

Rohet Garh, Jodhpur - Fact File

Address: Village Rohat, Pali District, Rajasthan 306421

Postal Address: Rohet House, PWD Road, Opposite Dalip Garden, Jodhpur, Rajasthan 342001

Phone: 0091 291 2649368.

Mobile: 0091 9871130999

E-mail: info@rohetgarh.com

Location: Rohet Garh, Rohat Village, Pali District.

GPS: 25.9560° N, 73.1349° E

Accessibility By Air: Jodhpur Airport gets daily flights from Delhi, Mumbai, Surat and Goa.

By Train: Jodhpur Junction, connected to all major cities in India and Rajasthan.

By Road: Follow NH62 Highway from Jodhpur till Rohet Village

Transfer: Rohet Garh arranges transfers by taxi to and from the airport & railway station. Time to airport and railway station is 1hour 15 minutes (55 Km).

Annual Closing: Rohet Garh remains closed from the 1st of June to the 30th of June every year.

The Hotel: Rohet Garh is a classified Heritage Hotel. Since 1989 it has been nurtured and developed with great love and care by the family into one of the finest Heritage hotels in the country. No new building has been added in the renovation process, but rather, old edifices have been skillfully redesigned to create a heritage property that has few parallels. Situated on the banks of a lake and set in the midst of rural surroundings, it is a haven of peace and tranquillity. Sprawling lawns and manicured gardens, which invite a multitude of birds and dancing peacocks, herald your entry into this oasis where the bird song is the only sound you will hear. A superb swimming pool with four charming pavilions entices you for a refreshing dip. Often dinner is served by the poolside as folk musicians enliven the evening atmosphere. An elegant, beautifully appointed lounge, serene verandas, and terraces with breath-taking views, make perfect venues for relaxation. The thirty-four individually decorated rooms add a touch of class.

Facilities: Thirty two beautifully appointed rooms including six suites are the pride of the property. Each room is unique, boasting of its own special features, all the while being welcoming and intimate. The frescos set the rooms apart from the ordinary, and the furniture, designed in-house in traditional hues, is of the highest quality. All rooms have attached modern bathrooms, which are spotlessly clean and tastefully adorned. There are 30 rooms in total including 6 suites. Each room and suite has its own unique character as they have all been incorporated into the existing old structure.

Dining: Rohet Garh serves all three meals in the restaurant (Breakfast 0700h – 0900h, Lunch 1230h – 1500h and Dinner 1930h – 2200h) with cuisine featuring traditional Rajasthani delicacies, family recipes created by the lady of the house Thakurani Jayendra Kumari, a wide selection from the barbeque and a variety of international options. There is also an all-day dining menu available from 100h to 2100h. The guests have the option to dine either in the indoor poolside restaurant, or in better weather under a beautiful embroidered tent by the pool or in the garden. There is also a spectacular lake view terrace which serves as a stunning venue for special dinners.

Children: The hotel accepts children of all ages. Children below the age of six can stay in their parent's room free of charge. Children over the age of 6 may stay in their parents' room for an extra charge on an extra bed. Only one additional child per room is permitted. Babysitting can be arranged on prior notice.

Dress code: There is no official dress code at Rohet Garh. However, you may wish to change into something a little tidier for dinner.

Check in 1 pm and Check out 11 am

Extended check in / check out time is subject to negotiation/availability.

Others: Electricity 220 volts. The standard two round pin adaptors work.

Credit cards / currency: The hotel accepts Visa, and Master Card.

Mobile telephones and Wifi: All mobile telephones work on local networks. There is free Wifi in the bar and lounge.

When to go / Climate: The best time to visit Rajasthan is in the winter months from October to March. Temperatures during these months can reach a high of 30 degrees and can go down to 10 degrees in the night, all travellers are advised to carry some warm clothing as the temperature

fluctuations between day and night are quite large. It tends to rain in July and August; however there is very little rainfall in western Rajasthan.

Hotel facilities & services:

- Mail service
- Laundry service for guests staying more than one night
- Tailor
- Yoga lessons on request
- Swimming pool
- Rohet Garh's Signature Spa offers a range of Ayurveda treatments & rejuvenation massages.

Excursions

The Village Safari: Rohet Garh's signature program that enables our guests to feel the very pulse of rural Rajasthan. The little mud houses, the turban clad men, the shy, beautiful women, dressed in their traditional costumes. To make this experience, even more intimate, the guests visit the homes of the village folks and share a slice of their life. Western Rajasthan is home to the "Premier ecologists of the world", the Bishnois, who have protected nature for more than 500 years and are responsible for the very survival of species like the Black Buck antelope (India's most beautiful antelope and a rare and protected species today). They share a beautiful relationship with this special animal, wherein the antelope stays close to Bishnoi habitation, never leaving it, and displays complete trust in the Bishnoi people. Guests also meet the Raikas (shepherds) with their glorious costumes, and the Paliwals and Meghwals, the Brahmin farmers and weavers respectively. As one of the earliest pioneers of this concept, we are proud to share our rich and vibrant cultural heritage with you at Rohet Garh.

The Equestrian Program: The equestrian program at Rohet Garh is among the finest in the country. The best specimens of the Marwari breed of horses will give you a sense of sheer strength and freedom, as you ride across the vast, virgin wilderness. Rohet Garh will mesmerize the nature lovers with its variety of wild life and multihued birds. One may also have the pleasure of sighting the rare and beautiful Antelope of India: the Black Buck. The itinerary can be personalized to gift you an unparalleled riding experience in this majestic land of sands and sunsets. From the popular sunrise or sunset rides, to full day rides with overnight in a luxury mobile camp, with attached bathroom running water and flush toilets! Further, there is the extensive three and four day riding itinerary with overnights in Mobile camps and Heritage properties like Rohet Garh. All our rides are designed such that you derive maximum pleasure of riding some of the finest horses of the "Marwari" breed, and experience and enjoy the rich culture of the land.

Bird Watching: The winter months attract a vast variety of birds into the region, where in a good year up to 200 different species can easily be sighted. The lakes and Jheels around Rohet Garh are a haven for birds. A bicycle, a bird book, a bottle of water, a pair of binoculars, packed breakfast, accompanied by an escort is all that a true bird-lover needs!

Royal Picnics: Reminiscent of a bygone era the Royal Picnics, gives our guests the feeling of re-living the past. Set under an ornate tent pitched exclusively for you by a small lake, the delicious food and

wine laid upon crisp covers, the sound of nature orchestrated by the gentle ripples of the lake, the birds going about their daily chores, the antelope coming to drink their fill and the occasional passing herd of sheep guided by a shepherd will all come together to create a memory worthy of being cherished.

Culinary Workshops: Our guests wonder how we are able to provide them with a wide array of delectable dishes. In answer, our trained chefs take them through the unique experience of culinary demonstrations and workshops. The recipes come from Late Thakurani Sahbia Jayenda Kumari's books (owner's mother) on traditional Rajasthani food. Guests can experiment with their own favourite recipes until they are confident that they can re-create the same taste at their homes. Else, they can remain mere spectators of the fine art of cooking - and later enjoy the delicacies at a special dinner.

