THE TAMARIND GLOBAL NEWSLETTER JANUARY 2022

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TAMARIND GLOBAL

NOVEL BEGINNINGS DURING PANDEMIC IN INDIA - VOLUME 2

BRIJJAWAI, LEOPARD CONSERVATION RESERVE

Where? District Pali, Rajasthan

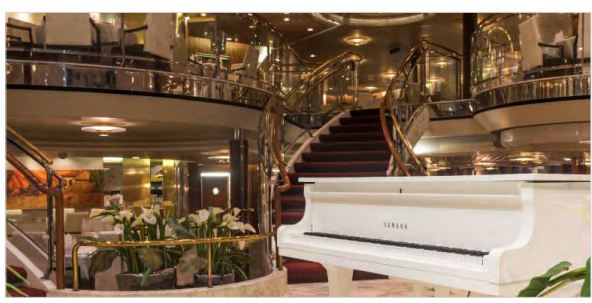
What is unique about the property?

Billions of years of rock formations have contributed to preserving the flora and fauna of Jawai, a small village named after the local river. BrijJawai, built as homage to this land of ecological harmony , combines its rustic, fearless and majestic persona. Guests can explore wildlife, go on treks, visit temples and much more. Adding to its beauty are the silvery granite rocks and hills which surround the whole area. Jawai is also known for its sanctuaries housing leopards, birds, and crocodiles. It is also a winter paradise for migratory birds with more than 100 species frequenting every year. Home to panthers, hyenas, chinkaras, nilgai, bears, and wolves, Jawai is however chiefly known for its human-friendly leopards.

Why choose BrijJawai?

The tented stay at BrijJawai gives you exactly what you're looking for - a repose from modern life, nestled in the bosom of nature, bringing a fine balance to the essence of camping without compromising on luxury. The melange of experiences offered like local explorations, excursions and interaction with the local tribes of the land, is what gives it that unique touch. Their large tents, spread across 2400 sq. ft., is an abode of modern amenities and contemporary design, made while keeping the ethos of this wild city in mind. These luxury tents in Rajasthan are equipped with large sit-outs, king size beds, open-sky shower cubicles, a single stone carved bathtub with a mountain view, and separate sitting and living areas, giving you the perfect settings for a luxurious stay. The sit-out areas can be used for spa, dining, personalized BBQ evenings or to relax gazing at the brightest stars scattered over the night sky.

CORDELIA CRUISES



Where? India

What is unique?

India's first ever premium cruise liner with 700+ cabins, 11 Decks, multiple fine-dine restaurants, bars, lounges, fitness centres, spa, salons, Casino, Marquee Theatre, Live Bands, Bollywood style musical shows and so much more. This one aspires to promote and drive "Cruise Culture" in India through experiences that are stylish, luxurious and most importantly "Inherently Indian".

Why choose Cordelia?

This "City on the Sea" offers 360-degree views of the ocean where you wake up at a new destination every day, and discover unlimited experiences with style and extravagance. From the wild and unexplored beauty of Lakshadweep to the popular beaches of Goa and the stunning landscapes of Kochi, every cruise destination has a story to tell. A perfect journey deserves a perfect destination and Cordelia lets you explore the flavours, natural beauty and local culture wherever you go.

THE LEELA BHARTIYA CITY, BENGALURU

Where? Bengaluru, Karnataka

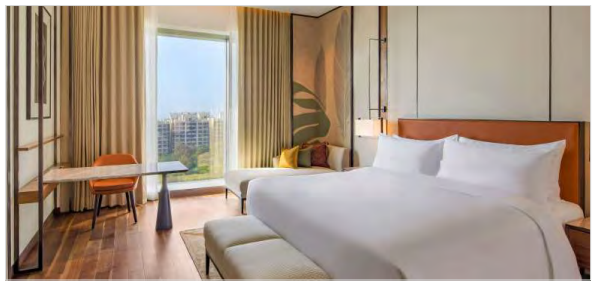
What is unique about the property?

