

# The best of the best quality @ Bbq Bangladesh

Bbq Bangladesh is rebranding the family-style casual dining experience by making it more approachable without compromising on quality service. And their new branch in Dhanmondi promises to uphold their principle of using only the best quality olive oil for cooking and promote healthy living.

We arrived during the evening on the second day of its opening. The air was alive with the steady buzz of conversation and retro music playing in the background. On one side they were serving ice-cream from New Zealand Natural next to an open view of their kitchen, where the chefs, all wearing gloves and hair caps, were busy at work. We found that the noise from one table did not carry on towards the next, allowing each diner to enjoy their meal comfortably in peace.

Our waiter was genuinely welcoming and readily answered all our queries. Their menu came in a folder which was quite big and heavy, but not without a good reason. As we shuffled through the pages of the carefully streamlined menu, our eyes were drawn to the vibrant arrays featuring their grilled and fried chicken meals, pizzas, salads, pastas, soups, desserts and beverages. Even though we took our own sweet time with deciding what to order, the waiter did not linger or rush us.



We did not have to wait for long before our food arrived. The Korean Charbroiled, priced at Tk 795, was the most hyped-about item on their menu. They served three pieces along with sauce and lightly grilled vegetables. The chicken was moist and succulent, and the sauce only enhanced its subtle but complex flavours. But when it

came down to taste, it was the Jamaican grilled whole leg meal which ultimately won us over. Priced at Tk 545, the meal consisted of one whole chicken leg, salad and a choice of side dish. The chicken was perfectly tender and tasted tangier and spicier compared to the Korean Charbroiled, making it more appealing to

our Bengali tastebuds. The pane mushroom soup, which cost Tk 425, came inside a toasted bread bowl. It was sinfully creamy and delicious with a good amount of mushrooms. We liked the carbonara pasta the least; it was underseasoned and had too much sauce to our liking. Also, their combination pizza needed more zest and could have been better executed.

The most exciting part of our evening was the tour we took through their kitchen. Their plates are first washed, soaked in lukewarm water, steamed and then left to dry. Even their ice maker has a filtration system. Two 5-ton ACs and ventilators regulate the temperature inside the kitchen, keeping the chefs comfortable and the air clean. Almost all of the ingredients are imported twice every week from Thailand and Dubai to ensure that they are fresh and free from formalin. And the olive oil used in their cooking is regularly monitored and changed to maintain quality.

Bbq Bangladesh currently has a limited time offer on takeaway lunch boxes for Tk 549 (excluding VAT) and it comes with free delivery. It is located on the 3rd Floor of 67, GH Heights in Satmasjid Road, Dhanmondi.

By Antara Islam

Photo courtesy: Bbq Bangladesh



## সাদা নতুন নাম



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