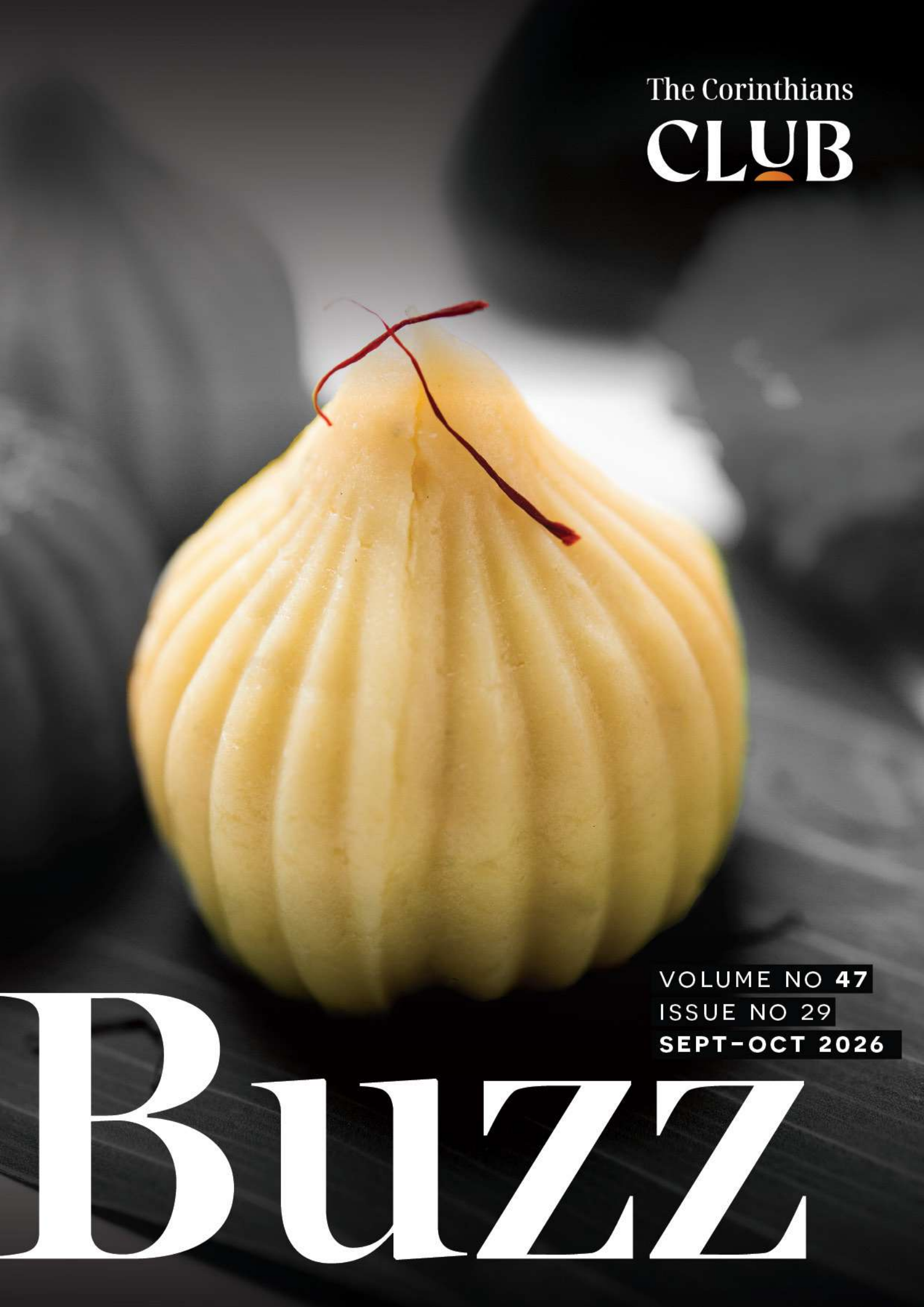


The Corinthians
CLUB

VOLUME NO **47**
ISSUE NO 29
SEPT-OCT 2026

BUZZ

FOREWORD



NOORBASHA SHAIKH

General Manager

Dear Members,

Greetings from The Corinthians family.
The past month has been filled with wonderful moments of togetherness, learning, celebration, and community spirit. From the excitement and friendly competition of our Carrom Tournament to the patriotic fervour of our Independence Day celebrations, every event reflected the vibrant spirit of our Club. Our Nutrition Talk on healthy habits, Vaastu Shastra Session, and Gardening Session offered valuable opportunities to learn, exchange ideas, and embrace healthier and more enriching lifestyle.

As we move into the coming months, we are delighted to broaden our calendar with experiences that are not only entertaining but also educational, engaging, and enriching. We believe a club is much more than a place for recreation—it is a space where members can discover new interests, learn something meaningful, spend quality time with family and friends, and create lasting memories. With this thought, we are introducing some exciting new experiences.

• Heritage Tour with Western Routes on 27th September will take us on a journey through history and culture.

• Family Relay Games on 11th October
For families, it will be an event of fun, laughter, friendly competition, and togetherness.

• Educational Tour to Go Cheese Factory on 25th October promises an interesting behind-the-scenes learning experience.

Apart from these above special exciting events, we also have a wonderful line-up of activities for everyone in the coming two months.

• Creative Kitchen Workshop on 12th September.
For those who enjoy exploring the culinary arts, our Cookery Classes offer a wonderful opportunity to hone your skills and impress your friends and family with new recipes and techniques.

• Karaoke Night on 18th September and 9th October
Under the monsoon skies, let your voice carry—come belt out your favourite tunes amid a magical ambience.

• Mobile Photography & Reel Making Session on 19th September
Discover simple tips and creative techniques to capture better photographs, frame memorable moments, and create fun, engaging reels.

• Session on Financial Investment on 26th September
Plan today, secure tomorrow! Join us for an insightful Financial Investment Session.

• Post Monsoon Bumper Tambola on 27th September.
For Tambola Lovers an evening of fun, entertainment and winning.

• Mind Matter Session on Mental Wellbeing on 3rd October will encourage us to pause, reflect, and focus on our emotional wellbeing .

• Chair Yoga Session on 10th October
Take a mindful pause and discover the benefits of gentle movement with our Chair Yoga Session.

• Diwali Bumper Tambola – 1st November
The most awaited Diwali Mega Bumper Tambola with a chance to win an exciting bumper prizes.

Apart from this, enjoy the flavour of myriad activities, including Dine Down Wednesdays and Sunday Brunches at Pyramisa. Treat yourself to a special time-out with friends for Kitty Party, Kids Birthday Party, Romantic Dinner at Cupola or a Poolside dinner. From skill building to sports, music and meaningful conversation to culinary delight—there's something for every member.
I encourage you to embrace the season and join us in these events, strengthening the bonds that make our club so unique.

Please contact our Members Relationship Manager Mr. Feroz on (M) +91 7350015144 or clubmanager@thecorinthianspune.com for any further assistance.

