

# **ALL INDIA PERMIT**

## **CULINARY SAFARI**

**THE STORY OF INDIA, TOLD THROUGH FOOD**



**30 OCTOBER – 16 NOVEMBER 2027**

**TOUR INFORMATION PACK**

# TOUR SNAPSHOT



## Dates

/ 30 October - 16 November 2027

## Pricing Per Person

/ Double or Twin Share: NZ\$16,995 per person (double or twin-share)

/ Single Supplement: NZ\$4,450 per person

**BOOK NOW**

# TOUR SNAPSHOT

## Hotels

/ Nadis, Srinagar  
/ The Claridges, New Delhi  
/ Taj, Agra  
/ Taj Mahal, Lucknow  
/ Trident Nariman Point, Mumbai  
/ Taj Kumarakom Resort & Spa, Kumarakom  
/ Fragrant Nature, Fort Kochi

## Meals Included

/ Daily Breakfasts  
/ 17 x Lunches  
/ 12 x Dinners

Almost all meals are included in the tour price. Where meals aren't included it's generally because there's a lot of food already that day and servings tend to be generous! Otherwise it might be a travel day and our experience on these days is that people generally like some down time on these days!

## Group Size

/ Minimum 8, maximum 14 guests

## Tour Transport

/ Private Transfers to and from all airports in India (Delhi, Srinagar, Delhi, Lucknow, Mumbai & Kochi)  
/ Private air-conditioned vehicles for all ground transport (Delhi-Agra-Lucknow, Kerala, throughout all destinations)  
/ Domestic Flights (Delhi - Srinagar, Srinagar - Delhi, Lucknow - Mumbai, Mumbai - Kochi) with 25 kilos luggage limit

## What will the weather be like?

🍁 **Srinagar (Kashmir)** - Expect cool, fresh autumn weather with spectacular golden and crimson foliage. Early mornings on Dal Lake and in the saffron fields can be quite chilly, so a fleece or lightweight down jacket is recommended.

☀️ **Delhi, Agra & Lucknow** - These cities enjoy some of the year's most pleasant weather. Days are warm without being excessively hot, humidity is low, and evenings are comfortable enough for outdoor dining and walking tours.

🌴 **Mumbai** - Mumbai remains warm and tropical year-round. By early November, the monsoon has finished and humidity has eased, making it an excellent time to explore the city. Light clothing is ideal, with air-conditioned restaurants and hotels providing a welcome respite.

🌿 **Kerala** - Kerala is at its lushest after the monsoon. The countryside is vibrant green, the backwaters are full, and the temperatures are warm without being oppressive. A brief tropical shower is possible, but these usually pass quickly and rarely disrupt sightseeing.

## Your Hosts

/ Tour Host: Sarah Meikle, All India Permit Tours (Company Director)  
/ Local Experts and Food Specialists as mentioned throughout the itinerary

# UNMISSABLE EXPERIENCES

Every experience on this journey has been carefully curated to take you beyond the guidebooks and into the heart of India's extraordinary food culture...

- / Private saffron harvest in Kashmir, including the opportunity to harvest and take home your own saffron
- / Sunrise on Dal Lake, a traditional Wazwaan banquet and an exploration of Srinagar's Old City
- / Exclusive introduction to Indian food culture with renowned food writer and commentator, Rushina Munshaw Ghildiyal
- / Street food safari through Old Delhi, including Asia's largest spice market at Khari Baoli
- / Sunrise at the Taj Mahal followed and a traditional pattal leaf lunch in Agra
- / Exclusive visit to an eighth-generation perfume house with stunning curated lunch in Kannauj, India's perfume capital
- / Explore Delhi and Lucknow with acclaimed food specialist Anubhuti Krishna, including a home-hosted cooking experience and the city's legendary Awadhi cuisine
- / Experience Mumbai at dawn, from bustling markets and historic Irani cafés to its iconic street food culture
- / Farm-to-table dining, a hands-on cooking class and a backwaters cruise through the heart of Kerala
- / Discover Fort Kochi's rich spice trading history, regenerative farms and coastal cuisine, culminating in a memorable farewell seafood lunch



# ABOUT YOUR TOUR

**India is one of the world's great culinary destinations – but to understand its food is to understand its people, history and extraordinary diversity.**

On this unique small-group journey, food becomes the thread that connects every experience. From the saffron fields of Kashmir and the royal kitchens of Lucknow to the bustling markets of Old Delhi, the fishing docks of Mumbai and the spice plantations of Kerala, you'll discover how geography, migration, trade, religion and tradition have shaped one of the world's richest food cultures.

This is not simply a tour of restaurants. It's an immersive exploration of India through the people who preserve its culinary heritage. You'll harvest saffron with local growers, cook over a wood fire in a family home, learn the ancient art of perfume-making in Kannauj, wander through centuries-old spice markets, dine in some of India's most celebrated restaurants, and meet the chefs, farmers, writers, artisans and food historians who are redefining Indian cuisine for a new generation.

