

# A slice of home

**FOOD REPORT**  
By NAMAN ARORA  
naman@gdnmedia.bh

**B**AHRAIN'S cuisine and culture are being elevated on a global stage as one of its rising local chefs highlights the kingdom's flavours and traditional favourites in the menu of one of North America's top food and beverage destinations.

Blending the kingdom's spices and recipes with Canadian ingredients and cuisine, Bahraini chef Suman Ali Sayed recently unveiled a smorgasbord of her culinary creations, ranging from Beef Qheema to Cauliflower Fatteh, Ontario Salata, Harissa Devilled Eggs and more at Toronto-based Bar Mordecai.

"Having Bahraini flavours and local Canadian ingredients was a match made in heaven, and this partnership has put Bahraini flavours on the global culinary map," the 31-year-old award-winning chef and corporate culinary executive who splits her time between Toronto, Canada and Sanad, told *Gulf Weekly*.

"Bar Mordecai is in a prime downtown Toronto location in the Little Portugal neighbourhood, and had a Spanish, Portuguese and Andalusian menu, but being heavily multicultural, Torontonians have enthusiastically embraced the partnership."

Owned by Christina Viera, alongside Emily and Joshua Leblanc, Bar



**INNOVATIVE:**  
Chef Suman



**SMORGASBORD:** A selection of the new dishes

Mordecai is currently ranked fifth amongst 'Canada's 50 Best Bars' and 40th in 'North America's 50 Best Bars.'

All of Chef Suman's dishes on its menu are shareable, encouraging diners to ditch the utensils, eat with their hands and communally break bread together.

While most will just see and savour the final creations at Mordecai, the cultural culinary shift came with an evolution in the kitchen.

Working with Mordecai head chef Maria Arispe, Chef Suman adapted homely Bahraini recipes for a

restaurant setting, where the team would be able to consistently deliver its rich flavour profile and high quality.

"Bahraini cuisine can be very diverse, and I wanted to curate an elevated, high presentation appeal that reflected my

personal roots and heritage, without being too 'hyper fancy food'... keeping it approachable," she explained.



**FUSION:** An original kind of bread, blending traditional Bahraini Khubus with indigenous Native American Bannock, made from grindstone whole wheat, topped with Nigella seeds and fennel, and served with Khaleeji Hummus

"Fine dining can intimidate people, and my mindset has always been to educate and clear misconceptions about our food, making sure that anyone can enjoy it."

"As a chef, for me, the dining experience is about bringing people together, with food being a catalyst to connect, especially at a global level."

And that, it did - in addition to Mordecai's regulars lapping up the new menu, the additions drew diners from the vast population of

Middle Eastern and GCC residents of Toronto, as well as South Asians who grew up in the Gulf.

"The response has been overwhelmingly amazing... for them, it's a taste from home and they love seeing their culture and heritage represented with a unique spin, yet rooted in tradition," Chef Suman added.

When asked to describe that 'taste from home', Chef Suman said her flavour profile of Bahrain is seeded in tangy loomi (black lemon), earthy cinnamon, spicy-sweet shatta or sehwaq (a local condiment), fishy Mahyawa and almost-ripe fresh dates, served, of course, with a glass of laban or ayran.

But rooted in and branching out from this flavourful foundation is the treasury of stories in each ingredient, ranging from childhood memories of eating dates

fresh off the branch to Chef Suman's version of Mahyawa, called Tiger's Milk, on the menu.

"In my menu, I wanted to maintain the beauty of the key ingredients and use our spices as well as cooking techniques to elevate the dishes," she added.

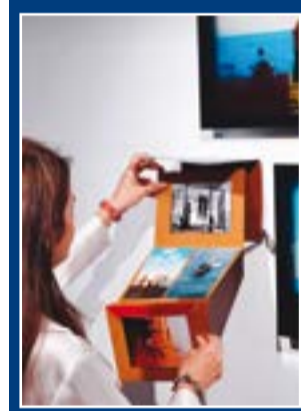
"For example, the roasted whole beef bone marrow is finished with maldon salt and olive-tomato 'sehaweq' (a Yemeni origin chutney similar to daqoos) while the Bukhari spice-marinated whole Cornish hen is cooked 'charga' style on a flat rotisserie and the sweet batata harra is served with shatta aioli and pickled Anaheim chillis.

And this unique fusion of traditional and modern comes together perfectly, because, for Chef Suman, "Bahrain has always tasted like a blend of old world and new world charm, with spice laden breezes of our sun-kissed shores."

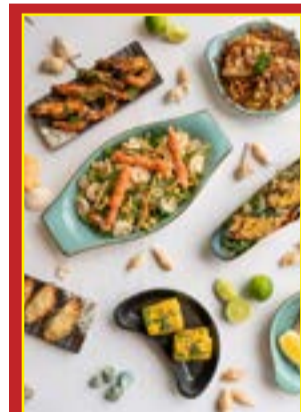
For more details and to follow Chef Suman's journey, follow @sumanalised on Instagram and YouTube.