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Special Events

Special Sunday Brunches

Special Offerings

Wine & Dine - Pyramisa

Wine & Dine &
Sunday Brunch

Dinner by the Pool &
Dinner at Cupola

Waiter on Wheels &
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Foreword

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Western Routes

Educational Tour with Go Cheese

Glimpses from Wohr–Deccan
Gymkhana Cue Sports
Inter-Club League

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Mobile Photography + Reel
Making Session

Diwali Bumper Tambola

Investment Session

Mind Matters

Chair Yoga

Family Relay Games

Creative Kitchen Masterclass

Karaoke Night



Extra-Curricular Activities

Literati Meet

Tennis Coaching

Swimming Coaching

Saturday Movie Night

Sunday Tambola

Chef's Recipe

Epoch

THE Western ROUTES

The Corinthians CLUB

Heritage Tour

WITH WESTERN ROUTES

THE CORINTHIANS CLUB, IN ASSOCIATION WITH WESTERN ROUTES, INVITES YOU TO A SPECIALLY CURATED HERITAGE TOUR EXPLORING THE CITY'S MOST ICONIC LANDMARKS

SUNDAY, 27TH SEPTEMBER | 7:30 AM



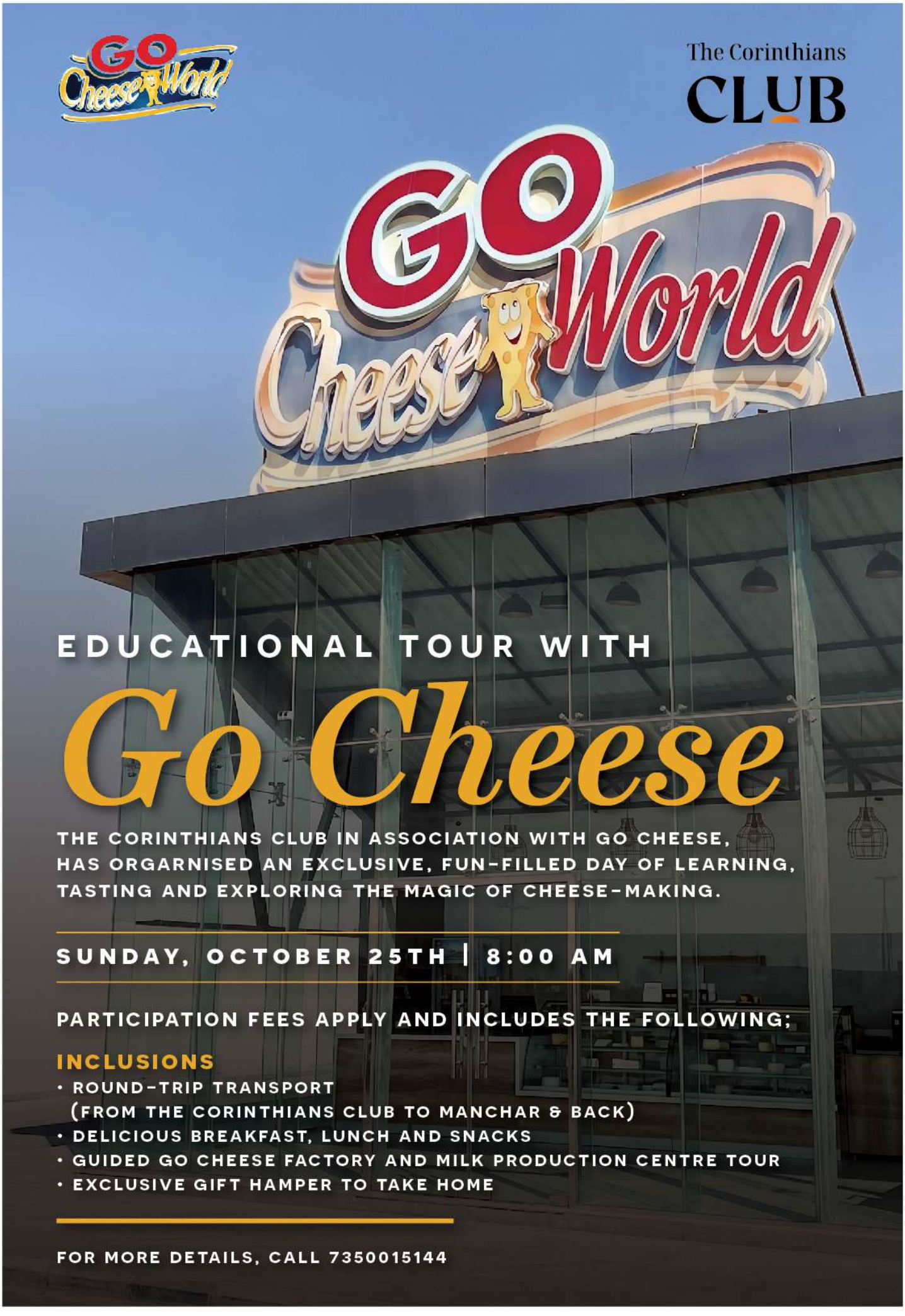
PARTICIPATION FEES APPLY AND INCLUDES THE FOLLOWING:

INCLUSIONS

- COMFORTABLE ROUND-TRIP TRANSPORT FROM THE CORINTHIANS CLUB TO SHANIWAR WADA
- EXPLORE PUNE – DISCOVER FASCINATING STORIES OF THE MARATHAS AND PESHWAS, VISIT HISTORIC TEMPLES AND WADAS AND EXPERIENCE THE UNIQUE ARCHITECTURAL HERITAGE OF OUR CITY.
- DELICIOUS BREAKFAST AND SNACKS

FOR MORE DETAILS, CALL 7350015144

*LIMITED SEATS



The Corinthians
CLUB

EDUCATIONAL TOUR WITH

Go Cheese

THE CORINTHIANS CLUB IN ASSOCIATION WITH GO CHEESE, HAS ORGARNISED AN EXCLUSIVE, FUN-FILLED DAY OF LEARNING, TASTING AND EXPLORING THE MAGIC OF CHEESE-MAKING.

SUNDAY, OCTOBER 25TH | 8:00 AM

PARTICIPATION FEES APPLY AND INCLUDES THE FOLLOWING;

INCLUSIONS

- ROUND-TRIP TRANSPORT
  (FROM THE CORINTHIANS CLUB TO MANCHAR & BACK)
- DELICIOUS BREAKFAST, LUNCH AND SNACKS
- GUIDED GO CHEESE FACTORY AND MILK PRODUCTION CENTRE TOUR
- EXCLUSIVE GIFT HAMPER TO TAKE HOME

FOR MORE DETAILS, CALL 7350015144

The Corinthians
CLUB

GLIMPSES FROM OUR
Wohr - Deccan Gymkhana
CUE SPORTS INTER-CLUB LEAGUE
ROYAL CONNAUGHT BOAT CLUB LEGENDS VS THE CORINTHIANS GLADIATORS

















The Corinthians
CLUB

GLIMPSES FROM OUR
Wohr - Deccan Gymkhana
CUE SPORTS INTER-CLUB LEAGUE
DECCAN MONSTERS VS THE CORINTHIANS PHOENIX

















The Corinthians
CLUB

Post Monsoon

SPECIAL BUMPER TAMBOLA

WIN CASH PRIZES WORTH UPTO
₹1.80 LAKHS

NO SHARING OF MINOR PRIZES*
*TERMS & CONDITIONS APPLY
GUEST ENTRY RS. 100 ONLY

MEMBERS FREE
(TEA / COFFEE AND ONE VEG SNACK
COMPLIMENTARY UPTO THE SECOND GAME)

ENTRY FROM RESORT GATE

DATE: SUNDAY, 27TH SEPTEMBER
VENUE: IMPERIAL
TIME: 5:30 PM



FOR MORE DETAILS, CALL +91 9146188790

The Corinthians
CLUB

Capture & Create



A HANDS-ON SESSION ON MOBILE PHOTOGRAPHY AND REEL MAKING AND TRANSFORM EVERYDAY MOMENTS INTO ENGAGING VISUAL STORIES

SATURDAY, 19TH SEPTEMBER
TIME: 5:00 PM
VENUE: TBD

FOR MORE DETAILS, CALL
7350015144 / 7774052292

The Corinthians
CLUB

Diwali

SPECIAL BUMPER TAMBOLA

Exciting Prizes Await...
ANNOUNCEMENT COMING SOON!