Along the way you'll enjoy unforgettable meals - from an elaborate Kashmiri Wazwaan banquet and legendary Lucknow kebabs to Mumbai street food, contemporary tasting menus and the vibrant flavours of Kerala. Every meal has a story, and every story reveals another layer of this endlessly fascinating country.

Hosted by Sarah Meikle, who has spent more than two decades exploring India and has travelled there over 40 times, the Culinary Safari has been thoughtfully designed for curious travellers who want to go beyond the guidebooks. With exclusive access, exceptional local hosts and a carefully curated collection of experiences that simply can't be booked independently, this is an invitation to experience India in the most rewarding way possible.

Come hungry - not just for extraordinary food, but for the stories, friendships and discoveries that will stay with you long after the journey ends.

# NAMASTE

## I'M SARAH MEIKLE, DIRECTOR OF ALL INDIA PERMIT TOURS AND I AM AN INDIA HOLIDAY SPECIALIST



I've been incredibly fortunate to travel to India almost 40 times. My journey began in the early 2000s when I helped establish Tourism New Zealand's representative office in Mumbai, and ever since then, India has captured my heart. Since those early days, I've returned time and again - sometimes for work, often simply because I love being there. Every visit has deepened my understanding of this remarkable country and strengthened the relationships that now open doors for my travellers.

I founded All India Permit Tours to share that knowledge, those connections and my passion for India with others. My aim has always been simple: to create thoughtfully curated journeys that go beyond the obvious and give you access to experiences that most travellers never discover.

India is my sole focus. I spend several months on the ground each year researching new destinations, nurturing relationships with trusted local partners and personally selecting the hotels, restaurants and experiences that feature in my itineraries. Whether you're visiting India for the first time or returning to explore more deeply, I'd love to help you experience the country the way I know and love it.

*SARAH*

# TOUR ITINERARY



## Srinagar

Welcome to Srinagar, the jewel of Kashmir, where snow-capped mountains, mirror-like lakes and Mughal gardens create one of India's most captivating landscapes. But beyond its extraordinary beauty lies a rich culinary heritage shaped by centuries of Persian, Central Asian and Kashmiri influences. Here, food is deeply woven into local culture, from fragrant saffron and dried fruits to slow-cooked dishes that have been perfected over generations. During your time in Srinagar you'll experience the warmth of legendary Kashmiri hospitality while discovering flavours found nowhere else in India, making this an unforgettable introduction to the region.

### DAY 1 • Saturday 30 October • Fly Delhi to Srinagar

Meet in Delhi this morning and fly to Srinagar. Depart Delhi AI1739 at 11.30am, arriving in Srinagar at 1.10pm. Free afternoon to settle in.

During our time in Srinagar, we will be joined by Rushina Guildyal-Munshaw, renowned food writer and culinary chronicler who will share her immense understanding of Indian food history and culture with you. Rushina is the author of numerous books including the recently released *Chutney*, a superb compendium on one of India's greatest condiments and editor of *Mumbai* recently recognised with a James Beard Award 2026 in the Best Visuals category.



Tonight you will experience the grandeur of a traditional Wazwaan feast, Kashmir's celebrated multi-course banquet that has been served at weddings and special occasions for centuries. Prepared by specialist chefs known as wazas, this elaborate meal showcases the region's rich culinary heritage through a succession of beautifully spiced dishes, many featuring slow-cooked lamb, fragrant rice and delicate flavours unique to the Kashmir Valley. More than just a meal, Wazwaan is a celebration of hospitality, generosity and the enduring traditions of Kashmiri culture.

Rushina will lead a discussion on Indian food culture, traditions and how food and dining is evolving in India. This will offer you a fantastic introduction to the safari ahead.

*Meals Included: Lunch (on plane), Dinner*

*Accommodation: Nadis Srinagar*

### **Nadis, Srinagar**

*Nadis offers a tranquil retreat that perfectly reflects the gentle rhythm of Kashmir. Wake to the sight of the stunning mountains surrounding the valley, before spending the day exploring the city's gardens, markets and historic old quarter. The kitchen celebrates the flavours of the region with beautifully prepared Kashmiri cuisine, where fragrant spices, locally grown saffron, walnuts and seasonal produce take centre stage. It's a wonderful place to slow down, savour the region's remarkable food culture and experience the warm hospitality for which Kashmir is renowned.*



## **DAY 2 · Sunday 31 October · Srinagar**

Right up-front, today you will experience one of the absolute highlights of our journey - a private visit to a saffron farm in Pampore, the heart of Kashmir's saffron-growing region.

This is a rare, behind-the-scenes experience that is not generally available to the public and has been timed to coincide with the incredibly short saffron harvest, when delicate purple crocus flowers bloom for just a few weeks each year. Guided by a passionate local saffron grower and advocate, you'll visit the flowering fields, learn about the painstaking hand-harvesting and drying process, and discover why Kashmiri saffron is widely regarded as the finest in the world.



Afterwards, enjoy a warming cup of traditional kahwa tea and a rustic Kashmiri barbecue lunch before taking home your own hand-harvested saffron as a fragrant reminder of this truly special experience.

As nature ultimately dictates the harvest, we have allowed a backup day in the itinerary to maximize our chances of witnessing this remarkable seasonal event.

