

AMANGIRI

Kosher Culinary Program





Timeless Tradition in the Heart of the Desert

Nestled in the raw beauty of Southern Utah, Amangiri is a sanctuary for connection with nature, with oneself, and with one another. In keeping with our commitment to personalised service and cultural respect, we are honoured to offer a Kosher Culinary Program, designed in accordance with halachic standards and the traditions that bring people together.

Whether observing a special moment, traveling with family, or simply seeking nourishment aligned with tradition, our kosher offerings are crafted with intention and care for every detail, allowing you to focus fully on the moment, surrounded by the elemental beauty of the desert.



Kosher Culinary Program

Kosher meals at Amangiri are designed with the same philosophy that guides all of our culinary experiences: ingredient-driven, seasonal, and deeply intentional.

- **Daily Kosher Meals:** breakfast, lunch, and dinner available throughout the stay prepared in a specially designated kosher area within the kitchen.
- **Private Kosher Chef:** for a fully personalised experience, guests may opt for the services of a dedicated kosher chef throughout their stay.
- Available upon request, a certified mashgiach will oversee all food preparation and service, ensuring full adherence to halachic standards.
- **Picnics & Off-Site Excursions:** kosher meals can also be arranged for outdoor adventures.
- **Children's Menus:** balanced and comforting kosher options are also available for younger guests.



Exclusive Culinary Experience

While Amangiri does not operate as a fully kosher kitchen, a designated area within our culinary space is set exclusively for kosher meals. This section is lined with foil and outfitted with kosher-only equipment and tools, used solely under the supervision of our Executive Chef.

Meals are prepared and plated using chinaware, silverware, and service ware reserved exclusively for our kosher program, ensuring no cross-contamination with non-kosher items. Each item used in the process — from cookware to utensils — is handled with halachic integrity.

We are pleased to offer premium cuts of steak, poultry, and lamb sourced directly from our trusted kosher vendor, Pomegranate in New York.

Kosher Supplement Package: \$250 per person, per day
Dedicated Amangiri Chef: \$2,400 per day

A dedicated member of our culinary team will be assigned exclusively to the preparation of kosher meals, following strict adherence to kosher standards. Advance ordering is required to ensure timely delivery and proper handling.



Children's Menu

For families traveling with young children, our culinary team is delighted to create age-appropriate kosher menus, combining balanced nutrition with imaginative presentation to make mealtimes both meaningful and comforting.

Kitchenware package

For guests who prefer an added level of assurance, we offer the option to purchase a brand-new kosher kitchenware package for exclusive use during their stay. This includes sealed, unused items such as pots, pans, cutting boards, knives, and utensils, which will be used solely for the guest's meals and can either remain with them or be respectfully discarded post-departure.

A supplemental charge for the acquisition of exclusive kosher utensils will be reflected on the final bill.

Certified Mashgiach

All kosher food preparation and service at Amangiri is overseen by a certified mashgiach with deep experience in halachic supervision. Their role ensures strict adherence to kosher standards, from ingredient inspection and kitchen setup to cooking, service, and final presentation.

The mashgiach works in close collaboration with our culinary team and remains on-site throughout the process, offering both oversight and spiritual assurance. Their presence allows our guests to enjoy each meal with complete confidence and peace of mind.

Certified Mashgiach: \$3,000 per day

This fee covers the logistical arrangements required to bring the certified mashgiach on-site for the duration of the guest's kosher experience.

As our certified mashgiach is not based on property, we kindly request a minimum of two weeks' advance notice to ensure proper coordination and availability of this service.





Private Kosher Chef

Amangiri is honoured to welcome a celebrated kosher chef, specially brought in to oversee and craft all kosher meals for our guests. With deep expertise in kosher cuisine and a passion for elevating traditional flavors, this culinary artist will lead your experience with dedication, creativity, and respect for halachic standards.

From intimate breakfasts to elaborate celebrations, every dish is thoughtfully prepared with respect for kosher practices. Their presence guarantees a seamless blend of authenticity, innovation, and personalised service.

The kosher chef will personally reach out to guests in advance of their stay to discuss preferences, dietary needs, and to collaboratively design a fully customised menu tailored to your stay.

Private Kosher Chef: \$3,000 per day

This fee covers the logistical arrangements required to bring the kosher chef on-site for the duration of the guest's kosher experience.

As our kosher chef is not based on property, we kindly request a minimum of two weeks' advance notice to ensure proper coordination and availability of this service.



To allow for proper coordination and availability, kosher services require a minimum of two weeks' advance notice. We also ask that guest dietary preferences and level of observance be shared during the booking process to ensure a personalised and seamless experience.

Our team will be in close contact before arrival, ensuring every detail — from ingredients and service timing to religious requirements — is handled with precision, sensitivity, and discretion.

Alcoholic beverages are charged separately.
Prices are subject to applicable taxes and service charge.

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