

here & now

Fall Edition 2026

by **ananta**
Hotels & Resorts



COVERSTORY

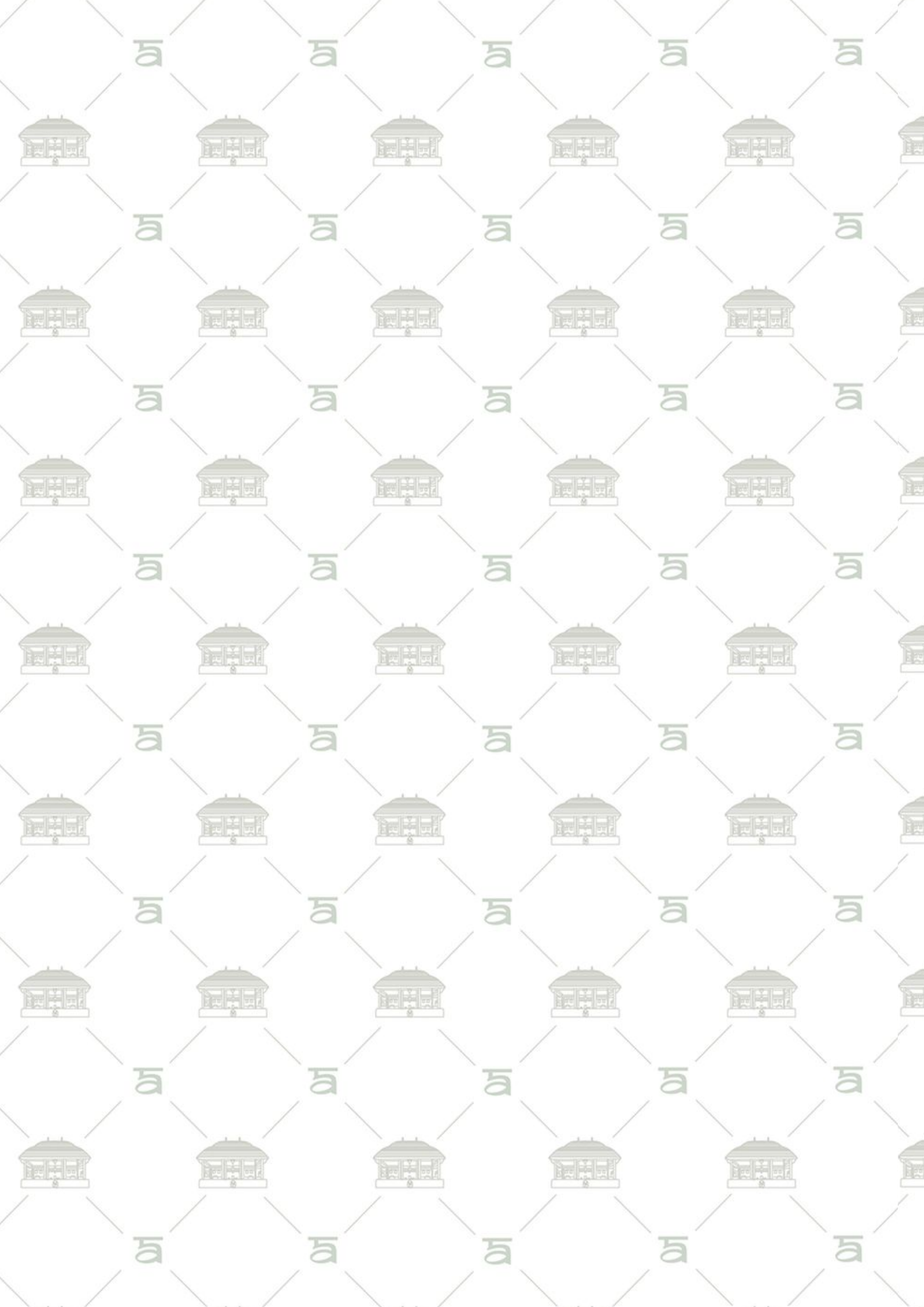
LOVE, LEGACY, AND THE RISE OF STORY-LED WEDDINGS

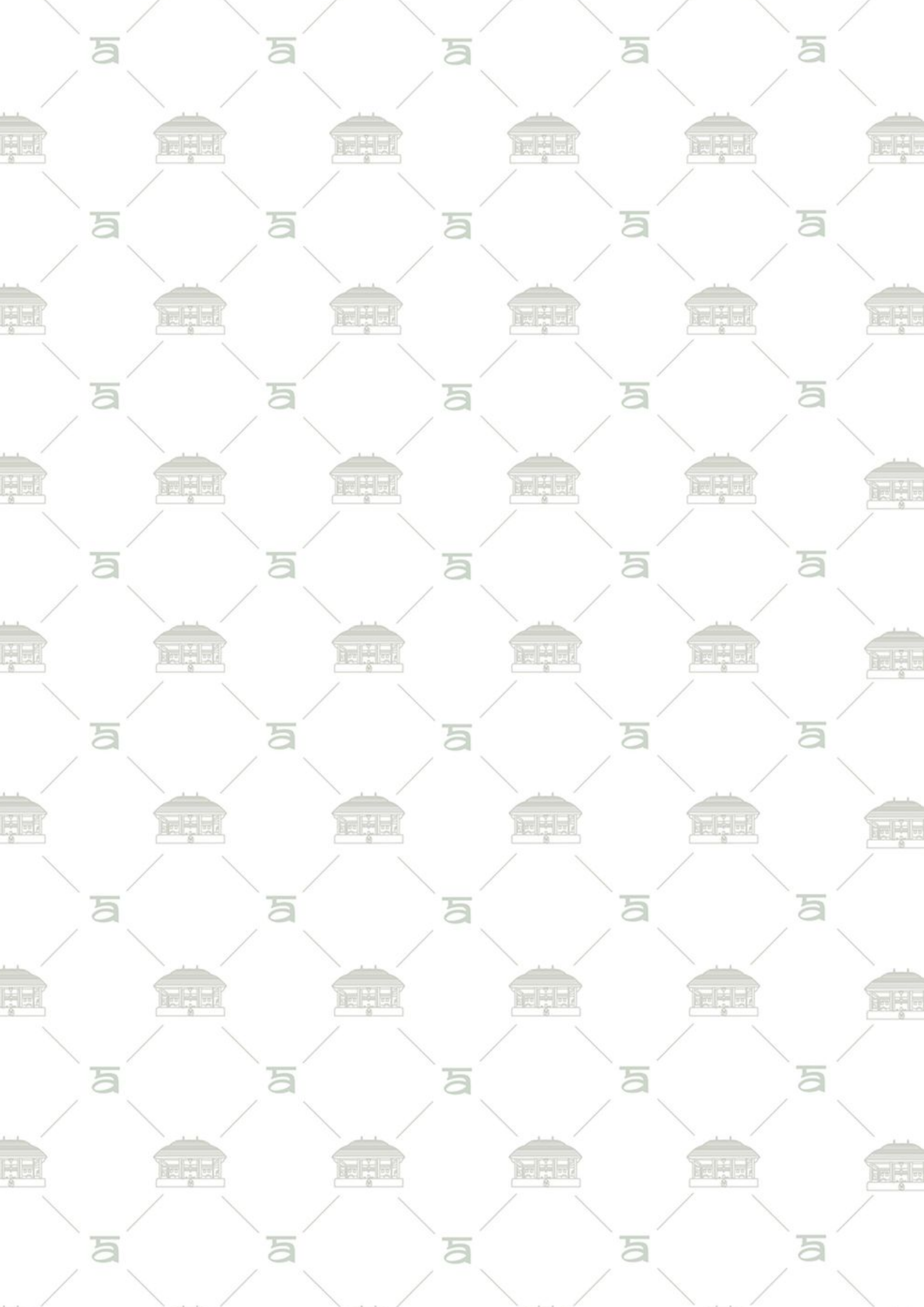


*KARJAT
CALLING*

*FIVE ELEMENTS
IN WELLNESS*

*A REUNION
IN PUSHKAR*





Editor's NOTE



Punita Malhotra
EDITOR-IN-CHIEF

When American poet Mary Oliver asked, 'Tell me, what is it you plan to do with your one wild and precious life?', she wasn't talking about checklists or rat races. She meant noticing...the rustle of leaves in a morning breeze, water tracing its way over stones, the scent of earth after rain. She meant moving with curiosity, gratitude, and intention. To pause. To choose. To really live.

This edition of 'Here & Now' asks the same question: Will we live by design, or drift by default? Our cover story, "Bold, Brilliant, Bespoke: Fashioning the Fairytale", brings this to life in the world of contemporary weddings. As couples craft hyper-personal nuptials with memories and meaning, décor is evolving beyond eye-candy to storytelling. At Ananta, these choices become art, making each celebration unique, radiant, and unforgettable like the love it honours.

From glittering halls, we drift into the gentle pulse of nature. "Panchtatva: Five Elements of Wellness" shows how body, mind, and spirit can align with earth, water, fire, air, and space. "Comeback Chronicles" reminds us of the small joys in rekindled connections and moments reclaimed from the rush of daily life. Goa's hidden beaches and Karjat's rain-kissed trails invite us to slow down, linger, and move with our own energy in harmony with the world around us.

This same consciousness that guides how we inhabit our lives extends naturally to the earth itself. In "Planting Possibilities", eco-warrior Gaurav Gurjar shares how ecological revival grows through persistence and intention. In rewilding the planet, we discover that mindfulness is as much about our connection to nature as to ourselves.

Chef Neeraj Kataria, Corporate Culinary Director at Ananta Hotels & Resorts, carries this philosophy to the table. From mentoring the next generation of chefs to plating creative dishes, he reimagines dining with mindful eating and a fresh spin on tradition.

Each story asks: what matters most? What do we carry forward, and what do we let go? Because it is not the number of moments we collect, or the distances we travel, but the depth with which we inhabit them...here, and now...that defines a life truly lived.

