



#PERSPECTIVE

Breaking gender stereotypes

This year, as we celebrate the golden jubilee of our victory, we do not just celebrate our independence from suppression and subjugation by the Pakistani junta, but also celebrate the progress Bangladesh has made over the past 50 years. What is significant to this remarkable economic and social transformational growth is engagement and active participation of women impacting almost every sector ranging from education, healthcare, social work, science, business, sports, politics, journalism, arts, and entertainment.



A clear indication of women's contribution towards economic development can be seen in the RMG sector where over 50 percent of the workforce constitutes women. Being a major driving force of the economy, this was vastly responsible for our graduation from the "least developed country" category. Furthermore, the literacy rate of women continues to grow year-on-year, currently standing at over 70

percent.

Over time, women have been exemplary in paving the path towards a better, more inclusive world. In the past, when achieving basic rights such as education for women was a challenge, thought leaders such as Begum Rokeya shone the way forward.

In today's contemporary world, it is often difficult to climb the corporate

ladder, but women have proven their potential time and again by acquiring leadership roles. A recent example of this is the achievement of Humaira Azam on becoming the first female managing director of a Bangladeshi commercial bank. Likewise, Rubaba Dowla is an established woman to whom many young female aspirants look up to.

For time immemorial, the role of women has been associated with the kitchen and household chores. Luminaries like Siddika Kabir and Kishwar Chowdhury have shown how magnificently success can be attained in this area too at both local and global levels. On the contrary, women are presumed to lag in areas of sports and science, another stereotype that has been shattered.

Highlighting examples from the pandemic, Sadia Khanom invented an effective COVID-19 fighting device, whereas Senjuti Saha led the genome sequencing procedure of the coronavirus – both fighting the deadly virus using intellect as their weapon. On the other hand, Bangladesh national women's cricket team has consistently achieved milestones, the latest of which is qualifying for the ICC Women's ODI Cricket World Cup for the first time.

The success of women over the years and the stature they have achieved was not an easy process, nevertheless a synergistic one. Bangladesh is thriving as a country and with all aspects considered; it is progressing every day through the provision of better facilities, policies, education, and rights to women.

Women have come a long way, and there is still a long way to go. As Bangladesh evolves as a country, so does its people, its women, who have played the role of trailblazers in the path towards progress.



The outstanding achievements of

With the next year knocking at our doors. it is almost time to bid adieu to 2021 and what an eventful year it has been! Among the many affairs, it has been a year full of hopes and disappointments, lessons and learnings, greetings and goodbyes, happiness and sorrow, and most importantly, achievements - lots of

While several Bangladeshis have taken proud strides of success in various fields and attaining new heights of achievements throughout this year, there are among them some noteworthy people who have earned their names in the hall of fame for the days to come. These luminaries range across several sectors from science to culinary art to sports and everything in between.

So, let's take a look back at this exceptional year and re-celebrate the accomplishments as of one of our own.

By Fariha Amber Photo: LS Archive/ Sazzad Ibne Sayed/ Hoichoi/Collected



AVIK ANWAR Sports

Avik made history by being the first Bangladeshi international motorsports winner and Bangladesh Rallycross champion, who has won three races so far in the NGK Pro Car Championship in UAE. Hailing from a country where professional motorsports is nonexistent, this was a tremendous milestone achieved.



MARINA TABASSUM

Architecture

Marina is the first architect from the global south to win the prestigious 2021 Soane Medal presented by Sir John Soane's Museum. Her passion to design buildings considering their natural environments, while embracing the design challenges of sustainability and collective impact on the planet led to this feat.





SADIA KHANOM Invention

Sadia played a vital role in the global fight against Covid-19 as she developed a revolutionary disinfectant spray called "Voltique" that has the capability to fight all pathogens on any surface including that of coronavirus. It is deemed as one of the biggest breakthroughs of the pandemic.

AZMERI HAQUE BADHON

Badhon played the role of the eponymous lead actress in "Rehana Maryam Noor," the first Bangladeshi film to feature in the highly regarded "Un Certain Regard" section in the 74th Cannes Film Festival. Post screening, it received a standing ovation from the audience which was a matter of great pride.



