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THE SOUL'S JOURNEY



ART REPORT
By MELISSA NAZARETH
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AN engaging art installation entitled *Sabza o Gul* ('greenery and flowers') has been unveiled in Saar and invites viewers to 'reimagine paradise in our changing world'.

Prominent Pakistani artist Meher Afroz's design is currently being exhibited at the Rashid Al Khalifa (RAK) Art Collection and is the result of her month-long residency at The Art Station – a cultural space in Muharraq, which operates under the RAK Art Foundation umbrella.

Meher was the recipient of the 2025 Rashid bin Khalifa Art Prize, launched by the RAK Art Foundation, in collaboration with the Paris-based Asian art fair, Asia NOW. Following the accolade, she developed her project and collaborated with local artisans, drawing on their knowledge and traditional craftsmanship to bring her work alive.

The inaugural event was attended by Bahrain Art Society honorary president Shaikh Rashid bin Khalifa Al Khalifa, alongside diplomats, artists and members of the cultural community.

"We are delighted to host Meher Afroz's artwork, which represents the outcome of a creative journey that brings together different cultures, artistic perspectives, and craftsmanship," Shaikh Rashid said.

"This award was launched because we believe in the importance of providing international artists with opportunities to engage with Bahrain's cultural environment and draw inspiration from its rich heritage of traditional crafts to create contemporary works of art.

"We take great pride in having Bahrain be part of this experience, with its rich cultural and artisanal heritage serving as a source of inspiration for creativity and meaningful connections between peoples. We hope that such initiatives will contribute to strengthening Bahrain's presence on the international art scene and opening new avenues for collaboration and cultural exchange", he added.



SYMBOLIC: **Meher, second from left, gives Shaikh Rashid, left, and other guests a tour of her 'garden'**



CULTURAL: **Dignitaries at the event**

Talking about her piece, Meher noted that it draws from the concept of chahar bagh – the 'four gardens' of paradise and the soul's journey through temporal, spatial and spiritual realms.

"My proposal envisions a three-dimensional space that allows the viewer to seek harmony between nature, the divine and the self, reflecting on the mystical passage of the soul through its four states: the soul, the heart, the spirit and the essence," said the award-winning talent whose experience spans five decades.

"I have been drawn to the chahar bagh not only as an architectural form but as a metaphoric and spiritual framework," she added.

Sabza o Gul is inspired by the Urdu poetry of Mirza Ghalib, specifically the verse, *'Sabza o gul kaha se ae hain, abr kiya cheez hai, hawa kiya hai?'* ('Whence come the greens and the flowers, whence the clouds, the wind? From what unseen world is this garden born?').

It reflects on humanity's relationship with nature, memory and belonging, particularly in light of the transformations shaping the contemporary world.

The artwork reflects the artist's extensive experience in painting and printmaking, incorporating handmade paper, embroidered textiles and clay, alongside techniques of layering, texturing and material experimentation.

The collaboration with Bahraini artisans further highlights a dialogue between traditional craftsmanship and contemporary artistic practice.

RAK Art Collection is open to the public every Saturday, from 3pm to 5pm. Those interested to visit must book in advance via rakartfoundation.com. Admission is free.



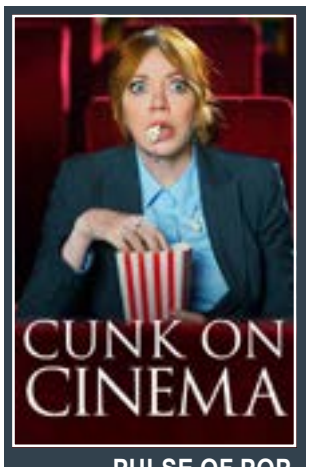
ALL PLAY
New book release
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LEISURE SCENE
Food, fun, etc.
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PULSE OF POP
Movies, music & more
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WORLD OF WHIMSY



BOOK REPORT

By MELISSA NAZARETH
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BAHRAINI author Fatima AlSaad has launched her debut book, bringing alive a quest for wisdom through play and whimsy.

Rather Flimsy and Sometimes Wise combines verses by the wordsmith with striking illustrations by local artist Hana Kadhem, inviting readers to think, question and experiment along the way.

It was recently unveiled during an event at Dar Amana, a cultural space in Muharraq.

"The idea is to engage the reader to contemplate and find their own questions and inspirations, and experiment with their own voice through my provided platform," Fatima told *GulfWeekly*.

