

JEWELLERY REPORT
By MELISSA NAZARETH
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BAHRAIN-BASED creative talent Sally Moussa has designed a jewellery collection inspired by traditional Bahraini Naqda thread work, honouring the island she has called home for more than a decade.

The pieces are crafted with silver and gold-plated silver threads, reminiscent of khoos – the thin strands of gold or silver used in the embroidery. The special needle for this style and a small piece of linen – the material on which the thread is woven – also feature in the earrings, nodding to the age-old Arab heritage.

The ensemble was inspired from a workshop that the 39-year-old attended at Beit Al Naqda in Muharraq, deepening her love for the delicate art form.

“I visited Beit Al Naqda over a year ago and fell in love with the displays there,” the Egyptian expatriate from Hidd told *GulfWeekly*.

“When I learned about the workshop last year, I knew I had to attend. I remembered that in Egypt we have Tally, which also uses metal embroidery on fabric, and my interest further grew from there,” she added.

The concept of metal embroidery dates to ancient Egypt, as well as other areas of the Middle East, Asia, India and Europe. However, the patterns and motifs differ depending on the culture.

Soon after the workshop, the certified pharmacist and macro photographer, learned about a contemporary jewellery design workshop. As someone who is up for exploring different creative avenues, she signed up.

“Our instructor told us that we can use any material when it comes to ‘contemporary’ jewellery design. It took me back to my days at the Naqda workshop, where we would collect leftover pieces of gold-plated thread in a cup. Even then, I thought it resembled a work of art,” Sally explained, highlighting that the earrings in her collection are inspired by this ‘ball of thread’.

GOLDEN TRIBUTE



GLITTERY: Above and below, the earrings from the collection



The neckpiece resembles the thread ‘loops’ that were given to each participant, which they would then cut up to use in their designs.

Culminating her passion for the style, Sally showcased both the creations at an exhibition in Milan, Italy, last year. While only two of her pieces were selected, given

the parameters of the event, the artist designed a total of six.

She has ambitious plans to further expand the ensemble this year and return to Milan to showcase her works.

“I have already thought of some motifs for the jewellery and am excited to make them,” noted the mother-

of-one, who also started her fashion label back home in Egypt this month.

The venture combines her love for butterflies and fashion that is inspired by the winged creatures.

“I have been photographing butterflies for many years. We print these visuals onto scarves,” she added.

Macro photography depicts



LOOP: The neckpiece from the ensemble

a subject as larger than it is in real life – an extreme close-up of something small like the intricate patterns and colours on the wings of a butterfly, or the texture on the eyeball of a bug.

Recently, the ‘shutterbug’ was among the 37 shortlisted candidates, out of 800 applicants, for a photography award by Egypt’s culture ministry, and has also showcased her work at other exhibitions in Egypt and Bahrain.

“My jewellery line is named Elytra, which is a word for the protective wing-cases for a bug’s hindwings,” she explained, highlighting her love for the ‘enchanting’ word of insects.

“I want to display this hidden beauty of the insect world to the local community through my work.”

For more information, follow @elytra.jewels_ by.sally on Instagram.



CREATIVE: Sally in Milan



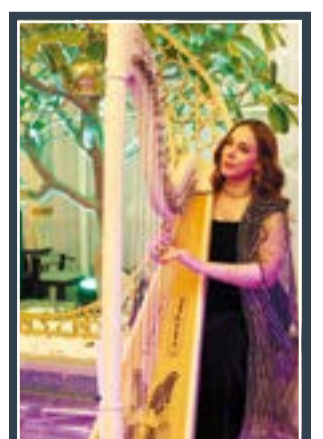
CHARITY BAKE SALE
ILA event
SEE PAGE 2



DECADENT DINING
At The Ritz-Carlton
SEE PAGE 3



RAMADAN SPECIAL
Iftars & ghabgas
SEE PAGES 4-5



COMMUNAL FEAST
At InterContinental
SEE PAGE 7

Icing on the cake

COMMUNITY REPORT
By NAMAN ARORA
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BAKERS across Bahrain are coming together this Ramadan to raise funds for children with special needs, proving that small, homegrown efforts can have a lasting community impact.

Organised in collaboration with the Indian Ladies Association (ILA) and fellow bakers, the Ramadan Healthy Bake Sale Charity Drive is organising staggered virtual bake sales until March 18 to raise money for the ILA Sneha Recreation Centre.

“The Holy month of Ramadan is the month of charity and we bakers whole-heartedly and

generously bake healthy and delicious goodies to be able to contribute in a big way for the special kids of Sneha,” Bahrain-based baker Ekta Sethi told *GulfWeekly*.

“This year, my son Aarav Sethi, Year 10 student at St Christopher’s School Bahrain is taking the lead to organise the event.”

The initiative is also promoting a shift towards healthier baking, with all items made without refined flour or sugar.

Many of the recipes incorporate whole wheat, natural sweeteners such as dates and jaggery, and nutrient-rich millets, which organisers hope will encourage rethinking everyday ingredients.

The month-long initiative will see a rotating roster

of home bakers hosting virtual sales, with customers able to place orders online and arrange collection or delivery.

Items on offer range from chocolate cupcakes and carrot muffins to sourdough breads, gluten-free brownies and nut butters, with many packaged as ready-to-gift treats for iftar gatherings.

