



EXPERIENCE TROON GOLF®

JULY 2024

NEWSLETTER

PRESTIGE GOLFSHIRE CLUB

As we welcome the cooler months and rains to Golfshire the golf course has been the winner with the rains greening up the golf course very nicely over the past month.

Those of you that have been playing recently will have noticed the work underway by the cart path to the first hole. This is the new chipping and pitching area which we hope to have ready for play by the end of December. This area is much bigger than the previous area and allows for longer pitch shots to be practiced there, as well as enough space for group tuition.

The warm up nets are also being rebuilt and we hope to have the nets operational again by late July.

Work has begun on the new Driving Range which is located near the Sports Arena on Hole 13. The range is currently under construction and is expected to be finished and operational by December. It will consist of both grass and mat tee areas, with the mat areas being under cover. There will also be two teaching bays with full swing analysis systems in place for both golf tuition and club fitting.

The WGTI will be at Golfshire from July 22nd to 26th. This is an opportunity to see some of the best young Female Professional golf talent in India play over 3 days at the Prestige Golfshire Club. Come out and watch these amazing young ladies craft their skills over the Wednesday, Thursday and Friday with play beginning at 11:30am Wednesday and Thursday and 8am on Friday.

Good golfing


2nd Qualifying Leg - Prestige Masters Series 2024



The second round of the 10th Anniversary Prestige Masters series by Table Space was played on Saturday 15th June with another full field of players competing for the coveted end of year finale of a trip to the US Masters Golf Tournament in April 2025.

The qualifying leg winner was Manish Kumar Verma with Anupam Singhi coming in a close second and Saravanan Neel in third place.

The other seven qualifiers included Mahesh Katragadda, Sonum Chugh, Lakshmipathi Krishnappa, Arnav Chatterjee, Alexander Watkins, Milan Khurana and Digboloy Halder who will all compete in the Finale in November.



PRESTIGE
GOLFSHIRE
CLUB


EXPERIENCE TROON GOLF®

WE ARE PLEASED TO ANNOUNCE THAT
WE HAVE BEEN NOMINATED AGAIN IN 2024 IN
TWO CATEGORIES FOR THE WORLD GOLF AWARDS.



WORLD GOLF AWARDS
NOMINEE
2024

WE'VE BEEN
NOMINATED FOR




WORLD GOLF AWARDS
NOMINEE
2024



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INDIA'S #1 RANKED
GOLF COURSE

SCAN QR CODE

VOTE FOR US



VOTE US
ASIA'S #1 RANKED
GOLF COURSE

THANK YOU FOR VOTING FOR US AND WE LOOK FORWARD
TO SEEING YOU ALL VERY SOON AT THE PRESTIGE GOLFSHIRE CLUB.



We are pleased to announce that the Prestige Golfshire Club has been nominated in two categories this year in the World Golf Awards. Firstly as India's Best Golf Course and secondly as Asia's Best Golf Course. We would ask that you follow the link or QR code and vote for us in 2024. We look forward to seeing you again soon at Prestige Golfshire Club.

Thank you

Welcome Ravi Kumar Our New Assistant Manager MEP (Mechanical, Electrical, and Plumbing) to the Facilities Department



Please join us in welcoming our new Assistant Manager MEP (Mechanical, Electrical, and Plumbing) to the Facilities Department at Prestige Golfshire Club. With 14 years of extensive experience, he is a valuable addition to our team.



2nd Qualifying Leg Winner
Manish Kumar Verma



Butter Chicken

by Chef Manish Kumar

Falcon Greens Restaurant and Bar

FOR THE CHICKEN MARINADE

- 500 gm boneless and skinless chicken thighs
- ½ cup hung curd
- ½ teaspoon kasoori Methi
- 1 tablespoon degi mirch
- 1 tablespoon Ginger garlic paste
- 1 teaspoon cumin powder
- ½ garam masala
- 1 tablespoon mustard oil
- Salt according to taste

FOR THE SAUCE

- 500 gm tomato
- 50 gm Cashew nuts
- 10 gm ginger
- 10 gm garlic
- ½ tablespoon Kashmiri chilli
- 1 small pc cinnamon stick
- 3 pc bay leaf
- 4 pc cloves
- 5 pc green cardamom
- 3 pc green chilli
- 10 gm coriander roots
- 1 tablespoon oil
- 1 teaspoon kasoori Methi
- ½ teaspoon black pepper
- 2 pc Kashmiri chilli whole
- Salt according to taste

FOR FINISHING

- 1 Teaspoon Degi Mirch
- 2 Tablespoon Honey
- 3 Tablespoon Fresh Cream
- 2 Tablespoon Butter

