

INDIA GoodHomes

A Times of India Publication
VOLUME 14 ISSUE 01 APRIL 2021

GOOD DESIGN CHANGES EVERYTHING

@goodhomesmagazine
@goodhomesmagazineindia
@goodhomesindia

40+

SHOPPING
IDEAS

*Rainbow colours
Mirrors
Geometrics
and more*

THE PERFECT SUMMER HOME

*Anjali Mody
raises the bar
on sunshine
and the inner
sanctum*

REAL HOMES

*From Pune,
Rohtak and Goa,
all the way
up to the US*

25

KEEP CALM AND DRINK ON!

coolers that taste as good as they look

CONTENTS

April 2021



08 SHOPPING

- 08 MOODBOARD
- 10 GET THE LOOK
- 12 HOT RIGHT NOW
- 14 PIECE OF THE MONTH
- 15 LAUNCH PAD

17 SPECIAL FEATURE

- 17 ICY COLD PLEASURES

28 HOMES

- 28 WELCOME SUNSHINE
- 36 A LOT TO CELEBRATE
- 42 THE HOME OF DIVINE OPULENCE
- 46 THE ART OF LIVING



THE COVER

FEATURE AVRIL NOEL D'SOUZA
PROJECT BY ANJALI MODY, FOUNDER, JOSMO
PHOTOGRAPH TALIB CHITALWALA

INDIA'S FIRST CURATED LUXURY LIVING SHOW IS COMING TO BANGALORE!

TEJAS

AUTOMATION | LIGHTING | HOME CINEMA

PRESENTS

D/code

A Times Group Initiative

CURATED BY

Shernavaz
Bharucha

S O U T H E D I T I O N 2 0 2 1

HOME & DESIGN

TRENDS

TO PARTICIPATE, COLLABORATE AND KNOW MORE,
WRITE TO US AT DCODE@WWM.CO.IN
FOLLOW US @ [@_DCODE](https://www.instagram.com/_dcode)



NEXT ISSUE

Staycation at home, guys! May is all about transforming your home into a summer vacation haven. And we got your covered...from tips and tricks to homes that inspire us with their brilliant sense of design. May is all about celebrating every day of this life!



Calling all stylists – especially those based in New Delhi and Mumbai. Quick! Send us your resume if you'd like the opportunity to work with us.
Email:
goodhomes@wmm.co.in

GoodHomes

CEO
DEEPAK LAMBA

EDITOR IN CHIEF
RONITAA ITALIA

Associate Editor Avril Noel D'souza
Senior Features Editor Tina Thakrar
Senior Digital Writer Nitija Immanuel
Senior Editorial Coordinator Harshal Wesavkar
Deputy Art Director Shalaka Shinde
Senior Graphic Designer Anushree Kumar

Chief Financial Officer Subramaniam S.
Head Human Resources Meghna Puthawala
Printer & Publisher Sunil Wuthoo
Content Studio Vidyut Patra
Head Marketing Priyadarshi Banerjee
Head Digital Solutions
Marketing Manager Chandni Chopra

SALES HEAD
SUNITA QUADROS

BRAND SOLUTIONS

WEST
MUMBAI
Vice President
- **Brand Solutions & Business Head**
- **Femina Salon & Spa**
Gautam Chopra
gautam.chopra@wmm.co.in
PUNE
Aditi Shrivastava
aditi.shrivastava@wmm.co.in

NORTH
Vice President & Sales Head
- **Long Format Content**
Anjali Rathor
anjali.rathor@wmm.co.in
JAIPUR
Pushpesh Sood
pushpesh.ood@wmm.co.in

EAST
Assistant Vice President
Alka Kakar
alka.kakar@wmm.co.in
Bijoy Choudhary
bijoy.choudhary@wmm.co.in

SOUTH
Vice President - South & Business Head
- **Femina Tamil**
Pravin Menon
pravin.menon@wmm.co.in
CHENNAI
Karthik D
karthik.d@wmm.co.in

SUBSCRIPTIONS

Asha Kulkarni, Manager Marketing
asha.kulkarni@wmm.co.in

Associate General Manager (RMD)
Sakshi Kate, sakshi.kate@timesgroup.com
Editorial Enquiries goodhomes@wmm.co.in

FOR SUBSCRIPTIONS
Online: mags.timesgroup.com
SMS: GHSUB 58888
Mail: subscriptions.wmm@wmm.co.in
Call: 18001210005
(All India toll free number)

GoodHomes takes no responsibility for unsolicited photographs or material. All photographs, unless otherwise indicated, are used for illustrative purposes only.

For marketing queries, e-mail goodhomes@wmm.co.in. For editorial queries, e-mail goodhomes@wmm.co.in.

Printed and published by Sunil Wuthoo on behalf of owners Worldwide Media Pvt Ltd, The Times of India Building, Dr DN Road, Fort, Mumbai 400001, and printed at Rajhans Enterprises, No 134, 4th Main Road, Industrial Town, Rajajinagar, Bengaluru 560044, and published at Worldwide Media Pvt Ltd, The Times of India Building, Dr DN Road, Fort, Mumbai 400001 Processed at Colour Processing, The Times of India Suburban Press, Kandivali, Mumbai 400101

All rights reserved worldwide. Reproducing in any manner without prior written permission prohibited

CIN: U22120MH2003142239

ANNOUNCING TRENDS EXCELLENCE AWARDS 2021

ENTRIES OPENING SOON!

