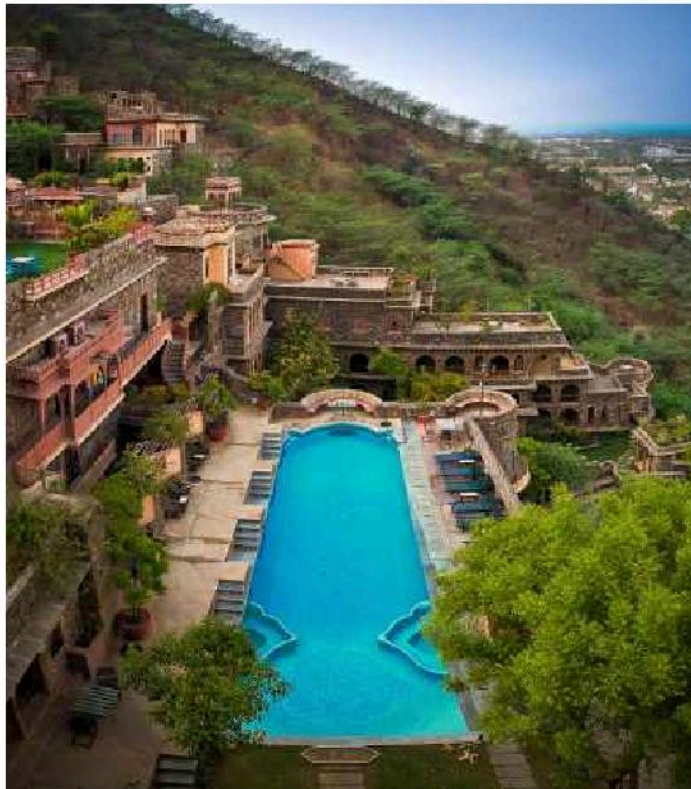


SONAVI KAICKER

CEO, Neemrana Hotels



A Rhodes Scholar from India, Sonavi has been an active part of the Indian hospitality field for over 14 years and is accountable for evolving structures of creative replication and structuring within the “non-hotel” Neemrana model, while always keeping the Company’s inventiveness and nimbleness to change to varying tourism realities that will endure the internal and external market of India. She has vigorously underwritten the Neemranification movement since 2010. A former nationwide golf champion and the only Indian woman to grip an Oxford Half-Blue, she did her Masters in Research in Psychology and then took a second master’s degree in Management Research. She won the 4th Hospitality Leaders Industry Choice Award in the category “Visionary Rising Star of the Year 2018” at

Mumbai and is an Honourable Member on the Amity University Advisory Board.

WELLNESS INITIATIVES

A pioneer of heritage and experiential hospitality, Neemrana believes that standing at the foot of eternity, one must understand that even though we are specks on this planet, it is the smallest joys which can offer us all the fruits of the cosmos. “Life is not all about escalating into ‘luxury’ – to get ‘more’ from less is what India can teach from its vantage point in philosophical evolution. Eventually, it is simplicity which is the ultimate style. Hanging gardens, two pools (one heated) to swim out to the horizon, a health club and an Ayurveda spa that extends your private past into your future, just as Neemrana Fort-Palace does to history! Ride a camel/camel cart or a vintage car. Walk out to the Neemrana eco-farm or the 16th century step-well which descends 7 floors into the earth. Guests can interact with the Chefs and enjoy learning original Neemrana recipes, visit the homes of our friendly staff and enjoy simple walks in real India”, says Sonavi. The Covid-19 safety program called “Pavitr” includes all the aspects of the Ministry of Tourism protocols.

WELLNESS CUISINE

Neemrana Hotels has always focused on increasing the degree of self-reliance for food in the local and regional community. The dependence on local and seasonal raw materials reduces food wastage and helps the environment too. Neemrana encourages guests to ask for unfamiliar, local foods and discover how they make the taste buds tingle. The 18 Neemrana properties across India offers guests the opportunity to relish local Rajasthani, Kumaoni, Garhwali, Punjabi, Marwari, Kerala, and Chettinad cuisine. Guests can relish fine thali eating with desert-spiced delicacies and enjoy the home-made breads, desserts and ice creams at the Neemrana non-hotel Hotels. The Neemrana orchards at The Ramgarh Bungalows in the Kumaon hills hang with apricots, plums, peaches, pears, and apples through the summer. “Natural Neemrana jams are made here – without preservatives so that they preserve your health too and are served at all Neemrana hotels across the country” says Sonavi.

