

Hans Fashion

Sara Ali Khan blows with vacation bikini photos

The actress and model Sara Ali Khan gains popularity among millions of followers by posting the latest photos from the vacation where she looked amazing in the bikini. Sara is famous for her extreme presence on the social media network, and the star was able to get even more fans as the photos she posted go viral.

In the latest set of pictures, Ali Khan can be seen striking a pose in a beautiful patterned bikini on a mesmerizing background.

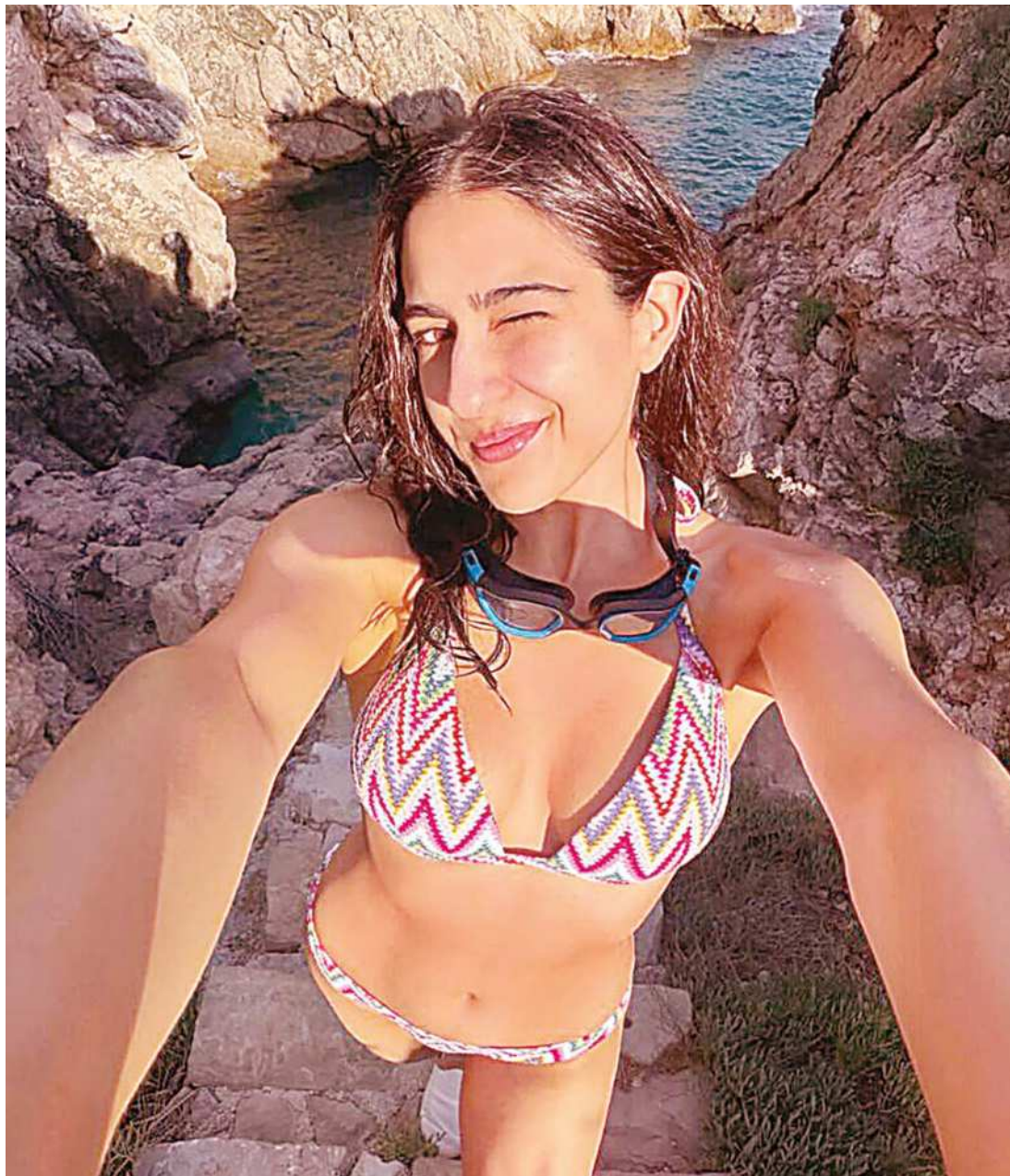
Looking delighted, the star appeared fabulous in her vacation photographs taken in clear water. The actress appeared beautiful as she exited the water and marveled at the beauty of the white sand beach while being in a bikini. She has received overwhelming praise on social media for her vacation pictures wearing a bikini. Moreover, her fans have praised her for being a stylish and confident celebrity who loves to show off her talent and style.