DATE: SUNDAY, 1ST NOVEMBER
VENUE: IMPERIAL
TIME: 5:30 PM

FOR MORE DETAILS,
CALL +91 9146188790

NO SHARING OF MINOR PRIZES*
*TERMS & CONDITIONS APPLY
GUEST ENTRY RS. 150 ONLY

MEMBERS FREE
(TEA / COFFEE AND ONE VEG SNACK
COMPLIMENTARY UPTO THE SECOND GAME)

ENTRY FROM RESORT GATE





The Corinthians
CLUB

The Smart Investor SESSION

JOIN US FOR KEY INSIGHTS AND STRATEGIES TO HELP YOU MAKE YOUR NEXT INVESTMENT DECISION WITH CLARITY AND CONFIDENCE

SATURDAY, 26TH SEPTEMBER
TIME: 5:30 PM
VENUE: TBD

FOR MORE DETAILS, CALL
7350015144 / 7774052292

Mind Matters

The Corinthians CLUB

HIGH PERFORMANCE STARTS FROM WITHIN. MIND MATTERS EQUIPS YOU WITH THE TOOLS TO ELEVATE FOCUS, BUILD RESILIENCE AND LET WELL-BEING DRIVE YOUR BEST WORK

DATE: SATURDAY, 3RD OCTOBER
TIME: 8:00 AM
VENUE: TBD

FOR MORE DETAILS, CALL
7350015144 / 7774052292

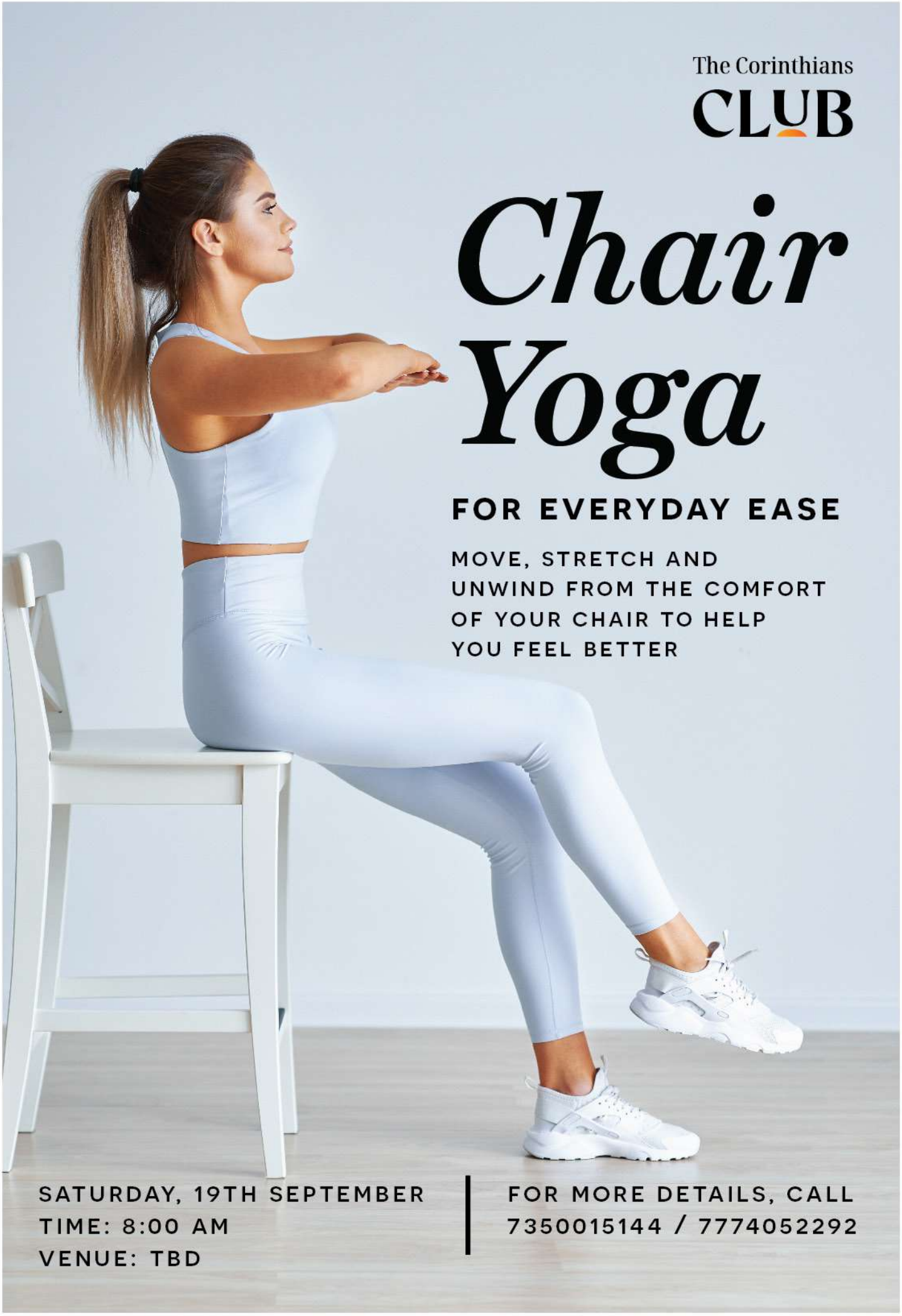


The Corinthians
CLUB

Chair Yoga

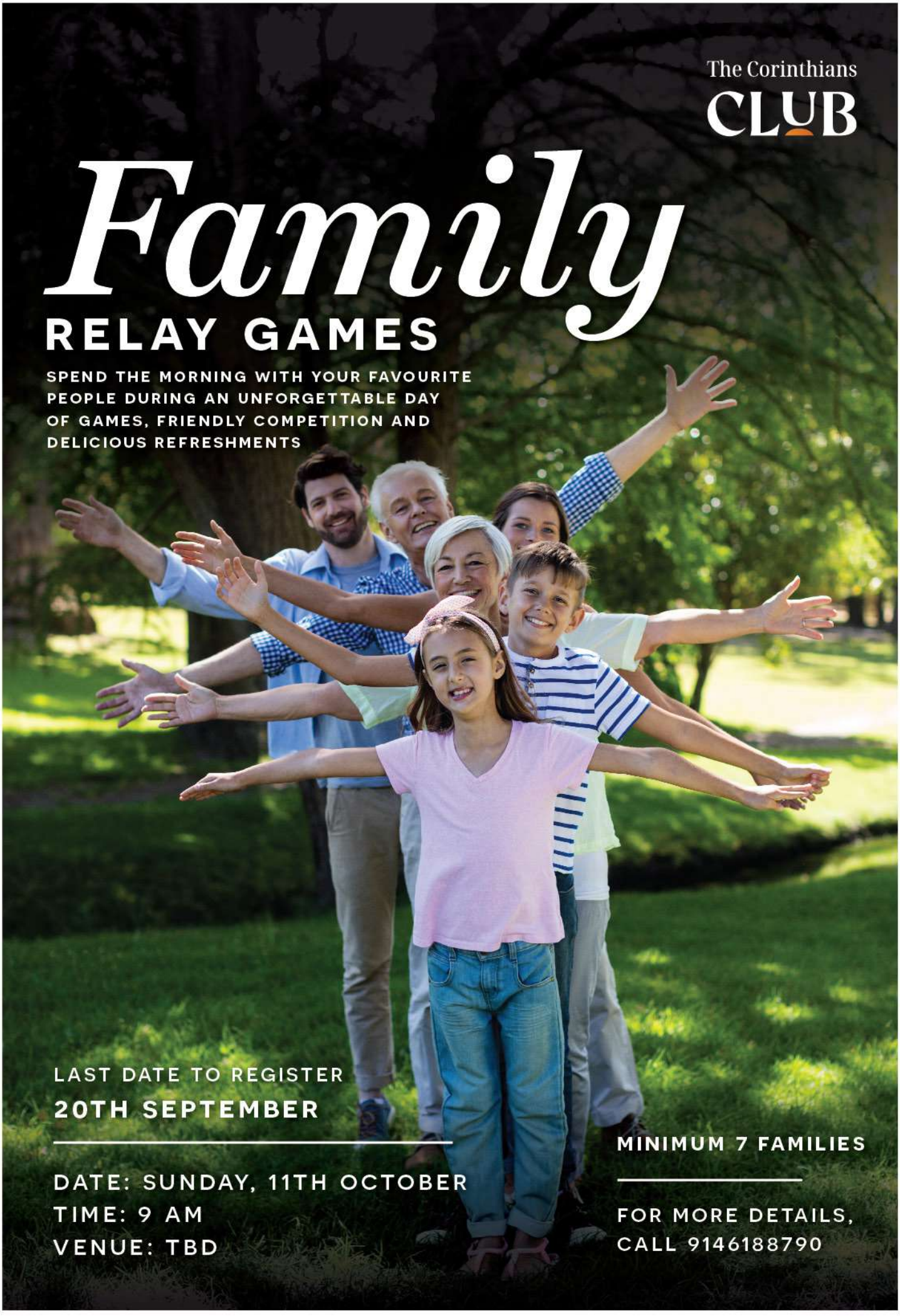
FOR EVERYDAY EASE

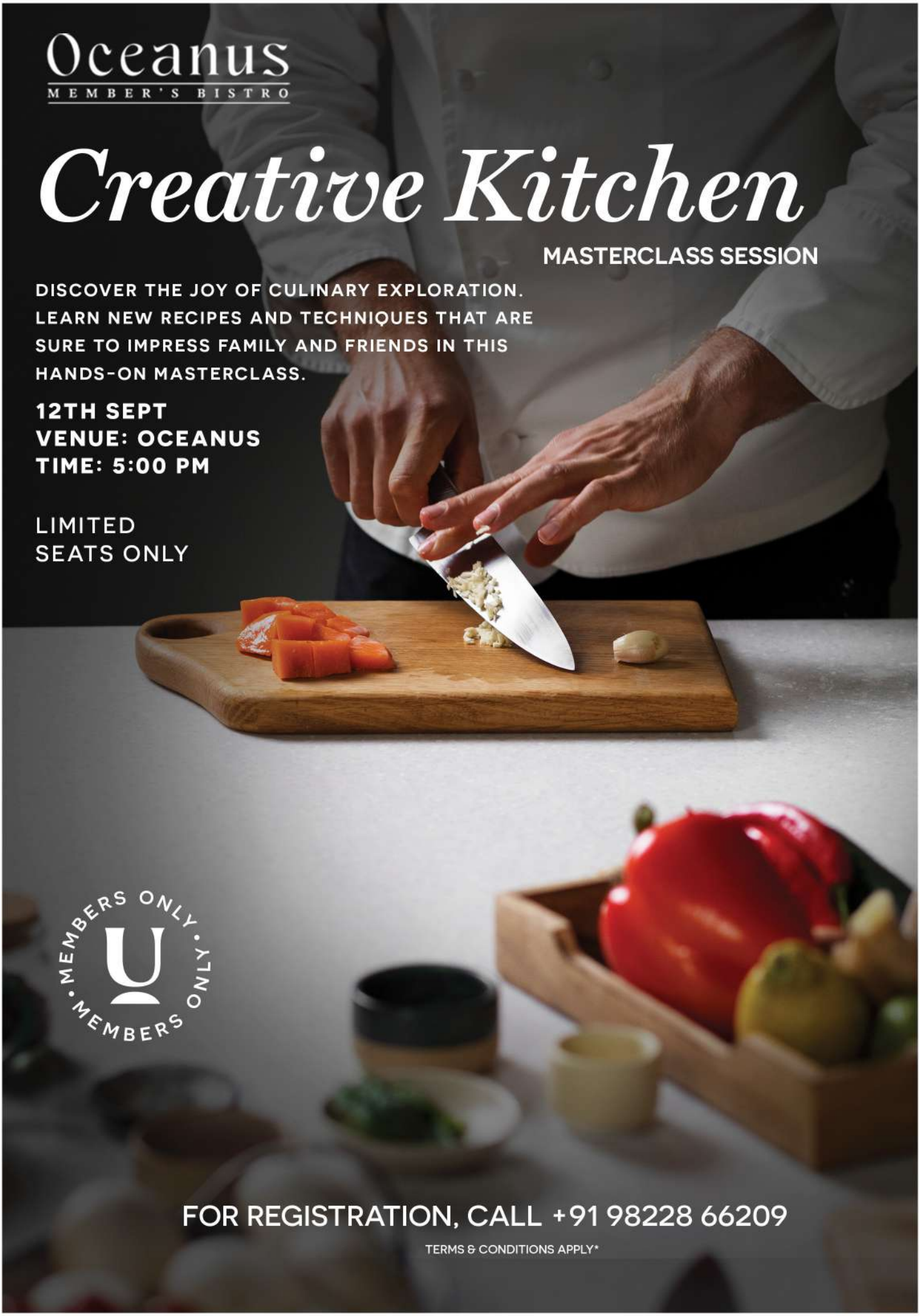