 @trendsmagind  @trendideas  @TRENDSMagIndia  www.trendsawards.in





PHOTOGRAPH ABHEER DHANU

WRITE TO ME goodhomes@wwm.co.in
SUBSCRIBE mags.timesgroup.com/good-homes.html

FOLLOW US ON:

INSTAGRAM @goodhomesmagazine

FACEBOOK @goodhomesmagazineindia

TWITTER @goodhomesindia

LOG ON NOW www.goodhomes.co.in

Perhaps there has never before been a time this important in the life of a home. If I was called upon to write the autobiography of my own home at this point, it would be laced generously with bursts of love and warmth, interspersed with hearth-thumping feelings of fullness and plenitude.

I know and have met, spoken to and interacted with so many people who, normally, barely get to spend 10 days a month at home, who are now not only working out of the comfort of their bedrooms, they're also finally able to enjoy the environ that they worked so hard to set up for themselves. And it's true for all of us, isn't it? We're all finally "living" in our homes, enjoying and appreciating the space like we never have before.

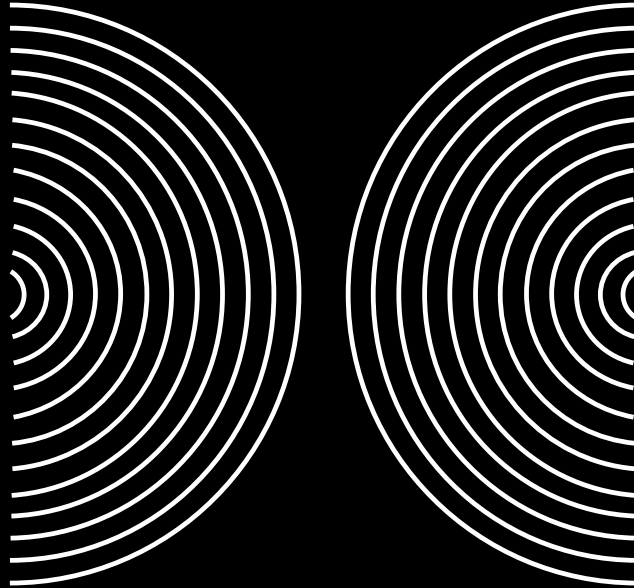
A colleague in Delhi recently gave up her rental and moved back in with her parents. She spent the better part of an hour-long Zoom meeting telling us how much she's enjoying working at her old desk by the window – something she had never done before! Then there are also the little things we take for granted so much that we tend to stop noticing them entirely. I've begun to enjoy the cove lighting near the bedroom window and appreciate how it throws the whole room into dramatic shadows at dusk. And that rain shower fitting in the bathroom...the one I looked all over for and finally bought in Bali! Yes, I realised that it could have been any shower fitting or absolutely any lighting – I wouldn't have bothered with them all this time. The lockdown allowed me the mindful indulgence of my own choices. Things that I wanted for myself, but never had the time to enjoy.

I'd like to leave us all, including myself, with a few questions – food for thought, really. Will it always take a catastrophe for us to realise and appreciate what we have? Can we not start a mindful movement homeward, for ourselves? Are we not worth the choices we ourselves make, for ourselves?

RONITAA ITALIA
Editor in Chief

ANNOUNCING

THE ECONOMIC TIMES



DESIGN
COUNCIL

THE AID THINK TANK

Brought to you by



An Economic Times Initiative

Powered by

HOME & DESIGN
TRENDS
GoodHomes INDIA

@trendsmagind
@trendideas
@TRENDSMagIndia

@goodhomesmagazine
@goodhomesmagazineindia
@goodhomesindia
www.goodhomes.co.in

CLARKE & CLARKE, AT MAISHAA

HANDS

MOMENTUM, AT OTTMO

ART BY VICTORIA
WAGNER, AT
SOURCES UNLIMITED

CANE BOUTIQUE

DAUM, AT EMERY STUDIO

DAUM, AT EMERY STUDIO

HOUSE OF RUGS

STROT

April

Rainbow

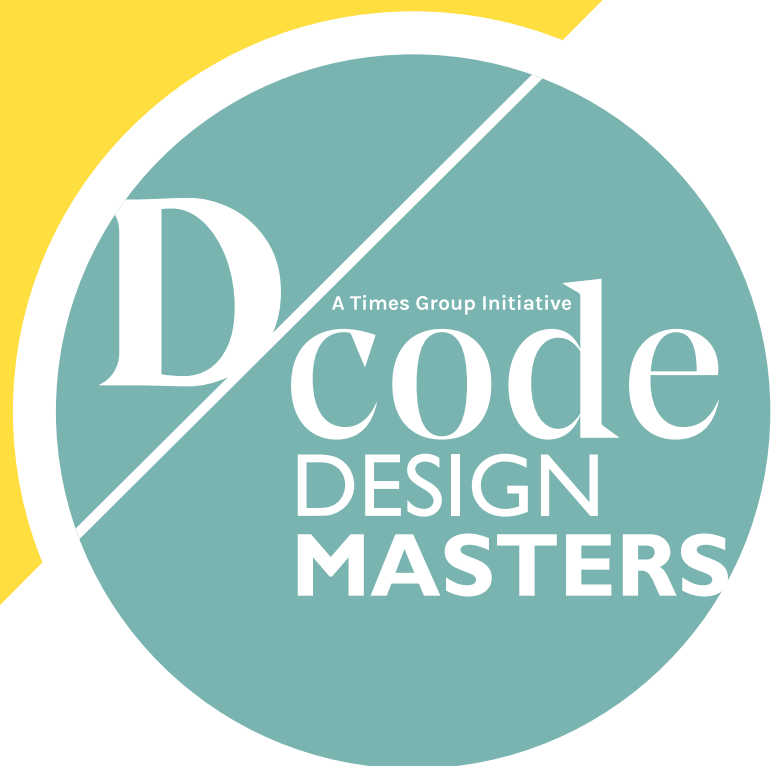
Bring home the positivity with the colour spectrum to transform the dynamics of your home this season

