



FROM PAGE CENTRE

George's La Dolce Vita

Italian cuisine is a favourite among the Dhakaites and with good reason. However, with such a list of admirers, such restaurants also get their fair share of critics. George's La Dolce Vita is no exception. With a large fanbase, the restaurant too has come under criticism on some occasions. But that is just a professional hazard. Taking part of Dhaka Foodies Week, George's La Dolce Vita set out to showcase their quality in front of a brand new base of customers. If the food was anything to go by, then the restaurant surely made a large number of new fans.

George's La Dolce Vita had two menus for the Dhaka Foodies Week, priced at Tk. 400 and Tk. 899. The first option included 2 steamed buns stuffed with sweet and succulent caramelized garlic chicken, mushrooms, arugula and chicken bacon. This is followed by a Pizza of your choice and finally there is dessert. The dessert is a triple chocolate cookie. The meal is a complete spread and tends to be quite filling, unless you are ravished. Here, the garlic chicken isn't only

described as "succulent" but it really is. Here, everything is measured and everything is done to perfection. A meat lover's pizza is of course the way to go and that is what we ordered. Unlike the fancy fast food pizza places with more emphasis on random toppings and oily servings, La Dolce Vita serves a proper pizza. It is shorn of unnecessary ingredient and the pizza remains the focus regardless of the additions. Wrapping up with a triple chocolate cookie, describing the meal as delicious and filling would both be understatement.

The second option consisted of 2 steamed buns stuffed with sweet and succulent caramelized garlic chicken, mushrooms, arugula, chicken bacon and their home-made mozzarella with sun-dried tomatoes & basil. This is followed by rib eye steak (150g), seafood quiche with shrimp & fish with tomato, onion and carper sauce. Then comes the dessert which is the perfection cake- a vanilla cake with chocolate ganache frosting. Now, that sounds delectable because it probably is. George's La Dolce Vita is a hidden gem as of yet but even before the Dhaka Foodies Week, it was hard to get a seat there. Now it is going to be harder. Fortunately, it'll be all worth it.

By Osama Rahman

Restaurant Week : In conversation with Ashiqur

Dhaka Foodies is mainly an online portal www.thedhakafoodies.com-whose purpose is to engage foodies with restaurants. Everyone can write reviews and suggestions.

They do different campaigns, festivals and photo exhibitions. Last week, the restaurant held the Restaurant week which received tremendous response from food lovers all over Dhaka. Speaking to Ashiqur Rahman,



founder of Dhaka Foodies, he informed that this event involved 35 restaurants across 38 different locations of the city.

"Dhaka restaurant week is a completely new concept. We weren't sure if the crowd would understand it, but thankfully,

everything went fine. The response has been great so far," Ashiqur Rahman said. Some restaurants were visited almost as soon as the week started, some took a little time, but almost 90% of the restaurants are very happy with the turn out. The restaurants in questions offered their food for set prices starting from 499 BDT.

The turn out has been so well that a lot of the restaurants had been completely booked due to the event. The restaurant week was engaging in different ways also, such as the photography contest that was held side by side with the restaurant week. "After eating, people would go to our site and review the restaurants and surprisingly, we received no complaints," Ashiq added.

In the future, Dhaka Foodies plans on doing something more beneficial. On July 2nd and 3rd, they will have a Sehri festival and whoever participates, a part of the fee they pay will go to the poor as zakaat. They are working with the Zakaat foundation for this project as well. This noble initiative will be held in Bashundhara Convention Centre.

There are plans to open up new chapters of Dhaka Foodies in different cities of the country.

By Osama Rahman

Of Mirage and gluttony

For the guests who visited The Mirage during Dhaka Restaurant Week 2015, organised by Dhaka Foodies, the real challenge was actually to complete the meal! With an outflow of just Tk.999, the delicious platter that was served at the multi cuisine restaurant was indeed very generous: more than ample for one person.

In a rather widespread dish, the set menu consisted of fresh salad, fried rice,

Indi Bolognese, Mongolian beef, the chef's special Prawn, Thai vegetable, fried chicken and wanton. This was accompanied by a choice of seasonal fruit juice and cream caramel for dessert.

The platter provided the guests with a burst of flavours. You had the very hot and spicy Mongolian beef, the milder prawn item and the tangy olives in the salad.

Not just the taste and quality, the platter was impressive in terms of quantity as well; and with Tk.999, the meal could very well be enjoyed by two persons.

This platter was not just the only one, though. Another set menu, which cost Tk.1499, served fresh salad, spring roll, fried rice, mashed potatoes, barbeque chicken, king prawn, mini beef steak, chef's special vegetables and grilled white snapper, along with seasonal juice and panna cotta for dessert. It wasn't just great food; it was a lot of great food!

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By M H Haider

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LS EVENT

Episode 11: Chef Gerard goes exotic

Episode 11 was about to begin. It was the day for the arrival of the first guest judge. Gerard Wallace, executive Chef of Bellagio Ltd was invited to challenge the participants and gauge how far the challengers had come. So far, the participants had proven themselves adept in local techniques and showed they could use most of the tools and ingredients they were given. However, there was still a question mark as to whether they were good enough when it came to international cuisine. Did the participants have the necessary skill or even the knowledge to create a dish using all the latest techniques and the tips?

Chef Gerard began by first meeting all the participants. This was before the show began to be televised so a lot informal chit-chat took place. The participants were quite excited to meet the celebrity chef and they all made it a point to have at least something to say. Once the ice was broken and pictures were taken, Chef Gerard began with his trademark no nonsense approach. He was going to make chicken liver crème brulee with orange caviar. At first, the participants were stunned. They had never even heard of this dish before. The people behind the scene also looked confused. Most couldn't spell the dish properly, let alone name it. Thus, whispers began that maybe today one elimination wouldn't suffice.



Once Gerard had explained his dish, he began to explain the various techniques and then finally he started his demonstration. Everyone, from the participants to the regular judges to the Master of the



Ceremony, all were focused on how exactly the dish was going to be made. Chef Gerard went on to show how to use a syringe to add a drop of orange caviar, how to use calcite and algin and even how to use a

torch to get the right amount of heat to cook the dish. All of these things were brand new to the participants so of course, they weren't expecting a super showing.

And a super showing did not happen. Most of the participants could not recreate the dish to perfection. "It shows all of them have tried really hard because within such a short span they have not only learned but executed a good dish," the Chef observed. Mahfuza though fell short. Her use of liver was declared to be too less in her gravy while her dish was not thick enough to set in the fridge. If you dish had not settled than you obviously had not done a good job. Hence, Mahfuza found herself at her journey's end.

Nadim, on the other hand, finally got out of the constant 'tike thakar lorai' by at least becoming the most organised participant according to Chef Gerard. In the recent weeks, Nadim had taken a lot of flak for not living up to the expectations but finally he had received some long overdue recognition of his hard work. Jebunessa and Umme Kulsum both also made brownie points by making attempts at better presentations.

Another battle was now about to begin. But that again is a discussion for another week.

To catch the full episode, log on to <https://3rdbell.com/> and start binging now!

By Osama Rahman
Photo: Rabby Islam