Punita Malhotra

FALL EDITION 2026



- | | |
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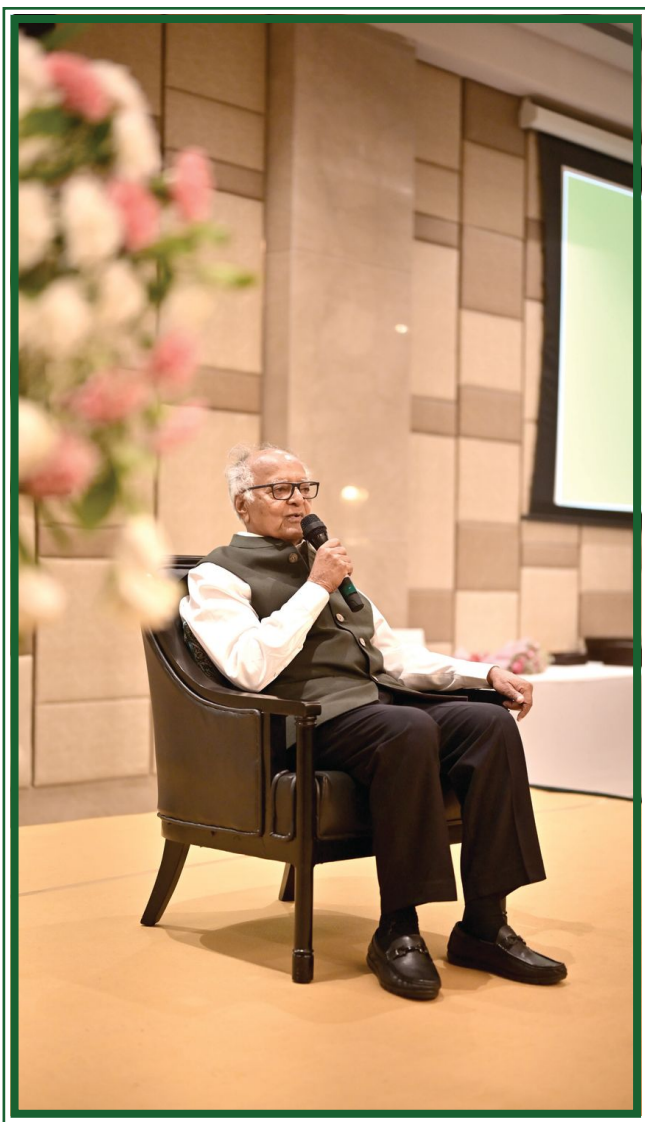
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Chairman's MESSAGE



Mr. Mukund Goyal
CHAIRMAN,
ANANTA HOTELS & RESORTS

10 Years of The Ananta Udaipur

Dear Patrons,

This year, as we mark a decade of The Ananta Udaipur, I find myself reflecting on the early days, the land, the silence and the decision that changed everything. I remember walking the site for hours, understanding its contours and visualising the experience we could create without disturbing the natural beauty. That same day, I committed to the land. What followed was a journey of faith, careful planning and relentless work.

The Ananta Udaipur was built not just to be a hotel but to become a self-sustaining destination designed to offer comfort, privacy and a deep connection with nature.

One of the defining moments came even before construction was complete. A wedding inquiry asked for 75 rooms and banquet facilities just four months ahead. We accepted the challenge. That first celebration, delivered on time and with care, revealed the resort's potential as a leading destination for weddings and events. Today, we have successfully hosted hundreds of celebrations each with the same dedication to guest satisfaction.

It brings me great pride to see The Ananta Udaipur recognised across India as a preferred wedding and wellness retreat. We've welcomed dignitaries, hosted national conferences and built memories for thousands of guests. More than the accolades, it is the joy and trust of our guests that stays with us.

This 10-year milestone is not the end, it is the foundation for our future. The success of The Ananta Udaipur has inspired us to grow further. In the next five years, we aim to establish 100 Ananta properties, each built on the same principles of sustainability, hospitality and long-term vision.

I am deeply thankful to our staff, our partners and our guests for walking this journey with us. Your support has made this vision possible.

Warm Regards,

A handwritten signature in black ink, appearing to read 'M. Goyal', with a long horizontal line extending to the right.

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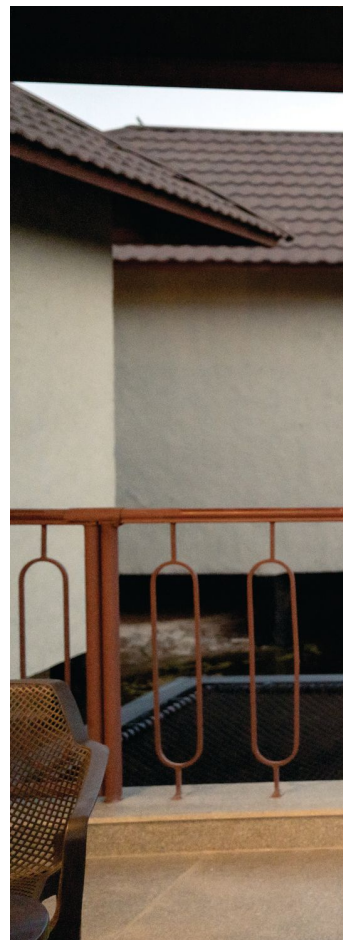
It's time to tap into the power of multi-sensory healing.

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In a world filled with urgency and alarm, Gaurav Gurjar, Director of Maruvan Foundation and Afforestt, urges a more mindful approach, inspired by nature's timeless wisdom. His work shows that ecological revival isn't about quick fixes; it's about slow, steady nurturing, one seedling at a time.

PALATE 60 **"WE ARE COMMITTED TO LOCALLY GROWN, INTERNATIONAL FLAVOURS"**

Chef Neeraj Kataria, Corporate Culinary Director at Ananta Hotels & Resorts, is reimagining dining with mindful eating and a fresh spin on tradition. From mentoring the next generation of chefs to plating up game-changing culinary experiences, he shares what's simmering at Ananta.





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A SAHYADRI SECRET CALLED KARJAT

Trek misty ridges, dine on slow-cooked local fare and wander into a forest aglow with fireflies. In Karjat, every path leads inward.

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Eco-friendly practices and inclusivity are the new non-negotiables for Ananta Group of Hotels & Resorts for a more ethical and inclusive guest experience.





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& Allied Studies
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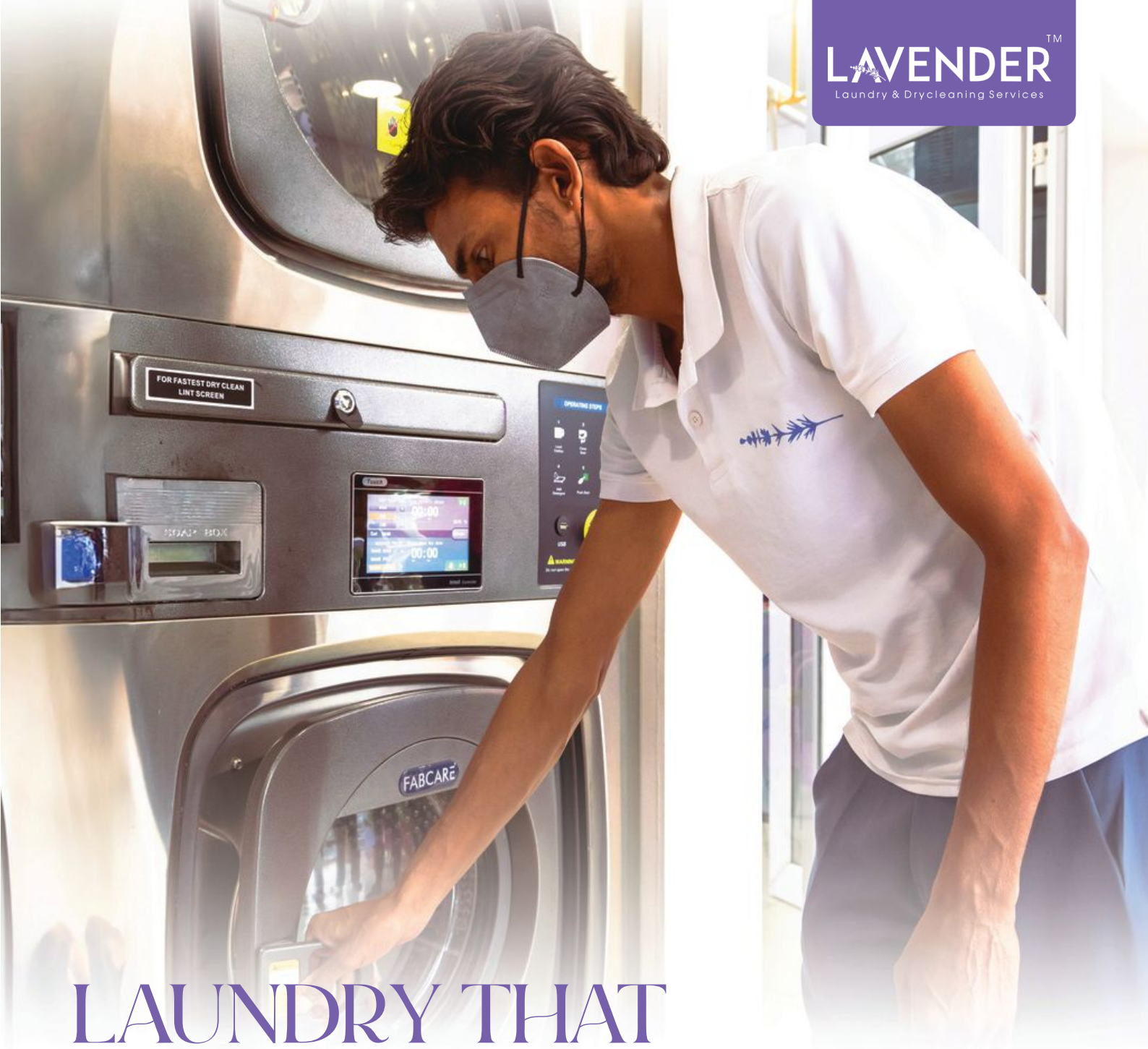
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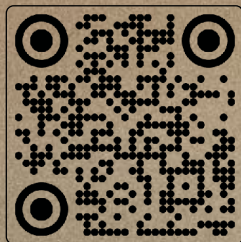
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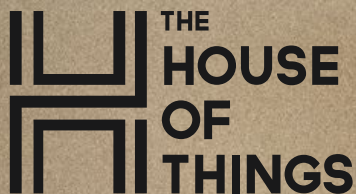
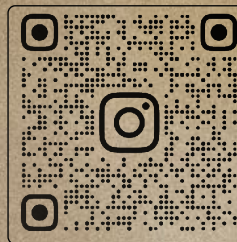
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THE COMEBACK CHRONICLES

Set in the dreamscape of golden dunes and perfumed rose gardens of a sacred town, Ananta Spa & Resort, Pushkar becomes a sanctuary for rekindled connections and reborn adventures.

T

he road unspools ahead, winding through sun-dappled hills. A window rolls down. The air rushes in...dry, crisp, thick with the scent of sun-baked grass. The playlist shuffles to an old favourite, and the volume increases instinctively. A familiar voice from the backseat cracks a joke about that disastrous road trip years ago. Laughter erupts. The past, present, and future blur. This trip has been long overdue.







SUNLIGHT,
SERENITY AND
SOLITUDE, WHEN
YOU NEED IT

SANCTUARY IN THE SANDS

Eleven acres of lush terrain stretch before you. Deadlines, calls, schedules? Irrelevant. Balinese-inspired structures and meandering stone pathways blur the line between the built and the wild. Somewhere, water murmurs softly. Leaves rustle in the breeze. You drift past villas with expansive balconies to your private glamping retreat. A four-poster bed. Plush seating. Rich, textured fabrics. Sunlight spills through, casting a golden glow. A chilled drink waits on the side table. The world beyond can wait.



LAUGHTER, LOUNGING & SUNDOWN SPIRITS

At the heart of the resort, a gentle floral breeze carries the scent of frangipani. Relief is instant...a deep-tissue massage working out every tight knot, an open-air steam session that draws out the fatigue, and an ice-cold plunge that awakes the senses. Muscles loosen, the mind clears, and you're ready for round two just like that. Outside, the stillness is punctuated only by a splash from the pool. Who just got pushed in? Another round of laughter. Hours slip away in the golden afternoon, stretching like a lazy cat.