A self-sustained development fulfilling the "live, work, play, dream" concept, hotel is part of the sprawling Bhartiya City, spread over 125 acres of SEZ. With luxury residences offering indulgent gastronomic delights accompanied by stunning views, convention centres, dining experiences, retail spaces, entertainment, office and commercial spaces, it will serve as a one-stop-shop for business, dining, conferencing and recreation.

Why choose Leela?

Steeped in the traditional values of its glorious Indian legacy, hotel is conveniently nestled in the pristine lifestyle enclave of Bhartiya city. With proximity to uber chic retail outlets, commercial complexes, centre for performing arts, and other entertainment options, this symbol of true modern luxury with its contemporary interiors and legendary hospitality, promises to become the preferred destination in North Bengaluru. Being just a short drive away from The Bengaluru International Airport, the hotel is a great option for visitors to Coorg, Tirupati, Kabini, looking to break their journey on their way into or out of the city.

RADISSON HOTEL AND SPA, NASHIK



Where? Nashik, Maharashtra

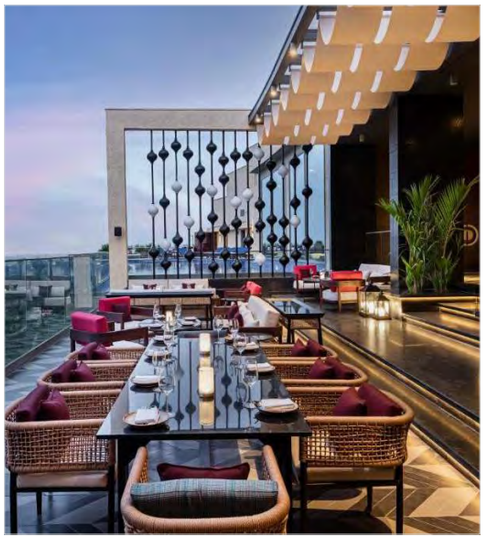
What is unique about the property?

Nestled at the foothills of two-millennia old Pandava Caves, discover an idyllic setting for a luxury getaway. Discover the treasures of an enchanting city, a paradise of undisturbed nature, wonders of an ancient civilization, amidst flavours of adventure and bliss.

Why choose Radisson?

This modern urban sanctuary, boasts unparalleled views of the mountains and abundant lush green landscapes not just on the outside but also inside the hotel. They take thier "Think Planet" claim quite buoyantly with fresh flowers and plants kept at every nook and corner, no key-card holders in rooms, no-wastage food-policy and modern in-room features keeping sustainability in mind. From hiking to the ancient Panderi caves, learning the art of Warli painting, cycling with family and exploring the city, cultural walking tours and much more, hotel promotes Nashik as a destination with curated experiences for both first time travellers and seasoned ones. A special experience is "Sparkling Trail to Chandon India Winery" – the first ever offering from Moët Hennessy in India, combining the centuries-old sparkling wine-making practice of "méthode traditionnelle" with the finest local grapes of Nashik.

TAJ LAKEFRONT, BHOPAL



Where? Bhopal, Madhya Pradesh

What is unique about the property?

Overlooking the upper lake and just 25 minutes from the international airport, this iconic landmark symbolises the soul of Bhopal. Designs are intuitive to the region and inspired by the bell metal craft of Tikamgarh, the lakes and Zari work of Bhopal, the paisley prints of Bagh, the Durries of Sironj, and the Terracotta art of the state's tribal areas makes all-in-all a worthwhile stay!

Why choose Taj?

New landmark of the city, opens doors to the world with enticing guest rooms, multi-cuisine and award-winning restaurants, recreation facilities, Jiva spa, modern meeting spaces, well-equipped conference rooms, and the city's largest banqueting facilities. Sitting by the lake, it is close to the Van Vihar National Park, Sanchi Stupa, National Museum of Mankind, Taj-ul-Masajid and many such wonders of the city.

SPECIAL TRAVEL EXPERIENCE THROUGH THE EYES OF FRANCIS FERNANDES

Wildife holidays are a perennial favourite with everyone, and in the current season, Gir beckons invitingly. Francis Fernandes has been curating customised holidays with Tamarind for years - here is his personal account of close encounters of the leonine kind!