DR FIRDAUSI QADRI

Dr Oadri has been honoured with the prestigious Ramon Magsaysay Award recognising her contributions to vaccine development, advanced biotechnological therapeutics, and critical research that have been saving millions of lives along with her lifelong devotion towards the scientific profession to build appropriate human and physical infrastructure to benefit others.



KISHWAR CHOWDHURY Culinary Arts



Kishwar has won the hearts of millions of Bengalis worldwide not only for bagging the third position in popular reality show MasterChef Australia Season 13, but also for staying true to her roots and proudly putting our local cuisine on the global food map for the world to see.

TASNUVA ANAN SHISHIR

Shishir shattered stereotypes and gender biased roles as she was appointed as the first ever transgender newscaster in Bangladesh by Boishakhi TV. A talented actor and model, she is also an advocate for the rights of the transgender community and this achievement was fruition of her tireless

efforts.





It's that time of the year again when we raise the glam quotient and usher in the New Year with splendid pomp and circumstance.
Fashionistas of Dhaka city are well-known for their high octane glamour and impeccable style, so surely, this year will be no exception and party we shall and how!

First things first — sorting out your outfit is a must. This year, velvet is reigning supreme; starting from ethnic wear to western party-wear, velvet is spreading its delicious sumptuousness with a vengeance and we are here for it!

Look out for chic velvet jumpsuits, dresses with unexpected details such as cutouts, bows and ruffles. Black may seem like an obvious, safe choice but be bold, be different because life is too short to wear boring hues!

Pick jewel-toned velvets such as amethyst, emerald, ruby and blue sapphire to stand out in style from the herd. Lamé is also having a moment but beware, this isn't your mother's stiff and stuffy one from the '80s! Slinky, sensuous and absolutely gorgeous lamé is your best friend this festive season for the diva in you!

A fitted dress, a skirt or even a ruffled blouse with a simple skirt will look sophisticated and partyready.

A dress is nothing without the right makeup to complement it. In 2021, our pandemic-ravaged hearts crave excitement, magic, fun and our soul wants to dance till the sun comes up. So in the spirit of impending festivities, makeup has taken a fantastical ride. Think sugar plum lips in hues as deep as the holly. Bordeaux and Merlot will have your lips look lusciously stained with wine, while cherry and plum shades will have you ready to paint the town red.

A statement lip means your skin must be flawless and velvety with soft flushed cheeks and iridescent highlighter on top. Eyes that gleam like gold are all the rage this year. Think smoky eyes reminiscent of the sky with Northern lights; shades of gold, silver, royal blue, deep purple and black cherry that shimmer like stars. Top off your metallic smoky eyes with fine glitter to leave a bit of star dust wherever you go! Bold liners are also having a moment.

Exaggerated wings that take flights of fancy are super-hot this season. For the truly bold fashionistas disco eyes are a fabulous option. Think of Studio 54 in the heydays of disco, stars, glitter, glitz and glam galore in this look. Not for the faint of heart, this look will truly set you apart from the herd. Go for a funky gold eye dotted with tiny stars, or nude, almost bare eyes with a bejeweled brow. Face jewels are very hot right now and can be used however one wishes.

Lastly, minty green eyes are making rounds on all international party circuits as the "it" new eye! Soft and smudged, this is a sweetly seductive look when paired with nude, sparkling lips and lots of highlighter on the cheeks. So go on, get out, channel your inner party animal and get the party started.

By Sabrina N Bhuiyan Photo: LS Archive/ Sazzad Ibne Saved





MICHAEL CORLEONE

You could turn to the don for advice on fashion. Sure, Michael Corleone could teach you a lot about business, leadership, and family values, but just by observing him, one could get a style guide to formal wear.

#FASHION AND BEAUTY

So, if your office dress code is highly formal, or you were wondering how to make a powerful presence in the boardroom, or what to put on when going for a more casual meeting with stakeholders, look no further than The Godfather!

The Godfather trilogy is a cult classic and requires no introduction. The crime saga revolves around the

life of Michael Corleone (played by Al Pacino), one of the most iconic characters in the history of cinema, along with his father, Vito Corleone.

