

RESTAURANT REVIEW

SEAR: A delectable experience

SEAR is a fusion cuisine restaurant that promises to tantalise your taste buds with eye-catching visuals, served elegantly on a plate. Located on the 18th Floor of the Renaissance Dhaka Gulshan Hotel, under Marriott International located on Gulshan Avenue, SEAR provides a unique blend of flavours with ingenuity, while providing a glorious view of Dhaka.

Renaissance Hotels adhere to the needs of their guests and cater to their wants in a luxurious and hospitable manner; they have a total of 175 branches across the globe, and are said to be the most stylish venture of Marriott International.

The interior of the SEAR restaurant is accompanied by stellar lights decorated with glass, the combination of the muted redwood floors with the grey marble and white slits allow visitors to a soothing ambiance and a luxurious experience. There is an automatic piano playing the smoothest tunes situated within the restaurant that adds a wholesome



Romano Kreutz, the executive chef of SEAR hailing from Germany, provides his in-depth gastronomical vision. He also added that fusion is his preferred choice of expertise (though he has 11 years of experience working with various styles and establishments under his belt) because of the creative freedom, with fusion cuisine, the sky is the limit. There are various ways of incorporating local ingredients, highlighted in a different light that is not conventional, and that is the beauty of it all. Through trial and error, things can be perfect, and making mistakes is a part of the humble process.

The standalone feature of Romano's approach to the culinary arts is the attention to detail, there are various elements in each of the items presented in the menu, which consists of 20 extravagant dishes. Each of these elements eloquently

complement one another, creating a sonnet on your table. The unconventional method of preparing said elements, one can truly admire the thought and artistry that is put behind each dish.

Anyone who is visiting SEAR is encouraged to have an open mind upon arrival, as it is important to be a free spirit when it comes to fine dining. To really understand the core concept of fusion, one must be open to getting out of their comfort zone. Only by doing that can you truly enjoy the food that is being presented.

A must-try from SEAR is their Black Forest Cake 2.0, which is a deconstructed black forest cake, with cherry compote jelly and white chocolate, alongside a chocolate ganache, it is complemented with a strawberry sorbet which adds an element of freshness to a very light flavoursome dish. Another must-try is

their flavour twisting Prawn Tempura, which is light and airy, paired with a mango mixed wasabi sauce which gives it a tangy and sweet element. Chef Romano garnishes the prawn tempura with sautéed puffed rice in mustard oil, which adds a pleasant texture and the mustard oil adds a fragrant kick to it that is not so overpowering.

Each dish has their own eccentric quality that invokes the curiosity of many, but a bite is all it takes to have it answered, with bursts of flattering flavours, making it easy for you to put SEAR on your list of go-to places.

Visit the Renaissance Dhaka Gulshan Hotel Facebook page at [facebook.com/RenaissanceDhakaGulshan](https://www.facebook.com/RenaissanceDhakaGulshan) for more information

By Ahmed A Raeeda
Photo courtesy: Renaissance Dhaka Gulshan Hotel

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