**SPEAK YOUR MIND**  
Readers' views  
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**ART FOR A CAUSE**  
Raging success  
SEE PAGE 3



**LEISURE SCENE**  
Summer escapades  
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**ARAB SPOTLIGHT**  
Majaz's global gig  
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**SWEET:** Dessert inspired by the desert - A Tahini cookie topped with chocolate ganache



# What are you waiting for?



**GULFWEEKLY'S COLUMNIST PREETY PRAVEEN EXPLORES THE TOPIC 'ARE FESTIVALS AND HOLIDAYS AN OPPORTUNITY TO RECONNECT WITH FAMILY?'**

**T**HERE was an era of joint families, when every moment was a celebration, surrounded by near and dear ones. Not only we but our relations, living styles and thought processes also evolved with time. Today, we've adopted the nuclear family lifestyle, reasons being different for different people, we all are on an autopilot mode, where our lives have adapted to a monotonous routine of work and responsibilities.

And that's the reason we all look forward to having family time during festivals and holidays. One of the key factors is that it gives us a feel of a healthy happy life and family, and assures a combination of rest and relaxation with powerful life-affirming and memorable activities.

Today, people are busy and sometimes they find it hard to spend quality time together. Finding those moments, with everyone's busy schedules, can be challenging. And the tech-savvy era in which we are living has gifted us the options to stay connected digitally.

Spending a little time during weekends, or connecting with your dear ones through the wires: Is that enough to satisfy our emotional parched souls?

A virtual smile can never convey the warmth of a tight hug. A picture of a full-fledged meal has no flavour in front of a small bowl of

sweets served fresh with love.

When we are away from our dear ones, the distance teaches us to appreciate the days we are able to spend together and defines the level of our concern and patience. It is a reminder that every moment together is special and every second together should be cherished. It hurts

not having our family close, but it would hurt even more not having them at all.

Work and money are important, but the love and support one gets from the family are priceless. And festivals and holidays come as a saviour to earn those moments of love and compassion.

Don't wait for the right time, create your own right time and do the right thing, whenever and whichever way possible.

Your visit can be a planned trip or a surprise, but that definitely has the power of leaving an album of memories in your dear ones' hearts. So, what are you

waiting for?

Go ahead and take control of the time and live it to the fullest, with someone special, and make yourself feel special too, because you are.

You need a break from the monotonous lifestyle, work pattern and commitments.

*(Preety Praveen is a psychologist and author.)*

## BRINGING PEOPLE TOGETHER

*GulfWeekly's readers share their views on the topic.*

As an overseas Filipino worker based in Bahrain, I find festivals and holidays to hold immense value. These occasions are not just about celebration. They also serve as a vital connection to my roots and family back in the Philippines. They offer a chance to reconnect with my loved ones, whom I miss dearly, creating an emotional bond that transcends physical distance. Through video calls or text, the spirit of togetherness prevails.

**Nanju Francisco**

Holidays and festivals present a special chance to strengthen ties with family members that are frequently neglected by regular schedules. These unique events bring people together for celebration and introspection, breaking up the monotony of daily living.

During these seasons, shared customs and rituals, like celebrating a meal, exchanging gifts, or just hanging out, strengthen family bonds and provide enduring memories.

**Graham Kristian George**

Festivals and holidays are like magic for family connections. Shared traditions, from games to feasts, create a warm sense of belonging.

The break from routine allows quality time for talking, laughing and making memories that last. These celebrations strengthen bonds and can even teach you about your cultural roots.

**Sushma Gupta**

These special occasions often bring families together, creating a sense of togetherness and shared experience. By participating in traditional activities and rituals we strengthen our family bonds and create a sense of continuity. We create new memories that help strengthen relationships and create a sense of closeness. Also it helps us in reconnecting with distant or estranged family members.

**Anjali Gupta**

No doubt, it will reconnect family, especially for us expatriates who are far away and miss gathering with loved ones. I remember, when I was young, whenever I did mischief, my brother or sister



chased me and my mother was my lifesaver. If I was wrong, she guided us. These feelings can't be experienced through online messages. Meeting family members on festivals or holidays recreates and rebuilds the cherished moments.

**Krishnaprasad**

Since change is constant in life, they give us a chance to periodically pause and reflect on our blessings, to celebrate and be grateful for those that seem worthy of our ownership and discard those which add no value to our being. For when we know who we are better, we can give our best to others.

**Neesha Khan Malik**

# Benevolent art

**A**N art exhibition organised by local community-based platform Amana Creative Collective to support the Palestinian cause has been an overwhelming success, writes Melissa Nazareth.