FEATURE **AVRIL NOEL D'SOUZA**

Shopping Guide on Pg 50

INTRODUCING

A SIGNATURE MICRO SERIES REPRESENTING
THE MASTERS OF DESIGN



HOME & DESIGN
TRENDS
GoodHomes INDIA

Stay Tuned @ @_dcode



CLARKE & CLARKE, AVAILABLE AT WALSHAW



Wind under your wings

Fan your home with bird motifs, shapes and more

FEATURE AVRIL NOEL D'SOUZA

1
Cushions,
Sarita Handa.



6
Accessory,
MADS
Creations.

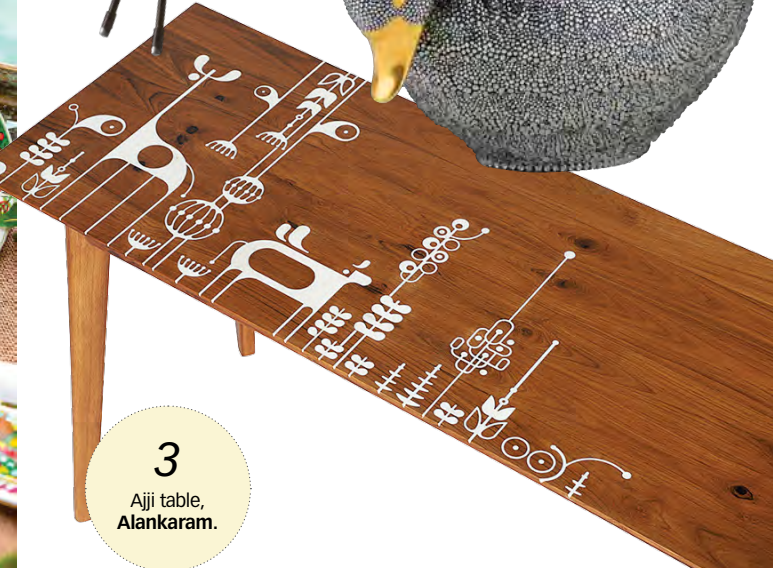
2
Swan by L'Objet,
Emery Studio.



5
Tableware set
by Haviland,
Emery Studio.



4
Accessory,
Beyond Designs
Home.



3
Aiji table,
Alankaram.

DOWNLOAD YOUR FAVOURITE MAGAZINES FOR FREE!

Stay Indoors. Stay Safe.



worldwidemedia.in

HOT RIGHT NOW



WORKING THOSE ANGLES

Geometry comes home in shapes, sizes and dimensions

FEATURE AVRIL NOEL D'SOUZA

1 Wall design*, Sage Living. 2 Ombre carpet*, Hands. 3 Chandelier by Saint Louis*, Emery Studio. 4 Side table*, Ellementry. 5 Chair*, Essentia Environments. 6 Seating by Cor*, Plusch. 7 Sabre side table*, Colonial Collection. 8 Console*, Inhabit. *Prices on Request Shopping Guide on Pg 50

1 Vanity table*, Alankaram. 2 Ornate design*, The Great Eastern Home. 3 Twins (set of two)*, Within. 4 Boho chic design*, Sage Living. 5 Vintage design*, Cane Boutique. 6 Round Zen*, Ficus Fine Living. 7 Old World magic*, Beyond Designs Home. 8 Falcon design*, Orange Tree. *Prices on Request Shopping Guide on Pg 50

1

2

3

4

5

8

7

6

MIRROR, MIRROR, ON THE WALL

Pick the loveliest of them all

FEATURE AVRIL NOEL D'SOUZA



LIGHT THAT EVENS ITSELF OUT

This chandelier is a rhythmic placement of acrylic sheets of light by designer Deval Ambani

