

# THE AMAZING CULINARY TRIANGLE

AMRITSAR, LUCKNOW AND KOLKATA



## Day 1 - Amritsar

Arrive at Amritsar airport where a Tamarind representative will be present to meet and assist you. Transfer to your hotel and check in.

### Dinner: The Patiyala Peg and Lawrence Road Degustation

The Punjabis are credited with giving the culinary world a number of unique concepts 'Patiyala Peg' being one of them. The Punjabis take great pride in this peg measure which is approximately 180 ml of a spirit, preferably grain whisky or dark rum with a cola. The evening adventure would begin with a Patiyala Peg for the willing served in true Punjabi style. With our awakened spirits we would proceed to Lawrence Road which is the Mecca of all food Punjabi in Amritsar, the streets are dotted with eateries serving Tandoori Chicken Tikka, Amritsari Fried Fish Pakodas, Tawa Lamb tikkas and Kulchas. Take in the sights and flavours of fresh food being cooked in live kitchens, a literal degustation of the culture and cuisine of Amritsar. Overnight in Amritsar.

## Day 2 - Amritsar

After breakfast, visit the Golden temple to experience the divinity of the monument, walking around the water body with the temple as its backdrop is an unforgettable feeling



### Lunch: Holy Lunch at the temple 'Langar'

The Sikh religion believes that no living being should be hungry and treats the act of feeding people or serving people as one of the many ways to serve the supreme god. The temple authorities conduct meal services daily, during which a simple holistic vegetarian meal is served to thousands within the temple premise. The food is cooked in mammoth quantities but with emphasis on hygiene and quality, the rule of the place is to take only what one requires and not to waste food. This meal is unique as it combines authentic flavours and the pristine environment into a holistic culinary experience

### Dinner: Century Old Kesar Da Dhaba

No visit to Amritsar is complete without a visit to this simple unassuming eatery which has been serving the same menu for over a century. Classic vegetarian food slow cooked with dollops of butter, served in a simple setting in steel flatware, but unparalleled in taste and authenticity. Taste the best that the eatery has to offer in a thali format with hot hand-rolled rotis straight from the tandoor to your plate. Culminate the dining experience with a mildly sweet Phirnee- a rice pudding.

## Day 3 - Lucknow

Transfer to the airport for your flight to Lucknow. On arrival, you will be transferred to your hotel.

### Dinner: Tunday Kebabi

This small Kebab eatery in Amenabad is the grand daddy of all kebab eateries in the country. Locals and tourists have been attracted to these delicate kebabs for decades and the proprietors have sold their delicacies worldwide upon special requests. Experience the wide array of delectable kebabs after a short three wheeler cycle rickshaw ride through the bustling Amenabad market. These kebabs are handcrafted and cooked in the same method to date as they were in the royal kitchens



## Day 4 - Lucknow

In the morning go on a sightseeing tour of Lucknow, visiting Rumi Darwaza, a colossal ornate gateway said to be a copy of an entrance gate in Constantinople; Hussainabad (Chota) Imambara - constructed by Mohammed Ali Shah in 1832 and houses his tomb and that of his mother; Asafi Imambara (Bara Imambara) - this colossal tomb is one of the architectural delights in Lucknow; The Residency - A collection of terraced lawns and gardens, the ruins of Residency reminds us of the dramatic events during the Sepoy Mutiny of 1857 also hailed as First War of Independence.



### Dinner - Nawabi Dastarkhwan/Exclusive dinner with royalty

The third most important pillar in the Lucknowi cuisine after the kebabs and the biryanis is the Kormas and the Qualiyans. We will end our culinary experience in Lucknow with a 'Dastarkhwan- E- Awadh', an evening dedicated to tasting the various types of kormas, understanding the difference between a Korma and a Qualiyan and experiencing these delicacies with bespoke breads. The dinner will end on a sweet note with a Sevaiyon ka Muzaffar and a Shahi Tukda

## Day 5 - Kolkata

Transfer to the airport for your flight to Kolkata. On arrival, you will be transferred to your hotel.



### Evening : The Kolkata Food Tour- Walks of Kolkata

Kolkata has an interesting food scene and it's waiting to be discovered. Not only does it have its own local delicacies, but the influence of other cuisines on the Bengali culture is also very evident. We take you for a walk through the by lanes of culinary Kolkata, the walk about is designed with your gastronomical desires in mind. We guide you through the best known food lanes, allow you to taste and capture the local flavours of Kolkata. The places that we taste the snacks, sweets are hand-picked by us after a rigorous selection process. We end the walk with a scrumptious dinner at Aaheli, the famous Bengali cuisine restaurant which serves authentic Bengali cuisine in a way it is meant to be enjoyed. They serve the meal one course at a time, allowing you to relish each flavour and texture. Aaheli has brought back the lost 'Thakurbari' or the landlord cuisine which is unique in many ways.

## Day 6 - Kolkata

After breakfast, proceed on a half day tour of Kolkata. Visit St. Paul's Cathedral, associated with the Anglical community of Kolkata. Inside the cathedral are exquisite mural paintings that vividly describe the life and works of St. Paul. Visit the Victoria Memorial, which serves as a museum and a tourist attraction. All of the beautiful monuments of this memorial were designed in Italian Renaissance-Mughal style and built with white marble from Rajasthan. Your last stop will be the South Park Street Cemetery, one of the earliest non-church cemeteries in the world. Opened in 1767 on what was previously a marshy area, the cemetery was in use until about 1830 and is now a heritage site.

Dinner at one of the reputed fine dining restaurants in Kolkata.



## Day 7 - Onward

Transfer to the airport for your onward flight.



\* 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