

# THE RISING STAR



# Best Airline

Regional/UDAN Connectivity at Wings India 2026

**STAR**<sup>555</sup>  
Refined Oil

**G**  
**GHODAWAT**  
**CONSUMER**  
SANJAY GHODAWAT GROUP



# Raveena Tandon Ji Ka Barso Ka Bharosa

Trusted by  
Raveena Tandon

**GET FREE\***  
**BUCKET WORTH**  
**₹ 150**  
**WITH**  
**STAR OIL JAR**



Distributorship Enquiry : 1800 233 1555 | [fmcg@ghodawat.com](mailto:fmcg@ghodawat.com) | [www.ghodawatconsumer.com](http://www.ghodawatconsumer.com)

Follow us on : [f](#) | [X](#) | [i](#) | [y](#) @starfoodsindia

\*Offer valid till stocks last, Terms and conditions apply.

\*Trademarks or brand names do not represent true nature.



Dear Passengers,

It is a matter of great pride to witness the continued evolution of India's aviation landscape, highlighted by meaningful participation at Wings India 2026, one of the country's premier civil aviation platforms. The event offered an excellent opportunity to engage with policymakers, airport operators, aircraft manufacturers, and industry partners shaping the sector's future.

We were honored to be part of this gathering, reaffirming our commitment to regional connectivity and constructive engagement in the national aviation dialogue. Our presence reflected growing operational maturity, disciplined network expansion, and an unwavering focus on safety and passenger experience.

A particularly gratifying moment was being conferred the Best Regional Airline award. This recognition is a testament to the collective efforts of our flight operations, engineering, ground handling, commercial, and support teams who uphold high standards of reliability and service excellence. It validates our strategic direction and reinforces our role in strengthening connectivity across tier-2 and tier-3 cities.

Another landmark development is the launch of Navi Mumbai International Airport, a transformative milestone for the Mumbai Metropolitan Region. The commissioning of this modern airport enhances capacity, improves operational flexibility, and supports long-term scalability within one of India's busiest aviation corridors. It is expected to ease congestion at existing hubs while enabling smoother passenger movement and expanded route opportunities.

The inauguration of Navi Mumbai International Airport also presents new prospects for network optimization, improved slot availability, and greater operational efficiency. Access to upgraded infrastructure will further strengthen our ability to deliver dependable, seamless, and customer-focused travel experiences.

As India's aviation ecosystem advances, we remain committed to disciplined growth, regional empowerment, and operational excellence. Participation in Wings India, receiving the Best Regional Airline award, and the opening of Navi Mumbai International Airport reflect strong forward momentum toward a more resilient and connected aviation environment.

The outlook for the industry remains positive, and we stand prepared to contribute meaningfully to the next phase of India's aviation growth story.

Warm regards,

**SANJAY D. GHODAWAT**

Chairman

# Contents

March-April 2026  
Volume 7 ✈ Issue 2



**OWNER**  
STAR AIR

**CEO**  
CAPT. SIMRAN SINGH TIWANA

**EDITOR-IN-CHIEF**  
SANDEEP SURESH

*For Star Air business related enquiries, please write to: [marketing@starair.in](mailto:marketing@starair.in)*



**CHAIRMAN**  
MANECK DAVAR

**EDITORIAL**  
**Deputy Editor**  
Nichola Pais

**DESIGN**  
**Art Director**  
Yogita Iyer  
**Sr. Graphic Designer**  
Sandeep Bhaire

**SENIOR VICE PRESIDENT-ADMINISTRATION**  
BOBBY DANIEL

**Spenta Multimedia Pvt. Ltd.**  
5<sup>th</sup> Floor, Industry House  
159, Churchgate Reclamation  
Mumbai - 400020  
Tel: 022-6734 1002

**For business enquiries, contact:**

**SPENTA MULTIMEDIA PVT. LTD.**  
Tel: 022-6734 1002  
E-mail: [ho@spentamultimedia.com](mailto:ho@spentamultimedia.com)

Content, design, and printing done at Spenta Multimedia Pvt. Ltd.



04

01 **CHAIRMAN'S MESSAGE**

04 **MADE IN INDIA**  
How India Celebrates

12 **WINGS OF PROGRESS**  
Star Air Wins Coveted Award

14 **WOMEN'S SPECIAL**  
Of Bonding & Shared Adventure

18 **THE FLAVOUR EDIT**  
The Coolest Comfort Food

20 **IN THE SPOTLIGHT**  
Star Air Debuts at Navi Mumbai International Airport



22 **KNOW YOUR CREW**  
On Board with Captain Avinash Narayan

30 **JETSETTER**  
Choice Star Air Shots

32 **FASHION FORWARD**  
How To Flawlessly Go from City Streets to Seaside Evenings

34 **RESET**  
Morning Matters



18

24 **SUSTAINABLE TEA WITH SHREYA**

25 **STAR PRIDE**

26 **THE SKY AWAITS**

27 **ROUTE MAP**

36 **MENU**

All Images Credits: Star Air; Shutterstock

**THE RISING STAR**, the bimonthly magazine of STAR AIR, is printed and published by Star Air; Editor-in-Chief Mr. Sandeep Suresh. Printed at Spenta Multimedia Pvt. Ltd., Plots 15, 16 & 21/1, Village Chikhholi, Morivali, MIDC, Ambernath (West), Dist. Thane.

Articles published in **THE RISING STAR** represent the authors' views and STAR AIR or SPENTA MULTIMEDIA PVT. LTD. accept no liability for loss or damage. Material in this publication may not be reproduced, whether in part or in whole, without the consent of SPENTA MULTIMEDIA PVT. LTD. or STAR AIR.

**STAR**<sup>555</sup>  
SOYA CHUNKS



# TAKAT AUR SEHAT KA POWERHOUSE

PLANT BASED  
PROTEIN



Image for illustration purpose Only

Distributorship Enquiry : 1800 233 1555 | [fmcg@ghodawat.com](mailto:fmcg@ghodawat.com) | [www.ghodawatconsumer.com](http://www.ghodawatconsumer.com)

Follow us on: [f](#) [X](#) [i](#) [v](#) @starfoodsindia



## Living Colour

Marking the arrival of spring, Holi is a festival where colour becomes a language of connection and joy

### Holika Dahan

3 March 2026

### Holi

4 March 2026

(dates may vary slightly by region)

**H**oli marks the arrival of spring and the triumph of good over evil, but at its heart, it is a celebration of human connection. Rooted in Hindu mythology and closely aligned with the seasonal shift from winter to warmth, the festival invites people to let go – of grievances, hierarchies and the weight of routine – even if just for a day. It commemorates the story of Prahlad and Holika, symbolising faith and renewal, but over time, Holi has evolved into something broader and more universal: an expression of joy, forgiveness and shared humanity

In the days leading up to Holi, there is a palpable sense of anticipation. Homes are cleaned thoroughly, cupboards aired and courtyards prepared, mirroring the idea of starting afresh. Kitchens grow busy with the preparation of festive sweets, while neighbourhoods organise gatherings for Holika Dahan. On the night before Holi, bonfires are lit in streets and open grounds, flames rising against the dark sky to symbolise the burning away of negativity and the protection of what is good. Families and friends gather around the fire, offering prayers and quiet reflection before the exuberance of the next day



every direction – from folk rhythms and devotional songs to exuberant Bollywood tracks. Friends, families and strangers greet each other like old companions, smearing colour across faces and exchanging laughter. The festival's great leveller lies in its informality: age, status and background dissolve beneath layers of pink, green and blue. For a few hours, the city belongs equally to everyone

Food is central to the experience and deeply nostalgic, tied to memories of childhood and home. Gujiyas filled with khoya and dry fruits appear in nearly every household, alongside malpua, dahi bhalla and plates of chaat. Thandai, a cooling, spiced milk-based drink flavoured with almonds, fennel, pepper and rose, is shared generously, helping to temper the heat of early summer while extending conversations long into the afternoon. Meals during Holi are informal, indulgent and communal, eaten between bursts of laughter and colour

As the day progresses, the energy slowly softens. People begin to wash off the colours, change into fresh clothes and set out to visit relatives, neighbours and elders. Boxes of sweets are exchanged, conversations linger and the chaos of the morning gives way to warmth and familiarity. Evenings are quieter, marked by storytelling and reflection rather than spectacle

Holi ends not with exhaustion, but with contentment. It leaves behind stained clothes, tired limbs and full hearts – and with them, a reminder that joy is most powerful when shared. In celebrating colour, Holi celebrates difference. In welcoming spring, it affirms life itself, urging us to embrace it openly, generously and without reservation.. ★

