

Hans

Fashion

Divi Vadthya soaks in vacation vibes

Actress Divi Vadthya is enjoying the adoration of her fans after posting an interesting picture from her recent vacation on the social media platform. The actress posted photo of herself sipping on her vacation and her fans have fallen in love with her simple style and elegant look. In the picture, the actress was seen elegantly posing in a sleeveless pastel yellow dress against the luxury background of giant sculptures, fountains, buildings, as well as a lovely purple sky.

Moreover, she kept the look simple, which she managed as she completed the cute outfit with

black flats and sunglasses that highlighted her natural beauty and lovely smile.

In addition, her carefree attitude, along with minimalistic accessories, made the overall image even more stunning, making it one of the perfect summer looks.

Hence, the recent post by Divi Vadthya has gone viral as her fans flocked to the comment section to show their love and appreciation for her image and vacation spot. Divi is one of the most followed actresses on the social media platform as she regularly updates her account.



Seerat Kapoor grabs attention with gorgeous look

Seerat Kapoor turns up glamour quotient in her latest social media post. The actress stunned fans with her elegant yet modern look. The diva shared a picture of herself which instantly went viral on social media.

The star looked absolutely gorgeous in a black dress featuring exquisite feather detailing on the straps. Her dazzling appearance took no time to grab the limelight. It seems that Kapoor has chosen this look for the red carpet, as the feather detailing at the straps and the glamour quotient of the dress complements her elegant look.

Kapoor's glowing skin, flawless beauty, and perfect eye makeup take the cake away. Her nude-colored lips, along with the perfect hairdo make her look simply stunning. The actress has tied the whole look with dazzling statement earrings. Her fans went crazy over the diva in the picture as the comment section got flooded with praises and heart emojis. Moreover, several fans stated that she looked stunning in the picture.

The actress has been posting pictures on social media regularly to keep her fans engaged. She

has been posting glimpses of her glamorous lifestyle. Kapoor shared a video on social media showing a segment of her fitness journey. The actress has been posting fitness-related content often to encourage her fans.

On the other hand, the star has been seen maintaining a fit and toned body on the sets of her shows. The latest post of the actress on social media has gained massive popularity among her fans and followers. It was just a matter of minutes before the post started receiving thousands of comments. People were simply mesmerized by the elegance and simplicity of the post. A lot of fans mentioned that the actress was perfect with her bold yet simple look. Some also said that she looked amazing in the latest post.

Seerat Kapoor has been a popular and celebrated actress in the industry for a long time now. She has been able to maintain her status by posting such elegant content on social media. This latest post of hers surely makes her one of the most stylish actresses in the industry. The beauty and simplicity of her latest post has made her stand out from the rest.

Manish Malhotra recalls how working with Sridevi on a Malayalam film deepened his admiration for handloom

Celebrity costume designer Manish Malhotra recently designed a traditional outfit for Bollywood actress Janhvi Kapoor, and couldn't stop seeing the reflection of the actress' mother, Sridevi in her daughter. He also shared how working with the late actress deepened his admiration for handloom.

On Thursday, the costume designer took to his Instagram, and shared a series of pictures of Janhvi Kapoor in which she can be seen dressed in a predraped, stitched Kanchipuram weave brocade saree.

He also penned a long note in the caption, as he spoke about his love for sarees.

He wrote, "Growing up, I was always fascinated by my mother's handloom woven saris that she wore when we attended weddings. The richness of Kanchipuram weaves, the beauty of Panchampalli saris, and the elegance they carried left a lasting impression on me watching them worn by iconic heroines in our Movies".

"A few years later, I worked with Sridevi ma'am on a Malayalam film in the early '90s, which only deepened my admiration for these incredible textiles and the culture they represent as she and I went shopping in Chennai.. @janhvikapoor carries Sridevi ma'am's legacy and looks beautiful in this contemporary a predraped, stitched Kanchipuram weave brocade sari in a gilded amethyst hue, sculpted into a modern sculpted silhouette while



preserving the soul of the traditional weave. She looks effortlessly beautiful #janhvikapoor styling", he added.

Earlier, Manish Malhotra paid an emotional tribute to his late mother on what would have been her 95th

birthday. Taking to Instagram, the designer shared a rare childhood memory and expressed his love and longing for her through a heartfelt social media post.

The first monochrome image shows a young Manish planting a



kiss on his mother's cheek. In the next picture, he can be seen smiling while posing with her for a selfie. Manish also shared pictures of his

mother from cherished family moments. Manish Malhotra's mother, Sudarshan, passed away on March 19, 2026, at the age of 94.