"This is an interactive book of poetry and illustration, inspired by a central theme of searching for wisdom in a way of play and whimsy," she added.

The educator from Muharraq got the idea for the book around the Covid pandemic but wanted to take her time with it.

"I think the idea started pre-Covid or a bit later. I cannot recall exactly. But it had to stop and restart a few times before it came to its final form. I was keen not to rush the project, and because I wanted it to be a field of inspiration for the reader, it had to be inspired during its design and production process.

"After that the book sat ready for publication for three years. The genocide on Gaza put a stop to this project, as I did not have the heart or care to go through with it. Life demanded I shift my energies and attention to other places. But now I feel like the book is ready to see the world. And I want it out the door, so that I also feel inspired to start on my next writing project," explained the Dar Amana co-founder.

An excerpt from the book reads:

'If I was having a dinner party
I would invite Hope and Gravity.
Maybe, they can reconcile'

Talking about her collaboration with Hana, she recounted how she discovered her online and found her style was 'rather perfect'.

"My first thought was that I wanted it to be a book of poetry which also acts as a space for journaling prompts… the idea slowly but surely evolved, and I realised that I wanted 'play' to be a central theme, and to be best expressed through illustration.

"It didn't take much for us to get along, and when I gave her my poetry to inspire her illustrations, she brought my writing to life in such a way, I felt that she had entered into my own world and inside my brain and brought it all out in colour and movement.

"Working with her has been so wondrous. And I love what she brought to my words from my words. Her contribution massively enriched the project and its inspired objectives," added the quadragenarian.

For her part, Hana said: "When Fatima approached me with the idea of her book and how she envisioned it, I immediately said yes. Fatima's poetry had that sense of 'seriousness' where it's 'light', and where it's 'light', it's 'serious'. A duality that I felt worked really well with how I approach my own work. It didn't feel like she was my client while working with her, but a collaboration. She gave me complete creative freedom while maintaining that direction and collaboration. It was quite easy working with her as her poetry created worlds and characters for me, and it just made sense to both of us with how these pages came out."

The 31-year-old has been inclined to art ever since she was a child but it wasn't until she was a teenager that she started exploring her style.

"As a kid, I've always had a pencil and paper to draw and doodle. But it wasn't until I picked up a digital art magazine in my teens that I realised 'wow, I can create worlds with this'. After exploring different art styles, I managed to find a middle ground that plays with mixing traditional tools and experimenting with colour digitally," added the illustrator, who describes her style as playful and whimsical.

"I describe my work as: made for adults with the heart of a child."

Rather Flimsy and Sometimes Wise is currently available at Dar Amana.



DUO: **Fatima, left, with Hana, holding cutouts of the latter's illustrations during the launch event**



PLAYFUL: **The book displayed at the launch**



ARTY: **One of Hana's illustrations featured in the book**

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 most popular ice cream flavour in the world?
2) Billy Corgan is the lead singer of which alternative rock band?
3) Which line of latitude runs through Australia?
4) In which movie can you see Will Smith as a professional dating expert?
5) Often mistaken as a fish with legs, what is the correct name for a Mexican walking fish?
6) In which US state would you find Fort Knox?
7) What famous carbonated soft drink was originally called Brad's Drink?

ANSWERS

1) Vanilla
2) The Smashing Pumpkins
3) Capricorn
4) *Hitch*
5) Axolotl
6) Kentucky
7) Pepsi



SINGARI: **A dive into the ocean**

A TALE OF TWO CHEFS



GOURMET REPORT
By NAMAN ARORA
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FOR generations, flavours have travelled across the Arab world, from the Levant through the Nile Valley and to the Khaleej. At the Four Seasons Hotel Bahrain Bay's beachside Byblos restaurant last week, that journey stepped beyond history books and found its place on our plates.

For the third and eagerly anticipated edition of the hotel's 'Arabian Horizons' culinary series, the Four Seasons team in Bahrain brought in *MBC*'s *Top Chef Arab World 2025* winner Chef Shehab Medhat, who collaborated with Chef Tony El Khoury on an unforgettable four hands dinner.

Having two master chefs create exquisite courses can definitely be a treat for diners, but the chemistry between the two chefs ends up determining whether you get a thoughtful journey through each chef's cooking, or a mismatched menu mashed together.



