

Indulgence – Food – Culture – Small Group Tours

INDIA

11 nights/12 days



Authentic



Flavour Filled



Culinary Adventure

FULLY ESCORTED – DELHI, UDAIPUR,
JAIPUR, AGRA, VARANASI –
by Tania Sibrey from Food I Am
and a National Tour Escort



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It is said that the world is divided into two parts; those who have seen the Taj Mahal and those who have not.

- Mark Twain

Our carefully curated tour in India will highlight the Golden Triangle – Delhi, Agra & Jaipur. We travel to Rajasthan to visit the unique city of Udaipur, often called the “Venice of the East” and then to the North Indian state Uttar Pradesh to visit the holy city of Varanasi, situated in the fertile Ganga valley and on the banks of the Ganges. Varanasi is a place of pilgrimage and considered one of the most compelling destinations in India.

Of course, you can expect to stay in historical luxury hotels, forts, palaces and havelis. Indulge the palate with a variety of amazing culinary experiences, including Michelin star style dining, traditional regional thali & Rajasthani feasts and street food selected by our excellent local guides.

Along with the Taj Mahal, incredible sites and fascinating history, we will immerse ourselves in colour and culture... I just know you are going to love this luxe tour.

Come with me on one of life's great adventures!

Tania xx

Chief Cook, Bottlewasher & Food Explorer – Food I Am



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Day 1: Delhi

India's capital is a melting pot of cultures and religions with a very colourful past.

On independent arrival to Delhi you will be greeted at the airport by your private transfer guide and taken to your home. We will re-live India's glorious past for two nights at our luxury historic hotel situated in the heart of the Capital. An oasis of calm and comfort sums up the understated luxury of this hotel.

Relax and soak up your surrounds before we meet up in the evening for our welcome dinner. Nominated in the World's 60 Best Restaurants in 2019, this restaurant showcases inventive Indian cuisine by complementing the flavours and traditions of India with global ingredients and techniques. Tonight, we begin our journey towards attaining culinary nirvana.

Accommodation: Luxury Historic Hotel



Day 2: New & Old Delhi

Happily, Chaotic! Touch of Faith, Philosophy and British India

This morning we visit a Sikh place of worship called a Gurdwara or temple. A Sikh temple without a "langar" or community kitchen is inconceivable. A peek into the kitchen to see how they prepare food for up to 40,000 visitors per day, regardless of caste, creed, colour or religion is a unique experience.

Street food walks are always a highlight of our tours and today won't disappoint. A fun ride through the lanes of Chandni Chowk on rickshaws before our walking food trail begins. We enjoy local savoury snacks, chaat & chutneys before moving on to the next street to taste filled parathas with perfect accompaniments, traditional Indian sweets jalebi & kulfi and to end the walk, a soothing masala Chai.

We then visit the Khari Baoli - Asia's largest Spice Market. It is not all food though, as we will also visit Jama Masjid, the largest practicing mosque in Asia.

Revel in the days of the Raj at your hotel this afternoon - shop, spa or go to the bar!

For dinner tonight we delight in one of India's top ten South East Asian restaurants - seven years in the making and considered an architectural marvel.

Accommodation: Luxury Historic Hotel

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Day 3: Delhi – Varanasi (Benaras)– The Holy City

“Benaras is older than history, older than tradition, older even than legend and looks twice as old as all of them put together.” Mark Twain

An early start today for our flight to Varanasi. On arrival we transfer to our Palace and the magical ambience of this hotel will leave you spellbound. Conveniently perched on the river bank on the Darbanga Ghat, one of the oldest landmarks of the city.

The North Indian city of Varanasi is regarded as holy by Hindus, Buddhists and Jains. Situated in the fertile Ganga valley and on the banks of the Ganges, Varanasi is a place of pilgrimage for Hindus, who come to bathe in the holy river.

Later in the afternoon we head out to visit the Ghats and board our private boat to watch the **evening Aarti** – a devotional homage to the Mother Goddess Ganges and Lord Shia- a very touching and spiritual experience.