While Holi is celebrated across India in its own regional variations, the Braj region – particularly Vrindavan and Mathura – offers its most evocative and emotionally resonant expressions. Here, the festival unfolds over several days, blending devotion with playfulness. Temples resonate with bhajans and kirtans, colours are offered as acts of devotion, and the celebrations feel inseparable from faith. In Vrindavan, widows participate in Holi celebrations that were once denied to them, reclaiming joy and visibility in spaces that historically excluded them

In nearby Barsana, the tradition of Lathmar Holi adds a theatrical, almost folkloric dimension. Women playfully chase men with sticks as part of a ritual reenactment of local legend, turning the festival into a living performance steeped in cultural memory. These customs, while deeply rooted, remain dynamic, drawing visitors who come not just to witness Holi, but to understand its layered meanings

On Holi morning, streets everywhere transform into shared spaces of joy. Gulal fills the air, coloured water splashes freely, and music pulses from



Made in India

# Gudi Padwa & Ugadi

## Fresh Beginning

**Date:**

19  
March  
2026

Western and southern India welcome the new year with ritual, reflection and quiet optimism

**G**udi Padwa and Ugadi mark the traditional New Year for communities across Maharashtra, Karnataka, Andhra Pradesh and Telangana. Falling on the first day of the Chaitra month, the festival signals renewal — of time, intention and belief. Closely aligned with the arrival of spring and the agricultural calendar, it represents a pause between cycles, a threshold moment when the past year is acknowledged and the future quietly welcomed. Unlike louder New Year celebrations, its beauty lies in symbolism and restraint, making it deeply personal, reflective and family-centred.

In Maharashtra, Pune becomes a natural focal point for Gudi Padwa. The city wakes early to a sense of calm purpose as households sweep and clean their homes, preparing them for the year ahead. Rangoli patterns bloom at doorways in soft, intricate designs, welcoming both guests and good fortune. Outside homes, a gudi is hoisted — a bright silk cloth tied to a bamboo stick, adorned with neem leaves and flowers, and topped with an inverted copper or silver pot. Raised high and



allowed to flutter in the morning breeze, the gudi symbolises victory, prosperity and protection, acting as both a spiritual marker and a quiet public declaration of renewal.

The streets on Gudi Padwa are not crowded, yet they carry a distinct energy. Families step out in traditional attire, visiting neighbourhood temples and the homes of elders, exchanging greetings, blessings and sweets. The mood is measured rather than exuberant, shaped by intention rather than display. In many ways, the festival mirrors the temperament of early spring itself – gentle, anticipatory and filled with promise rather than urgency.

Further south, Ugadi unfolds with a similar sense of reverence. The day begins with ritual baths, prayers and the lighting of lamps, grounding the household in stillness before the year

begins in earnest. One of Ugadi's most significant traditions is Panchanga shraavanam, the ceremonial reading of the new year's almanac. Elders, scholars or priests interpret forecasts for rainfall, crops, health and prosperity, drawing from ancient astrological wisdom. These readings are not merely predictive, but reflective, reminding communities of balance, preparedness and acceptance in the face of change.

Food plays a central role in both festivals, carrying layered meaning and philosophy. Ugadi pachadi is perhaps the most emblematic dish of the season. Prepared using neem flowers, jaggery, tamarind, green chilli, salt and raw mango, it reflects the belief that life itself is composed of many flavours – bitterness, sweetness, sourness, heat and tang. Eating the pachadi is both ritual and reminder, encouraging

acceptance of the year ahead in all its complexity, without resistance or fear.

In Maharashtra, festive meals are comforting rather than elaborate. Puran poli – soft flatbreads filled with sweetened lentils – take centre stage, accompanied by shrikhand, batata bhaji and amti. These dishes are prepared with care, often following recipes handed down through generations. Cooking becomes an act of continuity, connecting present-day celebrations to memories of past kitchens, shared meals and voices that shaped family traditions.

As the day unfolds, families gather around shared meals, conversations linger and blessings flow freely from elders to the younger generation. New clothes are worn, but without ceremony or display. Children receive small gifts or sweets, absorbing the significance of the day through participation rather than instruction. The rhythm remains unhurried, allowing rituals to unfold naturally and meaningfully.

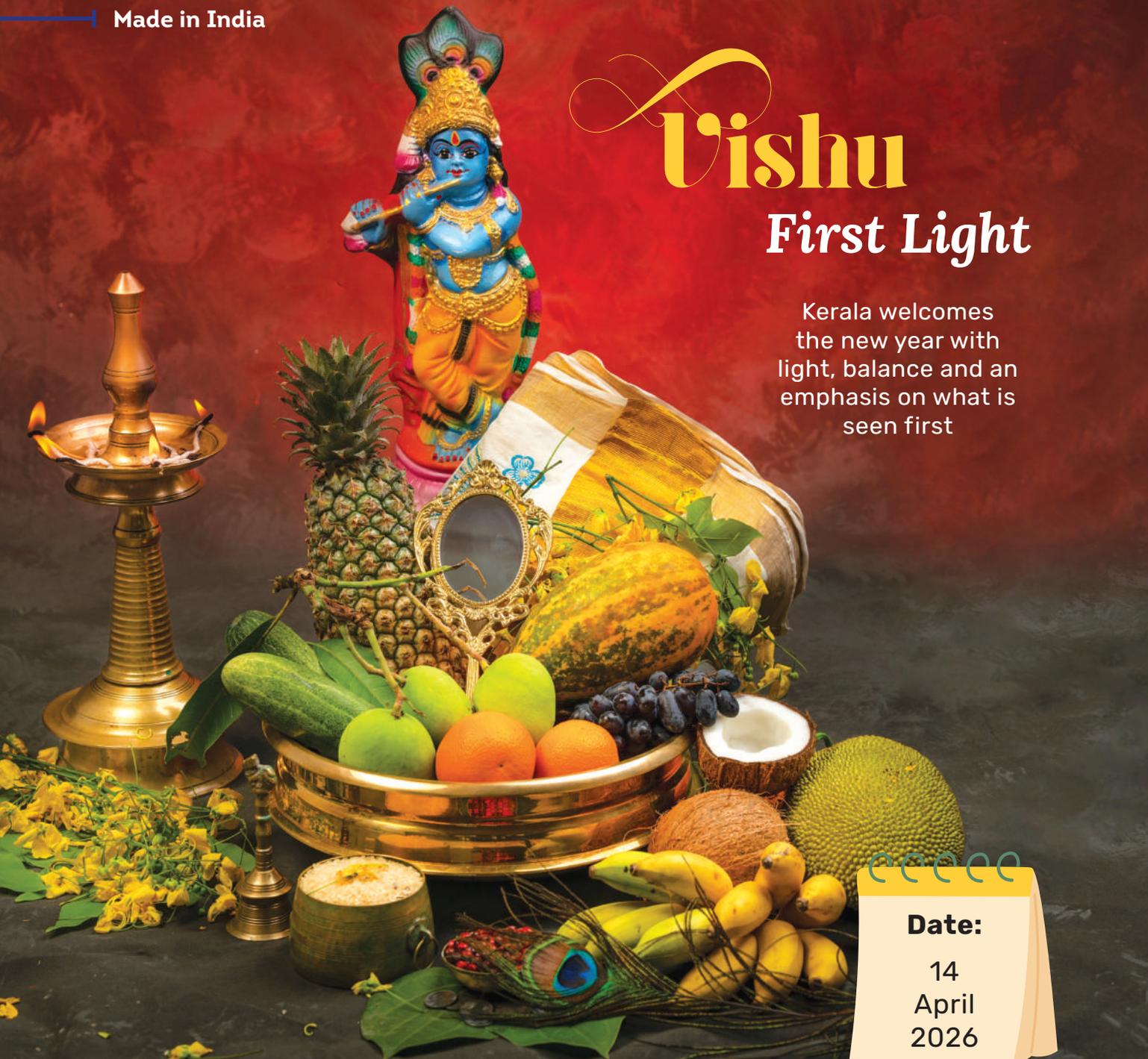
Gudi Padwa and Ugadi remind us that beginnings do not always arrive with spectacle or sound. Some arrive softly, guided by reflection and intention. In honouring time, tradition and the land, these festivals offer a powerful counterpoint to the pace of modern life – a reminder that renewal can be quiet, and that clarity often emerges not from celebration alone, but from mindful beginnings carried forward with care. ★



# Vishu

## First Light

Kerala welcomes the new year with light, balance and an emphasis on what is seen first



**Date:**

14  
April  
2026

**V**ishu marks the traditional New Year in Kerala and is deeply tied to ideas of renewal, harmony and prosperity. Celebrated on the first day of the Malayalam month of Medam, the festival coincides with the spring harvest cycle and the astronomical movement of the sun into Mesha rashi. These natural markers reinforce Vishu's connection to time, balance and the belief that life moves best when aligned with the rhythms of nature rather than against them.