Sonali Bendre on presenting 'Sohla': 'Stories that make you pause and reflect have always drawn me'

Actress Sonali Bendre has opened up about the exciting new phase of her journey as she steps into the role of a presenter with 'Sohla'.

In an exclusive quote shared, the 'Sarfarosh' actress shared that the project holds a special significance for her as it marks the beginning of a new chapter in her journey. Talking about presenting the film, Sonali said she has always been drawn to stories that leave a lasting impact, make audiences pause, reflect, and look at life from a different perspective. She added that 'Sohla' instantly connected with her because of its themes of hope, resilience, and the quiet

strength found in everyday people.

Sonali shared, "Presenting Sohla feels incredibly meaningful because it marks the beginning of a new chapter for me. I've always been drawn to stories that stay with you long after they've ended... stories that make you pause, reflect, and perhaps even see life a little differently... and that's exactly what Sohla left me with."

"When I first heard Sohla, it instantly connected with me. At its heart, it's a story about hope, resilience and the quiet strength that lives within ordinary people. Those are values I've come to hold even closer over



the years, which made this feel like the right story to begin this journey with."

The 'Hum Saath-Saath Hain' actress added, "As I step into this role as a presenter, I hope to champion films that move people emotionally while introducing audiences to storytellers and voices that deserve to be discovered. I couldn't have asked for a more fitting first step than Sohla, and I hope audiences leave the theatre feeling exactly what I felt when I first heard this story."

Director and writer Saaikat Bagbaan mentioned, "Every filmmaker hopes to find collaborators who believe in the

story as deeply as they do, and that's exactly what happened with Sohla. From the very beginning, the vision was to tell an honest, emotionally rooted story that celebrates hope and the resilience of ordinary people. Having Rose Movies come on board and Sonali Bendre present the film gives this journey an incredible sense of encouragement."

Produced by Rose Movies and CarryOn Pictures, the film is produced by Sachin Srivastav, Ratna Srivastava, and Kavita Bagban. 'Sohla' is written and directed by Saaikat Bagbaan. The film is set to release in cinemas on October 16.



Leslee Lewis shares fond memories of working with Asha Bhosle

AKSHAY ACHARYA

Music composer Leslee Lewis has shared his fondest memories of working with the late singing legend Asha Bhosle.

The two worked together on many songs including the 90s chartbuster 'Raat Shabnam'. The composer spoke with IANS in the Andheri West area of Mumbai, and said that the late singer gave a lot of importance to mindspace and mood in order to create high-quality art.

He told IANS, "Every memory is fond whether it was her birthday, which we cut her cake in the studio and to work with a legend at that

level, we are nobody in that sense. But we don't go there and say, 'We want to learn'. She would tell me, 'Leslie is not in the mood today. I will sing tomorrow'. I said, 'But the studio is booked'. She would then say, 'No, I'm not in the mood to sing today'. When I'm in the mood, I will sing". "That's the actual magic of her. So, I think you learn so many things. So, with her, they were all special moments. And she really gave me a kind of platform as an independent producer. During one of the award ceremonies, she came up on the stage. She won the award. She said, 'Wait a minute, where is Leslie? Call him on the stage. This won't happen without

him'. That is huge. For a young artiste, that was very encouraging", he added.

Earlier, during his official visit to Australia, Prime Minister Narendra Modi gifted the vinyl edition of 'Colonial Cousins' album by Leslee Lewis and Hariharan.

PM Modi also gifted an Indian Premium Coffee Box, highlighting the diversity of coffee cultivated across the country's leading coffee-growing regions.

It includes carefully chosen varieties with distinctive flavour profiles shaped by variations in geography, altitude and processing techniques, such as washed, natural and honey methods.

Badshah says new theme of 'Hustle 5' celebrates communities behind artists' journeys

The upcoming rapping reality show "MTV Hustle 5" has a new theme "Apna Homeground". Rapper Badshah, who will be seen as Rap Supremo on the show, says the theme is a perfect tribute to the communities and experiences that build an artist from the ground up.

Badshah said in a statement: "Hustle has always been a groundbreaking platform, and coming back this season truly feels like home."

"This season's theme, 'Apna Homeground', is a perfect tribute to the communities and experiences that build an artist from the ground up. I can't wait to discover next big voices of the Indian hip-hop circuit."

Joining Badshah, is OG Squad Boss EPR alongside MC Square, Paradox and Agsy, who return in a true full-circle moment as Squad Bosses after first making their mark as contestants on the Hustle stage.

The anthem celebrates the pulse of India's streets, the voices emerging from every gully, and the communities that continue to shape the country's hip-hop movement.

Reflecting on his journey, OG Squad Boss EPR added, "Every season the talent gets sharper, the stories get deeper, and the culture gets stronger. Coming back as a Squad Boss feels natural because mentoring is already part of how we move."