A light dinner will be served at our hotel tonight after a busy day.

*Meals Included: Breakfast, BBQ Lunch, Dinner*

*Accommodation: Nadis Srinagar*

### **DAY 3 · Monday 01 November · Srinagar**

Begin the day before sunrise with a visit to Srinagar's enchanting floating market, where traders glide silently across the waters of Dal Lake in traditional wooden shikaras, selling fresh fruit, vegetables and flowers in a scene that has changed little over the centuries.

We'll return to our accommodation for breakfast.

After breakfast, we'll journey to the beautiful local farm for a hands-on spice blending experience, learning how fragrant Kashmiri masalas are created before enjoying a delicious farm-style lunch.

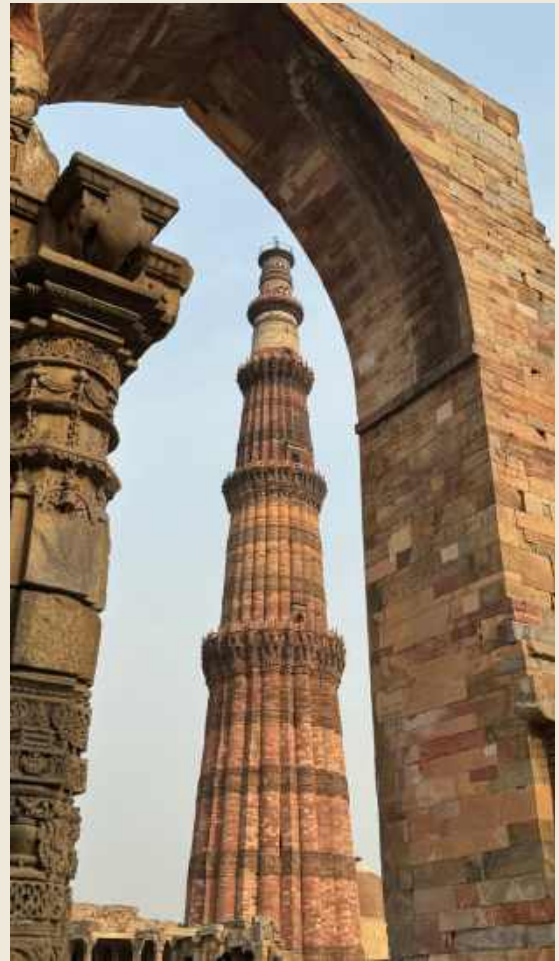
This afternoon, step back in time as we explore the atmospheric lanes of Srinagar's Old City, discovering centuries-old mosques, bustling spice merchants, traditional bakeries and hidden artisan workshops. We'll also visit a papier-mâché artist in their home and have time to browse for exquisite cashmere before returning to the hotel for a light dinner.

Should weather conditions prevent yesterday's saffron harvest experience, today has been reserved as our backup opportunity to visit the saffron fields.

*Meals Included: Breakfast, Farm-Style Lunch, Dinner*

*Accommodation: Nadis Srinagar*





## DAY 4 • Tuesday 02 November • Srinagar to Delhi

We will say goodbye to Rushina today, who will return to her home and we will travel to Delhi. Depart Srinagar AI1818 at 1.40pm, arriving in Delhi at 2.55pm. You have a free afternoon and evening to settle in and relax. Tomorrow will be a busy day!

*Meals Included: Breakfast, Lunch (on plane)*

*Accommodation: [The Claridges New Delhi](#)*

### Delhi

India's capital, is a city of remarkable contrasts, where centuries-old monuments stand side by side with modern life. From the grand boulevards of New Delhi, designed by the British, to the winding alleys of Old Delhi, alive with the scent of spices and the sound of temple bells, the city offers a tapestry of experiences. Here, see the imposing Red Fort, the serene Humayun's Tomb, the stunning Akshadarm, each echoing the city's layered past. Delhi is as much about its people and daily rhythms as its grand sights.

### ***The Claridges, New Delhi***

*An enduring New Delhi icon, The Claridges seamlessly blends timeless elegance with contemporary luxury in the heart of the capital. Surrounded by leafy boulevards and just moments from many of the city's most significant landmarks, it provides a peaceful sanctuary after a day of exploring. The hotel is also a destination in its own right for food lovers, with a collection of acclaimed restaurants showcasing everything from refined North Indian cuisine to contemporary international fare.*



## DAY 5 · Wednesday 03 November · Delhi

We will explore Delhi and Lucknow with local experts Anubhuti Krishna and Debashish Kar, whose passion for the city's history, architecture and extraordinary culinary heritage is infectious. Through their storytelling and insider knowledge, you'll discover the rich traditions, hidden gems and warm hospitality with this dynamic husband-and-wife team.