The team collected \$20,927 from sales of artwork displayed at the exhibition and from 'Amana shop', a dedicated space at the showcase with smaller artworks inspired by Palestine.

A major part of the proceeds was donated to The Ghassan Abu Sittah Children's Fund, the foundation that provides medical attention to children in war-torn Gaza.

"It was an amazing experience to have this exhibition and we would like to thank all those who supported us in making the event a success," the collective's co-founder Fatima Al Saad told *GulfWeekly*.

"We witnessed a positive response from visitors and



GANG OF GIRLS: Team Amana

patrons. At least half of the artworks were sold on the opening night," she added.

*River Two Seas* exhibition, the collective's first major art showcase, brought together 60 Bahraini and international artists last month.

One of the exhibits, a collaboration between Gazan photojournalist Saher Al Ghorrah, Bahraini photographer Mustafa Abdul Hadi, and interior design consultant and Amana co-

founder Maryam Abdulla - featuring seaside images from Gaza merged with similar images from Bahrain - sold for \$2,231. The amount will be sent to Saher.

Gazan illustrator Nada Khatib's artistic creations printed on stickers and bookmarks sold for \$1,267, which will also be sent to her.

A private workshop with Saudi creative Hafsa Alkhudairi saw a selected group of artists design

postcards inspired by Palestinian themes while having an open discussion on 'the role of art in preserving history'.

Amana hopes to make this a progressive initiative with other art societies and to display the organically growing collection in Bahrain and beyond.

Amana Creative Collective was co-founded by Bahrainis Maryam Abdulla, Fatima Al Saad, Maha Al Sahhaf



SYMBOLIC: An artistic interpretation of the 'Palestinian watermelon icon' on display at the exhibition

and Tamadher Al Fahal and Palestinian-Saudi Ramah Al Husseini earlier this year. They hope to host workshops and small events supporting

the Palestinian cause in the coming months.

For more details, follow @we.are.amana on Instagram.

## Restoring movement Renewing life



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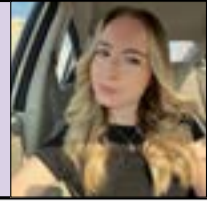
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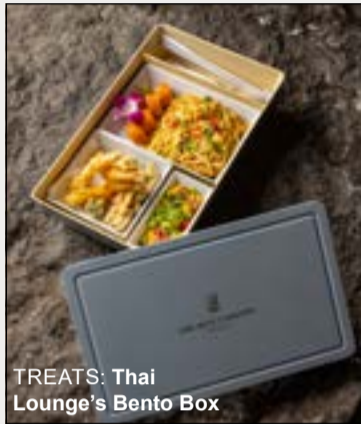
# Leisure Scene

What's on guide by  
Julia Cassano



Weekly

## GLOBAL CUISINE ON RITZ MENU



TREATS: Thai Lounge's Bento Box

**K**ICKSTART your weekend by choosing from the Ritz-Carlton Bahrain's list of fun events.

Gather your family and friends and experience the thrill of game nights at La Plage.

Guests can catch Europe's greatest football teams in action while relishing delicious food and creating unforgettable memories.

It's available as per the game

schedule and is priced a la carte.

Unwind after a long day and capture the lively energy of the Mexican-inspired Social Hour. It's the perfect opportunity to gather with family and friends and experience the true spirit of Mexico.

It's available Monday to Thursday, 4pm to 6pm and Friday 5pm to 7pm. It is priced a la carte.

Meanwhile, guests can indulge in a flavourful Thai bento box,

where every bite tells a story of the Southeast Asian country's culture, at Thai Lounge.

Whether you're savouring the crispy textures of tempura or exploring the bold flavours of stir-fried delights, every dish promises a surprise.

Available everyday, from 1pm to 6pm, it's priced at BD18.

For more information, contact 17586499 or email [rc.bahrz.restaurant.reservations@ritzcarlton.com](mailto:rc.bahrz.restaurant.reservations@ritzcarlton.com).



CLASSY: CUT Bubbly Brunch

## DELECTABLE DINING AT FOUR SEASONS

**F**OR a weekend unlike any other, look no further than the Four Seasons Hotel Bahrain Bay.

Gather your family and friends and head down to Bahrain Bay Kitchen's one-of-a-kind Latin American-themed brunch offering an array of scrumptious dishes.

It takes place tomorrow from 1pm to 4pm. It costs BD35 inclusive of soft beverages, BD48 including selected beverages and BD65 inclusive of a premium beverage package.

Children under six can dine with the hotel's compliments and those aged six to 12 enjoy a 50 per cent discount.

Guests can also indulge in a special sea food feast at Byblos. The irresistible six-course menu offers jumbo prawns, seabass, mussels and more from Tuesday to Saturday, 6pm to midnight.

