

alumna Anjolie and alumnus Satyajeet Krishnan celebrate *Varq*

Taj celebrates food and art



(L - R) **Anjolie Ela Menon** , Hemant Oberoi and **Satyajeet Krishnan**

Varq, the iconic Indian restaurant at The Taj Mahal Hotel celebrated its 5th anniversary with the launch of a new menu comprising contemporary Indian food. The restaurant retains the existing artworks by **celebrated artist Anjolie Ela Menon**. This work has been carefully restored and sits comfortably within its new contemporary designed interior. In contrast, additional modern artworks compliment the restaurant in the form of oil paintings, carvings, antiques and modern sculptures. Master Chef Hemant Oberoi said, "*Varq* is the unfurling of luxury *in all aspects* — a combination of sophisticated dining discreet , service and exquisite interiors ."

Voted among the top 50 restaurants of the world in the eleventh annual listing of The *S. Pellegrino World's Best Restaurants* held in Singapore earlier this year, this 80 seater elegant Indian restaurant, including a private diningroom for 14, is located at the lower lobby level overlooking the hotel's beautifully manicured gardens and is perfect for a laidback winter afternoon lunch

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Anjolie is BA Eng Hons MH and has a Padma Bhushan .

Satyajeet is BA Hons Philosophy and General Manager The Taj Mahal Hotel and is rated by renowned multi – mediaperson and acknowledged cuisine critic Vir Sanghvi as one of India's finest hotel corporate professionals .