

FOOD

SILVER SALVER

26TH JAN, SUNDAY

The Art of Brewing and Tasting Coffees YWCA Hall, 09:30 am -Fort 10:30 am Master the Pour Over brewing method and explore diverse coffee flavors. Discover roast profiles and taste notes in this interactive **Blue Tokai** Coffee Roasters workshop. Capacity: 35 pax

Email community@bluetokaicoffee.com to reserve a spot

Spin It Sweet - Vinyl Open Bombay
House Edition by Bombay Sweet Shop
Sweet Shop x India Record Kala Ghoda
Co.

Bombay 04:00 pm -Sweet Shop, 07:00 pm Kala Ghoda This Republic Day, join us for a musical journey through the decades! From disco to retro, hip-hop to jazz, and rock to funky cool vibes—there's something for everyone. Everyone gets to dive into our crates and discover timeless classics and hidden gems, and we'll play them all day long.

Capacity: 35 pax

Food! Camera! Action!

KMC Bar 05:00 pm - & Bistro 07:30 pm Celebrate the 75th birthday of legendary actor **Om Puri** with an intimate chat about food and films featuring his wife and author **Nandita Puri**, renowned writer-director **Padmashri Madhur Bhandarkar**, celebrity Chef **Vicky Ratnani**, culinary anthropologist **Kurush Dalal**, celebrity anchor **SharmaG**, and others. Presented by the Om Puri Foundation and **KMC Bar and Bistro**, with a special screening of Om Puri's critically acclaimed culinary film **'The Hundred-Foot Journey**'... complete with lots of popcorn!

Capacity: 35 pax

27TH JAN, MONDAY

Sonnet & Slice for the love of poetry, and cheesecake Poetry by 03:00 pm -Love and 04:30 pm Cheesecake, and Kala Ghoda 05:00 pm -

ala Ghoda 05:00 pm 06:30 pm Indulge in a 'jugalbandi' of poetry and cheesecake with lilting recitation of food poems by renowned film and stage actor **Denzil Smith** and celebrated poetess **Nirmika Singh**, followed by a cheesecake masterclass by Poetry by Love and Cheesecake owner **Ruchyeta Bhatia** and acclaimed pastry

Chef Amit Sharma. Capacity: 25 pax per slot



F O O D

SILVER SALVER

28TH JAN, TUESDAY

Sake and Spring Rolls the Dynamic Rice Duo

Plural, Fort

04:00 pm -06:00 pm

Explore the intriguing rice connect between Sake and rice paper Spring Rolls in an immersive tasting masterclass

with Mika Eoka, certified Sake Master and educator, and a talented chef of Plural.

Capacity: 35 pax

Cold Brew Masterclass

Blue Tokai 04:00 pm -Coffee 06:00 pm

Roasters. CST

Explore the art of cold brew in this hands-on masterclass with Blue Tokai Coffee Roasters. Learn brewing techniques and expert tips. Email at community@bluetokaicoffee.com to

reserve a spot. Capacity: 20 pax

29TH JAN. WEDNESDAY

A Taste of the Himalayas

Across. 04:00 pm -Kala Ghoda 06:00 pm

Get a whiff of the mountains as Chef Viraf and Chef Prakriti

take you on a Himalayan adventure through a sensorial experience of herbs and ingredients foraged from the hills. Learn the art of creating innovative dishes with indigenous

flavours.

Capacity: 25 pax

From Shakshouka to Schua - Israeli street food on a plate presented by the

Knead Cafe, 05:00 pm -Kala Ghoda 07:00 pm

Chef **Moshe** whips up iconic dishes in this masterclass packed with Israeli flavors. Watch him in action, learn his top tips, and dive into the delicious world of Israeli street

food with a tasty bite to finish.

Capacity: 40 pax

Consulate-General of Israel Food x Design:

Nksha x ns*a Architecture and Interiors

07:00 pm -Meetina point: 08:00 pm Nksha.

Churchgate

Join us for an engaging talk that delves into the intersection of design and food. Neesha Alwani & Shruti Jalan (ns*a Architecture and Interiors) take you through

the design of **Nksha**. Capacity: 15 pax



F O O D SILVER SALVER

30TH JAN, THURSDAY

The Koli Catch YWCA Hall. 05:00 pm -Presented by the Heritage Fort 07:00 pm Project

Immerse vourself in the rich culinary traditions of the Kolis of Mumbai with the women from 'Chefs of Koliwada' cooking up authentic dishes, sharing stories and revealing spice secrets in an exclusive masterclass. Capacity: 30 nax

31ST JAN. FRIDAY

Parsi Punch-Chai-Yat Gateway 04:30 pm -A chat with Kunal Vijayakar Room, The 06:30 pm Tai Mahal

Palace

II Dolce Vino - An Ital-Hvlo, Kala 05:30 pm ian-style sundowner Ghoda 07:30 pm

Kunal Vijayakar and his friends Boman Irani, Cyrus Todiwalla and Cyrus Broacha share many a laugh over cups of tea! Capacity: 40 pax

Explore the elegance of Italian wines alongside a curated grazing board of artisanal bites in an engaging sommelierled sundowner session. Capacity: 25 pax

1ST FEB. SATURDAY

Kala Ghoda Discovery by Bombay Sweet Shop x Walkitecture

Bombay 08:30 am -Sweet

10:30 am Shop, Kala Ghoda

Hot Chocolate Hop with Rominites

09:00 am -Meeting point: Kala 11:00 am Ghoda Cafe

Uncover the stories, sights, and flavours of Kala Ghoda with Walkitecture and Bombay Sweet Shop, Explore the city's history & culture with guided insights by architect & restorer Nikhil Mahashur and enjoy the coffee and snacks that are included. Capacity: 30 pax

Gallop around Kala Ghoda precinct on a warm and cuddly hot chocolate walking trail. Sip and savour different flavours of hot chocolate at Kala Ghoda Cafe. Zen Cafe and The Nutcracker... and tell us what you loved best!

Capacity: 20 pax



F O O D

SILVER SALVER

Dining by Design

Bay 21. NCPA

05:00 pm -07:00 pm

A free-wheeling chat between industry leaders Chef Rahul Akerkar (Creative and Culinary Director, Aditya Birla New Age Hospitality) Riyaaz Amlani (Managing Director, Impresario Entertainment and Hospitality), Gauri Devidaval (Director & Co-Founder, Food Matters Group) and Shilpa Jain **Balvally** (Partner and Principal Architect, Studio Osmosis) on balancing aesthetics and functionality while creating a successful new F&B space. Capacity: 40 pax

2ND FEB, SUNDAY

Fables and Flavours

04:00 pm -YWCA Hall, Fort 06:30 pm

Author of the culinary memoir 'Fabulous Feasts, Fables and Family' **Dr. Tabinda Jalil Burney** teams up with historian and Master Chef Osama Jalali to take you on a nostalgia trip, sharing childhood memories and recreating delicious traditional Aligarhi dishes from her book. Capacity: 25 pax

ADDITIONAL PROGRAMS WITH BOMBAY SWEET SHOP

25th. 27th. 28th. 29th. 30th, 31st Jan

& 2nd Feh

Mithai Makeovers

Bombay Sweet Shop. 10:30 am Kala Ghoda

08:30 am - Unleash your creativity and bring your sweetest ideas to life! In this interactive session participants will get hands-on experience

shaping and designing their very own peda. Whether it's a classic form, a quirky twist. or an intricate design, the possibilities are

endless. Capacity: 8 pax per slot

Curator: Romi Purkavastha

Team: Divva Keshwani & Akshav Prabhu

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Entry on first-come-first-served basis. Programmes are subject to change.