

Treat yourself this Christmas

'The Imperial' is hosting Christmas Carnival and we can't wait to be a part of it

OUR CORRESPONDENT

Add sparkle to your festivities and gear up to be mesmerised at The Imperial like never before. A delightful Christmas Carnival ushers in the season of joy and merrymaking on the December 20 as local artisans from across India display handicrafts, souvenirs, textiles and jewellery and Christmas delicacies like mulled wine, chocolate fountain, gingerbread biscuits, and other sweet treats. Make sure you have a magical affair while you listen to live Christmas melodies. The lobby at The Imperial outshines with a larger than life hand-crafted installation of a Christmas tree symbolic of a deep forest paving way for reindeers, going out to join Santa Claus to guide the sleigh. Discover a huge gingerbread house in the lobby and some of the most indulgent Christmas goodies at our patisserie La Baguette, put together by our pastry team to celebrate the yuletide spirit.

DECEMBER 24: Spearheaded by Executive Chef Prem Kumar Pogakula, the Christmas treat will bring out the epicurean in you while offering a satiating experience. Be a part of this celebration extraordinaire on the Christmas eve i.e. December 24, while enticing your taste buds with an exquisite Christmas Eve dinner buffet at 1911 Restaurant (all day dining restaurant) from 6:30 pm to 11:45 pm. The exotic spread features Roast turkey, Brussel sprouts, pork loin in a blanket, bread stuffing, giblet gravy, cranberry sauce on the Western Roast station and a selection of international cuisine. The extensive feast will leave you asking for more.

DECEMBER 25: Wallow in amidst the sun-kissed 1911 lawns, as the hotel delights you with a lavish Christmas Brunch on December 25. Make sure you drench yourself in the melody of Christmas carols, wafting through the air while you gorge on the traditional feast with a

selection including Roasted Lamb, traditional roasted turkey along with global cuisines like beer chicken, lemon couscous, grilled artichokes, and many more tempting offerings. The festive brunch is where your little ones can also enjoy their favorite Mini Danish or Hakka noodles in the kids' buffet.

DECEMBER 31: The year passes by into the realms of fond memories giving way to surprises and new promises for a bright year ahead. Travel through the epicurean legends of Italy, India and South-East Asia at each of their restaurants for a gala New Year's Eve dinner on December 31. Heighten the excitement and experience pleasurable dining, truly The Imperial way. 1911 restaurant offers a sumptuous New Year Eve dinner buffet with a selection of fine delicacies like Seared yellowfin tuna nicoise with quail eggs, Tenderloin piccattas amongst other succulent delights at INR 5500 + taxes per person. Dinner

buffet timings will be 6:30 pm - 11:45 pm. The Spice Route will embrace epicureans with South East Asian delights for New Year by Chef Veena Arora with specialties like Kung yang - charcoal-grilled prawns served with a creamy sauce flavoured with Sri-Rasha Krathong thongbrunoise of assorted vegetables served in golden cups Phanaeng Kung Yai-grilled jumbo prawns served with Phanaeng sauce and crushed peanuts.

Daniell's Tavern - the pan Indian restaurant, offers an exclusive year-end celebration with the taste of ancient India with Gucci Mussallam - stuffed morel mushrooms with dry nuts and condensed milk paste. Nalli Nazakat - overnight braised lamb shanks in spiced velvety gravy Panchmel Halwa - Assortment of Indian halwa's garnished with 24K gold leaf at INR 6500 + taxes per person.

An indelible experience awaits you this festive season, at The Imperial.



