



ARIES
(MAR. 21- APRIL 20)

Look for professional guidance. You will be able to contribute a great deal to organisations. Your lucky day this week will be Monday.



TAURUS
(APR. 21- MAY 21)

Risks will not be profitable. You will feel the limitations. Make plans to mix business with pleasure. Your lucky day this week will be Thursday.



GEMINI
(MAY 22-JUNE 21)

Your doubt could lead to insecurity. Children may be on your mind. Talk about your intentions and confirm. Your lucky day this week will be Friday.



CANCER
(JUNE 22-JULY 22)

You will be in the doghouse if you are being. You will learn a great deal from the foreigners. Your lucky day this week will be Thursday.



LEO
(JULY 23-AUG 22)

Your irritability will lead to family squabbles. This will not be the best day to make changes. Your lucky day this week will be Sunday.



VIRGO
(AUG. 23-SEPT. 23)

Travel will be in your best interest. Don't let your emotions get out of hand. Try to be honest when dealing with your spouse. Your lucky day this week will be Thursday.



LIBRA
(SEPT. 24-OCT. 23)

You may find acquaintances being deceptive. Concern yourself with legal matters. You can make life easier for an older member. Your lucky day this week will be Wednesday.



SCORPIO
(OCT. 24-NOV. 21)

Make plans to do the things you enjoy. Join a choir or a drama club. You may be considering moving to larger quarters. Your lucky day this week will be Saturday.



SAGITTARIUS
(NOV. 22-DEC. 21)

You may have a problem with someone you live with. Your philanthropic contributions will bring you praise. Your lucky day this week will be Friday.



CAPRICORN
(DEC. 22-JAN. 20)

Entertain those who can provide you with valuable information. Turn your present relationship around or start a new one. Your lucky day this week will be Saturday.



AQUARIUS
(JAN. 21-FEB. 19)

You can expect the fur to fly on the home front. You are best to tuck your money away where no one will be able to touch it. Your lucky day this week will be Thursday.



PISCES
(FEB. 20-MARCH. 20)

Perhaps it's time to move on. You must try to include your partner in your activities this week. You'll find it easy to upgrade. Your lucky day this week will be Tuesday.



RESTAURANT REVIEW

With a Twist of Orange

The country has gone through a revolution for the past couple of years and a brand new culture has seeped in, which, till this day, is thriving- that of the 'café culture'. With such a culture gripping Dhaka city, Orange & Half is an innovative café concept with its main store located at Shanta Western Tower, Tejgaon-Gulshan link road, Dhaka. Orange & Half also has a branch inside the campus of International School, Dhaka in Bashundhara. With contemporary cooking methods and gastronomic twists, popular café items are transformed into mouth-watering, freshly made delights.

An initiative of "The Next Idea" (TNI), a leading international restaurant and hospitality consulting group based in Los Angeles, Orange & Half promises to bring a paradigm shift in the local café scene. The concept has been cleverly designed to generate a common, interactive and calming environment for coffee and food lovers.

With service par excellence, you can indulge in their food and beverages, freshly made, from around the world-- with the Orange & Half hallmark. International flavours are cooked up by their expatriate

five star Executive Chef, who beautifully combines fresh seasonal produce with high quality imported ingredients, just for his customers.

Their cakes, pastries, sandwiches and panini's are inspired by international kitchens and freshly baked for the café. They have created an impact among their customers, for their signature blend of coffee beans of the finest quality from South America, Africa and Europe, created for Orange & Half exclusively. If you aren't a coffee-person, they have milkshakes and smoothies to chill your soul and entice your taste buds!

Delectable panini's and sandwiches are also served with home-made Focaccia and Ciabatta that are light and healthy choices.

With a state-of-the-art central kitchen, all the products are made and distributed to their locations. Their pantry is well stocked with imported ingredients, all safely stored in a clean and temperature-controlled environment.

The management team is well trained and their attitudes are very customer-friendly. The best of the best are chosen when it comes to the key management

team, where educational merits, friendly communication skills, and friendly personalities are taken into account. Their Celebrity Chef Syed Tazammul Huq (Tareq) is trained internationally and has an experience of 13 years in Bangladesh and Australia. He was the guest judge on Bangladesh's biggest cooking competition, Rupchanda – The Daily star Super Chef.

At Orange & Half Café strives to guarantee that all orders are correctly handled and served with a smile, with the essence of legendary westernised customer service.

The teams educational backgrounds and people-friendly skills praise a well-paced service environment that delivers "the extra half". Inclusive training is provided by The Next Idea's team in order to maintain the exact standard that they promise.

So the next time you are craving for a good cup of coffee to go with a delectable sandwich or panini, you can be sure to have everything you need and more at Orange & Half café.

By Naziba Basher
Photo courtesy: Orange & Half

