



Mahua Kothi, A Taj Safari Bandhavgarh National Park

Village Tala, District Umaria, Bandhavgarh National Park-484661

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Mahua features twelve mud cottage suites, called Kutiyas . Each charming suite is filled with quaint local touches: wooden shutters, tapered hand-finished walls, stone floors, and open rafters with roughly-hewn beams, handmade pottery roof tiles and rust and burnt orange local textile furnishings. Guests can shower off their journey in the en-suite bathroom, pamper themselves with hand blended, all-natural, guest amenities, relax with a game of marbles or Chaupad or indulge in an in-room massage.

Accommodation:

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Tariff (in INR): On Request

Facilities & Services:

King Beds; Air-conditioning; Ceiling fans; Swimming pool; Indoor shower; Private bathroom; In-room safe; Intercom; Hair dryer; Laundry services; Resident Naturalists.

Banquet & Conference:

We do not have banquet and conference hall however if one is holding entire lodge then we can convert our lounge as a meeting hall where we can accommodate approx. 50 guests but for stay, we can only accommodate 36 guests if each cottage is occupied with triple occupancy.

Recreation:

We have a guest lounge which has lovely books on the forests along with various board games. We also offer outdoor games on request.

Dining Experience:

Dining in Mahua Kothi is an exciting and unexpected safari in itself, with several deliciously surprising twists and turns. Fresh local ingredients, home-made accompaniments, fruits and veggies grown in backyards and quaint village traditions create never-before dining experiences for each guest.