But for fashion inspirations for senior leaders in serious business settings, we will mainly focus here on Michael Corleone in The Godfather II, where he had already become a

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"An offer you can't refuse": 7 teachings of The Godfather on business and life

Some of the dialogues in The Godfather trilogy and novel, such as "I'm gonna make him an offer he can't refuse" and "leave the gun take the cannoli", are cherished by fans worldwide.

The epic also offers several shrewd advices, mostly via mob bosses Vito and Michael Corleone, which we can all use -- words of wisdom by The Godfather:

- "A man who doesn't spend time with his family can never be a real man."
- "Never tell anybody outside the family what you're thinking again."
- > "Don't ever take sides with anyone against the family again. Ever."
- "Keep your friends close, but your enemies closer."
- "Never hate your enemies. It affects your judgment."
- "Friendship is everything. Friendship is more than talent. It is more than government. It is almost the equal of family."
- "You cannot say 'no' to the people you love, not often. That's the secret. And then when you do, it has to sound like a 'yes.' Or you have to make them say 'no.' You have to take time and trouble."



#FOOD & RECIPES

The Food Talk celebrating Bangladeshi Food: 50 years of evolution

to celebration, and as we reignite our patriotism and celebrate the golden jubilee of our victory, we also take this as an opportunity to reflect on how we have evolved as a country from a culinary aspect.

With this notion. The Food Talk, a classified Facebook group that is abuzz with food enthusiasts, restauranteurs, home cooks and the like, celebrated a food festival titled "Bangladeshi Food: 50 years of evolution" on 18 December, at Precious Pies

"On the occasion of our 50th year of victory, we organised a food fair to recognise the evolution of food over the decades. Food is not static, it has an origin



but is in a constant state of change, and through the various stalls present here today, we are depicting that," said Taskin Rahman, founder of The Food Talk.

Albeit the fair was held on a limited scale, the handful of stalls provided a unique and interesting range of food. The brands present were Basic Kneads, Infused by Saimon, Dhaka Metro, Boma Burger, Sweet Freeze, Kavazo, Picnic, Live Eats, and Precious Pies. Highlighting the evolvement



of food, fusion food was the theme.

Domachha, that is popularly known for serving regional delicacies, offered a standout from their usual menu with a Bangladeshi fish pie, made with layers of local fish, white sauce, mashed potato, local cheese, and breadcrumbs - a perfect blend of the East and West. Shingaras from Love Triangle were crowd pleasers that encased fusion food at its best with unusual but



delicious flavours such as Naga, chicken cheese, and cheeseburger.

"Fusion food is essentially taking local flavours and combining it with different techniques while keeping the original essence intact," explained Amani Mulk, Owner of Sweet Freeze. This truly reflected in their offerings of gelatos in flavours such as borhani, kashundi pineapple, and milk tea. While at one hand, local tea was being infused to flavour gelatos, on the other, Precious Pies were serving up malai coffee to warm the soul.

The event covered everything from traditional to modern food so you could grab a burger from Boma Burger or indulge in kebabs from Dhaka Metro, Kayazo added festive vibes to the event with their tempting assemblage of decadent desserts including log cakes and several new items added to the menu. Holesome also offered two assorted dessert boxes with the

essence of Christmas.

Basic Kneads launched three new items during the event, but their shahi tukra made with French milk bread drenched in a milky concoction and topped with saffron cream stole the show. Spicy duck kalabhuna coupled with melt-in-your-mouth chitoi pitha from Infused by Saimon was another popular choice among people.

"At Dumplings of Fury, we offer classic dumplings and also add in fusion elements that are not limited to local flavours but global as well," said Saqueeb Mirza, Cofounder at Picnic, mentioning their array of dumplings that include naga pan-fried, kalabhuna, mushroom paneer, and Philly cheese shrimp.



Other than the open atmosphere. amazing decor, and great food, what made the event enjoyable was the crowd that constituted of foodies and food lovers all under one roof, giving them a chance to explore new tastes, network with likeminded people, and experience the best of fusion food made locally.