"I've lived the journey from contestant to artist, and now I get to stand with the next wave once again as the Squad Boss, helping them find their sound, and keep the realness

that Hustle has always protected."

MC Square added winning Hustle Season 2 completely changed his life. "Coming back as a Squad Boss is surreal because I know exactly what these contestants are feeling. I was once standing on this stage hoping for an opportunity, and today I get to mentor artists beginning that same journey. It's a full-circle moment, and I hope to help them believe in themselves and their stories," MC Square said.

Paradox shared that Hustle has always been home for him.

Paradox added: "I came here as a contestant, grew as an artist and received so much love from the audience. Returning as a Squad Boss is a dream because I now get to give back to the platform that gave me so much."

"This season is about bringing your spark to the Homeground of hip-hop - this stage and showing the world what you're made of. I can't wait to see artists do exactly that."

Agsy stated: "Walking back onto the Hustle stage as a Squad Boss is an incredibly powerful feeling because I know exactly what it means to chase a dream."

I've been manifesting this moment since 2019, but more than that, I've spent over a decade working relentlessly—making art, making music and grinding every single day to earn it. This platform shaped my journey, and now I have the privilege of shaping someone else's."

"Hustle 5" starts on August 8 on JioHotstar and MTV India.



How regional biryanis are showcasing India's culinary diversity abroad



Chef Mahesh Dhami

Few dishes represent India's culinary diversity as vividly as biryani. While often viewed internationally as a single dish, biryani encompasses a wide range of regional traditions shaped by local ingredients, historical influences and distinct cooking techniques. From the robust, slow-cooked dum biryani of Hyderabad to the delicately spiced preparations of Kolkata, every version reflects the culinary identity of its place of origin.

This regional richness is being showcased beyond India's borders through initiatives that focus on the country's varied food traditions. At Zaya Indian & Persian Kitchen in McAllen, Texas, Executive Chef Mahesh Dhami has introduced a year-round Seasonal Biryani Program that highlights different regional styles of biryani, offering diners an opportunity to explore the diversity of Indian cuisine through changing menus.

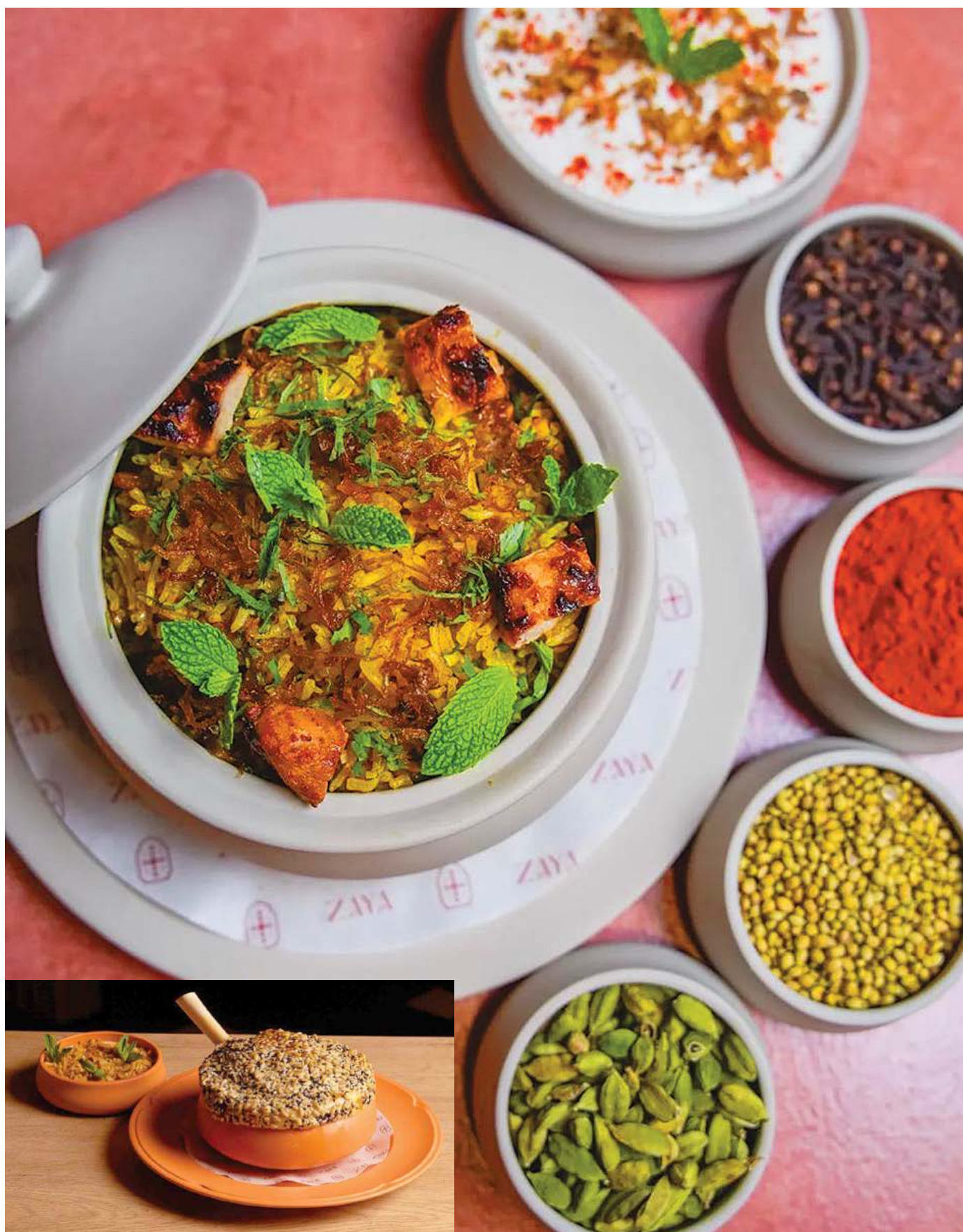
Rather than presenting biryani as a single recipe, the programme features regional interpretations at different times of the year. Current offerings include Hyderabad Goat Dum Biryani, prepared using the traditional slow-cooking dum technique; Kolkata Vegetable Biryani, known for its subtle aromas and balanced flavours; and Chicken Tawa Pulao, inspired by the street-food traditions of western India.