Among this year’s highlights is the involvement of students, including Aarav and his classmates, who have adapted their own recipes into healthier versions as part of the effort.

“I feel it brings joy to both the giver and receiver of goodies, and finally to the differently abled kids,” Ekta added.

“All those who buy the bakes feel blessed and happy



CREATIVE: Ekta and Aarav with some of their baked goods

to be able to contribute for this noble cause and we are so grateful for the support and hope it continues throughout the holy month.”

In a milestone moment for the initiative, a student at the Sneha Recreation Centre, 13-year-old Hannah Jaimon who will turn 14 tomorrow, will also participate as a baker for the first time after learning to make ragi (millet) cookies from Ekta.

In addition to Ekta, Aarav

and Hannah, numerous bakers have already joined the initiative, including Nisha Ranga, Elizabeth Shane, Adarsh Narayanan, Vaani Sethi, Mehak Damle, Monika Ravi, Soni Khadilkar, Siji Binu, Kavitha Chowdhary and Arpita Dutta.

“Embracing the true spirit of Ramadan – a time of compassion, generosity, and giving – the talented bakers are coming together for a special charity initiative and

our volunteer Ekta and her son Aarav are taking the lead in organising this event,” ILA president Smitha Jensen added.

“Through their heartfelt effort, they aim to raise funds for the Sneha Recreation Centre, ensuring the continued support and development of its children.” Since its launch in 2021, the annual bake sale has consistently raised more than BD1,000 each year, with organisers hoping to build on that momentum in 2026 as more bakers and volunteers join the cause.

The organisers are looking for more bakers to join the effort as well as sponsors to support packaging and ingredient costs, allowing 100 per cent of proceeds to go directly to the charity. Soni is selling her baked goods today and tomorrow (February 26 and 27), with Elizabeth and Adarsh selling tomorrow and Saturday (February 27 and 28), and Arpita selling on Sunday, March 1.

For more details, scan the QR code.



BAKERS: Top row, from left to right, Nisha, Elizabeth, Adarsh, Hannah, Vaani, Mehak, and in the bottom row, from left to right, Monika, Soni, Siji, Kavitha and Arpita

OBSERVING RAMADAN

RAMADAN, the ninth month of the Islamic calendar, is a time when Muslims around the world fast from dawn to dusk. *GulfWeekly* compiles a list of facts and interesting practices surrounding the holy month.

NEW BEGINNINGS

Not unlike most Muslim festivals, Ramadan is declared based on moonsighting. In the Islamic calendar, the new crescent moon marks the start of a new month. Hilal is Arabic for ‘crescent’ and Al Hilal Al Jadeed is ‘the new crescent’ that signals the first of the lunar phases.

SUHOOR, IFTAR AND GHABGA

Suhoor is the meal consumed before dawn. However, most scholars agree that it can be eaten until the point that sunlight first becomes visible. This meal is followed by the morning prayer or Fajr.

Iftar is consumed at sunset and signals the end of the fast. This is followed by the evening prayer or Maghrib.

While most people break their fast at home

with family, hotels in Bahrain host iftar gatherings too. They feature a diverse buffet with traditional dishes and some modern creations to cater to a wider audience. Iftars are a wonderful opportunity for non-Muslims to experience the tradition. Ghabgas offer a more extensive spread and go on late into the night, often as a prelude to suhoor.

* Check pages 4 and 5 for iftars and ghabgas happening at hotels in Bahrain

PRAYER

Islam orders five prayer times – Fajr (dawn), Dhuhr (midday), Asr (afternoon), Maghrib (sunset) and Isha (night). As on other days, during Ramadan, Muslims pray during these times, accompanied by reading the Quran more often than otherwise. Some might choose to listen to sermons by scholars as well, all creating a solemn atmosphere of worship.

CULTURAL PRACTICES

Gergaoun, typically observed on the 15th night of Ramadan, is a traditional holiday where children (often even adults!) go door-to-door, singing traditional songs, to



IFTAR: Many Muslims break their fast with dates and water, and then follow it with a meal

receive sweets and nuts from neighbours. Musaharati, another practice that is still seen in some villages in Bahrain, refers to the

drummer who calls on the community in the early hours of the morning, waking them up for suhoor.

AN OPULENT FEAST

THE Ritz-Carlton, Bahrain's Layali Al Noor Ramadan tent is where the finest flavours come together in a magnificent set-up that reflects top-tier luxury, writes Aziz Alshawoosh.

My dining companions and I visited the gorgeous venue on a lovely Ramadan night for a ghabga experience like none other.

As we entered, what caught my eye was the stunning backdrop to the main stage area. It brought alive the Arabian scape, with elements like the crescent moon, sand dunes and palm trees, all reflecting the Ramadan spirit.

The lighting was reminiscent of the night sky and set the tone for an intimate evening. The seating was spread across a sprawling space of five halls made into one. You can easily accommodate more than 700 guests here, making it ideal for big events.

The night kicked off with an entertaining tanoura performance. Tanoura is an Egyptian folk dance, where the male dancer continuously spins for long periods while wearing a heavy, multi-layered, colourful skirt that could weigh up to 18kg! The movement is a symbolic imitation of the planet's orbit around the sun and an invitation to remove one's ego and self to focus purely on one thing while listening to the music and dancing.