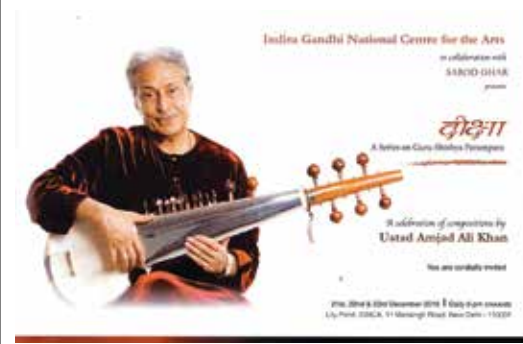
VICTORY DAY CELEBRATION



Bangladesh High Commissioner to India Syed Muazzem Ali and his wife Tuhfa Zaman Ali greets popular singer Mitali Mukherjee at Victory Day celebration at India International Centre, New Delhi, held on December 17

DAY IN DAY OUT

What's on Around Town



REMEMBERING THE LEGEND

To celebrate the compositions of Ustad Amjad Ali Khan Saheb, Indira Gandhi National Centre for the Arts is organising DIKSHA - Series on Guru Shishya Parampara. The three-day event will witness artists like Gurudev Singh Namdhari, Rohan Prasanna, Pratap Kumar, Subhash Ghosh, Mukesh Sharma, Biswajit Roy Chowdhury and others. **WHEN:** December 21 - 23 **WHERE:** Indira Gandhi National Centre for the Arts **TIMINGS:** 6 pm - 9 pm

UNDERSTANDING LIFE

There are many ways to tell a story and to show feelings. Thomas Francis Indo-Argentine artist, finds in abstract art and variable geometries of figures full of

intense colour a way to link his personal biography with our journey in life. In an exhibition of abstract paintings at IIC, Thomas has tried to show that life is a beautiful journey and happiness is journey towards the end. **WHEN:** December 19 - 28 **WHERE:** India International Centre **TIMINGS:** 11 am - 7 pm

GET PARTY READY

Get ready to be a part of country's biggest biking and music festival, Rider's music festival. A two day extravaganza with stellar live performances by popular artists, stunning gastronomic experiences, soul-satisfying retail therapy and yes, a lot of bikes will surely leave you mesmerised.

WHEN: December 21 - 23

WHERE: Jawaharlal Nehru Stadium

MAKE THIS CHRISTMAS SPECIAL

True Christmas spirit is embodied by a ravishing and endless feast on traditional dishes. The culinary maestros at Aloft Aerocity have created an exquisite menu especially for its guests for Christmas Eve. Join in to witness fun filled festive activities that are sure to uplift everyone's high spirits.

WHEN: December 24 **WHERE:** Nook, Aloft New Delhi Aerocity **TIMINGS:** 7 pm onwards

Honouring brightest legal minds

OUR CORRESPONDENT

The grounds of Le Meridien, Delhi were lit with the intellectual buzz, and bore witness to a starry night of the 4th Edition of India Legal Award, 2018. Succeeding three hugely successful editions, this award event brought together the highly accomplished legal minds of India and recognised their efforts for their significant contribution to the Indian judicial industry.

Attended by some of the top attorneys, in-house counsel, legal heads, entrepreneurs, government and public organisations, private lawyers and many more, India Legal Awards was able to achieve its core objective to share ideas on the country's legal framework and provide strategies on efficiently managing legal acumen as a business process undertaken by the assembly of the country's leading legal community.

The award ceremony witnessed the presence of some of the most influential legal personalities like Soli Sorabjee - Member of the Order of Australia and former Attorney General of India, Lalit Bhasin, President Society of Indian Law Firms and President-Society of Indian Law Firms and The Bar Association of India, Mahaveer Singhvi-Joint Secretary, Ministry of External Affairs, Gov-

ernment of India, Pulin Kumar-Senior Legal Director Group Legal and Compliance Adidas India, B Gopalakrishnan-Legal Advisor and Head - Legal Operations Group Asset Reconstruction Company (India) Ltd, and Dr Sanjeev Gemawat, Subhadip Sarkar-Assistant Vice President-Cognizant Technology Solutions and Tushar Mehta-Solicitor General of India though unable to grace the event were a part of the illustrious jury that lent its precious time and wisdom to arrive at a justified result. Their high industrial expertise and experience and painstaking due consideration played an imperative role in justifying the winners and their contribution to the Indian legal scenario.