LEBANON: **Chef Tony**



EGYPT: **Chef Shehab**

And Chef Tony and Chef Shehab definitely did their chemistry homework, with their 10-course tasting menu, paired with carefully selected beverages.

The evening started with a rooster-shaped curiosity that challenged and dispelled my personal distaste for the texture of chicken liver.

The 'Foie Gras Who?' in a crispy pastry brought together chicken liver mousse with caramelised onion and pomegranate molasses gel for a divine appetising first bite that set the note for the journey to come.

It also sparked a discussion around the differences between Arab and Arab-inspired dishes, and what holding onto tradition means in an era of unparalleled culinary innovation.

Rooted in the region, the menu created by the two chefs reflected familiar ingredients and traditions distilled through contemporary techniques.

Our next dish was 'A Leaf of the Sea' where we used a vine leaf to scoop up and enjoy the king fish tartare, blending umami and savoury flavours that left just a tingle on our tongues.

Chef Tony and Chef Shehab took turns introducing their items on the menu, and the next course, simply called 'Moussaka' was a beautifully crafted aubergine paying homage to the eggplant moussaka with buffalo cheese and a basil emulsion.

Up next, the Hawawshi Sambousek was a blend of two popular Arab pastries, bringing spiced Egyptian meat filling into the triangular wrapper, with beef and bone marrow tahini foam and pickled tomato gel.

What stuck with us throughout the meal was how familiar the flavours felt in unfamiliar textures, and the 'Not Your Usual Kibbeh', up next, was the perfect example.



STARTER: **A Leaf of the Sea**

The chefs had nestled slow-cooked beef short ribs within a crispy burghul shell, taking the ingredients for one of the most popular streetfoods in the Arab world and turning them into a refined flavourful bite.



TE OYOO TEN: **Fermented chilli-glazed lamb chops with spiced sweet corn purée**

And fittingly, only halfway through the 10-course menu did our main courses begin.

First up was Singari, where scallops came together with shrimp mousseline, singari vegetables, smoked eggplant miso and a seaweed velouté for a velvety and delicate dish that took us on a dive through the ocean.

Each of the chefs then presented their prized main dishes, starting with Chef Shehab's Signature Siyadiya, where Tajine-spiced seabream served with creamy freekeh melted in our mouths, just in time for the Te Oyoo Ten - fermented chili-glazed lamb chops with sweet corn purée, shito sauce and spinach cream.

The desserts were my personal favourite, especially Chef Shehab's prize-winning 'Tomato'.

The creatively constructed dessert blended vanilla mousse as well as a tomato and basil compote, served atop dark chocolate crumble, and each bite was balanced with just the right level of sweet and savoury - easy to see how he won the *Top Chef Arab World* competition with this one!

And to see us off, the last course was, fittingly, the Grand Final - a co-created airy pillow with vermicelli which almost felt like a deconstructed kunafa with a touch of modern culinary innovation.

By the end of the evening, the journey we had taken may have paled compared to that of Ibn Battuta, who visited much of the Arab World in the 14th century, but each step had brought us closer to discovering the next horizon in the region's culinary world.

For more details, follow @fsbahrain on Instagram.



AMBIENCE: **The relaxing beachside location of Byblos**

Leisure Scene



What's on guide

By Julia Cassano

EXQUISITE FLAVOURS AT RITZ-CAR



LUXURIOUS: **Enjoy a four-course menu at La Table Krug**

TURN dinner into an occasion at the Ritz-Carlton, Bahrain's La Table Krug, where an exclusive four-course menu celebrates bold flavours, indulgent ingredients and the art of fine dining.

Designed for those who appreciate the finer things in life, this intimate culinary experience features a menu showcasing a selection of premium ingredients, from foie gras and scallops to Australian Wagyu and an exquisite soufflé.

Priced at BD50, it is available Tuesday to Saturday, from 7pm to 11pm.

For lovers of Indian cuisine, Nirvana serves up an irresistible evening of unlimited kebabs, featuring a tempting selection of expertly marinated meats, grilled to perfection and packed with flavour.

Priced at BD25 per person, the experience is available every Thursday from 7pm to 11pm. Guests can also enjoy three house-selected beverages for an additional BD10.

Add a little spice to your Thursday evenings with Thai Drunch at Thai Lounge, where guests (minimum two per booking) can tuck into an unlimited selection of Thai tapas and bottomless house beverages for two hours.

