



## The Culinary and Cultural Soul of India with Chef Peter Joseph

November 19 – December 07, 2026

India reveals itself most vividly through its kitchens — places where history, geography, and tradition come together in flavour. From spice-laden markets and royal courts to home kitchens and quiet plantation gardens, food in India is both nourishment and narrative. This journey traces regional traditions shaped by centuries of exchange, devotion, and artistry.

Guiding you throughout is Chef Peter Joseph, founder of *Kahani* in Chelsea, whose approach to Indian cuisine is rooted in storytelling and connection. On this journey, he brings that philosophy home, offering insight not only into ingredients and technique, but into the landscapes, people, and histories that give Indian food its meaning.

Day	Date	Destination	Meals
01	Thu, Nov 19	New Delhi	D
02	Fri, Nov 20	New Delhi	B, CL
03	Sat, Nov 21	New Delhi	B, ACW, D
04	Sun, Nov 22	New Delhi / Lucknow	B, ECW
05	Mon, Nov 23	Lucknow	B, CD
06	Tue, Nov 24	Lucknow / Agra	B, D
07	Wed, Nov 25	Agra	B, D
08	Thu, Nov 26	Agra / Jaipur	B, D
09	Fri, Nov 27	Jaipur	B, D
10	Sat, Nov 28	Jaipur / Cochin	B, D
11	Sun, Nov 29	Cochin	B, L
12	Mon, Nov 30	Cochin / Alleppey	B, L, D
13	Tue, Dec 01	Alleppey / Periyar	B, D
14	Wed, Dec 02	Periyar	B, L
15	Thu, Dec 03	Periyar / Chettinad	B, L, CD
16	Fri, Dec 04	Chettinad / Madurai	B, ECW
17	Sat, Dec 05	Madurai / Chennai	B
18	Sun, Dec 06	Chennai / Mahabalipuram / Chennai	B, D
19	Mon, Dec 07	Chennai (Departure)	B

### **Day 01 — Thu 19 Nov 2026: Welcome to New Delhi – Where Empires Begin**

Arrive in India's capital and transfer to The Imperial, a landmark of colonial elegance. The afternoon is free to rest or acclimatise. In the evening, gather for a curated welcome dinner with Chef Peter, introducing the regional breadth of Indian cuisine alongside conversation and shared anticipation.

**Overnight: *The Imperial, New Delhi (3 Nights) (D)***

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### **Day 02 — Fri 20 Nov 2026: Spices, Stories and Home Kitchens of New Delhi**

Begin with a panoramic drive past India Gate and Rashtrapati Bhavan. Visit Humayun's Tomb, whose garden symmetry set the architectural precedent for later Mughal masterpieces, followed by a reflective visit to Gandhi Smriti.

Midday brings a warm welcome into the home kitchen of Chef Jyoti Aggarwal, where North Indian culinary foundations unfold — spice blooming, dough kneading, and balanced gravies — followed by a shared home-style lunch. Visit Qutub Minar in the afternoon. **(B, CL)**

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### **Day 03 — Sat 21 Nov 2026: Stories, Streets and Flavours of Old Delhi**

Explore the Red Fort before a rickshaw ride through Chandni Chowk's historic lanes. At Khari Baoli, Asia's largest spice market, learn how whole spices define regional cuisines. Visit Jama Masjid before tasting Old Delhi's iconic street foods and Mughal classics. Dinner at Moti Mahal and a tandoor-led experience at Bukhara complete the day.

**(B, ACW, D)**

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### **Day 04 — Sun 22 Nov 2026: Rail to Lucknow – City of Poetry, Perfume & Awadhi Cuisine**

Travel by Shatabdi Express to Lucknow, shaped by Persian influence, poetry, and refined culinary traditions. Visit the British Residency, its ruins reflecting the events of 1857. In the evening, explore Chowk Bazaar with a culinary expert, sampling Galouti Kebabs, Sheermal, and Tokri Chaat — dishes defined by technique, texture, and restraint.

