

Expresso

November, 2020

Magazine

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Adieu Feluda ...

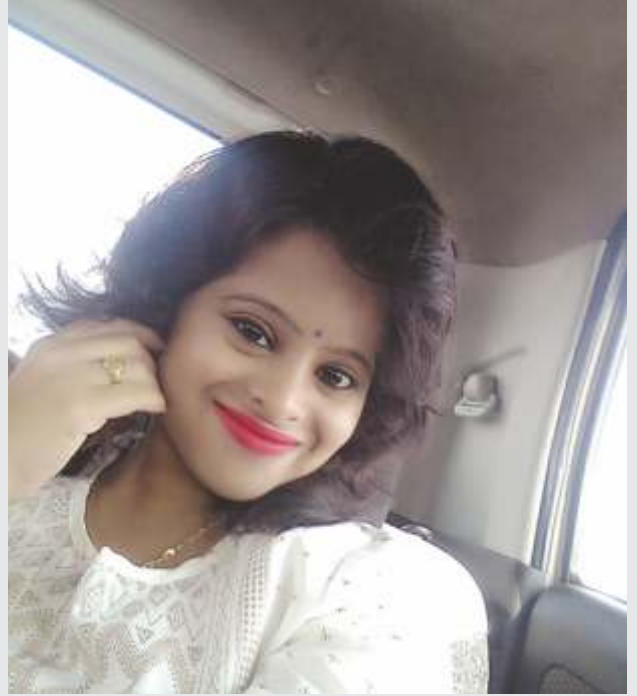
Shweta
Tripathi
Sharma

Unfiltered & Undaunted

Wearing - @ampmfashions & @dogoamsterdam
Styled by - @purplerhapsody
Assist By - @nirikshapoojary_
MUA - @nisha.karna
Hair - @aqshataa.mani



EDITOR'S LETTER



The air is enthralled with celebrations and festivities. Spirit and mood all over is celebratory moreover, end of this month is also the peak of the wedding season. But when it comes to 2020 everything seems and has been quite dissimilar. We are living in the new normal situation. Isn't it! Living life under the new normal way of social distancing has blemished the festivities. Wedding has been now make smaller.

The big screen experience is back after a strenuous hiatus in 2020. In this month we feature Shweta Tripathi Sharma as our cover girl. There is something about Shweta, the Mirzapur fame, that makes you catch sight of her. This would certainly pressurize you to give a quick look into her journey. Shweta speaks a lot about her determination to succeed in her career. Listen to the behind the scene story of Laxmii with actor and producer Tusshar Kapoor and Fatima Sana Shaikh who spill the beans of the recent movie Suraj Pe Mangal Bhari. Our grub hub comprised of some unique recipes that are to be attributed of Executive Chef Abhijeet Thakre - Taj City Centre, Gurugram.

We wish our readers season greetings, and hope they will stay safe and celebrating the festivals and wedding by maintaining safety protocols.

Rituparna Sengupta Basu
Editor
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Touch Of Glamour And Snugness

Given the present circumstances, anything that's created henceforth needs to be more conscious, inherently warm, joyful and serene, spreading love, hope and inspiration. This festive season can be a celebration of our individualistic dreams and personalities, expressed through an experiential interior aesthetic with innovative minimal surfaces, luxurious textures, bold color palettes and artful formations.

A play of minimal maximalism with contrasting yet harmonious forms, and a touch of metallic shades adds a raw and intimate textural feel to the décor. The Metallic Romance Living Room Collection contrasts a plush, blush toned velvet sofa set with statement neo-modern chairs in burnt red and a nude micro pleated sofa. Assorted cushions in velvet, copper and antique gold adds a touch of glamour and snugness to the room. The varying volumes of the luxe center table, the grandeur of a silver toned mirror, the elegant geometric side table console and a lively indoor planter, adds to the play of colours, lines and indulgent metallic detailing, making for a stunning, powerful space.

By Punam Kalra

Creative Director of
I'm The Centre for Applied Arts



Designs emphasizing on striking a delicate balance of intriguing textures, exclusive colour combinations, and imaginative forms hold an exquisite artistic flair, while looking minimal and modern. A play of bright colours, rich deep tones and subtle neutral shades, complemented with chic patterns like interpreted geometric linework, symbolic motifs and mixed futuristic art movements, adds warmth and grace to the home.

The Aureate Dining Set channels the magnificence of a marble table top with the allure of gold. The slick table, designed in neat edge detailing and contemporary golden textures, paired with reinterpreted Classical chairs in shades of black and gold make for an elegant combination. The chairs with subtle curves, plush upholstery and high gloss PU finishing create an interesting visual play by contrasting monochrome side chairs with rich gold patterned armchairs, making for a stunning dining experience.

Strong colours like blue and red, accented with tonal shades like lime and tangerine, or with luxe metallic fabric, make for a spirited décor. The Crimson Pleats Chair is a red hued chair in plush fabric and minimal wooden legs. It is a relaxed piece of furniture that radiates charm and romanticism. The soft edged, cleanly pleated backrest wraps a circular seat and a gold patterned cushion, adding a hint of modern retro to the room. The nimble detailing and indulgent textures make for a statement furniture adding fun and gravitas to the interiors.

Muted shades like blush, teal and lilac, create a gentle yet suave ambiance. The Peach Chaise embodies the cheeriness of the peach colour, adding a soft, artistic aesthetic to the interiors. The plush peach fabric is accentuated with a subtle tufted detailing, curved edges, complementary minimal PU finished legs and a cozy cushion with micro pleating details, channeling a dreamy and contemporary enthusiasm into the room. It can be paired with vivid forest or nature inspired colors and motifs in wallpapers, tiles and statement accessories to create a vibrant interior.

Modern adaptations of conventional festive décor, made in eco conscious materials, with imaginative etchings, carvings or inlays add an integrity to the interiors. Statement lighting in metallic and tonal hues or even semi-precious stones, add delicate light patterns, highlighting the space. Artisanal accessories such as ceramics, stoneware, pottery, Urulisand vases in assorted materials and shapes further enhance the existing décor by creating integrated sensorial experiences. A combination of fresh flowers, aroma diffusers and fragrant candles can also enhance the décor by adding a pleasing aroma to the house.



Table Dressed With Elegance

Glam up your table.... the Festive season is here, the fondest memories are made gathered around a table. For the occasion **Alpana Gujral** has come up with a versatile collection of table dressings, each piece designed as much for its beauty as its practicality.

The essence of Alpana's design is to give art a place in your day to day lives. If you are planning a get together with your boon companion, make your table a stunning, ravishing makeover, amalgamating Indian craftsmanship with contemporary design to create beautiful table linen.

Here we bring you easy and cozy tips and tricks by expert Alpana Gujral to help you make sure that your ravishing table is fit out to express others.

The Glamorous look

Gold trimmed table linen a collection of modern and traditional plates, crystal glasses and candelabra with curling arm and finish with gold dusted napkin rings and cutlery....add a dash of color with red flower.



Colourful and Modern

Use bold patterns and contemporary pieces , mismatched table settings , coasters in bright colors with gold edging, ombré glassware. Use only greens to balance the colors and to give the traditional feel.



Black, white & Gold

Use black and gold table linen, gold trimmed white China and gold cutlery. Sprinkle the table with gold trinkets from the tree ... use slim tall candles and votives to give a layered look.

Classic

Red, green & gold - never go wrong with that ... fill small bowls with chocolate, small gifts tied with gold ribbon bows add a nice personal touch

Transform your table into a winter woodland

Use a natural Garland as a table runner , mix pine cones , red flowers and fresh greens . Fill candle holders with small pine cones, scatter small votives along the runner...Effective table settings are the ones that reflect the personal tastes of the hostess-show your personality.



Get Shining Skin With These Home Remedies

Dr. Blossom Kochhar

Winters are here and so is the season of dry and dull skin. Our skin is the most vulnerable organ in the body constantly exposed to severe weather conditions. It is very important to take care of your skin during this chilly weather. Before we go into the recipes make a note of things that can help you achieve healthy glowing skin.