As the pretty star strikes a

million-dollar smile, fans have gone crazy over the vacation picture. Sara has been amusing her fans with her travel vlogs and has been entertaining them daily.

On the other hand, Sara Ali Khan has been a social media celebrity after gaining popularity in the Bollywood entertainment industry.

In addition to creating interesting content for social media, the actress has remained engaged in her career, tantalizing her fans with the latest news.



Priyanka Chopra, Nick Jonas steal the show at Paris Fashion Week 2026

Global superstar Priyanka Chopra and singer Nick Jonas continue to steal the spotlight as one of Hollywood's most popular couples after showcasing their style at the Dior Haute Couture Show during the Paris Fashion Week 2026. The beautiful couple proved once again why they are one of the cutest couples in Tinseltown after sharing their pictures from the star-studded event.

While Priyanka looked amazing in a couture dress, Nick looked dashing in a well-stitched suit as the powerful couple attracted everyone's attention at the fashion show in Paris. The sensational diva and the singer's impeccable style sense along with their beautiful smile stole the hearts of millions as the couple made headlines for the umpteenth time.

Priyanka Chopra and Nick

Jonas have always been an inspiration to global audiences as the lovely couple continues to maintain a happy relationship despite their busy schedules in Hollywood. From attending fashion shows to promoting their films and music, to celebrating birthdays and anniversaries, Priyanka and Nick have always been on cloud nine while setting benchmarks for others.

On the contrary, Priyanka has been quite busy these days with her upcoming project as the actress has started shooting for globe-hopping director S.S.Rajamouli's awaited fantasy adventure that stars Mahesh Babu. The stills of Priyanka's character from the Varanasi schedule have gone viral on social media after her Lord Ram avatar has been garnering loud reactions from the fans ever since.

Huma Qureshi gets emotional as she revisits her Nanihal and celebrates her Kashmir roots

Actress Huma Qureshi recently revisited her roots in Kashmir during the promotions of her film "Baby Do Die Do." Sharing her special connection with the valley, the actress revealed that Kashmir is her nanihal, as her mother belongs to the region. Huma expressed gratitude for the love and warmth she received during her visit, calling it a memorable experience for her and her team.

Taking to Instagram, she shared several videos and photos from her visit and wrote, "What a beautiful return to our nanihal. Bringing #BabyDoDieDo to our nanihal in Srinagar was always going to be special. But the love and warmth we've been met with over the last 24

hours has made it something we'll remember for a very long time."

The video showed Qureshi watching the film with the audience and surprising them with her unexpected appearance. The actress was seen interacting with fans and sharing the excitement of experiencing the film's response alongside viewers. Addressing the media, she said, "First of all, I just want to say Saqib is here, my entire cast is here, and my director is here. We just came to say thank you to Kashmir, because our film is playing over here and we are getting so much love. So, we wanted to come and thank you, and this is our Nanihal. You know, my mother is from here."

"So, whenever we come here,

Saqib and I both, we get so much love. Actually, a show is ending up there. They don't know that we have come. We just want to give them a surprise. We will go to the show and meet you. Thank you. If it gets released, they will leave. We have come for their love."

On a related note, "Baby Do Die Do," directed by Nachiket Samant and produced by the Saleem Siblings, stars Huma Qureshi, Sikander Kher, and Chunky Pandey in pivotal roles. The story follows a deaf and mute serial killer in Mumbai who, while carrying out a series of murders for unknown reasons, can only hear the voice of her deceased sister. The crime thriller was released in theaters on July 3.



Raashii Khanna opens up about falling sick during shoot of Akshay Kumar's upcoming comedy

Actress Raashii Khanna has opened up about a challenging experience she faced while shooting for Akshay Kumar's upcoming comedy film.

The actress revealed that she fell sick in the middle of the shoot but continued to be part of the project despite the difficult circumstances. Sharing details about the experience, Raashii revealed that while filming action sequences, she suffered a few bruises during the process. She admitted that it was not the easiest schedule she had worked on.