The desert catches fire in burnt gold and blood-orange hues as the sun dips low. A feast awaits atop the dunes. Flickering lanterns cast long shadows. The smoky aroma of slow-grilled kebabs fills the air. The first sip of a well-aged single malt, the crunch of fire-roasted bread, the lingering spice of a perfectly simmered curry. Loosened tongues, sharpened old stories. The fight that almost ended the friendship. Yet here you are...still the same. Kind of. Above, the sky stretches vast and endless, scattered with a thousand stars. One more round? Sleep is overrated.

SLOW
DRIFT INTO
INDULGENCE
MODE

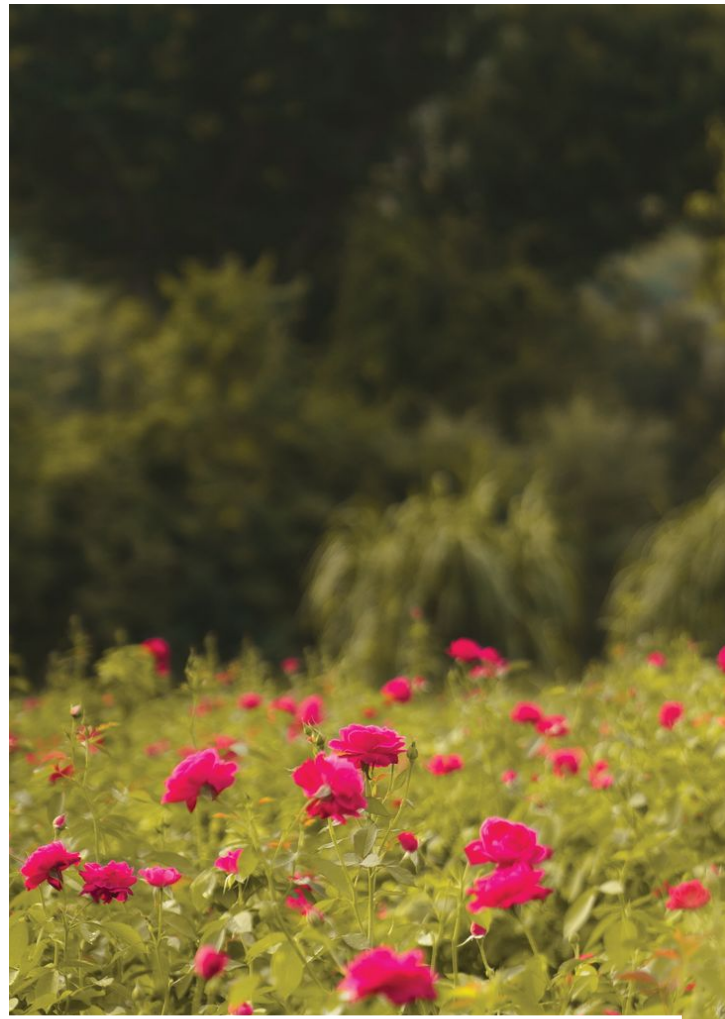


MORNING MISCHIEF

The following day is mercifully slow. The sun-dappled garden is heavy with the scent of fresh roses. Coffee dark enough to erase last night's sins. Spiced omelettes, protein-packed millet pancakes, steaming cups of bold Rajasthani chai, and crispy Kachoris fresh from the fryer. Peacocks strut nearby, iridescent blues and greens flashing in the morning light. The morning is yours to savour.

AJMER PROMISES
SPIRITUAL
AWAKENING AND
SOUL FOOD IN EQUAL
MEASURES

An idea surfaces after a leisurely meal of tangy Ker Sangri, velvety Gatta Curry, and the comforting warmth of





THE FIRST
MEAL OF THE
DAY NEEDS
TO BE DONE
RIGHT

Dal Panchmel. Ajmer is close enough, spontaneous enough. Before the sun climbs too high, you find yourself tracing the steps of history at Ajmer Sharif Dargah. A whispered wish, a flickering candle, the call to prayer. Outside, an old shopkeeper gestures toward a steaming pot of Kesariya Doodh...fragrant, rich, impossibly soothing. The

detour was meant to be. Later, back at the resort, a wicker basket arrives under the shade of the neem tree... spiced teas, delicate sandwiches, and a sweetness that lingers in the air. The kind of indulgence that reminds you why life is best when unhurried.

THE ART OF BAD DECISIONS

Late afternoon brings a

no-rules mixology session that starts classy and ends in questionable decisions. Crystal glasses catch the light. Too much gin. A fistful of chilli. Strong and wickedly smooth. A golden Pushkar Martini makes its rounds. Toasts grow bolder. Someone stands on a chair for an exaggerated speech. Soon, the table is a riot of bad jokes, half-remembered



Digital detox,
free floating
style

A TOAST TO
GOOD FRIENDS




stories, and many “remember whens.”

A chef walks everyone through centuries-old Rajasthani recipes. Halfway through, it's less cooking and more chaos. Whose Laal Maas reigns supreme? A sneaky pinch of extra saffron for no reason at all. Spices fill the air, as do accusations of cheating,

stolen tastes straight from the pot, and debates on what 'authentic' even means. The results? Messy. Delicious. Totally worth it.

A NIGHT TOO GOOD TO END

Pushkar takes on a golden glow. A candlelit dinner by the pool should be elegant. It isn't. Plates of chargrilled lamb,

saffron-infused pulao, and smoky kebabs disappear between sips of dark rum and bursts of laughter. The town hums in the distance, and temples whisper to the stars. You raise a glass. “To old friends, bad ideas, and nights that never end.” Because some nights don't need an ending. Just a sequel. 



Fashioning *The Fairytale*

From poetic storytelling to destination cloning and heirloom cuisine, today's nuptials push the boundaries of innovation, orchestrating love stories as living art.



Photo credits: Decor images



nce driven by trends and formulas, Indian weddings are now in the midst of a creative renaissance. Today's celebrations are deeply personal narratives...emotive, intentional, and immersive. From wellness-inspired pre-events to no-phone policies and thoughtfully curated itinerary booklets, weddings have become experiences that matter. No longer just about outfits or ceremonies, the modern wedding is a soul-stirring journey, where every element, from vows to the Mandap, and music to the menu, unfolds a story of love and legacy. So what's fuelling this shift? What are the ingredients for crafting a wedding where meaning marries magic?

Photo credits: Event Planning - Silver Craft Events, Photography - Clicks Unlimited







SPECTACLE WITH SOUL

Goodbye, cookie-cutter colour palettes and Pinterest clones. Wedding design has evolved from pretty backdrops to full-scale, immersive storyscapes... canvas-sized creations stitched with quirks and passions.

Picture an engagement styled as a whimsical forest fantasy, where each tree, mossy nook, and twinkling light recalls a romantic milestone. Or a reception themed around shared wanderlust, bursting with destination-inspired vignettes, vintage trunks, and handwritten signage. Imagination is the new rulebook.

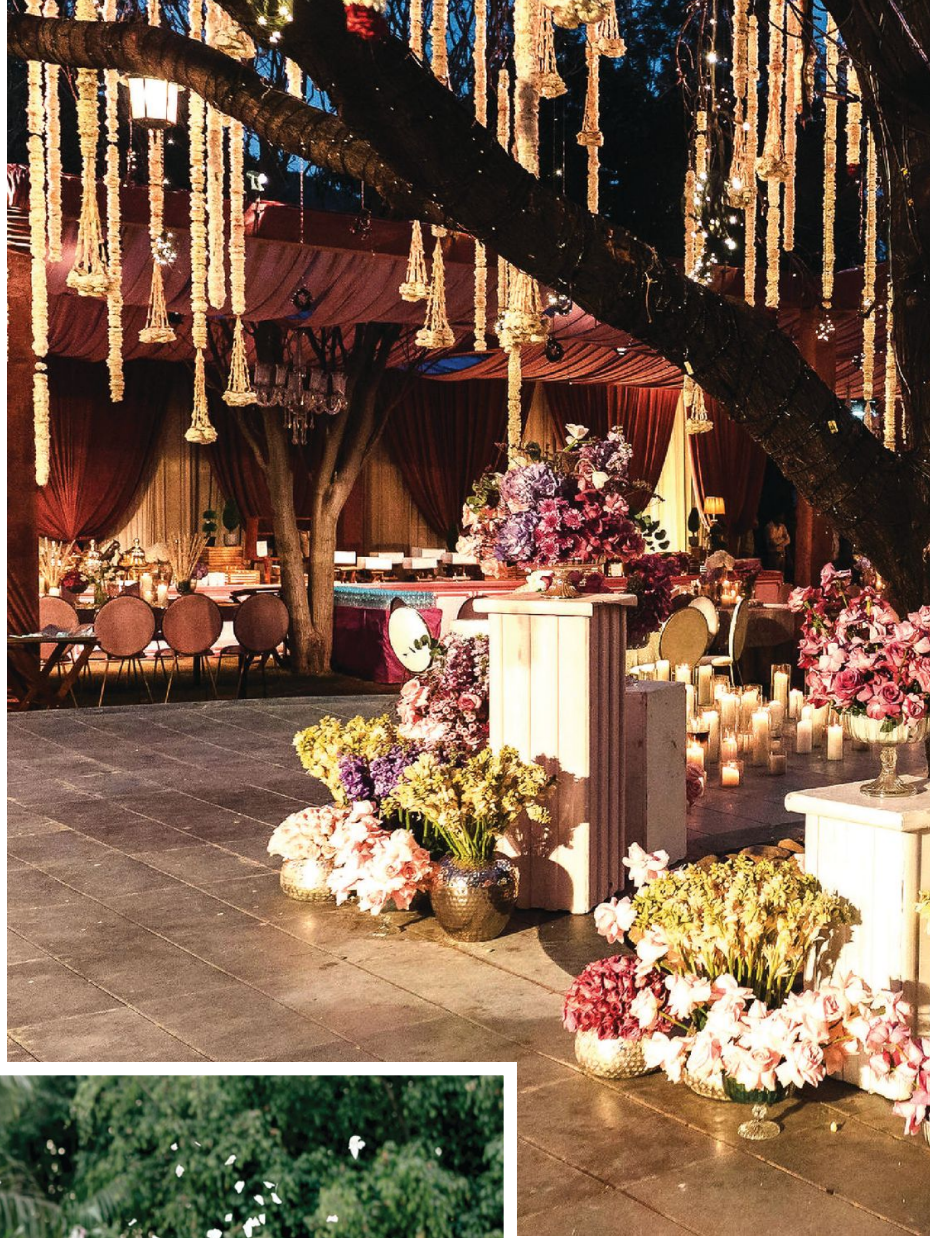


Photo credits: Seven Mantra



PERSONAL STORIES
ARE FUELLING
WEDDING SCRIPTS
LOCATION:
THE ANANTA UDAIPUR



D-DAY SAYS BYE TO THE COOKIE-CUTTER APPROACH

LOCATION:
THE ANANTA UDAIPUR

Leading this genre-defying movement is The A-Cube Project, an award-winning wedding design studio helmed by Ambika Gupta, known for orchestrating soul-synced spectacles...equal parts art installation and love shrine. For Anitha and Guru's engagement, she conjured a Kurinji dreamscape of wild greens, violet blooms, and birdsong. Another wedding channelled Vrindavan's mythology through a Kadamba forest-inspired design, complete with flowing fountains and a Mandap atop a sculpted Govardhan Parvat.

