

## Finalists announced for SICCI awards

**T**HE Singapore Indian Chamber of Commerce & Industry (SICCI) announced the 10 finalists for the SICCI-DBS Singapore Indian Entrepreneur Awards (SICCI-DBS SIEA) 2013 on Oct 1.

The finalists were chosen from an initial 29 applicants. The first round of selection was carried out by RSM Chio Lim, the knowledge adviser for SICCI-DBS SIEA 2013 which involved a comprehensive review and evaluation of all the applications received.

Two sets of finalists were chosen.

The finalists for the Leading Indian Entrepreneur 2013 in the Medium Enterprise category are: Selvaa Parimalam, director & CEO, A & B Scaffold Engineering; Neeraj Sundarajoo, CEO, Comwerks; Henry Saravanan Kumara Jothy, director, Synergy AVL; Jayanti Nadarajoo, founding director, White Lodge Education Group Services; and Jitendra Kulkarni, CEO, Winspire Solutions.

The finalists for the Promising Entrepreneur category are: Shailendra Kumar Sinha, MD, Ascetex Exim; Shalima Motial, founder & CEO, Dream Catchers Vision; Pankaj Bhasin, CEO, Kitty Hawk Natural Resources; Audrey Felicitas Culliffe, MD, Samanvay Singapore; and Ruben Arumugam, MD, Universal AV.

On Oct 11, the finalists will have to make face-to-face presentations and will be interviewed by a panel of judges comprising eminent persons from the private and public sectors.

The Entrepreneur of the Year for the respective categories will be announced at the SICCI-DBS Singapore Indian Entrepreneur Awards 2013 and SICCI's 89th Anniversary Dinner on Oct 25 at the Island Ballroom, Shangri-La hotel.

President Tony Tan Keng Yam will be the guest of honour at the event.

## Tandoor's new look, new dishes

INDIA'S folk tales come to life at the Tandoor.

The \$68++ set dinner menu is an epic jaunt through 14 dishes from



across India. According to legend, the Malmali Seekh Kebab, a tender cinnamon-smoked minced mutton skewer, was created for a toothless Indian Nawab; the Goan Fish Curry (above), consisting of chunks of perfectly cooked Ocean Perch in a tangy coconut curry, pays tribute to the talented musicians from the state; and the delicately spiced lamb shank, Nalli Gosht, was an ayurvedic recipe used to treat a king's terrible cold. A Tandoor exclusive, the Mango Curry with its unique mix of sweet, ripe mangoes in a savoury, spicy curry is the restaurant's new head chef Sujit Naik's own account of how a humble dish that his grandmother made inspired his future vocation.

The Tandoor, located at Holiday Inn Singapore Orchard City Centre, got a makeover after 28 years and reopened its doors last month.

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Rs49.93  
US\$0.79  
A\$0.49  
€0.59  
£0.49



Rs62.59  
A\$1.07  
€0.73  
£0.61  
S\$1.25

# The Firebrand of Indian Music

**SHANKAR MAHADEVAN** **EHSAAN NOORANI** **LOVEEN MENDONCA**

**LIVE IN SINGAPORE**

**Venue:** The Star Theatre @  
The Star Performing Arts Centre  
1 Vista Exchange Green, Singapore 138617  
**Time:** Saturday, October 19, 2013, 7:30pm - 11pm  
**Ticket Details:** S\$48, S\$99, S\$175, S\$260  
**Booking through** **SISTIC:** [www.sistic.com.sg](http://www.sistic.com.sg)  
**Hotline:** + 65 6348 5555

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