



अतुल्य! भारत
Incredible! India

Cuisine Tours
In India

MEMORABLE
JOURNEYS
HEARTOFINDIA.CO.IN

INDIAN CUISINE TOUR

INDIAN CUISINE TOUR

TOUR HIGHLIGHTS

OUR WARD WINNING CULINARY TOUR IS A UNIQUE EXPERIENCE
TO TASTE THE FOUR GREAT CUISINES OF INDIA



HUMAYNS TOMB
A UNESCO WORLD HERITAGE SITE



QUTUB MINAR
THE JEWEL MINARET OF INDIA



MASALA ART
A FINE DINING EXPERIENCE AS ANY



LUCKNOW
THE HOME OF AWADHI CUISINE



ANCIENT ARCHITECTURE
THE LEGACY OF THE NAWABS



BRITISH RESIDENCY
A UNIQUE SET OF RUIN MONUMENTS



KEBABS & KURRIES
culinary journey from the clay ovens of Peshawari



KERELA
THE COASTAL CUISINE OF MALABAR



ADA RESTAURANT
DINE IN THE FALAKNUMA PALACE



HYDERABAD
THE CITY OF THE ROYAL NIZAM



MEMORABLE JOURNEYS

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CUISINE TOUR IN INDIA HEART OF INDIA 9 NIGHTS/ 10 DAYS

DELHI

Day 01/ 02/ 03

SIGHT SEEING INCLUSIONS

Humayuns Tomb/ Qutub Minar/ Lotus Temple
Rajghat/ India Gate/ Parliament House
Presidents Palace/ India Gate

Cuisine on Offer: North West Frontier

Restaurants on Tour

Bukhara/ Masala Art/ Great Kabab Factory

LUCKNOW

Day 04/ 05

SIGHT SEEING INCLUSIONS

Kaiserbagh Palace/ Bada Imambara
British Residency

Cuisine on Offer: Awadhi

Restaurants on Tour

Oudhiana/ Falaknuma

HYDERABAD

Day 06/ 07

SIGHT SEEING INCLUSIONS

Charminaar/ Chowmahallah Palace
Salar Jung & Nizam Museum

Cuisine on Offer: Deccani

Restaurants on Tour

K & K/ Aadaa

KOCHI

Day 08/ 09

SIGHT SEEING INCLUSIONS

Francis Church/ Dutch Cemetery
Jew Town/ Spice Market

Cuisine on offer: Malabar

Restaurants on Tour

Rice Boat/ Malabar Junction

CUISINES ON OFFER ON TOUR

NORTH WEST FRONTIER

From the North West Frontier Province comes the famed Peshawari cuisine, one of the legacies of undivided India. The food is cooked in clay ovens. Another unique feature is the cuisine is use of prime cuts of meat, marinated with the choicest of spices and skillfully cooked on high heat, yet retaining their tender moistness

AWADHI

Awadhi Cuisine is from the city of Lucknow. The bawarchis and rakabdars of Awadh gave birth to the dum style of cooking or the art of cooking over a slow fire, which has become synonymous with Lucknow today. Awadhi Dastarkhwan, a Persian term, literally means a meticulously laid-out ceremonial dining spread. It is customary in Awadh to sit around and share the Dastarkhwan. Laden with the finest and the most varied repertoire of the khansamas (chefs), the Dastarkhwan of the raeis (the rich) were called Khasa (special).

HYDERABADI

Hyderabadi cuisine (native:Hyderabadi Ghizaayat) also known as Deccani cuisine of India, was developed after the foundation of Qutb shahi dynasty by Sultan Quli. . It is an amalgamation of Mughlai, Turkish and Arabic along with the influence of the native Telugu and Marathwada. Traditional utensils made of copper, brass, and earthen pots are used for cooking

MALABAR

Cuisine from the southern coast of India with major influences coming from the Arabs, the Jews and the Syrian Christians



HOTELS



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TOUR INCLUSIONS

- 9 NIGHTS ACCOMMODATION IN 5 STAR
- 9 DAYS BREAKFAST & DINNER INCLUDED
- ENTRY FEES TO ALL MONUMENTS
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- 3 INTERNAL FLIGHTS
- FULLY ESCORTED
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