It costs BD45 for two people, and guests can also enjoy a fun DJ performance on weekends.

Meanwhile, sit back and relax at Bay View Lounge's Around the World Tea, which offers a delectable

assortment of meticulously crafted sandwiches and sweet treats from 11am to 11pm everyday. It's priced at BD18 per person with a cup of Brazilian coffee or Asian Tea and BD22 inclusive of a sparkling jasmine tea.

To enjoy true Japanese dining, opt for Omakase Experience at re/Asian Cuisine.

'Omakase' translates to 'I leave it up to you', which reflects the diner's willingness to relinquish control over their meal to the chef. It is available from Wednesday to Sunday, at BD69 per person for a 10-course set menu. It costs BD60 per person for beverage pairing.

Guests can treat themselves to a Bubbly Brunch at Bahrain's best steakhouse venue, CUT by Wolfgang Puck. The evening can also be enhanced with the extended beverage package for unlimited refreshing drinks. It takes place tomorrow from 12.30pm to 3.30pm, and is priced a la carte.

For more information, call 171145044 or 17115500.

## HEARTY FLAVOURS!

**H**HEAD to Hilton Bahrain for a weekend of fun and delicious food.

Saddle up for Origin Kitchen and Culture's Wild West Brunch, which features a mouth-watering buffet, live cooking stations and more tomorrow, from 12.30pm to 4pm.

It costs BD39net with unlimited beverages and BD28 inclusive of soft beverages.

Guests can enjoy Origin Kitchen and Culture's fantastic Seafood Night. Fresh catch and irresistible

flavours will make for an unforgettable dining experience. It takes place tonight from 7pm to 10pm. The feast costs BD32net with unlimited selected beverages and BD25net with unlimited soft beverages.

Meanwhile, food lovers can indulge in Origin Kitchen and Culture's breakfast buffet from Sunday to Friday, 6.30am to 10.30am.

The restaurant also offers a Lazy Breakfast on Saturdays (6.30am to 11.30am), which features a leisurely buffet-style spread of continental, Asian and Arabic favourites

at BD13net per person.

Visitors can start their weekend right at Block 44's Afro Series tonight, from 9pm to 2am. A 50 per cent discount will be offered on selected beverages from 9pm to 11pm. Ladies get two complimentary drinks.

Tomorrow, guests can get in the groove at Block 44's Salsa Nights, from 9pm to 2am. Ladies can avail two free drinks.

Don't miss out on Cocoluna Lounge's Fun Fridays, where a DJ and flowing drinks will make for an unforgettable night from 5pm to 7pm



for BD10. The lounge also offers three complimentary beverages on Wednesdays, from 7pm to midnight, for Ladies' Night.

On Tuesdays, the Society

## SEASONAL ADVENTURES AT ROYAL GOLF CLUB

**F**OR a summer full of fun and one-of-a-kind experiences, choose the Royal Golf Club's (RGC) epic Summer Camp.

A range of activities will be available including sports and dance. In addition, professional Golfers' Association (PGA) athletes will give youngsters the opportunity to learn new skills.

Set to begin on June 30, the camp will be held on Sunday, Tuesday and Thursday, 9.30am to 1pm, and costs BD25 per day or BD60 per week.

It also offers add-ons, including a one-hour golfing session with a PGA-certified coach for BD8 (one hour a week) or BD32 per month. Special discounts are available for RGC members as well as Riffa Views residents. To register, call



IRRESISTIBLE: Sweet treats at RGC

33001261 or 17750777.

Meanwhile, guests can head down to Links Steak Night, where every cut of meat is perfectly prepared, every Wednesday from 6pm. The night is priced a la carte.

Guests can also satisfy their sweet tooth cravings with the club's decadent cakes and desserts. Order your cake today at 32184647. All orders must be placed 24 hours in advance.

For more information or bookings, call 39007546.

## MOVIE FUN AT CINECO

**G**ET together with your family and friends to enjoy some of the English language films being shown at CINECO Seef this weekend.

**BAD BOYS: RIDE OR DIE (15+)**

This summer, the world's favourite 'Bad Boys' are back with their iconic mix of edge-of-your-seat action and outrageous comedy but this time with a twist: Miami's finest are now on the run.

**Actors:** Will Smith, Martin Lawrence, Vanessa Hudgens

**Timings:** 10.30am, 1pm, 3.30pm, 6pm, 8.30pm, 11pm, 12.15am

**BREATHE (PG15)**

Air-supply is scarce in the near future, forcing

a mother and daughter to fight to survive when two strangers arrive desperate for an oxygenated haven.