Of course, a major attraction at a ghabga is the food and, as always, The Ritz-Carlton, had prepared an extraordinary feast, curated by executive chef Joergen Sodemann and Bahraini chef Fatema Alghannemi. There were 55 individual food stations, with cuisines representing 16 different countries. The variety on offer was overwhelming in a good way and could easily satisfy even the most indecisive of diners.

Ramadan staples included



STUNNING: Interior At Layali Al Noor



TRANSCENDENT: Tanoura performance at the event

the Bahraini ouzi and machboos, as well as an assortment of Arabic-style grills, which were authentic and tasted like home to my Bahraini palate. I was equally impressed by some of the modern creations like the succulent truffle shawarma. International fare like the unique Japanese fruit sandwiches and the rustic Austrian apfelstrudel – pastry with apple filling – kept

diners happy.

Chef Sodemann spoke to us about how they had thought of using the diversity of the kitchen's staff to elevate the experience and present authentic meals from many different countries. Everything was meticulously prepared to the highest standards.

Almost paralysed by the number of choices, I decided to start my gastronomical adventure in familiar

territory. I devoured the truffle shawarma, which had the goodness of juicy, tender beef – almost like a medium-rare kebab – blended with the classic conventions and dressings of the Middle Eastern wrap. The subtle truffle flavours added a je ne sais quoi, which worked beautifully. I must admit, I did not think it would. It was a personal favourite and I recommend it.

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with mushroom and cheese was creamy and earthy. Sat next to it was a portion of seafood pad Thai. The textures and flavours on it were exceptional, with all the entrapments of an Asian food adventure.

After this, my fellow diners and I sat back and enjoyed the ambience at Layali Al Noor and the musical entertainment. Dessert was next and an equally extensive counter awaited us. It was a truly magical night and I wish I had the appetite to try every single item - perhaps on my second visit.

Overall, after travelling through the culinary universe at The Ritz-Carlton, Bahrain and experiencing the magic of tanoura, I found myself truly removed from my own ego and focused on the enchanting dining experience at Layali Al Noor.

For more information and reservations, call 17586499 or email rc.bahrz.

The grills, spiced in true Bahraini fashion, were equally delicious. The lumee tikka laced with the tart flavours of black lime was the highlight for me.

Touring the buffet for a second time, I tried a mix of Indian and Mexican cuisines - a fantastic tandoori selection so vastly different from the Arabic grills, butter chicken with a delectable gravy, and a birria taco that was prepared live at the Mexican food station. The ingredients were fresh, the flavours elevated and preparation absolutely exquisite.

I ended with perhaps an odd mix of Italian and Thai food. However, I was determined to explore the world on this culinary journey. The white sauce penne pasta

INTERNATIONAL: Bao buns with a juicy meat filling



SLICE: A cut above the rest



SCRUMPTIOUS: Tiny desserts



Ramadan

BREATHTAKING SET-UP AT THE RITZ-CARLTON

CELEBRATE the magic of Ramadan with an extraordinary line-up of unforgettable events at The Ritz-Carlton, Bahrain.

The hotel presents Layali Al Noor Ramadan tent, which features layered greenery, natural textures and intricate architectural details, creating an atmosphere of warmth, serenity and understated elegance.

Guests can enjoy iftar from sunset until 8pm, priced at BD38 per person, followed by ghabga from

9pm to 2am at BD42 per person, from Saturday through Wednesday.

On Thursday and Friday, iftar is available from sunset to 8pm at BD42 per person, with ghabga from 9pm to 2am at BD44 per person.

Children aged six to 12 enjoy the event at BD16net, while those under six dine for free.

Break your fast this Ramadan with vibrant flavours at Cantina Kahlo.

Enjoy a taco spread, featuring savoury meats, marinated chicken, zesty shrimp and vegetarian

options, every Tuesday, from sunset to midnight.

It costs BD25 per person, inclusive of soft beverages.

From Tuesday to Sunday, Plums presents Shan E Iftar, a family-style Indian sharing menu served in a warm elegant setting. Designed for togetherness, the menu features comforting classics, slow-cooked specialities and fragrant rice dishes.

It is priced at BD19 per person, including one lassi, from sunset to 8pm.

Prefer to celebrate at home? The Ritz-Carlton, Bahrain offers ready-to-



MAGNIFICENT: Layali Al Noor

serve feasts with seasonal favourites, plus one litre each of laban and fresh orange juice.

It costs BD45 for two people and BD80 for four people. Dessert boxes are

also available at BD55. Orders must be placed 24 hours in advance.

For a memorable Ramadan escape, enjoy a staycation at the hotel starting from BD175net

per night, including an unforgettable iftar or ghabga at Layali Al Noor, subject to availability.

For details, call 17586499 or email rc.bahrz.restaurant.reservations@ritzcarlton.com.



FAMILY: Fun for all at InterContinental Bahrain

SOULFUL GATHERINGS

INTERCONTINENTAL Bahrain invites guests to its Regency Tent where a series of specially curated experiences will make the holy month truly memorable.

Guests can enjoy a lavish buffet, live cooking stations, traditional favourites and international selections, all set in an elegant ambience enhanced by the soft melodies of live Arabic strings. It costs BD28net per guest, with children aged six to 12 receiving a 50 per cent off and those under six dining for free.