Fortune Legal Advocates and Legal Consultants bagged the Law Firm Innovative Awards while Phoenix Legal took home the coveted Litigation Dispute Resolution Team of the Year. The winners were carefully selected based on their practices, achievements and distinct parameters that put them a notch above their contemporaries.

Following is the list highlighting the winners and their respective award categories who made an impressionable impact in their field of expertise.

India Legal Awards was organised by Biz Integration and supported by Society of Indian Law Firms and IAPP.

Best Data Privacy Law Firm	Tech Legis
Best Young Achiever	Law Firm: Sonal Kumar Singh - AKS PARTNERS
Best Young Achiever	In-house: Parul Sabharwal - Head Legal-Times Internet Limited
Best Young Achiever	In-house: Pranav Mehra-Designation: Senior Legal Counsel - Snapdeal
General Counsel of the Year	President-Legal and Corporate Affairs, Group Landmark
Life Time Achievement Award	Ravinder Narain, Practitioner and Advocate, Supreme Court and High Court of India
Best Use of Technology in Company Legal Department	Max Life Insurance Limited
Best Online Legal Research Tool	Live Law Media Pvt Ltd
International Law Firm of the Year	Morgan, Lewis and Bockius LLP
Best Legal Advisory Services	Hammurabi and Solomon
Best Intellectual Property Firm	Kochhar and Co.
Best Cyber Lawyer	Puneet Bhasin - Cyberjure Legal Consulting
Criminal Litigation Law Firm of the Year	Lex Jurists
M&A Team of the Year	DSK Legal
Special Jury's Choice Award	Accenture



VIT-AP to offer new courses this academic session



Dr G Viswanathan ,Chancellor VIT unveils 2019 academic courses poster in the presence of Vice President Sankar Viswanathan ,Vice Chacellor Dr D Subhakar

OUR CORRESPONDENT

KEEPING in view the advancement of VIT in the digital era, VIT-AP has launched new courses to ensure successful employment with digital skills. B.Tech Artificial Intelligence, BBA Business Analytics, Animation, and Media courses are few of the new courses to come into force from this academic session.

In a press conference held at the campus recently, VIT-AP University Chancellor Dr G Viswanathan unveiled the poster of new academic courses, and Sankar Viswanathan, Vice president of VIT-AP announced the university's collaboration with Toonz - for courses on animation, visual effects, and gaming. Also the Vice-Chancellor Dr D Subhakar further elaborated on the courses like animation filmmaking - advanced, Visual effects - advanced and 3D finishing programme, 3D FP, which will be an addition in VIT from this year.

Addressing the media, Dr G Viswanathan talked about the open book exams held at VIT. He said, "The way we conduct exams traditionally only assesses students based on their ability to reproduce knowledge. With that, we aim to reform the way of assessment. We are aiming to match the assessment system with the outcome-based framework, our education and

industry has adopted based on performance indicators." The Business school of the university has also launched a BBA in Business Analytics from the coming academic session in Amaravati campus.

With the additions in academic area, VIT Business School (VSB) is exploring an international credit transfer program with WP Carey School of Business, Arizona State University (ASU), USA for a 2+2 program where a student can study two years in India and two years in the USA and get an undergraduate degree from ASU.

Twelve universities from USA, UK, Australia, and Spain are offering international transfer programs. Dr CLV Sivakumar, Registrar, VIT -AP University informed that to ensure practical training to the B.Tech students, VIT-AP University is offering engineering clinics and six to nine months internship program as soon as they complete their first.

VIT-AP, one of the best university in the country - ranks number 13 in engineering institution by MHRD, Government of India - NIRF Ranking consecutively for three years (from 2016 - 2018.) With its foundation of 34 years in the education industry, the university's innovations in the field of education and research have also set a benchmark for higher education in India.

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