

Gloria Jeans in Dhanmondi

IN 1979, an American couple named Gloria Jean Cavetko & Ed started the journey of Gloria Jeans Coffees. In 1996 the first Australian Gloria Jean's Coffees store was opened in Miranda, Sydney which brought it recognition as an international brand. After serving 39 countries with the unrivaled taste and alluring smell of coffee with its 1100 outlets Gloria Jeans started their operation in Dhaka in 2012. Their first outlet opened in Gulshan and now the second branch of Gloria Jeans Coffees has finally been inaugurated in Dhanmondi.

This month, Gloria Jeans opened their Dhanmondi doors to the patrons who have for so long impatiently awaited a branch closer than the one in Gulshan. Ironically enough, the impatience was only noticed when the new branch was inaugurated. Even without a heavy advertising campaign announcing Gloria Jeans arrival, the locals of Dhanmondi were already abuzz. And the fact that the place was nearly full on the very first week is testa-



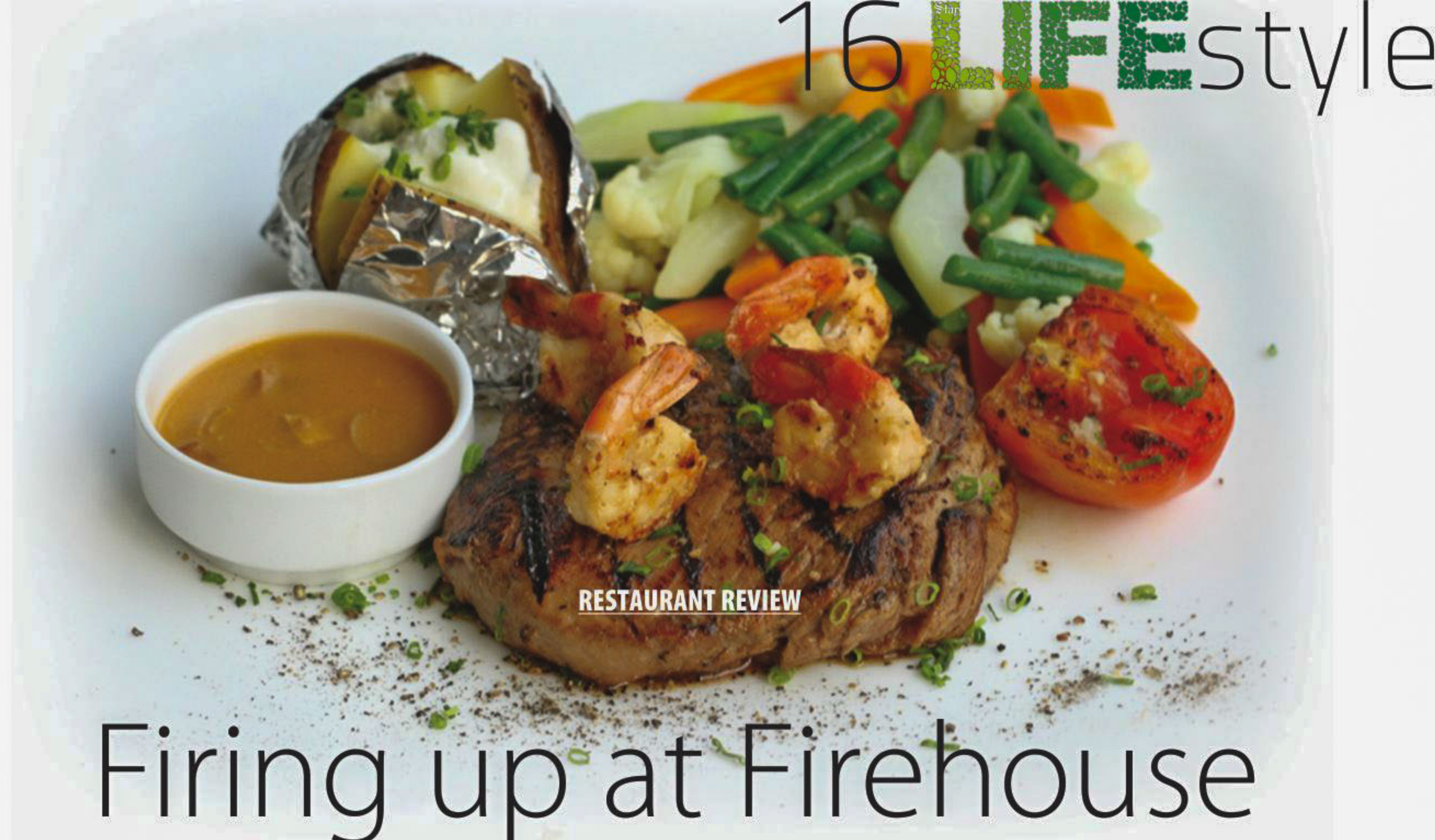
ment to how much a niche Gloria Jeans has carved for itself.