November birthday guests can dine free at the restaurant after producing a valid ID, with a minimum of five people per booking.

The offer is priced at BD45 per person and available for two hours between 7pm and 10pm. Terms and conditions apply.

Give your coffee break a refreshing makeover with the Cold Brew Craft Edition, a collection of specially created flavours that put a creative spin on the classic cold brew.

Priced at BD5.500, the collection is available daily from noon to 10pm.

Chocolate lovers are in for a treat at La Gourmandise, where an exclusive collection of artisanal chocolates has been created especially for The Ritz-Carlton, Bahrain, in collaboration with Maya La Chocolaterie. It is available daily from 9am to 9pm, with prices starting from BD5.500.

For something a little more lively, head to La Plage for Game Nights, where sports fans can catch their favourite teams in action across multiple screens while enjoying great food and good company.

Matches are screened according to their scheduled timings, with the viewing calendar announced in advance across the hotel's



SPORT: **Game Nights at La Pla**

DINING ON THE BEACH

MAKE the most of the cooler evenings with a private seaside escape for two at Four Seasons Hotel Bahrain Bay.

Set against the sea and city skyline, couples can enjoy their own beach cabana with a choice of three bespoke experiences Emerald, Sapphire and Diamond – each offering a different take on fine dining and luxury hospitality.

Packages include a gourmet menu, sparkling beverages, live entertainment and a gift from Byblos.

Available daily from 7pm to midnight, each experience lasts three hours, with the last seating at 10pm. Prices range from BD175 to BD400.

Take your taste buds on a global journey with Bahrain Bay Kitchen's A world of Street Food brunch, featuring an international spread of Greek chicken gyros, tikka, mutton stew, slow-roasted brisket, fish and chips and more.

Available every Friday in November from 1pm to 4pm, it costs BD35 including soft beverages or BD48 with a selected beverage package.

Those looking to try something new can explore the latest additions to Bay View Lounge's menu, with dishes including Italian burrata, slow-cooked veal, sea bass fillet and nachos.

Available daily from 11am to 11.30pm, dishes are priced à la carte.

Take a moment to slow down with Moon Yoga, set against the waterfront backdrop of Bahrain Bay. Open to all experience levels, the session offers an opportunity to unwind, reconnect with your breath and enjoy a mindful break from the everyday.



ROMANTIC: **Bespoke experience by the seaside**

It takes place on November 24 from 6.30pm to 7.30pm, priced at BD6 for hotel guests and members and BD12 for outside guests.

Round off the week with the Secret Garden Spa experience. Enjoy a rejuvenating couples' treatment, pool access and more. The Secret Garden Escape for two is priced at BD245 from Sunday to Wednesday and BD255 from Thursday to Saturday, while the garden treatment add-on is available for BD30 per person.

For bookings and more information, contact 17115500.

OLD-WORLD GLAMOUR



RETRO: **Musical performance at the Gatsby-themed night**

ENJOY a weekend filled with exceptional food and entertainment at InterContinental Bahrain, with a variety of experiences to set the tone for a memorable few days.

Downtown Bar will host a night of old-world glamour with an exclusive celebration inspired by the Jazz Age. Guests are invited to embrace the spirit of Gatsby with their finest 1920s-inspired attire, with one gentleman and one lady winning special prizes in the best-dressed competition. Taking place on November 27 from 8pm to midnight, the evening promises timeless sophistication, expertly crafted drinks and plenty of atmosphere. Tickets are priced at BD28.

Start your weekend at Legendz SteakHouse with Prime Time Thursday, where guests can enjoy an hour of free-flowing signature beverages accompanied by a selection of light bites. The experience continues with a 200-gram filet mignon, grilled to perfection and served with a choice of signature sauce and side.



SCRUMPTIOUS: **Creations at Noor Lounge**

Priced at BD32net per person, the experience is available every Thursday from 6pm to 10pm.

Legendz SteakHouse also invites guests to its Sit Down Brunch, bringing together delicious food, refreshing beverages and a relaxed atmosphere.

The experience begins with an exquisite selection of sharing starters, including cacio e pepe croquettes, short rib sliders or crispy fried shrimp, followed by a choice of mains such as burrata and pecorino ravioli, stuffed cornish hen, roasted salmon, and signature filet mignon café de Paris.