According to Chef Dhami, each variation tells a story about the region from which it originated.

"Every biryani carries the story of the region where it was born," he said. "The spices, cooking techniques and ingredients reflect local history and traditions. We want guests to discover that India is home to many different culinary identities, not just one."

Chef Dhami has built his culinary career across India and the United States. He began with the Taj Group of Hotels before spending six years at Musaafer by The Spice Route Co., where he contributed to the restaurant's Michelin-recognised culinary programme in 2024 and 2025. At Zaya, he combines classical Indian cooking techniques with Persian influences while incorporating seasonal ingredients and contemporary presentation.

The growing interest in regional Indian cuisine reflects broader global trends in dining. International consumers are increasingly exploring cuisines beyond familiar



staples, seeking authentic regional dishes that showcase local traditions and centuries of culinary heritage. Restaurants, in turn, are highlighting India's vast gastronomic diversity by presenting regional recipes

that emphasise authenticity, history and craftsmanship.

As Indian cuisine continues to gain recognition worldwide, chefs are playing an important role in introducing audiences to

the country's many regional food traditions. Biryani, with its numerous local interpretations, remains one of the strongest examples of how a single dish can reflect the cultural and culinary diversity of an entire nation.

From butter chicken to regional specialties: The evolution of Indian cuisine worldwide



CHEF GURNEET SINGH

Indian cuisine has undergone an extraordinary transformation over the past two decades. Once recognised globally for a handful of iconic dishes such as butter chicken, naan, and chicken tikka masala, it has evolved into one of the world's most celebrated and diverse culinary traditions. Today, diners across North America, Europe, the Middle East, Australia, and Asia are embracing not only India's famous classics but also its rich regional specialties, traditional cooking techniques, and authentic flavours. This growing appreciation reflects changing consumer preferences, increased cultural exchange, and the remarkable efforts of Indian chefs who continue to introduce the country's culinary heritage to international audiences.

From Familiar Favourites to Regional Discoveries

For many years, global perceptions of Indian cuisine were centred around a limited selection of North Indian dishes. Butter chicken, biryani, tandoori chicken, dal makhani, samosas, and naan became the ambassadors of Indian food overseas. While these dishes remain immensely popular, today's diners are looking beyond familiar favourites to explore the incredible regional diversity that defines Indian gastronomy.

Restaurants worldwide are now introducing authentic specialties from Kerala, Tamil Nadu, Karnataka, Andhra Pradesh, Goa, Gujarat, Rajasthan, Bengal, Kashmir, and the North Eastern states. Dishes such as Kerala seafood curry, Hyderabadi dum biryani, Goan vindaloo, Bengali fish preparations, Kashmiri Rogan Josh, Gujarati thalis, and Rajasthani Dal Baati Churma are attracting diners seeking deeper and more authentic culinary experiences.

