

# NORTH INDIA CULINARY TOUR



## Day 1- Delhi

Arrive in Delhi, where a Tamarind representative will be present to meet and assist you. Check in to hotel.

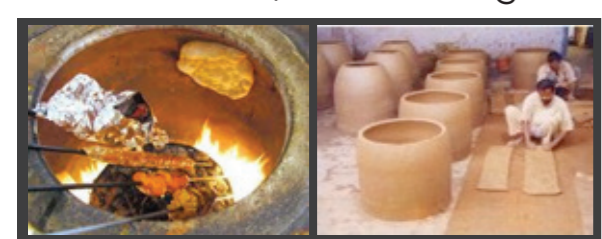
### Dinner: Karims

For dinner, head to Karim's. For a hundred years, Karim's has been serving authentic Mughlai food to ecstatic customers in Delhi. The exotic menu includes dishes like Shan-E-Tandoor, Shahi Dastar Khwan, Bharatia Pattal, Kababs, Murgh Ka Shorba, and Mutton Yakhni. Overnight in Delhi.

## Day 2- Delhi

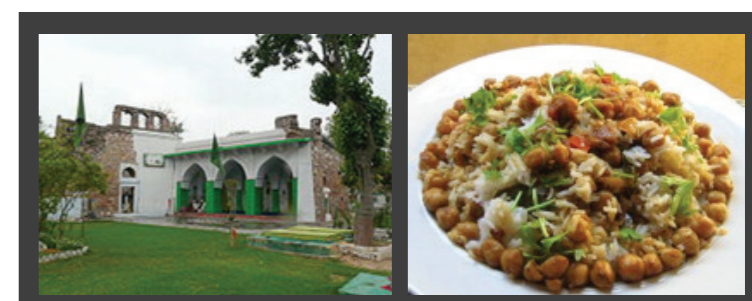
Post breakfast, visit Humayun's Tomb, commissioned by Humayun's wife Hamida Banu Begum in 1562. Later, enjoy a tour of Old Delhi. Visit Jama Masjid, which is the largest mosque in India, commissioned by Emperor Shah Jahan.

**In-home cooking experience:** Explore a local vegetable and spice market with our local chef, and learn about the variety of spices used in North Indian cooking. Return to our chef's residence and join her in her kitchen to learn to cook traditional North Indian food, dishes such as meat curries, dals and vegetables that you will also enjoy at her dining table.



**Early Evening Excursion:** Tandoor factory Early evening, unravel the mystery behind the most popular symbol of Indian food- "The Tandoor". You will visit a Tandoor manufacturing unit, which crafts tandoors in the age-old traditional style.

**Dinner: Tandoor night :** As a continuation of the visit, enjoy a Tandoori Dinner, featuring tandoori kebabs, crisp tandoori breads and a variety of Indian wines to pair with various types of meats and kebabs. A perfect culmination of all things Tandoori!



## Day 3- Delhi

After breakfast, enjoy a rickshaw ride in Chandni Chowk, the busiest market in Old Delhi...noisy, chaotic and uniquely Indian. The bylanes of Chandni Chowk are famous for the richness and diversity of their cuisine- from biryanis and kebabs, to sweets and chaats. Take a peek into Ghanawala (a 200-year-old sweet shop), and get a taste of Parathewali Gali (where you can find over 25 varieties of parathas). Sweets temptations include fresh milk cake, kulfi, and halwa nangori.

### Dinner: A taste of India at Culture Gully

In the evening, you will visit Kingdom of Dreams, India's first live entertainment, theatre and leisure destination. Enjoy a varied dinner at Culture Gully- the arts, crafts and food boulevard at the Kingdom of Dreams. The air conditioned boulevard spreads across 100,000 square feet, with theme restaurants and live kitchens from 14 states of India, with their representative architecture and decor. A special table d'hote menu will be designed for you.

After dinner, proceed for an entertainment show at Nautanki Mahal, the 800 plus seater auditorium at Kingdom of Dreams. Strung together with the all time favorite Bollywood song and dance motif, the story explores a larger than life world- full of magic, music, dance, color and all things Bollywood. Return to the hotel. Overnight in Delhi.

## Day 4- Delhi- Agra

Today, drive to Agra. On arrival, check in to hotel.

Early evening proceed to a typical Indian village to embrace a truly rustic experience. A completely authentic early dinner beckons- in the middle of lush green fields with gushing streams and peacocks calling in the distance! Amidst this pastoral atmosphere, a warm family welcomes you to their home. You are taken in a camel drawn cart to the dinner venue.

