

# One last ride under the golden amaltas



Pics: Ajay Kumar Gautam

As Delhi pauses between seasons, the city's famed amaltas is taking its final bow. Before the yellow confetti disappears altogether, model Soumya Bhardwaj joins us for a leisurely ride through Lutyen's Delhi, where sunlight still catches the last clusters of laburnum in bloom. Framing quiet roads, auto-rickshaws and leafy canopies in shades of gold, the trees offer one last spectacle - a reminder that in Delhi, even the changing of seasons comes dressed for the occasion

## Vijay-Sangeetha divorce case: Family court rejects virtual hearing appeal

The Chengalpattu Family Welfare Court dismissed an emergency petition for a virtual hearing of the divorce case pertaining to actor-turned-Chief Minister Joseph Vijay and Sangeetha Sornalingam. The legal counsels for both parties had requested a virtual hearing citing security concerns, logistical difficulties, and Vijay's public duties as chief minister. They argued that their physical appearance at the court complex would create massive public gatherings and security bottlenecks. However, on Monday, the court turned down the plea on procedural grounds, noting that Sangeetha's legal team had not submitted all

the required documents, including a duly signed power of attorney. The absence of a vakalatnama from her counsel was also cited as a reason for not considering the joint request for a virtual hearing at this stage. The court directed both parties to furnish their official email addresses to streamline future communication and adjourned the matter to August 7.

**MARCH 9**  
VIJAY ADDRESSES DIVORCE REPORTS: 'It's not worth bothering about'



TNN Vijay and Sangeetha Sornalingam

### School Buzz



CCA School, Sec-4, Gurugram, in collaboration with Rotary Club of Delhi, Qutab District 3011, organised a friendly cricket match as part of the golden jubilee celebration of Rotary's 50 Years of service to humanity. The



St Angel's School, Rohini

of the lamp, followed by Saraswati Vandana, motivational song, Ganesh Vandana and a warm welcome presented in five different languages. The occasion was graced by dignitaries including, the founder chairman; founder

a silver medal and a cash prize of ₹12,500 at the 28th International Annual Award Ceremony 2026, held at the Dr Ambedkar International Centre, Janpath. The ceremony was graced by Vijay Bishnoi, judge of the Supreme Court and former chief justice of the Guwahati High Court; Himanshu Gupta, former secretary, CBSE; Dr Aditya Bhati, neurosurgeon and brain & spine specialist at Apollo Hospital; Yagnaswami Sundara Rajan, scientist and honorary professor associated with ISRO; and Mahabir Singh, founder of the Science Olympiad Foundation (SOF). Congratulating the young achiever, school principal Renu Srivastava lauded his outstanding performance and wished him continued success. School directors Raja Raman Khanna and Vijay Kumar

## EU-India's culinary collab on a plate

Pics: Ajay Kumar Gautam



Chef Ajay Chopra plates up potato terrine

### Shivika Manchanda

An apricot and nectarine chaat with anardana chutney, drizzled with Greek extra-virgin olive oil and German honey, set the tone for Shared Tables, Shared Stories - an afternoon celebrating the coming together of European ingredients and Indian flavours.

Hosted as part of the European Union's More Than Food campaign, the afternoon was about shared love for food between India and the 27 EU member states. It featured the launch of *A Taste Of Home With EU Tadka*, a cookbook celebrating the reinterpretation of familiar Indian flavours using European ingredients. Alongside, a storytelling-led gastronomic experience, curated by campaign ambassadors chef Ajay Chopra and chef Guntas Sethi, was served. The spread included dishes like a pan-seared potato terrine with tomato salsa vierge prepared with European ingredients, like Italian Toscano produce, Danish butter and French shallots.

The event brought together foodies and chefs, including chefs Rakhee Vaswani and Sougata Ghosh, who have also contributed to the cookbook. The experience allowed guests to relish EU products across dairy, meat, olive oil, honey and fresh produce, labelled as Protected Designation of Origin (PDO) and Protected Geographical Indication (PGI).



Chef Guntas Sethi presents pan-seared potato terrine with tomato salsa vierge

<< Chef Rakhee Vaswani is one of the contributors of the book



Chef Sougata Ghosh leafing through the book *A Taste Of Home With EU Tadka*

### 'Ingredients can completely change how you imagine flavour'

"I was nostalgic entering the kitchen where I started my culinary journey 23 years ago," said Ajay, before he began talking about the importance of quality ingredients. He added, "Great restaurants are where a chef spends close to 30 per cent of his time just checking his produce because that's the basis of everything and anything they cook. With ingredients, come along stories, culture, heritage, technology, and the sustainability quotient. There's so much more than just an ingredient presented to you. Like the EU, we need to start taking a lot of pride in our food because that actually has a lot of authenticity and value attached to it."

Inspired by childhood memories, Guntas made chikki fudge cake, using dark chocolate from Belgium, whipping cream from France and



Chef Sabyasachi Gorai and Gurpreet Singh Tikku (below) seen enjoying chicken roulade

## GALLERIA

TIMESinteract

### Summer Wedding Special

club president, Lt Gen Ashok Vasudeva; Neena Vasudeva; Rtn Veena Malhotra; Brig Anil Malhotra; Rtn Alpana Hooda; Rtn Mahabir Hooda; Rtn Sunil and his wife; Maj Gen BS



CCA School, Sec-4, Gurugram

Kataria; Rtn Veena Kataria, and Col Pawan Mehra were active participants in the match. The match, played at CCA Sports Complex Sadhrana, began with the toss by the club president. The participation of elderly rotarians made the match even more engaging. All the players were awarded certificates and hampers as prizes.

St Angel's School, Rohini, organised the Investiture Ceremony with great enthusiasm. The ceremony commenced with the lighting

principal; HOD Science; Head of School; SI Kiran Sethi from Delhi Police; Shiv Kumar Kohli, renowned self-defense coach and record holder; Lieutenant Colonel Neeraj Singh Maan, along with alumni and parents. The newly elected council was conferred with badges and sashes. The programme also included a gratitude speech by the outgoing head boy and head girl. The school magazine, Ambience, was also released for the last quarter.

Dhruv Sharma, a class XII student at St Teresa School, Indrapuram, secured the second rank in the SOF International Commerce Olympiad (ICO) 2025-26. Dhruv was awarded



St Teresa School, Indrapuram

Gulati also congratulated the prodigy.

The department of Computer Science at KDB Public School, Ghaziabad, organised a one-day Tech Fest, Techkritica '26. The event was inaugurated digitally by school principal Nivedita Rana. A variety of engaging competitions were organised for different classes,



KDB Public School, Ghaziabad

including Peripheral Parade (classes I-II), Digital Detox (class III), Pixel Pioneers (classes IV-V), Think & Ink (class VI), Sketch the Identity (class VII), Cell Masters (class VIII), 60 Sec & Spotlight (classes IX-X), Binary Battle (classes XI-XII) and Robo Race-Robo Soccer (class VII-XI).

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butter from Denmark. Elaborating on the eclectic mix, Guntas said, "Ingredients can change how you imagine flavour. Through this event, we celebrated the shared language of food by bringing together European ingredients and Indian culinary creativity in an accessible and relatable way."