But the magic goes beyond visuals...it's visceral. Shaan and Anisha's 'Love Conservatory' reimagined her childhood summers in her grandmother's greenhouse. Guests wandered sun-

REELS
&
FRAMES

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WEDDING DESIGN
IS GETTING
HYPER-IMAGINATIVE

LOCATION:
THE ANANTA UDAIPUR

dappled aisles, dropped voice notes into a vintage landline, penned letters for a living wall, and wiped happy tears with hand-embroidered hankies. Alanna and Ivor's Haldi transformed into an Italian farmer's market, infused with Beauty and the Beast charm... Parisian pastels meeting sun-

kissed produce.

And then came the surreal: Mehzabeen and Ammar's 'Starry Night' Sangeet transported guests into Van Gogh's nightscapes and the magic of the galaxies through LED screens, motion sensor technology and projection mapping. Even minimalism

is being reimagined, like Devanshi and Raghav's Wabi-Sabi Mandap with an ombré origami installation. Delicate, intentional, hauntingly beautiful.

The A-Cube Project is rewriting the blueprint of Indian weddings. "We love aesthetics and drama, but only





Wedding Designer: The Bombay Brigade



Photo credits: Reels and Frames

THE ERA OF
DREAMSCAPES,
TAILORED TO FANTASIES
LOCATION: THE ANANTA UDAIPUR

when they have purpose. The spectacle only works when it's rooted in truth," says Ambika.

SCRIPTING THE MEMORIES

Design leaves a dazzling trail, but the confetti of memories lingers. As weddings pivot from curated visuals to lived experience, intimacy is the new luxury...crafted moments that feel as personal as they are unforgettable. Few stage these emotional landscapes like Jai Sharma, founder of Envelop, an experiential studio known for turning life stories

into immersive theatre. Jai's process is intense and intimate...digging through old jokes, family tales, heartbreaks, and far-flung adventures to excavate the emotional marrow of a couple's journey. "It's not about building a world that just looks beautiful," he points out. "It has to feel like them."

One wedding unfolded as a gothic "Dark Romance," with dramatic shadows and love letters suspended in glass bottles. Another, for a Kolkata based client, became a kaleidoscope of Kalbeliya dancers, shimmering traditional patch work textures, and trending candlelit concert lighting. "Juxtaposing craft with current creates electricity," Jai adds. At another, Envelop





Photo credits: Reels & Frames



QUIRKS, WHIMS?
BRING THEM ON
LOCATION:
THE ANANTA UDAIPUR

turned mythology into immersive grandeur with a Roman-style Cosmic Colosseum, towering columns and star-mapped skies. Pushing creative boundaries is non-negotiable. “Repetition is the enemy of creativity,” he remarks.

The boldest moments come from personal truths. At a Chandigarh wedding, the couple’s college days in California and travels in Mexico surfaced in every design cue. Another Baraat saw the groom behind the DJ console, transforming the procession into a live euphoric set. Photo walls, love notes, live art, bespoke keepsakes became emotional breadcrumbs into the couple’s universe. “Guests shouldn’t feel like spectators,” Jai insists. “They should feel like characters in the story.”

Even tech is fair game. At a recent ring ceremony in



CUISINE SHINES, AND HOW

LOCATION:
THE ANANTA UDAIPUR

Bangalore, an AI-generated artwork became the blueprint for a spatial installation that felt part science fiction, part sacred geometry. “The next chapter of weddings,” Jai predicts, “won’t be louder, it’ll be more intentional.”

SWIRLED IN SENSATIONS

“People forget the décor, they forget the flowers, but they’ll always remember the best Dal Makhani they ever had,” reminds culinary consultant and food curator, Chef

Siddharth Talwar.

Like every other element of the modern wedding, food is getting more bespoke than ever, with menus that whip up nostalgia and personal tales. Today’s couples are stepping away from predictable banquet menus and digging deep into their roots. “Couples want to celebrate where they come from, and they want their guests to taste their heritage,” he explains. Signature regional dishes like Dal Baati Churma and Prawn Balchow and hyper-





Photo credits: Reels & Frames

local cuisine are emerging as touchpoints that connect identity with indulgence.

Signature regional dishes like Dal Baati Churma, Prawn Balchow and hyperlocal flavours have become edible expressions of identity. Chef Siddharth begins by excavating the couple's food memories: their first meal together, childhood favourites, family classics, street food nostalgia. "One couple asked me to recreate their Sarafa Bazaar love story from Indore. So, we did a full chaat counter

with Bhutte Ki Kees and Sabudana Ki Chaat," he shares. Even childhood churan, Nani ke Chhole, and customised Nimbu Pani recipes find space.

Menus are evolving into storyboards infused with heirloom recipes, secret spice blends, and sensory theatrics. Pop-up restaurants. Live counters. Themed food carts. From gelato trolleys to mithai stations, it's now dinner and a show. The static buffet is over. In its place: nitrogen desserts, DIY cheesecakes, live dosa griddles. Guests want memories made in real time and want to be part of the process. Even desserts are declarations of love. Artisanal, mono-portioned creations like Gulkand Macarons, Thandai Panna

POP-UPS OR MONO-PORTIONS? YOU GOT IT

LOCATION:
THE ANANTA UDAIPUR



Photo credits: Reels & Frames



SERVING SPECTACLES
ON THE PLATE

LOCATION:
THE ANANTA UDAIPUR

Cotta, or Mango Rasmalai Cheesecake are replacing the overloaded sweet trays. Drink stations are buzzing too. Paan-infused cocktails. Masala Chai Martinis. Sugarcane bars with lemon, mint, coffee lime, or lemongrass. With rising wellness consciousness, menus are getting a healthful glow-up with farm-to-table produce, organic ingredients, lighter prep methods that nourish without compromise.


The menu isn't just the final act, it's the crescendo. A last flourish that lingers in memory, echoing the essence of connection, culture, and creativity. Ever after. 



Photo credits: Reels & Frames





GOA, UNFILTERED

Insider intel to make the most of the golden season in Goa, your way.

C

ome winter, Goa turns on the charm. The sea dazzles, markets pulse with festive energy, and the air is thick with the scent of spice-laden feasts. Step beyond the beach shacks and sundowners, and you'll find history etched into grand churches and timeworn forts. Art spills onto the streets from bold murals, indie galleries and sunlit studios. Inland, mist-laced forests guard hidden waterfalls and winding rivers slip through mangroves. Whether you're here to soak in the culture, chase the thrill, or master the art of doing nothing, Goa's many moods are yours to explore. Look closer, and you'll find a place that's bold, timeless, and full of surprises.





Catch the cheer of the Goa carnival



How hard can you party?

1. LIGHTS, FESTIVITIES, ACTION

Goa in Christmas is pure addiction... equal parts tradition, revelry, and a touch of tropical madness. By day, markets overflow with twinkling tinsel and the scent of freshly baked sweets. Afternoons melt into Feni-fueled feasts, only to be followed by the soul-stirring hum of carols drifting from grand midnight masses. And when the

sun dips, the legendary beach parties take over, with pulsating music and fireworks lighting up the sky. Barefoot dancing in the sand? Almost obligatory.

Where to go:

Basilica of Bom Jesus, Panjim's Latin Quarter

What you'll love:

Midnight masses and electric nightlife

Make it special:

Celebrate Christmas Eve at Candolim Beach with Feni cocktails and barefoot dancing in the sand.

Pro tip:

Sunburn Festival in Vagator is a must for EDM lovers. Prefer a luxe vibe? Charter a yacht on the Mandovi for an exclusive dinner and front-row seat to the fireworks.





2. GET YOUR ART FIX

Goa's art scene is thriving and how. Think ancient Kaavi murals whispering temple lore, vivid azulejos tiles splashed across heritage facades, and daring contemporary installations redefining spaces. One moment, you're admiring masterful strokes in a centuries-old Portuguese mansion; the next, you're stepping into an experimental studio where art bends the rules. Everywhere you turn, tradition and rebellion collide in the most spectacular ways. Even if you're not an art aficionado, the creative pulse is impossible to ignore.

Where to go:

Sunaparanta Goa Centre for the Arts (Panaji), Cube Gallery (Moira), Carpe Diem Art Café (Majorda), Kerkar Art Complex (Calangute), Mario Miranda Gallery (Salvador do Mundo)

What you'll love:

A mix of heritage spaces, contemporary studios & interactive art hubs.

Make it special:

Time your visit with the Serendipity Arts Festival, where the entire city transforms into a living, breathing art installation.

Pro tip:

Get creative at Carpe Diem Goa with an azulejos tile-painting workshop. Craft your own vibrant piece of Goan heritage.

Go gallery-hopping through Panaji



Slow kayaking through the mangroves

3. SHIFT TO ADVENTURE MODE

Goa's wilder side is an untamed playground. Swap the shoreline for spice-scented forests where hidden waterfalls tumble into emerald pools, or kayak through mangrove tunnels alive with birdsong. Further inland, sun-scorched laterite plateaus stretch endlessly, while prehistoric caves guard petroglyphs etched in time. Whether you're chasing an adrenaline high or stumbling upon a forgotten wonder, the great outdoors here never disappoints. Adventure here can be as raw as you want.

Where to go:

Kayak through the Chapora backwaters, trek to Netravali's waterfalls, or cycle along Divar Island's lush trails.

What you'll love:

Paddling through mangrove tunnels, chasing hidden cascades, uncovering rock art from another era.

Make it special:

Explore Goa's fragile marine ecosystems on an eco-conscious kayaking tour with Terra Conscious. Paddle with purpose while supporting vital conservation efforts.

Pro tip:

On moonless nights, Palolem and Betalbatim beaches sometimes glow with a surreal natural spectacle, bioluminescent plankton.



4. GO GOURMAND

Goa is a paradise for food lovers, where every meal is an unhurried affair. Wake up to the aroma of artisanal coffee and warm poi, then linger over Prawn Balchão and Xacuti at a breezy beachside shack. As dusk settles, riverside tables flicker with candlelight, serving up slow-cooked Sorpotel and the day's freshest catch. Whether it's a no-frills tavern steeped in tradition or a cutting-edge kitchen redefining coastal flavours, Goa's culinary magic lies in its ability to satisfy.

Goa has one of the most exciting culinary scenes in the country

Where to go:

Padaria Prazeres (Panjim) for breakfast, Gunpowder (Assagao) for South Indian flavors, Fisherman's Wharf (Cavelossim) for seafood by the river

What you'll love:

Lazy, indulgent meals with stunning views

Make it special:

Soul Travelling curates a hyper-local food experience on Chorao Island. Cook with locals, roam spice-rich plantations, and feast on fresh flavours, straight from the source.

Pro tip:

Ditch the restaurant menu. Ask for the chef's special or go all in on the day's fresh catch. The best meals aren't always printed on paper.





