

La Terrace Debuts French-Mediterranean Flair



The grand opening ceremony was inaugurated by Bahrain National Council for Arts chairman Shaikh Rashid bin Khalifa Al Khalifa and Shura Council member Jamal Fakhro alongside Awal Bank board member Dr Omar Al Mardi and The Ritz-Carlton, Bahrain board member and Coca-Cola Bottling Company Bahrain chairman Salman Al Mahmeed, International Hotels Bahrain Director Yamil Santiago alongside The Ritz-Carlton Bahrain's general manager Bernard de Villèle, director of operations Ekaterina Akatceвич, public relations and marketing director Pamela Panduric, human resources director Rasha Ghoul and hotel officials.

Manama

Nestled in a poolside setting under the stars, La Terrace invites guests to savor a thoughtfully crafted menu, blending Mediterranean influence and French classical dishes, perfect for a leisurely lunch and dinner, while soaking in the relaxed coastal ambiance. This elegant terrace, is the place to enjoy life's pleasures, whether enjoying intimate moments by the pool or sharing laughter-filled evenings with friends. La Terrace's menu thoughtfully curated by chef lover Alexis Knecht from Alsace, France, promises to transport guests on a culinary journey through the South of France



and the Mediterranean coast. From light, savory appetiz-

ers such as a refreshing classic Niçoise Salad, or Focaccia & Tapenade, with black olive puree, sundried tomato, a rich Duck Foie Gras Terrine, with zest of confit Bahraini lemon served alongside toasted butter brioche to delectable selection of grilled seafood, including Garlic Prawns, and items from the grill. Among the signature offerings are the Bahraini Blue Crab Soup features local catch blue crab in a velvety broth with baguette croutons, Emmental cheese, and a hint of Rouille sauce, creating a comforting yet indulgent dish, Truffle Croque Monsieur elevates the classic French sandwich with a luxurious truffle béchamel sauce,

smoked turkey ham, and melted Emmental cheese, Bahraini Hammour, served with a fragrant saffron sauce, asparagus, and roasted potatoes, showcasing the fresh, delicate flavors of local fish. For those craving something hearty, the Classic Beef Tartare made with Black Angus Prime Beef Tenderloin offers a rich, tender bite, complemented by crispy French fries. Finally, the Steak Frites features a perfectly seared Prime Striploin, served with herb butter, golden French fries, and a fresh side salad, making it the perfect indulgence for any steak lover. In addition to the à la carte selections, La Terrace offers an exquisite caviar service, high-

lighting premium selections served with classic pairings, ideal for sharing and celebration. The seafood offerings are equally enticing, with daily catches and fresh shellfish. To complete the experience, an elegant dessert selection awaits, featuring refined classics and seasonal creations that reflect the sweet simplicity of coastal European cuisine. Guests can also enjoy a selection of artisanal ice creams and coups offering a refreshing and indulgent finale to the meal. "At La Terrace, our goal is to capture the soul of Europe on every plate," says Chef Alexis Knecht. "We focus authentic, refined techniques, and the joy of sharing good food made with

the finest local ingredients." Bernard de Villèle, General Manager of The Ritz-Carlton, Bahrain, adds: "La Terrace is more than just a new restaurant, it's a true haven. We are proud to offer a space where our guests can enjoy a dining experience beneath a starlit sky. It is the perfect addition to our culinary collection, and we look forward to welcoming both locals and international guests to discover it." La Terrace invites guests to immerse themselves in the timeless allure of coastal charm while indulging in exquisite ice cream, refined hookah, and a thoughtfully curated bar experience that elevates every moment.