Unlike festivals defined by processions or public spectacle, Vishu unfolds almost entirely within the private spaces of the home. Its significance lies not in outward celebration but in inward orientation, making it one of the most contemplative new year observances in India. The focus is on beginning well – with clarity, gratitude and intention – rather than beginning loudly.

At the heart of Vishu lies the Vishukkani, an arrangement of auspicious items prepared with care

on the eve of the festival. Rice, fresh fruits and vegetables, coins, flowers, gold ornaments, betel leaves and a traditional brass lamp are placed together, often alongside a mirror and a religious image. The arrangement is designed so that it becomes the first sight upon waking, believed to shape fortune and outlook for the year ahead. Children are often led, eyes closed, to view the Vishukkani at dawn, reinforcing the idea that what one sees first holds lasting power.



Mornings on Vishu are calm and reverent. Homes remain quiet except for the soft glow of lamps and the scent of incense. Families gather for prayers, offering thanks for the year gone by and seeking blessings for the months ahead. Elders distribute Vishukkaineettam – small sums of money given to children and younger family members – symbolising goodwill, abundance and continuity. The gesture, though modest, carries emotional weight, reinforcing bonds across generations.

Temples across Kerala fill with devotees through the morning, yet the atmosphere remains unhurried. In cities such as Thiruvananthapuram and Kochi, Vishu resists the pull of urban spectacle, retaining its intimacy and rootedness. Celebrations stay largely within households, allowing the festival to feel personal even amid city life. The absence of crowds and noise becomes part of its appeal, offering a pause from constant motion.

Food during Vishu reflects its grounding ethos. The festive sadya is prepared with care, served traditionally on banana leaves. Rice forms the centre, accompanied by sambar, avial, thoran, olan and pachadi – dishes that balance

spice, sweetness and tang. Ingredients are seasonal and locally sourced, honouring the agricultural cycle that Vishu celebrates. Payasam provides a sweet close, often flavoured with jaggery or coconut milk, its richness tempered by restraint.

Meals are shared slowly, with conversation flowing easily. There is no rush to move on to the next event, no schedule to follow. Vishu invites people to linger – at the table, in conversation, in reflection. It is as much about how time is spent as it is about what is eaten or observed.

In some parts of Kerala, modest fireworks appear in the afternoon or evening, especially among children, adding a note of lightness without overpowering the day's quiet mood. Visits to relatives and neighbours follow, marked by warmth rather than ceremony.



Vishu stands apart as a reminder that beginnings need not announce themselves loudly to be meaningful. In a world that often equates celebration with spectacle, it offers a quieter lesson – that how we begin matters just as much as how enthusiastically we do so. Rooted in balance, intention and attentiveness, Vishu frames the new year not as a race forward, but as a mindful step into what lies ahead. ★

# Baisakhi

## Harvest & Faith

Punjab celebrates abundance, belief and collective pride with rhythm and reverence



**Date:**  
14  
April  
2026

**B**aisakhi marks the harvest of the rabi crop and remains one of the most significant dates in the Punjabi calendar. Both an agricultural milestone and a spiritual commemoration of the formation of the Khalsa by Guru Gobind Singh in 1699, the festival weaves gratitude for the land with devotion to faith. It signals renewal – the close of a farming cycle and a reaffirmation of collective identity.

The day begins before sunrise as families dress in traditional attire and gather at gurdwaras. In Amritsar, the Golden Temple becomes a focal point of prayer, with hymns resonating across the parisar and the sarovar reflecting the morning light. Nagar kirtans – processions led by the Guru Granth Sahib, accompanied by music and displays of gatka – transform streets into moving expressions of belief and history.

Seva, or selfless service, lies at the heart of the celebration. Gurdwaras serve langar to all, reinforcing values of equality and shared humanity. Volunteers prepare and distribute simple, nourishing meals, embodying devotion through action.

Beyond places of worship, villages come alive with bhangra and gidda in freshly harvested fields. Fairs, folk songs and community gatherings fill the day with colour and camaraderie. Traditional dishes such as makki di roti, sarson da saag, lassi and kheer anchor the festivities.

As evening falls, the celebrations soften into reflection. Baisakhi endures as a tribute to faith, farming and fellowship – a festival of abundance expressed through prayer, service and shared joy. ★





**Date:**

14-16  
April  
2026

# Rongali Bihu

## Spring in Full Bloom

Assam welcomes the new year  
with music, movement and  
youthful energy

**R**ongali Bihu, or Bohag Bihu, marks the Assamese New Year and the beginning of the agricultural season. Celebrated in mid-April, it heralds spring, as fields turn greener and the air carries a renewed sense of optimism. Of Assam's three Bihu festivals, Rongali Bihu is the most joyous – a vibrant celebration of renewal, romance and cultural pride. It welcomes a new cycle of crops, relationships and hope.

Across Assam, particularly in Guwahati, open grounds and riverbanks transform into lively performance spaces. Dressed in traditional mekhela chador, gamosa and dhoti, dancers

move to the energetic rhythms of the dhol, pepa and taal. Bihu songs – centred on love, nature and everyday life – carry forward generations of oral tradition. The dances are spirited yet graceful, mirroring the vitality of spring itself.

Participation lies at the heart of the festival. Rongali Bihu is not confined to staged performances; anyone can join the circle, clap to the beat or sing along. This inclusiveness makes it socially significant, especially for young people, for whom the festival becomes a space for connection and expression.

Preparations begin at home with thorough cleaning, symbolising renewal.



Elders are honoured with respect, and special rituals are performed for cattle, acknowledging Assam's agrarian roots. Food is central to the celebration: pitha in its many forms, sweet larus made of coconut or sesame, fresh river fish and seasonal vegetables define the festive table.

Unfolding over several days, Rongali Bihu balances ritual with revelry. More than a seasonal event, it is a living expression of Assamese identity – joyful, rooted and deeply connected to the rhythms of the land. ★



# Star Air Shines at Wings India 2026

Wings India 2026 set the stage for bold announcements and proud milestones across the country's aviation sector

Star Air was honoured with the 'Best Airline – Regional/UDAN Connectivity' award at Wings India 2026, a proud milestone that reflects its unwavering belief in connecting India's heartland, one flight at a time. For an airline built on the promise of linking underserved cities to opportunity, this recognition belongs as much to its passengers, partners and teams—on the ground and in the air—as it does to the brand itself. Some wins feel extra special because they are shared, and this was certainly one of them.

At a time when India's aviation sector is scaling new heights, Star Air's achievement stands as a reminder that growth is most meaningful when it is

inclusive. By strengthening regional connectivity under the UDAN scheme, the airline continues to bridge distances, support local economies and make air travel accessible to communities that were once beyond the aviation map. The award at Wings India underscores Star Air's role in shaping a more connected and empowered India.

## Time of Transformation

Wings India 2026, held amid unprecedented momentum in the sector, reflected the broader transformation underway. The event witnessed major announcements and partnerships signalling India's shift from being primarily an aircraft market





to emerging as a global aviation hub for manufacturing, maintenance and services.

Addressing the gathering at the Wings India Excellence Awards, Union Minister of Civil Aviation Rammohan Naidu highlighted the scale of India's ambition. "India is no longer just flying aircraft – we are designing, building and leading global aviation. Indian skies are full of infinite possibilities. From market to maker, India's aviation ecosystem is taking a global leadership flight. India represents the wings of 1.5 billion aspirations," he said.

Telangana's Deputy Chief Minister Mallu Bhatti Vikramarka echoed this forward-looking vision. He emphasised that the industry's future rests on "passengers' invisible trust in aircraft and the machines that connect nations."

As Wings India 2026 drew to a close, the message was clear: India's aviation story is no longer about potential – it is about performance. And in that story, Star Air's recognition for regional connectivity stands as a powerful symbol of how progress, when shared widely, truly takes flight. ★

A closer look at the rise of women travelling together – for bonding, freedom and shared adventure

# Her India, Her Tribe

**A**cross India's airports, an increasingly familiar sight is emerging: groups of women—friends, sisters, colleagues, mothers and daughters—laughing over coffee before boarding, coordinating window seats, comparing itineraries, and setting off on journeys designed entirely on their terms.