MOVE, STRETCH AND
UNWIND FROM THE COMFORT
OF YOUR CHAIR TO HELP
YOU FEEL BETTER



SATURDAY, 19TH SEPTEMBER
TIME: 8:00 AM
VENUE: TBD

FOR MORE DETAILS, CALL
7350015144 / 7774052292


The Corinthians
CLUB
Family
RELAY GAMES
SPEND THE MORNING WITH YOUR FAVOURITE PEOPLE DURING AN UNFORGETTABLE DAY OF GAMES, FRIENDLY COMPETITION AND DELICIOUS REFRESHMENTS
LAST DATE TO REGISTER
20TH SEPTEMBER
DATE: SUNDAY, 11TH OCTOBER
TIME: 9 AM
VENUE: TBD
MINIMUM 7 FAMILIES
FOR MORE DETAILS,
CALL 9146188790


Oceanus
MEMBER'S BISTRO
Creative Kitchen
MASTERCLASS SESSION
DISCOVER THE JOY OF CULINARY EXPLORATION. LEARN NEW RECIPES AND TECHNIQUES THAT ARE SURE TO IMPRESS FAMILY AND FRIENDS IN THIS HANDS-ON MASTERCLASS.
12TH SEPT
VENUE: OCEANUS
TIME: 5:00 PM
LIMITED SEATS ONLY
MEMBERS ONLY • MEMBERS ONLY •
FOR REGISTRATION, CALL +91 98228 66209
TERMS & CONDITIONS APPLY*

Oceanus
MEMBER'S BISTRO

Karaoke *Night*

MEMBERS ONLY • MEMBERS ONLY •

FROM GOLDEN OLDIES TO TODAY'S CHARTBUSTERS, OUR KARAOKE NIGHT HAS A STAGE (AND A SONG) FOR EVERYONE!