Later tonight a memorable private dinner back at our Palace on the rooftop, one of Varanasi’s grandest. A menu of regional cuisine, Banarasi Thali.

Accommodation: Historic Palace

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Day 4: Varanasi

Once in a lifetime everyone should 'feel' Varanasi.

Early morning activities on the Ghats are best viewed from a boat. We travel along the Ghats to observe the magical daily ritual of the pilgrims cleansing themselves in the river and offering prayers to their gods. It is humbling to watch the locals observing their devotions and rituals and sunrise over the holy river Ganges is unforgettable.

It is then back to our palace for a late breakfast.

The rest of the day is yours with free time to explore the city of Varanasi. You may like to visit the pilgrimage site of the temple city Sarnath where Buddha preached his first sermon under the bodhi tree. Or take a walk near our palace through the sepia-tinted alleys, heady with the fragrance of sandalwood and a wealth of architecture, art and textiles.

Late afternoon we take a flight back to Delhi.

Accommodation: Luxury Boutique Hotel - Delhi





The city with the most extravagant monument ever built for love.

The Taj Mahal can wait no longer!

This morning we drive to Agra. Upon arrival in Agra we check into our hotel sprawled over acres of luxurious gardens. We will enjoy some free time for lunch then later visit Agra fort (optional) and on sunset enjoy a sneak peak of the breathtaking Taj Mahal from the opposite side of the Yamuna River at Mehtab Bagh.

Dinner this evening at our acclaimed restaurant is a lavish spread of delicious marinated meats, Indian breads, flaky paratha and the world-renowned Dal Bukhara. All cooked over charcoal and in the clay tandoor, a specialty of this restaurant. It takes a chef years of meticulous training and dedication to master these techniques.

Accommodation: Boutique Hotel

Day 5: Agra

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Day 6: Agra to Bishangarh, Jaipur

Taj Mahal - Since the 17th century, travellers have crossed continents to see this ultimate commemoration of love, and today it is us to be moved by its unrivalled beauty.

Sunrise is the best time to visit the Taj Mahal. Not just because the early morning light turns the dome of the temple a soft, golden colour, but because this is the time when there are the least number of tourists. We will spend the best part of the morning at the Taj Mahal learning of the ultimate love story behind this grand building and marvelling over ornate detail and skill of the craftsmen who worked on the seductive power of this flawless architectural creation.

After a late breakfast back at our hotel we check out and then are en-route to Rajasthan. Sadly, we must leave the Taj Mahal behind, but have plenty more of incredible India to see.

Along the way we will stop at Chand Baori, one of the largest step wells in India. Stepwells in ancient times were used as a place of relaxation and pools for ritual cleansing before a temple visit.

Mid afternoon we arrive at our luxury fort in Bishangarh village, Jaipur and discover rural life in Rajasthan. Unpack and relax as we are here for 3 nights. This ancient warrior fort has been restored into a luxury resort, perfect for our Indian sojourn.

We dine under the stars tonight enjoying breathtaking views. Our menu will feature seasonal and local Shekhawat and Bishangarh cuisine. The restaurant specialises in firepit Rajput cooking.

Accommodation – Luxury Heritage Fort



Day 7: Jaipur

Doused in pink, the opulence and beauty of this city paints different strokes on each admirer's soul.

After breakfast we head to Jaipur for the day. Our first visit will be to Amber Fort, The Medieval Rajput Citadel and former capital of Jaipur state, stunningly situated on a hillside and overlooking a lake which reflects its terraces and ramparts. Amber is a fortified complex of many splendid palaces evolved over a period of six centuries.

Jaipur, the capital of Rajasthan is called the "Pink City", because by law all the buildings in the old city must be painted a deep saffron-pink. Jaipur was also one of the first examples in the world of organized city planning. The 250-year-old city is a startling blend of forts, palaces, markets, shops and transport of every kind – even camels! On its streets you see women in their brilliant red and orange head coverings and sweeping skirts, and men in their equally vivid turbans and upturned moustaches.