For those seeking a relaxed late-night gathering, the hotel offers a rich ghabga buffet, featuring a wide array of traditional and international dishes prepared by expert chefs. Available from 9.30pm to 1am, this experience costs BD22net per guest, with children aged six to 12 receiving 50pc off. Children under six dine for free.

The Regency Tent will host an exclusive offer for ladies every Monday.

Visitors can enjoy the cherished Ramadan tradition of gergaoun at the hotel. It will feature a festive buffet, sweets, lively music, and a specially curated children's programme with henna art, a best-dressed gergaoun competition, and entertaining characters.

The event will be held on the 15th night of Ramadan, with children aged six to 12 receiving a 50pc discount and those under six dining for free.

Noor Lounge complements these celebrations with a selection of Ramadan goodies, hampers and cakes, offering a 50pc discount daily from 6pm to 11pm.

For more information and reservations, call 36967701.

SUNSET MAGIC BY THE SEASIDE

STEP into the enchantment of Ramadan at The Dome at Hilton Bahrain, where warm hospitality and festive flavours create a truly special experience.

Nestled against serene waters and the shimmering city skyline, with sunsets casting a warm golden glow, The Dome provides a magical setting for families, friends, and colleagues to come together and celebrate the spirit of the holy month.

Guests can look forward to iftar and ghabga offerings that feature authentic Bahraini Ramadan favourites alongside delicious international dishes. Priced at BD28net, with special group rates available, The Dome welcomes corporate gatherings, family groups, or friends celebrating together, making it an ideal destination for shared experiences. It costs BD14net for children aged six to 12 while those under six dine for free.

Live entertainment will also be staged, enhancing your evening and creating a magical and immersive Ramadan for all.

Iftar is served from sunset to 8pm, while ghabga takes

place from 9.30pm to 1am on weekdays and extends until 2am on weekends.

The Dome is also hosting a Ladies' Ghabga Night, offering 50 per cent off every Sunday and Tuesday, from 9.30pm to 1am.

Meanwhile, Lamar, the hotel's gorgeous café and bakery, will operate on special Ramadan hours, welcoming guests from sunset until midnight.

For more information, contact 33692013.



GRAND: Top-tier flavours to savour

UNWIND ON AN ISLAND

EMBRACE the spirit of the holy month with a serene retreat at Hawar Resort by Mantis, where peace, reflection and relaxation define the Ramadan experience.

Room rates start from BD80, while villa stays begin from BD90, offering a tranquil escape surrounded by nature. Guests can enjoy iftar and suhoor at Bahri Restaurant, where togetherness and cherished traditions take centre stage. Bahri is open for iftar from Saturday to Wednesday, from sunset to 8pm, at BD22 per person, followed by ghabga from 9pm to 11pm at BD18 per person.

On Thursdays and Fridays, C-Salt

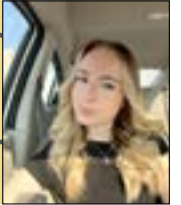
Restaurant hosts iftar from sunset to 8pm at BD22 per person, with a special rate of BD15 for ladies. Ghabga is also available from 9pm to midnight at BD18 per person.

For a truly memorable experience, guests can step into Jalsat Ramadan under the stars, an exclusive evening featuring exquisite flavours in a serene beachfront setting. The Bedouin tent can be arranged upon request for a minimum of 20 guests for iftar and ghabga, while a beach lounge option is available for larger gatherings of at least 50 people.

To book your stay, call 32183610 or email reservations@hawarresort.com.

Karëem

What's on
guide by
Julia Cassano



ILLUMINATED:
Ramadan Tent

A STRIKING SPREAD OF CUISINES

EXPERIENCE a spectacular Ramadan at the iconic Ramadan Tent at Four Seasons Hotel Bahrain Bay, where elegant surroundings and exceptional cuisine come together.

This year's setting features an enhanced design with expansive spaces in emerald green and soft gold tones, adorned with intricate Arabic-Islamic patterns, creating a truly captivating ambience.

Guests can indulge in an abundant buffet and live stations offering Bahraini favourites such as lamb ouzi and machboos, alongside a variety of other Arabic and international dishes.

Highlights include a lamb mansaf station, fresh mezze, shawarma and saj specialities. Sweet cravings are catered to with a selection of desserts, including a Transylvanian chimney cake station,



SUMPTUOUS: Premium experience

Iftar is served from sunset to 8pm at BD38 per person, inclusive of water, juices, Arabic coffee and tea. Children aged six to 12 dine for BD22, and those under six dine for free.

Ghabga takes place from 9pm to 2am, Saturday to Wednesday, in the Ramadan Tent and Ballroom at BD42 per person. On Thursdays and Fridays, the tent section is available at BD46 per person, including juices. Children aged six to 12 are charged BD22, while those under six dine for free.

For elevated dining, the hotel offers the Premium Experience, featuring exclusive service with a full table of the finest mezze and mains, plus the option to select additional dishes from the buffet. This special experience also includes full table service, elegant tableware, and thoughtfully designed set menus, available daily from 9pm to 2am.

Pricing is BD55 per person for groups of four or more, with a minimum charge of BD220 for groups of three or fewer.

For more information and bookings, call 17115000.

teppanyaki ice cream, cheese kunafa, Bahraini halwa and more.

During ghabga, live performances by members of the Cairo Opera House will create a vibrant and immersive atmosphere, while younger guests enjoy a dedicated children's programme led by the hotel's club team.