Hydration: Water is the main element that detoxifies the skin as it flushes out the impurities from your body.

Sleep: It is very essential to get proper sleep in order to bring the glow on to your skin. It is when we sleep that our skin gets revitalised and rejuvenated, which helps the skin to breathe and feel beautiful.

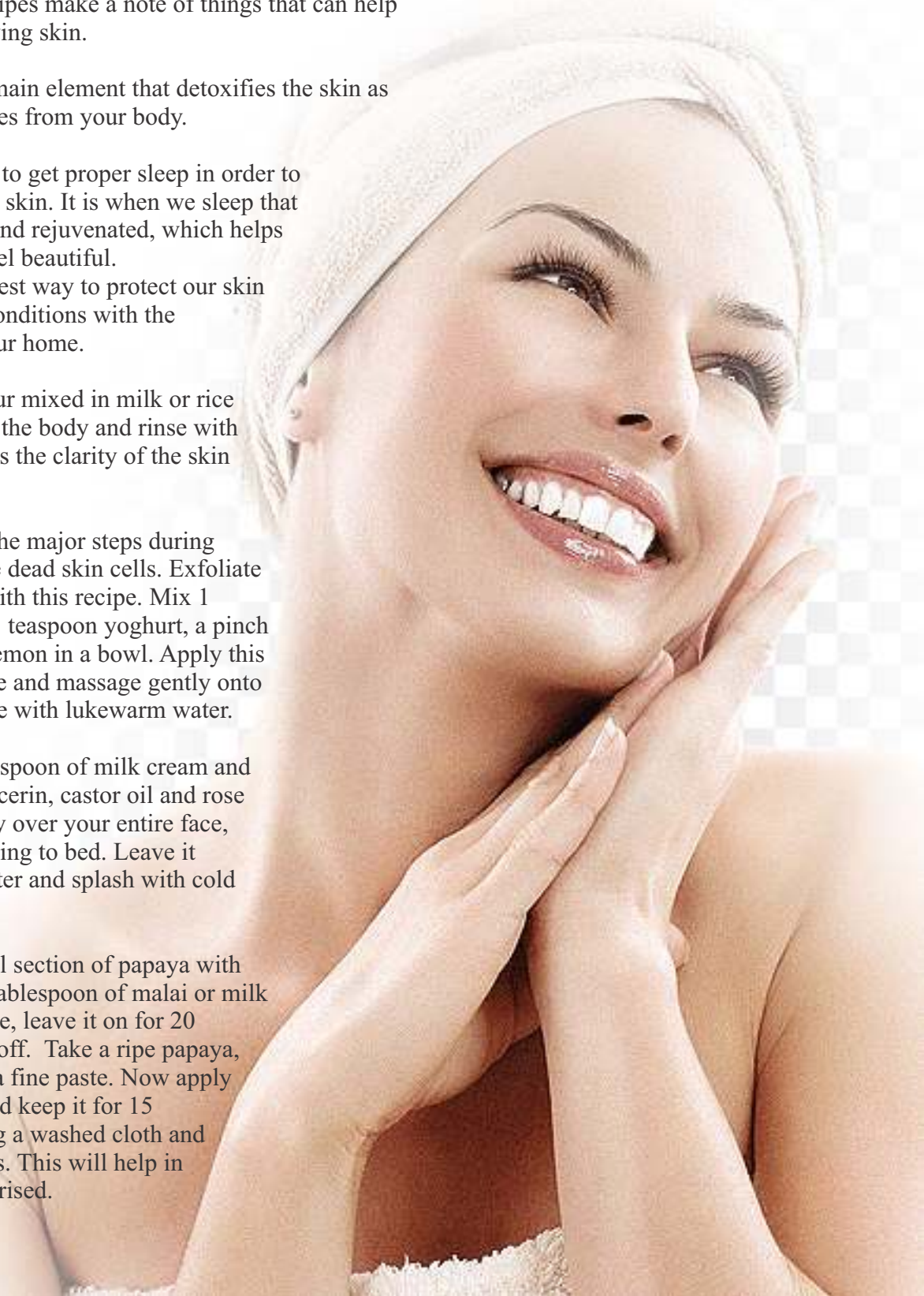
Here are some of the easiest way to protect our skin from the harsh weather conditions with the ingredients available at our home.

Cleansing: Use gram flour mixed in milk or rice water. Scrub the paste on the body and rinse with clear water. This improves the clarity of the skin without making it dry.

Exfoliation: It is one of the major steps during winters in order to reduce dead skin cells. Exfoliate your skin twice a week with this recipe. Mix 1 tablespoon rice powder, 1 teaspoon yoghurt, a pinch of salt and a squeeze of lemon in a bowl. Apply this mixture to your clean face and massage gently onto your skin. Rinse your face with lukewarm water.

Moisturiser: Take 1 tablespoon of milk cream and mix in a few drops of glycerin, castor oil and rose water. Mix well and apply over your entire face, neck and hands before going to bed. Leave it overnight. Rinse with water and splash with cold water in the morning.

Face Mask: Mash a small section of papaya with honey and mix it with 1 tablespoon of malai or milk cream. Apply on your face, leave it on for 20 minutes and then rinse it off. Take a ripe papaya, clean it and blend it into a fine paste. Now apply this paste on your face and keep it for 15 minutes. Wash it off using a washed cloth and pat dry to get great results. This will help in keeping your skin moisturised.



COVER STORY

Meet The Game Changer
Daring And
Undaunted Golu

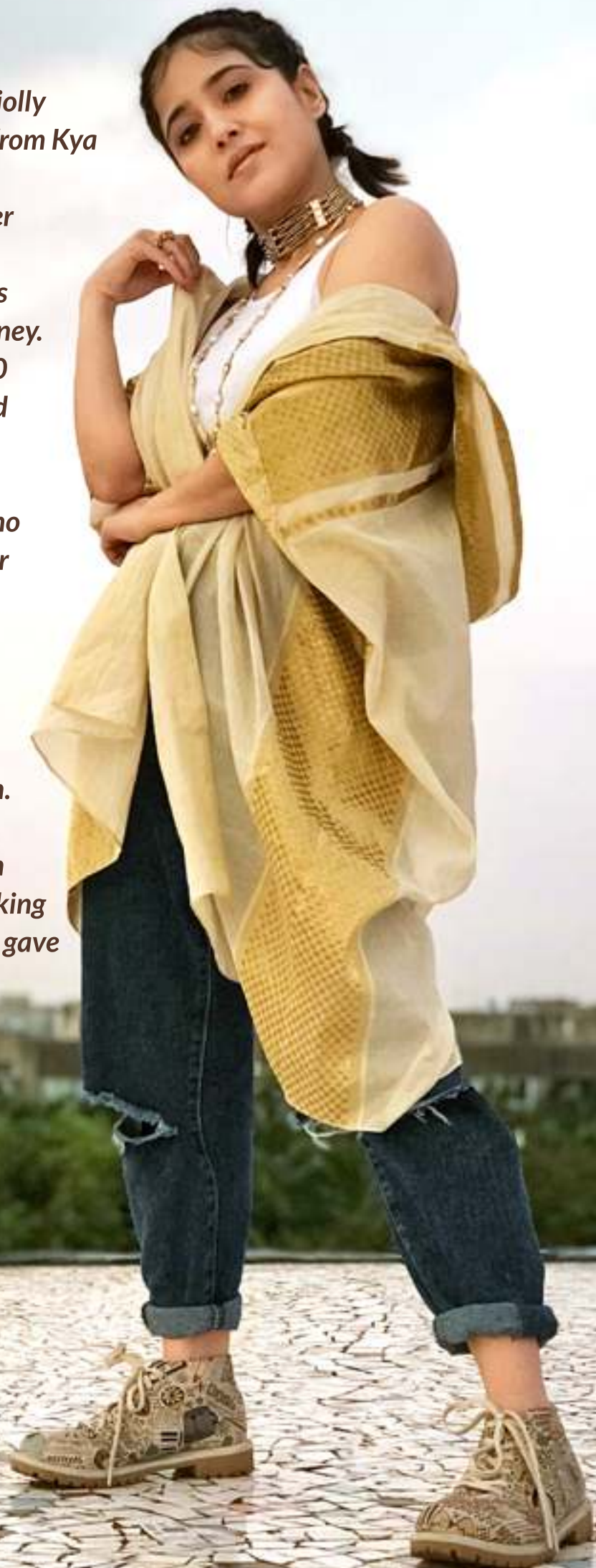
Shweta
Tripathi
Sharma

Rituparna Sengupta Basu

From a bubbly and jolly college-going girl from *Kya Mast Hai Life* to a daredevil character seeking justice in *Mirzapur*; Shweta Tripathi Sharma has come a long way in her journey. She is already living in 2020 with her critically acclaimed work.