**Actors:** Jennifer Hudson, Milla Jovovich, Sam Worthington

**Timings:** 11.30am, 1.30pm, 3.30pm, 5.30pm, 7.30pm, 9.30pm, 11.30pm.

**INSIDE OUT 2 (PG13)**

Disney and Pixar's *Inside Out 2* returns to the mind of newly minted teenager Riley just as headquarters is undergoing a sudden demolition to make room for something entirely unexpected: new emotions!

**Actors:** Amy Poehler, Phyllis Smith, Maya Hawke

**Timings:** 3pm, 5pm, 7pm, 9pm, 11pm

Entertainment



FUN: Food and football at the Fanzone



SCRUMPTIOUS: Stunning breakfast spread at Hilton Bahrain

Club's Ladies' Night offers three free beverages for ladies from 8pm to 2.30am. For more information, contact 33690081 or 33692013.



**THE BIKERIDERS (15+)**  
The Bikeriders follows the rise of a Midwestern motorcycle club, the Vandals. Seen through the lives of its members, the club evolves over the course of a decade from a gathering place for local outsiders into a more sinister gang, threatening the original group's unique way of life.  
**Actors:** Jodie Comer, Austin Butler, Tom Hardy  
**Timings:** 10.45am, 1.15pm, 3.45pm, 6.15pm, 8.45pm, 11.15pm.

# Culture Weekly

**MUSIC REPORT**  
By RIMA ALHADDAD  
rima@gdnmedia.bh

**M**EMBERS of the popular band Majaz are set to bring their Afro-Khaleeji tunes to the Netherlands' Musica Mundo festival tomorrow, marking their live European debut, featuring previously-released music and new songs.

The quartet - comprising three Bahrainis, guitarist Hameed AlSaeed, bassist Salah Sharakhhat and Jihad Al Halal on cello, and Saudi percussionist Abdulla Faisal - came together in 2013, but it was their 2019 Morocco set at the regional performing arts festival Visa for Music that shot them to fame.

The Bahrain-Saudi band believes it gave them recognition and exposure, ultimately landing them an international gig this year. "Since our Morocco performance, there has been a lot of buzz regarding our band and music, which resulted in us being invited to perform in the Netherlands, and we're excited for that!" Salah told *GulfWeekly*.

Majaz, which means 'metaphor' in Arabic, celebrated their 10th anniversary last year. The band's aesthetic has changed over the years with the group landing on their current Afro-Khaleeji sound, which nods to the long history of African and Khaleeji cultures.

"The band members have different backgrounds when it comes to music and inspirations, which resulted in an experimental sound. It was mostly instruments, nothing too loud or heavy, but since 2020 we decided to focus on specific

TALENTED: From left, Salah, Jihad, Abdulla and Hameed



## Going global

compositions," Hameed added. According to Salah, it was the 2020 sound change that resulted in the band members re-recording and re-releasing their 2017 debut EP *Rehla*, Arabic for 'journey'. The band's current aim is to modernise music from the Gulf's heritage and culture to reach a wide range of people, including 'young progressive Arabs'. "We wanted to highlight

music from our own heritage, as well as the Gulf in general, by making it more accessible, especially to the Arab youth, because we feel like there's been a disconnect between us and our own heritage and culture," Hameed explained. "We also aim to highlight the intersections and really, really long history of African and Khaleeji cultures, but adding in also, of course, inspiration from each band member's background," he

added. Majaz's recent releases include the Moroccan Gnawa-inspired *Heila Hei* (a generational Bahraini phrase with no particular linguistic meaning), released in September last year, and *Ala Wain* (Arabic for 'to where'), released in April. The two singles are expected to be included in the band's forthcoming EP, set to be released later this year. "When we say *ala wain*

*el laila, sahari w sabahi* (to where tonight? All morning and all night), people think that we're *sahari w sabahi*, that we're always out all night until morning, that this is our life, you know?" Salah said, explaining the lyrical context of *Ala Wain*. "The song serves as a satirical thing that criticises the certain stigma society associates to full-time artists and musicians, and so the lyrics speak to the society by answering back," Hameed added.

The band plans to carry on with the Afro-Khaleeji aesthetic as they are preparing to release a new single off their upcoming EP. "We're going to release it hopefully very soon within the next month or two and then, we're going to release the five-track EP later this year, and of course, we're planning on doing shows in support of the new release," Hameed revealed.

In the past, Majaz has performed in the UAE, Saudi Arabia, Tunisia, Egypt, and Bangladesh.

For updates on new releases and upcoming live shows, follow @majaz\_music on Instagram.



CREATIVE: Majaz's debut EP cover

# Pulse of Pop

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



ARTY: A vintage-style poster of the series

**SEASON** three of the comedy-drama series *The Bear* is out today on *Hulu* and *Disney+*.

Created by Christopher Storer, the critically acclaimed series follows young chef Carmen 'Carmy' Berzatto (Jeremy Allen White) who inherits his family's rundown sandwich shop in Chicago following the death of his brother Michael. He is expected to run it while processing family traumas and dealing with his late brother's debts.