GASTRONOMICAL ADVENTURE

THE Amriya Group, operator of a distinguished portfolio of restaurants, has curated a series of Ramadan offerings designed to celebrate the spirit of the holy month.

This season, The Orangery presents a thoughtfully curated selection of favourites and artisanal hampers, created to bring families and loved ones together around meaningful shared moments.

Guests can gather for iftar in an atmosphere of calm reflection, with a set menu available from sunset to 8pm at BD19 per person. Complimentary gahwa is served from 6pm to 8pm, while post-iftar dining continues a la carte from 8pm onwards. Reservations can be made by

calling 17369696.

For late-night gatherings, The Secret Lounge introduces a range of seasonal Ramadan mocktails, available from 8pm to 2am. A gentle Ramadan playlist enhances the ambience, complemented by live harp performances daily from 9pm to midnight. Reservations can be made by calling 17369696.

Corporate bookings, private events, and catering are also available at The Secret Garden, which offers a lush and intimate setting for corporate iftar and ghabga occasions.

Each event is tailored to individual preferences, featuring customisable menus, seamless service, and meticulous attention to detail.



TRADITIONAL: Favourites for your palate

Bookings can be arranged by contacting 38855117.

CULTURAL QUEST



VARIETY:
The dessert
set-up

SHERATON Bahrain Hotel welcomes guests to its Al Taj Ramadan Tent, where heritage-inspired charm meets refined hospitality for evenings filled with culture, flavour and meaningful togetherness.

Guests can indulge in exceptional iftar and ghabga buffets showcasing authentic Arabic cuisine, from fragrant rice dishes and slow-cooked lamb specialities to Gulf favourites, handcrafted mezze, freshly baked Arabic breads and vibrant live cooking stations. Adding a distinctive touch are exclusive Golestan counters curated by Chef Hassani, presenting Persian appetisers and signature main dishes that reflect his

deep expertise in Persian culinary traditions.

The experience is further enhanced with live charcoal-grilled selections, premium dates, comforting Arabic soups, fresh salads and indulgent Middle Eastern desserts infused with pistachio, saffron and rose. The lively atmosphere is elevated with traditional entertainment, engaging live performances, elegant indoor seating, a refined outdoor terrace and plush lounge-style sofa settings. Ladies' Night every Tuesday offers 50 per cent off ghabga for ladies.

Iftar is served from sunset to 8pm (BD29), while ghabga runs from 9.30pm to 2am (BD32).

For bookings, call 17533533 or 38885413, or email dining.bahsi@sheraton.com.



STUNNING:
Sunset views
to enjoy



DINE: Delightful experience at the resort

RAMADAN PASS AWAITS

THE British Club Bahrain has launched a special Ramadan pass for residents aged 18 and above, offering access throughout the holy month.

The pass is priced at BD60 and is for individual use only, as holders are not permitted to sign in guests.

For more information, contact 17728245.

Pulse of Pop

AROUND THE WORLD IN MUSIC, TV, BOOKS AND MORE - BY RIMA ALHADDAD

MAGICAL NOTES

BRITISH musician Damon Albarn and illustrator Jamie Hewlett's virtual band Gorillaz will drop their new album *The Mountain* tomorrow.

Inspired by the duo's loss of close family members during their time in India, the new project is described to be a cohesive and conceptual work. It explores the ideas of death and the afterlife through the band's fictional characters.

The title, seen on the album's artwork written in the Devanagari script, was inspired by the pair's first visit to the Amber Fort in Jaipur. It reads as 'parbat', which means mountain.

"It was a magical moment for us," Damon recounted in an interview.

"The music emanated from there, so we named the album *The Mountain*. But it's also a mountain we visited in Western China years ago, which was so high that you couldn't even light a match at the top," he added.

The two also described the new release as their most cohesive one since their highly praised *Plastic Beach* (2010), as they spent more time together.

"Jamie, after *Plastic Beach*, changed his life quite dramatically and moved to France, and that was quite a cataclysm in our relationship at the time. But we managed



ADVENTURE: Gorillaz in India

to completely find each other again. And I suppose going to India was the pinnacle of that," Damon explained.

For his part, Jamie said: "We found ourselves on a very similar page. Damon's father passed away, and my father passed away 10 days later. We were like, 'Okay, the themes of this record are starting to present themselves to us quite clearly'."

Keeping with its theme, the project is set to include

unused vocal takes from many deceased Gorillaz collaborators, including soul singer Bobby Womack, De La Soul rapper David Jolicoeur and actor Dennis Hopper.

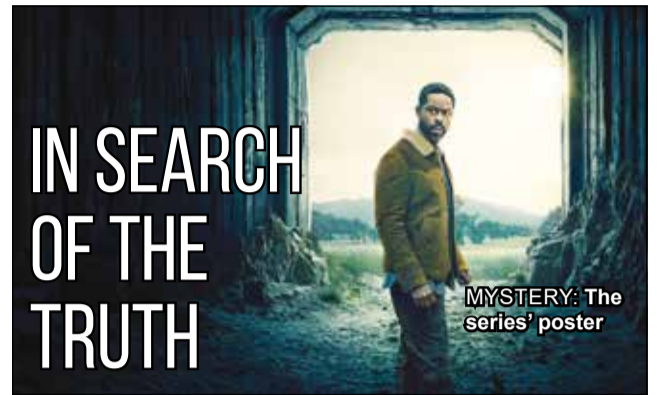
There will be collaborations with numerous modern artists and musicians, like Syrian singer Omar Souleyman, known for his worldwide hit *Warni Warni*, and rapper Yasiin Bey on the track *Damascus*.