5. DIVE INTO HISTORY

Goa's history isn't locked away in museums. It's alive in its streets, mansions, and soaring church spires. Lose yourself in the candy-coloured lanes of Fontainhas or wander through Chandor's grand Indo-Portuguese homes, frozen in time. Step inside Old Goa's baroque cathedrals and gaze out from the ramparts of crumbling forts that still guard the Arabian Sea. In the spice-scented chaos of bustling markets, echoes of ancient trade routes linger. Conquests, culture, and centuries of seafarers...let your imagination run wild.

Colourful Portuguese mansions of Fontainhas

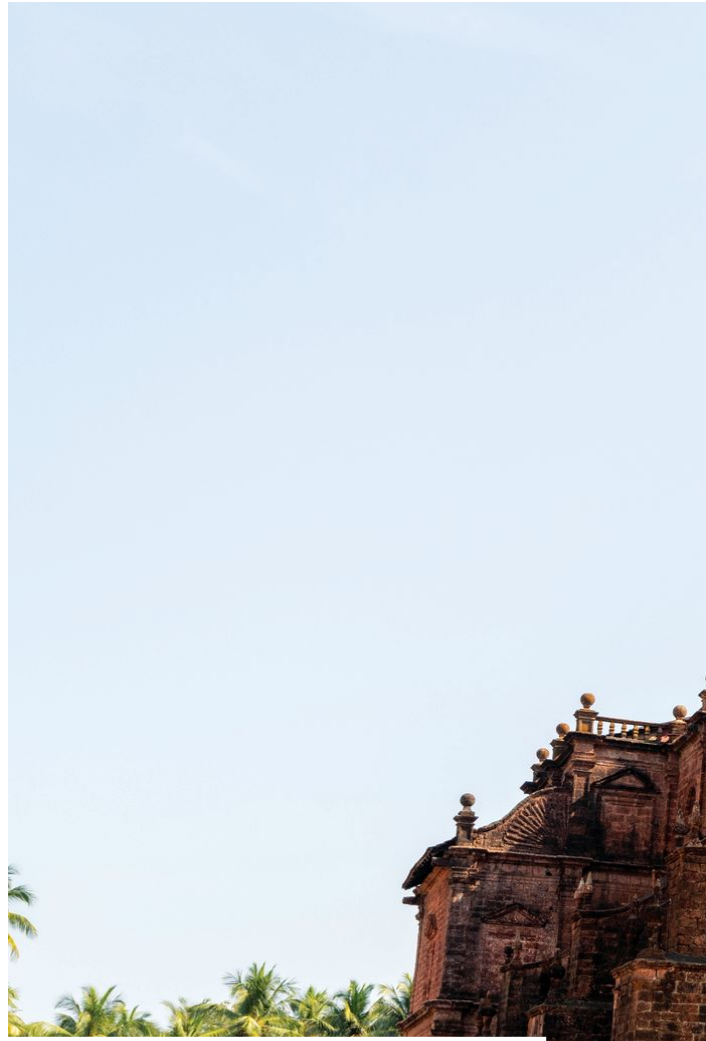


Photo credits: Make it happen, Goa



Love history?
Don't miss Old
Goa's grand
churches

Where to go:

Fontainhas (Latin Quarter charm), Chandor (colonial-era mansions), Old Goa (majestic churches)

What you'll love:

Architectural grandeur, untold stories & a glimpse into Goa's aristocratic past

Make it special:

Discover Goa's soul on a historian-led tour with Make It Happen. Their

Fontainhas and Old Goa

Heritage Walks unveil hidden stories and rare gems you won't find anywhere else.

Pro tip:

Book a private Goan-Portuguese home dining experience in a 400-year-old mansion. Dine on heirloom recipes while the hosts share stories of their family's history. [A](#)



PANCHTATVA
**FIVE
ELEMENTS
OF
WELLNESS**

It's time to tap into the power
of multi-sensory healing.

Y

ou walk barefoot onto the cool grass, watching the morning mist hang over the foothills. The first golden rays of the sun caress your skin. There is a murmur of flowing water somewhere nearby. And the music of rustling leaves. You take a deep breath, inhaling the scent of damp soil and fresh blossoms. The mind quiets, and the body softens. A deep sense of presence takes over. Relaxation? Or realignment?

For centuries, Indian philosophy has spoken of Panchtatva (five elements):







GREEN
SPACES TO
COMMUNE
WITH THE
LAND

Earth, Water, Fire, Air, and Space, which shape our world and influence how we move, breathe, feel, and heal. Modern science confirms ancestral wisdom: true well-being is rooted in the senses: touch, taste, sight, sound, and smell.

Prithvi | Warmth of earth

Ayurveda has always understood the power of touch. Abhyanga, the warm oil massage, releases serotonin and oxytocin, the body's natural mood boosters, melting away tension. Touch is a subtle element of everything



Tattva Spa
AT ANANTA SPA
AND RESORT,
AJABGARH



we interact with, shaping how we feel in ways we rarely pause to notice.

Run your fingers along the rough bark of an old tree, tracing the grooves of time. Stand barefoot onto the smooth, steady surface of a rock. Let warm sand slip through your toes, sunlight lingering on your skin. These textures do more than connect you to nature. They bring you back to the present.

Science confirms what Ayurveda has always known. Direct contact with natural surfaces lowers stress, improves sleep, and restores balance. The body responds instinctively, drawn to earthy spaces. Clay walls, wooden floors, and organic fabrics quietly nurture well-being.

Try this: Ditch the shoes. Walk barefoot for a while. Let the earth recharge you.



LAGOON VILLAS
FOR THE WATER
BABY IN YOU

Jal | Flow of water

Ayurveda regards taste as more than just what's on your tongue. It is energy, balance, and awareness. The six Rasas - sweet, sour, salty, bitter, pungent, and astringent - shape digestion, emotions, and overall well-being.

Bite into a ripe guava and let its tangy sweetness burst on your tongue. Let a piece of jaggery dissolve slowly, its

caramel warmth coating your throat. Sip spiced broth as ginger's heat wakes up your senses. Eating is more than just fuel. It is the weight of a stone bowl in your hands, the slow pour of a drink, the crisp snap of breaking bread. Small rituals that turn nourishment into an experience.

Science agrees. Gut health is directly tied to mood and mental clarity. How we eat

shapes how we feel.

Try this: Pause before you eat. Notice the textures, the aromas, the sensations. Let food be an experience.

Agni | Glow of fire

At dusk, you strike a match. The flame flares, then settles, casting flickering shadows on the walls. You watch the quiet dance of light and dark. Fire transforms, awakens, and renews.



For centuries, life followed the sun, rising with its warmth and resting in its absence. The body was in tune with this rhythm. Today, artificial light stretches time, keeping us wired long after nightfall. Morning sunlight fuels energy, triggering cortisol to sharpen focus. But blue light at night tricks the brain, suppressing melatonin and making deep sleep elusive.

Fire is more than a source of light. It is inner radiance, digestion, willpower, and passion. A strong Agni means a sharp mind, a vibrant body, and a life lived with intention.

Try this: Step outside for 10 minutes of morning sunlight. Let the first light of the day naturally wake you.

Vayu | Song of air

A breeze stirs, carrying the

distant chime of bells. You close your eyes. The hush of wind, the rustle of leaves, your own steady breath. In this moment, you are not just hearing. You are feeling sound.

Vayu moves through vibration. The low hum of a temple chant, the rhythmic crash of ocean waves, the whisper of wind through trees. Each shifts something within. And then, there is breath, the



SPACE IS THE
ULTIMATE
LUXURY



BREATHE DEEP,
THEN SOME
MORE



most intimate connection to life itself. Inhale. Exhale. Pranayama calms the nervous system, slows the heart, and anchors the mind. Even silence has a role. It is the space between sounds and the pause that makes music possible.

Science agrees. Natural sounds lower stress, restore focus and deepen clarity.

Try this: Take five deep breaths right now. Feel the shift. Let your breath set the pace.

Akash | Stillness of space

You inhale deeply. Sandalwood lingers in the air, rich and intense. A memory unfolds... temple visits as a child or the season's first rain, wrapping you in nostalgia.

Smell is invisible yet powerful. It tugs at memory, stirs emotion, and anchors presence. Ayurveda has long understood this, prescribing aromatics for relaxation and realignment. Science affirms the same truth. Lavender eases stress, citrus sparks energy, and

frankincense deepens stillness.

Akash is space within and around us. It is the pause between breaths, the silence between words, the room we give ourselves to feel, expand, and simply be.

Try this: Light incense, diffuse essential oils, or just close your eyes and breathe in your surroundings. Let scent be a doorway to presence.