The chaotic series' cast also includes Golden Globe winner Ayo Edebiri as crew member Sydney Adamu, and Emmy winner Ebon Moss-Bachrach who plays restaurant manager Richard 'Richie' Jerimovich.

In a recent interview, Jeremy revealed that the cast only wrapped up filming earlier this month. "Our show works a little bit differently," he said.

On what to expect from the new season in comparison to the previous ones, he said, "Season one was so different to season two, and season three is even stranger and more kind of joyful and anxiety-ridden."

The 10 new episodes are set to pick up with the reopening of Carmy's restaurant, showcasing the challenges it'll bring him and his crew on their journey to culinary success, as they try balancing their kitchen duties and personal lives.

*The Bear* has been praised for its engaging and genuine storyline, which involves accurate kitchen lingo that fans of the series have become familiar with. Characters are often heard shouting the terms 'corner, behind!', which prevents kitchen staff from running

## YES, CHEF!

into each other, 'family style', referring to the staff sharing a meal, and 'chaos menu' for a menu that isn't curated around a particular cuisine or theme.

Fans are also hungry for more musical moments, as the series is loved not only for its mouth-watering dishes, but also for its sound tracks, which previously included tunes by Talking Heads' frontman David Byrne, Radiohead, LCD Soundsystem and, most famously, a moment from season two that featured Taylor Swift's 2008 country hit *Love Story*.

The kitchen-set show won a Golden Globe earlier



DRAMA: A scene with Carmen and Sydney

this year for best television series – musical or comedy, and its two stars Jeremy and Ayo took home the genre's best actor and actress awards for their roles as Carmy and

Sydney.

Ebon's portrayal of Richie also earned him his first Emmy award in 2023 for outstanding supporting actor in a comedy series.

STYLISH:  
Megan



**GRAMMY-WINNING** rap/hip-hop artist Megan Thee Stallion is shedding off old skin in her self-titled album (*Megan*) set to release tomorrow.

The artist said her third studio album will focus on the concept of 'renewal and rebirth,' as the two released singles on the project, titled *Cobra* and *Hiss*, play with snake themes and imagery, which Megan claims to be fond of.

"I love snakes, but I feel like snakes are so misunderstood, especially in Western culture," she explained, "snakes represent rebirth and spirituality."

Despite personal topics the rapper 'had to say off her chest' in *Hiss*, the 18-track album will not focus on what she considers to be negative emotions.

"I have a lot of different songs on the album because my emotion doesn't stop

at anger," she said. "My emotion doesn't stop at sadness because I did grow and I did start feeling more things. I started feeling really happy. So you have songs on the album that are about the positive times that I'm starting to have."

Born Megan Jovon Ruth Pete, the 29-year-old rapper from Houston, Texas claimed her stage name after being called a stallion due to her height (178cm).

Her accomplishments include two Grammy Awards for best rap performance and best rap song, as well as the number one spot on the *Billboard Hot 100* in 2020 with the remix of her song *Savage*, featuring pop sensation Beyoncé.

Megan's second album titled *Traumazine* debuted at number four on the US billboard 200, while her debut *Good News* was met with widespread critical acclaim, earning a score of 85/100 on *Metacritic*.

## COP MAKES A COMEBACK



READY: For Eddie

**ACTOR** Eddie Murphy is reviving his role as Axel Foley in *Beverly Hills Cop: Axel F*, set to release on *Netflix* on July 3.

The forthcoming sequel will follow Axel's return to Beverly Hills as he teams up with his daughter Jane's ex-boyfriend, detective Bobby Abbott, after her life is threatened. The new characters will be played by Taylour Paige and Joseph Gordon-Levitt.

This is the popular 1984 cop comedy franchise's fourth instalment since 1994. Film crew includes Jerry Bruckheimer, producer of the first and second instalments, as co-producer alongside Eddie.

The two announced earlier this month that fans can

expect a follow up to the long anticipated sequel, which has been teased and postponed time and time again since the mid-1990s, as a fifth instalment is already in production.

"I did *Beverly Hills Cop* when I was 21. And I'm 63 now," Eddie said in an interview. "It was my first movie that I'm the lead in. And if I travel overseas, they call me Axel Foley. To this day, they'll call me Alex Foley," he added.

Eddie also stated that he believes people are fond of the protagonist Axel for being 'the everyman'.

"He's not a superhero or super cop. He's the everyman that rises to the occasion. I think that's why people like him. And, more than anything, he's funny."

# Motoring Weekly

The top motoring and motorsport news

# What a miss, Norris

**M**CLAREN driver Lando Norris believes he missed a clear shot at victory in the Spanish Grand Prix after losing two places on the opening lap and then taking a different strategic approach to his rivals.

