



RESTAURANT REVIEW

Welcome to The Amber Room!

InterContinental Dhaka has officially opened The Amber Room, just last month — an elegant restaurant which really has the potential to reign supreme among the upscale eateries in Dhaka, for locals and foreigners alike, be it in terms of food or a fine dining experience. Here's why.

FIRST IMPRESSION

The Amber Room is indeed sleek and stylish. But what's even better is the fact that the restaurant does not overdo it — a mark of true sophistication.

The many tasteful artworks hanging on the walls and the very comfortable couches and chairs together not only make the place elegant, but calm and comfy too, instead of being 'loud' or pretentious.

I would also say there is an interesting sense of warmth around — perhaps because of the wooden interior, the lighting, the sight of the fire burning in the large oven behind the counter, and the hospitality of the staff.

The head chef, Reynaldo S Dulatre, is an amicable man himself, with around 20 years of culinary experience.

At its core, The Amber Room is essentially a steak and seafood restaurant, he said. He added that it is a restaurant which has a focus on fusion, as there is a local touch to many of the dishes he cooks, be it in terms of some of the ingredients used or the seasonal variety that comes with the endowment of nature.



THE FOOD

The menu is delightfully simple. I for one, am not really a fan of long and complex menus. Yes, there is a counter from where you can order grilled stuff personalised to your liking, but the core menu has been kept rather basic.

For starters, I ordered crab ravioli. The crab stuffing was indeed relishing, but the orange flavoured butter sauce in the dish elevated it to a whole new level; so much



so, that even the carnivorous me savoured the fresh vegetables which accompanied the raviolis.

Next came the tenderloin steak. I was really looking forward to it, because, in Dhaka, you do not really get fine steaks in many places.

And it didn't disappoint. It came on the table in a wooden platter boasting exquisite presentation, complete with sides and sauce



and a special steak knife I picked from a selection.

So, all ready and armed, I attacked the steak. The juiciness and tenderness was spot on!

"Our beef is usually aged for 18 to 21 days, or even a month or so," Chef Reynaldo informed.

Not just the steak, though, from lamb to fish, The Amber Room won't let you down, as each is prepared brilliantly and presented

with elegant garnishing.

Meanwhile, the menu's diversity is reflected in the fact that it also has kachchi biriyani.

Moving on to desserts, the restaurant's Mega Profiterole is a must-try. And a mega profiterole it is indeed, perfect for two people (even three, I reckon). The pastry ball, stuffed with vanilla ice cream, looks even more appealing when you pour the generous cup of chocolate sauce all over it, immediately elating you with the momentary rush of chocolate aroma!

From start to finish, The Amber Room provides you the very best in terms of food and ambience, and then, they stop — cautious about not overdoing anything, thus striking the perfect balance, which is a rare feat in itself.

Essential info:

InterContinental Dhaka hosts Ladies' Night Tuesday, with alluring offers on its eateries on the day. As a part of that, The Amber Room provides 50 percent discount for its female guests.

The Amber Room is open from 6:30PM to 11:30PM, every day, except Sunday. For reservations, call 02-55663030.

For more information, visit www.facebook.com/TheAmberRoomInterContinentalDhaka/

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Photo courtesy: InterContinental Dhaka



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