By Fariha Amber Photo: Pranto Khan/The Food Talk

HOROSCOPE



ARIES (MAR. 21-APR. 20)

Don't exaggerate. Risky ventures can be benéficial. Make changes in your home. Your lucky day this week will be Tuesday.



TAURUS (APR. 21-MAY 21)

Lay your cards on the table.

Be clear about your feelings. Don't be quick to reveal personal information. Your lucky day this week will be



GEMINI

(MAY 22-JUN. 21)

Avoid any dead-end projects. Re-evaluate your motives. Find ways to Your lucky day this week will be Thursday.



(JUN. 22-JUL. 22)

Secret enemies will be holding a grudge. Children will be demanding. Uncertainties in your relationship can arise from neglect. Your lucky day this week will be Saturday.



LE0

(JUL. 23-AUG. 22)

Travel for business purposes will pay off. Get busy on home improvement projects. You will make financial gains. Your lucky day this week will be



VIRGO

(AUG. 23-SEP. 23)

Changing philosophies will provide a new outlook on life.
A loved one may be hiding help. Your lucky day this week will be Saturday.



(SEP. 24-OCT. 23)

Your creative talent will be lucrative. Problems with your partner are evident. Don't put off anything for too long. Your lucky day this week will be



SCORPIO

(OCT. 24-NOV. 21)

Channel your energy into physical work. Keep your feelings to yourself. Romance will be on your mind. Your lucky day this week will be



SAGITTARIUS (NOV. 22-DEC. 21)

Be diplomatic in your approach. Your intellectual charm will win hearts. Learn observing. Your lucky day this week will be Wednesday



CAPRICORN

(DEC. 22-JAN. 20)

You can't do everything alone. Your persuasive nature will win over someone you admire. Don't allow anyone to do your job. Your lucky day this week will be Friday.



AQUARIUS

(JAN. 21-FEB. 19)

Mediate between disagreeing parties. Residential changes will be disruptive. Don't take everything so seriously. Your lucky day this week will be



PISCES

(FEB. 20-MAR. 20)

Don't misplace your belongings. Setbacks can arise due to additional responsibilities. Be careful not to overexert yourself. Your lucky day this week will be Thursday.

MEALS OF MEMORY

SYEDA NAFISA AHMAD



The perfect New Year's Eve dishes

There's no better way to welcome the coming new year than with food, and these recipes are the perfect place to start from.

MINCED CHICKEN SKEWERS Ingredients

500g chicken mince

1 onion, finely chopped

1 fresh red chilli

2 tbsp Thai red curry paste

1 tsp brown sugar

1 tsp ground coriander

1 tsp ground cumin

1 egg white

8 lemon grass stalks

Method

Mix the chicken, onions, chilli, curry paste



and sugar together in a bowl to a thick paste. Stir in the coriander, cumin, and egg white and mix again. Preheat the grill at high. Divide the mixture into eight equal portions and squeeze each around a lemon grass stalk. Arrange on a grill rack and cook under the preheated grill, turning frequently, for eight minutes, or until browned and cooked through. Serve immediately, accompanied by cooked rice with chopped spring onion stirred through it. Garnish with the coriander sprigs.



PRAWNS WITH MUSHROOMS

Ingredients

16 medium sized whole prawns 4-6 oyster mushrooms

4-6 Chinese mushrooms (dried)

6-8 mushrooms

1 medium sized capsicum

1 medium sized yellow capsicum

2-3 garlic cloves

1-inch piece ginger

2 spring onions

2 tbsp cornstarch

2 cups chicken or fish stock

2 tbsp soy sauce 1 tbsp oyster sauce

Salt to taste

1/4 tsp tasting salt

1 tsp crushed peppercorn

4 tbsp oil

1 tbsp malt vinegar

Method

Wash and shell the prawns, keeping head and tip of the tail intact. Devein, wash thoroughly and pat dry. Soak oyster mushrooms and Chinese mushrooms in sufficient hot water for fifteen minutes. Drain, wash and slice them. Cut capsicums into thick strips. Finely chop garlic, thinly slice ginger and diagonally slice spring onions. Blend cornstarch in one cup of stock. Mix soy sauce, oyster sauce, salt, tasting salt and peppercorn in the remaining stock. Heat oil in a wok, add chopped garlic

and stir fry briefly. Add sliced spring onions, ginger, prawns, capsicums and mushrooms. Continue to stir fry for two minutes, tossing continuously. Stir in prepared sauce and spice mix. Cook on high heat for half a minute. Add blended cornstarch and continue to cook for a minute till the sauce thickens, stirring continuously. Stir in malt vinegar and serve