One of the destinations on my bucket list has always been Gir, which is the last remaining abode of the Asiatic Lion in India. So, first things first, how do you reach Sasan Gir? You can drive from Rajkot airport, which should take an approximate 4/5 hours, or drive from Ahmedabad city which takes around 8 hours one way. If a charter is within your budget, Keshod is the nearest airport where you could land your private aircraft and then drive to Sasan Gir in an hour.

Aramness

Our hotel of choice was Aramness (Aram = Rest & Ness = Local village), a exquisite village styled lodge which is located on the periphery of the park. Nestled within the 18 square kilometre area that skirts the National Park, this forest is home to abundant bird and animal species freely roaming between the park area and lodge. On arrival we were welcomed with a cool drink and a cold towel, and were then ushered to the Pool house where they completed the check in procedures before we were escorted to our wonderful kothis. The lodge has 18 luxurious kothis, a combination of 2 bedrooms and 1 bedroom units, with a sitting room, a luxurious and spacious bathroom with a tub and shower, as well as an outdoor shower. A Spa and the children's play area are currently work in progress.

The long drive had whetted our appetites, and as we arrived, we were escorted to the dining room, which overlooks a beautifully landscaped, terraced garden. We enjoyed two very authentic dinners here - the first was a traditional Gujarati thali, where every item prepared was delicious and fresh. The second dinner was a signature style jungle barbeque, where a beautiful ambience was created with candles throughout the pathway, and the dinner was served alfresco. They also create an authentic village dinner which can be enjoyed in the courtyard of the village or in the orchard. Lunches can be enjoyed in the privacy of your room, at the pool house, in the garden or on the veranda. The lodge has its own edible garden, where chefs pick the vegetables of the day and fruits of the season, for a complete farm to table experience.

Jungle Walk In the evening we were accompanied by a Naturalist on a Jungle Walk through the forest, a must-do for bird enthusiasts and animal spotters. The diversity and vibrancy of the forest leaves you mesmerised! The presence of the guide is highly recommended, as he is a treasure trove of tidbits and information about the area! At the end of the walk, a nice little Hi-tea set up was done in the jungle and we relished the hot cups of Masala chai while we discussed birds and animals, against the the vibrant colours of the setting sun. We walked back to the lodge in an idyllic state, with the conversation shifting from from birds and animals to the brightly twinkling stars and planets.

Jungle Safari The most eagerly awaited part of this whole experience was the Jungle Safari. The night before, our butler checked with us for a convenient wake up call. Instead of the usual phone call at 5 am, this wake up call was different - the butler knocked on

my door at 5am, with a tray of juices. Luxury indeed! We were transferred to a jeep provided by the authorities of the park, which included a driver and a guide. Blankets were provided to keep us comfortable from the chilly winter morning. The expectation of meeting the king of the Jungle was already high, and with every sound and movement our excitement increased. We were not disappointed! We were blessed with the sight of a pride of lions - while the cubs played with their mother, another lioness was delving into the prey they just killed. All this while, the male stood watch, guarding his family. On our way back we saw other animals and birds, with the naturalist explaining the different species and sounds of various birds. We were then escorted back to the gate and then to the lodge where a hot breakfast awaited us.

Maldhari Ness After breakfast, we once again drove into the jungle to meet the Maldhari tribe in their ness (Village) - each village comprises around 10-12 families and there are around 45 such villages in the Gir Sanctuary. These semi-nomadic herders spend eight months of the year criss-crossing sparse pasture lands with their livestock including sheep, goats, cows and buffalo in a continual quest for fodder. Their homes are very basic - they draw electricity from solar panels which are placed on top of their huts and through batteries. Our visit served to understand the basic way of living and survival of this community. All in all, a memorable experience - while driving back, we all glanced back one last time in the hope of returning to this beautiful sanctuary and resort, from where we now took back some amazing memories

THE TAMARIND GLOBAL VOTE GOES TO.....

Six Senses Fort Barwara

Environmental and social responsibility is at the heart of the Six Senses approach. Six Senses Fort Barwara which opened in Oct 2021, and the 700-year-old palace and temples have been responsibly restored using traditional building techniques used in Rajasthan, incorporating efficient design elements such as rainwater collection tanks and solar panels to complement rather than detract from the beautiful and historic architecture.