Today is a feast for both the senses and the appetite as we dive deep into the culinary heart of Old Delhi. Beginning in the bustling lanes of Chandni Chowk, we'll explore one of India's oldest and most vibrant markets, stopping at a historic gurudwara to receive prasad before sampling the legendary stuffed breads of Paranthi Wali Gali and hearing the fascinating story of the families who established these iconic eateries after Partition. Along the way we'll indulge in Delhi's favourite street snacks - from crisp bedmi puri, golden jalebis and freshly made samosas to irresistible local sweets - before wandering through the aromatic lanes of Khari Baoli, Asia's largest wholesale spice market, where the history and significance of India's spice trade comes vividly to life. We'll also visit one of Old Delhi's historic mosques before returning to the hotel for a well-earned rest.

We'll take a break in the afternoon before returning to Old Delhi. As evening falls, we'll return to the old city where the atmosphere transforms. Beginning at the magnificent Jama Masjid, we'll discover the rich Mughlai culinary traditions that have shaped Delhi's food culture for centuries. Guided through the bustling food lanes, we'll sample succulent kebabs, fragrant kormas, freshly baked rotis and other local favourites before finishing with dinner at one of Delhi's legendary institutions, renowned for its classic Punjabi cuisine including butter chicken, tandoori chicken, creamy dal, paneer dishes and freshly baked naan. It's a deliciously immersive day that offers not only some of Delhi's most iconic flavours, but also the stories, history and communities that have made them famous.

*Meals Included: Breakfast, Lunch and Dinner*

*Accommodation: [The Claridges New Delhi](#)*

## DAY 6 · Thursday 04 November · Delhi

Today we'll discover New Delhi beyond the monuments, exploring the city through its extraordinary food culture.

The morning begins with a classic Delhi breakfast of chole bhature, stuffed parathas or South Indian favourites, before a stroll through the peaceful Lodhi Gardens where we'll enjoy chai and local snacks while learning about the many layers of India's capital.

Lunch is at one of Delhi's most exciting modern restaurants, where we'll experience beautifully elevated regional Indian cuisine and hear the story of the visionary chef behind its creation.

After a chance to relax during the middle of the day, we'll venture into INA Market to discover one of Delhi's most fascinating food ecosystems, where communities from across India have brought their culinary traditions to the capital. We'll continue to Dilli Haat, sampling regional dishes from around the country while browsing handcrafted textiles and artisan wares, before ending the evening at the bustling markets of Chittaranjan Park, where the city's Bengali community has preserved its unique food traditions for generations.

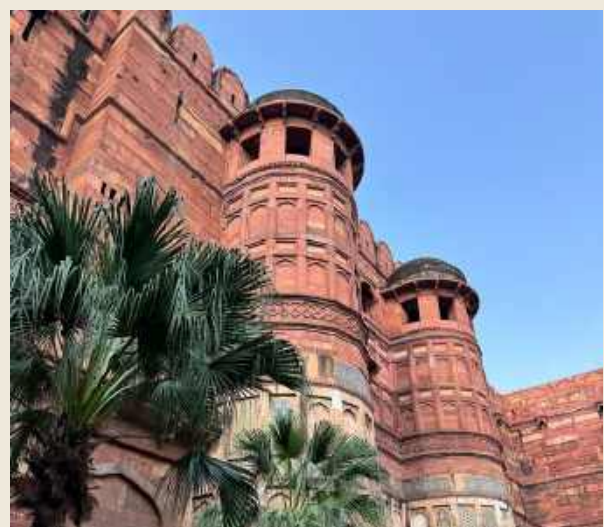
*Meals Included: Breakfast, Lunch and Dinner*

*Accommodation: [The Claridges New Delhi](#)*

## DAY 7 · Friday 05 November · Delhi to Agra

After breakfast we'll leave Delhi behind and journey south by road to Agra, once the magnificent capital of the Mughal Empire.

On arrival we'll enjoy a traditional pattal lunch, where an array of delicious vegetarian dishes are served on biodegradable leaf plates - a centuries-old Indian dining tradition that celebrates both sustainability and regional flavours. This afternoon we'll explore the impressive Agra Fort, the red sandstone citadel that served as the seat of Mughal power for generations, before crossing the Yamuna River to Mehtab Bagh. From these tranquil riverside gardens we'll enjoy one of the most beautiful panoramic views of the Taj Mahal, perfectly positioned as the afternoon light begins to soften.





We'll return to the hotel for an early evening, ready for tomorrow's unforgettable sunrise visit to India's most iconic monument.

*Meals Included: Breakfast and Lunch*

*Accommodation: Taj Agra*

### **Taj, Agra**

*Perfectly positioned just moments from the Taj Mahal, Taj Agra combines contemporary luxury with the legendary hospitality for which the Taj group is renowned. Spacious rooms, beautifully landscaped gardens and an inviting spa make it an ideal place to unwind after exploring Agra's remarkable Mughal treasures. Food is a highlight of every stay, with restaurants celebrating the rich culinary traditions of North India alongside thoughtfully curated international cuisine. With impeccable service and one of India's most iconic monuments on its doorstep, Taj Agra is a fitting base for experiencing this extraordinary city.*

## **DAY 8 • Saturday 06 November • Agra to Lucknow**

We will rise early this morning for one of India's most unforgettable experiences - a sunrise visit to the Taj Mahal. As the first light of day illuminates the white marble, you'll witness why this extraordinary monument has captivated travellers for centuries.

