

Kerala Deluxe Holiday-Tour packages– DP04-A

01 Night / 02 Days A/c Luxury Houseboat cruise in Kerala Backwaters for TWO persons.

As desired, the cost of 02 Days / 01 nights A/c Luxury houseboat cruise is Rs. 11,700 for TWO Adults. The package cost is inclusive of accommodation for 02 persons in an A/c Luxury SINGLE Apartment Gold Star category with green palm certification Houseboat , welcome drink, breakfast, lunch, dinner, sightseeing, airport / railway station pick-up & drop in a chauffeur driven A/c car and all applicable taxes.

The cruise would be in and around Alleppey. The nearest airport is Cochin Int'l Airport and the travel time from Cochin (Kochi) to Alleppey (Alappuzha) is 120 mins by road. The cruise route covers paddy fields, ancient churches, temples, canals, rivers, lakes etc..

The check-in time is 12 noon and the check-out time is 09:30 Hrs., next day. The check-in / out point is Pallathuruthy, Alleppey. The travel time from Alleppey bus station to Pallathuruthy is 25 mins by road and from Alleppey Railway Station is 30 mins by road.

The houseboat will cruise from 12:00 noon till 05:30 pm, and will be stationary throughout the night (anchored in the backwaters). The next day, the houseboat will cruise from 08:00 Hrs till 09:30 hrs. The above houseboat cruise is for TWO people on exclusive basis and NOT part of a Group Cruise.

50 % of the total package cost has to be deposited as advance payment on confirmation of the package and the balance, while in Kerala. Payment can be made by Cheque / DD / Credit or Debit card online. (The Food menu in the houseboat is printed below this mail). The above package cost is VALID till 30 Sep 2008 Only.

The pickup and drop shall be at Cochin for the above package. (The Food menu in the houseboat is printed below this mail).

N.B: Food Menu in the Houseboat includes the following:

BREAKFAST

Idli *
Dosa* – Egg, Plain, Masala
Uthappam
Sambar*
Chutney*
Tea / Coffee

OR

Eggs to Order
Fresh Cut Fruits
Toast with Preserves
Fresh Juice of the day
Tea / Coffee

LUNCH (Kerala Meals)

Kerala Rice
Chappathi
Pappad
Pickle
Fresh Garden Salad

Choose Any One

Jeera Pulao
Green Peas Pulao
Steamed Rice

(Non Vegetarian Delicacies along with Lunch)

FISH - Choose Any One
Karimeen Pollichathu (Pearl Spot Fish -Kerala style)
Fish Moilee
Kerala Fish Curry
Grilled Fish

CHICKEN / BEEF - Choose Any One
Kozhi Vartharcha Curry (Chicken Red Chilly Curry)
Kozhi Kurumulgu Masala (Chicken Pepper Masala)
Malabar Chicken Curry
Beef Roast
Irachi Ularthu (Kerala Beef Dish)
Chicken Stew (Served with Appam)*

(Vegetarian Delicacies along with Lunch)

Choose Any Two

Malabar Avial*
Mushroom Onion Thyeel *

Kalan*
Channa Masala
Bitter Gourd Thyeel *
Vendakkai Moru Thalippu
Naadan Potato Fry
Beans Thoran *

LENTILS - Choose Any One

Drumstick Sambar *
Dal Tadka
Dal Fry
Naadan Parippu Curry (Green Gram Curry)

DESSERT - Choose Any One

Semiya Payassam (Vermicelli Kheer)
Ada Payassam (Rice Flour Kheer)

DINNER

FISH - Choose Any One
Karimeen Pollichathu (Pearl Spot Fish -Kerala style)
Fish Moilee
Kerala Fish Curry
Grilled Fish

CHICKEN / BEEF - Choose Any One
Kozhi Vartharcha Curry (Chicken Red Chilly Curry)

Kozhi Kurumulgu Masala (Chicken Pepper Masala)
Attirachi Thenga Fry (Lamb Roast)
Irachi Ularthu (Kerala Beef Dish)
Chicken Stew (Served with Appam)

VEGETARIAN DELICACIES - Choose Any Two

Malabar Avial*
Mushroom Onion Thyeel*
Kalan*
Channa Masala
Bitter Gourd Thyeel *
Vendakkai Moru Thalippu
Naadan Potato Fry
Beans Poriyal
Vegetable Stew (Served with Appam)

LENTILS - Choose Any One

Drumstick Sambar
Dal Tadka
Dal Fry
Naadan Parippu Curry (Green Gram Curry)

RICE PREPARATION - Choose Any One

Jeera Pulao
Green Peas Pulao
Steamed Rice

The above Served with

Kerala Rice
Chappathi
Pappad*
Pickle*
Fresh Garden Salad

DESSERT

Fresh Cut Fruits

EVENING SERVICE

Tea / Coffee
Banana Chips
Tapioca Chips
Palampuri
Vegetable Pakoda

Idli - Idli is a steamed rice cake made by steaming batter — traditionally made from pulses (specifically black lentils) and rice — into patties, usually two to three inches in diameter, using a mold.

Dosa - Dosa is, high in carbohydrates and proteins and is made from lentils and rice blended with water and left to ferment overnight.

Sambar - a dish made of lentils (usually red gram, also called *toor dal* in North India, and *Thuvaram Paruppu* in Tamil Nadu, South India). Sambar is essentially a pea and vegetable stew or chowder based on a broth made with tamarind and toovar dal.

Thorán - is a dry Keralite dish (south India), made of vegetables like pea, unripe jackfruit, carrot or cabbage with grated coconut.

Pulissery - A tasty side-dish for rice prepared using Curd.

Papadum or **Papad** is a thin South Asian wafer, sometimes described as a cracker or flatbread, typically made from lentil, chickpea, black gram or rice flour

Avial - This is a semi-dry preparation which is a mixture of all sorts of vegetables.

Thyeel - Thyeel is made from a spice mixture consisting of roasted coconut, coriander seeds, dried red chilli and fenugreek. All spices are ground to a paste and cooked in tamarind water with vegetables. When completed it look like a rich medium brown gravy and is normally mixed with rice

Kalan -Kalan or Kaalan is a Keralite dish made of yogurt, coconut and one vegetable like nendran plantain or a tuber like yam. It is very thick and more sour than Avial.

Appam - Appam, a kind of pancake made of rice flour fermented with a small amount of toddy (fermented sap of the coconut palm) which is circular in shape, edged with a crisp lacy frill. It is eaten with chicken or vegetable stew

Chutney - Seasonal vegetables and fruits are cleaned and finely chopped; they are then mixed with a special blend of ground spices and marinated in oil. The choice of spices gives the Indian pickle its unique flavor

Payasam - Payasam or Kheer is a traditional Indian dish, a rice pudding typically made by boiling rice with milk and sugar. It is often flavored with cardamom and pistachios.

Mobile Helpline nos:

[09:30 Hrs - 18:00 Hrs IST / 08:00 Hrs - 13:00 Hrs GMT] – Week days only

+91 - 999 583 08 32, 999 583 08 33, 999 583 08 34, 999 583 08 35, 944 707 9178, 944 778 36 96

[09:30 Hrs - 22:00 Hrs IST / 08:00 Hrs - 18:30 Hrs GMT] – All days

+91 - 999 583 08 33, 944 707 91 78