FEATURE **AVRIL NOEL D'SOUZA**

Click here
TO READ MORE

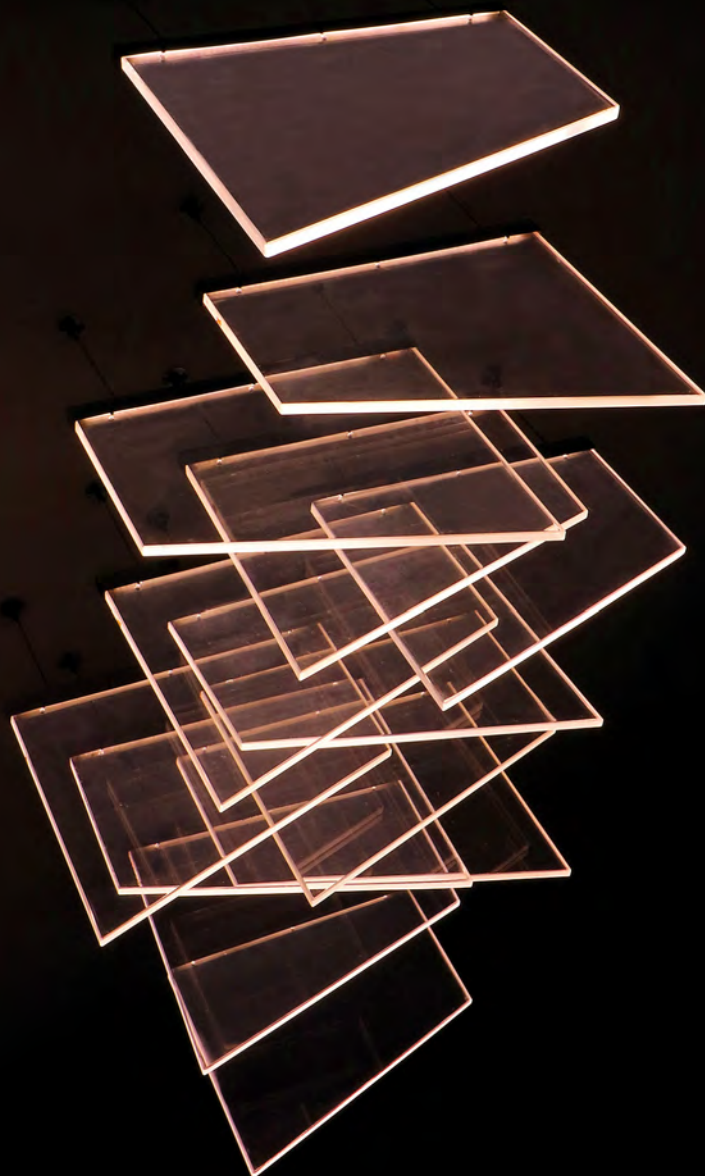
SILVER LINING

Designed by Deval Ambani of OBLIQ, this Avant-garde chandelier is a series of suspended acrylic sheets of light.

The way Deval has positioned them, in an almost chaotic motion, brings many dynamics to the overall setting.

It reminds us of crescendo in an upscale musical and we can feel the beats reverberating. While Deval has not linked her inspiration to musicals, she has taken great care to ensure each lit-up sheet lends a crisp and clutter-free effect to the overall narrative. It is delicate, minimal, yet strong and bold. Quite the juxtaposition of styles!

Shopping Guide on Pg 50



Sleep Well

Summer is here and Portico is championing the colours, prints and patterns that come with it. It's latest bedding collection for the spring features lightweight dohars, soft bedsheets and airy quilts.



The Onset of Spring

In keeping with the calm, toned-down and comforting Holi celebrations this year, homeware brand Ikai Asai has launched a Spring range of tableware favourites. Soothing colours meet soft shapes in this artisanal collection.



MARKET UPDATE

Launch Pad

New launches, everything hot, whatever's not.... We tell you first!

FEATURE **TINA THAKRAR**



Art, Redefined

Ahmedabad-based Apical Reform was founded with one mission - to introduce fresh kinetic and functional artworks to India. Their canvasses and products push the envelope of what we understand and interpret as art, and challenge conventional notions of creativity. This one's guaranteed to be the cynosure of all eyes in your home.



Easy Breezy

It's getting hot in here, and we don't just mean the soaring temperatures. Anemos' latest range of tropical fans have been designed specifically for comfortable afternoons in homes in tropical climates.

Shopping Guide on Pg 50



Faber's new Bolt chimney is all about clean cooking. Fitted with the most technologically advanced features, this high-performance appliance has an auto-clean facility, combined with an elegant appearance, toughened quality and powerful motor.



Shades of Green

In an effort to introduce beauty within the realm of sustainability, Insigne Carpets has launched a range of 100% biodegradable carpets that celebrate natural raw materials, low-waste production processes and the country's rich heritage of handlooms and weaving skills.

[Click here](#)
TO READ MORE

FURNITURE JUNGLE »

Orange Tree, from the house of Basant, has introduced its latest Yoho collection of furniture, inspired by the forest. Carved out of solid Indian acacia wood, and retaining its natural colour variations, texture and wood grain, the line of bedside tables, beds, consoles, bookshelf and chairs presents a fresh take on minimalism. Get a taste of the rawness of nature, it's nuances, subtleties and rusticity, through pieces that are reminiscent of organic elements. The handcrafted range evokes the warm browns of fertile earth, the variations of undulating mountain trails and the raw edginess of the outdoors.



Shopping Guide on Pg 50



Icy Cold PLEASURES

We bravely face the scorching weather with 25 of the best summer coolers that look as good as they taste

FEATURE **AVRIL NOEL D'SOUZA**



GINGER LEMON

by Muthu Krishnan C Nadar,
Head Chef, Thangabali

INGREDIENTS

- 1 cup crushed ice
- 8 tsp ginger juice
- 4 tbsp lemon juice
- 3 tbsp sugar syrup
- 2 bottles chilled carbonated soft drink (lemon flavoured)

For Garnish

- 4 sweet lime slices

METHOD

1. In a glass, place $\frac{1}{4}$ cup of ice.
2. Add 2 tsp ginger juice, 1 tbsp lemon juice and $\frac{3}{4}$ tbsp syrup.
3. Top each glass with carbonated drink and serve immediately.
4. Garnish with a sweet lime slice. ingredients over and shake the drink
3. Double strain the drink over fresh ice, in an old fashioned glass and garnish the rim with red chilli salt and



HIBISCUS FIZZ

by Pranav Jaiswal, Tori

INGREDIENTS

- 40 hibiscus cordial
 - 50 ml cranberry juice
 - 2 dash of saline
- Top up with Fizz

METHOD

1. Combine all ingredients in a shaker and pour into a clean glass.
2. Top the cooler with any chilled fizzy drink.



CHILL MAAR

by Chef Punit Kewalramani, Head
Chef, Esora

INGREDIENTS

- 1 stem lemon grass
- 2 tea spoon Brown sugar
- 3 - 4 Lime wedges
- 30 ml sweet and sour mix
- Ice cubes
- 120 ml lychee juice

METHOD

1. Add stem of lemon grass, three lemon wedges and 1 tbsp brown sugar to a glass and muddle it.
2. Add 5 ice cubes in a hurricane glass and top it with lychee juice and serve immediately.
3. Garnish with a stem of lemon grass.