After breakfast, we'll begin our journey towards Lucknow, breaking the drive in the fascinating town of Kannauj, India's ancient perfume capital. For more than a thousand years, Kannauj has been renowned for producing exquisite natural attar using traditional copper distillation techniques that have changed little over the centuries.

We'll enjoy exclusive access to an eighth-generation perfumer and trained chef, who will share his family's remarkable legacy before taking us behind the scenes of his distillery to learn how fragrant rose oil and natural perfumes are created.

Afterwards, we'll sit down to a memorable lunch before continuing our journey to Lucknow. It's a full day of travel, but one filled with unique experiences found nowhere else in the world. This evening is yours to relax after a wonderful day.

*Meals Included: Breakfast and Lunch*

*Accommodation: Taj Mahal, Lucknow*



## Lucknow

*Lucknow is the refined capital of Uttar Pradesh and a city where culture, architecture and cuisine are inseparable. Once the seat of the Nawabs, Lucknow is celebrated for its gracious hospitality, elegant heritage and one of India's most sophisticated food traditions. This is the birthplace of Awadhi cuisine, where recipes have been perfected over centuries using delicate spices, slow-cooking techniques and remarkable attention to detail. From bustling food lanes to grand historic buildings, Lucknow offers a captivating glimpse into a more regal side of India, where every meal tells a story.*

### DAY 9 · Sunday 07 November · Lucknow

Today is an introduction to the rich culinary traditions of Lucknow, a city celebrated as one of India's great gastronomic capitals. We'll begin with a visit to a bustling local neighbourhood vegetable market, where seasonal produce, winter fruits and aromatic herbs provide a fascinating insight into everyday life.

Along the way we'll enjoy a traditional breakfast while learning about the ingredients and food traditions that define the cuisine of Awadh. We'll purchase fresh produce before being welcomed into a local family home, where we'll cook alongside our hosts over a traditional wood fire, preparing classic Awadhi dishes while discovering the techniques, stories and rituals that have been passed down through generations.

Sharing this home-cooked feast together is a wonderful opportunity to experience the warmth of Lakhnavi hospitality and gain a deeper appreciation of the region's extraordinary culinary heritage.

*Meals Included: Breakfast, Lunch and Dinner*  
*Accommodation: Taj Mahal, Lucknow*

### Taj Mahal, Lucknow

*Overlooking the lush Gomti River, Taj Mahal Lucknow brings together contemporary luxury with the timeless elegance of the City of Nawabs. Beautifully appointed rooms, warm service and tranquil surroundings provide a welcome retreat after a day exploring Lucknow's grand architecture and vibrant markets.*





## DAY 10 • Monday 08 November • Lucknow

After breakfast at the hotel we'll delve into the fascinating history of Lucknow, where grand architecture and exceptional cuisine have evolved side by side for centuries.

We'll explore the magnificent Bara and Chota Imambaras before wandering through the historic lanes of Chowk, the city's vibrant old quarter. Along the way we'll sample some of Lucknow's most iconic delicacies, from its delicate Makhan Malai (an airy, saffron-infused winter cloud) to fragrant biryani and the legendary Galouti kebab, created for a Nawab who could no longer chew!

As evening falls, we'll experience the lively atmosphere of the old city, where traditional bakeries, kebab makers and street food vendors continue culinary traditions that have endured for generations. Throughout the day, local experts will share the fascinating stories of both the Muslim and Hindu culinary legacies that together have shaped one of India's most refined and influential regional cuisines.

*Meals Included: Breakfast, Lunch and Dinner*

*Accommodation: Taj Mahal, Lucknow*



## DAY 11 • Tuesday 09 November • Lucknow to Mumbai

We will say goodbye to Anubhuti today and we will travel to Mumbai. Depart Lucknow 6E2238 at 7.30am, arriving in Mumbai at 9.55am.

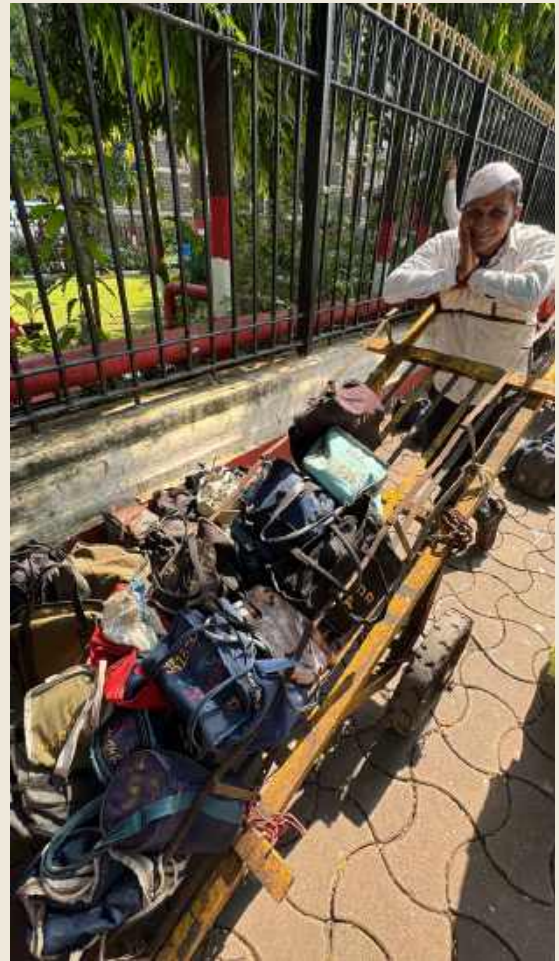
The day is free to settle in and relax. You've earned a break. If you're keen to hit the shops, let Sarah know as she has recommendations. The hotel has a great pool to relax by too.