18TH SEPT & 9TH OCT
7:30 PM

FOR RESERVATION,
CALL +91 98228 66209

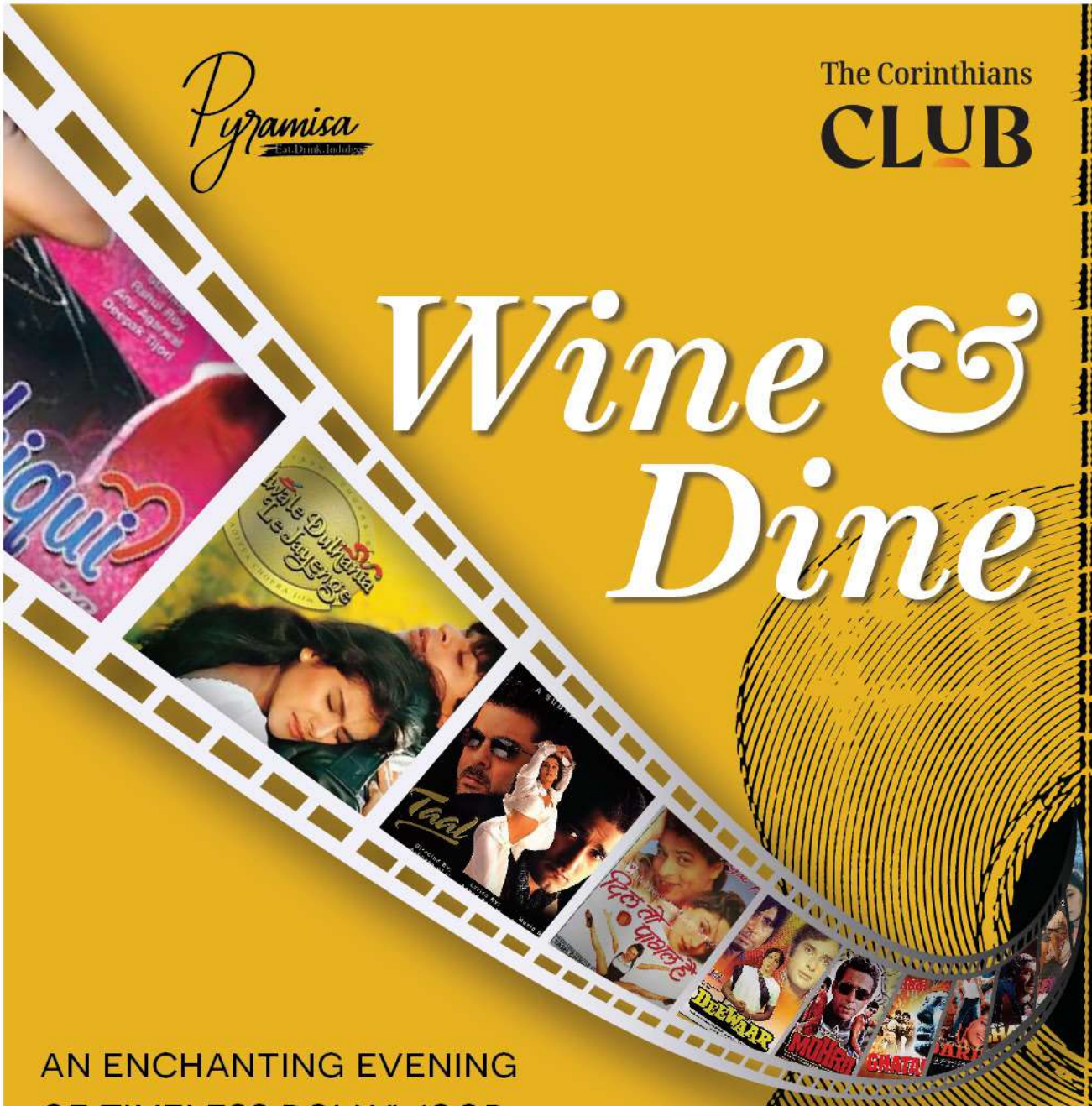
TERMS & CONDITIONS APPLY*


Pyramisa
Eat. Drink. Indulge.
The Corinthians
CLUB
A Sunday
BRUNCH AFFAIR
ELEVATE YOUR SUNDAYS WITH A CURATED CULINARY BRUNCH EXPERIENCE.
EVERY SUNDAY
TIME: 12:30 PM – 3:30 PM
RS. 1699 PLUS TAXES
MEMBERS DISCOUNT APPLICABLE
FOR MORE DETAILS, CALL
9921000491 / 9822866209
*TERMS & CONDITIONS APPLY

Pyramisa
Eat. Drink. Indulge.

The Corinthians
CLUB

Wine & Dine



AN ENCHANTING EVENING
OF TIMELESS BOLLYWOOD
CLASSICS, SOULFUL GHAZALS AND
A COMPLIMENTARY GLASS OF WINE
TO SET THE PERFECT MOOD.

EVERY WEDNESDAY
07:30 PM – 10:30 PM

FOR MORE DETAILS, PLEASE CALL
+91 9921000491 OR
+91 9822866209

*Terms & Conditions Apply

Pyramisa

WINE & DINE



It's wine o'clock Wednesday!
Enjoy the perfect bites that pair like a dream with your favourite Reds or Whites.

- *Every Wednesday*
- *Time: 7:30 pm onwards*
- *Live music*
- *A complimentary glass of wine*

1189 + TAXES
(AFTER MEMBER DISCOUNT)

For more information, call: 9822866209



SUNDAY BRUNCH

Just Munchin & Brunchin
Treat yourself to a sumptuous spread of mouth-watering sunday-brunch delicacies at the Corinthians.

- *Every Sunday*
- *Time: 12:30 pm to 3:30 pm*
- *Live music*
- *A complimentary glass of beer*

1189 + TAXES
(AFTER MEMBER DISCOUNT)

For more information, call: 9822866209

The Corinthians
CLUB

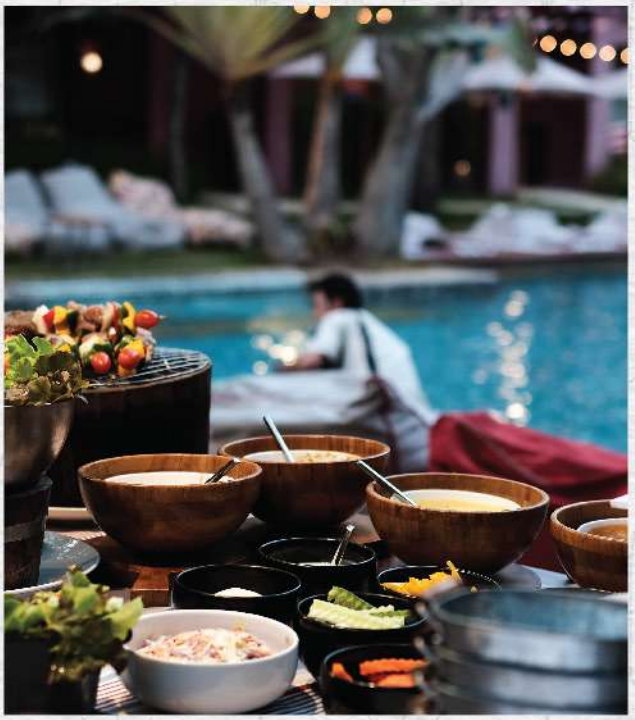
DINNER BY THE POOL

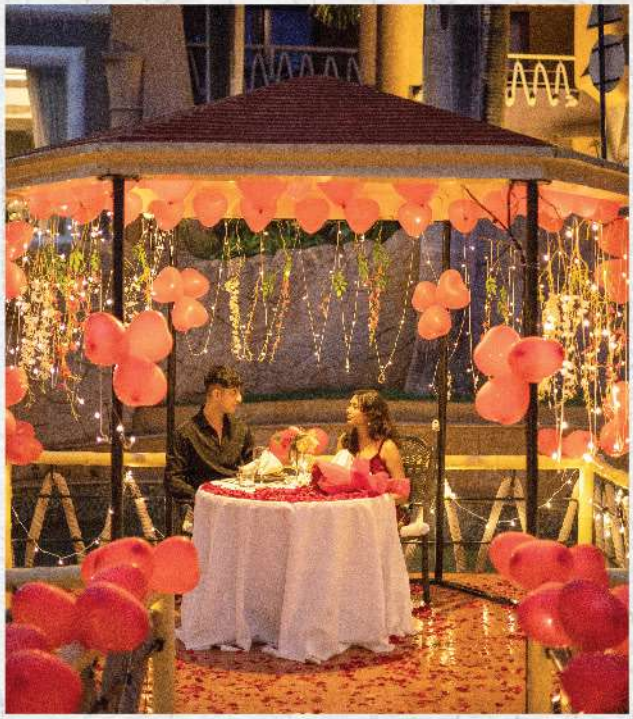
A Star-lit Dinner!
Indulge in a romantic poolside dinner, where shimmering waters and candlelit tables set the stage for an unforgettable evening.