CITRUS HYTIX

by Hitesh Kumar, Beverage Director, Town Hall

INGREDIENTS

- 60ml pineapple juice
- 10ml elderflower syrup
- 30ml yuzu puree
- Soda to top

For Garnish

- Pineapple leaves & glass rim with pineapple powder.

METHOD

1. Mix everything except for the carbonated water and shake them well with ice.
2. Strain over the ice and top it up with carbonated water.
3. Garnish with pineapple leaves and rim the glass with pineapple powder.

BOMBAY TO GUAVA

by Mixologist Nilesch Patel,
Beverage Head - West, Impresario
Entertainment & Hospitality

INGREDIENTS

- 120 ml guava juice
- x 3 leaves kaffir lime leaves
- 15 ml lime juice
- 10 ml sugar syrup

For garnish

- Soda to top it off

METHOD

1. In a shaker, muddle kaffir lime leaves along with lime juice & sugar syrup
2. Pour the rest of the ingredients over and shake the drink
3. Double strain over fresh ice, in an old fashioned glass and garnish the rim with red chilli salt and kaffir lime leaves.





LEMON MINT

by Mixologist Sonali Mullick,
Bayroute

INGREDIENTS

- 60 ml Lime Juice
- 30 ml Sugar Syrup
- 60 gms Mint Leaves
- 60 ml Sprite
- 100 gms Ice

For garnish

- Sprig of mint
- Lime slices

METHOD

1. Blend all ingredients & serve in a Pilsner glass.
2. Garnish with a spring of mint and some lime slices.

MANGO BERRY SMOOTHIE

by Ajay Kumar, Sr. Bartender,
Lighthouse Cafe

INGREDIENTS

- 120ml Fresh Mango Juice
- 20ml Fresh Strawberry crush
- 60ml Strawberry flavouring
- 60ml Yogurt

For garnish

- 5-6 Walnuts
- Sunflower seeds

METHOD

1. In a shaker, mix mango juice, strawberry crush, flavouring and yogurt, and pour into your glass.
2. Garnish with walnuts and sunflower seeds.



CUCUMBER MINT

by Chef Punit Kewalramani, Head
Chef, Esora

INGREDIENTS

- 4 to 5 cucumber chunks
- 20 ml cucumber syrup
- 15 ml elder flower syrup
- 4 to 5 mint leaves
- 4 tbsp lemon juice
- 3 tbsp sugar syrup

For garnish

- Cucumber mint bouquet

METHOD

1. Add cucumber chunks, mint leaves, elder flower and cucumber syrup into a blender with 3 to 4 cubes of ice.
2. Blend it well and pour in glass.

ALPHONSO ISLAND

by Kim Joy, Beverage Manager,
Zuppa Hospitality,
Soufflé S'il Vous Plaît

INGREDIENTS

- 60ml alphonso mango pulp
- 60ml masala chaas
- 5ml clove syrup
- 3-4slices cucumber
- 2 dashes Tobasco
- Sprite to top up

METHOD

1. Muddle cucumber in a shaker
2. Add tobasco, pulp, clove syrup and chaas. Shake well
3. Strain into a glass filled with ice
4. Top it up with chilled sprite
5. Garnish with a mango and a cucumber slice.



BASIL MASH

by Faisal Khan, Tori

INGREDIENTS

- 4 Basil leaves
- 4 sliced of cucumber
- 1 Kafir lime leaves
- 30 ml Lime juice
- 30 Sugar syrup
- Top up with Sparkling water

METHOD

1. Mix all the ingredients and top it up with sparkling water.
2. Consume immediately.

SERRA SERRA

by Mixologist Lawson Patel, Head bartender, Café Panama

INGREDIENTS

- half fresh kiwi
- 10 grams coriander leaves
- 1/4 cucumber
- 60 ml litchi juice
- 20 ml each sweet and sour

METHOD

1. Muddle the kiwi and coriander leaves in a mocktail shaker
2. Add sweet and sour and litchi juice.
4. Add ice cubes and shake again.
5. Add the entire mixture in to Colin glass.
6. Finish it by garnishing fresh kiwi slice.



PINEAPPLE SUMMER

by Santosh Rai, General Manager, TEO Lounge and Bar

INGREDIENTS

- 10 ml pineapple crush
- 15ml sweet and sour
- 150 ml pineapple juice
- Top it up with cranberry Juice

For garnish

- Mint and orange slice

METHOD

1. Mix all the ingredients in a glass.
2. Top it up with cranberry juice.
3. Garnish with a sprig of mint and an orange slice.

SPICED CHILLI GAUVA

by Muthu Krishnan C Nadar, Head Chef, Thangabali

INGREDIENTS

- 2 cups guava juice
- 1 tsp red chilli powder
- 10-15, fresh mint leaves, chopped
- 1 tbsp lemon juice
- Salt to taste

For garnish

- Crushed Ice
- Glass rims coated with salt and red chilli powder

METHOD

1. Place the chilli powder, guava juice, mint leaves, lemon juice, salt and ice in a shaker and mix.
2. Pour into glasses with crushed ice and serve chilled.