Women-only travel is no longer a niche idea. It is a growing movement reshaping the way Indian women experience leisure. While solo travel has captured headlines, another equally powerful trend is taking flight – women travelling together, without husbands, children or extended family responsibilities, carving out space for connection and celebration.



### Rise of the All-Women Getaway

Travel platforms and tour operators across India report a significant uptick in women-led bookings over the past five years. Industry data suggests that nearly one in three women travellers now opts for either solo trips or women-only group travel, with curated “girls’ getaway” packages seeing particularly strong growth.

Several factors are driving this shift:

- Greater financial independence among women
- Flexible work arrangements and remote working
- Growing acceptance of women prioritising leisure
- Improved air connectivity to smaller cities
- Increased availability of boutique stays and curated experiences

For many women, especially those balancing careers and caregiving, these trips are less about escape and more about reclaiming personal time.

### Travel Without Roles

Family holidays often come with invisible labour. Women frequently manage planning, packing, meal coordination and children’s schedules. A women-only trip changes that dynamic. Decision-making becomes collaborative. The pace slows. Conversations deepen.

Without routine roles defining the experience, travel transforms. A beach isn’t just a beach — it becomes a setting for shared memories. A café stop turns into hours of storytelling. A sunset becomes a moment of collective reflection.

Psychologists note that shared leisure strengthens friendships and reduces stress. Novel environments encourage vulnerability and openness. The result? Trips that feel restorative rather than exhausting.

### Generational Shifts

One of the most encouraging aspects of this trend is its cross-generational appeal.

Young professionals are planning annual girls’ trips. Mid-career women are organising milestone birthday retreats. Mothers are travelling with adult daughters, turning holidays into rites of passage.

The stereotype that travel freedom belongs only to youth is fading. Women over 45 are among the fastest-growing segments in experiential travel bookings.

### Choosing Tribe Over Tradition

For many Indian women, travelling in a group offers the reassurance of companionship alongside independence. It blends safety with spontaneity.

There is also emotional symbolism. These journeys mark transitions — milestone birthdays, career achievements, empty-nest phases, or simply the need to reconnect after years of prioritising others.

What was once considered indulgent is now understood as essential self-care.

### Redefining Celebration

Milestones once celebrated at home — birthdays, promotions, reunions — are increasingly marked with travel. A long weekend in Goa replaces a banquet hall gathering. A wellness retreat marks a 50th birthday. A heritage escape celebrates a friend’s entrepreneurial leap.

The destination becomes part of the story.

### Travel as Time Claimed Back

Perhaps the most powerful aspect of women travelling together is symbolic.



It signals a shift in cultural narratives – from travel as luxury to travel as necessity.

These journeys are not acts of rebellion; they are acts of renewal. They create space for identity beyond roles. They reinforce that companionship, curiosity and joy deserve intentional time.

And in that space, friendships deepen. Confidence grows. Memories multiply.

### The Economics of Women Travelling Together

Beyond personal fulfilment, this trend carries economic significance. Women's travel groups support boutique hotels, homestays, local guides, handicraft sellers and wellness centres.

In many regions, women-led enterprises – from craft cooperatives to eco-tourism collectives – benefit directly from female travellers who value ethical and community-based tourism.

Improved air routes connecting smaller cities play a crucial role here. When accessibility improves, tourism diversifies. And when tourism diversifies, local economies strengthen.

**“ Women are choosing destinations aligned with their interests, supporting local businesses, embracing slower itineraries and building rituals around shared exploration.**



### Favourite Destinations for Women's Group Travel

Certain destinations consistently top the list for women-only trips:

#### Goa

Still a classic, Goa offers versatility – from serene South Goa retreats to lively North Goa nights. Beach brunches, sunset cruises and boutique homestays make it ideal for celebratory escapes.

#### Jaipur & Udaipur

Rajasthan's heritage cities are visually dramatic and walkable. Palace visits, rooftop dinners and vibrant shopping markets create a blend of culture and leisure that suits short breaks.

#### Rishikesh

Yoga retreats, river rafting and wellness programmes draw groups seeking balance. Many retreat centres now offer women-only packages.

#### Kerala

Backwater houseboats, Ayurveda spas and tea estate stays in Munnar offer slower, scenic travel perfect for reconnecting.

#### Pondicherry

With its pastel boulevards and relaxed café culture, Pondicherry invites leisurely conversations and reflective afternoons.

### Shillong & the North East

Increasingly popular for scenic beauty and strong community culture, these regions appeal to women seeking something beyond the conventional circuit.

Short-haul flights and improved regional connectivity have made two- and three-night breaks viable. Weekend getaways are no longer limited to metro residents; women from Tier 2 and Tier 3 cities are joining the movement.

### Experiences That Strengthen the Bond

Women's group travel often revolves around shared activities rather than sightseeing marathons.

- Wellness workshops and spa days
- Culinary trails and regional cooking classes
- Guided heritage walks
- Craft shopping in artisan clusters
- Nature treks or sunrise hikes
- Music and cultural festivals

These shared moments become stories retold for years – the unexpected rainstorm in Udaipur, the laughter during a yoga session in Rishikesh, the bargaining triumph in Jaipur's bazaars.



## Planning the Perfect Women's Getaway

A successful women-only trip balances planning with flexibility.

### Before You Go:

- Align expectations early – relaxation, adventure or culture?
- Agree on budgets to avoid discomfort later
- Choose centrally located accommodation with strong reviews
- Plan safe and reliable airport transfers

### During the Trip:

- Keep itineraries light – allow time for spontaneity
- Share responsibilities – one handles bookings, another navigation
- Stay aware of surroundings, especially at night
- Keep digital copies of tickets and identification accessible

A Gentle Reminder: Women-only travel isn't about excluding family; it's about investing in friendships and self-worth. Clear communication at home ensures support rather than misunderstanding.

## Safety, Confidence and Smart Travel

Safety remains a consideration, but confidence has grown. Increased visibility of women travellers, supportive accommodation policies and digital tools have strengthened assurance.

### Simple habits make a difference:

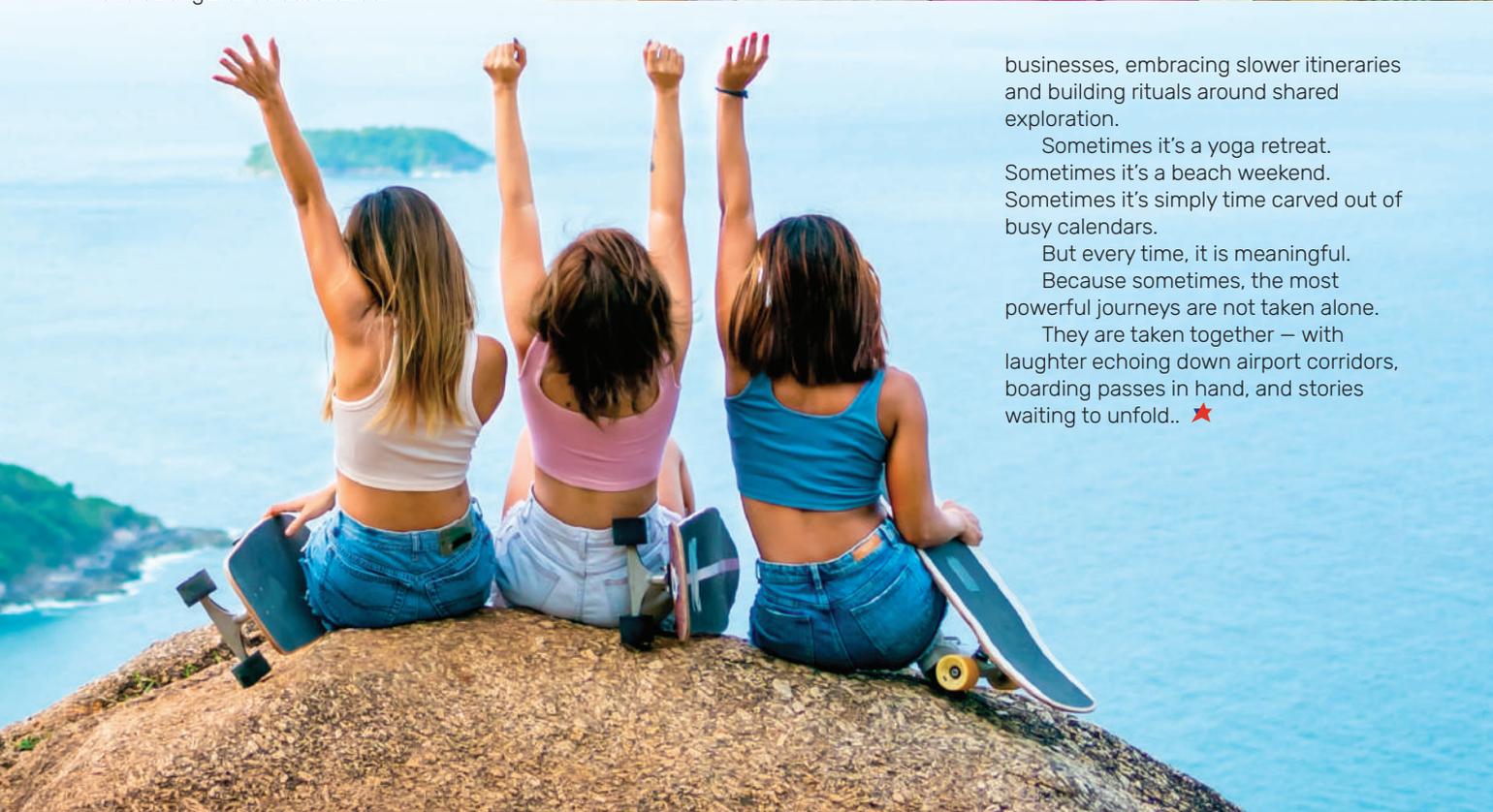
- Arrive in daylight when possible
- Use trusted transport providers
- Avoid oversharing personal details
- Keep emergency contacts accessible

