

## KONNECTION'S

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# NEW GENERATION OF CAFES

With the stress on unique dining experience, cafes in the city are throwing convention out of the window in conjuring up new ways of serving coffee.

ANISHA DHIMAN

With the race to conjure up the perfect out-of-the-box dining experience heating up, cafes in the city promise a change in ambience and a unique experience to satiate the thirst of food connoisseurs. Keeping with this trend, the city witnessed the launch of yet another cafe — Le Cafe, at HICC, Hitec City. Modelled on a Parisian cafe, this street-style eatery has roadside lamps, the menu written on a blackboard, and more.

But the thought that comes to mind is, "If it is a street-style cafe, why is it indoors?" And with that comes the realisation that no matter how suave a cafe is, it needs to adapt to surroundings. What makes the cafes in India different from those abroad?

Australian Paul Archer, in the hospitality industry for 30 years, says, "Many cafes abroad have a road-side setup. I tried bringing it to Hyderabad, but, based on my research, I understand that Hyderbadis prefer sitting inside

because of the weather and pollution. In other countries, people sit outside, enjoying a hot cup of coffee, no matter what the weather."

Hemant Tenneti, Director, F&B, HICC, says, "More than the cuisine,



Chef of a city hotel says, "A cafe cannot cater only exotic food, it needs to cater to the tastes of people habituated to Indian cuisine. You will find *samosas* and puffs in both high-end and waysides cafes. The menu cannot be entirely American or European."

Tejus Jose, the Resident Manager of a star hotel says, "Indians prefer piping hot coffee, whereas, people abroad prefer it a little more than lukewarm."

Jean-Manuel Duhaut, Director of Alliance Francaise, pinpoints what makes a cafe special. He says, "The city has been making a commendable effort to get a European feel, with the help of art work and a creative set-up. One thing to look out for in a cafe is the quality of bread, how it is made — like multi-grain, Italian, honey oats — a cafe is not just about beverages and desserts."

The food culture in the city is certainly growing by leaps and bounds. Even though it might not be a 100 per cent European experience, you can rest assured that you will get your cappuccino right.

the commercial value of the place is appraised. The location, people and menu are all kept in mind because of which certain compromises are made."

And this difference is not restricted to the ambience. Even the menu is carefully worked out.

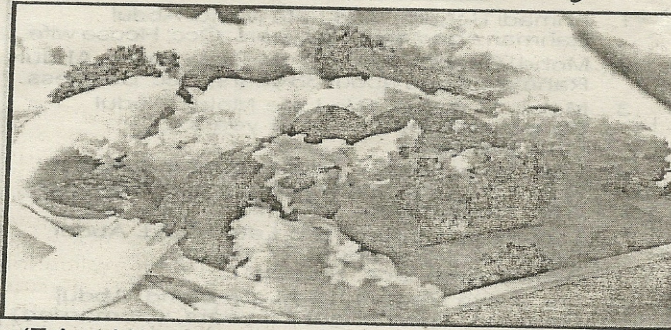
V. Shyam Sunder, Executive



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### *Novotel Hyderabad Convention Centre launches Le Café*



**(Takeed News Bureau)**

**Hyderabad, June 19 :** Novotel Hyderabad Convention Centre has introduced the suave and the most elegant European Styled side walk café - Le Café. The café promises to offers an ultimate coffee experience combined with a picture perfect ambience to relax and chill out with your friends or family. The guests can choose from a variety of finest teas, exotic coffees, breads, bakes and assorted confectionery items. The cafe atmosphere is all set to charm everyone with a commitment of captivating romance and good times.

Located along the corridor connecting the hotel to HICC the place is ideal for coffee lovers and sweet enthusiasts who want to tantalize their taste buds. The café will showcase an excellent selection of Cakes and pastries, a variety of sandwiches, rolls and an extensive selection of retail products. Guests can grab a bite or beverage,

set up a quick meeting in an informal, yet state-of-the-art ambience, or browses the take-away menu for a range of specialty cakes and delicious goodies

Adding to this, Hemant Tenneti, Director of Food & Beverage, says, "at Le Café special emphasis is given to implement environment friendly packaging and service equipments to ensure sustainability. All the service plates are made out of biodegradable material, which will be first of its kind in Hyderabad." The Bread loafs which will be home made will be wrapped and packages in paper rather than plastic. The take away bags will be made of brown paper bags. 90% of the items will be packages in non-plastic material.

Le Café even caters to home made products. For those who are constantly on the move, there is an option of take away. Options for the health conscious include low calorie drinks, salads and wraps.