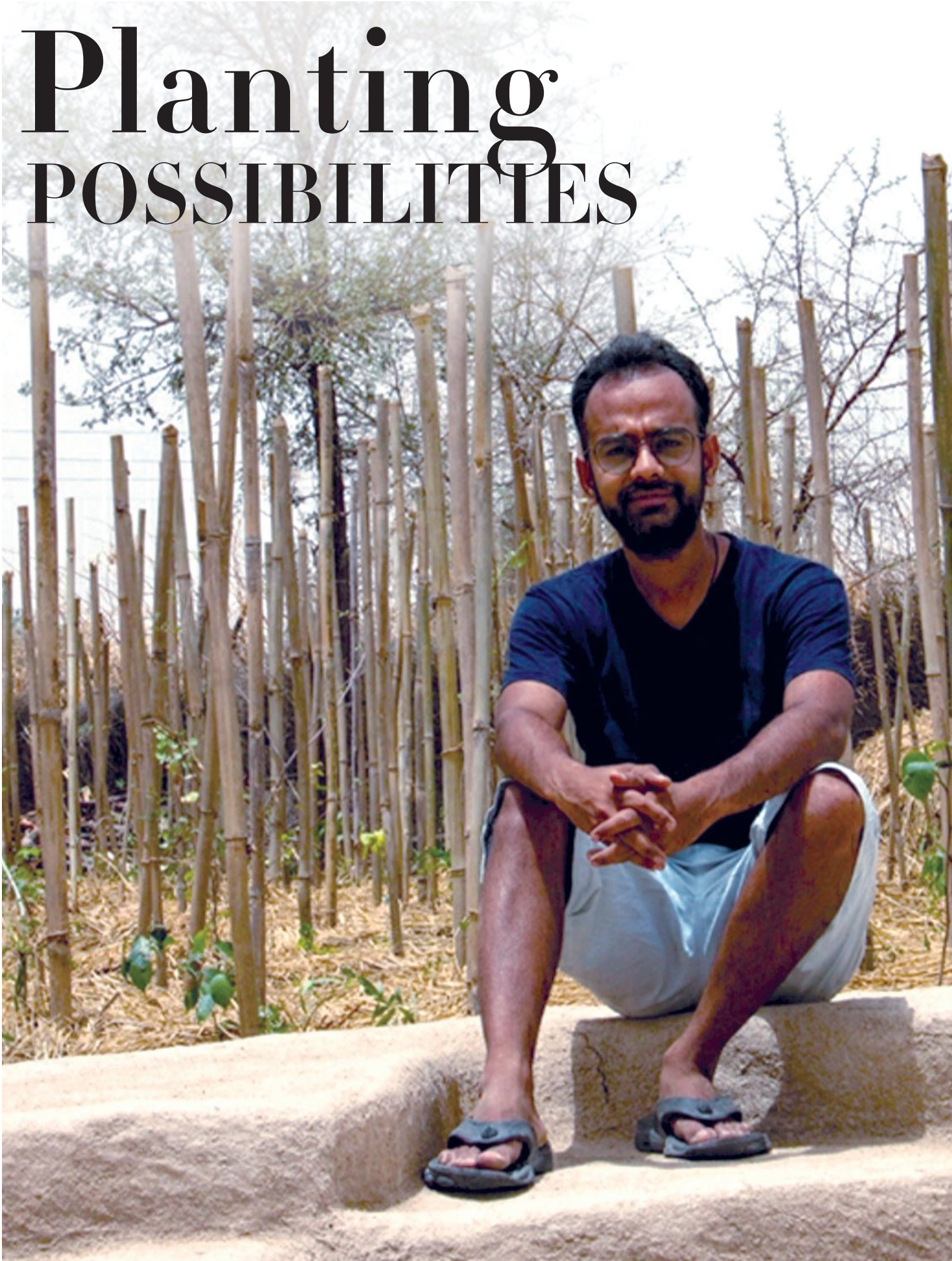
Return to wellness

In the chaos of modern life, Panchtatva offers a way back

to balance. Earth, Water, Fire, Air, and Space are not just ancient philosophies; they shape our senses, emotions, and overall well-being. Mindfulness is not about escape but presence in the extraordinary and the everyday. You can find it in the deep stillness of a retreat and the simple act of walking barefoot on grass. The elements are always here, woven into nature, guiding us back to ourselves. All we need to do is listen. 🌿



Planting POSSIBILITIES





In a world filled with urgency and alarm, Gaurav Gurjar, Director of Maruvan Foundation and Afforestt, urges a more mindful approach, inspired by nature's timeless wisdom. His work shows that ecological revival isn't about quick fixes; it's about slow, steady nurturing, one seedling at a time.

How was Maruvan born?

"Afforest began as a bold idea by Shubhendu Sharma around 2010 to bring back native forests, even in the tiny backyards of cities. It was about proving that rewilding doesn't need vast spaces, just intent. As the movement grew, so did the need for a space where we could experiment, take risks and fail without fear. That's how Maruvan was born. After I joined in 2017, we started working around the Luni River. It was a dry, neglected patch, but the presence of a few foxes told us that the land still held life. In 2018, we named it Maruvan, meaning 'forest of the desert', and registered it as a Section 8 company. With traditional water harvesting systems reinstated, the land began to breathe again."



So, what is the process of rewilding and restoring the desert?

“Working in deserts of Thar, Iran, Ladakh, Jordan, and Saudi Arabia, we have realised how misunderstood deserts really are. They’re not barren, lifeless landscapes. They’re teeming with life and abundance. Desert forests are fragile, though. If there is just one mistake, entire ecosystems can collapse. But with the right care and attention, they have an

incredible ability to bounce back. In Rajasthan, for example, pristine forests have been lost due to centuries of wars, grazing, and droughts, but gradually, a new equilibrium has also formed.”

“The first step in rewilding is to assess the land’s ecological state and reimagine its original form. In Rajasthan, we noticed where ants build their mounds, where birds and snakes found shelter. Miniature paintings of hunting scenes, folk





The making of a water body

As deserts naturally expand, how do we balance rewilding efforts while accepting their ecological role?

“Every landscape has its delicate balance that nature has perfected over millennia. In deserts, this process has been ongoing for over a million years. Over time, the land has evolved to support a specific mix of animals and vegetation, a carrying capacity that nature sustains without interference. These natural systems move in cycles over six months, two years, or even a century. Human intervention, like introducing water, fodder, or overbreeding livestock, can disrupt this intricate balance. By understanding the minerals, water, and climate, we can identify the native vegetation suited to the land and restore the ecosystem. Introducing non-native trees or using external water may offer short-term solutions, but in the long run, these often fail. The land needs what’s inherently suited to it. When we embrace this, we restore the land and give it the chance to thrive in harmony with its natural cycles.”

How can localised initiatives support ecological restoration?

“Sacred groves like Orans, Gauchar Bhoomi, and Devata ka Sthaan used to be natural sanctuaries where life thrived. Today, these spaces are shrinking as private land continues to expand. But

literature, poetry, and even historical texts like the Awal-Bawal Sandhi treaty gave important clues to the area’s ecology. Sacred groves, village ponds, and cemeteries threw up raw data to document the natural guilds of plants and animals that once thrived there. After this came the process of restoring water systems using traditional techniques like the ‘Nadi’ system, which cycles and purifies water back into the landscape. With the water dynamics sorted, we started planting grasslands, shrublands, or trees, depending on what each space needed to flourish. This is how we approach forest creation...by understanding the delicate balance of life that already exists, learning from the past, and nurturing the land.”





FROM
PLANTING TO
PERMANENCE

there's hope. The power to restore ecosystems lies in our hands. Ecological studies and rewilding efforts can take root on private land, offering a chance to bring these lost spaces back to life."

What has been the influence of cultural traditions in your environmental work?

Interestingly, the most advanced civilisations of the planet from the Indus Valley to Mesopotamia lay along the equatorial line from China and Rajasthan to the Middle East and Africa. Whether the civilisations created deserts

or thrived because of them remains a question of debate. But even today, we can see the tradition of co-existence in these zones, where there is scanty rainfall, no irrigation and no farming. In the Thar desert, survival is closely tied to the ecosystem and wild food species like Bajra, Jowar, Ragi, Sangri, Kumat, Khejri, Desi Babul, Kheemp and Phog. This is why, in such cultures, trees are planted when daughters are born, and lunar cycles guide farming practices. It's a holistic approach to living in harmony with nature."





Seed collection is a big part of your work. How does it help Maruvan's long-term success?

"Seed collection is a significant challenge. Animals and birds often snatch them before we can gather them. Preserving seeds properly is vital, especially since we rely on seedlings that are not typically found in regular nurseries. Protecting 'mother trees' for their genetic

material is equally important. This process of collection, preservation, and nurturing seedlings is not quick or easy. After all, seeds can't be manufactured in a lab."

Which regions or global movements have inspired and influenced your work?

"Our work is inspired by observing natural patterns worldwide. From oak groves in Armenia to the flow of





snowmelt water, we study how nature functions across different regions. Movements like biodynamic farming, permaculture, and rewilding all share a common philosophy, as do influential figures like Fukuoka and Bill Mollison. Even tribal knowledge from places like

Andhra Pradesh provides advanced insights into plant life. We draw inspiration from nature, from ants to deer, living in harmony with their environment. Our goal isn't about saving the Earth, but about enjoying the process of planting forests and appreciating nature's balance."

What has been your most fulfilling personal moment in the journey till now?

"When I visit these ecosystems, I put down my phone and camera and simply sit to absorb the beauty. If I find an ancient tree, I touch it, close my eyes, and connect with its wisdom, imagining




the centuries of life it has witnessed. I empty myself of all the information I carry, focusing solely on feeling the energy of the place. I've had such moments in sacred spots, like in Saudi Arabia, sitting by a water spring miles from anyone, or in Lebanon, near a forest bordering a minefield

stretching to Israel. Each experience fills me with a profound sense of privilege."

What is your take on the mindset that we have destroyed the Earth and calamities are going to happen, nothing will survive?

"The narrative of fear

surrounding climate crises and resource scarcity is flawed. Instead of relying on quick fixes, if we focus on planting local forests, we can reduce the temperature of our homes by 25 degrees. The design solutions we need are already in nature, from ant colonies to animal habitats,

which function as closed-loop systems that recycle waste. My advice for those looking for a different lifestyle is simple: buy some land, build a home, grow your own food, and use renewable water sources. Thanks to technology, we can now choose a better quality of life, fed and healed by nature." 



“WE ARE
COMMITTED TO
LOCALLY GROWN,
INTERNATIONAL
FLAVOURS”

Chef Neeraj Kataria, Corporate Culinary Director at Ananta Hotels & Resorts, is reimagining dining with mindful eating and a fresh spin on tradition. From mentoring the next generation of chefs to plating up game-changing culinary experiences, he shares what’s simmering at Ananta.





QUINOA WITH FRUIT
SALAD WITH RAW
MANGO DIP,
OASIS, ANANTA SPA AND
RESORT, PUSHKAR

How would you describe Ananta's culinary vision?

"At Ananta, our philosophy is deeply rooted in celebrating the land and its bounty. We grow our own vegetables and herbs, source the best produce from trusted suppliers, and let fresh flavours do the talking. It's all about keeping things simple, seasonal, and full of character."

What is your biggest challenge today as Corporate Culinary Director of Ananta Hotels and Resorts?

"Talent is one of the biggest hurdles in hospitality. Many young chefs enter the industry

with passion but aren't always prepared for the long hours, high pressure, and discipline a professional kitchen demands. The traditional education system doesn't always bridge that gap, so we take a hands-on approach. I mentor our chefs with structured training programs focusing on more than just technique. Every quarter, we run workshops on leadership, time management, and presentation skills, tailoring them to each chef's strengths. We closely track their progress to ensure they evolve into well-rounded professionals."

How do you bring innovation to Ananta's menus while keeping its culinary identity intact?

"Innovation is key to keeping things fresh, but authenticity is non-negotiable. We've developed a six-month menu process, where we analyse guest preferences and market trends to ensure our offerings stay exciting. But when curating a Thai food festival, for example, we source ingredients like Thai ginger and galangal directly to preserve the true essence of the dishes. We also adapt to local tastes. Rajasthan is heavily vegetarian, so even

HONEY GLAZED CHICKEN
WITH SESAME,
ZENITH, THE ANANTA UDAIPUR





MOONG MILLET
RISOTTO,
OASIS, ANANTA SPA AND
RESORT, AJABGARH



GAENG KHIAO
WAAN KAI WITH
JASMINE RICE,
*OASIS, ANANTA SPA AND
RESORT, AJABGARH*

when introducing Lucknowi dishes, we refine them to suit the local palate. It's a perfect balance of tradition and creativity that keeps our menus dynamic and true to their roots."

Which new dining experiences or concepts are you excited to introduce at Ananta?

"Dining should be about creating lasting memories. That's why we've designed immersive experiences like 'Cook with the Locals,' where guests can try stone-grinding chutney (Silbatte Ki Chutney) or slow-cook Khada Murgh underground for that tempting toastiness. We also offer floating breakfasts, private home-style meals, and trek-to-forest breakfasts. The response has been excellent, with guests often reminiscing about childhood kitchen memories. Even with our signature dishes, we stay true to this ethos. While classics like Butter Chicken and Dal Makhani remain the same, our Dal Ananta, lightly smoked with desi ghee, has become a fan favourite."



ASPARAGUS
TEMPURA & KAPPA
MAKI ROLL,
OASIS, ANANTA SPA AND
RESORT, AJABGARH



What is the one common culinary theme binding all Ananta properties?