Shweta Tripathi Sharma is no doubt a highly fulfilled actor who not only made an enjoyable kid's show but also surprised her fans once again with her extraordinary performance in *Mirzapur*'s second season.

In an exclusive conversation with us, she shared her working experience in *Mirzapur* and gave a little sneak-peak into her personal life as well.



Expresso: *As the new season of “Mirzapur” is already on air how are you feeling after the release of it?*

Shweta : It's almost been one week since Season 2 came live on Amazon Prime last Friday; hence, things are gradually sinking regarding Mirzapur's second season, what new additions have been made, etc. The characters, especially in the second season are close to everyone's heart. People used to ask me when I would take up any commercial project. This is my biggest commercial project and I have received tons of good wishes and support from the audience. I felt that the audience was already excited before the release. Also, I am expecting that Season 3 would be mind-blowing than 2.

Expresso: *How challenging was it for you to transform yourself from a nerdy to a daredevil avatar in season 2 of "Mirzapur"?*

Shweta : Frankly, I did Season 2 just because of the first season. 'Bablu' and 'Sweety', both of them are important characters for the story and Golu as well. Therefore, after their death, Golu will certainly do something unexpected and she intended to do something, which she feels is correct. The only thing that I have learned from Mirzapur and Golu is revenge is not a good idea to seek justice. She was just a college girl in the previous season and here she was trying to adapt to a dark world.

Expresso: *What are the things you did for getting inside the skin of the character?*

Shweta : The only good thing about looks here is there was minimalistic makeup. Everything was based on physical appearance. The director, out of nowhere decided to chop my hair. I always wanted to play such characters who are different from me. I had a theatre mentor who used to say that once you start looking different, you would feel different too. My hairstyle was different from the stylish ones. Another important thing about makeup was the scar on Golu's head, which she got in the climax episode of the first season.

Expresso: *As we have seen in season 1, the character of Golu was basically a college-going geek, whereas, in season 2, the character went through the drastic change of holding a gun, so tell us what was your experience?*

Shweta : As I already mentioned, the survival of the fittest is the only motto. She was thrown in that gutter where if she fails to pick up a gun, the other person will kill her. Once you are in a tough situation, you are bound to change.

Expresso: *What are the similarities you find between real-life 'Shweta Tripathi Sharma' and reel life 'Golu'?*

Shweta : The only common thing, which I find in Golu and me, is non-violence, which was prominent in the first season.

Expresso: *Would you like to share about any scene that is very close to your heart?*

Shweta : There are many scenes close to my heart, but among them, the climax scene is my favorite since it was quite tough and emotional too. We had to shoot continuously for twelve hours, and the weather was quite hot. We did not eat anything for the whole day since our only motto was to end Munna.

Expresso: *How was your experience of working with an acting stalwart like Pankaj Tripathi?*

Shweta : As you have seen that we did not get the opportunity to work together even for one scene. The only place where I got a small opportunity to work was in the climax, that too not very closely. I would say that I got to learn many things from him, not just for professional life but personal too.

Expresso: *Do you think that the different promotional model of the current situation is challenging?*

Shweta : It is no doubt challenging since earlier, all the actors used to meet on the promotion day, the conversations, personal interviews. I would say that a personal touch is important for promotions.

Expresso: *Did you always want to be an actor as you began your career behind the camera as an associate director?*

Shweta : I always wanted to be an actor since I first acted in a Disney show, Kya Mast Hai Life. The only thing that affects me is the quality of the content, since I was not getting that content, so I went into becoming an associate director. After shooting for the Mirzapur second season, I only worked upon another project from my house during the lockdown.

Expresso: *What inspired you to become an actor, and what is your mantra for playing such diversified roles in Masan and Mirzapur?*

Shweta : It is like a habit and since childhood, I always wanted to work on the stage, and my family was inclined towards stage performance too. Although I was not sure that acting would be my passion, I enjoyed watching the stage performances

“

I always wanted to be an actor since I first acted in a Disney show, Kya Mast Hai Life. The only thing that affects me is the quality of the content, since I was not getting that content, so I went into becoming an associate director

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Stylist- Pooja Sethi
Make-up artist- Nisha Karna
Hair- Akshata Mani
Bustier and jacket- @julyissue
Jacket reimaged by: @purplerhapsody

and hearing the stories. From Masan to Mirzapur, I did not do anything special. The only thing, which I do is I read the script, and if I feel that story would be fun to watch, I say yes to it. Among all the characters I have played, Golu is my most favorite.

Expresso: *Would you like to tell us about your dream character, which you have played or want to play?*

Shweta : It is tough to tell you about my favorite character right now since my journey has just begun. I am looking forward to playing all the characters shades since I never decided about which role to play. All the movies in which I have worked until now have different roles, and this is something I would love to experience further in my journey.

Expresso: *Does criticism affect your performance as an actor?*

Shweta : I feel that if the criticism is constructive, I always appreciate it. What people think is up to them since I believe that if I am doing justice to the character, which the director and the writer imagined, then nothing else matters.

Expresso: *How do you deal with your stress, which is associated with your work?*

Shweta : Once Pankaj Tripathi sir said that set is the only place where your work ends. Stress is a part of your work, and it depends on how you are dealing with it. If you make a deal out of it, it will create more stress on you. Things do not work in the same way every day, while some days your work comes out excellent, other days are tough. The only thing that you should be bothered about is you are giving your hundred percent.