‘Veggie burgers’ face grilling in EU parliament

AFP | Brussels, Belgium

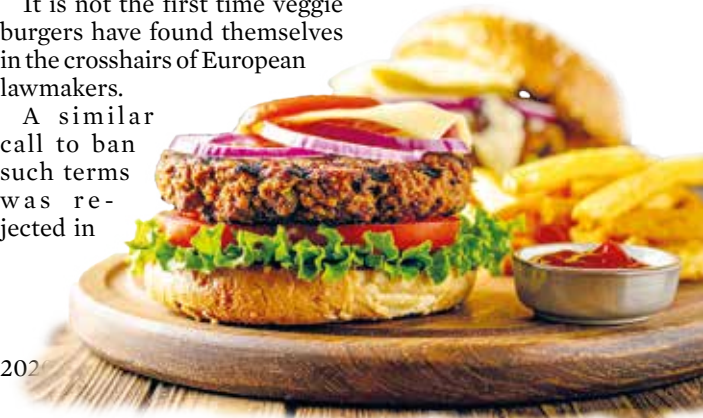
Championed by green advocates as much as mindful eaters, the days of plant-based “steaks” and “veggie burgers” may be numbered under plans up for a vote in the European Parliament today. Concerns over the greenhouse gas emissions from livestock farms have in recent years driven more Europeans towards vegetarian and vegan diets, seen by advocates as a healthier al-

ternative to regular meat consumption. But many European livestock farmers -- and the politicians who represent them -- see plant-based foods that mimic meat as a threat, and one more challenge facing a troubled sector. “It’s not sausage, and it’s not steak, plain and simple. Let’s call a spade a spade,” said Celine Imart, a right-wing EU lawmaker pushing for such terms to be banned for non-animal-based products.

“It’s everyone’s right to eat alternative proteins -- made from plants, laboratories, tofu or insect flour,” said Imart, who besides her work in parliament farms cereals on the side. “But calling it ‘meat’ is misleading for the consumer,” she told AFP. If Imart’s proposal becomes law, a long list of labels including “sausage” and “burger” would be reserved for foods containing meat. That prospect is still some way

off. Even if parliament backs the proposal, it still needs to be negotiated with the EU’s 27 member states. And the outcome of Wednesday’s vote is uncertain, with the boss of Imart’s centre-right EPP party, Manfred Weber, saying the ban was “not at all a priority”. “People are not stupid, consumers are not stupid when they go to the supermarket and buy their products,” he told report-

ers. It is not the first time veggie burgers have found themselves in the crosshairs of European lawmakers. A similar call to ban such terms was rejected in 202



Joyalukkas Appoints Samantha Ruth Prabhu as the new Brand Ambassador

Manama

Joyalukkas, the world’s favourite jeweller, is excited to reveal their new brand ambassador, the Lady superstar Samantha Ruth Prabhu. The award-winning actor will bring her inimitable charisma to represent Joyalukkas jewellery’s timeless designs and inspiring legacy of craftsmanship across international markets. This association brings together two icons that share a deep connection with perfection, authenticity, and grace. Samantha’s endearing charm and savour faire perfectly mirror Joyalukkas’ journey of over three decades, built



on artistry, trust, and an unwavering commitment to delighting millions of customers worldwide. “Samantha embodies the spirit of the modern woman - confident, stylish, and truly distinctive. Her persona resonates deeply with our ethos of celebrating life’s treasured moments with fine jewellery,” said Dr. Joy Alukkas, Chairman, Joyalukkas Group. “We are honored to welcome her into the Joyalukkas family as we continue to inspire jewellery lovers across the globe.” Sharing her excitement, Samantha Ruth Prabhu commented: “Jewellery has forever been a personal expression of who

I am - a tale of emotion, celebration, and strength behind every piece. Joyalukkas embodies all these aspects, and more. I’m thrilled to partner with a brand that celebrates beauty with substance and inspires women everywhere to shine with confidence.” The association will soon come alive through an integrated global campaign, where Samantha will represent Joyalukkas’ rich design heritage in her own special way and further elevate the brand’s universal appeal across global markets and cultures. The brand now will use two global icons to represent the brand worldwide i.e. Samantha & celebrated actor Kajol.