“Regional authenticity is at the heart of our philosophy. The Maharaja and Maharani Thalīs at our hotels showcase Rajasthan’s royal grandeur. In Pushkar, we embrace local produce, from Jamun-infused

desserts and Amla-based immunity shots to Makki Raab and corn grilled on a Sigree.”

If you had to craft a signature dish that embodies Ananta’s culinary philosophy, what would it be and why?

“I would create a Moong

Millet Truffle Risotto using Moong Dal and Bajra. By transforming these humble, rustic ingredients into a sophisticated dish, I would elevate it with the rich umami of truffle, making it a perfect representation of Ananta’s culinary philosophy.”

MAGURO TATAKI,
OASIS, ANANTA SPA AND
RESORT, PUSHKAR






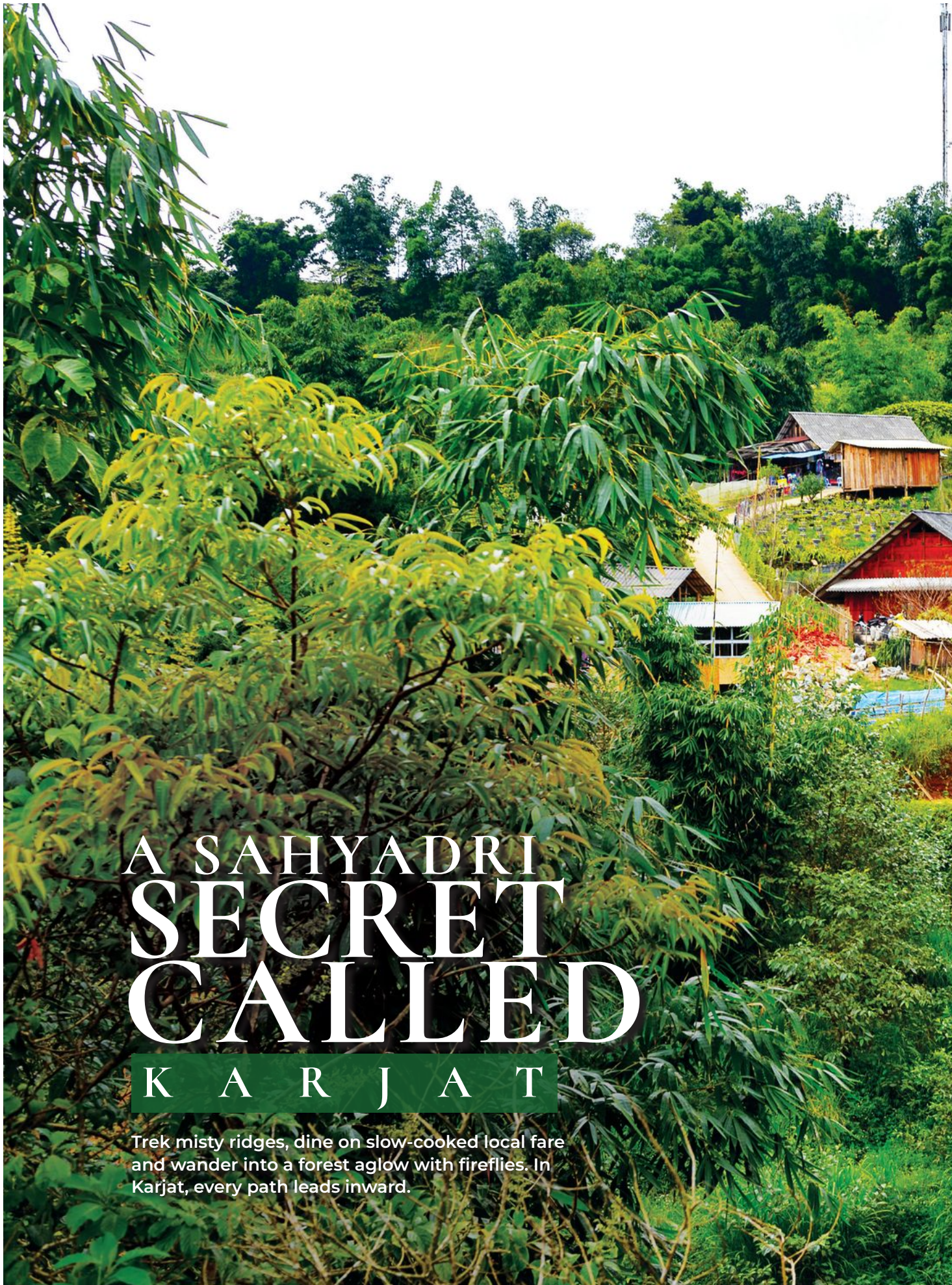
TRADITIONAL
DONBURI,
OASIS, ANANTA SPA AND
RESORT, AJABGARH

TRUFFLE AVOCADO
BRUSCHETTA,
OASIS, ANANTA SPA AND
RESORT, PUSHKAR

Which is the one restaurant in the Ananta Group you would recommend for a top-notch meal, and what would you serve?

"I'd highly recommend Dragon House at Radisson Jaipur. This 58-seater gem has been a culinary landmark for over 17 years, serving modern Asian cuisine that strikes the perfect balance between authenticity and finesse. Start your meal with the Java Tofu, wrapped

in banana leaves to infuse a searing aroma, followed by the sweet-spicy crunch of Kung Pao Lotus Stem. Then, indulge in crispy Corn Peppers and zesty Thai Lemongrass Chicken. For the main course, don't miss the sizzling Stone Pot Dishes, which add warmth and depth to your meal. And to finish, treat yourself to the Mochi Ice Cream. These colourful bites are pure bliss wrapped in a chewy rice flour coating. Trust me!" 



A SAHYADRI SECRET CALLED K A R J A T

Trek misty ridges, dine on slow-cooked local fare and wander into a forest aglow with fireflies. In Karjat, every path leads inward.





T

hey're older than the Himalayas. For over 150 million years, their rugged cliffs and rolling ridges have shaped the land, catching monsoon clouds, cradling deep forests, and holding secrets carved by time. Natural stronghold, weather-maker, pulsing spine of the western coast... they have influenced everything from climate to culture. Maratha forts cling to their summits. Buddhist caves

breathe quietly from their folds. Trails once trodden by warriors and wanderers still snake through their valleys. There's history in the wind that rushes through the gorges, in the rivers that have written their stories into stone. In the wild yet whisper-soft expanse of the Sahyadris, the Maharashtrian heart of the UNESCO-listed Western Ghats, a quiet sanctuary for slow living unfurls.



NATURE'S CALENDAR

MAY - JULY	Firefly viewing in Kurungwadi (best at new moon)
JUNE - SEPT	Monsoon rappelling and seasonal waterfalls
OCT - FEB	Trekking season (clear skies, misty sunrises)
MARCH - APRIL	Farm harvests, guava and mango season
YEAR-ROUND	Organic farm visits and Buddhist cave hikes

Shifting moods, living land

Karjat wears a different face each season. Come monsoon, and it takes on an emerald cloak. Waterfalls tumble down rock faces, clouds kiss treetops, and trails glisten with fresh rain. Everything feels alive. Come winter, the air crisps and the hills mellow into a gold-green hush. Perfect for long, meditative walks through fields and forests.



MAGIC OF
FIREFLIES IN
KURUNGWADI



The Kothaligad trek begins in hush-tones...mud paths winding through sleepy hamlets, flickers of filtered sunlight between trees. Then, suddenly, you face the final ascent: a narrow rock-cut staircase spiralling up a basalt spire. Stark. Dramatic. And at the top, there's a stillness. Mist-draped peaks stretch

into the blue haze. Words are irrelevant. Feelings rule.

Nearby, Sondai Fort offers a more intimate climb. Perched above Morbe Dam, it's a short climb to a mighty view of Matheran slopes and a shimmering lake below. Your breath catches, not from the climb but from the quiet.

Except for the call of a lone bird.

In the weeks before the rains, a rare celestial wonder surfaces. Deep in Kurungwadi's forests, thousands of fireflies pulse in perfect rhythm between May and July. The air shimmers. Its a fleeting galaxy stitched into the trees. Underrated. Otherworldly.

THE
SAHYADRIS
ARE A
HIKER'S
PARADISE





MONSOON
BRINGS THE
RUSH OF
WATERFALLS

And then there's the magic of Bhivpuri Waterfalls, erupting from the hillside in a thunderous rush. Rappel here if you dare. Being suspended mid-air as the water crashes around you is equal parts adrenaline and surrender. Craving more? Follow the Ulhas River into its namesake valley to find secret gorges and hidden cascades. If you're

lucky, you may witness a rainbow caught between cliffs. Fleeting. Unforgettable.

Time etched in stone

Karjat isn't just green and grand. It's layered. Every fold in its landscape hides echoes of old lives and old ways. Tucked into a wooded hill, the Kondana Caves have been here since the 1st century BCE,



steeped in the spirit of retreat. Tread an uphill trail through mossy jungle and soft-footed silence to discover stupas, prayer halls, and ancient ribs of stone worn smooth by wind and rain. Is that contentment? Or the weight of time settling softly around you?

KONDANA CAVES
DATE BACK TO THE
1ST CENTURY BCE





FOLLOW THE
TRAIL OF DIVINITY

Further away, Kondeshwar Temple sits in a hush of its own. No sprawling complex. No crowds. Just dark basalt walls, a sacred tank, and trees that lean in like sentinels. You light a stick of incense. Or maybe you don't. It doesn't matter. The devotion is already in the rustling leaves and the gurgle of the stream.

And then there's Bhor Ghat, a mountain pass that's been shaping journeys for centuries. Traders, warriors, colonial mapmakers, all wound through here, as trains do now. Look closer; you'll spot the old tunnels and viaducts chiselled through cliffs and curves. Quiet testimonies to movement. The kind that outlives empires.

RIDE A TRAIN
THROUGH
BHOR GHAT





Harvested slow, savoured deep

What sets Karjat apart isn't spectacle... it's rhythm. The quiet, grounded kind. Life here moves in step with land and sky. You taste it in a roadside vada pav... spiced, crisp, and gone in two bites. Or in a Maharashtrian thali where every dish nods to the land's generosity... bhakri (millet flatbread) hot off the griddle, thecha (fiery green chilli-garlic chutney) that stings your tongue, vegetables bright with earthiness.

FRUITS OF HARVEST



Wander through one of Karjat's organic farms, and the truth roots deeper. Guava trees are heavy with fruit. Sun-drenched paddy fields. Turmeric is pulled fresh from the earth. Jamun trees drop purple pearls that stain your fingers. No labels. No buzzwords. Just a way of life. Soil is held sacred. Harvest is revered as heritage.

Pause for tea; someone might hand you honey straight from a forest hive... still warm in the comb. Sweet. Smoky. Wild. A taste of the land, unhurried and true. Like Karjat itself.



PLOT YOUR ESCAPE



BY ROAD:

80 km from
Mumbai,
100 km from
Pune.



BY AIR:

Mumbai
Airport is the
closest, and
it is around 2
hours by car.




BY TRAIN:

On the
Central line,
with regular
trains from CST,
Dadar, and
Lonavala.

