

Tasting menus in Ladakh, foraging in Nagaland, wine tasting and feni distilling.  
Is the Indian traveller choosing offbeat over exotic? Find out at  
**Eat, Drink, Experience: *Bitten by the Indian Travel Bug***

17 March 2022  
6:00 PM – 7:30 PM (IST)  
Live Zoom Session  
[www.avidlearning.in](http://www.avidlearning.in)

The pandemic is far from over, but vaccine drives are bringing new hope to the Indian travel industry. But whether one is seeking wellness, adventure, leisure or luxury, bon vivants are no longer interested in the tried and tested and are looking for a whole new world of gastronomic experiences.

From a 10-course menu in Ladakh to foraging with the Yimchunger tribe in Nagaland, wine tasting, feni distilling, Ayurvedic cooking classes and farm stays... the Indian traveller has been bitten by the culinary bug and itineraries have transformed from the exotic to the offbeat. Culinary tourism in India is tastier than ever and everywhere from big metros to off-the-map small towns are enticing every level of gourmand globe-trotter. Leading this pack are our panel of experts who have introduced thousands of food-loving travellers to unforgettable culinary experiences.

**Join Chef & Co Founder Edible Archives, Anumitra Ghosh Dastidar**, Founder, India with **Insia, Insia Lacewalla**, Founder, *Fazenda Cazulo*, **Hansel Vaz**, *Global Brand Ambassador / Head of PR - AVP Tastings and Marketing, Sula Vineyards*, **Grégoire Verdin** in conversation with Hospitality Advisor, **Pooja Vir** as they open up their black books and answer the question, what is the future of food and drink tourism in a country with a culinary history that dates back over 1,000 years?

As we prepare to travel again, let's talk about how India is thinking about food tourism in a post-pandemic world. Can culinary tourism be the new pillar of growth in the tourism sector? Will gastronomical experiences like food walks, distillery tours, farm tours, culinary festivals and food museums put India on the global culinary tourism map? And, is India ready to be the world's next food tourism destination?

## Event details

**Date:** Thursday, 17<sup>th</sup> March 2022

**Time:** 6:00 PM – 7:30 PM (IST)

**Register:** [www.avidlearning.in](http://www.avidlearning.in)

**Press Contact:** Ayeshah Dadachanji [ayeshah.avid@gmail.com](mailto:ayeshah.avid@gmail.com)



A 10-course menu in Ladakh. Foraging with the Yimchunger tribe in Nagaland. Wine tasting and feni distilling, Ayurvedic cooking classes and farm stays... the Indian traveller is bitten by the culinary bug and itineraries have transformed from the exotic to the offbeat.

Whether one is seeking wellness, adventure, leisure or luxury, bon vivants are now experiencing an epicurean renaissance, and travellers are engaging with a whole new world of gastronomic experiences. Leading this pack are our panel of experts who have introduced thousands of food-loving travellers to unforgettable culinary experiences.

Join our panel as they open up their black books and answer the questions: what is the future of food and drink tourism in a country with a culinary history that dates back over 1,000 years? And, is India ready to be the world's next food tourism destination?

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Chef & Co Founder  
Edible Archives  
**Anumitra Ghosh Dastidar**



Founder,  
India with Insia  
**Insia Lacewalla**



Founder,  
Fazenda Cazulo  
**Hansel Vaz**



Global Brand Ambassador /  
Head of PR, AVP Tastings  
and Marketing, Sula Vineyards  
**Grégoire Verdin**



Hospitality Advisor  
**Pooja Vir**

MODERATOR

DATE: **THURSDAY, 17 MARCH '22**  
TIME: **6:00 PM - 7:30 PM (IST)**  
RSVP: **www.avidlearning.in**



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## About Speakers:

**Anumitra Ghosh Dastidar** is a professional chef and co-founder of Edible Archives, a restaurant and research project based in Goa that works with indigenous ingredients, aiming to make diners engage with where their food comes from. With over a dozen years of experience in the food and beverage industry, Anumitra's forte is in pan-Asian and regional Indian cooking. She also holds a PhD in Cognitive Linguistics from the University of Delhi.

**Insia Lacewalla** started her professional career as a corporate communication manager with Sony Entertainment Network. She moved to the world of film as an assistant producer with Vinod Chopra Films, followed it up as a hospitality manager and F&B curator at OML, curating festivals such as NH7 Weekender and touring with international musicians until she founded Small Fry Co. in 2013, running over 50 food festivals and pop-up dining experiences across India. Insia worked with hospitality operators and has set up luxe boutique hotels, 28 Kothi

and The Johri in Jaipur along with consulting on numerous other projects. One of the most connected people on the Indian food scene, Insia is a speaker at Ink Talks, WPP Stream and The Coalition. She has also contributed to magazines, newspapers and city guides for Travel + Leisure, Homegrown and Condé Nast Traveller.

She spent a large part of her childhood travelling India with her grandparents and fell in love with the landscape. This inspired her to launch India with Insia, a curated Indian travel platform that focuses on unique stays, regional cuisine and the constantly evolving travel culture.

**Hansel Vaz**, a Petroleum Geologist and a Polymath on Feni are generally very improbable description details for anyone you would normally come across. Hansel Vaz is the entrepreneur and founder of Cazulo Premium Feni, a Premium brand of Feni, Fazenda Cazulo a Feni distillery and Tasting Room and also a partner of the family owned and run Vaz Enterprises, the largest and most premium Wine and Spirits chain of stores in Goa. And now that he no longer studys rocks, just not to disappoint his parents that his education in geology went to waste- he insists on enjoying his Feni on the rocks!

**Grégoire Verdin** is Sula's Global Brand Ambassador, AVP Marketing and Tastings. Born and raised in Burgundy, France, he studied international business law at the prestigious University of La Sorbonne, in Paris then worked in hospitality for many years, including at a VIP concierge company and world-renown restaurants such as Noma in Copenhagen. He has also spent significant time in vineyards throughout France, as a grape-picker and cellar hand, and these experiences have reinforced his deep knowledge and love of wine. Passionate about food and cooking he started his own spice trading company and has traveled the world searching for the finest quality spices, which naturally lead him to India and ultimately Rajeev Samant. He represents Sula at various national and international events and works closely with many teams, including marketing, sales, and winemaking. His personal mission is to make sure that everyone gets a chance to taste Sula's fine collection of domestic and imported wines.

A passionate hospitality professional, **Pooja Vir** has spent over two decades in project management, operations, executive search and marketing in the hospitality industry.