PINEAPPLE GINGER AGUA FRESCA

*by Russell Dias, Head of
Operations, Jamjar Diner*

INGREDIENTS

- 150 grams cubed fresh pineapple
- 500 ml cold water
- 30 grams sugar
- 15 ml lime juice
- Half inch fresh ginger, chopped
- Few sprigs of fresh mint, chopped
- Ice cubes
- Fresh pineapple wedges (optional)

METHOD

1. Combine cubed fresh pineapple, cold water, sugar, lime juice and ginger in a blender and process until smooth.
2. Strain the mixture through a sieve into a pitcher. Discard the solids. Add the chopped mint and stir.
3. Cover and chill.
4. Serve over ice and garnish with pineapple wedges.



RED MONSOON

*by Nikhil Surve, Assistant Bar
Manager, Hakkasan*

INGREDIENTS

- 20 ml raspberry puree
- 2 x inch cubes of watermelon
- 70 ml guava juice
- 7.5 ml grenadine
- 1 x bar spoon sugar syrup
- ginger beer

For garnish

- Watermelon shard and cut flesh

METHOD

1. Shake and strain the contents into a glass with ice.
2. Top with crushed ice and top it up with ginger beer.



NANNARI SHERBET

by Muthu Krishnan C Nadar,
Head Chef, Thangabali

INGREDIENTS

- 30 ml readymade Nannari syrup
- Lime Juice 30ml
- Sugar Syrup 15ml
- Ice
- Half soda /Half sprite

METHOD

1. In a shaker, mix all the ingredients till they are well-incorporated.
2. Pour it all into a glass of glass.
3. Top it up with some soda or sprite (as per your liking).

LEMONGRASS NARA ICED TEA

by Merwyn Alphonso, Assistant
Bar Manager at Nara

INGREDIENTS

- 4 to 6 pieces fresh lemongrass
- 3 pieces fresh ginger
- 180 ml jasmine tea
- 60 ml fresh lime juice
- 60 ml sugar syrup

METHOD

1. Muddle the lemongrass and chopped ginger to a glass
2. Add brewed jasmine tea, lime and sugar syrup to it
3. Shake hard and double strain in a glass filled with 2 to 3 cubes of ice
4. Garnish with a piece of lime

To brew Jasmine Tea

1. Put jasmine tea to a jug of boiling water
2. Cover the jug and steep for 3 minutes.
3. Strain jasmine tea leaves and pour hot tea into a cup.

PACHA MANGA

by Muthu Krishnan C Nadar,
Head Chef, Thangabali

INGREDIENTS

- 1 raw mango
- to taste sugar
- half slice green chilli
- 2 ½ cups of water
- few ice cubes

METHOD

1. Salt rim the margarita glass.
2. Peel and make small pieces of mango and put them in a small jar along with water and grind to a fine paste.
3. Transfer into a big jar along with sugar and water. Taste it and make adjustments.
4. Add green chillis and mix well.





TROPICAL ICED TEA

by Mr. Prashant Issar, creator & co-founder,
Ishaara

INGREDIENTS

- 90ml Pineapple juice
- 60ml Cold brew
- 15ml Passion fruit syrup
- 15 ml cardamom syrup

METHOD

1. Cold Brew: Macerate tea leaves in cold water and refrigerate for 8 hrs.
2. Add all the above ingredients and shake with ice.
3. Serve in a hurricane glass



DOODH JAISI SAFEDI LASSI SE AAYEE

by Mixologist Sonali Mullick, Hitchki

INGREDIENTS

- 500 ml Hung Curd
- 8 Strands of Kesar
- 4 Peda
- 15 ml Sugar Syrup
- 1 mg Salt
- 2 gms Lecite Powder
- 20 ml Kesar Syrup for Foam

METHOD

1. Mix all the ingredients and serve it chilled cold.



HIBISCUS FIZZ

by Snigdha Manchanda, Founder & CEO TeaTrunk.com

INGREDIENTS

- Infuse hibiscus petals (5-8 petals per cup (240ml) for half an hour.
- 45 ml hibiscus infused water
- 30 ml thyme sugar syrup (syrup is 1:1 sugar:water) with muddled strawberries
- 30 ml lime juice
- 2 dashes of bitters
- 1 thyme sprig, for garnish (optional)
- 1 egg white (optional)
- Warm water

METHOD

1. Combine all ingredients in a shaker and pour into a clean glass. Garnish with a sprig of thyme.



LEMONER

by Chef Freny Fernandes, Founder, Monér, Bistro & Dessert Bar

INGREDIENTS

- 200ml pineapple juice
- 20ml Lemon juice
- 15 gms sugar
- 40 leaves/1/2 bunch mint

For garnish

- Mint leaves and cucumber

METHOD

1. Blend all ingredients along with some ice.
2. Pour in a smoothie glass.
3. Garnish with some mint and cucumber, and cubes of ice.



LEBANESE ICED TEA

by Neha Mary, Tea Sommelier, The House of Tea by Foodhall

INGREDIENTS

- 3-4gms The House of Tea's Black Rose Tea
- 100ml water
- Ice cubes
- 2 tbsp lemon juice
- 3 tbsp sugar syrup
- 10g pine nuts

METHOD

1. Heat water between 90-95C. In a tall glass, add the Black Rose tea leaves and pour water.
2. Cover the glass and keep it aside to cool down.
3. Take a glass bottle and fill it halfway with ice and pour the cooled tea in it
4. Add the lemon juice and sugar syrup, put a lid on the bottle and shake well
5. Garnish with pine nuts.



