“I am honoured to host the 8th President’s Centennial Dinner, as one of my final appointments as President of The Union and as a commemoration of The Union’s first century of work fighting to end Tuberculosis and improve lung health around the world.”

Dr Jeremiah Chakaya Muhwa
President, The Union

JOIN US FOR THE 100TH ANNIVERSARY CENTENNIAL DINNER OF THE UNION IN SEVILLE, SPAIN ON TUESDAY 20 OCTOBER 2020

TUESDAY, 29 OCTOBER 2019
TAJ FALAKNUMA PALACE, HYDERABAD, INDIA
THE 8TH PRESIDENT’S CENTENNIAL DINNER

TUESDAY, 29 OCTOBER 2019
TAJ FALAKNUMA PALACE, HYDERABAD, INDIA

PRE-DINNER PROGRAMME
RECEPTION IN THE JADE ROOM

DINNER PROGRAMME
SPECIAL GUEST
Dr Tamilisai Soundararajan, Hon’ble Governor of Telangana

SPEAKERS
Jeremiah Chakaya Muhwa, President, The Union
José Luis Castro, Executive Director, The Union

MASTER OF CEREMONIES
Jamhoih Tonsing,
Deputy Scientific Director, The Union
Regional Director, The Union South East Asia

ACKNOWLEDGEMENTS

ENSEMBLE MUSIC
Vistara Band

Guests are kindly requested to refrain from taking photographs during the dinner. Official photographs will be available.
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DINNER MENU

APPETISER

Potli tomatari shorba: tomato soup infused with southern spices (medium spicy)

STARTERS

Malai chicken tikka: tandoor cooked chicken marinated with yoghurt, cheese and cashewnut

Aloo muttar chironji tikki: pan fried potatoes and green pea patties with almond flavored nuts

Dakhni paneer tikka: cottage cheese with southern Indian spices cooked in clay oven (medium spicy)

SORBET

Tamarind sorbet

MAIN COURSE

Tarmezi murgh: chicken pieces cooked in cashewnut based sauce flavored with cardamom and sandal woods

Nizami handi: seasonal vegetables in cumin and yoghurt sauce

Aloo anardana: baby potatoes cooked with dried pomegranate seed powder and onion tomato masala (medium spicy)

Dal–e–adaa: black lentils cooked on slow fire, finished with butter and cream

Mirch ka salan: bhavnagari chillies in peanut and coconut sauce, traditional accompaniment of biryani (medium spicy)

Subz gulezar biryani: vegetables marinated and cooked with basmati rice in dum style of cooking flavored with dried rose petals (medium spicy)

Hyderabadi murg biryani: chicken pieces marinated overnight, fragrant basmati rice, cooked in a sealed pot (medium spicy)

Chutney raita

Chef’s selection of Indian breads

DESSERT

Chef’s tasting platter of Hyderabadi desserts:
Jauzi halwa topped gulab jamun / malai kulfi falooda / cut fruits

Located 2,000 feet above the city of Hyderabad, the Taj Falaknuma Palace is described as “a jewel amongst the clouds”. This splendid palace was built in 1894 by Sir Viqar-ul-Umra, the Prime Minister of Hyderabad, in a classical style from Italian marble.

The 6th Nizam, Mahboob Ali Khan resided at the palace in the early 1900s. Alleged to hold mystical powers to aid the healing of snakebites, the 6th Nizam offered his healings to anyone from the public who had a snakebite.

Mahboob Ali Khan died in 1911, from causes unrelated to snakebites, and left behind seven sons and seven daughters.

Dr. Raunaq Yar “Rak” Khan is the great-grandson of the 6th Nizam, Mahboob Ali Khan and of Sir Viqar, who built the palace. Raunaq is a Tuberculosis (TB) survivor, having developed TB from an immune deficiency linked to a form of malnutrition.

We are honoured to have him present among us at this year’s dinner as a very uniquely connected special guest.

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CONTRIBUTING TO A TB FREE WORLD
IN MORE WAYS THAN ONE

Tuberculosis (TB) is one of the top 10 causes of death worldwide. People infected with HIV are 20 to 30 times more likely to develop active TB. We at Hetero, one of the world’s leading suppliers of world-class ARVs & PrEP (Pre-exposure prophylaxis) drugs for HIV/AIDS and major supplier of TB medicines to Government TB elimination programs, are contributing to the alleviation of global TB incidence.

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Guy Marks
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E Jane Carter
Nathalie Emaille-Leotard
Scott Halstead
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*LIST AS OF 14 OCTOBER 2019

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