Formed in 1998, Gorillaz

consists of four fictional members: 2-D (on vocals, keyboards and melodica), Murdoc Niccals (on bass guitar), Noodle (on guitar, keyboards and backup vocals) and Russel Hobbs (on drums).

Their universe is presented through music videos, interviews and comic strips, among others.

The band is best known for their hit songs *Clint Eastwood*, *Feel Good Inc* and *DARE*.



IN SEARCH OF THE TRUTH

MYSTERY: The series' poster

THE first three episodes of the second season of post-apocalyptic thriller series *Paradise* are out now on Disney+, with a release schedule set until March 30.

The show follows United States Secret Service agent Xavier Collins (Sterling K Brown), as he seeks to discover the truth behind the killing of the US president Cal Bradford (James Marsden).

As Xavier comes under suspicion for the leader's death, he searches for answers about what really happened and his questions

lead to many shocking revelations.

In an interview, Sterling promised fans a jaw-dropping twist in the new episodes.

"I can't tell you what it is, but it happens in Episode 3," he teased.

"But then you backtrack and you start to clock things that were present in Episode 2 as well."

The new season also stars Shailene Woodley and Thomas Doherty.

"The second season is going to be different and it is going to get bigger and bigger and bigger," creator Dan Fogelman said.

BRAIN-BUSTERS

Quizmaster and Radio Bahrain host Shannon Crockett, who has been entertaining people across the island with his brain-teasing quiz night sessions, has offered to put *GulfWeekly* readers' general knowledge to the test. Join in the fun every Thursday with Shannon's seven brain-busters.



- 1) What is the name of the purple bus in *Harry Potter and The Prisoner of Azkaban*?
- 2) Which marine animal has been taken off the endangered list for the first time in decades?
- 3) What word, first used in 1849, derives from the Gaelic word for 'little bits or fragment'?
- 4) Which artist sang the soundtrack to the Bond film *Spectre*?
- 5) The year 1970 saw the first successful landing of a spacecraft on which planet?
- 6) Which number one ranked male tennis player in the year 2000, who is also a

two-time winner of a Grand Slam singles event, has a sister who was also ranked number one in women's tennis?

7) Saudi Arabia plans to reintroduce which animal into the wild for the first time in over 100 years?

1. Knight Bus
2. Green Sea Turtle
3. Smithereens
4. Sam Smith
5. Venus
6. Marit Safin
7. Lions

ANSWERS

A QUEEN'S TALE

HISTORICAL fiction novel *Cleopatra* by British author Saara El Arifi has hit the shelves.

It is set to be a memoir of the ancient Egyptian empress, who was crowned as the new Pharaoh at the age of nineteen after her father passed away.

Throughout her life, she faced challenges and battled deadly rivalries to keep her throne and turn Alexandria into a thriving city.

Eventually, she grew into a savvy, compassionate ruler, but her entanglement with Rome set in motion a tragic collision between the two empires.

According to the author, her novel aims to reclaim the story of Cleopatra from tales that she finds to be biased and told from perspectives that did not

do her justice.

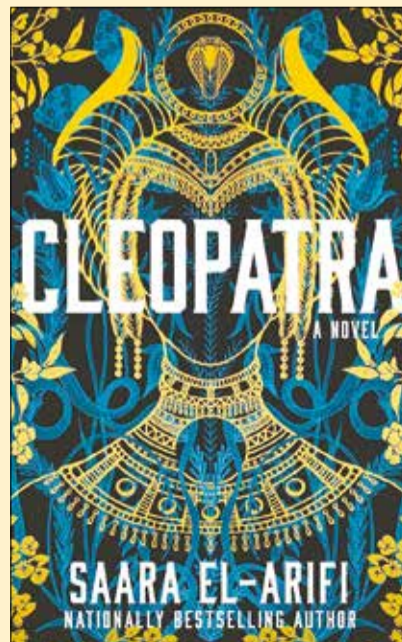
"The historians we have relied upon to tell her tale lived centuries after her death," Saara said in an interview.

"The men whose words were preserved, such as Cicero, often originated from Rome, and their opinions were shaped by the propaganda of the Roman Republic.

"Her legend is only referenced in relation to Antonius and Caesar; too significant to ignore, too unpalatable to warrant her own narrative.

"The archetypes are built on her relationships to men. I wanted to dismantle that truth. She was beyond that: she was a scholar, she was a mother, she was a friend," she added.

Saara holds a Master's degree in African Studies from the School of Oriental and African Studies - London



University. She is of Sudanese and Ghanaian descent, and was born and raised in Abu Dhabi before relocating to Sheffield with her family.

MOUTHWATERING:
Decadent desserts



INTERNATIONAL FLAIR: Takoyaki Octopus balls, with Takoyaki, below



GOURMET REPORT
By JAYNE HOUGHTON
jayne@gdnmedia.bh

THE InterContinental Bahrain has masterfully captured the zeitgeist of the season, marking my first iftar in the kingdom this year with an evening of profound elegance and historical resonance.