This shift has expanded global understanding of Indian cuisine from a single category into a collection of unique regional identities, each reflecting local ingredients,



Indian cuisine has evolved from a handful of globally recognised dishes into one of the world's most diverse and celebrated culinary traditions. Today, authentic regional flavours, innovative chefs, and growing global curiosity are driving its remarkable rise across international dining and hospitality

traditions, and centuries-old cooking methods.

Growing Demand for Authentic Experiences

Consumers across international markets have become increasingly adventurous in their dining choices. Travel, digital media, food documentaries, and culinary tourism have encouraged people to discover authentic cuisines rather than simplified international adaptations.

Indian cuisine perfectly aligns with this trend. Its vibrant spices, slow-cooked gravies, diverse breads, aromatic rice dishes, and regional flavours offer a culinary experience unlike any other. Diners today value authenticity, storytelling, and cultural heritage, making Indian food an attractive choice in both casual and fine-dining environments.

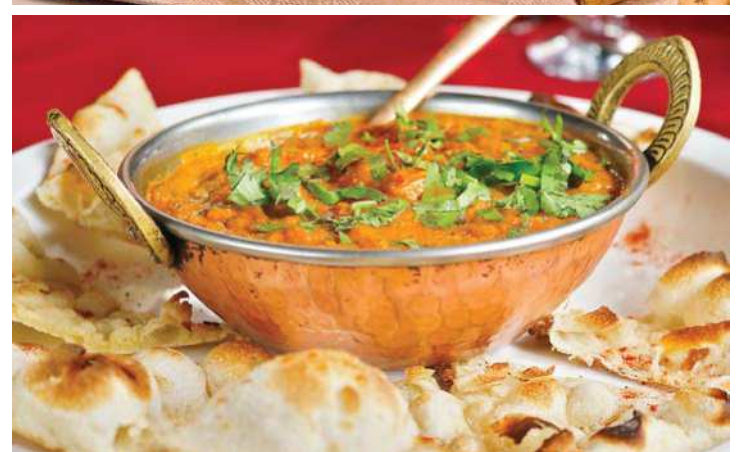
Restaurants that focus on traditional recipes, regional ingredients,

and authentic cooking techniques are witnessing growing popularity among consumers looking for memorable dining experiences.

Indian Chefs Drive Global Recognition

The international success of Indian cuisine is closely linked to the growing influence of Indian chefs across the hospitality industry. Culinary professionals from India now lead kitchens in luxury hotels, Michelin-recognised restaurants, cruise lines, international catering companies, and premium dining establishments around the world.

These chefs have successfully balanced authenticity with innovation by preserving traditional flavours while adapting presentations and menus to suit local preferences. Their creativity has helped elevate Indian cuisine from ethnic dining to a respected global culinary category.



Innovation Meets Tradition

One of the defining strengths of Indian cuisine is its ability to evolve while preserving its heritage. Around the world, chefs are reimagining traditional dishes through contemporary plating, seasonal ingredients, sustainable sourcing, and modern cooking techniques.

Fusion creations inspired by Indian flavours have become increasingly popular, from butter chicken pizzas and masala tacos to tandoori seafood, curry-infused pasta, and Indian-inspired tasting menus. These innovations introduce new audiences to Indian flavours while encouraging repeat visits from adventurous diners.

Catering and Hospitality Expand Opportunities

The rising popularity of Indian cuisine extends far beyond restaurant dining. Indian catering has become an important segment within the global hospitality industry, serving weddings, corporate events, cultural festivals, diplomatic receptions, and luxury celebrations.

Clients increasingly appreciate Indian cuisine for its versatility, extensive menu options, and ability to accommodate vegetarian, vegan, gluten-free, and customised dietary

preferences. Whether serving traditional banquet menus or contemporary gourmet experiences, Indian catering continues to attract diverse audiences worldwide.

Looking Ahead

The future of Indian cuisine worldwide appears exceptionally bright. As consumers continue to seek authentic, diverse, and culturally rich dining experiences, Indian food is poised to strengthen its position among the world's leading cuisines. Increasing interest in regional specialties, healthier eating habits, culinary tourism, and premium dining experiences will continue to fuel this remarkable growth. Indian cuisine is no longer defined solely by butter chicken or naan. It has evolved into a globally respected culinary tradition that celebrates regional diversity, centuries-old heritage, innovation, and exceptional craftsmanship. From bustling metropolitan restaurants to luxury hotels and international catering events, Indian cuisine continues to captivate diners across continents, proudly showcasing the extraordinary richness of India's culinary legacy.