- *Venue: Poolside*
- *Time: 7:30 pm onwards*

₹2999 AI PER PERSON

For more information, call: 9921000491





DINNER AT CUPOLA

A Star-lit Dinner
Create lasting memories under the stars at The Cupola's Star-Lit Dinner. Experience a blend of elegance and charm with delectable cuisine and a setting that radiates romance.

- *Venue: Cupola*

For more information, call: 8888881165

The Corinthians
CLUB

WAITER ON WHEELS (WOW)

Wheeling away to Yumminess!
Enjoy expertly crafted meals as we bring your favourite flavours to the comfort and coziness of your home.

For more information,
call: 8888881252 | 8888881165

Note: Delivery within the radius of 4 kms.

Waiter on Wheels





BAKES & BEANS

Baking Happiness
Make your sweet moments extra special with our sensational desserts and confectionery from the comfort of your home.

For more information,
call: 8888881252 / 8888881165

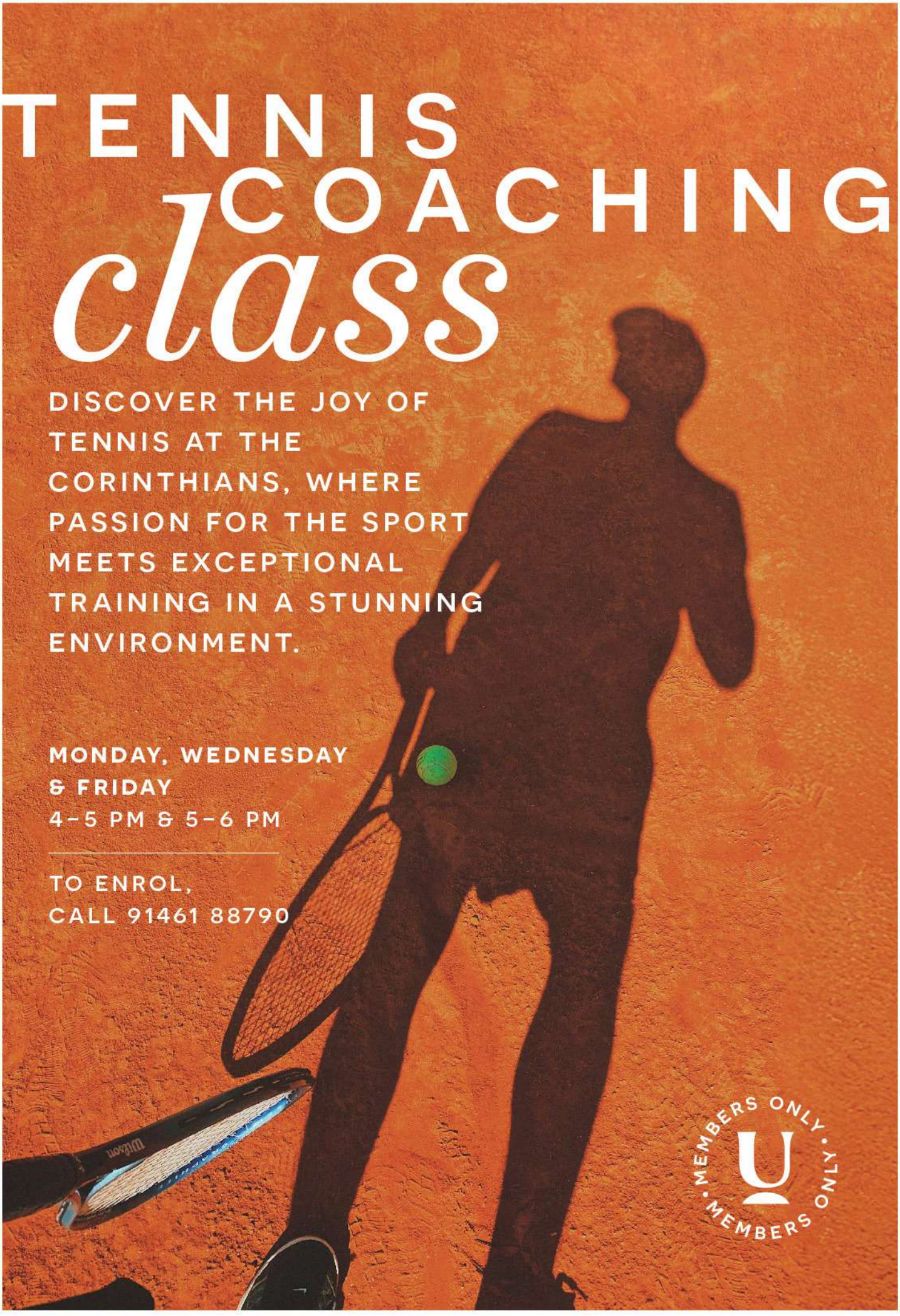

literati
MEET
Where ideas and inspiration meet
• JOIN US FOR AN ENRICHING BOOK READING SESSION AT OUR LITERATI MEET, WHERE BOOK LOVERS GATHER TO CELEBRATE THE JOY OF READING. EXPLORE A VARIETY OF BOOKS, EXCHANGE IDEAS, AND DISCOVER NEW VIEWPOINTS. STIMULATE YOUR MIND WITH ENGAGING LITERARY CONVERSATIONS, PARTICIPATE IN INSIGHTFUL DISCUSSIONS, AND EXPAND YOUR KNOWLEDGE ON DIVERSE TOPICS.
EMBRACE THE COLLECTIVE WISDOM AND EMBARK ON AN INTELLECTUALLY INVIGORATING JOURNEY THAT WILL MOTIVATE YOU TO ACHIEVE NEW HEIGHTS. COME, READ, DISCUSS, & FLOURISH WITH US!
11TH SEPT &
16TH OCT
5.30 PM
VENUE: TBD
MEMBERS ONLY • MEMBERS ONLY •

TENNIS COACHING *class*

DISCOVER THE JOY OF TENNIS AT THE CORINTHIANS, WHERE PASSION FOR THE SPORT MEETS EXCEPTIONAL TRAINING IN A STUNNING ENVIRONMENT.