Click here
TO READ MORE

PINEAPPLE & GINGER MOJITO

by Vineeth Krishnan, Head Bartender, Foo

INGREDIENTS

- 4 lime wedges
- 8-10 mint leaves
- 22.5 ml lime juice
- 12.5 ml ginger syrup
- 90 ml Pineapple juice
- Soda to top

For garnish

- Mint sprig

METHOD

1. Add wedges and mint along with the syrup to muddle.
2. Top with ice and add pineapple juice.
3. Top it with little soda and pour in the glass.
4. Garnish with mint.

HEATWAVE ASSION

by John Leese, Group Beverage Manager, Bastian Hospitality

INGREDIENTS

- 15 ml lemon juice
- 20 ml passion fruit purée
- 30 ml pineapple juice
- 15 ml passion fruit syrup
- Shaken and topped up with ginger beer

METHOD

1. Add lemon juice, passion fruit purée, pineapple juice and passion fruit syrup into a shaker and mix.
2. Top up with ginger beer and serve chilled.



PROJECT

WELCOME SUNSHINE

A villa so dynamic in style we call it the perfect summer home. Designer Anjali Mody, reimagines scale, pattern and texture in this open-plan design

FEATURE **AVRIL NOEL D'SOUZA**
PHOTOGRAPHS **TALIB CHITALWALA**

The total built up area of this holiday villa is around 3,200sqft. It sits on an expansive and verdant hill in Parra, Goa and overlooks the entire valley. Nestled deep within the forest, this home is part of a gated community of eight villas. Its cocoon-like vibe allows the inhabitants to enjoy privacy with rolling hills for views.



“

The owners wanted this space to feel open, airy, light and extremely welcoming. Owing to the fact that they didn't live in Goa, it was important that the house felt like a home away from home.

— **Anjali Mody**, Interior Designer and Founder, JOSMO





ANJALI MODY

Founder, JOSMO

Anjali Mody creates products and spatial solutions that are inherently Indian, but with a strong global appeal. Her work is refined, sustainable and seamless, and simply aims to help people live well. JOSMO, her design atelier is an award-winning label, based in Goa. Anjali, along with a young team of designers, approaches each design with purist virtues and a deep reverence to design, space and living. This cover story is a stellar example of her exciting Avant-garde calibre.

(THIS PAGE) The dining table is central to the ground floor space. It separates the kitchen from the living room and leads one to the den and outdoor garden. It is here that guests first come together and engage before they experienced the entire home. The pendant lamps from Rangeela are paired with textured Cane chairs from Josmo and give life to the rustic narrative. The art by Priti Gokani paired with the yellow-patterned tiles by add drama here.



“

We took inspiration from the natural tropical feel that the villa was nestled within. We brought trees and greenery inside to make every space feel fresh.

— **Anjali Mody**, Interior Designer and Founder, JOSMO





The mural in the den (THIS PAGE) is the showstopper of this house. It is a one-of-a-kind piece that no one would be able to replicate. Anjali had it specifically created by Rohan Joglekar, an artist residing in Goa. It adds so much oomph to the tropical vibe of this home.



While the ground level holds the formal living, dining, and kitchen areas...the floor above has various private sanctuaries for this family of four (a young couple with roots in the film industry with two children). Anjali was excited to curate art that worked well for each room. This home truly is a design discovery in every word.





“

The home is playful, elegant, eclectic and also very classic. The owner's love for everything unique translated into a home that's a rare design.

— Anjali Mody, Interior Designer and Founder, JOSMO



Each room has a story to tell. Whether it is the 6ft paintings created for a space, or murals painted by local artists, every inch of the house has been carefully curated to have the tropical essence of the space remain authentically consistent.



A LOT TO CELEBRATE

As part of an exclusive showcase, Swati Goorha was invited to design a room in the iconic Tyvan Hill estate in USA. In this exclusive, we explore the glamorous tent that she created here

FEATURE **AVRIL NOEL D'SOUZA** PHOTOGRAPH **MIKE VAN TASSEL**

The Tyvan Hill estate is a 10,000-square-foot, U-shaped, brick-and-stone house built in 1928 by architectural firm Peabody, Wilson & Brown for philanthropists John Wesley Castles Jr. and his wife, Dorothea Bradford Smith. In 1931, the Architectural League of New York awarded its silver medal to the Peabody firm for designing residences, including the 115-acre Tyvan Hill. This house was the site for the coveted preeminent home-design experiences, the showhouse event, where a handful of designers are assigned rooms to showcase their talents. Swati Goorha Designs was awarded a sitting room on the first floor with a bathroom.



The ceiling mural is reminiscent of European church ceilings adorned with visual stories. The bathroom wallpaper and green wall evoke the memory of a trip to the Amazonian rain forests in the heart of Peru. Each piece in this space is custom and has a story to tell. There is deliberation and thought behind every selection.





“THE “WANDERER’S HIDEAWAY”
IS INSPIRED BY EXOTIC LUXURY
TRAVELS. A GLAMPING TRIP
TO MOROCCO INSPIRED THE
LUXURIOUS TENT.”

— Swati Goorha, Founder, Swati Goorha Designs



SWATI GOORHA

Founder, Swati Goorha Designs

The sitting room is an eclectic mix of unique handcrafted pieces. The tented ceiling with fabric panelled walls uses the high ceiling to drape and create the focal point of the room. Swati incorporated a Canadian marble sofa, a Chippendale-inspired custom day bed, Indian and Moroccan fabrics, a Roman church-like ceiling mural one-of-a-kind lighting from Israel and England. Every design element is collected from around the world, creating a unique experience that celebrates the Old-World language of this architecture.