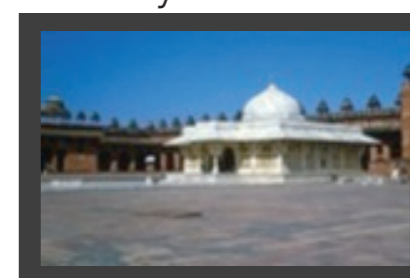
### The Kayashtha Vegetarian Thali Dinner

Vegetarian fare in this part of the country is served in traditional "Pancha Dhatu" plates. Pancha Dhatu translates into five metals, which means the plates are an amalgamation of brass, copper, bronze and any two other alloys. Indians believe that the the metals infuse the food with additional strength and energy. The ethos behind this meal is the simplicity with which fresh vegetables are cooked with minimal use of spices. The vegetables are from the local fields, the bread is made from home grown and milled flour, the milk and ghee from own livestock and the food is slow cooked on live ambers imparting it unparalleled authenticity and taste. Overnight in Agra.

## Day 5- Agra

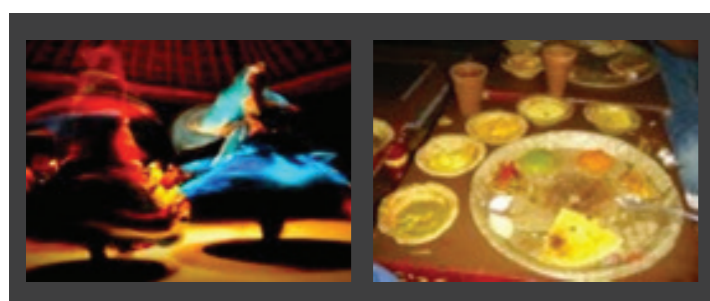
In the morning, visit the Taj Mahal ... a mausoleum built as a symbol Emperor Shah Jehan's devotion to his beloved queen Mumtaz Mahal. Return to the hotel for breakfast. Later, visit the Red Fort, which was commissioned in 1565 by Akbar.

In the evening, proceed to Mathura, the birthplace of Lord Krishna. It is called Braj -bhoomi, or Shri Krishna Janma-Bhoomi, literally: 'Lord Krishna's birth place'. The Keshav Dev Temple was built in ancient times on the site of Krishna's legendary birthplace. In the tiny streets around the temple complex, you will find typical Mathura culinary treats, like lassi, sweetened hot milk in clay pots, as well as sweet and savoury snacks. Here, you will be treated to a taste of the famed Mathura Pedha, sweet, gooey, and dark-brown, made of milk and sugar. Return to Agra and overnight in Agra.



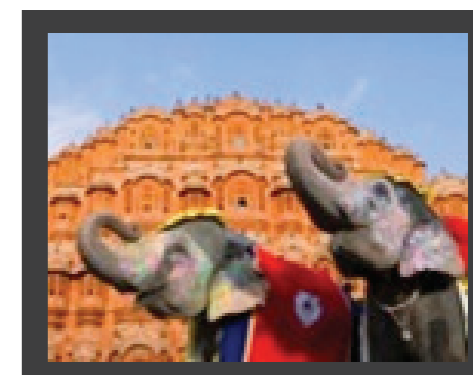
## Day 6- Agra- Jaipur

Today, depart for Jaipur by road, enroute visiting Fatehpur Sikri, which was built by the Emperor Akbar and is home to many historical buildings. On arrival in Jaipur, check in to your hotel. Later, explore the fascinating bazaars of Jaipur. The old pink city houses the busy Johri Bazaar, where you will find shops selling unique Rajasthani quilts, apparel, footwear, jewellery, and stalls with spicy mirchi bada, jalebis and mawa kachoris.



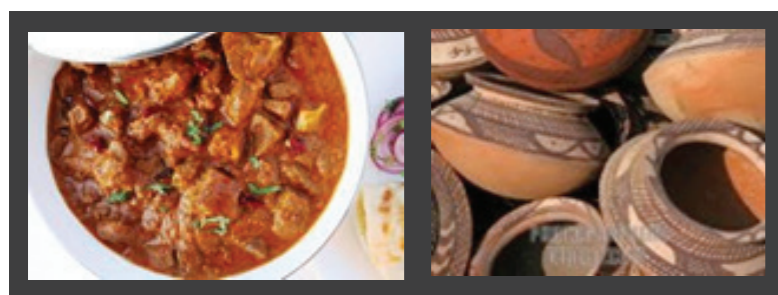
### Dinner: Chokhi Dhani- A Village experience

In the evening, enjoy a culinary experience like no other. A sprawling Mevad village setting complete with puppet shows, fortune tellers and henna artists brings you the quintessential Rajasthani village ambience. Traditional ceremonial food served with exceptional warmth. Return to hotel and overnight in Jaipur.