However, the 'Madras Café' actress said the love and support she received from her co-stars, family, and the film's crew helped her get through those challenging moments. Raashii added that small gestures, like a hug from her nephew, a call from her family, or the team checking on her well-being, made the tough days feel much easier and brighter. Sharing photos on Instagram, the 'Yodha' actress wrote, "I've always believed that every schedule teaches you something, and this one reminded me how much strength comes from the people around you.

Falling sick in the middle of a shoot is never ideal, and there were moments when I genuinely had to push myself physically. But then you'd get a hug from your nephew, a call from family, or everyone from the unit asking if you were okay, and suddenly the day would feel lighter."

"We were shooting action, I picked up a few bruises along the way and it wasn't the easiest schedule I've done but it was one filled with compassion. When I think about wrapping this leg of the film, I don't think about the fatigue but about the gratitude.

Those are the memories that stay with you forever, long after the cameras stop rolling."

Raashii Khanna has wrapped up filming for Anees Bazmee's upcoming comedy, which stars Akshay Kumar and Vidya Balan in lead roles. The untitled comedy marks the reunion of Akshay Kumar and Vidya Balan after 'Bhool Bhulaiyaa' and also brings Bazmee back together with Akshay after several years.

The film also features Sudesh Lehri, Zakir Hussain, and Vijay Raaz in key roles.

Justin Bieber joins BTS, Shakira and Madonna for the FIFA WC 2026 final halftime show

Popstar Justin Bieber has joined as co-headliner of the historic FIFA World Cup 2026 Final Halftime Show along with names such as Shakira, Madonna and the Korean phenomenon BTS.

"The FIFA World Cup brings the world together in a way nothing else can. I'm grateful to be part of this Halftime Show, and even more grateful knowing it's already helping expand access to education for children around the world," said Bieber.

The Final Halftime Show will be taking place on July 19 (July 20 as per IST) at New York New Jersey Stadium, reports fifa.com.

Burna Boy, whose global smash hit 'Dai Dai' with Shakira continues to dominate the charts worldwide, will also appear during the 11-minute broadcast, alongside Gustavo Dudamel, the internationally acclaimed Venezuelan conductor and Music and Artistic Director of the New York Philharmonic, and the Webby Award-winning PS 22 Chorus featuring Coldplay.

"The FIFA World Cup is one of the few moments that truly brings the entire world together. To represent Africa on the first-ever FIFA World Cup Final Halftime Show is a privilege and a responsibility that I don't take lightly. I'm honoured to be part of a performance that not only celebrates football and culture but also helps create greater opportunities for children

through education around the world," added Burna Boy.

"When it comes to what the world needs, there is nothing more important than education. We are proud to have Justin Bieber joining Madonna, Shakira and BTS to co-headline the FIFA World Cup 2026 Final Halftime Show in support of the FIFA Global Citizen Education Fund and our mission to expand access to quality education and football opportunities for children around the world," said FIFA President Gianni Infantino.

"Burna Boy, Gustavo Dudamel and PS 22 Chorus ft. Coldplay will also join and play a key role in conveying a powerful message of unity and hope to billions of people worldwide. As the world unites for the most significant football match in history on Sunday, 19 July 2026 at the New York New Jersey Stadium, this groundbreaking spectacle, curated by Chris Martin of Coldplay, will celebrate football, music and our shared values, ensuring a legacy that transcends the final whistle."

Characters from Sesame Street and The Muppets, who have brought joyful learning to children around the world for generations, will be part of the show. Their inclusion reinforces the purpose of the FIFA World Cup 2026 Final Halftime Show, to help ensure children around the world have access to quality education.



Neha Kakkar reveals parents, brother Tony insisted she marry Rohanpreet Singh after meeting him for just 20 minutes

Singer Neha Kakkar has revealed that it was her parents and brother Tony Kakkar who insisted she marry former co-star and singer Rohanpreet Singh after meeting him for just 15-20 minutes.

Speaking on the upcoming episode of 'Tum Ho Naa - Ghar Ki Superstar', hosted by Rajeev Khandelwal, Neha shared how her family instantly approved of Rohanpreet, after she expressed her liking for him.

