

What's On

Symphony Style Hotel Kuwait act Jointly with Omniya Kuwait

The Symphony Style Hotel Kuwait, A Radisson Collection hotel continues to secure a sustainable future and has signed a cooperation agreement with Omniya to recycle plastic waste used at the hotel. This initiative includes the distribution of recycle bins in the Symphony Style Hotel Kuwait, one large container in front of the building, which will help collect the used plastic water bottles or any other plastic containers.

Omniya is a national environmental project aimed at spreading the culture of waste recycling both: locally and regionally. The Omniya Project was founded in 2015, as an initiative of Farah Shaban, Saud Al Fozan and Sanna Al Ghemlas, to spread awareness about recycling in Kuwait.

The Radisson Hotel Group is well known for its responsible business ethics and strives to work with local people and businesses to ensure that the operations are responsible, sustainable and create lasting benefits for the communities. As a company and as individuals, we have a responsibility to support the preservation of our environment.

"We welcome the Symphony Style Kuwait, A Radisson Collection Hotel to our growing portfolio of corporate supporters who are aligning themselves with the #new-Kuwait vision for a better future," said Farah Shabaan - Executive Director of Operations at Omniya. "We would be happy to provide similar services to other supporters throughout GCC who are keen to be part of positive change," she added.



LuLu Hypermarket launches South Africa Fest 2019



LuLu hypermarket, the largest hypermarket chain in the region, launched the 'South Africa Fest 2019' at their Al-Quraini outlet on 18 September. The South African Charge D'Affaires to Kuwait Her Excellency Mrs Pule Bosilong inaugurated the event, in the presence of top LuLu Hypermarket management in Kuwait, and a large presence of shoppers, well-wishers and media personnel.

A highlight of the inauguration ceremony was the display of several traditional cultural programs of South Africa. Adding to the festival attraction, the LuLu Hypermarket outlets are decorated with large cut-out images and posters of interesting places and monuments to visit and exciting things to do for visitors to South Africa.

During the 11-day promotional period, from 18 September to 28 September, all LuLu Hypermarket outlets in the country, located in Al-Rai, Al-Qurain, Al-Dajeej, Salmiya, Egaila, Fahaeel, Jahra, and Khaitan, are offering special promotional prices on a variety of South African products. Special food sampling counters set up throughout the hypermarkets also provide visitors with

an opportunity to taste the authentic flavors of several popular South African dishes and foods.

During the festival period, a whole range of South African products and especially foods, including groceries, fresh foods and meat are being offered at unbeatable prices. Among the leading South African food brands at hand at very special prices are: All Gold, Bakers, Bokomo, Blue Diamond, B Well, Cape Cookies, Cape Foods, Cape Herb & Spice, Cake Delights, Caraba, Crosse & Blackwell, Dewlands, Freshpak, Good Hope, Great Heart Africa, Heartland, House Of Coffee, I Love Himalaya, Ina Paarmans, Koo, Marina, Montagu, Nando S, Nicoletta, Nola, Robertsons, Rugani, Steers, Superbar, Vital, Yum Yum, Zari and ZzZ.

The South Africa Fest once again reiterates that LuLu Hypermarket is the destination of choice for discerning shoppers in the country, when it comes to accessing the best products from around the world, under one roof. The customer-centric approach and commitment to providing the widest range of high-quality products at attractive prices, only adds to the allure of shopping at LuLu Hypermarkets in the country.



Leadership camp in ICSK Amman

ICSK Amman organized a leadership camp on Saturday 14th September 2019 for the Senate and class prefects. Its main objectives were teaching practical leadership methods, communication skills and positive mindset. The daylong session consisted of several activities starting off with a vibrant one hour rejuvenating, fun filled and exciting Zumba session by Nishad PR.

During breakfast time, homely food was served in the healthy cafeteria to drive in the idea that junk food is not always the tastiest food. Dr Jaffar Ali Parol, Scientist with Kuwait Institute of Scientific Research conducted an inspiring and motivating personality development workshop "Harnessing the Best in You" giving insight in to the various career opportunities available in this modern era.

Sanaa Hamza Kutty, blogger, presented the session "Cook Smart with Sanaa" teaching students fireless smart culinary skills to become independent and to develop healthy eating habits. During the session the students got to taste a number of delicious recipes. To inculcate the habit of charity in the young leaders, the campers were involved in a noble cause. Lunch was provided to 25 people in the labor camp in Mangaf. Finally the program ended with a talent exposure enabling students to showcase their amazing talents. Participation certificates were distributed to all the senate members.



Recipe

Basil pesto isn't just for pasta - try it on grilled chicken

Grilled Pesto Chicken

Ingredients

Servings: 4

Start to finish: 1 hour, 30 minutes

4 cups fresh basil leaves

3/4 cup extra-virgin olive oil

5 garlic cloves, peeled

1 1/2 tablespoons lemon juice

Salt and pepper

2 ounces Parmesan cheese, grated (1 cup)

4 (12-ounce) bone-in split chicken breasts, trimmed

Preparation

Process basil, 1/2 cup oil, garlic, lemon juice, and 3/4 teaspoon salt in a food processor until smooth, about 1 minute, scraping down bowl as needed. Transfer 1/4 cup pesto to a large bowl and set aside for marinade. Add Parmesan to pesto left in processor and pulse to incorporate, about 3 pulses; transfer 1/4 cup pesto to a small bowl and set aside for stuffing. Add remaining 1/4 cup oil to pesto left in processor and pulse to incorporate, about 3 pulses; set aside for serving. Starting on the thick side of the breast, closest to the breastbone, cut horizontal pocket in each breast, stopping 1/2 inch from the edge so halves remain attached. Season chicken, inside and out, with salt and pepper. Place 1 tablespoon pesto reserved for stuffing in each pocket. Tie each chicken breast with 2 pieces of kitchen twine to secure. In a large bowl, rub the chicken with pesto reserved for a marinade, cover, and refrigerate for 1 hour.