The Dhanmondi branch mimics the original as close to possible, as expected of any franchise. The décor is coffee-hued rustic, dotted with cozy seating arrangements. The menu is the same as the one in Gulshan and surprisingly so is the taste. Gloria Jeans maintains the freshness in every bite and brew here as it does all the world over. Although the Dhanmondi branch may not be as expansive, there are enough nooks and crannies to shelter you from the noise when all you need is a good book, a good friend and a good cup of coffee.

Visit the latest branch of Gloria Jeans to see what all the fuss is about if you haven't already. Coffee isn't their only specialty; Gloria Jeans serves up an environment desired by foodies, intellectuals and loud friends alike. If it's a respite you are looking from the regular Dhanmondi café scene, then Gloria Jeans is the place to be.

By Osama Rahman

Photo: Gloria Jean's Coffees



Firing up at Firehouse

THEY have set the stage for you to give in to your cravings for the choicest cuts of mouth-watering steaks. Located at Road 11, Banani, Fire House is a dark themed restaurant with lots of wood work especially raw log woods on the wall and abstract arts. The interior mimics what it is; a chic yet bold contemporary steak house. The restaurant is a neighbourhood favourite and offers a casual, friendly dining atmosphere that you and your friends will be sure to enjoy. Also featured is a friendly, professional group of staff members, who will make sure you enjoy your visit and that that the

restaurant lives up to its reputation for pleasant dining and superb cuisine. The menu offers a good selection of entrees and starters, an inspired array of selections that is sure to satisfy everyone in your group. Since 1975, the chef has been working in different places including Bombay's Hotel Ambassador and then moved to Dhaka and Joined Sheraton which later became Ruposhi Bangla and worked there till 2014 until it closed down for renovation. With his years of expertise, he serves excellent steaks and chops seasoned and grilled to perfection. Visitors can order a salad, baked potato or

steamed vegetables from the a la carte menu. Sure, Mary's Little Lamb Chops, Tenderloin, Chicken Fungi, and Slow Baked Snapper can make an appearance on the menu of this newcomer, but you should also try their own signature dishes. A must-have is the dessert, if you have the discipline to save space for some real chocolate fudge brownie with ice cream. As they give expression to your food fantasies on a plate, Fire House is a must try for steak and sea food lovers.

By Tanziral Dilshad Ditan

Photo courtesy: Firehouse

Sigree: In search of Lucknow specialties in Dhaka

OPENING their doors on 5th September the Indian chain Restaurant Sigree started its Journey in Bangladesh with much aplomb graced by the presence of Star cricketer Shakib Al Hasan. The magic of slow cooking over charcoal is how the chef describes the cooking style of Sigree. As I take my seat in the plush red sofa, soft yellow light streams in through the carved lamp holders and the smell of charcoal wafts through the air. The interior is a mix of red, black and golden hues done with immense care to keep in tune with all other Sigree outlets throughout the world. The ambience is that of a fine dining restaurant and in an off the charts location such as Mirpur, the owners of Sigree plan to carve out a niche for fine dining options in this locality of Dhaka, where restaurants like these with international acclaim are a rarity.

Ingredients specially sourced from trusted suppliers, the head chef Warish of Sigree who has been with this chain for almost seven years and has been specially recruited from India, promises a meal you will remember. Their poultry is freshly sourced from BRAC, fish from a trusted source, spices from the local bazaar and their special long grained rice especially imported from India, promising fresh ingredients and a superior taste in every bite. Commencing my dinner with a sip of the Jal Jeera – tangy, salty and sweet-I dug into the Dihliwali Tikki a special potato cake with a sweet yogurt sauce and thinly

shaved onions followed by a mouthful of the chicken kabab marinated in green coriander, garlic and mint the chicken is served on skewers with a tangy sweet mint sauce. Appetite whetted with the potato cake and chicken I go for the chef special, and Sigree bestsellers, the Mutton Dum Biryani accompanied with a chicken curry with undertones of cashew nut and coriander. Lightly spiced, the aromatic long grained rice and tender mutton accom-



pany each other perfectly, add to that the in house pickles of sweet papaya and vegetables and it is a match made in heaven. End the meal with a melt in your mouth Gulab Jamun the traditional way or if you are looking for some show, order the sizzling brownie with ice-cream. Sigree has only recently started their journey but among food connoisseurs it is already making the rounds with many dishes on its menu making the bestseller lists such as



Kakori Kabab, Galoti Kabab, Dahi Methi Murgh, Sweet Lassi, Lassoni Jhinga curry and Kosha Gosht to name a few. The chef himself oversees all the operations and even prepares the curd on the restaurant premises for the Lassi and Raita. Sigree also places a special focus on vegetarian dishes with many dishes based on paneer and vegetables alone.

Part of a global chain, Sigree strives to maintain the standards of the restaurant and ensures quality produce for its customer. The price range for a complete meal for two is around 1500tk with drinks starting at 175tk and main courses starting around 250-300tk. They also have a banquet hall which can be rented for parties and weddings with a seating arrangement of 200 at a time.

Find the magic of food cooked over charcoal as the chef himself promises a meal worth trying.

By Abida Rahman Chowdhury

Photo: Sigree