Under the evocative theme ‘Celebrating Heritage, Embracing Togetherness,’ the hotel pays a sophisticated tribute to Bahrain’s storied pearling history.

Before one even enters the Regency Tent, the lobby serves as a curated gallery of local soul; from the ethereal, sea-inspired sculptures by Mahdi Al Bannai that evoke the depth of the ocean to the delicate, locally sourced pearl collections by TinyOM.

Guests can also explore a striking display by Miracle Publishing House, featuring distinguished pearl collection books and photography that bring the pearl narrative vividly to life.

It is an immersive journey into Bahrain’s maritime heart, successfully blending the traditions of the past with a decidedly contemporary aesthetic.

Within the Regency Tent, the iftar hour, running from sunset until 8.30pm, transitions into a lavish culinary showcase where tradition is treated with the utmost reverence.

At BD28net per guest, the experience is designed with a gracious, family-oriented spirit; children aged six to 12 enjoy a 50 per cent discount, while those under six are welcomed as complimentary guests.

I was particularly struck by the expansive selection

TOGETHER AT THE TABLE

of mezze, a vibrant spread ranging from silky-smooth hummus to zesty, fresh salads and an assortment of sushi that caters to every conceivable palate with effortless grace.

This variety ensures there is something suitable for every taste bud, making it the perfect destination for large family gatherings.

The lamb ouzi was nothing short of a revelation; succulent, slow-cooked meat that fell effortlessly off the bone, infused with a fragrant spice blend.

The live grill stations provided a smoky, charred

counterpoint, offering skewers of sheesh tawook and kebabs seasoned to perfection, yet it was the inclusion of more avant-garde international fare that truly delighted.

A personal highlight was the Japanese takoyaki octopus balls; perfectly golden and savoury, they offered a surprising, cosmopolitan flair to the traditional spread of Ramadan favourites.

As the evening matured, the dessert selection became the definitive finale.

The kunafa proved to be a masterclass in texture;

crispy and golden yielding to a velvety centre that was simply irresistible.

For those seeking modern indulgence, the chocolate molten lava cake was exceptional, boasting a rich, dark core that oozed with decadent precision.

The entire meal was complemented by talented musicians, including the beautiful strains of string melodies performed on a harp which gave an ethereal dimension to the evening.

While I focused on the iftar, it is important to note that the hotel also offers a ghabga hour from 9.30pm until 1am

for BD 22net per guest.

This late-night gathering features a rich buffet of traditional and international dishes, allowing the conversation and the music to continue long after sunset.

The hotel’s calendar is thoughtfully filled with moments of joy for everyone; every Monday, the Regency Tent hosts ‘Ladies’ Night’, offering a generous 50pc discount on both iftar and ghabga.

On the 15th night of Ramadan, the spirit of gergaoun will take flight with a festive buffet and activities designed specifically for

‘The Lamb Ouzi was nothing short of a revelation; succulent, slow-cooked meat that fell effortlessly from the bone, infused with a fragrant spice blend.’

family fun.

For those looking to host professional gatherings, the Al Rifaa Ballroom has been elegantly transformed to provide a luxurious setting for corporate events starting from BD18net.

For reservations, call 17227777 or WhatsApp 36967701.



MELT-IN-YOUR-MOUTH: Lamb ouzi



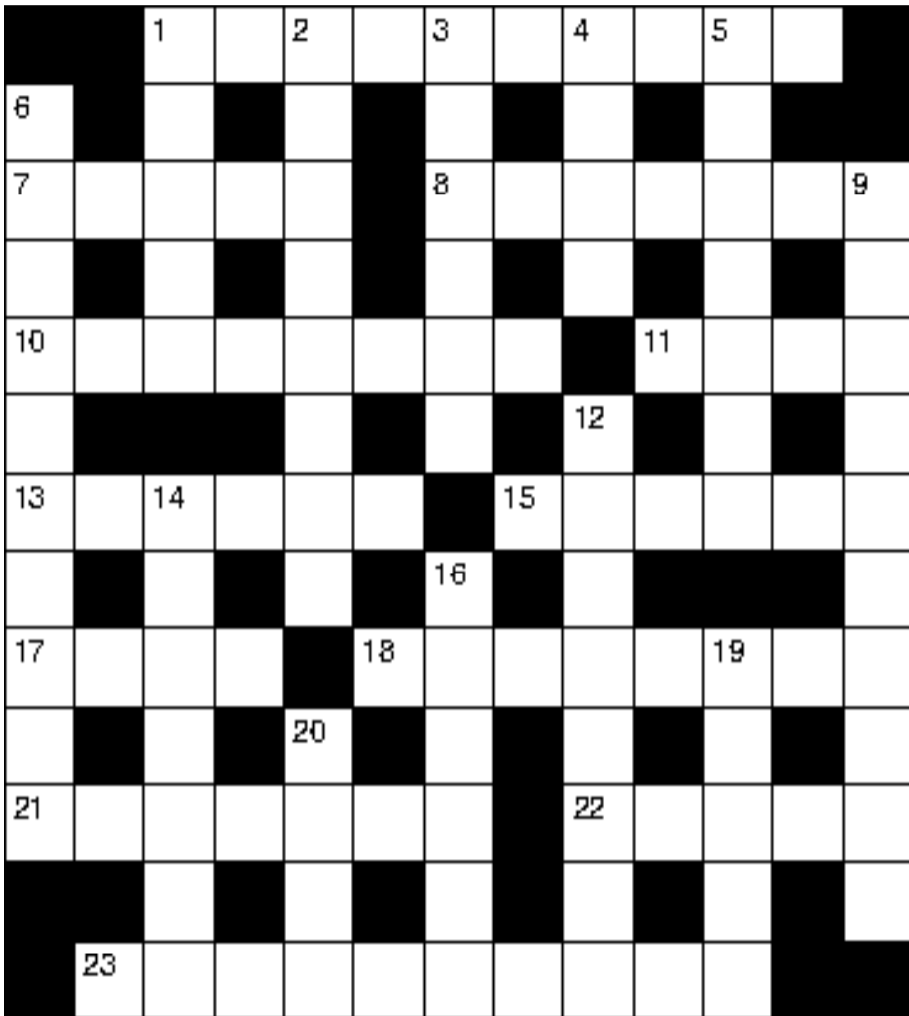
MELODIC BACKDROP: A harpist entertaining guests

