

VOLUME 10 | WINTER 2024

LODHA TIMES

*The
Festive
Issue*

UNLOCK LIFE WITH LODHA

“It has been a year of significant and exciting evolution for Lodha, marked by several major milestones.”



It has been a year of significant and exciting evolution for Lodha, marked by several major milestones. Over the summer we announced the relocation of our headquarters to 35 Grosvenor Street in Mayfair. This new space includes a bespoke VIP suite, designed to host regular events, talks and meetings with both longstanding and new clients. 'The Lodha Apartment,' situated just moments from No.1 Grosvenor Square, underscores our ongoing commitment to life in Mayfair. We are excited to remain active contributors to this remarkable community and to continue being an integral part of its growth and vibrancy.

No.1 Grosvenor Square has completely sold out, while 80% of the initial apartments at Holland Park Gate have already been purchased. The development remains highly sought after by families, due to its close proximity to many of London's top private schools and the extensive range of premium lifestyle services available to residents. These

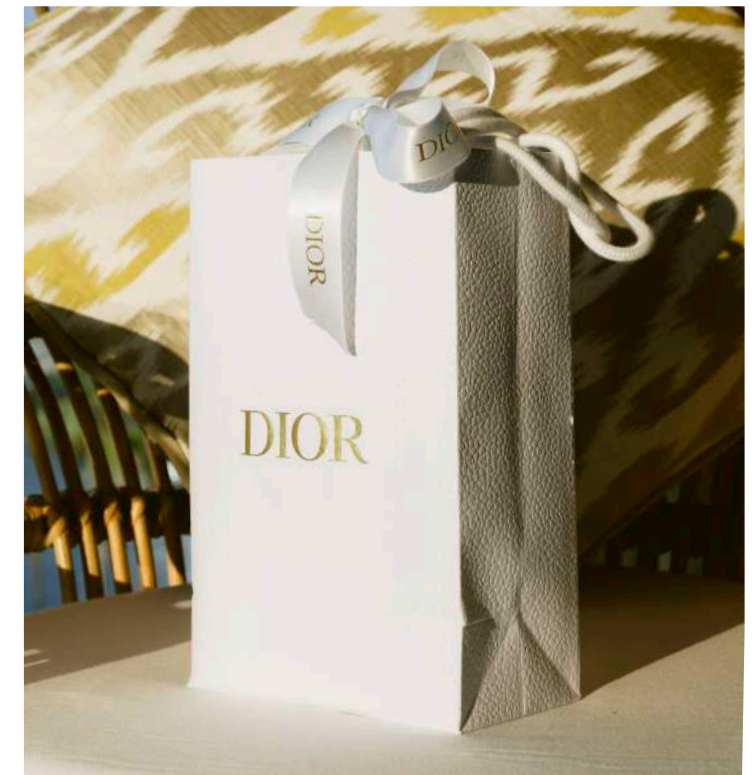
include a house car for school runs and a weekly school uniform laundry service. Additionally, the on-site office spaces have become increasingly popular among business owners, entrepreneurs and financiers seeking a professional workspace near their homes.

Adding to the momentum, we unveiled our first on-site show apartment at Holland Park Gate—Residence 63. Designed by Lodha's Creative Director, Blandine de Navacelle, this elegant, art-filled urban sanctuary was recently featured in the Financial Times' luxury supplement, HTSI.

“This elegant, art-filled urban sanctuary was recently featured in the Financial Times' luxury supplement, HTSI.”



“As we look toward to 2025 and beyond, our commitment remains unwavering: enabling our clients to live their fullest, most fulfilling lives.”



Our annual summer party, held in collaboration with Sotheby's, brought together rare collectibles, including an alligator Hermès Birkin bag, which required a specialized sun-resistant casing. Guests enjoyed Ruinart Blanc de Blancs, a champagne favoured by the art world, while taking in the beautiful weather and picturesque setting of Chelsea Physic Garden. The Lodha summer party has grown significantly each year and is now a prominent event in London's summer social calendar.

However, our most meaningful achievements this year have been the growing relationships with our clients and their families. As we deepen these connections and welcome new customers, we remain uniquely positioned to deliver an extraordinary way of life to each of our customers. These relationships have allowed us to offer guidance across a range of matters, both within and beyond the home.