Swati Goorha brings a wealth of knowledge and experience in curating and creating spaces that are bespoke and detail-oriented. Her namesake company is considered as one of the world's finest labels when it comes to exotic and colourful interiors, and rightly so. As Swati says, "I am known for my colour and pattern play. I try to use custom and unique design elements in each project. We scour the world to find unique one-of-a-kind vendors for our projects, and this is evident in all our projects; each one is unique."



“

WE TRY TO CURATE SPACES THAT ARE UNIQUE AND REFLECT THE STORY OF THEIR INHABITANTS. WE MIXED FABRICS, COLOURS, TEXTURES TO LAYER THIS SPACE WITH DETAILS THAT LENT TO THE NARRATIVE.

— Swati Goorha, Founder, Swati Goorha Designs



Click here
TO READ MORE

THE HOUSE OF DIVINE OPULENCE

Ketaki Poonawala masters the fine balance between grandeur and function of this expansive 3,500sqft home in Pune

FEATURE **AVRIL NOEL D'SOUZA** PHOTOGRAPHS **PHX INDIA**





“

THE PRINCIPAL DESIGN LANGUAGE THROUGHOUT THE HOME IS EUROPEAN WITH MOULDINGS ON FURNITURE, ARCHITRAVES AND MOTIFS ON DOORS, WAINSCOTING ON WALLS, ETC.

— Ketaki Poonawala, Founder, Ketaki Poonawala Designs



The living room opens into a quaint patio (ABOVE) with mutely printed floor tiles and a raw teak wood swing finished in wicker. The natural foliage complete with a beautiful travelers palm, Frangipani and Bougainvillea create a private garden on the 6th floor for the home owners.



“
THE HOME IS
RESPLENDENT IN A
WHITE AND GREY
COLOUR PALETTE WITH
HINTS OF GOLD ADDING
AN ELEMENT OF LUXURY
TO THE SPACES.

— Ketaki Poonawala ,
Founder, Ketaki Poonawala Designs





KETAKI POONAWALA

Founder, Ketaki Poonawala

Ketaki Poonawala Designs is a young practice started in 2008 by Architect Ketaki Poonawala, as an outcome of her love and passion for design and creation. Ketaki Poonawala graduated from Dr. B. N. College of Architecture Pune and worked with Architect Vikas Bhandari of Studio Veekas before venturing into her own space. Over the years the firm has grown in strength with a strong exposure in design. Their portfolio comprises of a diverse compilation ranging from residential, commercial, retail as well as corporate.



“

WITH A FEW POPS OF COLOUR,
ECLECTIC ELEMENTS AND MATERIALS,
WE ACCENTUATE DIFFERENT SPACES
ACCORDING TO THEIR FUNCTION.

— Ketaki Poonawala, Founder, Ketaki Poonawala Designs



Click here
TO READ MORE

THE ART OF LIVING

Sybaritic Spaces deploys punches of style amid a mix of traditional and modern art pieces in this 10,000sqft home in Rohtak

FEATURE **NITIJA IMMANUEL** PHOTOGRAPHS **MANISH KUMAR**





“

We kept nature as the central design focus of the project and created a contemporary set up.

— **Priyankit Mahajan**, Principal Designer, Sybaritic Spaces



The informal living room features a bright turquoise blue sofa with a centre table in different veneer stains, from IDUS and canvas from The Modern Art Gallery.

PRIYANKIT MAHAJAN

Principal Designer, Sybaritic Spaces

Priyankit Mahajan is a residential and commercial interior designer. He pursued a degree in Business Management from the University of Bradford, England, while also completing a BSc Interior Design course from Florence Design Academy. After finishing his Masters in Interior Design from the same academy, he went on to work as the Principal Designer in a New Delhi-based interior designing company called Sybaritic Spaces.



The master bedroom is designed with an earthy, patterned wooden flooring, wallpaper made from a single piece of paper and linear lighting on the ceiling. The master bedroom on the first floor too, features a jointless abstract wallpaper, furniture from IDUS and custom linen by Priyankit himself. A striking pop art from The Modern Art Gallery rests against a bright blue wall, the designer complemented the space with a mustard sofa, custom ruffled linen, and wooden flooring.





“

My favourite space in the house, hands down, is the master bedroom, which is equipped with La-Z-Boy recliners, perfect to lounge in and catch up on your favourite shows.

— Priyankit Mahajan, Principal Designer, Sybaritic Spaces

Click here
TO READ MORE

ABCD

Alankaram www.alankaram.in

Anemos www.anemos.in

Apical Reform www.apicalreform.com

Beyond Designs Home www.beyonddesign.in

Cane Boutique www.caneboutique.com

Colonial Collections

www.colonialcollectionsindia.com

Deval Ambani www.obliqdesigns.com

EFGH

Ellementry www.ellementry.com

EMERY STUDIO

www.instagram.com/emerystudio.in

Essentia Environments

www.essentiaenvironments.com

Faber (Instagram Handle) @faberindiaofficial

Ficus Fine Living www.ficusingiving.com

HANDS www.handscarpets.com

House of Rugs www.thehouseofthings.com

IJKL

Ikai Asai (Instagram handle) @ikaiaiai

Inhabit www.inhabit.in

Insigne Carpets (Instagram Handle)

@insignecarpets

MNOP

Maishaa www.maishaa.com

MADS Creations www.madscreations.in

Orange Tree www.orangetree.in

Ottimo www.ottimo.in

Plusch Living www.pluschliving.com

Portico www.porticoindia.com

QRST

Sage Living www.sageliving.in

Sarita Handa www.saritahanda.com

Sources Unlimited

www.sourcesunlimited.co.in

The Great Eastern Home

www.thegreateasternhome.com

UVWXYZ

Within www.within.net.in



GoodHomes^{INDIA}