Travelling together offers an added layer of comfort – someone to check in with, someone to navigate with, someone to laugh with when plans go awry.

## The Journey Ahead

As connectivity expands and more regional routes open up, spontaneous travel becomes easier. Weekend escapes no longer require months of planning. The distance between intention and action shrinks.

Women are not just participating in India's travel story – they are shaping it. They are choosing destinations aligned with their interests, supporting local



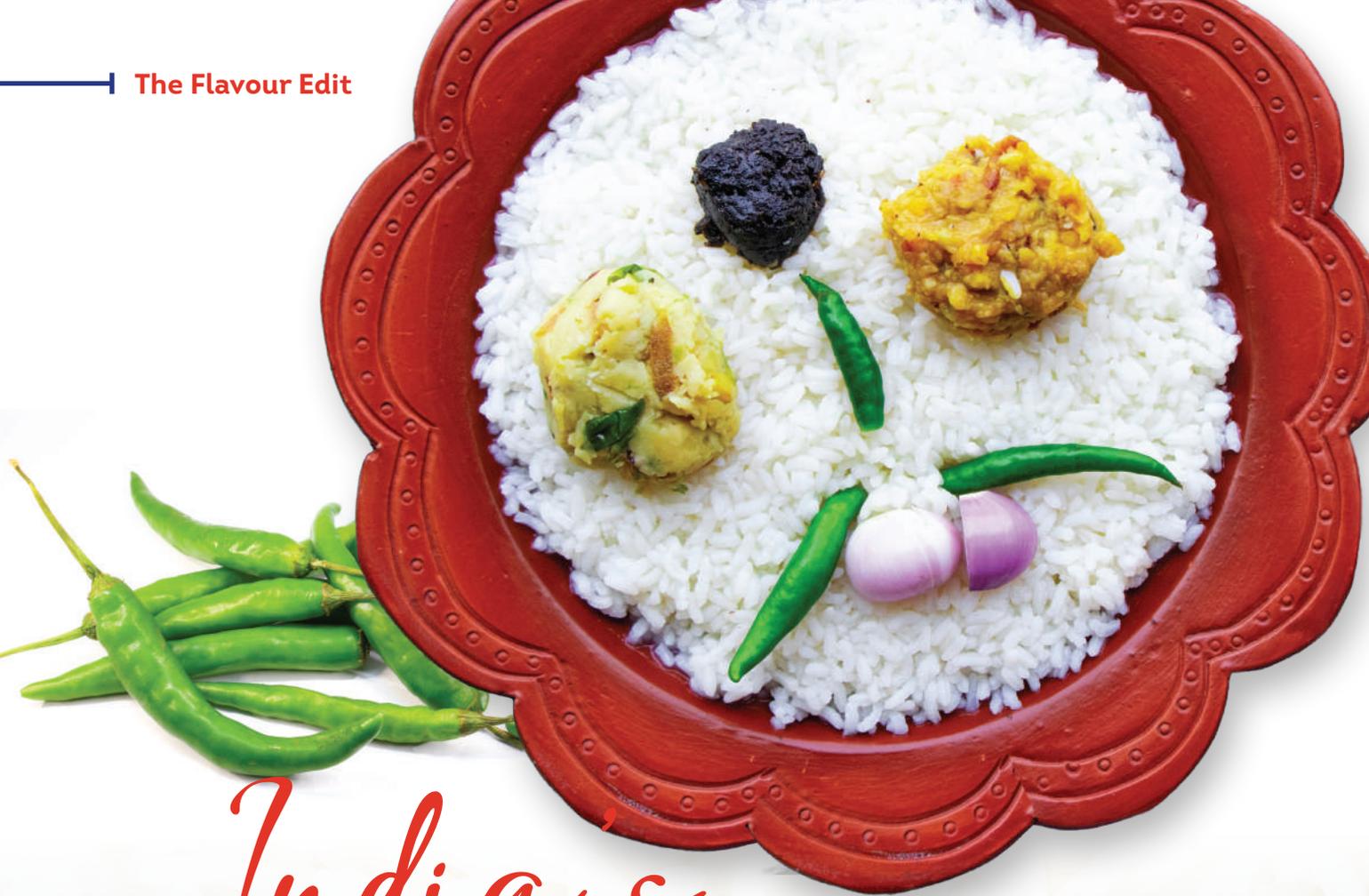
businesses, embracing slower itineraries and building rituals around shared exploration.

Sometimes it's a yoga retreat. Sometimes it's a beach weekend. Sometimes it's simply time carved out of busy calendars.

But every time, it is meaningful.

Because sometimes, the most powerful journeys are not taken alone.

They are taken together – with laughter echoing down airport corridors, boarding passes in hand, and stories waiting to unfold.. ★



# India's Coolest Comfort Food

Long before wellness trends, India turned leftover rice into a cooling, nourishing staple shaped by climate and care

**A**t first glance, it looks almost too simple to be special – cooked rice soaked overnight in water. No garnish. No fire. No flourish. And yet, across vast swathes of India—from Odisha's rice bowls to Kerala's gentle kanji—this humble preparation is a centuries-old answer to heat, hydration and digestion.

Fermented rice—known regionally as pakhala, poita bhat, panta bhat or kanji—is not just food. It is an idea. One

that predates probiotics, sustainability buzzwords and global wellness trends by generations.

## Honouring the Essential

Nowhere is this better celebrated than in Odisha, where Pakhala Dibasa, observed every year on 20 March, honours the state's most beloved summer staple. What began as a grassroots cultural movement has grown into a day of collective pride, with homes, eateries

and even official spaces serving pakhala in all its forms – from the plain, lightly sour version to elaborate platters accompanied by fried fish, leafy greens, mashed vegetables, raw onions and chillies. Rice is cooked, cooled, submerged in water and left to ferment gently overnight. By morning, the grains loosen, the water turns faintly cloudy and the flavour becomes softly tangy – refreshing, hydrating and surprisingly complex when eaten with salty, spicy sides.

Further northeast, in Assam, Poita Bhat retains similar emotional weight. Often eaten in the early hours of Bohag Bihu, the Assamese New Year, it is food at its most elemental — leftover rice soaked in water, mixed with mustard oil, raw onions and green chillies, sometimes paired with pickles or mashed vegetables. Farmers traditionally ate it before heading to the fields, relying on its ability to nourish without weighing the body down.

In Bengal and neighbouring eastern states, Panta Bhat carries echoes of labour, resilience and frugality. Traditionally eaten at dawn with salt, onion and chilli before hard work in the fields, its presence in literature, memory and rural kitchens gives it enduring cultural meaning.

### West Coast Staple

Fermented rice is not unique to eastern India. Along the west coast and in the south, similar traditions evolved independently, adapting to local tastes and landscapes. In Kerala, for instance, pazham kanji — literally “old kanji” — is a lightly fermented rice porridge made by soaking cooked rice in water overnight, resulting in a slightly tangy, cooling gruel often enjoyed with pickles, curd, coconut oil and vegetable stir-fries. It was once a staple in farming and fishing households and is now being rediscovered for its probiotic benefits and gentle nourishment.