As we look toward to 2025 and beyond, our commitment remains unwavering: enabling our clients to live their fullest, most fulfilling lives.



THE ART OF CELEBRATION



FINE DINING IN THE OVAL ROOM

The festive season is the perfect time to come together with family and friends, and what better place to connect than around the dining table? Tablescaping, an increasingly popular trend, transforms this shared experience into an art form—one that the team at Studio Lodha takes great joy in crafting and exploring.



Under the guidance of Creative Director Blandine de Navacelle, Studio Lodha created a distinctive festive tablescape for The Oval Room at No.1 Grosvenor Square. This elegant setting provided a refined backdrop for the season's celebrations.

"My aim was to design something festive and enjoyable, but with a non-traditional approach," explains Blandine. "I started by considering colour palettes not typically associated with this time of year. Pink and red make a striking combination, which then became the foundation for the theme."

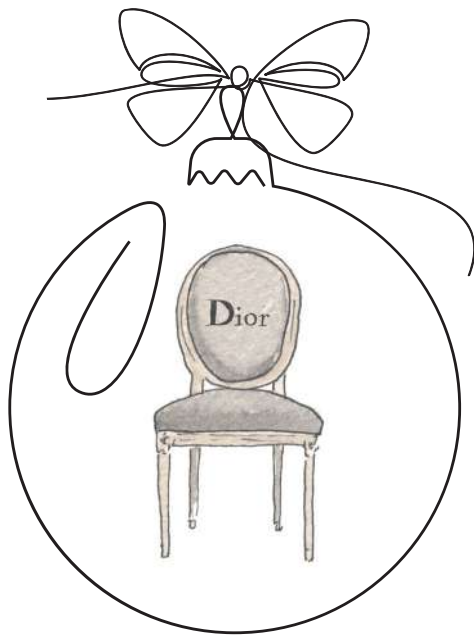
The tablescape features pink table mats with red trim, set atop a bespoke tablecloth embroidered with a sophisticated architectural motif. This layered design establishes a refined base for the table. Blandine then incorporated complementary pink and purple glassware and cream cutlery to enhance the overall presentation.

"The water glasses are from Dior and are one of their most iconic designs," Blandine notes. "I love to incorporate them into table settings because of their uniquely etched glass." The arrangement is further elevated with

Baccarat candlesticks, adorned with rattan lampshades. "The sleek glass of the candlesticks contrasts with the rustic shades," Blandine says. "This interplay adds both texture and depth—key ingredients in creating the perfect table setting."

To complete the tablescape, florals by Neill Strain of Mayfair add a sense of height and drama, while gold acorns and pine cones provide subtle festive touches. The result is a sophisticated and thoughtfully curated setting, perfect for celebrating the season.

THE LODHA CHRISTMAS GIFT GUIDE 2025



For Collecting

AN OVERNIGHT SHOPPING
EXPERIENCE AT
PARIS' LA SUITE DIOR

Christian Dior famously said, "Fashion is born of a dream, and a dream is an escape." There's no more extraordinary escape than an exclusive overnight stay and private shopping experience in La Suite Dior—the only suite nestled within the iconic 30 Avenue Montaigne store. Guests are invited to explore the seven-story building at their leisure, with offerings that range from personalised visits to the High Jewelry ateliers to an intimate dinner in the store's private garden.



For Adventure

HELI-SKIING IN ICELAND'S
MOST PRISTINE
WILDERNESS

Located in the folkloric wilderness of northern Iceland's Troll Peninsula, Deplar Farm offers adventurers the chance to heli-ski late into the night under the peachy glow of the midnight sun. After a day's dog sledding or snowshoeing, aching muscles can be soothed in this exclusive-use lodge's geothermal pools while enjoying uninterrupted vistas of the northern lights.



For Growth

A TEEN-FOCUSED FILM
SCHOOL AT OXFORD
UNIVERSITY

Oxford's skyline is a defining feature of films such as James Bond and Harry Potter, so it's the ideal setting for budding filmmakers to find inspiration for their first short film. With guidance from industry leaders, students on Oxford Royale's Film Academy: Oxford Through The Lens course will gain first-hand insights into film production and digital editing, coming away with a polished piece to add to their creative portfolio.