SOUR AND SPICY CHICKEN SOUP Ingredients

1 medium sized chicken breast

6-8 mushrooms

1 medium sized carrot

5-6 French beans

2-3 garlic cloves

½-inch piece ginger

2 green chillies 1 spring onion

1 egg

3 tbsp cornstarch

1 tbsp oil

1 tbsp soy sauce

2 tbsp green chilli sauce

1/4 tsp tasting salt

1/2 tsp white pepper powder Salt to taste

5-6 cups chicken stock

2 tbsp vinegar

Clean, wash and finely shred chicken

breast. Clean, wash, trim and finely slice mushrooms. Cut carrots into julienne, cut French beans diagonally into thin diamond shaped pieces. Finely chop garlic, ginger, and green chillies. Chop spring onions and reserve some for garnish. Break egg into a bowl and whisk lightly. Blend cornstarch in half a cup of water. Heat oil in a wok, add shredded chicken and stir fry briefly. Add chopped ginger, garlic and green chillies and continue to stir fry for half a minute more. Add chopped spring onion and continue to cook for a minute. Add carrot julienne, sliced mushrooms and French beans. Add soy sauce, green chilli sauce, tasting salt, salt and white pepper powder. Mix well and stir in chicken stock. Bring to a boil, reduce heat and simmer for 3-4 minutes. Stir in blended cornstarch and cook for a minute, until the soup thickens, stirring continuously. Stir in whisked egg in a steady stream so that it forms into threads as it cooks. Add vinegar and serve piping hot, garnish with chopped spring onion greens.

YOGHURT FISH Ingredients

600g any kind of big fish

1 cup yoghurt

Salt to taste

2 small sized onions

3 green chillies

2 tbsp ghee

2 bay leaves 4-6 cloves

3-4 green cardamoms

Method

Cut fish into medium sized pieces. Whisk yoghurt, add salt and marinate fish in this for twenty minutes. Grate onions, slit green chillies into two and keep aside. Take ghee in a pan and add bay leaves, cloves and cardamoms, cook for 15 seconds. Add grated onions. Sauté for 5-7 minutes, add green chillies and fish marinated in yogurt. Bring to a boil. Cover and cook on low heat for 7-8 minutes and serve hot.

Photo: Sazzad Ibne Sayed



#CHECK IT OUT

Starting a life together – Cost vs. comfort?

With the weather outside getting chillier, the wedding season is back again in our lives. We can already feel the festive vibe everywhere, as we keep receiving invitations and getting tagged into selfies where all are wearing matching clothes. In the middle of all the 'kacchi' and 'borhani' shenanigans, weddings may seem to be all fun and games — until the program takes place in our own houses, among kins – and only then we realise the harder part of it: the prepping!

From breaking the ice between two families to ultimately tying the knot — there can be a stupendous number of responsibilities to take care of, as the bride and groom prepare for their new life together. Although the responsibilities are mostly distributed among the family members, it seems like there are never enough people to take charge of everything!



Selecting the venue, making guest lists, distributing invitation cards, arranging for decoration, photography, catering, and everything else, the to-do list for a perfect wedding goes longer and longer. But what most of us tend to do, being occupied with so many formalities, is that we forget about ensuring maximum comfort for the very bride and groom, who are to remain at the centre of all the celebrations.

Most parents tend to have premeditations and fixated plans to attend the invitees. The social constraints to present with a certain standard of celebratory arrangements often require the parents to go beyond their financial limitations.

Peer pressure also sometimes causes the special two to become anxious and hold back from expressing personal opinions, which then leads to their half-hearted participation throughout the event. Even









when the streak of programs is finally over, the physical stress is barely gone soon, as the newlyweds now face the mental challenge of having to realign their lifestyles and priorities in the middle of all the new faces.