(The writer is a Sous Chef)

Top 6 mistakes people make while decorating their homes—and how to avoid them

SUUMIT ARORA

A well-designed house does not necessarily require lavish spending. Instead, what it really needs is thoughtful designing and meticulous planning. Many homeowners, owing to their lack of experience, commit mistakes in designing their homes. They either overdecorate their space or keep it too sparse and plain. Houzz's 2025 Home Design Trends capture this dilemma. The report found that many homeowners renovate for better aesthetics, but there is an equally strong demand for functionality. How you strike the balance is the key to contemporary homes that offer a personal and sustainable touch. If you too are on a journey to decorate your house, here are six blunders you must steer clear of.

1. Decorating without a story

You can have all the fine furniture, costly lighting and top-tier finishes in a house, and it will still come across as rather lifeless. What is usually absent is some kind of personal narrative. A room ought to be reflective of its inhabitants. There is an emotional quality to handcrafted items, family heirlooms, or a striking piece of art from one's travels that you will not find in any mass-produced setting. These are the things that give a space depth and tell a story.

How to Avoid: The way to put this right is to make your personality the focus of your décor. A well-chosen statement piece can do the trick. Take contemporary or generative art, for instance; when curated for the wall, it serves as the visual anchor for the whole room.

2. Treating wall art as an afterthought

It is common for furniture to be the first thing put in place, with any artwork left as an afterthought. One is then left with blank walls or some generic print that has no real connection to the room. Interior designers are now more likely to put one over the other and have you start with the art. A well-chosen piece can set the tone for the colour scheme and dictate what kind of furniture is called for, providing a unifying design language for the whole space.

How to avoid: The way to sidestep the problem is to make your selections on artwork early on. Whether it is a gallery wall or a large statement piece, such works give a room its own character. You can also choose online art curat-

Decorating is an art which has the power to transform homes into dream palaces



ing platforms that combine AI and museum-standard craftsman to ensure that one can find personalised works of art instead of generic mass-produced ones.

3. Chasing trends instead of timelessness

Trends in decorating have a way of turning over quickly, whether it is the vogue for boucle or an all-white scheme. To put an entire home in line with what is fashionable at the moment is to invite costly makeovers down the road. The data from Pinterest Predicts bears this out: homeowners are more inclined these days to put their own stamp on a space rather than follow the latest aesthetic.

How to avoid: The best course of action is to build on a foundation of well-made, timeless pieces with clean lines and leave the expression to your accessories. A change of art, some new cushions or a rug can add colour and texture for the season. In fact, there is no simpler way to put new life into a room than with a piece of artwork.

4. Ignoring scale and proportion

Dimensions should determine the pieces you pick for ornamenting a room – not the other way around. Visual balance is a key and must be preserved at all costs. Imagine what a 10X10 feet artwork in a 200 sq. ft. room will make it. Instead of making a statement, it will overwhelm the room and make it cramped.

Conversely, too small an artwork will vanish in the room, leaving walls empty and disconnected.

How to avoid: The luxury of a space is more a matter of proportion than of price, as any good designer will tell you. To get it right, let the room set the scale. A large work of art can be striking in a roomy living area; in a smaller one, a collection put together makes for more of an impression. And before committing to new furniture, mirrors or art, do the measuring on the walls so that everything is in harmony.

5. Forgetting texture and layers

It is all too common for a home to be defined by one material or finish; the result is an interior that looks flat, no matter how costly the furnishings may be. There is a visual richness to the more welcoming of spaces, which owe their appeal to a judicious mix of textures in wood, metal, glass, ceramics, textiles and art.

How to avoid: Layering natural materials with artwork and sculptural pieces is a masterstroke. A canvas print in a textured frame can add depth while also infusing a sense of warmth. Mixed media and other such décor are what make an interior feel truly sophisticated.

6. Choosing décor without considering sustainability

One can't overlook the role of sustainability in interior design. Still, it is common for décor to be bought



with little thought for how the product was made or where it came from. There is reason to pay more attention to such matters in the home. The United Nations Environment Programme (UNEP) puts it plainly: the construction and building industry is responsible for more than a third of the world's resource use, a statistic that should prompt a shift toward sustainable design.

How to avoid: The way to sidestep this is to seek out brands that put responsible sourcing and ethical production first, as well as those who manufacture on order. One can also turn to online platforms which marry top-tier craftsmanship and digital innovation with a conscious approach to work.

Conclusion

A home of fine design does not come together in a weekend or the

course of one shopping expedition. It is something that develops with time, amassing the kind of stories and mementoes that put a face on its inhabitants. While you have your furniture for comfort and lighting to put the room in the right mood, it is the art that imparts a sense of personality. There is a move among homeowners for authenticity, for spaces that do not seem put together by an algorithm. In that respect, curation has never been more important. One should not be after an interior that is merely picture perfect, but one that is undeniably your own. Steer clear of the usual decorating pitfalls and put your money where it counts on items of substance, and the result will be a place that is enduring and welcoming as it is inspiring.