Recalling the moment, Neha said, "I told Tony bhai that I really liked Rohan. He said he wanted to meet him. My mom, dad and brother, my family is really sweet, they said they would come to Punjab and meet him themselves. They spoke to Rohan privately for just 15-20 minutes. When they came out of the room, they said, if you want to get married, marry only Rohan. My mom, dad and Tony bhai's words are something we still remember. From our side, it was a clear yes, without any doubt. I feel it was all destined. Everything was happening so quickly. Many people could have felt it was child-

ish to take such a big decision so quickly?" Earlier in the conversation, Neha recalled how destiny brought her and Rohanpreet together during the COVID-19 lockdown while she was working on her song 'Nehu Da Vyah'.

She said, "I feel everything is already written. Earlier, I genuinely didn't believe that destiny was written beforehand, but when this happened to me, I realized that God really writes every chapter of our lives. Every little thing comes true. During the lockdown, we were all bored with no work. I thought if everyone could make songs, maybe I should also try creating one. That's when I made 'Nehu Da Vyah'."

She further added, "While writing 'Nehu Da Vyah', I had no idea that I was actually writing my own life story. I had written, Agli Baari Aawanga Te, Mummy Ji Nu Lawanga, Cute Ji Bahu Da Introduction Karawanga, and every single thing I wrote eventually came true. I couldn't believe it myself. Later, when we decided to make the music video, we were looking for a boy and I happened to see

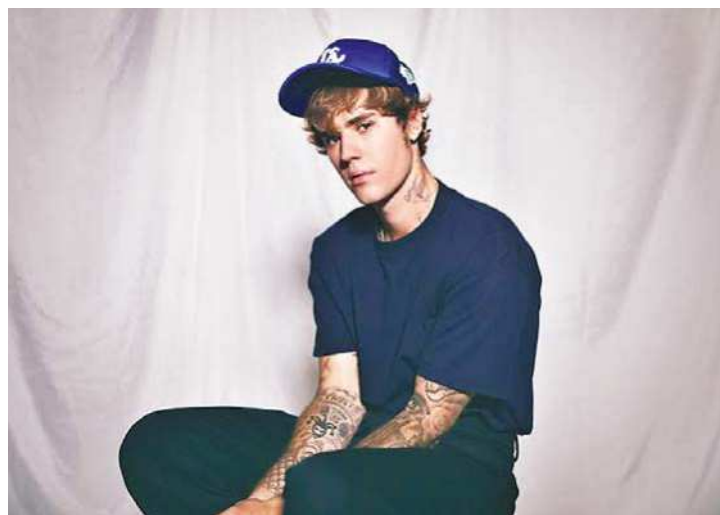
Rohan on my social media Explore page. I said, He's so cute. Our team then contacted him and told him he had a music video with Neha Kakkar."

Rohanpreet also recalled his first reaction to the offer, exclaiming he initially thought it was a prank.

He said, "Where is Neha Kakkar and where am I? But they kept insisting that the shoot was happening and asked me to come. I thought I'd at least go and see what it was about. The moment I opened the door, she was sitting there. She turned around, looked at me, and I instantly thought, that's it, I'm done for."

Neha later revealed, "We met during that music video. In the video, he asked me, Will you marry me? and just two months later, we got married in real life. He was also the one who proposed to me." Talking about Neha Kakkar and Rohanpreet Singh, the couple tied the knot in October 2020 in Delhi after a brief courtship.

Recently, there were reports of trouble in their paradise but neither Neha nor Rohanpreet confirmed or denied it.



Easy Homemade Chocolate Cranberry Mug Cake in Minutes



There's no better way to enjoy a rich, chocolatey dessert than with this quick, easy, and incredibly delicious Chocolate Cranberry Mug Cake. Soft, moist, and topped with a silky whipped chocolate frosting, it's the perfect treat whenever you're craving something indulgent. Ready in just minutes, it's a recipe you'll find yourself making again and again! Whether you're preparing a special dessert for guests, treating yourself after a long day, or simply looking for a quick homemade sweet, this mug cake is sure to satisfy your cravings. The combination of rich cocoa, tangy cranberries, and creamy frosting creates a delightful balance of flavours that everyone will love.

Chocolate Cranberry Mug Cake

Ingredients

For the Cake

- ½ cup oil
 - ½ cup sugar
 - ½ cup + 2 tbsp curd
 - ½ cup milk
 - 1 cup all-purpose flour
 - ½ cup cocoa powder
 - ½ tsp baking powder
 - ¼ tsp baking soda
 - ½ cup US cranberries
- #### For the Chocolate Frosting
- ½ cup fresh cream
 - ¾ cup dark chocolate, chopped
 - ½ cup whipped cream

Method

In a bowl, whisk together the oil and sugar until well combined.

