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up as a bed for a child with a view of the stunning Monsoon Palace. One thing I found very useful was the large number of plugpoints that helped me charge all my devices, something that I usually struggle with in most hotel rooms.

At Sabor, the all-day restaurant, there is an international dining experience with an Udaipur's first interactive live-kitchen and world cuisine that is waiting for you. With a whopping 46 induction stations, a large live kitchen counter is at one end of the restaurant. While a buffet is on based on occupancy levels, it is the a-la-carte menu that is a winner here. Executive Sous Chef Surya Kant Nirala and his team do a fantastic job of ensuring the food here is as tasty and delicious as it is presented. The Chefs team came up with winners like Exotic Quinoa, Curly Vegetables, Musculin, Black Olive Cavier & Parmesan Crisp, Butter & Dry Nut Tossed Homemade Smoked Roasted Pumpkin

Stuffed Ravioli, Peas Mint Quenell & Yellow Pepper Coulie and Equatorial Chocolate Mousse with Raspberry Jelly, Hazelnut Truffle and Activated Charcoal Macaroon.

Interestingly the in-house bakery churns out fresh bread and pastries everyday (even supplying to the group hotels in Udaipur city and Nathdwara). While this is the dining space currently operational, a terrace lounge that can have about 250 guests, that has a teppanyaki grill and barbeque is all set to open soon. And if you want to have a custom experience, the culinary team sets up a 'Dining by Design' experience on the lawns setting up romantic candle light and champagne dinners with live-cooking by a personal Chef under the starlit sky.

This apart the banqueting facilities on the expansive lawns and meeting rooms make this an ideal location to host events too.