of yoga practiced is Ashtanga Vinayasa Yoga, which is an intense, athletic and dynamic form of yoga. In this practice, the breath, asana, bandhas, drishti and the vinayasa technique, all are used in support of each other which in turn produces internal heat, which serves to warm up the body for asana and initiates a cleansing process, which not only has a very sacred effect on muscles, nerves, and organs but also has a very great impact on the mind, intelligence, and spirit.

CLASSIQUE ENCOUNTER

MR. SAUMIL GOPANI

Tell us something about yourself and your profession.

Born in 1983, I have been born and raised in Mumbai. After completing my Engineering Degree, I pursued an MBA in Marketing and Finance. Post my MBA, I was nominated for the 2-year Commercial Leadership Program (CLP) in General Electric Capital, with work destinations being Gurgaon and Bangalore apart from Mumbai. I have also had the opportunity to work in Pune for a year, and working across these locations has been enriching and full of perspective. I have a diverse experience of 10 years across General Electric, Yes Bank and BNP Paribas in the field of corporate and investment finance and banking. Two years ago, I decided to start my own venture in financial investments. The process of building a business from the ground up continues to be a fulfilling journey.



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

I have been residing at Raheja Classique since 2008. While the complex is excellent for the vast open ground facilities and excellent infrastructure, the people living here have become its greatest source of inspiration. It has been my good fortune to mingle with many of them on a regular basis while using the club facilities at The Classique Club of which I have been a member for the past 10 years now. The club offers great facilities for swimming, squash, lawn tennis, and a fully equipped gymnasium apart from restaurants etc. It has become a location of choice for meeting up with like-minded people and making good memories.

What are your hobbies and other interest areas?

While work is necessary and integral to living a good life, I make it a point to spend a lot of time playing with my son every day whenever possible. Given the paucity of space and playing grounds across Mumbai, it's fantastic that the Raheja Classique open podium and The Club are providing enough space and security for kids such as mine to play and move around. I myself am a regular user of the gymnasium at the club. I also take time out to read a lot and travel to explore new cultures and meet new people.

With Love,
Saumil Gopani

CLASSIQUE RECIPES

DAL MAKHNI

Recipe by Chef Mahabeer.

¾ cup	Urad Dal Whole
¼ cup	Rajma
1 tbsp	Whole Garam Masala
1 tsp	Chilli Powder
1 tbsp	Kasturi Methi
1 tsp	Ginger Garlic Paste
1 tsp	Jeera Whole
1 tsp	Dhania Powder
2 tbsp	Ghee
3 Nos	Green Chillies
6 Nos	Curry Leaves
100ml	Fresh Cream
	Salt to taste



METHOD:

Soak the urad dal and rajma overnight in water. Pressure cook the dals. Heat ghee in a thick bottomed vessel, add ginger garlic paste, jeera whole, green chillies, curry leaves, whole garam masala, and chilli powder. Sauté on a low fire. Add the cooked, mashed dal and kasturi methi. Cook on a slow fire. Keep checking and stirring every 15 minutes. Add fresh cream. Add salt. Serve it with Indian bread.

CLASSIQUE GALLERY



Mr. Bansi Mahajan & Family



Mrs. Sonal Sehgal & Family



Mr. Nishit Shah & Family



Mr. & Mrs. Agarwal & Guests



Mrs. Seema Kapoor, Mr. Lokesh Kapoor & Family



Mr. Sunil Kumar & Family



Mrs. Ritu & Mr. Devendra Kohli



Mr. Paresh Bhambolkar, Mr. Ankush Tandon, Family & Friends



Mrs. Usha Bahl & Mr. Yash Paul Bahl

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.



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TANGERINE



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