Add the curd and milk, then whisk until the mixture is smooth and the sugar has dissolved.

Sift in the flour, cocoa powder, baking powder, and baking soda. Add the cranberries and gently fold everything together until you have a smooth, lump-free batter. Be careful not to overmix, as this helps keep the cake soft and light.

Transfer the batter to a microwave-safe dish or mug and microwave on regular heat for about 5 minutes, or until a skewer inserted into the centre comes out clean. Allow the cake to cool completely before adding the frosting so that it

holds its shape beautifully.

To prepare the frosting, combine the chopped dark chocolate and fresh cream in a microwave-safe bowl.

Heat in 30-second intervals, stirring after each interval, until the chocolate has completely melted and the ganache is smooth.

Refrigerate the ganache for 1 hour until slightly firm.

Fold the whipped cream into the chilled ganache until light and fluffy, creating a smooth and airy frosting that's easy to pipe.

Transfer the frosting to a piping bag fitted with a round nozzle and pipe dollops over the completely cooled cake.

Garnish with extra cranberries

and enjoy every chocolatey bite! For an even richer finish, you can sprinkle a little cocoa powder or grated dark chocolate over the top before serving. This simple yet elegant dessert is perfect for sharing with family and friends or enjoying as a quick homemade indulgence whenever chocolate cravings strike. With its moist texture, fruity bursts of cranberry, and luscious chocolate frosting, this easy Chocolate Cranberry Mug Cake is guaranteed to become a favourite recipe you'll return to time and time again. It delivers bakery-style flavour with minimal effort, making it ideal for both beginners and experienced home bakers alike.

Why modern Indian cuisine is becoming the next global fine-dining movement



CHEF AAKASH TYAGI

Modern Indian cuisine is no longer confined to traditional curry houses or family-style dining. Across the world, it is emerging as one of the most exciting movements in fine dining, where heritage recipes are reimaged through contemporary techniques, artistic presentation, and locally sourced ingredients. From Dubai and London to New York, Singapore, and Sydney, a new generation of Indian chefs is redefining how the world experiences Indian food, proving that tradition and innovation can coexist beautifully on the same plate.

A New Chapter for Indian Cuisine

Indian cuisine has always been celebrated for its incredible diversity, with every state offering unique flavours, ingredients, and cooking traditions. For decades, however, global audiences largely associated Indian food with familiar classics such as butter chicken, naan, and biryani. Today, that perception is changing rapidly.

Modern Indian cuisine focuses on presenting India's rich culinary heritage through refined techniques, elegant plating, seasonal ingredients, and thoughtful storytelling. Rather than altering traditional flavours, chefs are elevating them by respecting authenticity while embracing creativity. This evolution has enabled Indian cuisine to stand alongside the world's leading fine-dining traditions.

The Power of Regional Flavours

One of the biggest drivers behind the rise of Modern Indian cuisine is the growing appreciation for regional diversity. Diners are increasingly discovering dishes inspired by

Indian food has moved way beyond curry houses and buffet spreads. From Dubai to New York, chefs are now turning heritage recipes into fine-dining experiences without losing what makes them Indian in the first place



Kashmir, Kerala, Nagaland, Bengal, Rajasthan, Gujarat, and the North-East, each offering distinct culinary identities.

Chefs are reviving forgotten recipes, heirloom ingredients, indigenous grains, and traditional cooking methods such as slow cooking, charcoal grilling, fermentation, smoking, and clay-pot cooking. These regional narratives add authenticity and depth, giving guests an immersive experience that extends beyond the meal itself.

By celebrating local traditions, restaurants are showcasing India as a collection of remarkable culinary cultures rather than a single cuisine.

Innovation Without Losing Authenticity

Modern Indian cuisine succeeds because it balances innovation with respect for tradition. Techniques such as sous vide cooking, molecu-

lar gastronomy, Robata grilling, wood-fire roasting, and precision fermentation are enhancing classic recipes without compromising their soul.

A familiar kebab may now be paired with fermented chutneys, a traditional curry may feature sustainably sourced seafood, while ancient grains like millet and amaranth find their place in elegant tasting menus. Every innovation is designed to enhance texture, flavour, and presentation while preserving the essence of the original dish.

