











APRIL EDITION



From the Director's Desk



Dear Travel Partners,

April arrives, and with it, the East speaks — not through noise, but through presence.

Pohela Boishakh marks more than a new year in Bengal. It's a reaffirmation of identity — a cultural heartbeat that continues to inspire. Mahavir Jayanti offers a timely reminder: that clarity, compassion, and truth still have a place in progress. Across the region, signs of quiet transformation are everywhere.

In Assam, a bamboo-crafted micro-resort showcases how luxury can be both local and sustainable — elegant without excess. Far out in Arunachal, Kaho — the easternmost village of India — stands not in isolation but in quiet leadership, turning geography into influence. On the shores of the Andaman Sea, Radhanagar Beach holds its place among Asia's finest, not through invention, but by remaining untouched and honest.

Adventure is rewriting its script. Bungee trials in West Sikkim bring new energy to our highlands. In Kolkata, riverside heritage walks are turning everyday streets into stories — lived, layered, and unforgettable.

This is not about emergence. This is about momentum — shaped by communities, rooted in culture, and guided by values.

With Best Wishes, Amit Periwal Director





RAMNAWAMI (The Divine Birth of Lord Rama)

A Celebration of Righteousness & Devotion!

Celebrated on 6th April, Ramnawami, also known as Chalte Dasai in the Nepali community, is a revered Hindu festival observed with deep faith and devotion in Sikkim and Darjeeling. This sacred occasion marks the birth of Lord Rama, the seventh incarnation of Lord Vishnu, symbolizing the triumph of Dharma over Adharma. Temples resonate with Ram Katha, bhajans, and processions, while devotees observe fasting and special prayers, seeking divine blessings for strength, virtue, and wisdom. The festival serves as a spiritual beacon, inspiring people to embrace righteousness, discipline, and compassion in their lives. Amidst the vibrant celebrations, Ramnawami remains a time of introspection and renewal, guiding devotees toward a path of faith, unity, and divine grace.



Mahavir Jayanti (A Celebration of Peace & Enlightenment!) Honoring Ahimsa for a Harmonious World!

Observed on April 10, 2025, Mahavir Jayanti marks the birth of Lord Mahavir, the 24th Tirthankara of Jainism. Devotees celebrate by visiting temples, offering prayers, and engaging in acts of charity, embodying his teachings of non-violence, truth, and compassion. Grand processions (Rath Yatras) showcase Jain scriptures and spiritual hymns, while discourses highlight Mahavir's path to enlightenment. Across India, from Gujarat to Rajasthan, Jain communities unite in devotion, spreading his timeless message of peace, self-discipline, and kindness toward all living beings.



A Celebration of Culture & New Beginnings!

POHELA BOISHAKH (The Bengali New Year)

Celebrated on 15th April 2025, Pohela Boishakh marks the beginning of the Bengali New Year, observed with great enthusiasm across West Bengal. This vibrant festival brings people together in joyous celebrations, symbolizing renewal, prosperity, and cultural pride.

Markets come alive with Boishakhi fairs, traditional music, and dance performances, while families dress in new clothes and relish festive delicacies. Special prayers and processions are held to seek blessings for a prosperous year ahead. In Assam, the same spirit of new beginnings is celebrated as Bihu, the Assamese New Year. Pohela Boishakh is not just a festival—it's a reflection of heritage, unity, and the promise of new opportunities.



The Latest News You Should Know



• From March 2025, Sikkim will implement an INR 50 entry fee for tourists under the

Sikkim Introduces INR 50 Entry Fee for Tourists – Effective March 2025

- Sikkim Registration of Tourist Trade Rules, 2025. • The fee will be collected at hotel check-in, with exemptions for children below five
- years and government officials on duty. • The charge will be valid for a stay of up to 30 days; tourists re-entering after this
- period must pay the fee again.



The Firefly Micro-Resort - A Luxurious Eco-Retreat in Assam A stunning two-story villa in Assam built from treated bamboo, The Firefly Mi-

- cro-Resort redefines sustainable luxury by maximizing natural light and airflow. • The mini amphitheatre fosters creativity and cultural exchanges, while the
- swimming pool offers a tranquil escape, transforming into a glowing oasis at • The live kitchen provides 24/7 dining with a farm-to-table experience, allowing
- guests to handpick fresh herbs and savor the rich flavors of northeastern cuisine.



DHR is introducing a new 7:15 AM joyride from Darjeeling to Ghum, reviving nostalgia for the elderly and longtime residents.