SIMPLE PLEASURES OF FARM LIFE

Where stillness lingers

Karjat isn't a bucket list destination. It's a slow unfolding...of the cool rush of river water on bare ankles, the scent of damp earth before the rain, the flicker of fireflies in the dark. This quiet stays with you...in the way sunlight filters through trees, in how the paths feel strangely familiar, like something from a dream. You don't visit Karjat. You ease into it. And somewhere along the way, something inside you lets go. 



SUSTAINABILITY & SOCIAL RESPONSIBILITY: BUILDING THE FUTURE, MINDFULLY

Ananta Hotels & Resorts' sustainability framework is anchored in three core pledges: environmental stewardship, women's empowerment, and community upliftment. In 2025, the group will take a significant step forward in its eco-conscious journey. By September–October, all Ananta properties will replace single-use plastic bathroom bottles with wheat straw dispensers containing biodegradable shampoo and body wash — a decisive move to reduce plastic waste. Aligned with the Make in India ethos, Ananta prioritises locally sourced materials, favouring Indian marble over imported alternatives and working with indigenous vendors to strengthen regional economies. In Ajabgarh, this approach has driven



measurable socio-economic impact. Beyond creating employment, the group has introduced vocational training programmes that equip locals with hospitality skills, building long-term career opportunities. These initiatives reflect Ananta's belief in developing destinations and fostering community growth.



**KARJAT:
A 100% vegetarian
wellness escape**

Poised to open in September–October 2026, Ananta’s Karjat property will introduce Maharashtra’s first 100% vegetarian resort, conceived for the growing community of vegetarian and wellness-

focused travellers. This culinary direction aligns with regional sensibilities and reflects Ananta’s mindful, sustainable living vision. The resort will offer 150–180 rooms within forested terrain, integrating nature, wellness, and ethical dining into a singular luxury experience. Upholding Ananta’s legacy,

the Karjat project will harmonise local ecosystems, spiritual sensibilities, and contemporary hospitality to deliver a restorative and distinctive environment.

**Upcoming destinations:
Elevating hospitality across
India’s cultural and spiritual
heartlands**

Ananta Hotels & Resorts continues its mindful expansion, selecting destinations of heritage, spiritual significance, and ecological importance. Each forthcoming property reflects the group’s commitment to delivering immersive, sustainable, and culturally rooted luxury.



**SHIMLA & KASALI,
Himachal Pradesh**

Framed by panoramic Himalayan views, these retreats will stand as Ananta's flagship

mountain properties. They are designed for wellness-led stays that balance altitude's serenity with contemporary comfort.



STATUE OF UNITY, Gujarat

Positioned near one of India's most iconic monuments, this resort will merge architectural elegance with a setting that inspires national pride and personal renewal.

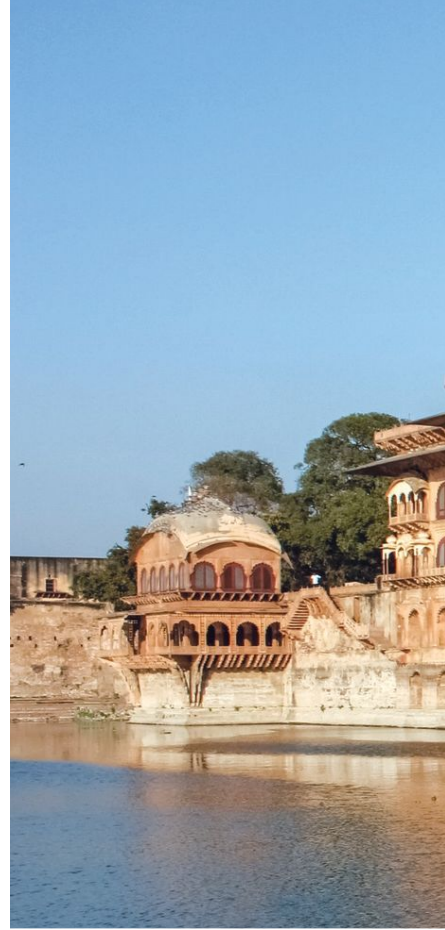


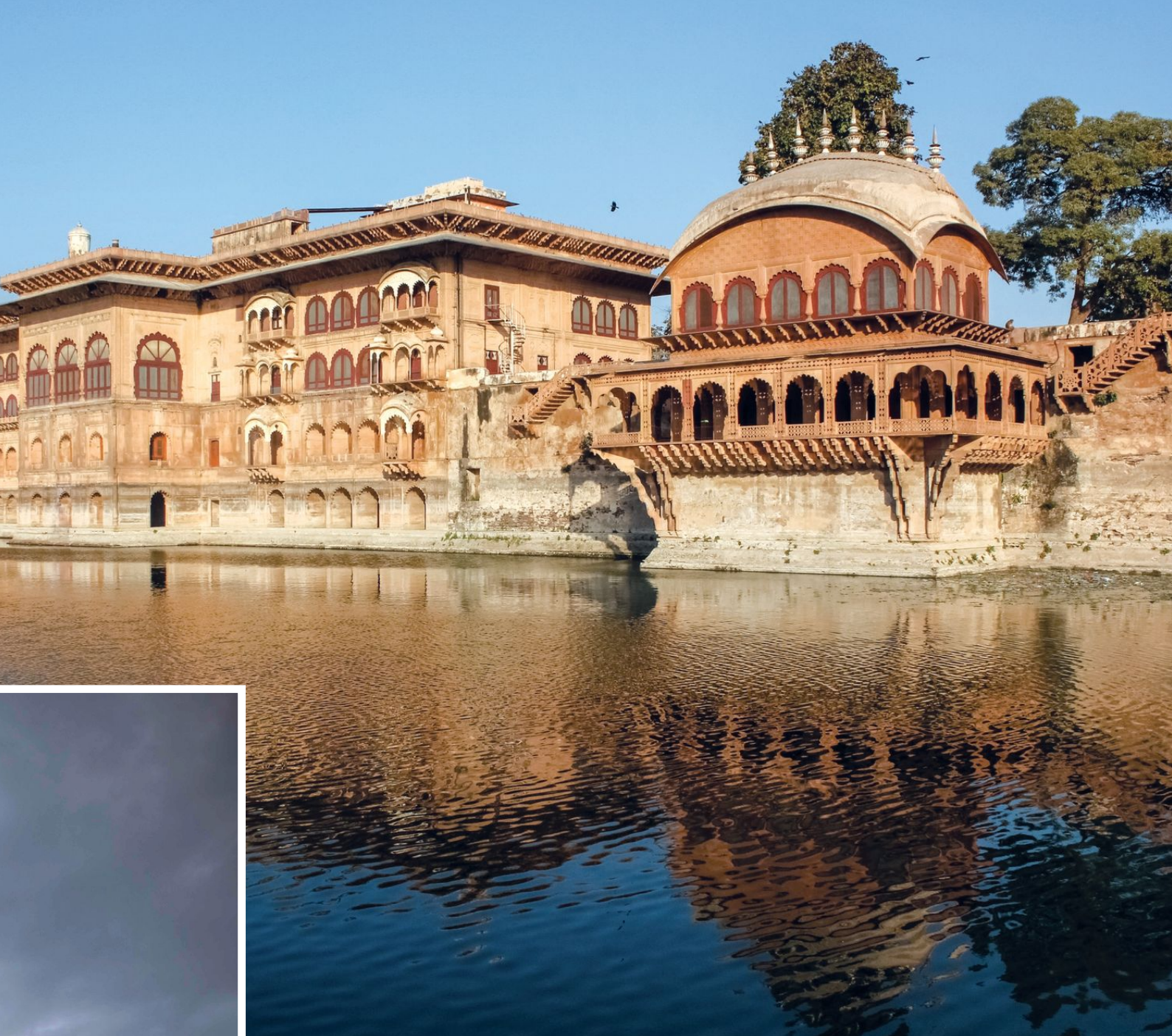
BHARATPUR, Rajasthan

Bordering the UNESCO-listed Keoladeo National Park, this property will be tailored for ornithologists, nature enthusiasts, and families. It will integrate the wetlands' biodiversity into an understated luxury experience.

DWARKA & SOMNATH, Gujarat

Situated along India's revered spiritual circuit, these properties will offer places of repose for pilgrims and modern travellers alike. They will honour local traditions while upholding contemporary standards of hospitality.





AURANGABAD, Maharashtra

In a city defined by the Ajanta and Ellora caves, this resort will interpret Aurangabad's artistic and spiritual legacy through considered design, curated cultural touchpoints, and elevated guest experiences.

NOW OPERATIONAL:

Arawali Ananta Elite, Ranakpur

Set against the quiet backdrop of the Aravalli range, Aravalli Ananta Elite, Ranakpur, offers a modern retreat in a place defined by heritage and natural beauty. Just minutes from the celebrated Jain temples, the property balances clean, contemporary design with a sense of place shaped by Ranakpur's history, landscape, and spiritual resonance. 



STEPPING UP ON SUSTAINABILITY

Eco-friendly practices and inclusivity are the new non-negotiables for Ananta Group of Hotels & Resorts for a more ethical and inclusive guest experience.



As consumer awareness grows, businesses are increasingly prioritising environmental responsibility and foster diverse, inclusive workplaces. This shift not only aligns with global sustainability goals but also

enhances brand trust and guest loyalty, as today's customers look for companies that share their values and contribute positively to society. Ananta Group of Hotels & Resorts has always been committed to

sustainability, inclusivity, and environmental responsibility. But now, the group is setting the bar higher to leave a lasting, positive impact on the environment and its communities.



Ananta goes green

Ananta Group's "Ananta Goes Green" initiative sets a bold goal to remove all plastic from its operations within four years. This commitment covers every part of the business, including guest services, supply chains, and daily operations. At the Ananta Udaipur, for example, cottages were thoughtfully designed to protect existing trees, allowing nature to blend with the resort. This thought process goes beyond simply reducing waste; it is Ananta's pledge

to lessen its environmental footprint while continuing to deliver comfort and luxury for guests.

Ananta empowers

Ananta Group is making strides toward inclusivity in a field traditionally led by men. Through the "Ananta Empowers" initiative, Ananta is working to increase the number of women in its workforce. Since 2005, female representation at Ananta has nearly doubled, growing from 8% to 15%, with a goal



of reaching 25% by 2026. At the core of this initiative, is the aim to build a culture integrating the unique perspectives of women to enrich the guest experience and strengthen the workplace. "Ananta Empowers" is about creating a balanced environment where all team members can excel.

Greener planet


Ananta's commitment to the environment is reflected in its yearly pledge to plant 50,000 trees. Across its properties, especially at The Ananta Udaipur, the group has integrated more than a million trees into the landscape, creating a serene, green space for guests. This tree-planting







initiative extends beyond Ananta's own land, improving air quality, supporting biodiversity, and promoting healthier ecosystems in the local community. Each tree planted is a step toward a more sustainable future and aligns with Ananta's vision for a greener tomorrow.

These initiatives showcase Ananta Group's dedication to responsible luxury. By caring for the environment, uplifting communities, and prioritising sustainability, Ananta is shaping a new model for hospitality—one that respects the planet, empowers people, and leaves a meaningful impact. 





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