



STORIES OF LEGACY, LEADERSHIP, GROWTH, AND  
VISION.

# THE **KAMAKSHI** JOURNAL

**Taste Is Never Just About Food. It Is About Memory, Warmth,  
and the Way a Place Makes You Feel.**



**Some businesses are built from market opportunity. Others are built from personal love.**

There are certain ventures a man enters because he sees a business opportunity. And then there are certain ventures he enters because they have always lived close to his heart. For me, food has always been one of those deeply personal passions. I have always loved food not only eating it, but understanding it, experiencing it, and appreciating the role it plays in people's lives. Good food does much more than satisfy hunger. It creates memory. It brings people together. It gives warmth to travel, comfort to families, and joy to ordinary moments. Somewhere within me, I had always carried the desire to build something meaningful in the restaurant space. That desire stayed with me for years, and today, it is taking form through Taste of India by Kamakshi.





***A highway teaches you something very few boardrooms can — people remember how you made them feel on their journey.***

The idea for Taste of India became even clearer to me through our presence on the highways. Over the years, as we built and expanded our petrol pump ecosystem, especially at our landmark location on the Mumbai-Goa Highway in Khed, I observed something very closely. People may stop for fuel because they need it. But what they truly remember is the experience around that stop whether they found comfort, cleanliness, warmth, quality, and something worth pausing for. A highway is not just a road. It is a moving story of families, travelers, professionals, children, long drives, fatigue, excitement, and memory. I began to feel that if we could create a truly good family restaurant in that space, we would not just be serving food. We would be serving pause, comfort, and experience.



***That is how Taste of India by Kamakshi began, not merely as a restaurant, but as a hospitality vision.***

We started Taste of India by Kamakshi at our biggest petrol pump on the Mumbai-Goa Highway in Khed, and from the very beginning, the vision was larger than one location. I did not want this to remain only a single restaurant. I wanted it to become a chain one that would travel across our petrol pump network and highways, beginning across Maharashtra, including locations such as Kolhapur, Sangli, Satara, and many more. The dream is to build not just eating points, but a recognizable restaurant identity a place where travelers and families know they will receive excellent food, proper ambiance, reliable quality, and a sense of trust. That consistency matters. In food, as in life, people return not only to taste, but to confidence.





**A family restaurant must feed more than appetite. It must feed trust.**

From the beginning, my intention was very clear: Taste of India by Kamakshi must be a place where families feel comfortable, where food is served with care, where quality is non-negotiable, and where flavor is remembered long after the meal is over. We are building it as a multi-cuisine family restaurant chain, but the heart of the concept remains rooted in Indian taste, hospitality, and familiarity. I wanted it to be a place where one can enjoy authentic Maharashtrian flavors, broader Indian comfort food, and well-crafted dishes in a setting that feels welcoming and refined. Good ambiance is important, yes. Presentation is important, yes. But if the food itself does not have soul, then the restaurant remains incomplete. For me, taste must carry depth.

**The real flavour of a restaurant begins long before the food reaches the plate. It begins in the spice.**

If there is one element I take especially seriously in food, it is spice. Spice is not just ingredient. It is character. It is identity. It is what gives food its memory. That is why a very important part of the Taste of India journey is our own spice line, also under the name Taste of India. These spices are created in our manufacturing unit through carefully developed Indian blends designed to deliver authenticity, aroma, consistency, and richness of flavor. We are not speaking of ordinary masala. We are speaking of a signature foundation one that carries the warmth and complexity of Indian cooking in a way that feels genuine and reliable.



**A strong kitchen does not depend only on recipes. It depends on what stands quietly behind them.**

Our Taste of India spice blends are already being supplied to multiple restaurants across India, and today, that journey is growing even further as we begin exporting them to the USA and Australia. This is a proud moment for us, because it shows that the quality, authenticity, and consistency we are creating can travel beyond our own kitchens. These blends are crafted from a combination of Indian spices designed to bring balance, aroma, and depth into every dish they touch. For me, this is not a small side business. It is an important part of the larger food vision. Because when the spice is right, the food begins with strength.



**Every enduring brand begins when passion is supported by standards.**

Passion alone is never enough in business. It must be matched with quality, discipline, consistency, and execution. That is exactly how we are approaching this chain. We want the food to be top-class, the quality to remain high, the flavors to stay consistent, and the customer experience to feel dependable across locations. This is not about opening restaurants quickly and hoping they work. It is about building a restaurant identity carefully, with the seriousness required to make it last. Because in hospitality, as in every other field, the real test is not opening. It is sustaining trust.



SHREE KAMAKSHI  
GROUP OF COMPANY

**Taste of India is not only what we are serving. It is what we are preserving.**

To me, this brand is also about celebrating Indian flavor with dignity and confidence. We are a country of extraordinary spices, regional depth, culinary memory, and food traditions that are both rooted and diverse. Taste of India by Kamakshi is our way of honoring that richness while presenting it in a format that feels modern, family-friendly, highway-ready, and scalable. Whether through our restaurants or our spices, we want to build something that carries Indian taste with pride.



**What begins at one table can one day become part of many journeys.**

As we expand Taste of India by Kamakshi across our petrol pumps and new highway locations in Maharashtra and beyond, my hope is simple: that this brand becomes known not only for food, but for experience. For warmth. For consistency. For hospitality. For flavor that feels real. For meals that make a journey better. And for the kind of quality that makes people say,

“If we are stopping here, we should eat here too.”

Because in the end, a restaurant is never only a place where food is served.

At its best, it becomes a place where journeys pause, families gather, and memories quietly begin.

Mr. Dinesh Gije  
Founder, Managing Director  
Shree Kamakshi Group Of Company