Along the Konkan coast — in parts of Goa, coastal Karnataka and coastal Maharashtra — a version of fermented rice water called pez or kanji exists among traditional households, especially as a restorative drink when someone is unwell or simply to cool the body in heat. While it may not be plated the way pakhala or panta bhat is, the underlying practice



of allowing rice and water to sit and ferment reflects the same culinary instinct: use what you have, let time work its magic, and create food that heals.

### Bowlful of Benefits

Fermentation increases the bioavailability of nutrients, introduces beneficial bacteria and makes rice easier to digest. Traditionally, people may not have spoken in the language of gut health, but they understood the body. This was food designed for hot climates, long workdays and limited resources. As global cuisines rediscover fermentation—from kombucha to kimchi—India’s fermented rice traditions feel quietly ahead of the curve.

For travellers passing through India, these dishes may not always appear on mainstream menus. They are best encountered in homes, early in the day, when the air is still cool and the rice tastes faintly alive. To eat fermented rice is to slow down, to trust time, and to accept that nourishment does not always need embellishment. ★

### PAKHALA BHATA RECIPE

Serves: 2; Prep time: 5 minutes; Fermentation: Overnight (8–12 hours)

Ingredients

1 cup cooked white rice (preferably day-old)

2½–3 cups drinking water (room temperature)

Salt to taste

### Accompaniments (optional but traditional)

Raw onion slices; Green chillies; Lemon wedge; Saag bhaja (stir-fried leafy greens); a spoon of mashed vegetables or potato bharta

### Method

Place the cooked rice in a deep bowl or earthen pot. Add water until the rice is fully submerged. Cover loosely and leave at room temperature overnight. By morning, the rice will have softened further and the water will turn faintly cloudy with a mild sour aroma. Add salt just before eating and gently mix.

### How to eat it

Pakhala is traditionally eaten at room temperature, never reheated. Spoon some rice and liquid into your bowl and pair it with salty or spicy sides for contrast. The rice itself should taste lightly tangy, cooling and refreshing

### Notes

In very hot climates, ferment for 6–8 hours. Earthenware deepens flavour, but glass or steel works well

Always use clean utensils and fresh water.





# Expanding Horizons

Star Air Debuts at Navi Mumbai's New International Gateway

We marked a significant milestone with the commencement of operations from Loknete D B Patil Navi Mumbai International Airport, the newly developed greenfield airport serving the Mumbai Metropolitan Region.

With our inaugural services launched on 25 December 2025, we strengthened our footprint in western India and positioned ourselves as the only regional carrier to initiate operations from the new airport at the time of its opening. This move reflected our continued commitment to enhancing regional air connectivity while supporting the broader vision of decentralising traffic from Mumbai's primary airport.

Operating our modern Embraer 175 aircraft, we offer passengers a secure, swift, and spacious travel experience aligned with our service philosophy. The deployment of this fleet ensures operational efficiency while delivering





comfort tailored to regional routes. The commencement of services from Navi Mumbai is also a strategic step toward improving accessibility for travellers across the Mumbai Metropolitan Region, reducing congestion at existing infrastructure, and contributing to the government's regional connectivity objectives.

Commenting on this development, Capt. Simran Singh Tiwana, CEO of Star Air, stated that this launch represents a natural progression in our growth trajectory. He highlighted that this expansion further reinforces our mission of connecting emerging cities with convenient and time-efficient travel options.



He further noted that operations from Navi Mumbai's new world-class airport are expected to open avenues for increased trade, tourism, and investment, while extending seamless regional connectivity. We reaffirm our focus on delivering a secure, swift, spacious, sincere, and sustainable flying experience as we continue to expand our network across India.

The commencement of our operations from Navi Mumbai stands as a defining chapter in our expansion strategy, underlining our role in strengthening India's evolving regional aviation landscape. ★





## ‘FLYING WAS A CALLING’

Inspired by aviation from an early age, Captain Avinash Narayan reflects on resilience, responsibility and the discipline of the skies

**Q** What first sparked your dream of becoming a pilot? Was there a moment or experience that set you on this path?

**A.** My father worked in aviation, and my earliest memory of an aircraft is the MiG-27 he was involved with. Growing up, I watched TaleSpin and read my father’s aviation books, which naturally drew me toward aeromodelling during my formative years. By the time I completed my schooling, flying felt less like a choice and more like a calling.

**Q** The journey to the cockpit isn’t always smooth. What was the biggest challenge you faced along the way?

**A.** Flying is a challenging profession for every pilot—a reality I understood the moment I entered it. Starting from medicals, extensive studies, regulations, actual flying, the money involved, and the huge responsibility to be borne at all times. Personally, my early career was tested when, soon after I completed my flying training, airlines such as Kingfisher shut down, which pushed me into a corner for a while. For a pilot, not flying



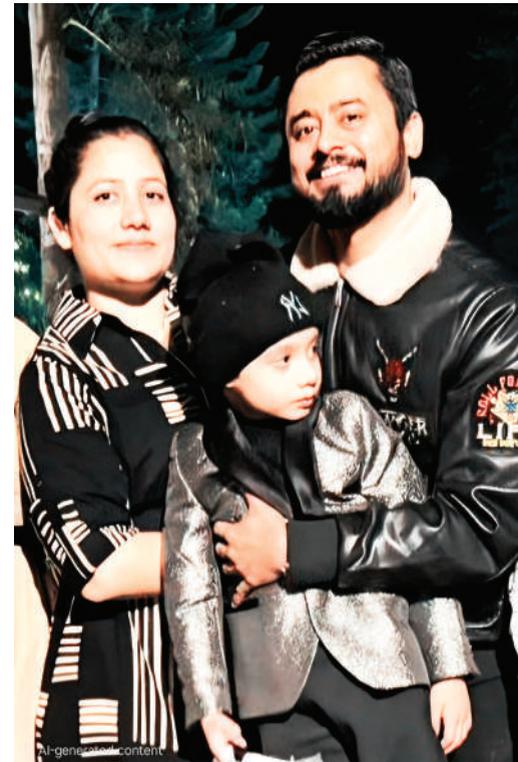


**Q Is there a flight or moment so far that reaffirmed why you chose aviation?**

**A.** Seeing my wife and young child admire me in uniform is deeply reassuring and endlessly motivating. It reminds me why I chose this path and reinforces my commitment to it.

**Q Staying calm under pressure is crucial in this profession. How do you maintain focus during demanding situations?**

**A.** Once the cockpit door is closed, the outside world fades away. I enter a state of complete focus—thinking only about the present phase of the flight and preparing for the next. Constant anticipation and readiness define every moment, keeping me fully engaged and alert.



**“Once the cockpit door is closed, the outside world fades away. I enter a state of complete focus. Constant anticipation and readiness define every moment, keeping me fully engaged and alert.”**

is one of the hardest challenges. Skills can fade, but more than that, it is the mental sharpness that suffers. Staying resilient, maintaining sanity, and holding on to the will to keep going became my greatest lessons during that phase.

**Q Flying an aircraft comes with immense responsibility. How did it feel the first time you took command?**

**A.** Technically, a pilot takes command twice in a lifetime. The first is the very first solo—a moment filled with thrill, excitement, and an overwhelming sense of achievement. The second is taking command in an airline. This moment brings with it an entirely new level of responsibility, with absolutely no room for error. I remain deeply grateful to my trainers, whose guidance was so thorough that stepping into command felt like any other day—just with greater responsibility on my shoulders.

**Q With aviation evolving rapidly, what excites you most about the future of flying?**

**A.** I am particularly excited by advancements in aviation technology and the newer generations of aircraft, which continue to redefine safety, efficiency, and performance.

**Q For young readers who dream of becoming pilots, what practical advice would you offer?**

**A.** To upcoming aspirants, I would say this: aviation is a demanding profession. Learning never stops, and neither does studies. Enter this field only with absolute clarity of mind, because once you commit, nothing less than 100 percent dedication is enough.

**Q In one line, how would you describe your journey so far?**

**A.** It is difficult to describe in one line,

but life itself is a process—a pilgrimage to get better. It is a way of life, a path that is not meant to end. It is not something you buy, but something you earn. I see myself as part of an unbroken chain, carrying forward the knowledge and values passed down by my seniors and handing them to the next person down. As long as that understanding remains, the journey itself is a success. ★



# Discipline, Dharma & a New Definition of Strength

T20 World Cup Team USA Cricketer Saurabh Netravalkar



Once known for representing India at the U-19 World Cup, Saurabh Netravalkar is today a fast left arm bowler for Team USA, delivering precision on the international stage while simultaneously building his career as a software engineer at Oracle.

He stands strong in a space where few athletes sit comfortably - where elite sport, personal philosophy and conscious living meet performance with intention.

Building his life around systems that create clarity, discipline and alignment.