For individuals who are rather pickier and more sensitive about personal belongings, adjusting to such newness is often overwhelming. Moreover, when the newlyweds are younger or are in the initial years of their professional careers, financial management after marriage could turn

out to be a crucial challenge at first. Prices of daily necessities are almost never going down, plus a new home means a whole set of new interior appliances. And a heap of questions arrives for the two – "How to keep our clothes fresh and clean? How to keep her favourite chocolates from melting? Where to watch his favourite movies with perfect sound and pictures? Isn't it all going to be too expensive?"

Setting up a perfect nest for the newlyweds can actually turn out to be quite expensive if not done through proper planning and research. Families, having already been exhausted by the steep expenses of the wedding, hence are often found to be cutting costs in this step. But it then results in the newlyweds compromising on their picture of a perfect life together, which is never ideal.

Fortunately, many brands and shopping platforms these days provide a good range



of discount offers, EMI, and other facilities so that the customers can enjoy top-notch brand experiences while staying within their budgets!

Samsung Bangladesh recently introduced one such offer that is crafted especially keeping the convenience of the newlyweds in mind. The "Bibaho Utshob" offer from Samsung includes four incredible packages —Platinum, Diamond, Gold, and Silver — with lucrative bundle-price offers for electronic items required by couples who are about to start a new life.

The attractive packages includes; Platinum Package: 55" 4K UHD TV, 465 Litre no frost refrigerator, 9KG front loading Steam Wash washing machine – Price: Tk 2,24,000. Diamond Package: 43" 4K UHD TV, 321 Litre no frost refrigerator, 8KG front loading washing machine – Price: Tk 1,59,900. Gold Package: 43" Smart TV, 275 Litre no frost refrigerator, 7KG inverter top loading washing machine – Price: Tk 99,900. Silver Package: 32" Smart TV, 218 Litre frost refrigerator, 7KG top loading washing machine – Price: Tk 79,900.

Purchasing a TV, a refrigerator and a washing machine in a bundle can help to save a handsome amount on the postwedding expenses of the newly weds. Along with the exciting discounts on the cutting-edge products, customers shall also enjoy free gifts and a 0 percent EMI facility upon their purchases.

Photo: Samsung Bangladesh

First showroom of Heritage Palli opens at Bashundhara

An art, craft and designer wear showroom, Heritage Palli, is owned by designer, Tootli Rahman. While the entire nation is celebrating 50 years of its independence, the Bangladesh Heritage Crafts Foundation (BHCF) wishes to celebrate the glory of Bengali heritage, and it was with immense pride that Heritage Palli — a wing of Bangladesh Heritage Crafts Foundation — was inaugurated on 22 December 2021 at House 231, Road 08, Block A, Bashundhara R/A, Dhaka 1229.

The brand ambassador of Heritage Palli is Seema Hamid. She was present as chief guest at the opening.

Heritage Palli began as an online start-up project and became operational during the pandemic. The idea was to support the artisans of remote areas to continue their earning through making crafts. BHCF started promoting Heritage Palli through digital channels back in May 2021. It received tremendous positive responses both locally and internationally.

Heritage Palli, is the perfect designing solution for urban fashion lovers where they can get to purchase traditional handmade saris, kameez sets, tunics, kurtis, jewellery, accessories, handicrafts, show pieces, and home decors under one roof, all designed by Tootli Rahman.

Follow them on their Facebook page — www.facebook.com/heritagepalli

Excitement starts at Radisson Fun & Adventure Park!

Radisson Blu Dhaka Water Garden is delighted to present "Radisson Fun & Adventure Park," especially made for the younger generation. This is a unique facility at a 5-star hotel situated on a safe outdoor space of the scenic garden of Radisson poolside, consisting of 15 exciting discovery play stations and a "Splash Pool" for children to enjoy a feeling of adventure and excitement.

Children aged between 1 and 18 years old can enjoy a multitude of fun packed activities in three distinctive zones, "Toddler Playground", "Elementary Playground", and "Teenager Obstacle Trail."