(The writer is the Founder & CEO of Artitude)



Subhashree Rayaguru Celebrates Cellbay's Decade

Actress Subhashree Rayaguru joined Cellbay's grand 10th anniversary celebrations in Hyderabad, unveiling a special poster of consumer offers alongside MD Nagaraju Soma, Hockey Association's Konda Vijay Kumar and Executive Director Krishna Prasad. Rayaguru praised the brand's decade-long journey of making top smartphones accessible across Telangana. Soma called the milestone a tribute to customer trust and loyalty. To mark the occasion, Cellbay rolled out freebies like Bluetooth speakers, trolley bags and soundbars, plus free theft insurance and a branded handbag on eligible purchases. Brand partners Xiaomi, Vivo, OPPO, realme, Samsung and Apple joined the festivities.

Hyderabad's green meet: Eco Sustain & IPEC expos kick off at HITEX

The 3rd Eco Sustain Expo & Conference and 5th IPEC Expo & Conference opened Thursday at HITEX, Hyderabad, running till August 1. The inauguration drew top names including K. Madhukar Babu Garu (MSME, Govt of Telangana), Swathi Chalamalasetty (Ace Urban Group & AM Green), C. S. S. Rao (IEDS, MSME), Rashmi Pimpale (RICH Telangana), B. Ravi (CIPET) and Prasanth Kumar Reddy Arani (FSME). Over 140 exhibitors are showcasing waste management, recycling, bio-energy and circular economy solutions, with 12,000+ visitors expected from 30+ cities. Sessions cover Green Manufacturing, Industry 5.0, ESG and Climate Resilience, pushing India's sustainable industrial growth agenda forward.



Global Cardiac Experts Convene In Hyderabad

Hyderabad turned into a hub for heart specialists as ACVS INDIA 2026, the country's 2nd largest interventional cardiology conference, opened at Trident Hyderabad from July 24-26. Organised by FACTS Foundation, the 17th edition drew nearly 1,500 cardiologists to explore "Complications Prevention & Management" in cardiac care. Global names like Dr. A. Sreenivas Kumar, Dr. Susheel Kodali, Dr. Ramesh Daggubati and Prof. Eberhard Grube shared insights on 23 live cases, minimally invasive techniques and breakthrough tech like Impella heart pumps. Live satellite transmissions from Germany gave delegates a rare front-row seat to some of the world's most advanced cardiac procedures.



Pega Widens India's Talent Pipeline

Pegasystems has brought three new partners — ai4process, The Skill Enhancers, and Tinkr Learning — into its University Academic Program, joining existing partner SmartBridge to train India's engineering graduates on Pega Blueprint, Gen AI and agentic engineering. The program, rolling out from August 2026, aims to reach 500+ students in year one, scaling to 800-1,000 graduates across 50+ campuses. Deepak Visweswaraiah of Pega India said the push comes from real hiring demand, with equal focus on human skills that make graduates job-ready. Partners like Amit Agrawal and Sameer Nagi see it as building India's next generation of digital talent.



Lavanya Tripathi Opens Kubera Silks

Actress Lavanya Tripathi turned heads at KPHB as she cut the ribbon for Kubera Silks' 6th Hyderabad branch on July 25. Gushing over the saree collections on display, she admitted sarees are her go-to for every special occasion and wished the brand a future full of new openings. Founders M. Shyamsundar, G. Srinivas and Dr. G. Shalini shared the moment, calling it proof of the brand's growing love from customers. The new store is packed with bridal and designer wear, plus a tempting Ashada Mega Sale — think ₹999 sarees, buy-one-get-one-for-₹1 deal, and 12 sarees for just ₹5,000.



Hyderabad Docs talk brain & spine health: Early signs matter, Say Experts

Neurosurgeons Dr. Sri Krishna Chaitanya Kondety and Dr. Savitr Sastri BV from KIMS Hospital joined together on July 29 to focus on brain and spine care telling people not to overlook warning signs like back pain, numbness, unsteadiness or long-lasting headaches. The two doctors explained the change from surgeries to small incision, technology-based methods, supported by modern imaging and guidance systems for better accuracy and quicker healing. Their main point was that not every problem requires surgery but early detection can make a difference. The event ended with a request for people to be aware of their health and seek help as soon, as possible.



Hyderabad gets India's first limb salvage institution

There's a quiet revolution happening in Moosarambagh, Hyderabad — India's first-ever institution dedicated entirely to saving limbs from amputation. Dr. KVNN Santosh Murthy, the man behind Advanced Wound Healing Clinics, threw open the doors of this one-of-a-kind centre, with former Governor Bandaru Dattatreya cutting the ribbon and launching "Happy Feet," a campaign nudging people to take foot care seriously before it's too late. The numbers are sobering — one in four diabetics develops a foot ulcer, yet 85% of amputations could actually be avoided. AWH Clinics has already turned that stat into reality, saving over 1,100 limbs in just three years. Dattatreya summed it up best: this isn't just treatment; it's a second chance at walking through life.





