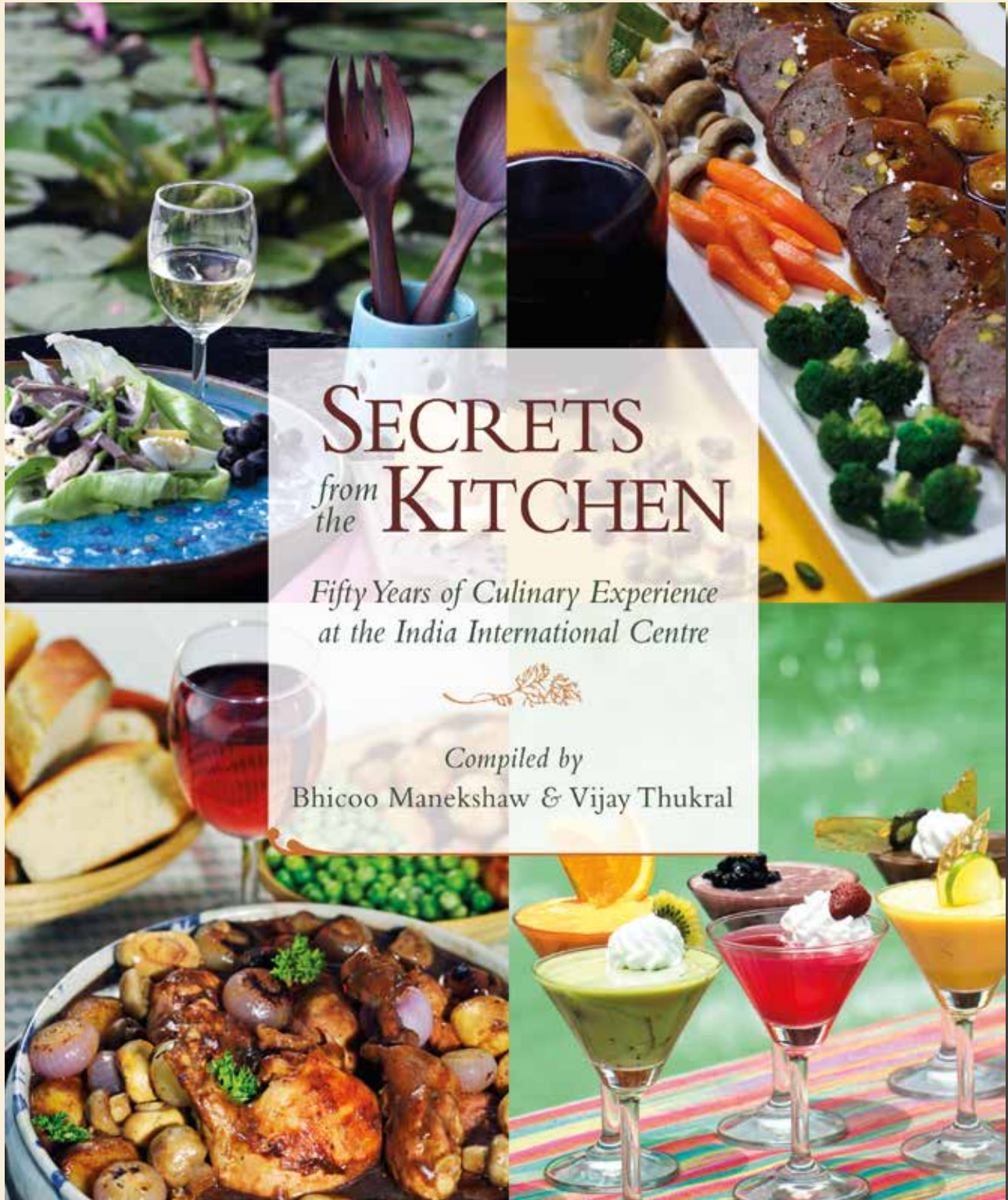


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# SECRETS *from the* KITCHEN

Compiled by Bhicoo Manekshaw and  
Vijay Thukral

Half a century of existence and a lifetime of commitments promoting cultural exchanges, eclectic views and global visions. The India International Centre reflects on the years left behind and reminisces on the evolution of its dining experience. The doors to its kitchen have now been thrown open for the first time, presenting a veritable account of the fireside story – a closely guarded secret since the first platter of its mixed grills, pork chops and treacle tarts made its way to the dining hall in 1962. Rare photographs of people, places and events from the post-Independence era simply add to the flavour.



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**Bhicoo Manekshaw's** passion for good food and cooking began early in her grandmother's kitchen. Trained at the Cordon Bleu School of Cookery, London, she was a Catering Consultant at the India International Centre (IIC), New Delhi and later, at the Basil & Thyme Restaurant, New Delhi. She has also been a Catering Consultant to the West End Hotel and Raj Bhavan, Bengaluru and Chef Air, Air India. Bhicoo has several cook books to her credit.

**Vijay Kumar Thukral**, Executive Chef, IIC, has been serving the global hospitality industry for more than 35 years and the IIC since 1988. Trained in Food Craft and Food Production (Cookery), he supervises the IIC F&B section, specially contributing to IIC special dinners and food festivals.