This thoughtful approach has attracted diners seeking authenticity alongside contemporary dining experiences.

Global Recognition

Indian restaurants are receiving unprecedented international recognition. Fine-dining establish-



ments across cities including Dubai, London, New York, Singapore, and Bangkok are showcasing progressive Indian cuisine, while Indian chefs continue to earn acclaim for their creativity and craftsmanship.

The global appreciation for Indian spices, regional cooking traditions, and chef-driven tasting menus reflects a broader shift in consumer preferences. Today's diners seek immersive culinary experiences, cultural storytelling, and handcrafted dishes that celebrate both heritage and innovation.

This growing recognition has positioned Modern Indian cuisine among the world's fastest-evolving culinary movements.

Sustainability Shapes the Future

Another defining characteristic of Modern Indian cuisine is its natural alignment with sustainable cooking. India's culinary traditions have long embraced seasonal produce, local sourcing, plant-forward recipes, and minimal food waste.

Contemporary chefs are building on these foundations by partnering with local farmers, promoting indigenous ingredients, reducing waste through whole-ingredient utilization, and reviving forgotten grains and vegetables. Sustainability has become not simply a restaurant initiative but an extension of India's centuries-old food philosophy.

Consumers increasingly value restaurants that combine responsible sourcing with exceptional dining experiences, making sustainability an essential pillar of modern gastronomy.

Beyond Food: Creating Experiences

Today's guests are looking for more than exceptional food—they



seek memorable experiences. Modern Indian restaurants combine thoughtfully designed interiors, curated tasting menus, innovative beverages, live culinary stations, and chef interaction to create immersive dining journeys.

Every course tells a story, whether inspired by a royal kitchen, a family tradition, a regional festival, or a forgotten recipe passed down through generations. This emotional connection transforms dining into an unforgettable cultural experience.

The Future of Indian Fine Dining

Modern Indian cuisine represents far more than a culinary trend. It reflects India's confidence in presenting its traditions through a contemporary global perspective. As chefs continue exploring regional flavours, embracing innovation, and championing sustainability, Indian cuisine is finding a permanent place among the world's leading fine-dining destinations.

For food lovers across the globe, Modern Indian cuisine offers something truly unique—a harmonious blend of history, craftsmanship, innovation, and emotion. It demonstrates that great cuisine is not about reinventing tradition but about presenting it with authenticity, creativity, and respect.

As global diners increasingly seek meaningful culinary experiences, Modern Indian cuisine is poised to become one of the defining fine-dining movements of this generation, showcasing India's extraordinary gastronomic heritage on the world stage while inspiring the future of international cuisine.

(The writer is an Executive Chef at Romeo Lane Dubai)

Creating comfortable, stylish, and low-maintenance living spaces through smart

Windows have come a long way from being just a hole in the wall. Today, they need to look good, keep the temperature right, block out noise, and last for years – all at once

ANKIT MODI

Today's windows are no longer merely an opening in a wall but have to fulfill various functions such as aesthetic value, insulation, energy efficiency, and ease of cleaning. Modern urban lifestyle demands of the homeowners that the windows be functional, practical, and aesthetically pleasing.

The quality of windows is an essential factor for better internal conditions in buildings. The use of a high-performance uPVC profile ensures the highest thermal insulation, resulting in the creation of a pleasant atmosphere inside the building under any weather conditions. The performance of the uPVC windows is more than sufficient, as it keeps the temp. inside the building during summer and winter. Thus, less electricity will be needed for heating and cooling the premises, which will save money on bills.

Unwanted noise coming from outside is one of the biggest disadvantages of living in the city. A well-designed window made of a multi-chamber uPVC profile combined with advanced glazing will help significantly cut down on the outside noise, which will be particularly important for urban people living in noisy environments.

Modern buildings must be designed in such a way that they utilize natural light to the greatest extent possible without sacrificing privacy and effectiveness. Advanced window systems make it possible to let a maximum amount of light into rooms, thus bringing more charm to the surrounding world and making the interior healthier and more comfortable. The quantity of light comes to many people's minds, as well as their comfort level achieved through reducing the use of electric lighting.