This evening we'll dine at one of Mumbai's most celebrated contemporary restaurants and a regular fixture on Asia's 50 Best Restaurants list. Led by acclaimed young, female chef its renowned for its thoughtful tasting menus that reinterpret India's diverse culinary traditions through a modern lens, celebrating exceptional local produce, indigenous ingredients and refined techniques.

*Meals Included: Breakfast (on plane) and Dinner*

*Accommodation: Trident Nariman Point*





## Mumbai

Welcome to Mumbai, India's exhilarating financial and creative capital, where grand colonial architecture, glittering waterfronts and bustling neighbourhoods collide in a city that never seems to slow down. It's also one of the country's most exciting food destinations, where every community has left its mark on the city's remarkable culinary landscape. From legendary street food and vibrant produce markets to elegant heritage cafés and innovative contemporary restaurants, Mumbai is a feast for the senses. Energetic, diverse and endlessly fascinating, it's a city best explored with an appetite and an open mind.

### DAY 12 • Wednesday 10 November • Mumbai

Today we'll discover the many layers of Mumbai on a specially curated Mumbai Food Tour. This immersive experience takes us beyond the city's famous landmarks and into the rhythm of everyday life, exploring a historic heritage precinct, meeting the remarkable Dabbawallas whose world-famous lunchbox delivery system is renowned for its extraordinary precision, and travelling like a local on Mumbai's suburban train network.

Along the way we'll enjoy lunch at a restaurant showcasing thoughtfully sourced ingredients and recipes inspired by communities from across the country, browse the colourful spice markets, and indulge our sweet tooth. This evening we'll dine at one of India's most influential restaurants which celebrates the country's regional cuisines through seasonal ingredients and contemporary techniques. It has become a benchmark for modern Indian dining.

*Meals Included: Breakfast, Lunch and Dinner*

*Accommodation: Trident Nariman Point*



### **Trident Nariman Point**

*Overlooking the sparkling waters of Marine Drive, Trident Nariman Point offers a sophisticated base in the heart of Mumbai. Floor-to-ceiling windows frame spectacular views across the Arabian Sea, while the hotel's understated luxury and warm hospitality provide a welcome sanctuary from the city's vibrant energy. Its collection of acclaimed restaurants celebrates both Indian and international cuisine, making it a wonderful place to begin your culinary journey through Mumbai. With iconic neighbourhoods, heritage landmarks and some of the city's best dining just moments away, the Trident perfectly captures the spirit of modern Mumbai.*

## **DAY 13 · Thursday 11 November · Mumbai**

Rise before dawn to experience Mumbai as few visitors ever do. As the city awakens, we'll witness the remarkable rhythm of daily life unfold - from the bustling Sassoon Docks fish market and colourful flower market to the famous Dhobi Ghat and the quiet rituals that take place before the streets come alive.

Returning to the hotel for breakfast and a break, we'll then continue our culinary exploration with a classic Mumbai street food lunch, sampling the city's iconic vada pav and visiting a traditional Irani café, where Persian influences have become woven into Mumbai's food culture over more than a century. This afternoon we'll enjoy chai with a dear friend, Heena, at her home, before gathering for dinner at a new restaurant gaining recognition for its beautifully prepared vegetarian cuisine inspired by the flavours of Gujarat and western India.

*Meals Included: Breakfast, Lunch and Dinner*

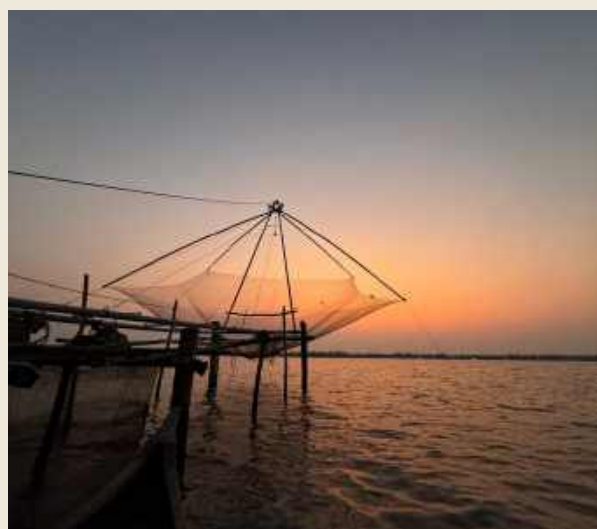
*Accommodation: [Trident Nariman Point](#)*

## **DAY 14 · Friday 12 November · Mumbai to Kumarakom**

Depart Mumbai 6E673 at 12.30pm, arriving in Cochin at 2.25pm. We will travel to Kumarakom by road and the evening is free to settle in and relax.