Available every Friday from noon to 4pm, the brunch is priced at BD28net with soft beverages and BD38net with unlimited selected beverages. Children under six dine for free, while those aged six to 12 receive 50 per cent savings.

For a sophisticated afternoon, head to Noor Lounge for a luxurious twist on afternoon tea with the vibrant flavours of ube. Guests can enjoy an elegant selection of handcrafted pastries, savoury bites and freshly baked scones served with ube jam and signature desserts.

It is available every Thursday and Friday, from 2pm to 7pm at BD8 per tray.

For bookings and more information, call 36967701.

ISLAND

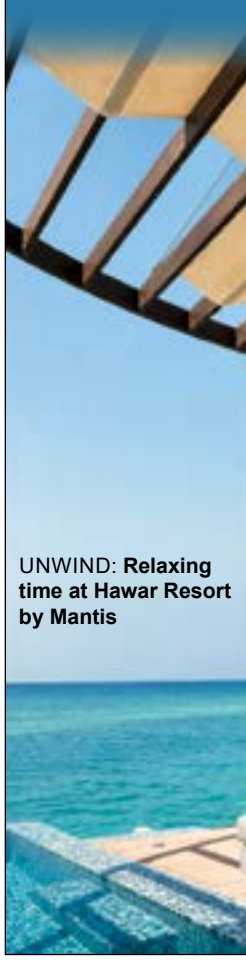
EXPERIENCE at Hawar Res moment is d

Begin your mornin Bahri and spend the natural beauty and u

End on a delicious flavours at C-Salt, th destination.

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For reservations or email reservations@h



UNWIND: **Relaxing time at Hawar Resort by Mantis**

Leisure Scene

Weekly Entertainment

RLTON

social media channels. Food and beverages are available à la carte.

For bookings or more information, call 17586499 or WhatsApp 39770525.



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FUN AWAITS

E an unforgettable escape sort by Mantis, where every esigned for bliss.
g with a delicious breakfast at day discovering the island's nique experiences.
note with Mediterranean-inspired e resort's new Italian dining

tures to authentic flavours, every ion to indulge.
more information, call 32183610 or awarresort.com.



FESTIVE FEASTS

FROM vibrant weekend gatherings to seasonal celebrations at home, Sheraton Bahrain Hotel is serving up a trio of indulgent dining experiences in the heart of Manama.

Kicking off the weekend in style, Fridays at Sheraton blends an abundant international brunch at WILD with authentic grilled specialities from Golestan Persian Grill, enhanced by live cooking stations. Running every Friday from 12.30pm to 4.30pm, the afternoon includes outdoor pool access, live entertainment, and engaging children's activities for all ages. Packages start from BD35net per person, with 50 per cent off for children aged six to 12, alongside an after-brunch option.

Seasonal celebrations get underway at WILD with a Thanksgiving dinner on November 27 from 7pm to 10pm. Diners can gather with loved ones for traditional holiday classics and sharing specialities. Prices start from BD24.500net per person.

Meanwhile, those planning a gathering at home can opt for Sheraton's Turkey Takeaway Feast, bringing a freshly roasted turkey and all the festive trimmings directly to your dining room.

Available as a whole bird in two sizes or a convenient deboned turkey log, the spread comes with sage onion stuffing, rich gravy, cranberry sauce, roasted pumpkin soup, seasonal salads, classic sides, and indulgent desserts. Prices start from BD150, and the feast is available throughout the festive season.

For bookings, reservations, or to request the festive takeaway menu, call 17533533 or WhatsApp 38885408.



THANKSGIVING: **Roast turkey with all the trimmings**

HOLIDAY SHOPPING

THE festive season is just around the corner, and the British Club Bahrain has planned a series of celebrations starting with its annual Christmas Market on Saturday, November 21.