The Toddler Playground, for children between the ages of 1-4 years, consists of a sandpit with toys, toddler swings, slider station, play house, and see-saw. The Elementary Playground, for children between the ages 5-12 years, having a jumping trampoline, dual slider system, climbing station, multiple swings, and a tower station. The Teenager Obstacle Trail is a more physically challenging course made for teenagers which

includes a suspension bridge, crawling tunnel, hanging bridge, tree climbing, and spider nets.

The Park is open for private events such as birthday parties, day-long school outings and also has an outdoor lounge area where guests can enjoy healthy snacks and beverage menus. It is the perfect place for children to have a break with refreshments and also where guardians can keep a safe eye on their children. The Park is watched over by the Radisson Recreation Club Instructors and made secure by the Radisson Blu Dhaka Security Team.

Guests can avail the Radisson Fun & Adventure Park by getting a Play Pass at Tk 500++ on weekdays and Tk 800++ on weekends. Radisson Blu Dhaka is happy to announce a special Play Pass at Tk 300++ for the first 1000 quests.

Radisson Recreation Club is there to facilitate its guests for any assistance or private events bookings.

For more information, please dial 01730089126.









#FASHION & BEAUTY

Party looks for New Year's Eve parties

Another year is coming to an end and the world awaits a fresh beginning. Even those who have dealt harsh cards will wish to celebrate the closing of the year that has made them suffer so much and look to the next one with renewed confidence and hope that it will treat everyone better than the last. Humans are nothing if not optimistic and what better way to display optimism than an all-out, raging party? Go you must and look good you shall, with the most trending makeup looks to wrap up 2021.

The eye game is strong

The smoky eye has been around for a while and has no intentions of leaving the party anytime soon. With bold and unapologetic use of the eyeliner, the look is still as hot, still all the rage and still the top pick for any makeup lover, day or night. However, in an unexpected twist of events,

what if the smokiness of the eye could be toned down a little to make way for some rose, gold or silver glitter, while keeping the drama intact?

The smudgy dark tones of the smoky eye married into glittery oomph for that perfect party glamour — it's a look that screams audacity and confidence. For extra theatrics, pair up the look with trendy, coloured contact lenses in shades of silver, or amethyst, some heavy mascara on faux lashes and smudged kohl lined lower lids. Eyebrows: Laying in on thick

Razor thin eyebrows are all but out of fashion as more and more influencers,

makeup aficionados and models embrace thicker brows. While there is growing interest in unibrows or completely natural brows, the look we vouch for is a nice, thick arch that is well groomed but not pencilled in too heavy. The idea is for it to look filled — not sparse, but not drawn either.

A good eyebrow pencil or powder can achieve the look easily — if you know where to stop.

The face is a canvas The eyes may hold all the allure but many a makeup artiste has underestimated how important the face is, in order to pull off any look, and suffered grave consequences.

Face makeup is the unsung hero in any look and it takes special talent to pull off a good base and glow. While the past few years were all about harsh contouring and a whole lot of highlighter work, the

end of the year has us all going

for a more subdued, yet toned finish.

Neither cakey, nor greasy, the look we are leaning towards is a softer base in warm undertones that speaks of natural, youthful glow and a demure, dewy look. The skin needs to look healthy and radiant, with some mastery in highlighting,

but without having the need to carve out a new structure of the face altogether.

Embracing your features and being unapologetically yourself seems to be the underlying mantra of the look, and hopefully the year.

Muted lips

The nude lip has been in vogue for a while now and works well on mostly all skin types. Contrary to popular belief, there is an entire colour palette dedicated to nude shades and no two colours have the same effect on the face. The idea is to look natural, and muted, while still making one heck of a makeup statement. If done right, there is no way that you will end up looking dull or with frosty lips. On the contrary, well blended, soft nude colours make your lips look supple and throw all the attention back to the eyes — exactly what we need, to look the new year in the eye.

By Munira Fidai **Photo: Shahrear Kabir Heemel** Model: Arpita, Ansa, Snigdha, Surjo **Make-up: Navin Ahmed** Styling: Sonia Yeasmin Isha