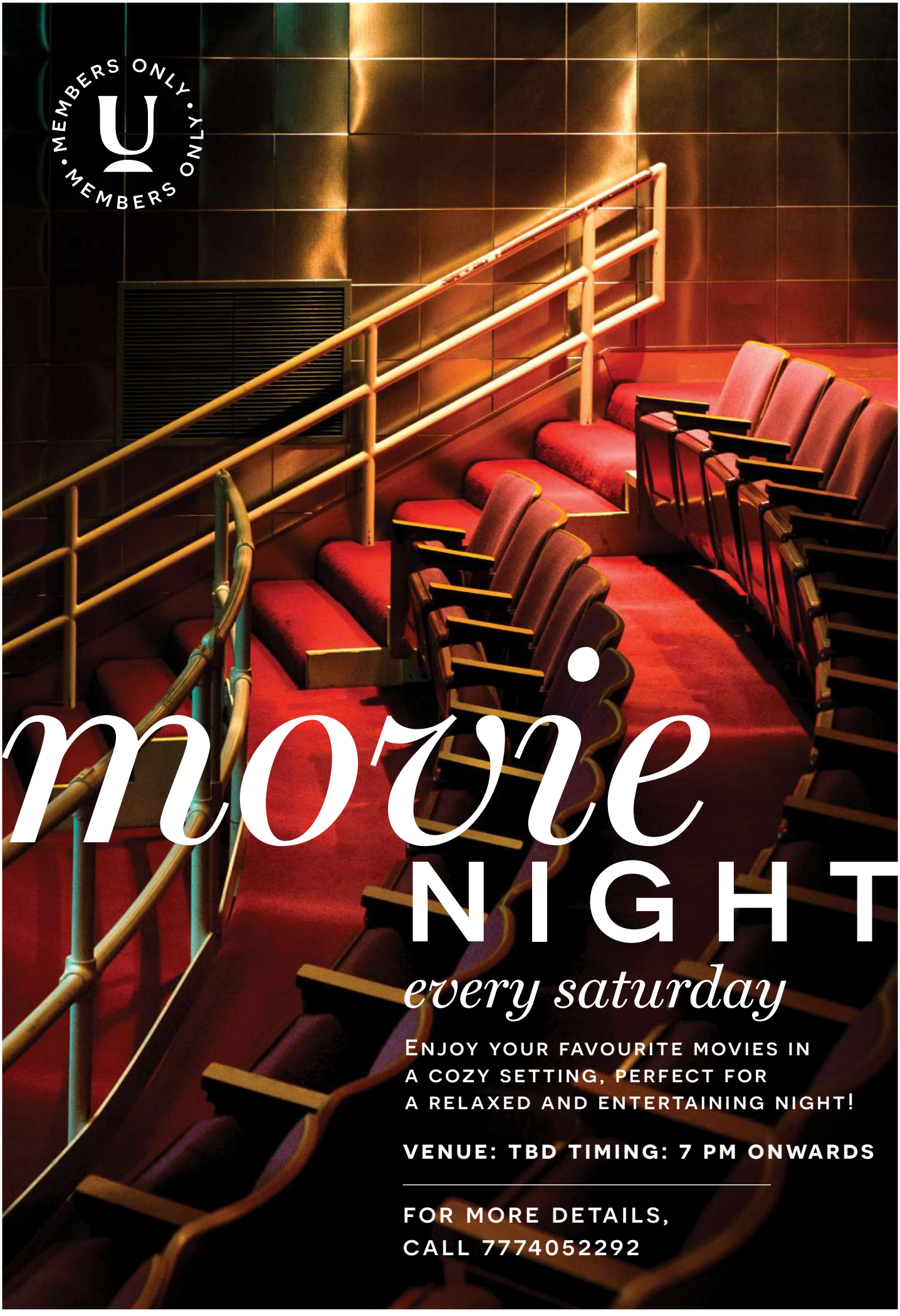
MONDAY, WEDNESDAY & FRIDAY
4–5 PM & 5–6 PM

TO ENROL,
CALL 91461 88790



MEMBERS ONLY • MEMBERS ONLY •


MEMBERS ONLY • MEMBERS ONLY •
The Corinthians
CLUB
SWIMMING
COACHING
class
MONDAY TO THURSDAY
7-10 AM & 4-6 PM
TO ENROL,
CALL 91461 88790


MEMBERS ONLY • MEMBERS ONLY •
movie
NIGHT
every saturday
ENJOY YOUR FAVOURITE MOVIES IN
A COZY SETTING, PERFECT FOR
A RELAXED AND ENTERTAINING NIGHT!
VENUE: TBD TIMING: 7 PM ONWARDS
FOR MORE DETAILS,
CALL 7774052292

Sunday

TAMBOLA

TOTAL PRIZES UPTO RS. 65000

GUEST ENTRY RS. 100 ONLY
MEMBERS FREE
(ONE VEG SNACK COMPLIMENTARY FOR ALL EARLY BIRDS)

FOR MORE DETAILS,
CALL 9146188790

*TERMS & CONDITIONS APPLY



MUSHROOM GALOUTI KEBAB RECIPE

Oceanus MEMBERS' BISTRO | The Corinthians CLUB

Galouti means "melts in the mouth." While the original Galouti Kebab is made with meat, this mushroom version is just as soft, flavourful and rich.

INGREDIENTS

FOR THE KEBAB MIX:

• Button mushroom - ground into paste	500g
• Grated paneer - for binding	150g
• Roasted chana dal - dry roasted until nutty	30g
• Brown onion	16g
• Ginger-garlic paste	20g
• Green chilli	22g
• Roasted chana dal powder	10g
• Garam masala	20g
• Kabab chini / All spice powder	1g
• Black cardamom powder	0.5g
• Nutmeg powder	0.5g
• Brown cashewnut paste	20g
• Kewra water	2.5g
• Rose water	2.5g
• Lemon juice	5g
• Salt	8-10g
• Ghee for cooking and searing	28g

FOR GARNISH

Mint chutney, onion rings, lemon wedges, silver vark (optional)

METHOD

Heat a pan without oil. Add chopped mushrooms. Cook over high heat until all the moisture has evaporated (6–8 minutes). Transfer to plate and cool. The mushrooms should be completely dry; otherwise, the kebabs may break.

1. In a bowl, combine the cooked mushrooms, grated paneer, roasted chana dal, roasted chana dal powder, browned onion paste, ginger-garlic paste, and green chilli.
2. Add all the dry spices, salt, lemon juice, kewra water and rose water. Mix well.
3. Add 1 tbsp melted ghee. Mix gently by hand until well combined. Do not overmix or mash the mixture.
4. Rest the mixture in the refrigerator for 30 minutes. This helps binding.
5. Shape into thin, 2-inch patties. Traditional Galouti Kebabs are always thin.
6. Heat non-stick tawa. Brush with ghee.
7. Place kebabs. Cook over low heat for 3–4 minutes on each side until golden brown. Do not flip the kebabs too early, as they may break.
8. During the final 30 seconds, drizzle 1tsp of ghee over the kebabs and cover the pan. This enhances the signature melt-in-the-mouth texture.



MUTTON GALOUTI KEBAB RECIPE

Oceanus MEMBERS' BISTRO | The Corinthians CLUB

Galouti means "gal mein ghul jaye" (melts in the mouth).
This is the traditional Lucknowi/Nawabi version.

INGREDIENTS For the mince

• Mutton keema - double minced	750g
• Raw papaya paste - natural tenderizer	100g
• Ginger-garlic paste	14g
• Onion - sliced, browned until dark golden, then ground into a paste. Squeeze out the excess oil.	30g
• Cashew nuts - browned until dark golden, then ground into a paste. Squeeze out the excess oil.	70g
• Roasted chana dal powder - for binding	21g
• White pepper	2.3g
• Black pepper	1.1g
• Green cardamom	0.5g
• Black cardamom	0.5g
• Clove	0.5g
• Cinnamon	0.6g
• Kebab chini	1.2g
• Nutmeg	1.5g
• Mace	0.3g
• Caraway / Shah jeera	1g

OTHER INGREDIENTS

• Garam masala	1g
• Saffron	1g
• Kewra water	5g
• Rose water	5g
• Lemon juice	15g
• Salt	20g
• Ghee	70g

METHOD

Step 1: Marinate - 4 to 8 hours, or overnight

1. In a large bowl, combine the keema, raw papaya paste, ginger-garlic paste, browned onion paste, cashew paste, salt and lemon juice. Mix well.