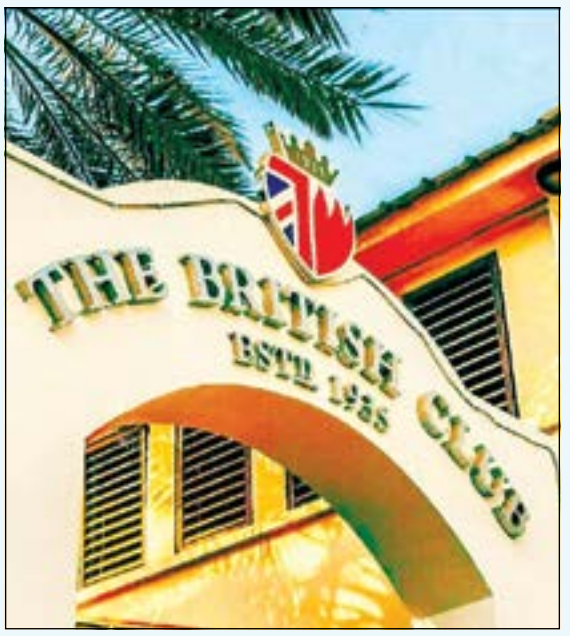
Taking place from noon to 7pm, the event promises a delightful shopping experience, with a variety of unique gifts, stocking fillers and handcrafted items to browse.

Visitors can look forward to a special appearance by Santa Claus, as well as the chance to win a turkey in the raffle. Entry is free for all.

The celebrations continue on November 27 with the club's magical tree lighting ceremony, featuring performances by the Jazz Orchestra of Bahrain and Manama Singers. Guests can soak up the atmosphere while enjoying seasonal beverages and traditional mince pies as Christmas lights illuminate the club.

Entry to the tree lighting event is free for members and costs BD2.500 for non-members.

For more information, call 17728245.



VENUE: **The club building in Um Al Hassam**

GOURMET BITES TO SAVOUR



FRIENDS: **Enjoy Friday Brunch**

SOAK in sun-drenched sea views at Aqua Vista Bahrain's Friday Social brunch, the perfect event to kick off the weekend.

Guests can enjoy gourmet brunch bites, beverages, DJ beats and more from 1pm to 4pm.

It costs BD17 with soft beverages and BD27 with selected beverages.

For more information and reservations, call 17177333.

AN ENCHANTING EVENING

CELEBRATE the most wonderful time of the year at Dilmun Club Bahrain, with Christmas carols and dinner with the Manama Singers.

Head to the club on November 26 for a night filled with festive cheer, a specially crafted scrumptious feast and heart-warming music.

Doors open at 7pm and the show begins at 7.30pm - the perfect start to your holiday season.

All bookings must be paid upfront.

For reservations or more information, call 17690926.

MOVIE TIME

ENJOY some of the English language films being screened at Cineco Seef this weekend.



HOW TO ROB A BANK (15+)

A crew of social media-savvy thieves broadcasts their daring heists, unaware that their growing fame has put them in the crosshairs of a veteran FBI agent and a brilliant software engineer.

Actors: Nicholas Hoult, Zoë Kravitz, Anna Sawai

Timings: 10.45am, 1.15pm, 3.45pm, 6.15pm, 8.45pm, 11.15pm

EBENEZER (PG-15)

A thrilling ghost story set in Charles Dickens' London, following one man's supernatural journey to face his past, present and future as he fights for a second chance at redemption.

Actors: Johnny Depp, Rupert Grint, Andrea Riseborough

Timings: 10.30am, 1pm, 3.30pm, 6pm, 8.30pm, 11pm

THE LAST TEMPTATION OF BECKY (18+)

Now a CIA field agent, Becky goes undercover in Poland to infiltrate a family running an inn at The Wolf's Lair, one of Hitler's WWII bunkers. When she learns the father plans to spark the Fourth Reich, Becky must stop him.

Actors: Neil Harris, Lulu Wilson, Kate Siegel

Timings: 12.30pm, 4.30pm, 8.30pm

BEST PANCAKES IN THE COUNTRY (15+)

A cunning criminal returns to his remote diner after a botched FBI heist, where rival assassins, corrupt agents and an underestimated waitress collide in a deadly confrontation.

Actors: Nicolas Cage, Justin long, Shelley Hennig

Timings: 10.30am, 2.30pm, 6.30pm, 10.30pm

Pulse of Pop

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

BLOCKBUSTER JOURNEY AWAITS

MOCKUMENTARY series *Cunk on Cinema* is out now on *Netflix*.

Starring English actress and comedian Diane Morgan as Philomena Cunk, the show follows the 'clueless' interviewer and commentator as she takes a blockbuster journey through film history.

Along the way, she confounds cinema experts with hard hitting questions, from the invention of the camera to the entry of CGI and the future of AI in the field.

The compelling list of interviewees includes director Michael Bay (*Transformers*, 2007), actor Benedict Cumberbatch (*Sherlock*, 2010 to 2017) and composer Daniel Pemberton (*Project Hail Mary*, 2026), among others.