Environmental Responsibility: The Six Senses Environmental and Social Sustainability Policy focuses on energy efficiency, water and waste management, social commitment, protecting natural surroundings, air quality and noise control.

Re-wilding the landscape: Their re-wilding project aims to conserve the natural habit by removing invasive species and planting native and endemic trees that are vital for a healthy ecosystem. The landscaping team have designed the gardens with endemic and indigenous flora to showcase the beautiful habitat of this region.

Rainwater harvesting: Age- old water harvesting techniques have been modernized in a way to not only celebrate rain in this area but also make the observer acutely aware of this precious resource through spiral structures across the resort. Six Senses Fort Barwara bottles their own still and sparkling drinking water in the on-site filtration and bottling facility, thereby eliminating transportation impacts and use of plastic water bottles.

Sustainability Fund: Their sustainability fund comprises a fixed percentage of the revenue. The money is used locally in a way that supports equal access to an improved quality of life for all and restore habitats and wildlife populations.

Social Responsibility: The property is rooted in the local culture, working closely with architects, artisans and suppliers who live nearby.

In-Room Amenities: At Six Senses Fort Barwara, most of the in-room amenities are non-plastic. Instead of a matchbox you have matchsticks encased in glass, the toothpaste which is tablets in a glass case, and sewing kits, comb, etc. are made out of and packed in bio degradable materials. So what are you waiting for? How about calling Tamarind Global and getting us to book you your next sustainable holiday???

THE ABBOTSFORD CULINARY CULTURE

Abbotsford's culinary history spans across five generations, beginning in 1903 when my great grandparents Pt Jwala Prasada and Purnima Devi bought the estate from a British ICS officer, John Hope Simpson (who later went on to become Member of Parliament in the United Kingdom). They were the days of the British Raj, peppered with coffee mornings, light summer luncheons, grand but banquet dinners, cricket and tennis matches over cucumber sandwiches, and picnics paired with gin & tonic. But not for long.

Something was brewing in the kitchens of these newly habituated gentry in the Himalayan foothills. There was an exchange of cultures, language and understanding through the language of food that was simmering away. The aromas of that meandered their ways to the grand dining halls of the great and good in what we know as the Anglo-Indian cuisine. This was a fusion of the east and western worlds. Their culinary prowess extended itself from the typical buttery and rather bland continental flavors to the mystic world of spices. It was the next new burst of flavor ever tasted by the white man. The Worcestershire sauce, fused with desi cane vinegar and the good old 'garam masala'. Crumb chops marinaded in Indian spices, jhaal farezi stir fried with red hot chilies and fat cloves of garlic, pish-pash infused with cloves and chicken stock, mulligatawny soup a cauldron of myriad spices, vinegar spiked pork sausages, mince cutlets and food galore were the order of the day.

We opened 'Abbotsford Heritage Homestay' to the public in 2007 to share our heritage, history, culture, and cuisine with our guests. Café Chica our in-house alfresco eatery also took birth in the interim. It caters to the continental and Anglo food experience of our household. And the in-house guests experience not only our Awadhi spread but also the only curated culinary tour of tasting culture through our 'Abbotsford Kumaoni Thali'. The morning after the guests walk down to the local market to touch, feel and smell the textures, colors, shapes of the spices, pulses and the produce savored by them a night before at the Abbotsford Rose Hall.

Kumaon has thousands of wild herbs and edible plants. They are used to infuse local dishes. Tempering of curries and pulses with pungent herbs of jambu, jhakeya, gandherni and the use of Bhanga – nutty flavoured hemp seeds especially in chutneys is a rare experience to savour. In Kumaon the main stay for keeping warm comes from leguminous broths of hardy pulses like toor, swanta, munshayari ka raajma and especially gauhat. The rice grown in this region is coarse and sweet to taste. The local millet called Madua is used for rotis and other forms of bread.