**Overnight: *Taj Mahal, Lucknow (2 Nights) (B, ECW)***

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### **Day 05 — Mon 23 Nov 2026: Nawabi Grace: Architecture, Ritual and Royal Hospitality**

Visit Bara Imambara and the labyrinthine Bhool Bhulaiya, followed by the ornate Chota Imambara. Continue to La Martinière College, an Indo-European architectural landmark. The evening unfolds in a private Nawabi residence, where heirloom recipes, slow-cooking methods, and formal dining etiquette reveal the sophistication of Lucknow's royal kitchens.

**(B, CD)**

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### **Day 06 — Tue 24 Nov 2026: Agra at Dusk: From Plains to Moonlit Marvels**

Drive across the Gangetic plains toward Agra, once the Mughal capital. After settling in, experience the Taj Mahal by full moon — a rare, atmospheric visit where architecture, symbolism, and poetic intention are felt in near silence.

**Overnight: ITC Mughal, Agra (2 Nights) (B, D)**

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**Day 07 — Wed 25 Nov 2026: Agra: Sunrise Majesty & Mughal Craft**

Return to the Taj Mahal at dawn as the marble shifts from rose to gold. Visit Agra Fort, with its sandstone courtyards and river-view chambers.

In the afternoon, meet artisans practicing *parchin kari*, the intricate marble inlay tradition. The day concludes with a Mughlai cooking session in a local home, exploring slow-cooked dishes shaped by imperial kitchens.

**(B, D)**

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**Day 08 — Thu 26 Nov 2026: From Mughal Echoes to Rajasthan's Quiet Depths**

Travel toward Jaipur, stopping at Fatehpur Sikri, Akbar's red sandstone capital preserved in stillness. Continue to Chand Baori, one of India's deepest stepwells. A farm-to-table lunch highlights seasonal Rajasthani ingredients before arriving in Jaipur and settling into a heritage residence.

**Overnight: Shahpura House, Jaipur (2 Nights) (B, D)**

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**Day 09 — Fri 27 Nov 2026: Jaipur's Royal Echoes & Flavours of the Pink City**

Visit Hawa Mahal, Amber Fort, and the geometric calm of Panna Meena ka Kund. At City Palace and Jantar Mantar, royal history meets scientific ingenuity.

Sample Jaipur's street classics — kulhad lassi, kachori, and mirchi wada — before a private Rajasthani cooking session focused on spice blends, lentils, and regional techniques.

**(B, D)**

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**Day 10 — Sat 28 Nov 2026: Crossing India's Heart — From Jaipur's Pink Glow to Cochin's Sea Breeze**

Fly south to Cochin, where Arab, Jewish, Chinese, Portuguese, and Dutch traders shaped Kerala's spice legacy. Settle into the Taj Malabar overlooking the backwaters. The evening introduces coastal flavours defined by coconut, pepper, curry leaves, and seafood.

**Overnight: Taj Malabar, Cochin (2 Nights) (B, D)**

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**Day 11 — Sun 29 Nov 2026: Sunrise Waters, Spice-Laden Streets and Kerala's Flavours with Nimmy Paul**

Begin with a sunrise harbour cruise past Chinese fishing nets. Walk Fort Kochi's spice-scented streets and visit the Paradesi Synagogue and Dutch Palace.

Midday brings an intimate cooking class with celebrated chef Nimmy Paul, exploring coconut-rich curries, fresh masalas, and coastal techniques, followed by lunch.

**(B, L)**

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### **Day 12 — Mon 30 Nov 2026: Kerala's Backwaters & the Rhythm of Houseboat Life**

Drive to Alleppey and board a private kettuvallam houseboat. Glide through canals and lagoons as village life unfolds along the water. Onboard meals reflect backwater traditions — rice, seafood, coconut, and spice — enjoyed at an unhurried pace.

**Overnight: Houseboat on the Alleppey backwaters (1 Night) (B, L, D)**

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### **Day 13 — Tue 01 Dec 2026: From Backwaters to the Spice Hills of Periyar**

Ascend into the Western Ghats, where cooler air and spice plantations line the road. Settle into Spice Village before a gentle boat ride on Periyar Lake, with opportunities to spot wildlife. Evening brings a spice-focused cooking session inspired by forest ingredients.

