



EXPERIENCE TROON GOLF®

MAY 2024

# NEWSLETTER

## PRESTIGE GOLFSHIRE CLUB

April has raced by and the world of golf experienced something quite unique in April with two golfers dominating the PGA and LPGA tours with both Scottie Scheffler and Nelly Korda recording 5 consecutive wins on their respective tours.

Scottie Scheffler won his second Masters Tournament in Augusta in early April after running away from the field in the final round. The Texan with the sliding foot technique displayed some steely nerves on the back nine Sunday to win by 4 shots from Ludwig Aberg and 7 from Max Homa, Colin Morikawa and Tommy Fleetwood. The following week at Hilton Head in South Carolina the big Texan managed to win again just 7 days after his second Major win.

Meanwhile on the LPGA tour, Nelly Korda was making that tour look like a one lady show with wins in California, Arizona and Las Vegas followed by The Chevron Championship (A Major on the LPGA) in Texas. Back in January Korda had won the Drive On Championship in Florida her native state before she took a break due to injury.

As we begin the month of May we have our first Prestige Masters Series presented by Table Space qualifying leg on Saturday May 18th. Entries are now open and filling fast. This is your opportunity to take part in this year's series and have the possibility to compete in the Finale in November to win the trip to the US Masters in 2025.

This year we are welcoming several new sponsors including HSBC Bank who are very pro active in the golfing community across the globe.

It is our intention to begin the Clubhouse renovations in May which will be a phased scope of works resulting in minimal disruption to our members and guests. Once the final planning has been completed we will be posting updates on the progression of the work.

We are also in the process of building a new chipping and short game area between the first tee and existing putting green. This green will be much larger than the previous chipping area and more accessible before your round.

We are also progressing with the new Driving Range and as we finish the final planning we will keep you all updated. Again, this will be an upgraded range area with sheltered bays as well as hitting mat areas and a large grass area with target greens up to 300m in length.

We look forward to welcoming you to the Prestige Masters Series by Table Space in 2025 as well as all of the new events we are bringing in 2025.

Good golfing

## Scottie Scheffler Wins His Second Masters Tournament



Scottie Scheffler has a new green jacket!

The 27-year-old golfer won the 2024 Masters on Sunday in Augusta, Georgia, finishing the tournament -11 to secure his second major championship win.

It was Scheffler's second triumph at Augusta in two years after winning the tournament in 2022.



In our 10th Anniversary Year of the Prestige Masters Series, we are pleased to welcome HSBC Bank as a Partner Sponsor for this year's event. HSBC is regarded as the World's Global Bank and as such has had a very strong relationship with the world of golf. As the Headline Sponsor of the HSBC Ladies Championship in Singapore each year as well as the HSBC Tournament in Abu Dhabi each year. HSBC's commitment to sport stretches across many sporting disciplines including Equestrian, Rugby, Formula 1 and Sailing.

We look forward to working with HSBC during the Prestige Masters Series for 2024 and thank them for their support.



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

WE'VE BEEN NOMINATED FOR





VOTE US  
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

## Spotlight on Excellence: Gaviyappa S K



This month, we shine the spotlight on Gaviyappa S K (Commonly known as Gavish), our Deputy Manager of Sales and Marketing. Since joining us in October 2016, Gaviyappa has been an indispensable part of our team, demonstrating remarkable growth from Front Office Executive to his current pivotal role. His dedication and innovative approach in sales and marketing have significantly contributed to our success. Let's celebrate Gaviyappa's achievements and his inspiring journey in our organization. Hats off to Gaviyappa for his hard work and commitment!

## Deconstructed Mango Chicken Caesar Salad



### HOW TO PREPARE

#### DRESSING

In a medium bowl, whisk together the garlic, anchovy paste, lemon juice, Dijon mustard and Worcestershire sauce, mango puree. Add the mayonnaise, Parmesan cheese, salt and pepper and whisk until well combined. Taste and adjust to your liking.

#### SOUR DOUGH GARLIC CROUTONS

Preheat oven to 180°C.

Apply garlic butter mixture on bread of both side and toast for 2 -3 minutes or until come golden brown.

#### PESTO ROSSO

In a food processor, combine sun-dried tomatoes, roasted red peppers, garlic, Parmesan, basil and pine nuts.

With the food processor running, slowly drizzle in the olive oil until desired consistency is reached.

Season with salt and pepper to taste.

#### ASSEMBLE

Place lettuce in bowl with Dressing. Toss well & taste. Transfer to serving bowl. Top with chicken, parmesan, croutons, pickled olive, fresh mango cubes.

