# On a **sweet note**

'The Chocolate Project' is an innovative new offering of IndiLuxe in collaboration with TajSATS. Indulge yourself with these beautifully designed artisanal chocolates made from the finest Belgian and French couvertures. The bonbons – an ambrosial union of spice and sweetness, available in 8 authentic flavours and elegantly packed in boxes of 4, 12 and 21 pieces each, promise to take chocoholics on a sensorial journey of India.



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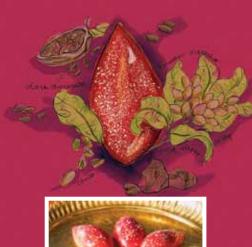
We are pleased to partner with Tata CLiQ Luxury to create the limitededition of ASA

artisanal chocolates inspired by the magnificent flavours of India. We pride ourselves on our ethos of delivering culinary innovation and curating exclusive offerings for our partners and patrons.

Manish Gupta, CEO - TajSATS



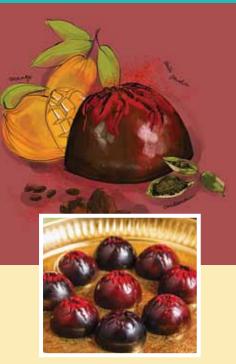
The intensely aromatic Gondhoraj lime – Bengal's best kept culinary secret – is combined with white chocolate and Tellicherry pepper.





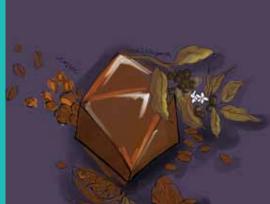
#### KASHMIR

Named after the region that produces Indian pistachios, Kashmir is a combination of velvety dark chocolate and the Chico, Red Aleppo, Joley and Kerman pista varietals.



#### THAR

The ruby red Mathania chilli, grown in Jodhpur district and renowned for is pungent flavour, is balanced with the sweet and aromatic notes of mango, cardamom and milk chocolate.





#### CHIKKAMAGALURU

Smooth, mellow Robusta coffee from Chikkamagaluru – birthplace of coffee in India – is combined with creamy Italian mascarpone and velvety dark chocolate.



#### KOTTAYAM

The sweet, intense flavours of nutmeg are balanced with warm notes of mace and combined with zesty orange and milk chocolate.





### KERALA

Kerala cardamom – queen of all spices – imparts a deliciously intense spicy-citrus flavour to the dark chocolate and caramel bonbon.





## COORG

The Coorg bonbons are a union of full-bodied Arabica coffee, Praline Croquantine – a crunchy filling of wafers and freshly roasted almonds – and milk chocolate.



#### RATNAGIRI MANGO

The deliciously sweet Alphonso mango, famously grown in Maharashtra's Ratnagiri district, is blended with fragrant saffron and milk chocolate in this stylishly designed bonbon.