Appearance is very important when it comes to living in the modern world. Today's homeowners want to use new and elegant designs while keeping a certain freedom in the arrangement of rooms. Elegant

aluminum windows allow them to ventilate the apartment well and use large windows in sliding frames that help create the borderless effect.

Low maintenance is one of the most popular aspects of residential construction today. High-quality uPVC windows do not need any frequent painting, while traditional wooden windows need constant polishing and careful treatment to prevent corrosion. No rusting or falling apart is possible. All that is necessary is to take a cloth and wipe the newly bought windows to maintain their good condition and clean appearance.

Durability is also an important aspect to take into consideration regarding the long-term worth of a product. High-quality uPVC profiles are made so that they can endure severe temperatures, heavy rainfall, a high amount of humidity, as well as excessive sunshine without losing their colour and shape for a long period of time. They are waterproof and therefore can be used in different weather conditions with confidence.

Moreover, safety is also very important today. New-generation window systems have modern mechanisms and some unique types of security locking systems to provide security and safety without sacrificing the visual appeal at the same time. Sustainability is now getting noticed in residential buildings. Energy-efficient windows have been developed for sustainable residential buildings. Sustainable homes may be built with the use of materials that last for a long period of time and can be recycled.

While the investment in quality window systems is important in terms of the aesthetics of the houses, it is also a way to increase the comfort levels, reduce the amount of maintenance, increase energy efficiency, and bring about long-term benefits.

In addition to the elegant look offered by different types of window systems, another significant consideration for homeowners is how flexible



the different modern window systems can be. Each house has specific needs, and the modern uPVC windows available are customized to match a broad range of designs and styles. Using modern window systems is a great way of achieving complements for modern and traditional interiors for your small apartment, duplex, or premium house. For instance, in addition to contemporary minimalistic design, windows can contribute to the beauty of the dwelling. Modern-day homeowners also wish to spend

their hard-earned money on products that are durable and require minimal maintenance. Selecting a good-quality window system helps in cutting back on repairs and replacements, thereby making wiser investments in the matter. The processes of modernization of cities, together with environmental worries, contribute to the increasing need for intelligent building materials. Windows, as part of effective housing construction, contribute positively towards the cultivation of an environment that is peaceful, healthy, and energy

efficient. The synergy of cutting-edge technology and creative designs has made it possible for modern uPVC window systems to assist homeowners in attaining a win-win solution combining high-quality design, comfort, durability, and sustainability. The money spent on window systems is not only an improvement in the home's appearance but also a creation of living spaces that will stay functional, energy-efficient, and comfortable in the future.

(The writer is a Managing Director, Durakraft Extrusions)



Aries Agro rewards bright students with Rs 47,500 in scholarships

Eight students from Andhra Pradesh and Telangana were felicitated with academic scholarships at the valedictory of Aries Agro's ARIES FUTURA 2026 programme in Hyderabad on July 5. Chairman Dr. Rahul Mirchandani, along with Armaan Mirchandani and J.P. Subramanian, handed out the awards to children of employees, farmers and supply chain partners, ranging from Class 5 to Class 10, with marks between 88% and 99%. The CSR initiative, run across Aries Agro's regional offices nationwide, rewards outstanding academic performance each year. Dr. Mirchandani called education the foundation of a better future, reaffirming the company's commitment to its people and communities.



Katalyst Global, Mouktika Launch KYS Club in Hyderabad

Katalyst Global Innovations teamed up with Mouktika Style & Design to launch KYS Club — Know Your Style, Know Your Self — at its Kondapur office, drawing entrepreneurs and professionals to the event. The platform blends image consulting, personal branding and wardrobe planning to help individuals build executive presence. Co-founder Dr. Usha Yanamandra said the club aims to merge style and branding to open new opportunities, while Mouktika founder Padma Swarupa Bhagavatula called style a deeply personal path to confidence. Katalyst is also expanding abroad, partnering with transformation expert Master Bibo in Dubai and Sweden.



Semiconductor workshop draws 350 experts to T-Hub

Hyderabad's T-Hub hosted a two-day international workshop on AI-driven semiconductors and energy-efficient hardware on July 7-8, organised by Sri Vishnu Educational Society with support from Penn State University. Over 350 academicians, industry leaders and students attended sessions on VLSI, advanced packaging, edge computing and photonics. SVES Secretary Aditya Vissam urged students to build skills for India's semiconductor push, while Penn State's Prof. Madhavan Swami Nathan spoke on 3D heterogeneous integration. Experts from AMD, NXP, Tata Electronics and IIT institutes led panels and technical talks, closing with a vote of thanks from BVRIT Principal Dr. Sanjay Dubey.