Expresso: *How was your journey since '2011'?*

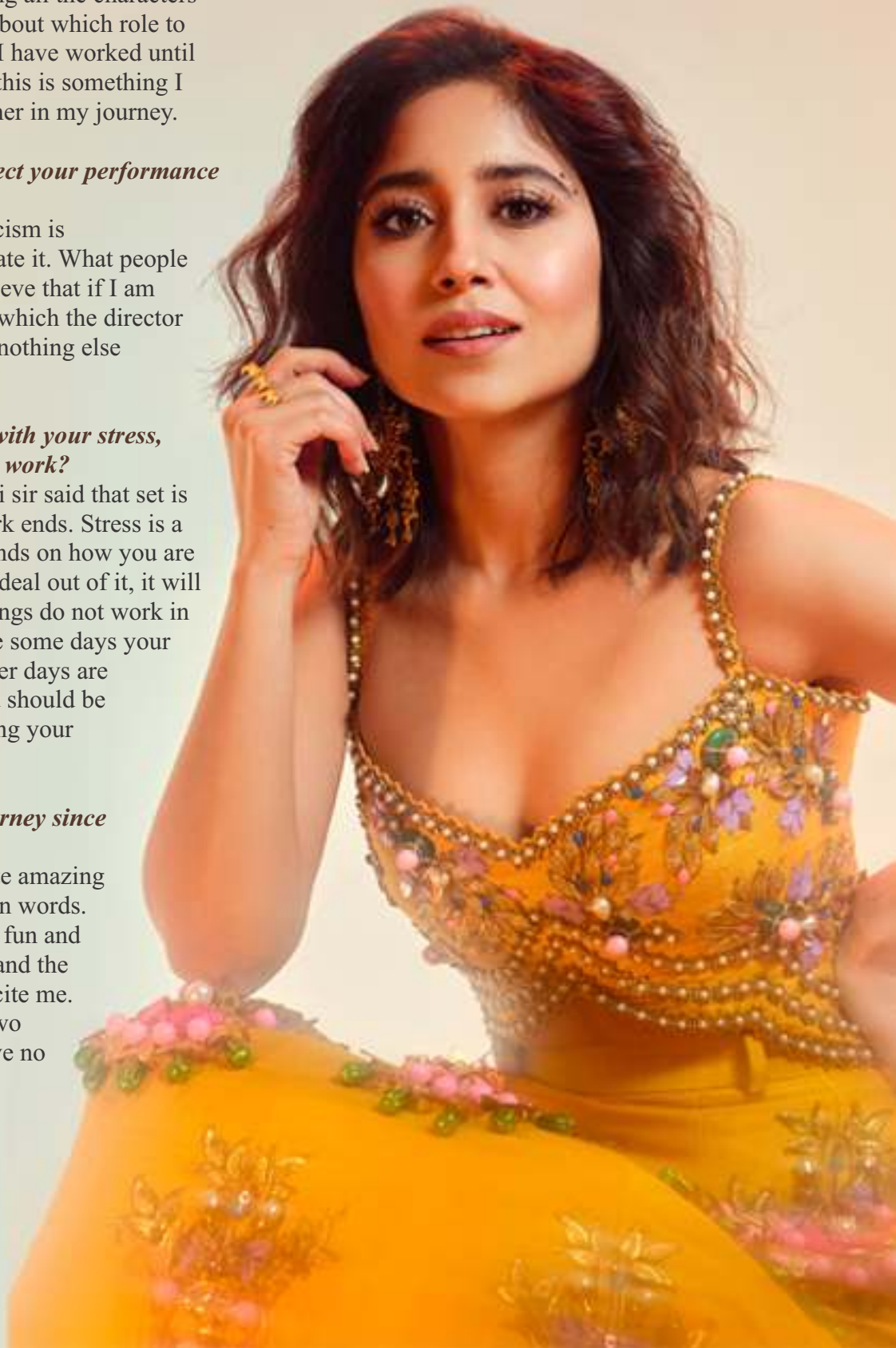
Shweta : My journey was quite amazing and is impossible to describe in words. However, overall, it was quite fun and exciting. I work only for fun, and the thought of working should excite me. Growth and learning are the two most important things that have no end, and I believe in this.

Expresso: *One thing that you love about your work in the industry.*

Shweta : My choices and the projects I choose to work on.

Expresso: *Would you like to share some memories of your childhood in Andaman?*

Shweta : My father was posted over there for three years since he was posted over there. After staying there for three years, I realized how much I am in love with oceans. Over there, I did snorkeling, explored the fish culture, went bathing in the ocean, etc. Andaman is different from our metropolitan cities since you will not feel that rush here. Everything seems very peaceful and stagnant.



“

My journey was quite amazing and is impossible to describe in words. However, overall, it was quite fun and exciting. I work only for fun, and the thought of working should excite me.

”



Me and Myself

- **Expresso:** *Would you share any three secrets that nobody knows about you?*

Shweta : I am a certified scuba diver, and a trained surfer, a sucker for adventurous sports, and I have done sky diving in Switzerland.

- **Expresso:** *One thing you have recently discovered about yourself?*

Shweta : I have discovered that happiness cannot be measured and should be celebrated.

- **Expresso:** *What was your daily routine during the lockdown?*

Shweta : I did not have any routine during the lockdown. I tried to be positive since the pandemic was affecting everyone. If you want to bring change, then you have to be strong and powerful. I kept on exploring things.

- **Expresso:** *What are the three characters that brought path-breaking recognition to your career?*

Shweta : Shalu Gupta from Masan, Gajgami Gupta from Mirzapur, and Sandhya from Haramkhor.

- **Expresso:** *Films or web shows, which is your favorite?*

Shweta : I prefer quality work, be it any radio show or web series on the OTT platform.

- **Expresso:** *Last film that you loved watching.*

Shweta : Definitely, Mirzapur season 2, which I loved a lot.

- **Expresso:** *Tell us about anyone dream that you always wanted to fulfill as a child and as a grown-up.*

Shweta : It will be to helping out other people to bring changes.

- **Expresso:** *What is your opinion regarding the crucial thing in a relationship?*

Shweta : Respect is crucial for any relationship.

- **Expresso:** *What is your style statement?*

Shweta : Comfort is important no matter, which outfit you are wearing.

- **Expresso:** *what about your favorite outfit?*

Shweta : There are various outfits, which I love wearing, but my most favorite is night suits.

- **Expresso:** *Tell us any craziest thing that your husband has done for you?*

Shweta : The craziest thing he did is proposing to me on a roller coaster.

- **Expresso:** *how will you consider yourself a 'realist' or a 'romantic.'*

Shweta : I would say I am a mix of both.

- **Expresso:** *What is the last thing you Googled?*

Shweta : I searched for traditional outfits for Diwali.

- **Expresso:** *Is there any unhealthy food that you could not leave yet?*

Shweta : I am still now addicted to Batata Vada.

- **Expresso:** *Perfect three words that will describe you.*

Shweta : I cannot say about words, but I can say that my favorite color is yellow. It gives energy and happy vibes.



Folklore of Mahabalipuram

Famous for its intricately carved temples and rock-cut caves, Mamallapuram or Mahabalipuram as it is famously known, is a historically important and well-loved tourist location situated on the Coromandel Coast along the Bay of Bengal, in the state of Tamil Nadu. Once the abode of the famous demon king Mahabali, Mahabalipuram was later renamed Mamallapuram.

By Roopa Sengupta

The chief languages spoken at Mahabalipuram are Tamil and English. The inhabitants of this region are friendly, hospitable and fun loving, and the culture of Mahabalipuram other than its precious heritage, is marked with several annual festivals celebrated here with unequalled zest and gusto. Mahabalipuram is one of the oldest cities in India. Present day, it is known for its great monuments, cave sanctuaries and sculptures.... Let me take you through the history of some of the beautiful sites in this small city.

The Shore Temple:

Built during the 7th century, Shore Temple is one of the oldest South Indian temples constructed in the Dravidian style and depicts the royal taste of the Pallava dynasty. The work of the temple has been listed amongst the World Heritage Sites by UNESCO and is on the shores of the Bay of Bengal. Shore Temple was given the name 'Seven Pagodas' being a tall structure standing alongside the seashore. This temple was like a landmark for the navigating ships. Also, the structure resembled that of a Pagoda and hence the familiarity. After Tsunami hit the coastline of Coromandel in 2004, an old distorted temple was exposed in the process. This temple was made up of granite only.

The Five Rathas:

The Five Rathas, also known as PanchaRathas, is an exemplary set of rock temples. They are excellent examples of the evolution of Dravidian style

architecture. These temples are built in the same shape as pagodas, and greatly resemble Buddhist shrines and monasteries. The rathas are associated with the great epic Mahabharata.

The first ratha that is located right by the entrance gate is ***Draupadi's Ratha***. It is shaped like a hut and is dedicated to the goddess Durga. Next comes ***Arjuna's Ratha***. This one has a small portico and carved pillar stones and is dedicated to Lord Shiva. There are no carvings inside this temple, but many are on the outside. Directly in front of Arjuna's Rath is the ***Nakula Sahadev Ratha***. This ratha has some huge elephant sculptures included that are a huge draw for the Five Rathas. It is dedicated to the God of Rain, Lord Indra. The ***Bhima Ratha*** is huge. It measures 42 ft in length, 24ft in width, and 25ft in height. The pillars there do contain lion carvings even though the ratha as a whole is incomplete. The largest of the Five Rathas is the ***Dharamraja Yudhistar's Ratha***. This rath is also dedicated to Lord Shiva.

Krishna's Butter Ball:

Krishna's Butter Ball is a huge boulder with just a tip of it touching the rock giving the on-looker an impression that it may roll on him any moment. The Krishna's Butter Ball is near the Ganesha Ratha. Pallava kings attempted to move it, but all the kings and their elephants were unable to move the boulder even by an inch.

