

NEWSLETTER PRESTIGE GOLFSHIRE CLUB



Dear Reader

The Prestige Golfshire Club is very excited to share with you all that our newly renovated Falcon Greens restaurant has now opened and been very well received by everyone.

The restaurant has added an additional 120 seats and two new terraces as well as a new Bar area and Members Lounge and entertainment room.

There is a live open kitchen area where you can see the chefs at work at the wok stations or at the wood fire style pizza oven, plus a new island design cold buffet and salad bar area in the middle of the restaurant.

Please be sure to drop by and experience the new restaurant and the wonderful selection of food prepared by Chef Manish and his team.

Our Driving Range construction and seeding will be completed by the end of December and ready for opening by mid March. The range will consist of an undercover area, short game zone and a large double bay golf studio fitted with Foresight GC Quad launch monitor technology.

The range will measure 340yds in length and has 8 target greens. There will also be a large grass tee available.

The range will cater for individual practice and warm up, golf tuition, beginners' clinics and group outings as well as Junior Academies and golf development programs. It will be a game changer for Golfshire and the future of golf in the region.

The Prestige Masters series by Table Space is nearing the end for 2025 with the Finale to be held on Saturday November 22nd.

Over the past 11 years the Masters Series has been a huge success and seen 720 golfers compete in 6 qualifying legs each year. We look forward to welcoming the 60 qualifiers for the 2025 finale and crowning the overall Champion for this year.

The 2025 Club Championship was completed on Sunday 2nd November with David D'Souza narrowly winning the Championship by one shot from Ayaan Jung. It is David's 4th Club Championship at Golfshire.

The Ladies Champion was Son Younghee and the Plate winner Deepak CS.

After his success in the Club Championships David D'Souza competed in the AVT Tour tournament at the Bombay Presidency Club in Mumbai on November 11th and 12th where he came from 5 shots behind going into the last day to win by 1 shot after a solid even par round of 70 on the final day. Congratulations David.

Meanwhile on the Ladies European Tour Pranavi Urs has come back from injury mid year to finish the season in 40th position on the order of merit. A very fine performance from Pranavi considering how many events she missed. Avani Prashanth finished 41st on the order of merit having played in four more events than Pranavi. Both ladies have had great years.

On Thursday December 18th we will be hosting the EZGO Senior Open here at Golfshire with two men's divisions 50-59 years old and 60- Onwards plus a Women's division 50+this will be a great event for Seniors from around the country and Internationally and we look forward to welcoming everyone to this event next month.

Early in 2026 we will release some further news on the golf front from the Prestige group as well as having some exciting tournament news to share.

Good golfing

6TH QUALIFYING ROUND - PRESTIGE MASTERS SERIES 2025



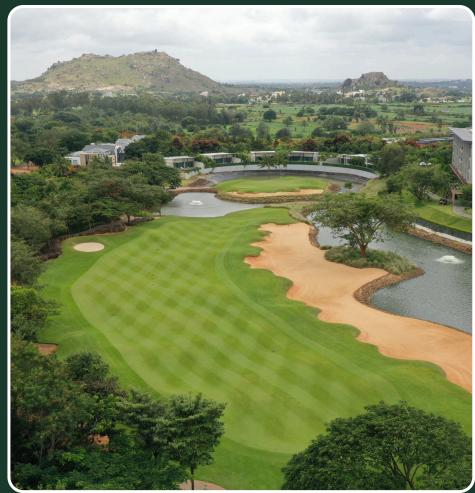
The sixth round of the Prestige Masters Series 2025 by Table Space was played on Saturday 18th of October with another full field of players competing for the title.

The Qualifying leg winner was Nandan JK – 42 Points with Ramanna Reddy – 40 points BB in close second and Suresh JK – 40 points in third place.

The other seven qualifiers included Ashwin Sivaramkrishnan, Mahesh k, Dibakar Mitra, Nandan Rao, Samit Vinay Raj, Alexander Watkins and KP Sai Kumar will all compete in the finale in November.

GOLF COURSE GALLERY - SCENIC SHOTS FROM THE FAIRWAY





Prestige Golfshire Club | 1st Hole

The first hole at the Prestige Golfshire Club tests the golfer straight away from the first tee shot with a water hazard the full length of the right-hand side of the hole accompanied by a long fairway bunker separating the water and fairway landing zone. The second shot from the fairway is to an Island Green with water and a large bunker guarding the approach to the green. A par here on the hardest hole on the course feels like a birdie and gives the player the feeling of anything is possible for the rest of the day on this magnificent golf course.

Par 4 | 430 yards



KOREAN CHICKEN BUN by Chef Manish Kumar

FALCON GREENS RESTAURANT AND BAR

INGREDIENTS

- 250 gm Flour
- 20 gm castor sugar
- 8 gm baking powder
- 5 gm yeast
- 60 ml Hot milk
- 60 ml water
- 25 gm butter
- 200 gm ground chicken
- 3 bird eye chilies

- 100 gm French beans
- 1 tsp chopped garlic
- 1 tsp chopped onion
- 1 tbsp oil
- 1 tsp Thai red curry paste
- 1 tsp soya sauce
- 1 tsp oyster sauce
- 10 pc basil leaf
- 1 tsp Sesame Oil
- Salt according to taste

HOW TO PREPARE

- In a bowl, add flour, salt, sugar, water, and yeast. Mix with a chopstick till flakey, and knead until it forms into a ball. Let it rise before moving to the next step.
- Let it rest by covering with a damp cloth for 1 hour or until the size has doubled.
- Keep ready chicken mixture with ingredients –beans, onion, garlic, basil, chili, Thai red paste, soya sauce, oyster sauce, sesame oil.
- Knead out all the air bubbles from the dough, cut into small pieces. Measure by weight for total accuracy.
- Roll and knead the individual pieces into a smooth ball.
- Using a rolling pin, roll out the edges. Put chicken filling in the middle, fold the dough.
- Steam the bun for 15 minutes, turn off the heat, and pan seared in hot plate. Give the golden color and serve.



CLUB CHAMPIONSHIPS 2025

SCENES AT GOLFSHIRE





















SPOTLIGHT ON EXCELLENCE - DEEPAK H V

Deepak joined Prestige Golfshire Club in May 2014 as an Executive HR & Admin. Now, as Senior Manager HR and Admin, he handles hiring, staff support, and office work. He helps build a good team for our golf course and clubhouse.

Happy 11 years, Deepak! Keep it up!



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The all-new Golfshire logo pouches, putter covers, and wood covers—now available to purchase at the Prestige Golfshire Golfshop.



UPCOMING EVENTS

PRESTIGE MASTERS SERIES 2025 GRAND FINALE	SATURDAY 22 ND NOVEMBER 2025
TITLEIST JUNIOR SERIES 2025	WEDNESDAY 26 TH NOVEMBER 2025
PRESTIGE GOLFSHIRE LADIES OPEN DAY 2025	THURSDAY 4 TH DECEMBER 2025
INTERNATIONAL TROPHY 2025	FRIDAY 12 TH DECEMBER 2025
SENIORS OPEN 2025 SPONSORED BY EZGO	THURSDAY 18 TH DECEMBER 2025