BEAUTIFUL MOMENTS

Beautiful moments with loved ones are arguably the most precious gift of all, especially in our era of screen absorption and time poverty. Whether stimulating the intellect, nurturing the body or planting the seeds of a future passion, these curated experiences create memories that linger long beyond the holiday season.



For Wellness

A MEMBERSHIP TO
SURRENNE, BY THE
MAYBOURNE GROUP

Surrenne is the latest opening from the group behind The Connaught Hotel and Claridge's. Located in The Emory Hotel, this unique wellness concept is open to members or guests of the hotel. Give the gift of health this festive season with a year's membership to a loved one; fitness comes in the form of classes from Tracey Anderson, while a range of full body treatments promise mental, physical and spiritual wellbeing.



For Art

MEET THE ARTISTS
SHAPING NEW YORK'S
CONTEMPORARY SCENE

Whether fans of fine painting or sculpture, art lovers will be seduced by the chance to visit the studios of several New York-based artists – both renowned and emerging – to learn more about their process and receive an exclusive look at pieces yet to come to the market. This experience is exclusively available to guests staying at Aman New York, a sleek hotel housed in the historic building that was formerly home to the Museum of Modern Art (or MoMA).



For Gastronomy

A FIRE-COOKING IMMERSION
ON A PATAGONIAN ISLAND

Many believe that food tastes better when cooked over a fire. However, it tastes better still when the fire in question is on a private island floating in Patagonia's Lago La Plata at the foot of the snow-capped Andes. Just once a year, enigmatic master chef Francis Mallmann offers a week-long fire cooking course, where groups of friends or extended families engage deeply with the wilderness through ingredients such as fresh trout and local Malbec.



“The Lodha Times was granted an exclusive behind-the-scenes look at The Connaught Patisserie”



BESPOKE CREATIONS WITH THE CONNAUGHT PATISSERIE

Nicolas Rouzaud is an acclaimed pastry chef and the creative force behind one of Mayfair’s most beloved gems—The Connaught Patisserie. Tucked away next to The Connaught Hotel on Mount Street, the charming patisserie, beautifully designed by Ab Rogers Design, offers a delectable array of handmade treats. From their iconic triple chocolate croissants to indulgent afternoon pastisseries paired with a glass of champagne, every bite is a celebration of culinary artistry.

Nicolas’s passion for the culinary arts began at a young age, with his first taste of professional experience during summer holiday jobs. His journey officially started at 17 when he became a baker’s apprentice. He refined his craft at the prestigious Le Bristol Paris, working under the legendary pastry chef Laurent Jeannin, whose mentorship profoundly shaped his career. Nicolas later brought his expertise to London, honing his skills at renowned establishments like The Lanesborough before leading the team at The Connaught Patisserie.

The Lodha Times was granted an exclusive behind-the-scenes look at The Connaught Patisserie, stepping into the kitchen to watch Nicolas Rouzaud craft a bespoke Apple Tarte Tatin, specially created for Lodha. Inspired by one of his all-time favourite desserts, the iconic Tarte Tatin, Nicolas showcased the apple—this season’s star fruit—in a delightful reimagining of the classic tart. His creation combines a sweet cinnamon paste with layers of apple, each prepared to perfection, and is elegantly finished with a generous serving of crème fraîche chantilly.

The Connaught Patisserie is open daily from 8:00am - 6:00pm.

THE CONNAUGHT AT HOME

NICOLAS ROUZAUD’S PAVLOVA RECIPE



Although many of Nicolas’s recipes and baked creations demand years of training and expertise, pavlova offers a similarly delightful yet approachable dessert option. By incorporating different seasonal fruits throughout the year, you can enhance the meringue and chantilly while adding a distinctive twist to this classic recipe.

Below, Nicolas shares his delicious pavlova recipe for the enjoyment of Lodha Times readers.

INGREDIENTS

- 100g egg white
- 100g caster sugar
- 100g icing sugar

DESCRIPTION

Whip the egg white with the caster sugar until light and fluffy. Add the icing sugar slowly, incorporate it by hand. Pipe the meringue on a tray with baking paper on it in a circular shape, pipe another line on top of the disk to have kind of a basket. Cook it in the oven at 80C for about 3 hours.