Sai Ayush brings hospital-style discipline to Ayurveda in Hyderabad

Sai Ayush Ayurveda Hospital, a NABH-accredited facility in KPHB, is reshaping how the city approaches Ayurveda — treating it as clinical medicine rather than wellness retreat therapy. Founder Dr. Suneetha Mundra says every patient is assessed by doctors before treatment, with referrals made when needed. The 15-bed hospital treats chronic pain, arthritis, sciatica and neurological rehabilitation cases, alongside an outpatient Pan-chakarma centre in Madinaguda. Through July, it's running a free Women's Health Consultation Camp covering hormonal and maternal care, plus weekly free senior citizen clinics — part of a plan to expand structured Ayurvedic hospitals across Hyderabad.





KLEF bags Cii runner-up award for renewable energy

KL Deemed to be University won the First Runner-Up Award in "Best Application & Uses of Renewable Energy" at CII's National Energy Efficiency Circle Competition 2026 in New Delhi, beating out 142 competing organisations. The university's campus now runs on 3,854.81 kWp of renewable capacity, generating 5.90 million kWh — over half its electricity needs — and cutting 4,189 tonnes of CO₂ emissions this year alone. Chancellor Er. Koneru Satyanarayana called sustainability core to KLEF's vision, not just an initiative. The award, received by Associate Deans D. Seshi Reddy and Dr. K. J. Brahma Chari, cements KLEF's standing as a green-campus leader.



Lava stone fire world opens doors in Gachibowli

Hyderabad's premium buffet scene got a new address as Lava Stone Fire World launched its flagship outlet in Gachibowli, inaugurated by IPS officer J.D. Lakshmi Narayana alongside students from Government Boys High School, YMCA. The restaurant serves an international spread — Hyderabadi, Mughlai, Asian, Italian, Mexican and Thai — anchored by its signature lava stone grilling and live cooking counters. CEO Abhilash Kumar Yalamanchili said the venture aims to redefine premium buffet dining through personalised service and ambience. To mark the launch, diners get 50% off buffets till July 20, and 25% off through July 31.



TCA marks 7th anniversary with "safe food – safe nation" theme

Telangana Chefs Association celebrated its 7th anniversary at Taj Deccan with a "Safe Food – Safe Nation" conclave, bringing together chefs, hospitality leaders and government officials. President Chef Amey Marathe announced a five-year food safety mission with GHMC and FSSAI, calling every meal "an act of trust." The event featured an oath on food hygiene, MoUs with GHMC, Telangana Tourism and the Forest Department, plus sessions from Michelin-starred chef Garima Arora and gastroenterologist Dr. Naveen Polavarapu. Awards honoured unsung chefs and educators, while the evening closed with a panel on food safety's future and a cake-cutting ceremony.



Home credit turns family drama into new Ad campaign

Home Credit India has launched #LoanMilega, a campaign built around the line "Zarurat Chaahe Jo Bhi Ho, #LoanMilega." Through four short films styled as "Ghar Adalat," the ads capture everyday Indian household arguments — over buying a bike, replacing an old AC, a pre-wedding trip, or reviving a family business — that dissolve once Home Credit's loans step in. CMO Ashish Tiwari said the campaign reflects how easy credit access helps people move past family hesitation and doubt. The films promote the brand's #ZindagiHit philosophy, spanning personal, two-wheeler, consumer durable and property-backed loans.



MAMS hospitals marks 100+ free knee surgeries on MD's birthday

Dr. Puvvada Nayan Raj, MD of MAMS Hospitals, celebrated his birthday by completing over 100 free Total Knee Replacement surgeries for underprivileged patients at Mamata Academy of Medical Sciences, Bachupally, including 40 done in the latest phase. He said financial hardship shouldn't stop anyone from walking again. The hospital also expanded its maternity aid scheme, offering ₹5,000 for a baby boy and ₹6,000 for a girl. Former Minister Puvvada Ajay Kumar reaffirmed the Society's commitment to accessible healthcare, while Superintendent Dr. Brigadier P.S.K. Patel credited the hospital's medical team for delivering the surgeries to international standards.