Next we proceed past the highly decorated Hawa Mahal (Palace of Winds), built in 1799 with no less than 953 little windows and balconies – a stunning example of Rajput

artistry. We then continue onto the imposing City Palace, the former royal residence. Built in a blend of Rajasthani & Mughal style the City Palace displays a superb collection of costumes, armoury and textiles.

Free time in the afternoon for exploring the narrow and winding lanes of the city markets and bustling bazaars. Jaipur is also renowned for textile block printing, blue pottery, carpet weaving, semi-precious stones and local crafts.

A remnant ritual of India's colonial British rule, a proper afternoon tea can still be found. Steeped in history, Rambagh Palace is our jaw dropping location for this grand tradition. Imagine sitting on a terrace and in front of you are the palace gardens and views to Nahargarh Fort. Attentive staff in Rajasthani uniforms will take us back to a different era as we enjoy a sumptuous traditional spread and a cup of tea. Or perhaps a champagne or gin and tonic are more your style of colonial decadence!

Accommodation: Luxury Historic Fort



Day 8: Bishangarh, Jaipur

After a leisurely breakfast at our fort we discover rural life at Bishangarh. During the morning we visit a family who runs a farm growing a variety of grains, herbs, spices and vegetables. We savour the aroma of millet bread and chilli chutney cooked on a traditional stove made from bricks and mud.

Next, a visit to the local carpet weaver artisan who uses a traditional loom, cotton and wool to create the most beautiful rugs.

Our farm to plate lunch today created by our personal chef is at the organic garden of our fort. We take a tour of the garden and learn about organic farming methods and cooking techniques of this region. During our tour we pick some fresh produce for our chef to create a signature dish, along with a range of dishes he will prepare for our lunch.

Enjoy the rest of the afternoon free, relax by the spectacular pool terrace or maybe at the spa, enjoy a traditional Indian ayurvedic treatment

Dinner this evening will feature a menu of age-old traditional recipes inspired by the silk route.

Accommodation – Luxury Historic Fort





Day 9: Udaipur

The Venice of the East!

This morning we take a flight to Udaipur, the most romantic city in the state of Rajasthan. Nestled like a gem in a valley surrounded by green hills, the city is a kaleidoscope of narrow lanes flanked by bright stalls, gardens, lakes, palaces and temples.

On arrival in Udaipur we will check into our luxury palace and the early afternoon is yours to explore or relax and reflect on the clear waters surrounding Udaipur.

In the late afternoon we come together again to enjoy a sunset boat cruise on Lake Pichola and visit Jagmandir Island – situated in the middle of this romantic lake looking back on Sajjangarh Fort... perfect for a sunset sipper!

This evening we see a traditional Rajasthani folklore dance and music show in an historic haveli. Dinner tonight will be at the haveli rooftop restaurant with stunning views over Lake Pichola and the Aravalli Hills.

Accommodation: Historical Haveli



Day 10: Udaipur

Udaipur never fails to mesmerize!

A walking city tour of Udaipur this morning. We visit the City Palace, known for its architectural highlights, artistic mosaics and series of wall paintings. Most of the palace has been converted into a museum. We walk behind the City palace and wander through the markets and bazaars getting amongst the people and colour of this fascinating city.

The afternoon is yours free to explore - perhaps a relaxing lunch or spa or maybe a visit to Monsoon Palace.

Auto rickshaw is our means of transport tonight to our peaceful lakeside restaurant for dinner. The city of lakes will enchant us for one more evening as we dine on regional specialty dishes while enjoying magnificent views.

Accommodation: Historical Haveli

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In the words of Dr Navina Jafa, cultural historian... India is not a destination it is an experience!

A relaxed last morning in Udaipur at leisure and there are plenty of options for you to choose from. Explore the local bazaars for some last-minute shopping, meander along the waterfront, or just enjoy the last hours overlooking Lake Pichola at our charming haveli... favourite for past Food I Am guests.

After lunch we depart our hotel and transfer to the airport for our flight to Delhi. On arrival to Delhi we check into our hotel and enjoy a relaxed farewell dinner whilst reflecting on our shared Indian culinary and cultural adventures.