ACTION: **Diane as Cunk**

The character, commonly referred to as Cunk, first appeared as a middle-class lifestyle blogger on Charlie Brooker's *Weekly Wipe*, a British series that ran from 2013 to 2016 and featured presenter Charlie commenting on a range of recent programmes, events, games and films.

Since then, Charlie has directed a number of Cunk-centred projects, including *Cunk on Shakespeare* (2016) and five-part historical mockumentary *Cunk on Britain* (2018), which gained viral traction for the interviewer's deadpan interactions with academicians.

Ahead of the upcoming release, the two creative talents looked back on the character's reception, which was the opposite of what Diane expected.

"I was told by people on the programme that I would get a huge backlash because I wasn't Charlie," she said in an interview.

"They said, brace yourself for a lot of negative comments on social media because people just want Charlie. And now it's the other way round," she added.

Previously, Diane has starred in the 2024 animated film *Wallace & Gromit: Vengeance Most Fowl* as local news reporter Onya Doorstep. She also features as Gemma Nerrick, an average citizen, in the mockumentary *Death to 2020* and its sequel *Death to 2021*, both written by Charlie.

The screenwriter is known for his dystopian anthology series *Black Mirror* (2016), followed by *Black Mirror: Bandersnatch* (2018), *Netflix*'s first live-action interactive film, which let viewers make binary choices for the main character using their remote or device. The films humorously tackled diverse topics, from the Covid pandemic to the US presidential elections.



PERFORMANCE: **Nicholas in the film**

BRAVE HEIST GOES LIVE

COMEDY caper film *How To Rob A Bank* is out now in theatres.

It follows a crew of social media-savvy bank robbers that broadcast their daring heists online, unaware that their growing fame has put them in the crosshairs of a veteran FBI agent and a brilliant software engineer.

Starring Nicholas Hoult, Zoë Kravitz, Anna Sawai, Rhenzy Feliz, Pete Davidson and John C Reilly, the movie takes inspiration from the current era of content creation, especially the livestream scene.

Director David Leitch spoke about how the idea came from his urge to have a fresh take on heist films and to create something he felt would stand out.

"We all sort of consume this new sort of media right now," he said in an interview.

"I think a lot of it I get fed through my algorithm, but some of it I seek out and find really fun. My goal was to do something, hopefully, that was original and sort of risky and dangerous," he added.

The American filmmaker's previous projects include *Atomic Blonde* (2017), *Deadpool* (2018) and *The Fall Guy* (2024).

His upcoming project titled *Jason Statham Stole My Bike*, features the popular actor as a fictional version of himself, and is set to release next year.

ROMANTIC TUNES



ARTIST: **Snoh**

R&B singer Snoh Aalegra has dropped her new album *Legendary Love*.

It was written and recorded over a period of two and a half years, with lyrics reflecting on a relationship she described as a 'dated karmic connection that never fully materialised'.

"I don't think the greatest love stories are measured by how long they last," Snoh said in an interview.

"They're measured by who they ask you to become. Every song holds a piece of who I was, who I became and who I will continue to be because I allowed myself to love this deeply," she added, highlighting that love brought her back to music.

"I fell in love with growing up. It carried the same longing, romance and nostalgia that first made me dream of becoming an artist," she noted.

The 39-year-old began writing music at the age of nine and released her debut album *First Sign* (2010) at 22 under the name Sheri.

She debuted her current stage name in 2014, with Aalegra rooted in the Italian word 'allegra', meaning 'joyful'.

The songwriter was mentored by the late artist Prince from 2014 until his death in 2016 after he discovered her music and reached out to her.

Snoh is best known for her two albums *Feels* (2017) and its follow up *Ugh, Those Feels Again* (2019).