The most sought leaf is the tender 'nettle' preparation which today has caught the eye of the world as an antioxidant with anti-cancer properties. It's our signature soup at Café Chica. Wild asparagus called lingrau sprouts out during the monsoons is cooked in pure mustard oil. It's a great addition to an classic Aglio Olio pasta is also served in our café. Food rich in iron is prepared in an iron pots and brass bowls called Bhaddus. Kaapha is a spinach preparation, chainsu is made from black gram, bhatt ki churkani, a hard black bean – cooked over a slow fire on an iron pot. These preparations are almost black in colour soaking in the iron content of the utensil - high in nutrition to be had with piping hot rice and a dollop of pure ghee.

A really pungent preparation is the Kheere ka raiyta - cucumber, whipped curd, crushed yellow mustard seeds and salt to taste. It's almost like a pickle that can be had with anything. The pahari cucumber is 10 times the size of a regular one. Its crisp, juicy and big seeded. The more ripe and yellow the skin of the cucumber the better suited it is for making this spice infused yoghurt.

Just like the cycle of each element of our planet takes its course so does the element of food traditions, culinary patterns change with man's needs, migration of civilizations, intervention of technology, climate changes...it's a process of evolution and sometimes extinction. Abbotsford food culture is conscious about eating with purpose, eating fresh, eating seasonal produce, growing your own food, procuring from local farmers keeping the carbon footprint to bare minimum. It's a choice we make and try to offer our guests to be a part of this sustainable eco-system at Abbotsford.

-Janhavi Prasada

Janhavi Prasada is the patron of Abbotsford Estate. She is the founder of Himalayan Echoes Literature Festival of which she has directed 6 editions so far. She is also keen on doing more micro-festivals in Kumaon. Her multifaceted interests include conservation and propagation of local culture, cuisine, heritage and all aspects of the environment. Her graphic novel for young adults on Mahatma Gandhi, Tales of Young Gandhi has also been translated in Hindi. She has also launched a spice beverage brand, White Mountain Collectives, from Kumaon, for developing clean food farming technologies from the region.

Abbotsford is an estate tucked away in the quiet corner of the Pangot-Kilbury trail bordering the outskirts of Nainital. A private heritage home, now open to travellers that have a keen sense of nature, wildlife, heritage, art and literature.

SPOTLIGHT ON FESTIVAL

Where:Nagaur Fort, Jodhpur (Rajasthan)
What: Sufi Spirit Festival
When:17th to 20th Feb 2022

The Sufi Spirit Festival at Nagaur has to be one of the loveliest festivals in the world: it is small, and provides an intimate opportunity to interact with the artists. The food is amazing, the music is awesome, and the Nagaur Fort lit up by over 5000 oil lamps makes a magical setting. Plus of course, you get royalty! HH. Maharaja Gaj Singh II of Jodhpur is a charming person, and available for a chat during the festival. Nagaur, the city-fortress, was founded in the 4th century as a mud fort. Located between Jodhpur and Bikanerbis the majestic Ahhichatragarh Fort famous for the Sufi shrine of Tarkeen Dargah, the Jain Temples in glass and Saiji ka Tanka. Nagaur is host to the second largest camel fair in Rajasthan, which is usually held in February. The world of Sufi Spirit Festival is imbued with an innate sense of mysticism. For three days in February 2022, the crumbling walls of these ancient forts come alive with the sound of Sufi music and dance as people gather to celebrate one of Rajasthan's most important festivals. From famous patrons such as Sting to travelling Sufi musicians and those who simply want to experience one of Rajasthan's most authentic occasions, the world Sufi Spirit festival invites all to “be happy for this moment. This moment is your life”. The festival allows guests to immerse themselves entirely in the history and magic of their surroundings, staying in the large regal-style tented camp constructed within the walls of the Fort for the duration of the festival.

Itinerary: - From Jodhpur to Nagaur (130 kms / 2 hours 30 minutes)
Nagaur to Bikaner (120 kms / 2 hours 30 minutes)

India offices:
Mumbai, Delhi, Ahmedabad, Bangalore, Chennai, Cochin, Hyderabad, Indore, Jaipur, Jodhpur, Kolkata, Pune, Trivandrum, Udaipur, Vadodara.
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