Arjuna's Penance:

The Arjuna's Penance is an enormous rock-cut relief, one of the largest in the whole world, situated in

Mahabalipuram of Kanchipuram district, Tamil Nadu. It is also known by the name 'Descent of the Ganges' because the structure depicts either or both of these two significant and symbolic events of Hindu mythology; thus making this attraction spot a favourite among historians, scholars, academics as well as tourists who are enthusiastic about the cultural past of India.

Tiger's Cave:

The ***Tiger Cave*** is a rock-cut Hindu temple complex located in the hamlet of Saluvankuppam near Mahabalipuram in Tamil Nadu, India. It gets its name from the carvings of tiger heads on the mouth of a cave which forms a part of the complex. The Tiger Cave is considered to be one of the Mahabalipuram rock-cut temples constructed by the Pallavas. The site is located on the Bay of Bengal coast and is a popular picnic spot and tourist destination. And last but not the least is the beautiful beach of Mahabalipuram where the serene Bay of Bengal brings a sense of calm. The sunrise and the sunset are breathtaking.

How To Reach Mahabalipuram:

There is no way to reach Mahabalipuram by train or air. The only way to reach is by cab or bus from Chennai and takes about 51 mins by cab. It is a lovely drive down East Coast Road.

Where To Stay:

Popular luxury hotels in Mahabalipuram include Welcom Hotel Kences Palm Beach, Inter Continental Chennai Mahabalipuram Resort, and Radisson BLU Resort Temple Bay Mamallapuram. There are 5-Star, 4-Star, 3-Star, Resorts and Budget hotels in Mahabalipuram.



A black and white photograph of actor Tushar Kapoor. He is looking directly at the camera with a slight, thoughtful expression. He has dark hair and a light beard. He is wearing a dark leather jacket over a light-colored shirt. His hands are gripping vertical metal bars, suggesting he is behind a cage or a set of stairs. The background is dark and out of focus, with some light bokeh.

CELEB TALK

**OTT & Theatres
are going to
Co-Exist
in the Future**

*Tushar
Kapoor*

Abir Majumder

From clubbable satirical comedies to spine chilling horror-com, Tusshar Kapoor has always been one of the infamous faces in Bollywood. From 'Golmaal's' comic caper Lucky to an eminent producer of the hitmaker Laxmii; his journey is undoubtedly noteworthy as success always held him high. In a recent conversation with Expresso Magazine, he shared his experience as a producer and the love of the audience for his hard work and dedication.

Expresso: *Would you like to share how you are feeling after getting the response of 'Laxmii' and what is the best compliment that you have received for this film?*

Tusshar: Oh well! The feeling is impossible to describe in words since Laxmii received the highest opening compared to other movies on Hotstar. You see, as the story is completely different and based on true events; I am overwhelmed with the response I received from the movie, as I was quite optimistic. My fans applauded for my determination towards the film and I cherished it a lot. It is the biggest success I achieved and is the best compliment for Laxmii.

Expresso: *What was the inspiration that compelled you to produce a movie in the horror-comedy genre?*

Tusshar: Laxmii is inspired by a South Indian film Kanchana. I feel that after Bhool Bhulaiya, the best horror-comedy film that I watched was Kanchana in 2012.

Therefore, I would say that Kanchana inspired me to come up with such an interesting and unique script of Laxmii.

Expresso: *What is your opinion about the existence of a ghost and do you have any first-hand experience of it?*

Tusshar: I would not say that I believe or disbelieve paranormal activities, but I am interested in it. As of now, I have not felt any such paranormal activities or spooky presence around me.

Expresso: *Did you feel any difference as an actor and as a producer working with 'Akshay Kumar'?*

Tusshar: The only thing that I noticed while working with him is he has not changed at all. Within these years, he has the same zeal towards work, dedication, and attention. I would say that Akshay is a very sorted and correct human being, and is clear about his needs and wants. He gained name and fame within these years, but his nature is still the same, and I feel this is something that makes a complete man and an actor.

Expresso: *What was your experience as a producer and tell us what the challenges you had to face?*

Tusshar: Being a producer is no doubt hectic since you have to face a lot of stress. A producer has many responsibilities, as you have to handle so many things. While producing a film, many parameters are there that are necessary to keep in mind like weather, location, and other things. You never know when things will happen. For example, we were not aware of COVID-19. Overall, the job of a producer is filled with challenges.

Expresso: *Would you like to share any of your favorite scenes from the movie?*

Tusshar: I love the scene when the daughter-in-law and the mother-in-law ask the temple pujari for help, and he offers a solution to them.

Expresso: *What was your experience on-set?*

Tusshar: I cannot choose any one scene from the set since there are many. However, I still remember that during breaks, Akshay used to bring everyone for lunch, and we all sat together to have food. I



remember Ashwini, myself, Shabana, Akshay, we all used to eat together. These are some of the memorable moments I still cherish from the set.

Expresso: *We have seen Akshay playing different roles in the movies, but 'Laxmii' was something very different from his past characters, so please tell us what was his reaction when the role was offered to him?*

Tusshar: He was always ready for such roles and showed interest as well since he heard about this character before. Akshay has always wanted to play such roles and I never felt that he was in doubt with the character. When I discussed the script and said that Laxmii would be more like Kanchana, he instantly said that he is eager to do this. Akshay even told me to start writing the Hindi version of the film but wants to play the character in the same way as Kanchana.

Expresso: *Would you like to re-release the movie in the theaters?*

Tusshar : Right now, I do not have plans for releasing

it in theatres since they are not completely open. Also, we have sold the movie to Disney Hotstar.

Expresso: *Recently have you seen any movie that has scared you tremendously?*

Tusshar : Conjuring, the first part did scare me.

Expresso: *What is your opinion on the future co-existence of the OTT platform and Theatre?*

Tusshar : Of course, because before the pandemic, the films that used to release in theatres eventually came to the OTT platform. Besides, web series were also made for the OTT's even before. What matters the most is good content. If the audience takes interest, be it OTT or theatres, shows or movies, both the platforms will co-exist.

Expresso: *Are you planning to release any new projects in the recent future? What will be the genre of that?*

Tusshar : I am working on thriller content, which is yet to be announced. As of now, I want to enjoy the success of Laxmii.