*Meals Included: Breakfast, Lunch (on plane)*

*Accommodation: [Taj Kumarakom Resort & Spa](#)*



## Kumarakom & Kerala

Welcome to Kerala, affectionately known as "God's Own Country" - a land of swaying coconut palms, tranquil backwaters, mist-covered tea plantations and fragrant spice gardens. Rich in natural beauty and cultural traditions, Kerala offers a slower, gentler pace of life, where warm hospitality, exceptional cuisine and centuries-old customs create an experience unlike anywhere else in India. Over the coming days you'll discover why this lush corner of the country has long captivated travellers from around the world.

### DAY 15 · Saturday 13 November · Kumarakom

After breakfast, we'll spend the day immersed in the flavours and traditions of Kerala at the renowned Philipkutty's Farm. Set on a peaceful island in the backwaters, this hands-on culinary experience begins with a visit to the local market, where we'll discover the fresh produce, seafood and fragrant spices that form the foundation of Keralan cuisine. Along the way you'll learn about the region's unique spice blends, shop for traditional cooking utensils and ingredients, and gain an insight into everyday life in the villages surrounding Kumarakom.

Returning to the farm, we'll join the family in preparing a selection of authentic Keralan dishes before sitting down together to enjoy the delicious meal we've helped create. It's a wonderfully authentic day that offers a genuine connection to Kerala's people, culture and extraordinary food traditions.

*Meals Included: Breakfast and Lunch*

*Accommodation: Taj Kumarakom Resort & Spa*

### **Taj Kumarakom Resort & Spa**

*Set on the serene shores of Lake Vembanad, Taj Kumarakom is one of Kerala's most beautiful retreats, where traditional Keralan architecture meets contemporary luxury. Surrounded by lush tropical gardens and peaceful waterways, it is the perfect place to slow down and embrace the gentle rhythm of the backwaters. Dining celebrates the abundance of the region, with menus featuring fresh local seafood, fragrant spices and seasonal ingredients inspired by Kerala's rich culinary heritage.*





## DAY 16 · Sunday 14 November · Kumarakom

Today is yours to slow down and embrace the unhurried rhythm of Kerala's enchanting backwaters. We'll cruise through a maze of tranquil canals, shimmering lakes and coconut-fringed waterways, passing traditional villages where life has changed little for generations. Along the way we'll stop to meet local residents, gain an insight into everyday village life, and enjoy a leisurely lunch showcasing the fresh, vibrant flavours of Kerala. It's a wonderfully relaxing day and the perfect opportunity to soak up the beauty and serenity of one of India's most iconic landscapes.

*Meals Included: Breakfast and Lunch*

*Accommodation: Taj Kumarakom Resort & Spa*



## DAY 17 · Monday 15 November · Kumarakom to Fort Kochi

After breakfast we'll farewell the backwaters and travel through Kerala's lush countryside and partway up the famed Western Ghats to a beautiful regenerative farm that celebrates the region's extraordinary agricultural heritage.

Here we'll enjoy a leisurely farm-to-table lunch featuring fresh seasonal produce grown on the property, while learning about sustainable farming practices, spices, tropical fruits and the philosophy behind this inspiring family-run enterprise. This is a wonderful opportunity to experience Kerala's deep connection between land, food and community before continuing on to the historic port city of Kochi.

This evening we'll enjoy some delicious local seafood.

*Meals Included: Breakfast, Lunch and Dinner*

*Accommodation: Fragrant Nature Fort Kochi*



### **Fragrant Nature Fort Kochi**

*Tucked away in the heart of historic Fort Kochi, Fragrant Nature blends colonial elegance with the warmth and character of Kerala's rich cultural heritage. Just a short stroll from spice warehouses, art galleries, heritage buildings and the iconic Chinese fishing nets, it is perfectly positioned to explore one of India's most fascinating port cities.*



## Fort Kochi

Fort Kochi is a charming coastal enclave where centuries of global trade have created one of India's most fascinating cultural and culinary melting pots. Portuguese, Dutch, British, Jewish and Keralan influences are woven through its streets, from beautifully preserved colonial buildings and ancient spice warehouses to bustling cafés and vibrant art galleries. This rich history is reflected on every plate, with fragrant Malabar spices, freshly landed seafood and recipes shaped by generations of traders and settlers. Wander its atmospheric laneways, soak up its relaxed pace and discover why Fort Kochi has long been regarded as one of India's most captivating food destinations.

## DAY 18 • Tuesday 16 November • Fort Kochi (Departure Day)

Our journey concludes in the enchanting streets of Fort Kochi, where centuries of global trade, culture and cuisine have shaped one of India's most fascinating port cities. This morning we'll take a specially curated walking tour, exploring the city's rich history through the lens of the spice trade that first drew Arab, Chinese, Portuguese, Dutch and British merchants to Kerala's shores. Along the way we'll enjoy tastings, bringing these stories vividly to life through the flavours that changed the world.

