



FBH Tri City Road Show Rescheduled



**FOOD & BEVERAGE
and
HOSPITALITY
ROAD - SHOW**
CHITWAN ★ LUMBINI ★ POKHARA
23rd - 27th August, 2022

As a prelude to the 8th Food & Beverage and Hospitality 2022, House of Rajkarnicar is thrilled to launch the Tri-city Food & Beverage and Hospitality Road Show covering three major cities where hospitality is a key market i.e. Chitwan, Lumbini and Pokhara. The Road Show journey which was supposed to start from 22nd February

to 26th February has been re-scheduled to 23rd to 27th August, 2022. The trip re-scheduled because of the unavoidable drawbacks that came with Covid-19's third wave and its consequences we still are facing. The trip will start from 23rd August in Chitwan and ends on 27th August in Pokhara with Lumbini event will be in between.

Gorkha Garden Debuts in Gorkha



A new hotel named Gorkha Garden, constructed at a cost of Rs. 500 million, came into operation on November 18 and is ready to welcome guests. "Gorkha holds a great potential for tourism but we felt there were no tourist-standard hotels here," said Badri Bahadur Maskey, Vice-Chairman of hotel's Management Committee. "So some of us entrepreneurs came together and thought of opening a luxury hotel." The hotel has been built with the investment from 82 businessmen. The hotel's shares are divided in a 60-40 ratio with 60 percent being owned by the businessmen of the Bharatpur Garden Resort and 40 percent by the locals of Gorkha. The hotel occupies an area of 15 Ropanies and was completed in four years. The Gorkha Garden has 46 rooms and has been designed for the comfort of domestic and foreign tourists. "We have two suite rooms, 10 super deluxe rooms

and 34 deluxe rooms," President of the hotel Rishiram Poudel said, "The price of these rooms range from Rs. 4,500 to Rs. 12,000 per day with complimentary breakfast and swimming." The hotel also has four state-of-the-art banquet halls – Manakamana, Gorkhanath, Kalika and Ligligkot – which can accommodate a total of 600 people at once. The hotel has been built to be a three-star property. However, it has not yet been certified so by the Department of Tourism. Poudel also stated that they would promote locally produced goods. "We will use the crops grown locally and organically and will also sign agreements with farmers to buy vegetables and food grains." He said that the hotel would provide direct employment to hundreds of people. Poudel informed that the guests coming during this fiscal year would receive a special 25 per cent discount on the room charge.

Genetically Modified Products Enter Nepal

Nepal has removed an eight-year-old ban on the import of a number of food items produced from genetically modified crops following the lobbying by American soybean exporters and Nepali traders that the ban was hurting the poultry industry.

In 2014, Nepal's Supreme Court had ordered a complete ban on the import of genetically modified crops until the government drafts a comprehensive policy regarding their importation, use, cultivation and management.

Now Nepali edible oil companies can sell the oil after processing the genetically modified oilseeds. Product or oil cakes are used for livestock feed. Soybean and maize are used to make animal fodder. The market for animal fodder in Nepal is huge. Animal fodder imports amounted to Rs 22 billion in the last fiscal year that ended mid-July. Besides animal fodder, other materials that are used to make feed also enter the country on a massive scale.

Oil cake imports amounted to Rs 14 billion and maize imports were

valued at Rs 16 billion in the last fiscal year. Similarly, the import of soybean amounted to Rs 4.62 billion, according to the statistics of the Department of Customs. Last fiscal year, Nepal imported oil cakes and soybean worth Rs 347 million and Rs 3 billion respectively from the US. Last year, there was a severe shortage of poultry feed in India, Nepal's key source. Nepali traders have been importing nearly 90 percent of their poultry feed from India. The move has sparked protests against allowing controversial GM products into the country, with scientists and lawyers questioning Nepal government's intention.

The Plant Quarantine and Pesticides Management Centre said it had given the green light to import canola, soybean and maize. Canola, a variety of rapeseed or mustard, belongs to a family generally known as genetically engineered food. Soybean and maize are the two main GM crops cultivated around the world.

Manohara as Eat-out Hub

As you roam around the beautiful Manohara riverside in Sanothimi of Bhaktapur, you can see signboards of Burger.com, Chhano, The White Rabbit, Silauto Sekuwa Ghar, Madrix, Burger House and Crunchy Fried Chicken, Sandar Momo, and Perungo one after another. As the name suggests, all these are restaurants.

"The reason for this is the same as Nagarkot and Dhulikhel. The views from here are also breathtaking. The clear views of mountains, airport and the river draw the visitors. A year ago, when Regmi, the founder of Silauto Sekuwa Ghar, was planning to open a restaurant, this place was not as vibrant as it is now. Still, he dared to run a restaurant here, spending Rs. 30 million. After that, other restaurants started opening, making this place a restaurant hub," says Regmi.

Rabin Katuwal initially came to the Manohara riverside to hang out with friends. After living in Dubai for a long time, he was thinking of doing something in Nepal. As soon as he saw the atmosphere here, he came up with a plan to run a food truck. In Dubai, he was fascinated by such business: making and selling food from the vehicle. One can take a vehicle wherever one wishes or wherever there is a crowd of people

needing food. "But, there is a legal hurdle in doing such business in Nepal. That is why I took a piece of land on lease here and ran a small cafe," says Katuwal

Similarly, a group of young people led by Suman Ramdel were on the look-out for possible investments in Kathmandu. They chose the restaurant business and chose the Manohara riverside for it. "We have noticed the flow of visitors in the area. Also, many other restaurants were gradually opening here, Therefore, we thought if we could start a restaurant here also," says Suman Ramdel the founder of The White Rabbit.

Until a few years ago, this used to be a remote field here. As several buildings began to be constructed, this place gradually changed its appearance. The flowers in the park bloomed, and the trees grew. Gradually people started coming to the Manohara riverside to escape the urban crowds. As the number of people coming here for recreational activities kept on increasing, restaurants grew dramatically and was all over the social media. Varieties of dishes, colourful electric lights, and live music added to Manohara liveliness.