## Falcon Greens Restaurant and Bar

### INGREDIENTS

- 1 medium bowl romaine lettuce
- 2 tablespoon mango cubes
- 100 gm cooked boneless, skinless chicken tikka, cut into strips
- 4 -5 slice parmesan shaving
- 4 pc Pickled olives
- Pesto rosso sour dough croutons
- 1teaspoon creamy Caesar dressing
- Salt & pepper according to taste

#### Sour dough croutons

- 2 slices sour dough toast
- 1 teaspoon garlic minced
- 1 tablespoon butter
- ¼ teaspoon chopped parsley

### DRESSING

- 1 cup mayonnaise
- ½ teaspoon garlic minced
- 1 tablespoon mango puree
- 1 teaspoon anchovy paste (optional)
- 2 tablespoons freshly squeezed lemon juice
- 1 teaspoon Dijon mustard
- 1 teaspoon Worcestershire sauce
- 2 tablespoon cup grated parmesan cheese
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper

### PESTO ROSSO

- ½ Cup sun-dried tomatoes
- 1pc medium roasted red peppers
- 8-10 pc fresh basil leaves
- 1tablespoon garlic minced
- 1tablespoon parmesan cheese grated
- 1 cup mayonnaise
- 1 tablespoon pine nuts
- 1 tablespoon olive oil
- Salt according to taste
- ¼ teaspoon pepper



**THE PRESTIGE  
MASTERS SERIES  
2024**

TITLE SPONSOR

**Table Space**

**SERIES**

**WINNER'S PRIZE**

A TRIP TO THE  
**MASTERS TOURNAMENT 2025**  
AT THE AUGUSTA NATIONAL GOLF CLUB,  
AUGUSTA, GEORGIA, USA

**INCLUDES ACCOMMODATION & TWO ONE-DAY PASSES TO  
THE MASTERS TOURNAMENT.**

**PLUS RETURN AIRLINE TICKET SPONSORED BY  
PRESTIGE GOLFSHIRE CLUB**



The new **Ping S159** Wedge series comes in multiple Loft and Bounce options as well as two finishes. The Soft Chrome Finish and Midnight Black (Non Glare) finish.

The wedges range in loft from 48 degrees to 62 degrees and have multiple grind and bounce options. We can custom fit you for the new wedges and assist you in scoring around the greens.

Contact us for a dedicated wedge fitting [golfreservations@golfshire.com](mailto:golfreservations@golfshire.com) or call 72598 06632

## AI-ONE PUTTERS

The Odyssey Ai-ONE putter uses an AI-designed face insert to provide more consistent ball speed across the face. Puts impressive forgiveness into traditional head shapes. It's no surprise that Callaway and Odyssey – the leaders in the use of AI technology are now bringing that to the green. The new Odyssey Ai-ONE putters use a cutting-edge face insert to give golfers more consistent ball speed with a familiar feel.

The namesake feature of the Odyssey Ai-ONE putter is the Ai-ONE insert. This insert is a combination of an aluminum backer and a top layer of White Hot Urethane. The shape of the aluminum backer was created with AI to promote consistent ball speed across the face. According to Odyssey's testing, this got the ball 21% closer to the hole compared to the Scotty Cameron Super Select Newport 2.

What's exciting about this technology is that it gives players the ability to get more forgiveness without larger putters, exotic shapes or more weight. To this point, most of the discussion about putter forgiveness has centered on MOI. The Ai-ONE insert opens a whole new path to consistency on the greens.



# Squash Court is now open





**GOLFSHIRE PLAYERS CARD**  
 PLAY MORE PAY LESS

**BUY 8 ROUNDS  
 PLAY 10 ROUNDS**  
 ---TUESDAY TO FRIDAY---

HURRY! LIMITED 'GOLFSHIRE PLAYERS CARDS' AVAILABLE EXCLUSIVELY AT PRESTIGE GOLFSHIRE CLUB  
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TRON GOLF®

Take advantage of our limited-time offer at Golfshire and play more for paying less. With the purchase of our exclusive Player Card, you're entitled to enjoy 10 rounds of golf for the price of just 8! This is the perfect opportunity to sharpen your skills, enjoy the beautiful greens, and join a community of passionate golfers in Bangalore. Embrace this chance to improve your game without stretching your wallet.

Limited period offer - don't miss out! Conditions apply

**PLAY GOLF**  
 AT PRESTIGE AUGUSTA GOLF CLUB

Unlimited Golf + Fixed Meal Menu

Tuesday - Friday	Saturday - Sunday
<b>INR 2900/-</b>	<b>INR 3900/-</b>

\*Caddie Fee Applicable\*

For tee times please call at +91 78990 11550  
 or email us on  
 golfreservations@prestigeaugusta.com



## UPCOMING EVENTS

- Prestige Masters Series 2024 - 1st Qualifying Leg ...→ Saturday 18th of May 2024
- Golfshire V/s Augusta Interclub Championship 2024 ...→ Friday 31st of May 2024
- Prestige Masters Series 2024 - 2nd Qualifying Leg ...→ Saturday 15th of June 2024
- GM's Trophy ...→ Friday 21st June 2024
- Prestige Golfshire Team Scramble 2024 ...→ Friday 28th of June 2024

