



THE ART OF DINING

Nupur Tron, Ambassadors of Art & Culture Franco Indienne, Paris, hosts a sit-down dinner for international guests at home in France. The event, The Art of Table, is one of the finest gastronomic experiences



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It's 4 pm and I am already running late. I have just finished my new haute couture Bijoux collection for Christmas that I am going to present Le Bon Marche, my flagship store. The first sketches are looking good and I am quite excited to see how the products will turn out. But this article is about today evening. It's an evening of exclusive gastronomy and art de table hosted by me for some of the best names in the world of French luxury.

Christoffle, Baccarat, Pierre Frey, Diptyque, Moët&Chandon are some of my special partners who are coming together to organise this very special evening.



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Art de table is an interesting art form to showcase the art of table and receiving in France. For the interesting evening, I tried on various outfits from House of Dior, Louis Vuitton, and John Galliano, before settling on Galliano - a true genius in dressing women!

The clock is ticking and I have started the tandoor oven. Oh, by the way, I have a real tandoor from India. All in clay, it is my treasure for making my dinner parties the talk of the town! It's time to get the chicken I marinated the previous day into the tandoor for a delicious chicken tikka platter which I will serve with salad rockette as first course complemented Rose 2000 from Moët&Chandon. This will be followed by five courses.



The guest list includes a veritable crowd of global cultural czars, fashionistas, artists, Hollywood film makers, Bollywood stars and diplomats. It's hard to shorten the list to 12 and choose who will be sitting next to whom! But in the end it all turns out well!

I love hosting these dinners as I put all my passion and love in receiving as well as trying new dishes enveloped with everyone's curiosity as to what will be the new culinary experiments. Although what I love the most is seeing the satisfaction of friends enjoying a good meal. After all, if we take care of our senses we tend to view the world differently, in a pleasant manner. ☺