Norris started Sunday's race at the Circuit de Barcelona-Catalunya from pole position but lost out to Mercedes of George Russell and, in what turned out to be a crucial moment, the Red Bull of Max Verstappen.

Norris and McLaren opted to go long in the first stint with an off-set strategy, an approach that forced the Briton to fight his way back through the field en route to an eventual P2 finish.

"Not could, should have won. I got a bad start, simple as that," Norris said in an interview, sharing his reflections on the race.

"The car was incredible today, I think we were for sure the quickest, I just lost it in the beginning. So yeah, disappointed, but a lot of positives, one negative and that kind of ruined everything.

"I know that. I can just work on it for next time and, apart from that, a good amount of points and a big thanks to the team, because the car was amazing."

Pushed on what happened at the start, Norris added: "I'm not sure, I need to look back and review. I don't know what I did wrong or if I was just slightly out.

"It was only a little bit to Max that I lost, it wasn't like he was completely alongside, it was more that George was suddenly outside and kind of had me over.

"Fair play, well done to Red Bull and Max, another job done for them, but a shame that we lost it at the same time, so a bit frustrating. We'll work on it next time."

Despite the disappointment of missing out on victory, Norris is Verstappen's nearest challenger in the title race, having cleared Ferrari's Charles Leclerc for second in the standings.

Bahrain's sovereign wealth fund has taken full ownership of the McLaren Group, which builds high-end sportscars and owns a majority stake in the McLaren F1 team. The Bahraini fund, Mumtalakat, was already McLaren's biggest shareholder.



Norris



ACTION: Russell at the Spanish Grand Prix

## Russell's rise

**M**ERCEDES driver George Russell said he spent the night before the Spanish Grand Prix 'dreaming' of the incredible start that saw him go from fourth on the grid to the lead by the first corner.

Russell lined up alongside his team mate Lewis Hamilton on the second row of the grid but impressively charged past Red Bull's Max Verstappen and the pole-sitting McLaren of Lando Norris on the long run down to Turn 1.

While his lead lasted only a couple of laps, with Verstappen soon moving ahead, Russell took plenty of satisfaction from the double-overtake and made reference to one of Fernando Alonso's previous bold getaways in Barcelona.

"I was channelling my inner Alonso from (2011)..."

That was such an iconic start," he said.

"I knew the weather was saying it was going to be a big headwind into that corner and I knew I could brake really, really deep and caught the guys off-guard."

Russell ultimately crossed the line in fourth place after a slow pit stop and a late-race battle with Hamilton, who managed to edge ahead and score his first podium of the season.

Nonetheless, Russell pointed to plenty of positives when asked if he felt the weekend was further proof that the Silver Arrows appear to be firmly back in the fight.

"Yeah, definitely," he said. "It's been a couple of races in a row now, we're fighting for the front rows of the grid, fighting for podiums.

"It's really exciting to see the progress we've made and I feel like we can really build from this now."

## BRAIN-BUSTERS

**Q**uizmaster 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. Cashmere wool is made from the hair of what animal?
2. Meaning unexpected financial gain, what term was inspired by fruit that was knocked to the ground by strong breezes?
3. What was the title of the first Sherlock Holmes story?
4. What were Oklahoma City Thunder known as before the 2008/09 NBA Season?
5. In Japanese cuisine, what is Nori?
6. Name the second-largest island in the

**Gulf Weekly**

Catch Shannon's weekly **BRAIN-BUSTERS** every Thursday in *Gulf Weekly*



Mediterranean Sea?  
7. In medicine, what is hyperhidrosis?