Time Out



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crossword break



Solutions in next week's issue.

ACROSS

1. Radiance (10)
7. Concerning (5)
8. Huge (7)
10. Certain (8)
11. Burn (4)
13. Natural (6)
15. Nasty (6)
17. Competent (4)
18. Regular (8)
21. Scrutinise (7)
22. Monarch (5)
23. Indignation (10)

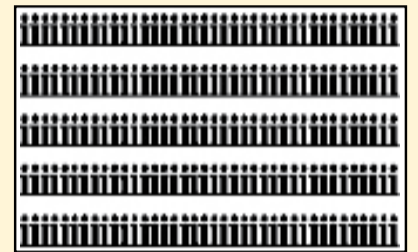
DOWN

1. Smashed (5)
2. Gap (8)
3. Sympathetic (6)
4. Call (4)
5. Asphyxiate (7)
6. Slander (10)
9. Ancestral (10)
12. Interpret (8)
14. Free (7)
16. Instant (6)
19. Apportion (5)
20. Exist (4)

who, what, where, when

- WHO ... collided with Damon Hill in the 1999 Monaco Grand Prix?
- WHAT ... sort of car is Herbie?
- WHERE ... was the NASA space probe Magellan headed for?
- WHEN ... was the so-called Profumo affair?
- WHO ... invented the pneumatic bicycle tyre?
- WHAT ... sport is featured in the film *Kingpin*?
- WHERE ... is the capital city Sofia?
- WHEN ... did Richard Nixon resign from office?

just so



tough sudoku

So you think you're good enough at Sudoku to crack this baby? Remember, we were the first in the Gulf to bring you this bit of Japanese mayhem...so we don't kid around

Last week's sudoku

9	2	1	8	7	6	3	4	5
3	7	8	1	5	4	8	2	9
8	5	4	2	3	9	7	8	1
1	8	9	5	4	7	6	3	2
6	4	5	9	2	3	1	8	7
7	3	2	8	1	8	9	5	4
4	6	8	7	9	2	5	1	3
5	9	3	4	8	1	2	7	6
2	1	7	3	6	5	4	9	8

1	2	8	7	3	4	9	5	8
4	3	5	1	9	8	7	8	2
7	8	8	8	5	2	3	1	4
9	4	2	5	7	3	6	8	1
5	6	8	2	1	9	4	7	3
3	1	7	4	8	8	5	2	9
8	5	1	3	4	7	2	9	6
2	7	3	9	6	1	8	4	5
6	9	4	8	2	5	1	3	7

tough sudoku

6	2	1	9	4	3	7	8	5
8	5	7	1	2	6	3	4	9
4	8	3	8	7	5	1	8	2
5	3	2	6	8	1	9	7	4
9	6	4	2	3	7	8	5	1
7	1	8	4	5	9	6	2	3
1	7	5	3	6	2	4	9	8
2	4	9	7	1	8	5	3	6
3	8	6	5	9	4	2	1	7

Sudoku

6				2	8			
9		8		5			2	
	2	1	6		8		7	3
			4	8				2
8		2			9			1
1			3	9		8		
	5			4	6	2		
		7				5	6	4
4			7	5				8

Sudoku

		2		3		8		
3			5				2	
4	1				8			9
		9		5	2	6		
1			4	6				2
		3	9	8		5		
9			2				5	7
	2				7	3		6
		4		1				

Last Week's Leisure Solutions

CROSSWORD BREAK:

- Across: 6 Tumbler; 7 Smear; 9 Tax; 10 Primitive; 12 Discourtesy; 15 Proposition; 17 Retriever; 19 Mix; 21 Sloth; 22 Produce.
- Down: 1 Rural; 2 Ebb; 3 Seer; 4 Imitation; 5 Harvest; 8 Amount; 11 Disparity; 13 Casket; 14 Orderly; 16 Pitch; 18 Earn; 20 Odd.

JUST SO:

See the light; Sinking feeling; The daily dozen; The last rites..

WHO, WHAT, WHERE, WHEN: Helena Bonham-Carter; Icení; Jamaica; 1999; Pablo Picasso; Will-o'-the-wisp; Cambridge University; 1453.

Tough Sudoku

		6		7				
8				1				4
	7		6			1		
	8				1		7	3
			8		4			
3	9		2				1	
		5			6		2	
7				9				1
					3		9	