Accommodation: Boutique Hotel

Day 11:
Udaipur – Delhi

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Day 12: Delhi

Sadly your Indian culinary and cultural adventure must come to an end, however memories last forever!

Enjoy breakfast at your leisure.

Private transfer will be organised to take you to the airport according to your departure time.

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Snapshot

PRICE INCLUDES

- Eleven (11) Nights luxurious accommodation – A wonderful mix of Historical colonial five star Hotels, Forts, Havelis (Indian mansions) and Palaces. Accommodation that is chosen for not only being beautiful but in a fabulous location.
- Most Meals – Multi-course lunch and/or dinner or tastings. Our meals are a combination of fine dining, traditional Thali and Rajasthani feast, high tea at Rambagh Palace and street food. Each day full five star hotel breakfast. We are a culinary tour so expect exceptional food offerings, in exceptional locations and more than you can eat!
- All ground transport, professional drivers, excellent vehicles
- Being part of a small group tour – maximum 14 people
- Private transfer arrival and departure pickup at Delhi International airport
- Four (4) domestic airfares – Delhi – Varanasi/Varanasi – Delhi/Jaipur – Udaipur/ Udaipur – Delhi
- Demonstration cooking class lunch
- Food and/or cultural tours in Delhi, Agra, Jaipur, Udaipur and Varanasi with expert local guides
- All entrances to monuments during sightseeing
- Traditional Rajasthani folklore show
- Sunset boat cruise in Udaipur
- Guided sunset and sunrise boat tour of the Ghats in Varanasi with expert local guide
- Visits to artisan producers
- Fully escorted by Tania Sibrey, Food I Am and a private national tour escort in India. We use the best food guides, transport and Indian tour partners.

PRICE EXCLUDES

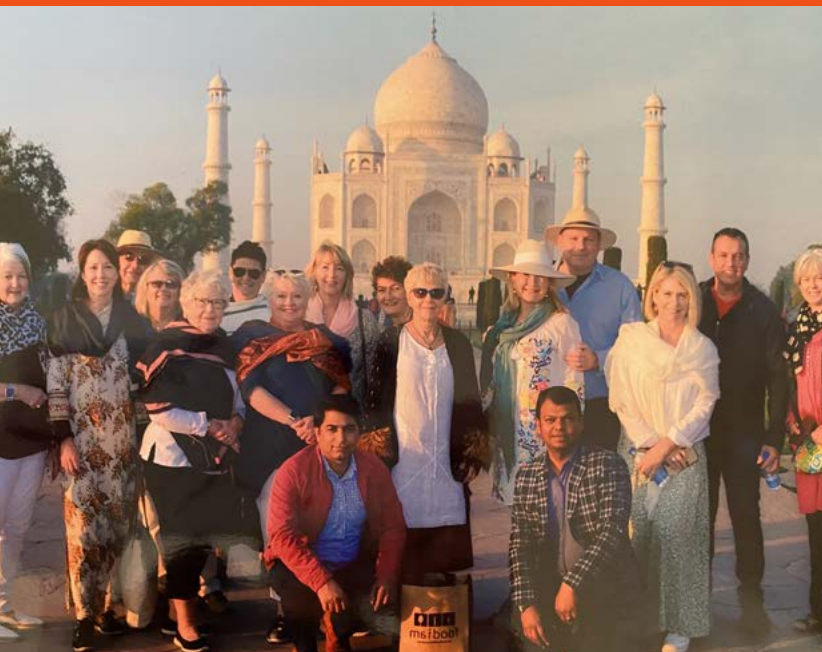
- International airfares
- All beverages, laundry, phone, items of a personal nature
- Tipping
- Passport/Visa
- Travel insurance (COMPULSORY)

COST PER PERSON: \$7580.00
(based on twin share accommodation)

WHY A FOOD I AM TOUR?