1. Goat
2. Windfall
3. *A Study in Scarlet*
4. Seattle SuperSonics
5. Saweed
6. Sardinia
7. Excessive sweating

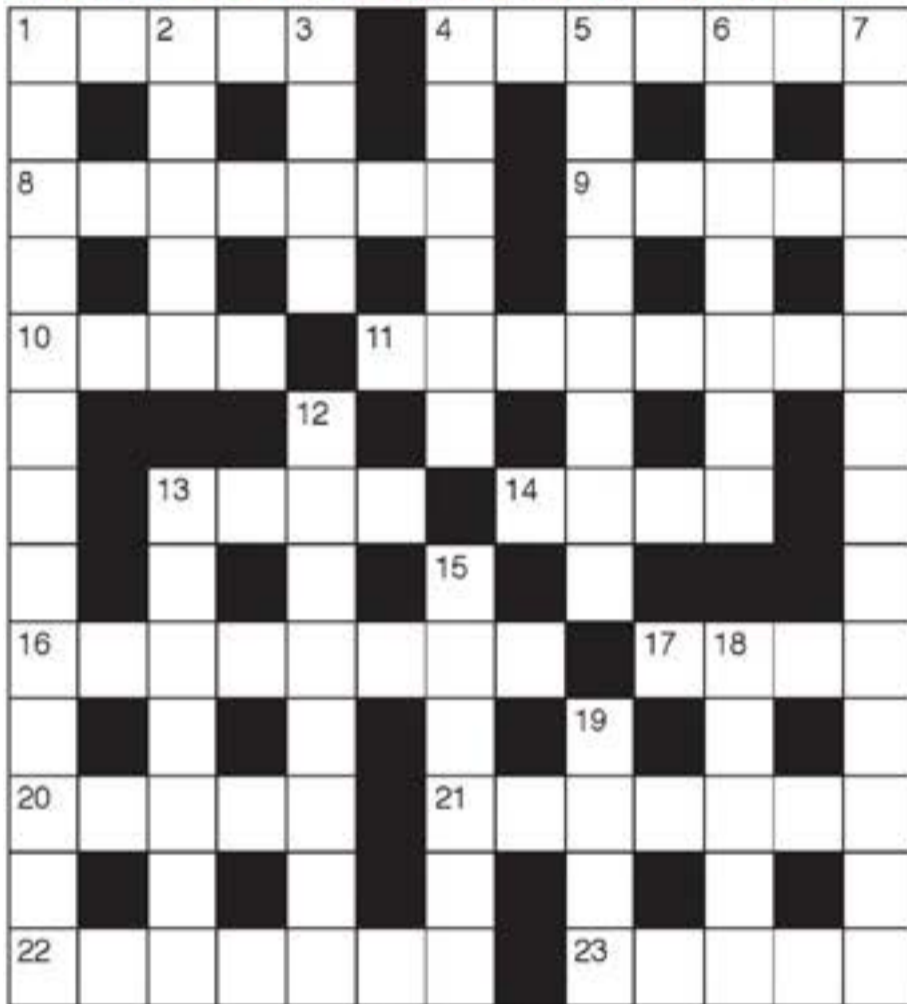
**ANSWERS**

# Time Out



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## crossword break



Solutions in next week's issue.

### ACROSS

- 1. Woo (5)
- 4. Corrosive (7)
- 8. Unaffected (7)
- 9. Scorn (5)
- 10. Lean (4)
- 11. Fimcal (8)
- 13. Dingy (4)
- 14. Chimney (4)
- 16. Mixed (8)
- 17. Stop (4)
- 20. Futile (5)
- 21. Porch (7)
- 22. Convent (7)
- 23. Pincers (5)

### DOWN

- 1. Star cluster (13)
- 2. Up to (5)
- 3. Bitter (4)
- 4. Visitor (6)
- 5. Unsteady (8)
- 6. Guardian (7)
- 7. Scrupulous (13)
- 12. Throttle (8)
- 13. Perceive (7)
- 15. Intensely (6)
- 18. Arrange (5)
- 19. Courage (4)

### who, what, where, when

WHO...was the first Australian since Eddie Charlton to reach the quarter-finals of the World Snooker Championship?  
 WHAT...rap star plays Skinny Black in the film Hustle & Flow?  
 WHERE...did Napoleon Bonaparte die in 1821?  
 WHEN...was Leland Stanford Junior University in California opened?  
 WHO...was the singer featured on the October 27, 1975 cover of Time magazine accompanied by the headline Rock's New Sensation?  
 WHAT...is the colour of the five-pointed star on the flag of Cameroon?  
 WHERE...is the unoccupied Kilmainham Gaol?  
 WHEN...was the theatre festival the Festival d'Avignon founded?

### just so

N

**siammsia**

**LAL**

sreymatter

## 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

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

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

### darn tough sudoku

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

### Sudoku

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

### Sudoku

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

### Last Week's Leisure Solutions

#### CROSSWORD BREAK:

**Across:** 3 Vouchsafe; 8 Next; 9 Dexterity; 10 Tabard; 11 Crumb; 14 Gorge; 15 Plan; 16 Draft; 18 Tang; 20 Evoke; 21 Tasty; 24 Consul; 25 Barbarian; 26 Keen; 27 Erstwhile.  
**Down:** 1 Instigate; 2 Exuberant; 4 Owed; 5 Cater; 6 Scrimp; 7 Fate; 9 Dried; 11 Crazy; 12 Bloodshed; 13 Unfeeling; 17 Tenon; 19 Gambit; 22 Torch; 23 Pair; 24 Call.  
**JUST SO:** Tiananmen Square, A talking point, Mother superior, Arch supports.  
**WHO, WHAT, WHERE, WHEN:** Eadweard Maybridge; Finnish and Swedish; Tanzania; 2002; Deena Kastor (from US); Lake Zurich; Patras, Greece; 2006.

### Darn Tough Sudoku

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