CHANTILLY

INGREDIENTS

- 300g whipping cream
- 30g icing sugar
- 1 vanilla pod

DESCRIPTION

Whip the cream with icing sugar and the seeds of the vanilla pod until it reaches a soft peak.

How to assemble: put the cream in a piping bag with a round nozzle, pipe the cream in the meringue “basket”, then top it up with a lot of fresh berries or the fruits you like the most.



THE LODHA FOUNDATION

In October, the Lodha Group, along with Abhishek Lodha and his family, announced the transfer of a significant portion of their shareholding in Macrotech Developers Ltd., a company publicly listed on the Indian Stock Exchange, to the Lodha Philanthropy Foundation.

The Lodha Philanthropy Foundation is a non-profit organisation dedicated to utilising its income and assets exclusively for national and social upliftment. Its efforts are centred around four key areas: empowering women, supporting children, protecting the environment and preserving Indian culture.

The foundation also plans to make substantial contributions to charitable causes in the UK. Notably, 40% of profits from the Lodha Group’s UK real estate ventures will be allocated to the Lodha Foundation in the UK, alongside 25% of profits from other business operations.

While the exact scope of Lodha Foundation UK’s initiatives is still being finalised, the organisation is steadfast in its commitment to creating a positive impact and building a lasting legacy through its charitable endeavours.

KENSINGTON ELEGANCE WITH STUDIO LODHA

Residence 63 at Holland Park Gate is a three-bedroom family located in the historic Art Deco proscenium arch that Holland Park Gate is best known for. Recently designed by Studio Lodha this private residence is an ode to unique, luxurious and contemporary design, bringing together pieces from many of Studio Lodha's Creative Director, Blandine de Navacelle's favourite artists and creators.



“True to form, de Navacelle skilfully blends contemporary designs with antique treasures”



The apartment features iconic designer elements such as a travertine console table by Maylis et Charles Tassin, a bronze side table by Allegra Hicks and an oversized floor lamp by Pierre Augustin Rose. True to form, de Navacelle skilfully blends contemporary designs with antique treasures, showcasing a trio of antique Uzbek belts she recently discovered in a London gallery in an oversized Perspex box frame, while a staircase leading onto a spacious mezzanine is lined with a trio of artworks by French artist Philippe Valentin. The organic shapes contrast beautifully with the linear wall panelling and lines of the staircase.

The open-plan living space's defining feature is two oversized, double-height windows, flooding the space with natural light as well as offering views over the neighbouring Holland Park. Full height panelling not only complements the lofty ceiling heights but also acts as the perfect foil to the glass and metal of the windows by adding warmth and depth.

“My vision for Residence 63, with its double-height spaces, was to create a sanctuary for the modern art collector,” de Navacelle explains. “Subtle elements of the design also nod to the building's art deco heritage, like the fluted panels in the hallway.”

The panelled entrance hallway is one of de Navacelle's favourite parts of Residence 63. “I chose a contemporary white for this space,” she continues, “so the space is like a mini-gallery and offers the perfect backdrop to some vibrant modern art. I had a lot of fun curating the pieces from some of my favourite galleries, including Atelier 55 in Saint Tropez.”

Additional on-site apartments at Holland Park Gate are set to debut in early 2025.

ART, DESIGN & CULTURE

Lodha's new headquarters in Mayfair is a distinctive and elegant space. Designed by Studio Lodha, it is set to become a hub for local art, design and culture.



A highlight of the apartment lounge is the striking statement wallpaper by renowned interiors artists Fromental. The suite also features a rare trio coffee table, signed by designer Erwan Boulloud and sourced from Galerie Glustin in Paris. Adding a unique touch, framed Hermes silk scarves are displayed as artworks, accompanied by vintage YSL prints such as “Les Quatre Saisons” from the MoMA collection (1983) and original “Love” posters from 1976, 1986, 1989 and 1998.

The vibrant design reflects the space's social purpose, and Lodha looks forward to hosting clients, both longstanding and new, throughout 2025.



LODHA



Season's Greetings
Happy New Year