From Apur Sansar to Bela Seshe 60 Glorious Years of

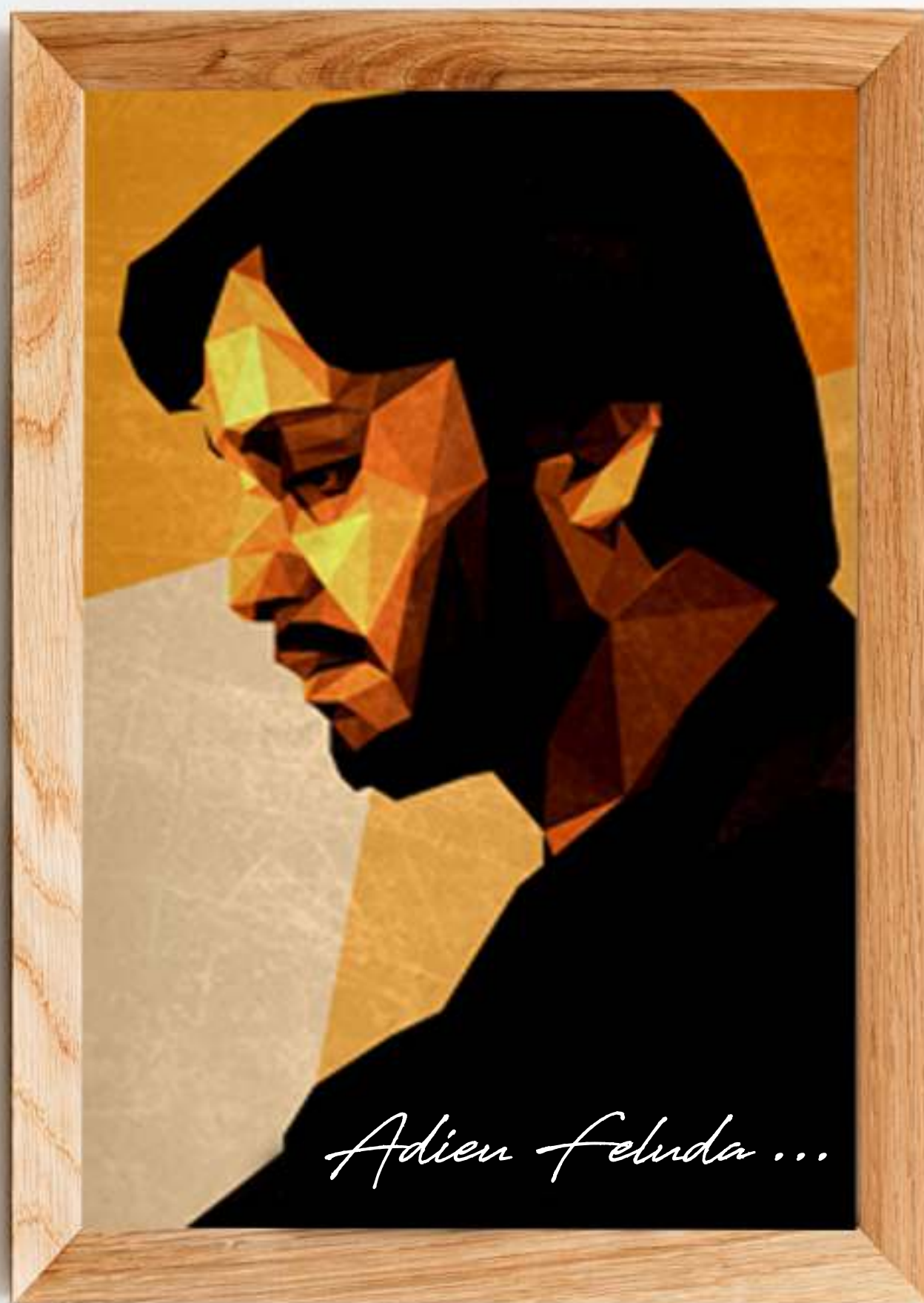
Soumitra Chatterjee

Nabanita Dutta

An era of Apur Sansar ends as the legendary actor finally bids goodbye to the world of movies. It is indeed one of the huge losses, which is irreversible since the Bengali film industry considered him as one of the most and the best-celebrated actors of India. Satyajit Ray was the man who discovered the acting skills of this famously polished man. Ray cast him as the adult Apurba Kumar Roy in the film *The World of Apu*. His impeccable acting skills made him a 'man of talents' in the world of the film industry. Artist is a much-hyped word in the industry, and he gave flesh to this word.

Soumitra Chatterjee was known as the 'The Voice' of Bengali literature. His exemplary acting and rendering skills made it possible for him to bring life to the works of Rabindranath Tagore, Nazrul Islam, and other eminent writers. Chatterjee was indeed a toast since he was efficient enough to celebrate the high and middlebrow.

His untarnished and matured skills brought massive intensity into characters like Apu, Srijut, and Feluda. From black and white screens to commercial films, from *Charulata*, *Devi* to *Belaseshe*, *Mayurakshi*, and *Praktan*, he gifted the Bengali film industry with some noteworthy works. When talking about his appreciation, accolades, and awards, the list is never-ending.



1935 - 2020

Feelings of Celebs ...

Rituparna Sengupta

When we lose someone close to our heart, our world falls apart. I am somewhat in the same situation, and I am not sure how to deal with it. Whenever he used to fall sick, I have prayed for his speedy recovery. But, this time, he did not come back to us. When I was a newcomer in the industry, Soumitra Chatterjee acted as my mentor and guide and showered his love and affection.

He has taught me so many things, which I am not sure I have learned from others. I have literally seen his transformations through ages until now. Being a newcomer, my first opportunity to work with him is impossible to interpret.

My career with Soumitra Chatterjee began with '**Setpathor**' followed by '**SeshChithi**'. Even though he was elder to me, but our relationship was amicable. I feel that he was one of the most talented and handsome personality during that era. He used to discuss his experiences in the industry onset.

I have uncountable memories with him, and it is difficult for me to pick one and quote. From '**ParomitarEkdin**' to '**BasuPoribar**', these are milestones for me. '**Belaseshe**' is yet another



gratifying movie that depicts an enigmatic relationship between a father and daughter. The moments I have spent with him in this movie would remain an unforgettable memory for me. '**BelaShuru**' would be releasing soon and that would be the last film of me with him. This film would remain as a memory in the industry. Although his fame went far beyond the Bengali film industry; however, I feel that his eternal love for Bengali culture and literature was unmatched.

Rudranil Ghosh

I have worked with many eminent actors, but Soumitra Chatterjee was unlike. What I loved about him the most is he was very down to earth. He has been in the mind and heart of people as a 'Dexterous Star' for decades. His perseverance and talent never waned until the last day. He had a simple mantra towards life that no matter what the situation is, we should keep working. For actors like us, his words have become milestones in our lives.



Radhika Apte

The Indian film industry has lost a legend. I am eternally grateful that I got an opportunity to work alongside Soumitra sir in **Ahalya**. He was a true gentleman and a very kind soul. To be able to witness his craft as an actor, makes me feel very fortunate. We shot for **Ahalya** back in 2015 and the experience with him was unforgettable. His contributions to the industry have been remarkable and will remain irreplaceable.



Shiboprosad Mukherjee

It has been a great experience working with Soumitra Da. Working with such a legend and a person who is an institution in himself, gave us great joy and a sense of achievement. Our first film together was **AlikhSukh** and since then our bond has been really strong. Though he had just one scene to play in the movie and it was just a day's shoot, the scene turned out to be a landmark scene.

Then when we were planning for **BelaSeshe**, Soumitra Da & Swatilekha Di was the instant choice that came to our mind. For the first time in the history of Bengali cinema, we were able to bring together an ensemble of great actors through this film, which was an amazing experience in itself. Also the fact that our movie became a blockbuster hit with our main lead, Soumitra Da, being almost 80 years of age, alongside Swatilekha Di was another out of the world experience.

During **Praktan**, Soumitra Da didn't have too many scenes in the movie but shooting with him has always been a pleasure. In the movie he sang a Kishore Kumar number from the movie **Lukochuri**, '**Singh neitobunamtarsingho**', with much ease and beauty, despite it being a very difficult song, which is a memorable experience. Also the hit pair of Soumitra da and Sabitri Di and their on-screen chemistry worked as a success element for the movie. **Belaseshe** was an emotional movie, whereas the role played by him in **Praktan** was humorous and comedy-filled. Also another memorable experience from this movie has been the amazing Soumitra Da's poetry recitation. Another great movie that we were fortunate enough to cast him in was **Posto**. The movie is based on grandfather-grandkid relationship and was extremely close to his heart because his love for his grand-son is tremendous. Unfortunately during the shooting of **Posto**, Soumitra Da's grandson met with a fatal accident, but despite that he continued shooting for the movie. He was really stressed and it was very difficult for him to manage the situation. But he managed both his personal and professional life with great poise, such was his dedication.



The Breakfast Scene

The Lords and Barons



Dessert Platter

Crème Brûlée, Chocolate Brownie,
Red Velvet Swiss Roll, Lemon Tart,
and Doughnut

The Lords and Barons, located at the heart of Park Street, is all set to debut an extensive breakfast menu that will add a fresh twist to the familiar flavours and pay homage to the City of Joy's inclination towards the British tradition of having breakfast. Thus, it will entail items like the Eggs Benedict, English Breakfast Platter, Eggs Florentine, etc. A classic English breakfast is widely recognized as one of the best breakfast cuisines globally. The traditional sense of an English breakfast has undoubtedly transformed and changed over the years, but the essence remains the same.

If you could vote for the perfect food combination, the full English breakfast has a strong claim for the crown. What's not to love about crispy bacon strips, sizzling sausages, fried eggs, hash browns, beans, mushrooms, tomato, and toast, with a gulp of a healthy glass of juice? And The Lords and Barons, Big English Breakfast Platter has it all.