- Fully escorted by Tania Sibrey, Food I Am
- Our itineraries are carefully thought out and put together with the assistance of our worldwide culinary connections
- Small groups – no waiting
- Unique food and wine experiences. Our tours are not cooking tours.
- No decision making needed – Sit back and relax, we have done all the hard work for you
- Guaranteed the best meals without having to look for the perfect restaurant
- Experience – our tours are full of surprises!
- Authentic & cultural regional experiences balanced with free time
- Travel and share experiences with like-minded people
- Meet the passionate producers and artisans, learn about their craft
- Comfort and luxury – travel and accommodation
- Stress free – no google maps required
- Gastronomy experts and local English guides with exceptional knowledge
- Hosts that care about you as an individual

Sharing the love of Food | Am Luxury Food Tours



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Having done three tours with Food I Am I can't choose a favourite day. I remember waking up after the first night on the Italian food tour and thinking "it can't get any better than this" and that was a common statement on all the tours! With great accommodation, wonderful company and terrific agritourism. Being treated with wonderful simple local produce to amazing molecular gastronomy, everyday offered lasting memories. The tours were all balanced with sedentary and physical activity. Although I went as a single person I thought I was away with my best friends. I would have no hesitation in recommending Food I Am and can't wait to do another tour.
- Angela Smith - Italy 2016, Spain 2017

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What an incredible time we had visiting India with Food I Am. From dinner in a real Maharaja's palace, to being blessed in a shrine by a toothless Hindu priest, our holiday was truly life changing.

We'll never forget those hectic, motorised rickshaw rides through lively markets, chaotic traffic, heavily laden carts, honking motorbikes, elephants, marching bands and more. Visiting elaborate forts, temples, shrines, mausoleums, palaces, and of course the Taj Mahal was so wonderful - with fantastic local guides bringing it all to life for us. We loved staying in the gorgeous accommodation organised for us too.

Best of all was the insight we gained into the Indian people. Despite considerable challenges, the Hindu faith seems to sustain them and lift them above material concerns (apart from those Hawkers of course LOL!).

It was humbling to watch the locals observing their devotions and rituals with cremation ceremonies and celebrations of life on the holy River Ganges. It was fantastic tasting unique treats from street vendors on food tours down seedy back alleys, learning to cook 'real' Indian for ourselves and of course enjoying the many sensational meals planned for us on the tour.

Thank you for organising such a well-planned trip and itinerary. From sending our luggage ahead by bus so we only had 'carry-on' for the planes, through to seamless hotel check-in, as well as thoughtful touches like our gift bags, everything was simply perfectly organised. We can't wait for the next trip!

Thank you so much! Hostess with the mostess!!

- Genevieve & Mark Fleming

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“

Chris and I wanted to say thank you for the amazing time we had in Northern Spain with Food I Am. You find such incredible places to say, eat and experiences to enjoy that we would never have found on our own. We still talk about the incredible food a year later! Looking forward to our next adventure with Food I Am.
- Kym Hiern & Chris Maddern - Italy 2015 and Spain 2018

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For anyone that wants to experience the real Italy this is the tour for them. Brilliantly organised with personalised attention to detail to maximise the adventure for everyone. Very pleased to have made so many new friends whilst enjoying a daily appetivo... Or two. Highly recommended for single travellers as well as couples. Will definitely be coming back to do another tour.

- Geoff Crouch

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“

We have had a wonderful time – THANKS so much. All of our food has been EXCEPTIONAL and choices of accommodation superb. Have really loved seeing the back roads of Italy and staying in the “countryside”. Food I Am has given us beautiful and amazing memories of the tastes, landscapes and people of Italy.

- Gary & Pam Krieg

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“

Our trip to Vietnam was amazing! Meticulously organised, beautifully executed, with a perfect balance of busy and free time. The whole trip was a delight for the senses – the sights, sounds and oh! The food! Incredible! What better way to relax than to let someone else do all of the organising for you, where your biggest decision is a glass of wine or a cocktail? This was the best holiday I have ever had, I would travel with you guys anywhere, anytime.

