RESTAURANT REVIEW

BitterSweet starts anew

ITTERSWEET Café has established itself as a brand among the Dhaka foodies - for the taste of its desserts to the quiet environment and homely ambience it provides. Now the family-run café, which has been going strong for six years, has finally relaunched its menu. More desserts, more food and

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tastier drinks.

known to serve a wide range of desserts. The café, designed as an urbane, homely space for relaxation at the end of a tiring day, is a favourite among teens and professionals alike. It is perhaps one of the few places in Dhaka where people gather for the sole purpose of indulging their sweet tooth.

Zafar Khan, one of the owners of

BitterSweet, says, "We did not want to experiment with our food much. We had our menu and only decided after a long trial to bring changes." His rationale - it is the customers who pay for the food, and unless completely sure, he refused to bring change to something which has been known to work.

And the selection process has been just as rigorous. Perfected over months of trial testing and cooking, the new dishes are great additions to BitterSweet's already mouthwatering menu. Categorised neatly, the appetisers or as they call it 'the Lite Bites', offer tempuras, hummus dip and honey lime chicken wings. Moving on to the mains, the choice is wide and now even more eclectic. From fish 'n chips to sandwiches and chop suey, pastas and pizzas, it definitely has something for every palate.

But it's with the Decadent
Desserts that BitterSweet has earned
its rightful fame. Assortments of
cakes line the counter and the sight
of freshly baked delicacies makes
one confused about what exactly to
order. For the chocolate lovers there
is tar and chocolate chip cookies,
lemon tarts and apple pies for those

with a different taste. But the crèmede-la-crème, the rich, creamy, cheesecake is the one thing every cake lover should try - not for nothing has this been dubbed the best cheesecake in town by many.

"All our cakes are baked here, and the premium price reflects our use of the best ingredients," says Zafar. BitterSweet has established a different norm when it comes to their recipes. With no primary chef to bring in his own expertise to the table, all the chefs are taught to bake and cook from the same recipes. "This," says Zafar, "has allowed us to be consistent with our quality and taste."

For a quiet evening, amidst soothing background music, and of course sweetened and savoury delights BitterSweet is the place to be. The café, which can house about sixty people at a time, on average sees a few hundred guests daily. With no big sign board at the entrance, the café has made its mark among regulars purely through the power of its consistent service.

BitterSweet is located at House#10, Road# 53, Gulshan 2.

LS Desk

Photo courtesy: BitterSweet