As we all know, a hearty breakfast is needed to kick-start a good day. Keeping this in mind, The Lords & Barons has not restricted themselves to only a solitary platter. It has also come up with different kinds of breakfast dishes like Continental Breakfast Platter, Healthy Breakfast platter, and Cheesy Platter that will leave you spoilt for choice.

The chef's love affair with the egg dishes gifts us with the mouth-watering Eggs Benedict and Eggs Florentine, which are must-try platters for all. People with a sweet tooth can also have a gala time indulging in The Lords and Barons Dessert Platter, which consists of Crème Brulee, Chocolate Brownie, Red Velvet Swiss Roll, Lemon Tart, and Doughnut.

Apart from this comprehensive platter, the Cookie Platter and the Muffin Platter are also dishes, which

will surely win the hearts of all and one. The former is made of homemade cookies served with vanilla ice cream, and the latter is a concoction of vanilla ice cream and fruits compote. Tea and Coffee lovers can sip on their favorite cup of tea and freshly brewed coffee from a wide range of options available here and provide a blissful start to their day.

Eggs Benedict



"Being a British-themed restaurant that evokes the old world charm of the pre-colonial era, having the classic English Breakfast Platter on the menu was a must for The Lords and Barons. But at the same time, we also have included a lot of fusion dishes on the menu, taking inspiration from assorted ingredients from all over the world and added our personal touch to them with our own baked items. We want to provide a great breakfast menu with an affordable price range to our guests and be the unequivocal choice for all breakfast lovers in the Park Street area," stated Swaralipi Banerjee, the owner of Lords and Barons.

The Lords & Barons is all set to give you a complete English Breakfast experience, which will be memorable enough to bring the crowd back to the place again and again and enjoy the delicacies.

English breakfast



**Address : 20B, Park Street Area,
Kolkata - 16**
Wallet Factor : Rs. 800 (2 people)
Breakfast Timing : 07:00 AM - 11:00AM

The vermillion tiled-rooftops, with a slosh of purple and cornflower windows, the neoclassical buildings with elegant shades of pastel buff, and the idyllic port that seems straight out of a fairy-tale book, had a lasting impression on Trishna Mukherjee (owner of Symi), who immediately made up her mind to smear her hometown with the hues of Symi. And finally, having fulfilled her dream, Symi is all set to open its doors for the gourmets and gastronomes to come in and feel the vibes of Greece in the plush alleys of Doverlane. People will now get more than a whiff of the inimitable charm of the tiny island of Symi.



A Slice Of Greece In City Of Joy



The décor of the café raises a toast to the finesse and panache of the Greek island. The exterior portion of the café resembles one of Symi's crayon-colored houses. The variegated mosaic walls remind you of a panoramic view of Symi.

The multi-colored patterns can be seen on the ceilings and desks also. The yellow and blue chairs, coupled with the artificial grass wall panels, bring out the prismatic texture of the remarkable isle. The primary colors mingle with a dash of bright yellow in the rich and radiant interior. The entire décor has a mixture of different styles to keep the neoclassical elegance and the debonair modern-day chic at an equilibrium.

The entry section contains a vintage



SYMI Cafe

Address: SyMI Cafe, 7/2B, Dover Ln, Hindustan Park, Gariahat, Kolkata - 700019

Timing: 12 noon - 10 pm

Cost For Two: Rs 1,400





phone and a wall clock. The mid way passage section is bedecked with vintage lamp-shades and boasts of an old school fan. Symi incorporates restored wooden structures in its design plan, staying true to the aesthetic principles of neoclassicism. One design aspect that grabs eyeballs is an enclosed window, which exhibits a titanic picture of the panoramic vista of the island of Symi that will surely teleport you to the coast of the Aegean Sea. As a matter of fact, the café boasts of a lot of windows that herald hope and buoyancy.

The island of Symi is known for its seafood cuisine, especially shrimps. Thus, the café's signature dishes contain the same element. The most exceptional one among them would be the scrumptious **shrimp pizzas**.

The soups and salads are classic continental dishes, with the specialty being the **Rustic Greek Salad** to give you a taste of Greek cuisine.

It serves delectable dishes like **Mutton Keema Sinhara with Tzatziki**, **Pesto Chicken & Sundried Tomato Pizza**, **Zesty Shrimp Pasta**, **Cheesy Chicken Sandwich**, and many other mouth-watering delicious platters. **Mutton Keema Sinhara with Tzatziki** is another succulent offering, where the minced meat is stuffed into samosas and served with Tzatziki dip. **Pesto Chicken & Sundried Tomato Pizza** is a Thin Crust 12-inch pizza with pesto chicken and sun-dried tomatoes. **Zesty Shrimp Pasta** comprises parsley, garlic & lemon sauce tossed with shrimps & pasta of

choice. For desserts, Symi has **Nutella & Raspberry Crepes**, which is Nutella-stuffed crepe with raspberry compote & whipped cream, **Cream Caramel**, which is made of orange cream caramel, with roasted pistachios & orange Segments, and **Chocolate Mousse Martini**, which has layers of airy chocolate mousse, praline, salted caramel, and dark chocolate ganache.

Apart from these, there are few other desserts too that are bound to stimulate your taste buds. Every dish here has a taste of Greek influence, including the starters, main course, or the dessert section.

When it comes to a cafe, the tea and coffee have to be first-rate, and the owners Trishna Mukherjee and seasoned restaurateur Deblina Chakrabarty, are well aware of this. Keeping this in mind, they have kept a lot of varieties in the tea and coffee section. The tea section has **Turkish Tea**, **Chamomile**, **Darjeeling First Flush**, and a few others. The coffee section has **Cappuccino**, **Ethiopian Hazelnut Latte**, **Salted Caramel Latte**, **Triple Sec**, and a few other tasty brews to give you the ultimate café experience.

So, if you want to have a unique café experience, where you can feel the ethos of Greece, then this is your go-to place. People who have a craving for Greek cuisine and a yearning for the epicentre of Western civilization itself will perceive a deep connection with this cafe. Come and explore the beauty of the historical place right here in Kolkata!

Gorgeous Fusion Desserts

It is time to pamper your taste-buds with gorgeous desserts. Executive **Chef Abhijeet Thakre** - of Taj City Centre, Gurugram has given a impressing, appealing, splendid, delightful transformation to traditional sweets to design a fusion desserts.

Thandai Mousse Cake



Ingredients for The Cardamom Flavoured Sponge Cake:

- All-purpose flour 1 ½ Cup
- Thick curd / yoghurt 1 Cup
- Vegetable Oil ¼ Cup
- Vanilla essence ½ Tsp
- Sugar ¼ Cup
- Cardamom powder ¼ Tsp
- Baking powder 1 Tsp
- Baking soda ½ Tsp

Ingredients For Thandai Mousse

- Fresh cream (for ganache) 100 Ml
- Chopped white chocolate 100 Gms
- Heavy whipping cream 250 Ml
- Thandai syrup 2 Tbsp

Ingredients For Garnish

- Chopped almonds and pistachios 3 Tbsp
- Saffron / Kesar ½ Tsp



Preparation

- Preheat oven at 180°C
- Line an 8-inch round cake pan with parchment paper, grease the sides and keep it aside. 3. In a bowl, sift dry ingredients – flour, baking powder, baking soda. Mix well and keep it aside.
- Take a mixing bowl, add in oil, sugar, curd, vanilla essence, cardamom powder and mix well using a hand whisk or electric beater.
- Now, fold in the dry mixture into the wet mixture little by little, use a spatula to fold in. Do not over mix.
- Once batter is ready, transfer it into the lined pan and bake for around 25 minutes at 180°C or until the skewer inserted in the centre of the cake and let it cool fully on a wire rack. 7. Meanwhile prepare the mousse. Chop white chocolate and place in a bowl. 8. Now take a small sauce pan and bring the fresh cream to a boil on a low flame.
- Pour the hot fresh cream on the white chocolate and let it sit for a few minutes, then use a spatula, stir the mixture and mix well until the chocolate completely melts and you get the ganache.
- Keep the ganache to cool down, meanwhile beat the heavy whipping cream to stiff peaks.
- When the ganache fully cools down, add in the thandai syrup and mix well.
- Now, start adding whipped cream to the white chocolate thandai mixture and fold lightly using a spatula. Be gentle and fold without deflating any air from the whipped cream.
- To assemble, place the prepared cake on a flat top.
- Now, top the cake with the prepared mousse mixture and tap it so that the mixture settles. Smoothen the top with an offset spatula.
- Garnish with chopped almonds, pistachios, saffron and keep in the refrigerator.
- Chill for four to five hours, preferably overnight.
- When it sets, serve chilled.