What began as a pursuit of better health and athletic performance

gradually evolved into something deeper. Rooted in yoga, ahimsa, and an honest confrontation with personal contradictions, his choices became less about external pressure and more about internal understanding.

He believes clarity changes behaviour, and that strength is not defined by force, but by discipline and awareness.

On this episode of Sustainable Tea with Shreya, India's #1 sustainability podcast, sustainability activist and host Shreya Ghodawat explores what makes the athlete, beyond sixes, stadiums and statistics and into the shifts that framed Saurabh's mindset today.

They discuss transition, resistance, identity, and the psychology behind why people defend what they've always known, even when awareness begins to challenge it. They also explore the practical realities of daily choices, parenting, performance, and the unseen systems of consumption that shape our lives.

This episode holds that balance - disciplined in practice, yet expansive in reflection, revealing how performance and philosophy can coexist, and how living in alignment is not a sacrifice, but a return to harmony.

Full episode live on YouTube. Watch now! ★

# Celebrating Our Star Performers

## BALAGA DILLESWARARAO

### Junior Executive – Security Admin, Bengaluru base



- Balaga Dilleswararao has swiftly established himself as a dependable and dedicated member of the team, consistently displaying professionalism and a strong sense of responsibility.
- He has seamlessly adapted to the organisational work culture, demonstrating flexibility, enthusiasm, and ownership in every task entrusted to him. His exceptional support in facilitating the Airport Entry Permit (AEP) for an expatriate pilot within a stringent timeline is a clear reflection of his efficiency and result-oriented approach.
- Through effective coordination and meticulous follow-through with the Bureau of Civil Aviation Security (BCAS) and Bangalore International Airport Limited (BIAL), he ensured the smooth and timely completion of all formalities.
- His cooperative attitude, composed approach, and reliability make him a valued colleague, and his contributions have already had a measurable positive impact on team workflow and operational efficiency.

## GOKUL E

### Master Technician, Hyderabad base

- Gokul E has, within a short span, distinguished himself as a reliable and committed asset to the organisation.
- His strong technical proficiency and consistent diligence in executing tasks assigned by the certifying engineers have significantly contributed to maintaining aircraft airworthiness and operational integrity. His attention to detail and disciplined execution reflect a high standard of professional competence.
- Beyond his core responsibilities, he demonstrated commendable initiative by extending support to the stores team during the recent scope enhancement at the Hyderabad station, underscoring his team-oriented mindset and willingness to contribute wherever required.
- Highly regarded by his peers, he was among the very few unanimously nominated by all certifying staff for appraisal which is a testament to his capability, professionalism, and growth potential.
  - His steady performance, proactive approach, and commitment to excellence continue to positively influence team efficiency and operational reliability. ★



The Sky Awaits



# Wings of a New Beginning



A dream that once lived quietly in the heart has now become a proud milestone. Our newest cabin crew batch has officially received their wings – a symbol of dedication, perseverance and passion. Each wing pinned marks a journey of hard work and belief, reminding us that the sky truly has room for everyone who dares to dream. ★



## Connecting Real India



\* Map used for general illustration only, and does not represent the political boundaries of India.



# Own a piece of Star Air

1:100 Scale model of Embraer E175

₹6499



Reach out to your nearest cabin crew to buy!

# STARair

## FLEET



### Embraer E175

Seats : 76/88  
Top Speed : Mach .82



### Airbus H135 T3H

Seats : 2+5  
Cruise Speed : 259 kmph



### Airbus H130

Seats : 1+6  
Cruise Speed : 237 kmph

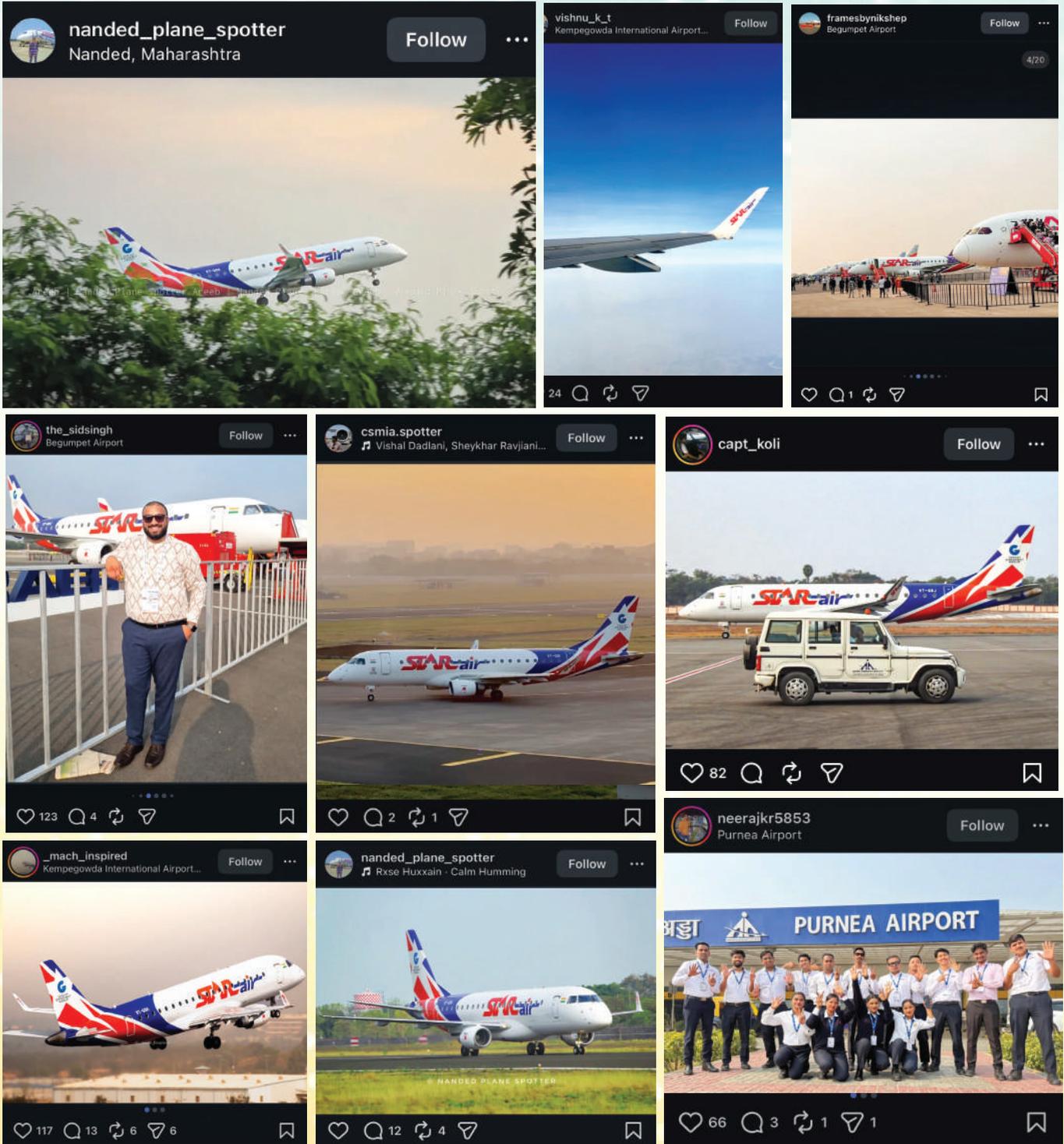
### Airbus H135 T2+

Seats : 2+5  
Cruise Speed : 259 kmph



# Shooting for the Stars

Featuring some of the coolest photos of our constellation from social media





# Smart Travel Gadgets Worth Packing

These tech essentials can make every journey smoother, lighter and a little more enjoyable

**T**ravel today is as much about efficiency as it is about experience – and the right gadgets can transform even the most routine journey into a seamless one. From staying connected at 35,000 feet to ensuring your luggage arrives exactly where you do, smart travel tech has become the modern traveller's silent companion.

## Noise-Cancelling Earbuds or Headphones

A good pair of noise-cancelling headphones is perhaps the ultimate in-flight upgrade. Whether you're tuning into a movie, a podcast or simply enjoying silence above the clouds, active noise cancellation significantly reduces cabin hum, helping you arrive more rested.

## Luggage Trackers

Small Bluetooth trackers that slip discreetly into your suitcase offer peace of mind. Paired with your smartphone, they allow you to monitor your baggage location in real time – a reassuring feature during tight connections or busy travel seasons.

## Portable Power Banks

Between boarding passes, streaming and endless scrolling, devices drain quickly. A slim, airline-compliant power bank ensures your phone, tablet or earbuds never run out of charge when you need them most.

