

## What's On



St Joseph choir group members pose for a photo after a Tagalog mass held on Friday October 1, 2017.

# Movenpick brings best of French 'Bistronomie' to its restaurants



Movenpick Hotels and Resorts is bringing the best of "bistro" and "gastronomy" to its restaurants around the world in its latest "Bistronomie" food promotion, which runs from October 20 to November 20, 2017. Taking inspiration from a trend that started in France two decades ago and has now become a global culinary movement, the hospitality group's talented chefs have created seven exclusive "Bistronomie" dishes.

The "Bistronomie" concept was conceived in the 1990s when young French chefs with haute cuisine training re-interpreted classic dishes and served them in a new breed of casual, less stuffy, "bistro"-style restaurants. Today, "Bistronomie" is synonymous with high-quality French cuisine with a twist and Movenpick, which is renowned for its culinary expertise, has mastered it.

Made from the best quality ingredients and prepared to perfection, the sev-

en dishes on its new "Bistronomie" menu include "Salade Nicoise", "Plateau de Fruits de Mer" (Seafood platter), "Moules Marinières" (Mussels with garlic and sweet cream butter), "Cabillaud a la Bordelaise" (Cod fillet), "Pot au Feu a la Bourgeoise" (Beef topside hot pot) and "Cordon-bleu au Comte" (Veal rump steak).

In line with the company's commitment to offering personalised experiences, the individual preferences and tastes of guests have been taken into consideration, with vegetarian options available - "Pot au Feu Vegetarien" (Vegetable hot pot) - for example. In addition, some dishes such as the seafood platter are customisable to include specific ingredients selected by diners.

Guests with a sweet tooth are also in for a treat with Movenpick's version of "Cafe Gourmand" - a French take on the British "afternoon tea". The

"Bistronomie" "Cafe Gourmand" combines aromatic Movenpick coffee with "Reine de Saba" ("Queen of Sheba"), an irresistible chocolate cake baked with Movenpick's very own 72 percent cocoa Swiss chocolate.

"When it comes to gastronomy, Movenpick is a pioneer, known for its culinary innovation and ability to create classic dishes with a twist, which is very much akin to the "Bistronomie" movement," said Olivier Chavy, President and CEO of Movenpick Hotels and Resorts.

Thomas Hollenstein, Director of Food and Beverage Europe, Movenpick Hotels and Resorts, who has led the team of chefs developing the "Bistronomie" dishes, added: "We have encapsulated the essence of French cuisine, but in a fresh and exciting form and importantly, acknowledging the personal tastes of our discerning diners and guests around the world."

## ASSE-Kuwait chapter commemorates World Ozone

As part of our continuous efforts to enhance the awareness on world recognized HSE events and International days, to spread the HSE updates which will protect people, property and Environment, ASSE Kuwait Chapter is commemorating the International Days since its inception in the year 2000. An event was organized to commemorate Ozone Day at KOC tent on September 16, 2017 this year.

ASSE- Kuwait Chapter lead by Chairman Fadhel-Al Ali, is a non-profit organization which always strives to excel in providing quality trainings and consultation in the field of Health Safety and Environment all across different public and private sectors in Kuwait.

Sunil Sadanandan, Secretary of ASSE Kuwait chapter briefed about the significance of the Ozone Day and the importance of organizing such events. Muhammad Alamgir, President of ASSE Kuwait



chapter, Lafi Al-Fehaid, Senior member of ASSE Kuwait Chapter, Ashok Garlapati, Advisory Committee member of ASSE Kuwait Chapter and Global Region Vice President, Mohammad Amjad Al-Saleh, Managing Director of Reliance Worldwide Catering Company, welcomed the participants with a note on the Ozone theme.

Mazharuddin Shaik, Head of HSE Events committee shared a presentation on Ozone layer and requested the participants to take steps to protect the Ozone layer. Ramkumar Nachupally, a member of HSE events committee gave a note on the theme and introduced the speaker Dr Eng Sultan Al-Salem

During the key note presentation Dr Sultan Al-Salem, PhD MSc BSc (Chemical Engineering), Associate Research Scientist, Environment and Life

Sciences Research Centre of Kuwait Institute for Scientific Research, delivered an extraordinary presentation which evoked all the participants by showing related technical data. More than 150 participants participated from various sectors (Government Sectors, Oil and Gas Companies, Contractors and, HSE Consultancies).

Aamir Rasheed Vice President of ASSE Kuwait chapter in his closing Remarks thanked the speaker Dr Eng Sultan Al-Salem, Mohammad Amjad Al-Saleh, MD of M/S Reliance Worldwide catering MD. He also thanked for all the participants for their interest shown towards HSE programs arranged by chapter. At the end of program delicious dinner served which was sponsored by M/S Reliance Worldwide catering.

## La Dolce Vita... authentic Italian night

Enjoy a delightful experience in our authentic Italian night every Wednesday, where you can enjoy a variety of delicious Italian dishes from the buffet and the live coking station under the name of "La Dolce Vita", accompanied with live music performance from 7:00 pm to 11:00 pm at Flavors Restaurant. The Italian evening with the music and Gina every Wednesday evening. In Safir Hotel and Residence Kuwait - AlFintas

Safir Hotel and Residence Kuwait - Fintas offers Italian lovers a variety of Italian music and entertainment every Wednesday night, La Dolce Vita, where you can take a trip to the enchanting Italian countryside to enjoy a buffet of Italian dishes, pizza and pasta, as well as



the music of Gina at Flavors Restaurant, 7 pm to 11 pm. Our valued guests are always welcomed to try our new creative night, and to spend a wonderful time and share their beautiful moments with us here at Safir Hotel and Residences Kuwait - Fintas.

## Gulf Bank offers discounts at Wendy's

As part of its Dining Program, launched in July 2017, Gulf Bank announced in cooperation with Wendy's restaurants, to offer its credit cardholders an opportunity to enjoy instant 15 percent discounts, when

purchasing at any of Wendy's restaurant using their Gulf Bank's credit cards. Gulf Bank customers can enjoy various discounts and privileges at reputable and renowned restaurants and coffee shops in Kuwait through Gulf Bank Dining Program, all Gulf Bank's credit cardholders will get up to 20 percent instant discounts at over 300 of your favorite restaurants in Kuwait includes all type of cuisines, when using their credit cards on all transactions.

Gulf Bank is committed to providing customers with exceptional value and exciting offers that meet their needs, in addition to presenting them



with one of the widest selections of financial products and banking services currently available in Kuwait. To find out more about Gulf Bank's promo-

tions and offers, please visit the bank's bilingual website at [www.gulfbank.com](http://www.gulfbank.com) or check out its social media channels.

## PAAET welcomes new teachers



The teaching staff members' association at the Public Authority for Applied Education and Training's (PAAET) applied education faculties organized a reception recently for the new members on the occasion of the new academic year. The reception, held at PAAET headquarters in Adailiya, was attended by PAAET Director Dr Ahmad Al-Athari and the Association's Vice Chairman Dr Fawaz Al-Rasheedi.