Apple Jalebi



Ingredients

- Apple 2 Nos.
- All-purpose flour 1 Cup
- Cornflour 2 Tsp
- Active dry yeast $\frac{1}{2}$ Tsp
- Ghee 1 Tbsp
- Sugar 1 Tsp
- Salt A pinch
- Oil/ Ghee To fry golden brown
- Pistachios, chopped 1 tsp

Ingredients For Sugar Syrup

- Sugar 1 Cup
- Water 1 Cup
- Saffron Few strands
- Lemon juice $\frac{1}{2}$ Tsp

Preparation

- In $\frac{1}{2}$ cup lukewarm water, dissolve yeast with $\frac{1}{4}$ tsp sugar. Keep aside for 5 – 10 minutes. It will become frothy.
- In a mixing bowl, add maida, cornflour, sugar, sugar and salt. Mix and add the yeast solution to it. Add ghee and more water to make a thick batter. Little less than $\frac{1}{2}$ cup approximately.
- Keep aside, covered, for an hour. After an hour, mix well to get a smooth batter.
- Boil water and add sugar, saffron to it. Boil for 8 minutes approximately.
- Once, one string consistency is reached, add $\frac{1}{2}$ tsp lemon juice.
- Slice the apples into thin slices. Remove the seeds part.
- Heat oil in kadai, once hot, put the flame to medium. Dip the sliced apples in the batter to coat it evenly everywhere. Carefully drop in the oil. Pour the hot oil over while it gets cooked. Flip and cook other side too until crispy and golden.
- Soak in the warm sugar syrup. Let it soak until you add the next one. Drain over a strainer to remove excess syrup. Garnish with pistachios.



Beetroot Halwa



Ingredients

- Beetroot (grated) 500 Gms / 3 Cubes
- Full cream milk 3 Cups
- Sugar 6 Tbsp
- Ghee 3 Tbsp
- Green cardamom, powdered 5 – 6 Nos.
- Whole cashews 15 – 20 Nos.
- Raisins 1 Tbsp

Preparation

- Rinse, peel and grate the beetroot.
- In a kadai on deep thick bottomed pan, combine milk and grated beetroot.
- On a low-medium flame, bring the whole mixture to boil and then simmer.
- Keep on stirring at intervals when the mixture comes to a boil and while it simmers as well.
- The grated beetroot will cook in the milk and the mil will start to reduce and evaporate.
- When the milk has 75 – 80% reduced, add the ghee and sugar to the halwa mixture.
- Stir well and continue to simmer and cook on a low flame.
- Do keep stirring the beetroot halwa in between.
- Towards the end, add the cashews, cardamom powder and raisins. Simmer till all the milk is evaporated. Switch off the burner.
- 10. Serve hot, warm or chilled as you wish.



RISE STAR

Suraj Pe
Mangal
Bhari
Helped Me
Establish
Meaningful
Relationships

Sanya
Fatima
Shaikh

Nabanita Dutta





Fatima Sana Shaikh might be familiar to many for the notable roles she's got under her belt in the film industry. After being at it for some time, she became quite a household name for her portrayal of Geeta Phogat in 'Dangal.' She followed this uplifting performance with the appearance in 'Thugs of Hindostan,' the epic adventure movie.

There's been no looking back since, and the actress has kept busy. It follows a man who plays a wedding detective; at a time, social media checks didn't exist. The job leads to comical situations.

Fatima has taken the time out to sit with Team Expresso to share her experiences. Here's what she had to say about working on the film and how she's spent her lockdown.

Expresso : *You had two releases back to back this Diwali. Would you like to share your feelings on that?*

Fatima : Yes! I am very excited and very happy about the two releases. It's been a while since I starred in a movie, so that makes me even happier.

Expresso : *In Suraj Pe Mangal Bhari, you played the role of Manoj Bajpayee's sister. What did you learn from him on the set?*

Fatima : I'm a massive Manoj Bajpayee fan, and I had a lot of fun on set. I've watched almost all his roles, from smaller ones to iconic ones like those in *Aligarh*, *Satya*, and *Gangs of Wasseypur*. So when I learned that I'd be working with him, I was both very excited and nervous. Additionally, I'm also a huge fan of Diljit Dosanjh, and on whom I had a massive crush after watching *Uda Punjab*, so everything is taken together; I was very excited and also quite nervous.

The rest of the cast - like Manoj Pahwa, Annu Kapoor, Supriya Pilgaonkar, Seema Pahwa, and the rest - are veteran actors and actresses. So when I had my first reading session - where you're not required to act and just have to read the script - I was over-prepared. However, they were all very nice about it, and my attempts at overcompensation served to break the ice. They were all very loving towards me, and I ended up having a lot of fun.

Expresso : *What's your best memory of shooting?*

Fatima : There were many occasions when everyone present would just laugh

for 15 minutes - this happened so often during the shoot. Every time someone started laughing, everyone present on set would also start laughing, which happened so often. No matter how many times we tried re-taking the same shot, someone or the other would start laughing at the same thing they found funny in the last re-take, and that would start the entire cycle again.

Expresso : *Is any scene of Suraj Pe Mangal Bhari close to your heart?*

Fatima : I probably wouldn't single out any particular scene because my overall experience while working on the film was very memorable. Manoj [Bajpayee], sir, and I have become very good friends after working closely together; Abhishek is also a very close friend. Working on this movie helped me establish meaningful relationships with new people and helped foster friendship between us, so I think that is the most memorable aspect for me.

Expresso : *Suraj Pe Mangal Bhari is a tale of an arranged marriage. Have you ever been put in such a situation?*

Fatima : No, no, no. My parents had a love marriage, and the prospect of an arranged marriage has never come up in my context.

Expresso : *Both Ludo and Suraj Pe Mangal Bhari are different kinds of comedies. Do you take any special approach to act in comedies?*

Fatima : No, nothing as such. If the script is well-written, tight, and funny in its own right, then your work as an actor



or an actress in that film becomes much easier. In *Ludo*, there wasn't too much of a reliance on the script, and we were given scenes to act out a little while before shooting started, so working on *Ludo* was a very interesting journey for me. Director, cast, script, everything seemed to be in its right place for me, and I had this urge to act in this film. Dada has his very interesting methods, and you just have to trust him - that is what happens. As with Abhishek, he was told beforehand what he had to do, but overall I had a lot of fun.

Expresso : *What, according to you, is the main difference between Anurag Basu and Abhishek Sharma?*

Fatima : Abhishek Sharma has OCD; he needs to know everything that's happening on set and needs to know that everything is in order - from the bindi to the script. Dada [Anurag Basu], on the other hand, plays everything close to his chest - he keeps the script to himself, actors don't get to see it and rarely

know what they'll be asked to do. He wants spontaneity and magic in his scenes. So as an actress, it's both fun and interesting to work with them.

Expresso : *This time, [due to the pandemic], the films are being promoted in an unorthodox way. How do you feel about this 'new normal' promotion?*

Fatima : I'm enjoying it because I'm sitting comfortably at home in my pajamas, eating home food, and talking to people virtually, and I don't have to go out of my way to prepare myself to promote a film.

Expresso : *How do you spend most of the time in Dharamsala?*

Fatima : I hang out with my friends, cook now and then, clean the house, and the like. You know, whatever new I tried during the lockdown, I miserably failed at. So, I realized that the best way to spend time is to eat, sleep, and relax!





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