

# India on the Menu 8 days



Set in palm-fringed Goa, this introduction to the art of cooking Indian food is a course designed especially for the enthusiastic home cook. Let the tropical sun and our expert chefs ensure you return home tanned and talented!

## TOUR DETAILS:

- Starts in: Goa / Ends in: Goa
- No local payment required
- Breakfast:7, Lunch: 3, Dinner: 0
- Hotel Rating: 3 star (upgrades available)
- Tour Guide: No

## TOUR MAP:

## ONLINE RESOURCES:

- For a detailed GO GUIDE - [click here](#)
- To book this trip - [click here](#)
- To enquire about this trip - [click here](#)

## QUICK WEB LINKS

India Prices ::: Why Us for India? ::: India Reviews ::: Our India Blog ::: Golden Triangle Tours ::: Kerala Tours ::: Top Spots in India ::: Festivals & Events ::: Hotels in India ::: Tiger Spotting ::: India - Useful Info ::: FAQs on India ::: India Visas ::: India Gallery

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## Day 1: Goa

Welcome to tropical Goa and your home for the week! If we've arranged your accommodation, you'll be met and transferred to your hotel. Overnight - [Goa](#)

## Day 2: Your first cooking class

This morning, you'll be picked up from your selected hotel and drive to our custom-built kitchen on the banks of the Mandovi River in central Goa. Following a lively introduction to Indian food, we commence our first cooking class. Afterwards we devour the fruits of our labour for lunch. Finishing early this afternoon, the rest of the day is free. Perhaps relax by the beach. Overnight - [Goa](#)



## Day 3: Head to the market

Its an early start this morning with a visit to the colourful local market with your chef. Check out the fresh 'just picked' produce, chat with spice merchants, buy some Indian cooking utensils and take in the hustle and bustle of this popular spot. We then enjoy a traditional breakfast at a South India cafe in Goa's capital, Panjim. Overnight - [Goa](#)



## Day 4: South Indian Cuisine

This morning you'll enjoy an introduction to the cuisine of South India, including local Goan food. Not unnaturally, after some 450

years of colonisation, Goan cooking has absorbed strong Portuguese influences. Hanging up your apron, it will then be time to road test the tasty result of this morning class. Overnight - [Goa](#)



## Day 5: Tea and Spices

Today we enjoy a half day excursion to the local spice garden and plantation Overnight - [Goa](#)

## Day 6: Your last class

Our third and final cooking session is a treat, where your chef will accommodate a selection of special requests from the class, with pointers on dishes you may have always wanted to know how to prepare - perhaps a favourite local snack that you've come across during your stay in Goa? The afternoon is free for you to further explore Goa or simply take things easy. Overnight - [Goa](#)

## Day 7: Time to relax

A totally free day for you to soak up the tropical sun! By now, you'll have discovered plenty to do in and around Goa, so we leave the choice to you! Overnight - [Goa](#)



## Day 8: Tour arrangements end

After breakfast, arrangements end. Time to depart for your flight home unless you've booked another week in the sun!

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Non-cooking companions are welcome to come along - Goa has plenty more than sun and sand to offer!

## WHAT YOU SEE AND WHAT YOU GET:

Below is a list of key highlights and what is included on this tour. Further, where appropriate, we have listed the items that are not included in the tour price.

### Trip Highlights

- Small group participation in intimate surrounds. Group size is limited to 8 in the kitchen.
- Plenty of time to enjoy Goa's tropical beaches, local bars, restaurants and superb shopping
- Non-cooking companions are welcome to come along - Goa has plenty more than sun and sand to offer!

### What's Included

- Northern Indian, Southern Indian and Goan cuisine explored, as well as your personal favourites. Seafood, chicken & vegetable dishes prepared at each session. The results of the course are then eaten! 3 main meals are enjoyed as part of the course.
- Full hands-on tuition and involvement. 3 dedicated hands-on cooking classes with our expert chefs. Jargon free learning, handy tips and techniques. Uncomplicated cooking - Indian cooking demystified
- Spice and ingredient education in the form of a visit to the local food markets, led by one of our chefs and a half day excursion to a spice garden and plantation
- Spice and utensil guides to aid your market adventure
- India on the menu printed apron and exclusive screen-printed recipe book
- recipe book
- Transport from your hotel to the course (transport available from hotels in the North Goa region only)
- **If you combine the course with accommodation you will receive:**  
Arrival airport transfer to hotel. All transportation for the cooking course and market trip  
7 nights accommodation with breakfast daily.  
Extend your stay by another week, if you desire!

### What's Not Included

- International flights and visas
- Laundry, drinks, items of a personal nature
- Tipping - an entirely personal gesture

**PRICES AND DATES: from USD \$1,599**

Prices shown are per person travelling. 'Twin/Double' prices per person apply when there are 2 people travelling, sharing a room. The 'Single supplement' applies for single travellers who require their own room and needs to be added to the 'Twin/Double' price. If you are happy to be paired up with another single traveller of the same sex on your tour, this can be arranged, (if another solo traveller of the same sex is already booked upon the tour), thus avoiding the single person supplement. All our scheduled tour departures are guaranteed subject to a minimum of 2 travellers. Departs weekly, Sunday to Sunday from October through to April (excluding 20/12 - 05/01).

Date	Price/Person	Single Supp.
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