NORTHSTAR
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Find out more

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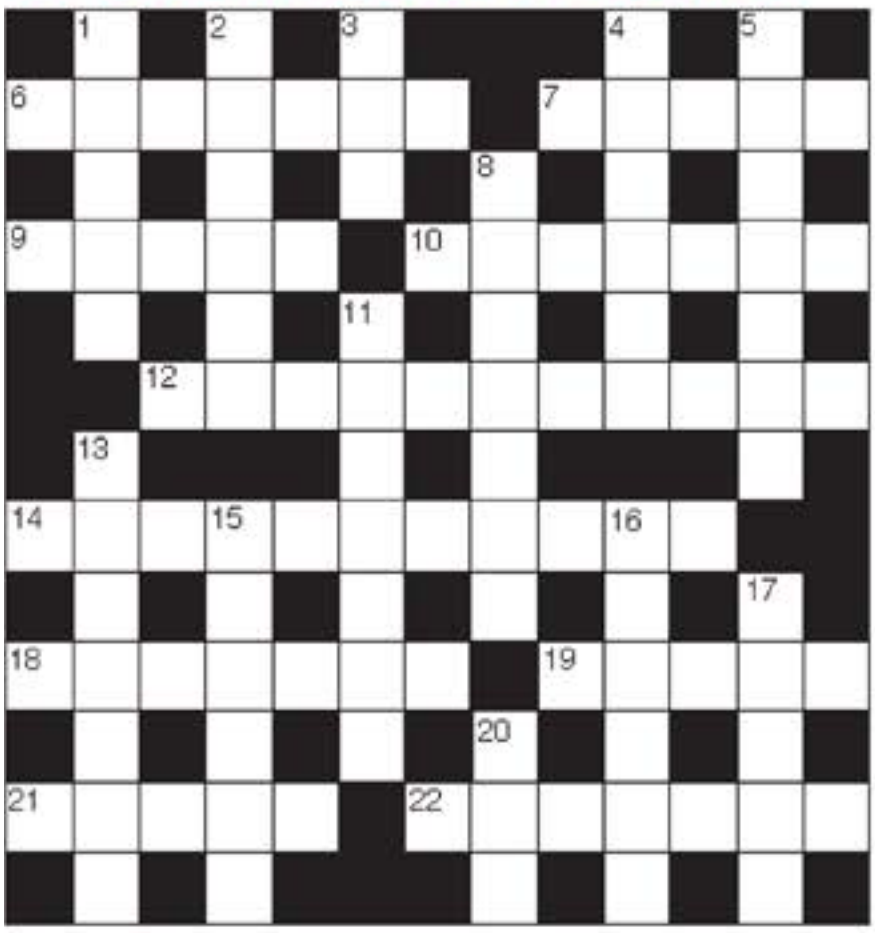
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Time Out

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crossword break



Solutions in next week's issue.

ACROSS

6. Characteristic (7)
7. Cast (5)
9. Wide (5)
10. Wonder (7)
12. Unwilling (11)
14. Spirit (11)
18. Stimulus (7)
19. Shaft (5)
21. Toll (5)
22. Distort (7)

DOWN

1. Pine (5)
2. Reach (6)
3. Skill (3)
4. Foil (6)
5. Desolate (7)
8. Stream (7)
11. Uncouth (7)
13. Praise (7)
15. Ruffle (6)
16. Vie (6)
17. Grieve (5)
20. Damp (3)

who, what, where, when

WHO... directed the 1984 film *Gremlins*?

WHAT... country lies to the north of the republic of Georgia?

WHERE ... in London is the soap *EastEnders* set?

WHEN... did Lithuania declare its independence from the Soviet Union?

WHO...wrote the classic children's book *The Secret Garden*?

WHAT...type of creature is a Bouvier des Flandres?

WHERE... in Australia is the Test cricket ground known as The Gabba?

WHEN...was the former professional ice hockey player Wayne Gretzky born?

just so



darn 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

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

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

darn tough sudoku

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

Sudoku

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

Sudoku

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

Last Week's Leisure Solutions

CROSSWORD BREAK:

Across: 1 Fraternity; 7 Abyss; 8 Prudish; 10 Acrimony; 11 Tier; 13 Occult; 15 Penned; 17 Made; 18 Hesitant; 21 Lenient; 22 Amour; 23 Pernickety.

Down: 1 Foyer; 2 Assemble; 3 Expand; 4 Noun; 5 Tuition; 6 Paranormal; 9 Hereditary; 12 Dedicate; 14 Cadence; 16 Hectic; 19 Agony; 20 Lean.

JUST SO: Through the looking glass, Little women, At half mast, A vulgar fraction.

WHO, WHAT, WHERE, WHEN:

Patsy Kensit; Jesus wept; Brooklyn, New York; 1713; Phoebe Cates; Triangular; Uganda; 1939.

Darn Tough Sudoku

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

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