- Lisa Harvey

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“

Xin Chau to you to Tania and welcome home. Firstly, let me say congratulations on such a beautifully run tour. We were just reflecting on it again last night and saying that it was perfect in every way. Accommodation, organisation, food of course, and your easy going way of dealing with everything and everyone made all of it memorable and pleasurable. Thank you so much for making available your tour and all the wonderful things of Vietnam it showed us. We are telling everyone who asks that this is a truly impressive tour. Take care.

- Anne & Philip Goldsmith

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“

What an amazing adventure Food I Am provided. The tour was so much more than we expected. Everything was thoroughly planned and highly organised but at no time did you feel you were on a tour, it was more like travelling with a group of friends. We saw so much more than we thought we would and got a real sense of the authentic Italian way of life. Tania and Melina's passion and enthusiasm set the tone from the moment we began our journey and remained throughout the entire adventure. This trip was excellent value for money, however the sense of belonging created amongst the group was something no amount of money could buy.

- Vicki & Anthony

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We would have no hesitation in recommending Food I Am tours because every aspect of the tour – accommodation, careful selection of restaurant and eating venues, fantastic cultural experiences, expert local guides in a variety of fields, organisation and shopping advice was top class. Thank you Tania, you make a wonderful tour guide, a tour leader with a very engaging personality who managed to cater to every individuals needs and make everyone feel welcome and special.

- Carol & Pat Ingram

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“

Thank you for an amazing trip. I will remember it forever and will definitely return to the beautiful country and people of Vietnam. It was a real holiday – not having to think and plan everything, especially “where and what to eat”, luxury accommodation and service...such a treat!

- Debbie Webb

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“

This trip has set the bar so high for holidays from here on – travelling with a small group with a well thought out itinerary that provided an excellent mix of unique experiences, structured activities and free time was so relaxing. The accommodation and meals were outstanding and it was so well organised that I never had to think about what to do next. It felt more like travelling with a group of friends than a structured tour and without any of us having to do the hard work.

Thank you – for sharing your passion for food and Vietnam in creating such a wonderful holiday for all of us, and to do it so seamlessly and calmly... Amazing!

– Lee

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“

Thank you so much for organising such a wonderful holiday. It was very relaxing as everything was organised and taken care of. I just sat back and enjoyed the ride! The group was also a perfect size – intimate yet social, lifelong friendships and amazing experiences were made. Attention to detail was excellent with a vast range of activities to enjoy.

– Jo Stroud

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We travelled to Vietnam with Food I am and had an amazing, fun filled, action packed agenda which was such a unique experience.

Tania shows great love and attention for all, she knows all the secrets places.

Bring along your sense for adventure & appetite to try new things. The street food was some of the best!

– Kym & Travis

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“

The tour was amazing. Extremely well organised and it showed off the culinary diversity of the entire country. The thing I liked about it the most was being guided down alleyways and into buildings that I would have never have entered myself and then discovering wonderful people serving even more wonderful food. I would highly recommend this experience to anyone.

– Tim & Camille Rose

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“

Everything about the Northern Italy tour was amazing. the food, the back roads we travelled, the restaurants, Melina's local knowledge, our travelling companions, the wonderful accommodation, the once in a life time experiences and our host, Tania. Be prepared for a case of the Italian blues when you

arrive home!

– Adelle & Milton

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If you are single, couple or a group looking for a holiday idea fuelled with delicious food, culture, fun and adventure then a Food I Am culinary tour is for you. Perfectly organised with attention to detail, Tania has perfected her itinerary to cater for a wide genre. After heading on the Northern Italy Tour in 2017 I knew it wouldn't be my last.

I've just returned from the Food I Am Vietnam Tour and I know that won't be my last either!

It really is a great opportunity to be able to immerse yourself into the culture of a Country.

– Jodie Hamilton, Nth Italy 2017, Vietnam 2019

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“

Thank you Tania, the trip to Vietnam was a wonderful experience. A taste of the unique place Vietnam is and plenty of fun and laughter along the way. Travelicious in every sense – delicious food, culinary skills to learn, lots of things to do (even bike riding)! Can't wait for you to announce your next adventure that we can share. Cheers.

– Leeann Commins

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