## Universal Travel Adapters with USB-C Ports

Frequent flyers know the frustration of incompatible plugs. Modern universal

adapters now include multiple USB and USB-C ports, enabling simultaneous charging of several devices – ideal for international itineraries.

## Compact Wi-Fi Hotspots

For travellers heading to multiple destinations, portable Wi-Fi routers offer secure internet access without relying solely on public networks, helping maintain both productivity and data security.

## Digital Luggage Scales

A small but mighty tool, a handheld luggage scale can save time and avoid last-minute repacking at the airport.

In an age where journeys are increasingly connected, these smart gadgets do more than add convenience – they enhance comfort, confidence and control. With thoughtful packing, technology becomes less about screens and more about smoother skies ahead. ★

# Evening Escapade



Effortless pieces from **Summer Away** designed to carry you from city streets to seaside evenings

Vacations are for evenings that linger – when you get dressed without rush, step out for dinner, and let the night unfold. The key? Mix ease with elegance, choosing pieces that move with you from daytime sightseeing to sunset strolls.

**Summer Away** presents Athena, its Holiday Resort '26 collection inspired by vacation evenings that linger. The collection pairs signature Summer Away shapes with new silhouettes: bias-cut slip dresses, printed sets, and soft, voluminous styles. Fabrics like drapery viscose blends, linen, and organic cotton keep it light, breathable, and easy to wear from day to night.

The palette is deep and warm: magenta, green, blue, brown, and black, featuring tonal florals, bold blooms, animal prints, and soft blue ombré. Velvet trims, metal hardware, and subtle touches of shine add a dressed-up feel without fuss.



**Styling tip:** Mix versatile pieces and simple accessories so you're ready for both daytime sightseeing and evening dinners by the water. Lightweight fabrics and thoughtful layers make transitioning from day to night effortless.

"When designing Athena, I imagined evenings on vacation: dressing easily, stepping out, and letting the night unfold," says **Meghna Goyal, Founder & Creative Director**. "I wanted pieces that feel effortless yet special – wearable from sunset to late dinners by the sea without needing a change."

With versatile silhouettes and simple styling, you can dress effortlessly for every evening your travels take you – from sunset strolls to late-night dinners. ★

INTRODUCING  
**coolberg®**  
Diet

ZERO SUGAR | ZERO GUILT | 100% CHILL



Available in Peach and Strawberry flavours.

# Morning Matters

TEXT: AMRITA SRIVASTAVA

The first moments after you wake up quietly shape the quality of your entire day. During this period your brain naturally operates in what scientists call the alpha state, a calm yet alert pattern associated with clarity, learning, and emotional balance. This is not a mystical idea. It is a measurable neurological phase that occurs as your brain transitions from sleep into full wakefulness.

In practice, the first 30 minutes after waking are especially powerful. This is because several important hormonal processes are unfolding in the background. Within the first 30 to 45 minutes your body experiences what researchers call the cortisol awakening response. Cortisol is often labelled the stress hormone, but in the morning it plays a helpful role. It increases alertness, mobilises energy, and prepares the body for the day.

However, when this natural rise is paired with immediate phone use, emails, or news exposure, the brain often interprets the input as pressure or urgency. The result is an unnecessary spike in stress reactivity. At the same time, melatonin is tapering down, and dopamine and serotonin systems are beginning to regulate mood, motivation, and focus. The brain in the alpha state is more receptive and less defensive, which means the mental and emotional tone you set now tends to carry forward for hours.

This is why how you use the first 30 minutes truly matters.

Instead of reaching for your phone, use this window to regulate your nervous system intentionally. Begin with a few minutes of slow breathing to steady the body. Follow it with meditation or quiet sitting to allow the mind to settle. Gentle stretching or

light movement helps circulation and wakes the body smoothly. If possible, step into natural light or spend a few minutes in fresh air to connect with nature and support your circadian rhythm. You may also review your top priorities or write a few reflective lines in a journal.

From a practical performance standpoint, people who protect this 30-minute window often experience better sustained focus, steadier mood, and lower perceived stress throughout the day. Creatively, alpha is gold. Writers, designers, thinkers, and problem-solvers often find that their best ideas arrive in the quiet moments after waking. That's because the mind hasn't yet narrowed itself with deadlines and logic.

The alpha state is not about escaping reality; it's about meeting it with steadiness. From this space, your thoughts are kinder, your focus is clearer, and your actions are more intentional. Over time, these gentle mornings compound into a life that feels less reactive and more aligned. ★



*(Founder-director of Ink Studio, Amrita Srivastava's expertise spans research, academic writing, creative storytelling, and digital marketing. Find her on Instagram@amritawonderworld)*



MADE WITH  
**100% REAL COCONUTS**

**NO** Concentrates  
Added flavours  
Added sugar





## READY TO EAT



**MAGGI - MASALA CUP NOODLES**  
Hot, spicy, and ready in minutes!  
Price: ₹300



**NISSIN - MAZEDAAR MASALA CUP NOODLES**  
Instant noodles with a rich masala blend.  
Price: ₹300



**TRIGUNI EZE EATS - ASLI HYDERABADI BIRIYANI**  
Basmati rice, aromatic spices & vegetables.  
Price: ₹300



**TRIGUNI EZE EATS - BISI BELE BHATH**  
Spicy lentil & rice mix with authentic South Indian flavours.  
Price: ₹300



**TRIGUNI EZE EATS - MASALA UPMA**  
Soft semolina cooked with mild spices & vegetables.  
Price: ₹200



**SUHANA - READY TO EAT POHA MIX**  
Seasoned flattened rice mix with peanuts & mild spices.  
Price: ₹200

## SNACKS



**STAR AIR COOKIES**  
Price: ₹200



**MR MAKHANA - HIMALAYAN SALT & PEPPER**  
Price: ₹200



**TBH - SPICED OKRA/ GOLDEN SWEET POTATO**  
Price: ₹200



**ROASTED EDAMAME - SEA SALT**  
Price: ₹100



**ROASTED EDAMAME - SMOKEY BBQ**  
Price: ₹100



**ROASTED EDAMAME - TOMATO MEXICANO**  
Price: ₹100



**ALMONDS**  
Price: ₹200



**CASHEWS**  
Price: ₹200



**DAILY NUTS**  
Price: ₹200



**BARBEQUE CASHEWS**  
Price: ₹200



## COLD BEVERAGES



### COOLBERG

Refreshing malt drink with a crisp, fizzy twist.  
Flavours Available:  
Peach, Cranberry  
Price: ₹200



### PAPER BOAT - JUICE

Refreshing Indian favourites, bottled with nostalgia.  
Flavours Available:  
Aamras: Price: ₹120  
Anar & Lychee Ras: Price: ₹150



### WINKIN' COW - COLD COFFEE

Smooth, chilled coffee delight.  
Price: ₹150



### WINKIN' COW - BADAM FLAVOURED MILK

Classic almond-flavoured goodness.  
Price: ₹150



### WINKIN' COW - INTENSE CHOCOLATE (RICH MILK SHAKE)

Rich chocolate indulgence.  
Price: ₹150



### COKE REGULAR

Refreshingly classic.  
Price: ₹100



### COKE DIET

All the fizz, none of the sugar.  
Price: ₹100

## HOT BEVERAGES



### CHRISTOPHER COCOA HOT CHOCOLATE

Smooth, chocolatey comfort in every sip.  
Price: ₹100



### COLOMBIAN BREW-CAPPUCCINO CAFE LATTE

Bold, aromatic coffee with a smooth finish.  
Price: ₹100



### SENSO - MASALA CHAI

Spiced Indian chai that feels like home.  
Price: ₹100



### NESCAFE - CAPPUCCINO

Classic, café-style indulgence in a cup.  
Price: ₹100



### BLACK COFFEE

Coffee brewed without milk, bold and pure.  
Price: ₹100



### BLACK TEA

Tea brewed without milk, pure and strong.  
Price: ₹100

## MEAL COMBOS

**HEAVY MEAL + CHOICE OF BEVERAGE = ₹350**

Noodles / Bisibille Bath / Biryani

Coke (Regular/Diet) or Any Hot Drink

**LIGHT MEAL + CHOICE OF BEVERAGE = ₹250**

Poha / Upma

Coke (Regular/Diet) or Any Hot Drink



\*All items subject to availability.  
[www.starair.in](http://www.starair.in)





We hope you had a  
**Starry Experience**

We would love to hear from you  
**[namaste@starair.in](mailto:namaste@starair.in)**

Share your experience and tag [@officialstarair](https://www.instagram.com/officialstarair)