**Overnight: Spice Village, Periyar (2 Nights) (B, D)**

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### **Day 14 — Wed 02 Dec 2026: Spice Trails & A Culinary Immersion in Nature**

Optional: Begin the morning with a guided jungle walk, moving quietly through the cool, shaded pathways of the Western Ghats. The stillness of the forest offers a gentle start to the day.

Visit an organic spice plantation to learn about cardamom, pepper, and native herbs. Join the plantation chef for a hands-on cooking experience using freshly harvested spices, followed by a relaxed outdoor garden lunch.

**(B, L)**

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### **Day 15 — Thu 03 Dec 2026: Journey to Chettinad – Heritage Mansions & Culinary Traditions**

Travel to Chettinad and check into Visalam, a restored Chettiar mansion. Explore Kanadukathan's grand homes and Chettinad Palace. The evening features a cooking session focused on Chettinad cuisine — bold spices, pepper, tamarind, and complex masala techniques.

**Overnight: Visalam, Chettinad (1 Night) (B, L, CD)**

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### **Day 16 — Fri 04 Dec 2026: Chettinad to Madurai – Artisan Traditions & the Soul of a Temple City**

Visit a family-run Athangudi tile workshop before continuing to Madurai. In the evening, join a guided culinary trail by auto-rickshaw, tasting parottas, kari dosai, sundal, murukku, and filter coffee. End with the atmospheric evening rituals at Meenakshi Temple.

**Overnight: Madurai (1 Night) (B, ECW)**

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**Day 17 — Sat 05 Dec 2026: Sacred Dawn at Meenakshi Temple & Evening Arrival in Chennai (flight).**

Visit Meenakshi Amman Temple in the morning light, where towering gopurams and ritual soundscapes define South Indian sacred architecture. Fly to Chennai and settle into the historic Taj Connemara.

**Overnight: Taj Connemara Chennai (B) (2 Nights)**

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**Day 18 — Sun 06 Dec 2026: Mahabalipuram's Sacred Stones & A South Indian Farewell Feast**

Visit Kapaleeshwarar Temple and the Government Museum's Bronze Gallery. Travel to Mahabalipuram to explore the Shore Temple, Five Rathas, and Arjuna's Penance. Return to Chennai for a farewell tasting dinner curated by Chef Peter, weaving together flavours from across the journey.

**Overnight: Chennai (B, D)**

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**Day 19 — Mon 07 Dec 2026: Depart India – A Farewell Infused with Flavour and Memory**

After breakfast, transfer to Chennai International Airport. Depart carrying memories shaped equally by culture, cuisine, and connection — a journey experienced through India's monuments, markets, and kitchens.

**(B)**

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B = Breakfast ~ L = Lunch ~ ACW – Afternoon Culinary Walk ~ECW – Evening Culinary Walk

CD- Culinary session followed by Dinner ~ CL – Culinary session followed by Lunch

**Tour Services Includes**

- Hotels as mentioned or similar for 18 Nights
- Meals as mentioned: 18 Breakfast, 05 Lunches & 11 Dinners (B=Breakfast, L=Lunch, D=Dinner)
- All sightseeing and transfers by Air- conditioned transportation
- Services of accompanying local English-Speaking tour guide
- Entrances fees to museums and sites included in the itinerary
- Cooking class followed by lunch at the House of Mrs. Jyoti Agarwal in New Delhi
- Cooking class with dinner at Nawab residence in Lucknow
- Cooking class with dinner at private home in Agra
- Cooking class with dinner at private home in Jaipur
- Cooking class followed by lunch at the house of Mrs. Nimmi Paul in Cochin
- Cooking demo with dinner at Thekkady
- Boat ride at Lake Periyar- Thekkady
- Jungle Walk at Thekkady
- Spice Plantation Tour- Thekkady
- Cooking session with dinner at Visalam Chettinad

**Not included:**

- International airfare & departure taxes
- Regional/domestic airfare in coach class: Please see current applicable fares below
- Travel insurance & Indian visa fees
- Drinks/beverages with meals
- Tips/gratuities

Tour Cost GBP £ 5995 per person sharing room

Single Supplement £ 1890