DHR Revives 7:15 AM Service and Expands Joyrides for Tourists

- To meet growing tourist demand, joyride services have been increased from 8 to 13, providing more travel options.
- A mix of tradition and modernity, four joyrides will be steam-powered, while nine will run on diesel engines.
- Sikkim Rural Tourism Meet 2025: March 22-25 The event will promote sustainable rural tourism by supporting homestays, organ-

Visitors will experience Sikkim's rich cultural heritage through folk performances,

 Tourism stakeholders will participate in B2B meetings, policy discussions, and collaborations to drive sustainable tourism and economic growth in the region.



village tours, artisan workshops, and adventure activities like trekking and paraglid-

ic farming, and local crafts while encouraging eco-friendly travel.

Hilton's First West Bengal Hotel to Open in Siliguri!

• DoubleTree by Hilton, located on Sevoke Road beside Payel Cinema, is set to bring



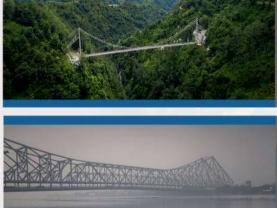
world-class hospitality to Siliguri. • Developed by the Beekay Group, the hotel promises premium luxury and comfort

- for business and leisure travelers. This milestone marks Siliguri's growing prominence in the global hospitality land-



Bungee Jumping Trials Underway at Shingshore Bridge, West Sikkim The Shingshore Bridge is set to become an adventure tourism hotspot with the introduction of a bungee jumping facility.

to West Sikkim.



• Once operational, the facility is expected to draw adventure enthusiasts and boost tourism in the region.

• Trial and test runs are currently in progress, bringing an exciting new attraction

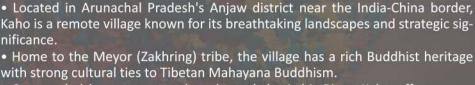
- Along the Riverfront A Walk by the Hooghly in Kolkata Experience the charm of Kolkata through a guided walk along the Hooghly

River, tracing the city's rich history and evolution over the centuries. This immersive tour takes you along the east bank, where Kolkata's story unfolded, shaped by the shifting course of the river. • Location: Central Kolkata • Duration: Up to 2



hours • Best Time: 8:00 AM or 3:00 PM (September to March) • Group Size: 1 to

14 participants (Smaller groups ensure an exclusive experience.) Kaho – India's Easternmost Village





- Home to the Meyor (Zakhring) tribe, the village has a rich Buddhist heritage Surrounded by snow-capped peaks and the Lohit River, Kaho offers a rare
- blend of untouched natural beauty, tradition, and history.
- Radhanagar Beach on Swaraj Dweep (Havelock), Andaman & Nicobar Islands, has been recognized in Tripadvisor's Traveller's Choice Best of the Best 2025 list. Known for its pristine white sands and crystal-clear waters, it continues to be a
- top destination for travelers seeking serenity and natural beauty. This prestigious ranking highlights Radhanagar Beach's global appeal, reaffirm-

A Rustic Delicacy from the East! Fish in Bamboo Hollow



Fish in Bamboo Hollow is a traditional dish that captures the essence of indigenous cooking, using natural bamboo to infuse smoky flavors into fresh river fish. This unique preparation highlights the harmony between nature and cuisine, creating a dish that is both aromatic and flavorful.

Ingredients:

- 1 whole fresh fish (Rohu or Catla) 1 bamboo hollow (about 2 feet long)
- 1 tbsp mustard oil 2-3 green chilies (slit) 1 tsp salt 1 tsp turmeric powder
- 1 tsp ginger-garlic paste 2 tomatoes (chopped) 2 onions (sliced)
- A handful of fresh coriander leaves 2-3 banana leaves (for sealing)

Directions:

- 1. Clean & Marinate Clean the fish, remove scales, and marinate with salt, turmeric, and ginger-garlic paste for 20 minutes.
- 2. Prepare the Bamboo Clean the hollow bamboo and ensure one end is sealed with banana leaves.
- 3. Stuff & Seal Layer the marinated fish, onions, tomatoes, chilies, and mustard oil inside the bamboo. Seal with banana leaves and tie securely.
- 4. Cook Over Fire Roast the bamboo over an open flame or charcoal, turning occasionally for 25-30 minutes.
- 5. Serve & Enjoy Crack open the bamboo, extract the flavorful fish, and serve hot with steamed rice.
- ** This dish is a testament to the rich culinary heritage of the region, offering an earthy, smoky taste that brings tradition to the dining table!

Reviews







Very best service I We recently did our honeymoon package with them and they have very courteous drivers

OFFICES AT

Siliguri | Darjeeling | Kolkata | Guwahati | Port Blair | Thimpu

Registered Office Address: Suite No. 3, 2nd Floor, 75 C Park Street, Kolkata 700016.

Contact: +91 9434049123, enquiry@clubside.in



www.clubside.in