We'll gather for a memorable farewell seafood lunch before enjoying a free afternoon to browse Fort Kochi's boutique galleries, artisan stores and spice merchants.

For those travelling home, convenient late-evening flights connect directly from Kochi to Singapore, marking the end of an unforgettable culinary journey through India.

*Meals: Breakfast and Farewell Lunch*



# IMPORTANT INFORMATION

# IMPORTANT INFORMATION

## Tour Start and Finish Points

/ Tour Start: Delhi - please be in Delhi no later than 30 October 2027

/ Tour End: Kochi (Cochin) - please depart Cochin no earlier than 16 November 2027

## India Entry Visa

All visitors to India require a Visitor Visa which must be obtained 30 days before arrival in India. We take care of all your visa requirements and will contact you about the extra information required to apply for this on your behalf.

## Tour Inclusions

/ Full escorted by Sarah Meikle and local expert hosts

/ Airport meet and greet and departure assistance

/ All Airport Transfers in India

/ 17 nights' superior and boutique accommodation

/ Daily Breakfast

/ 17 x Lunches

/ 12 x Dinners

/ Activities / Monument and Temple entrances as per programme (including English-speaking Guides and Tips as needed)

/ Many hands-on experiences, demonstrations and behind-the-scenes access

/ Air-conditioned coach transport for full duration of itinerary

/ Domestic Flights (Delhi - Srinagar, Srinagar - Delhi, Lucknow - Mumbai, Mumbai - Kochi) with 25 kilos luggage limit

/ Unlimited mineral water in coach and hotels

/ All applicable taxes

/ Pre-departure advice and support - detailed planning information, Visa application support, additional travel advice, lots of insider tips & knowledge!

/ 24/7 support in India from local representative if required

/ Plenty more surprises!

## Tour Exclusions

/ International Flights

/ Departure taxes (if required)

/ India Visitor Visa

/ Health & Travel Insurance (all guests are required to have travel insurance)

/ Meals not listed in the itinerary

/ Beverages

/ Additional tips (mainly hotel luggage porters)

/ Spending Money

/ Vaccinations (if required/desired)

/ Additional travel arrangements/activities not noted on itinerary

/ Items of a personal nature

# IMPORTANT INFORMATION

## Safe Travel Registration

All guests will be registered on the New Zealand Ministry of Foreign Affairs and Trade Safe Travel site.

## Mobility Statement

All India Permit Tours are best suited for people with a good level of health and fitness. India can be challenging at times; there are unavoidable uneven surfaces and sometimes it can be physically demanding with the warmer temperatures and assorted activities. It can be an intense environment. But, if you have good energy levels, a clean bill of health and are an enthusiastic traveller, then you will love travelling in India regardless of your age.

## Dietary Requirements

Please let us know on the booking form of your dietary requirements. Vegetarians and gluten free requirements are usually easily accommodated, although the food in Srinagar is largely non-vegetarian. As this is a culinary tour, most other dietary requirements will be less easily accommodated.

Whilst the majority of meals are included, lots of tips and recommendations can be given to you for places to eat (to suit all budgets) that you'll absolutely enjoy. With the population being 50% vegetarian, the vegetarian options abound and are so much more inventive and creative than in New Zealand and Australia. Definitely try local food...things like paneer, dahl and pani puri (a type of snack) are a must.

## Medical Assistance

India's healthcare system is world class and hospitals abound. The All India Permit team on the ground can connect you with any healthcare that may be required. Please ensure you bring all personal medication and that your travel vaccinations are up-to-date. Like all destinations, please take care in India. A comprehensive first aid kit will be with the group at all times. If required, on-call medical care is available at every hotel. Full details on recommended vaccinations will be provided.

## Travel Insurance

All guests are required to have travel insurance to join this tour, and you will be requested to provide a copy of your policy to Sarah to be kept on file in the event that it is required.

# IMPORTANT INFORMATION

## Once your deposit is paid

Once you have confirmed your place on the tour, we will share further information about:

- / Recommended international flights
- / What to pack - The Ultimate Packing List
- / Essential India travel information
- / Vaccination requirements
- / Currency and money
- / Interesting pre-reading and, watching and listening
- / Visa Applications (these are managed by All India Permit Tours)
- / Optional extra activities in some destinations
- / And much more!

## Flexibility about minor changes

So much thought and care has gone into the itinerary of this tour but India always requires some flexibility in regards to minor changes. Any minor changes to the itinerary (e.g., an activity occurring on a different day to the dated itinerary) will only ever be made because it improves the flow of the experience. Hopefully this doesn't happen, but if anywhere is unexpectedly closed due to unforeseen events, we will make sure that we do something else equally interesting.

[www.allindiapermittours.com](http://www.allindiapermittours.com)

[sarah@allindiapermit.co.nz](mailto:sarah@allindiapermit.co.nz)

PHONE/WHATSAPP +64 21 701 999

Instagram:

[@sarahmeiklenz](https://www.instagram.com/sarahmeiklenz)

[@allindiapermittours](https://www.instagram.com/allindiapermittours)

**BOOK NOW**

**ALL INDIA PERMIT**