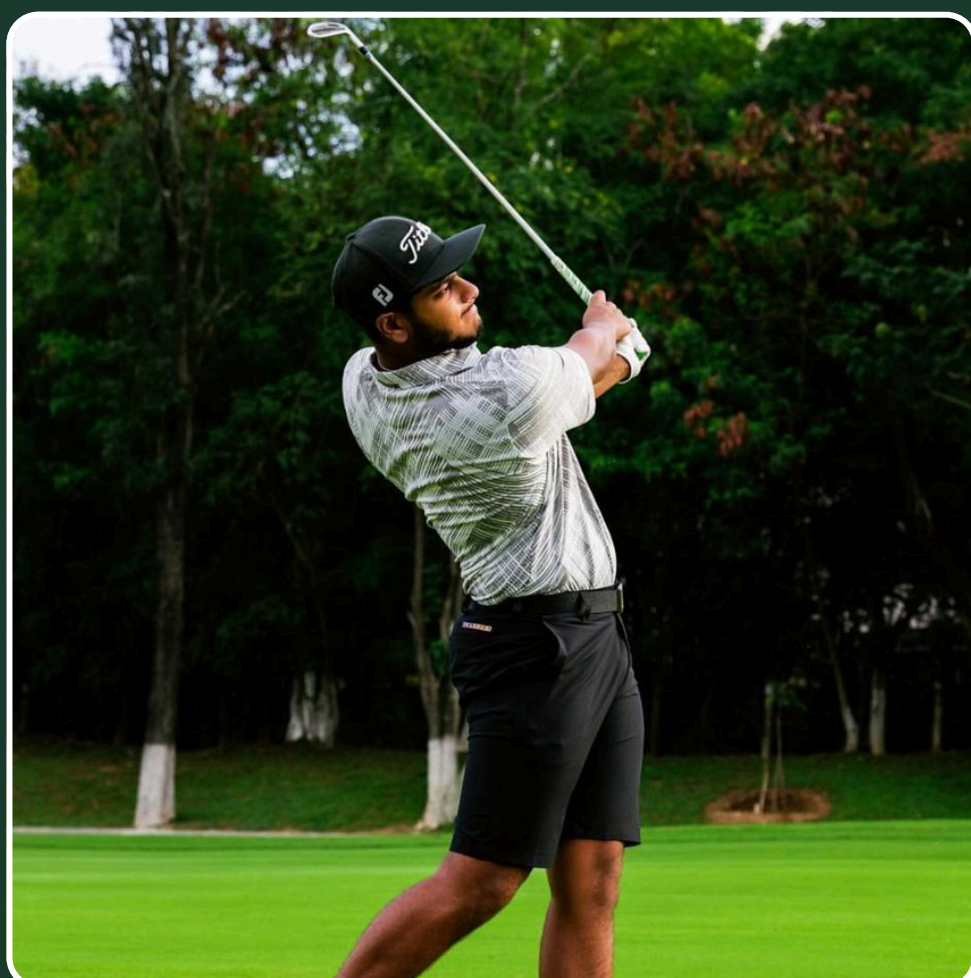
HOW TO PREPARE

- In a bowl, combine chicken with all of the ingredients for the chicken marinade; let marinate for 60 minutes or overnight if time allows
- Arrange the chicken in iron skewers and cooked in tandoor 300c for 6 to 8 minutes or until gets cooked.
- In stock pot add tomato cut by four pc, cashew, ginger, garlic, Kashmiri chili, green chilli, coriander roots, whole red chilli, oil and whole Indian spices.
- Let simmer for 30- 45 minutes. stirring occasionally until sauce get cooked.
- Remove from heat, scoop mixture into a blender and blend until smooth. You may need to add a couple tablespoons of water to help it blend.
- Pour the puréed sauce back into the pan. Stir the butter, cream, honey and crushed kasoori Methi (fenugreek leaves), degi mirch through the sauce. Add the chicken into the pan and cook for an additional 5 -8 minutes until the sauce is thick and bubbling.
- Garnish with fresh cream and butter. Serve with the steam rice or naan bread.

David D'Souza AVT Champion again in 2024



The AVT Tour held their annual Champions Tour event at KGA last month and Golfshire Club Champion and resident member David D'Souza ended up as the runaway winner with rounds of 76 & 69 for a total of +1 over the two rounds. A very solid performance considering his return from a five week holiday the week before where he didn't pick up a club once. Congratulations David.



Another golfer playing out of Golfshire, Varun Muthappa had a fantastic week in Singapore last week in the Singapore Amateur Championship played at the Orchid Country Club. Varun shot -11 over the weekend with rounds of 66 and 67 to finish the event in 16th place. A very solid performance by Varun especially over the weekend where he really found some form. Well done Varun.



**PRESTIGE GOLFSHIRE CLUB
CLUB CHAMPIONSHIPS 2024
MEMBERS ONLY EVENT**

CLUB CHAMPIONSHIPS 2024

SATURDAY 27TH & SUNDAY 28TH JULY

ALL PLAYERS MUST COMPETE OVER TWO DAYS AND COMPLETE ALL 36 HOLES

FEES ₹2400 - MEMBERS ONLY

(INCLUDES POST GOLF SNACKS)

PLEASE ENTER VIA THE GOLFSHOP


📞 +91 72598 06632 ✉️ golfreservations@golfshire.com 🌐 www.golfshire.com

Prestige Golfshire Team Scramble 2024



The Teams Scramble was held at Golfshire on Friday 28th June with the winning team of Himangshu Baruah, Vaibhav Gupta, Mihir Jayaraman and Veerendra Shadakshari taking home the trophies with a team score of 54.62


The next Scramble event will be held in December with the date to be confirmed.

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UPCOMING EVENTS

| | | |
|---|------|---|
| Prestige Masters Series 2024 - 3rd Qualifying Leg | ...➤ | Saturday 13th of July 2024 |
| GM's Trophy | ...➤ | Friday 19th July 2024 |
| Club Championships 2024 | ...➤ | Saturday 27th and Sunday 28th July 2024 |
| Prestige Masters Series 2024 - 4th Qualifying Leg | ...➤ | Saturday 3rd of August 2024 |