2. Add the roasted chana dal powder, ground Galouti masala and garam masala. Mix well.

3. Add 1 tbsp ghee, kewra water, and rose water.

4. Knead by hand for 8–10 minutes until the mixture becomes sticky and smooth.

5. Cover and refrigerate for at least 4 hours. Overnight is best.

6. Take small lemon-sized balls. Wet hands with water.

7. Shape into thin, 2.5-inch round patties. Galouti kebabs are always thin, not thick.

8. Heat heavy tawa. Add 1 tbsp ghee. Heat on LOW.

9. Place the kebabs on the tawa without overcrowding. Cook for 4 minutes on one side till deep brown.

10. Flip gently. Add a few drops of ghee on top. Cook 3-4 minutes more.

11. Serve hot with Ulta Tawa Paratha.



QUINOA CHEESE TIKKI RECIPE

CRISPY OUTSIDE, SOFT CHEESY INSIDE. HEALTHY COMPLIANT STARTER

Oceanus MEMBERS' BISTRO | The Corinthians CLUB

INGREDIENTS

- Quinaoa 1 cup, cooked
- Amul cheese 100g, grated Mozzarella/Cheddar mix
- Boiled potato 1 large, mashed
- Onion 1 small, finely chopped
- Capsicom 1/4 cup, finely chopped
- Green chilly 1-2, finely chopped
- Ginger 1 tsp, grated
- Roasted Cumin Powder 1tsp
- Chaat Masala 1/2 tsp
- Black Pepper Powder 1 tsp
- Salt to teste
- Lemon Juice

FOR BINDING & COATING:

- Roasted Oats Powder / Besan - 3 tbsp
- Breadcrumbs - 1 cup
- Cornflour - 1 tbsp
- Sesame Seeds - 2 tbsp for coating, optional

METHOD

Step 1: Prepare Hung Curd

1. Rinse 1/2 cup raw quinoa 3 times. Boil in 1.5 cups water with pinch of salt for 15 min till water dries.
2. Fluff and cool completely. FSSAI Note: Cool cooked quinoa from 60°C to 21°C in 2 hrs, then to 5°C if storing. Use within 24 hrs.

Step 2: Make Tikki Mixture

1. In a bowl mix cooked quinoa, mashed potato, grated cheese, onion, capsicum, green chilli, ginger, coriander.
2. Add roasted cumin powder, chaat masala, black pepper, salt, lemon juice.
3. Add roasted oats powder + cornflour for binding. Mix well.
4. Refrigerate mixture for 20 minutes. This prevents breaking while frying.

Step 3: Shape the Tikkis

1. Divide into 10-12 equal balls. Make flat round tikkis.
2. Coat each tikki with breadcrumbs. Press sesame seeds on both sides if using.
3. Chill for 15 minutes before frying.

Step 4: Cook the Tikkis

1. Heat oil/ghee in a non-stick pan on medium heat. Pan temp: 160°C - 170°C.
2. Place tikkis and cook 3-4 minutes on each side till crispy and golden brown.
3. FSSAI Safety: Cook till cheese melts and internal temp reaches 74°C / 165°F.
4. Drain on tissue paper.

Step 5: Serve

1. Serve hot with mint yogurt chutney or tomato ketchup.
2. Hot Holding: For buffet, hold at 63°C / 140°F or above. Check every 2 hours.
3. Storage: Fridge at 1°C to 4°C. Reheat once to 74°C.



DAHI KE KABAB RECIPE

Melt-in-mouth vegetarian kebab made with hung curd and paneer. Perfect appetizer.

Oceanus MEMBERS' BISTRO | The Corinthians CLUB

INGREDIENTS

- For Kabab Mixture:
- Hung Curd / Thick Yogurt - 2 cups
- Paneer - 150g, grated
- Roasted Gram Flour / Besan - 3 tbsp, dry roasted
- Cashew Paste - 2 tbsp
- Green Chilli - 2, finely chopped
- Ginger - 1 tsp, grated
- Coriander Leaves - 2 tbsp, chopped
- Mint Leaves - 1 tbsp, chopped
- Garam Masala - 1/2 tsp
- White Pepper Powder - 1/2 tsp
- green cardmom powder 1/2 tsp
- Sugar powder 1/2t tsp
- Lemon Juice - 1 tsp

FOR COATING & FRYING:

- Breadcrumbs - 1 cup
- Pistachios - 2 tbsp, chopped for garnish

METHOD

Step 1: Prepare Hung Curd

1. Take 2 cups curd in a muslin cloth and hang it for 2 hours to drain all the water.
2. FSSAI Tip: Keep curd at 1°C to 4°C before hanging.

Step 2: Make the Mixture

1. In a bowl, mix hung curd, grated paneer, and mashed potato.
2. Add roasted besan, cashew paste, green chilli, ginger, coriander, mint.
3. Add garam masala, white pepper, salt, and lemon juice. Mix well.
4. Refrigerate the mixture for 30 minutes. This helps it to bind properly.

Step 3: Shape the Kababs

1. Divide mixture into equal portions. Shape into round, flat patties.
2. Coat each patty with breadcrumbs. Press gently.
3. Garnish the top with chopped pistachios.
4. Chill for 15 minutes again before frying so they don't break.

Step 4: Cook the Kababs

1. Heat oil/ghee in a non-stick pan on medium heat. Oil temperature: 160°C to 170°C.
2. Shallow fry each kabab for 2-3 minutes on both sides till golden brown.
3. FSSAI Safety: Cook till internal temperature reaches 74°C / 165°F.
4. Remove and drain on tissue paper.



epoch
assisted living | dementia care

Compassionate care, Dignified living

Expert elder care facilities thoughtfully designed around your elderly loved ones



Our Services

- Assisted living
- Dementia care
- Parkinson's disease care
- Palliative care
- Recovery & rehabilitation
- Mental health well-being

How our homes in Pune are designed for elder care:


Picasso House
Undri, Pune


Monet House
Balewadi, Pune

- **24/7 Multispeciality care with dedicated recovery floors and advanced physiotherapy.**
- **Dementia-Safe Environments with meaningful engagement, therapeutic spaces, sensory walls and lush greenery.**
- **Premium Living with serene single, double, and couple-friendly rooms.**

Beyond the Basics: Our Additional Services

With our Dementia Daycare Program, your elderly loved ones will be in safe, compassionate hands and an engagement community throughout the day, while returning to the comfort of home at night.


Meaningful engagement tailored to them


Social interaction and celebrations


Assistance with meals and medication


Preserves quality of life

Scan to visit our website

Contact Us Today +917996182777 | info@epocheldercare.com

7 Epoch Homes: Balewadi & Undri - Pune
DLF Phase 1, Sector 39, Sector 40, Sector 51 & Bhiwadi - Gurugram

The Corinthians
CLUB

020 2695 2213 | 214 | 191 | 176
NYATI COUNTY, NIBM ANNEXE, SOUTH PUNE MOHAMADWADI, PUNE – 411060
EMAIL: CLUBMANAGER@THECORINTHIANSPUNE.COM
WEBSITE: WWW.THECORINTHIANSCLUB.COM
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Disclaimer

It has come to attention of the Corinthians Club management that some members are misusing their membership cards by giving them to their relatives and friends, who are not members of the club, to use the club facilities and demand discounts. Please note that all the guests must be accompanied by a member and ensure to register the same at the club register. Membership shall be forfeited if a member allows a third party to use her/his membership card.