T-Hub Buzzes With Bharat's Bright Minds

T-Hub was packed with a mix of entrepreneurs, policymakers and industry veterans as KR Bharat Conclave 2026 came to a close, all gathered around one theme: "Bharat Vision and Bharat Voice." Tollywood actress Pragya Nayan attended as Chief Guest and praised the platform for backing innovation and collaborative leadership. Dr. Vinod, Rina Hindocha and Dr. Vimal Raj Mathur were among the speaker's covering tech, media and entrepreneurship. Startups got a platform to showcase their work, investors mingled with founders, and the event closed with an Awards & Recognition segment honouring several of India's change-makers. Organisers plan to make this an annual fixture.



Hyderabad runs to honour Kargil Heroes

The area of Gachibowli was like a running track on Kargil Vijay Diwas. This is because 800 people came to Continental Hospitals ContiRun 2026. Some people came to run fast. Others came to walk. They all wanted to say that our health is important. The police chief of Cyberabad Dr. M. Ramesh started the run with the actors Sree Vishnu and Pragathi. They cheered for everyone whether they were runners or running for the first time. Rajeshwari was the fastest in the 5K run. She finished it in 19 minutes. Akash was the winner of the 2K Fun Run. The winners got money, medals. They felt happy about what they did. The Director of Continental Hospitals, Raghu N. Reddy said that we should take care of our health. He said that health is not, about going to the hospital. The Founder of Continental Hospitals Dr. Guru N. Reddy also said that running a bit can help prevent diseases. Continental Hospitals ContiRun 2026 was a success and it reminded people that health matters.



Monsoon Magic Casts A Spell on Hyderabad

Taramati Baradari turned magical as Chowrangee's "Monsoon Magic: Rising Stars from Kolkata to Kochi" brought together India's young musical talent for an evening blending Hindustani classical, ghazal, folk and contemporary sounds. Vocalist Srinath Nair led an ensemble including Rajdeep Mukherjee, Kaanjana Sriram and Sameel Sikkani on tabla, with the monsoon backdrop adding its own charm to the heritage venue. Dr. Santanu Paul, President of Chowrangee, called it a spellbinding mix of languages and genres, evoking legends like Hariharan and Ghulam Ali. The audience responded with standing ovations, proving music still knows no boundaries of geography or genre.



LivLife's Weight Loss Mission Wins Hearts

LivLife Hospitals wrapped up India's biggest 3-month weight loss challenge, guided by Dr. Nandakishore Dukkkipati, MD of LivLife and President-Elect of OSSLI. Thousands from corporate offices, banks and educational institutions joined the program, many shedding 15-18 kg while reporting better gut health, energy and confidence. Dr. Nadeemuddin and Professor Adrian Kennedy lent expert support throughout. At the grand finale, Padma Shri Dr. Vijayanand Reddy praised the initiative for tackling lifestyle diseases without any commercial motive, calling it a genuine community health movement. Encouraged by the response, LivLife now plans to take the challenge nationwide.



Hyderabad plants 527 trees for Kargil

Kargil Vijay Diwas got a green tribute in Hyderabad as students, Rotarians, NCC cadets and forest officers came together to plant 527 saplings at Telangana State Forest Academy, Dulapally. The drive, led by Rtr. Kaushal Talluri under Project Dhanyavaad, was Rotaract Club of Mahindra University's way of turning remembrance into real action. Priyanka Varghese of the Forest Academy spoke on "green patriotism," while retired Army officers were felicitated for their service. Rotary leaders Ramesh Patel and Shanthi Palreddy called on youth to serve the nation beyond words. Over 150 participants made it a true community effort — trees for tribute.

Solugenix expands significantly in Hyderabad

Solugenix, a tech services company based in the United States opened an office that covers 40,000 square feet at Pranava One in Panjagutta. This office is designed to accommodate than 500 employees. The opening was done by Chandra Sekhar Reddy Kothapu. This new location is part of Solugenix existing centers in Bengaluru and Indore. This move helps to increase Solugenix presence in India in areas like engineering, AI and digital transformation. The CEO of Solugenix, Shashi Jasthi said that AI is meant to enhance ability not take over from humans. He also said that this expansion shows confidence in the talent in Hyderabad. Solugenix has been in business for than 50 years. The company keeps investing in India as an area for growth, in its global technology and consulting activities.