## Day 7- Jaipur

This morning after an early breakfast, visit the Amber Fort... a fascinating blend of Hindu and Mughal architecture. The best way to see the Fort is to ride up to it on elephant back!



**In-home cooking experience:** You will be greeted with a welcome drink served in our chef's home. Walk to Chandpole to get a glimpse of the spice bazaar, a chaotic riot of sights and sounds before returning to the chef's residence where you will learn to cook Rajasthani preparations. The traditional Rajasthani meal you will enjoy features foods that are not typically found in restaurants. You will then join our chef at the dining table to enjoy a typical Rajasthani meal,, which could include soolas (charcoal grilled meal – a battlefield specialty),

ker sangri (a Rajasthani desert specialty of beans cooked in yoghurt), sukha aloo (dry potato), dal bhatti and churma (unleavened bread made from millet), baingan bharta (an eggplant dish), and a homemade Indian dessert.

In the evening, enjoy a half-day sightseeing trip of Jaipur, also known as the 'Pink City'... it is famous for its colorful culture, forts, palaces, and lakes. The old city of Jaipur is painted pink, which gives it a magical glow. Stop to photograph the beautiful Hawa Mahal, also known as the "Palace of the Winds." This beautiful façade with its ornately carved latticework windows is made of pink sandstone. Visit the City Palace... again, a synthesis of Rajasthani and Mughal styles. Later, visit the Jantar Mantar Observatory, comprising geometric devices for measuring time. Overnight in Jaipur.

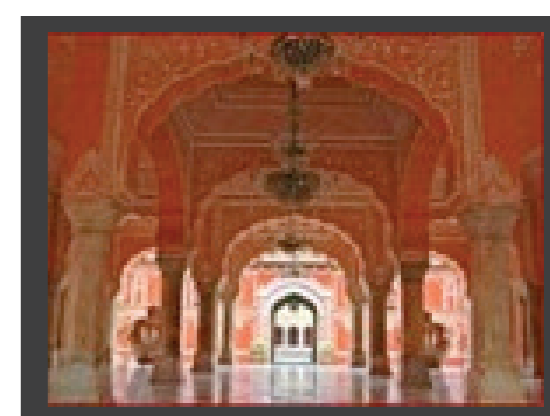
## Day 8- Jaipur- Udaipur

Today, drive from Jaipur to Udaipur. Arrive and check in to hotel. Lunch on own.

### Evening- Continental Meal on Lake Pichola

In the evening, dinner will be served on a pontoon on Lake Pichola. A superbly prepared Continental meal can be made available here, as a change from the Indian menus that have been offered earlier.

Overnight in Udaipur.



## Day 9- Udaipur

In the morning, enjoy a tour of Udaipur. Visit the City Palace, standing on the east bank of Lake Pichola. Thereafter, visit a picturesque garden, Sahelion ki Bari. You will also visit Jagat Temple, which is dedicated to Goddess Ambika.

Overnight in Udaipur

## Day 10- Udaipur- Delhi

Today, fly from Udaipur to Delhi. On arrival, check in to your hotel. Later, proceed to Sagar Ratna for lunch, to get a taste of South India cuisine at its most authentic- you will be introduced to dosas, vadas, appams, parathas, chutneys, sambar, rasam and other South Indian dishes.

### The Grand Finale : Dinner at Kainoosh - Indian cuisine with a twist

Having tasted the classics, this evening is about experiencing the contemporary side of Indian cuisine.

Kainoosh celebrates Indian cuisine but with a twist of international flavours and presentation, the latest techniques and haute ingredients find their way into a perfect contemporary Indian dish.

Overnight in Delhi.

## Day 11 Overseas

Today transfer to Delhi Airport for flight to onward destination.



\* For customizations please feel free to get in touch with us at [info@tamarindglobal.com](mailto:info@tamarindglobal.com)

\* All the above information is correct at time of uploading on the website and is subject to change without notice