

A taste of Arabian food

Although Dhaka now has a myriad range of cuisines, Arabian food is still relatively less common. But there's Arabian Grill & Platter as a saviour to satisfy your palate if you are craving Arabian cuisine.

As you walk into the restaurant, the waiter will provide you a refreshing welcome drink, an orange and lemon delicacy with small pieces of apple.

With the chef armed with years of experience working in Jeddah's Hilton, the eatery promises to serve authentic Arabian food.

Many of the dishes come in platters, of two people and more - enough to feed a whole family. A very common picture of Arabian dining that comes into our mind is of a large cluster of people sitting around a mammoth platter, with generous amount of rice topped with perhaps a whole lamb.

And at Arabian Grill & Platter, the contents and the portions of the platters are like that: huge amounts of rice and meat, complete with fresh onions, cucumbers, etc for garnishing.

Kabsa rice and Ruz Bukhari are popular rice dishes. Both feature long-grain basmati

rice, but the latter dish is red in colour, comprising of tomato puree, garlic, onions, etc.

The pickle that comes with the food will never fail to win over you. The magic is in the seasoning. The vinegar-soaked carrots

and cucumber and other goodies will tease your taste buds to the limit.

For those who want a spicier treat, there's hariyali sauce. On the other hand, the smoky dakoos sauce, featuring tomato base, is also worth trying.

Among meat, you could try out the Arabian mutton mudi and the Chicken Al Faham. Mutton Mudi is one juicy, soft and tender meat that will keep you wanting for more. Meanwhile, Chicken Al Faham is another distinctive delicacy.

Try out the kulfi for dessert. They do not use water at all, and perhaps this is the reason why their kulfi is so rich. With pistachio and the subtle flavour of saffron, the kulfi is one of the best in town.

The flavours of Arabian cuisine are very different from what you usually have. And it is refreshingly different indeed. In order to try that, a visit to Arabian Grill & Platter is a must.

Address: RM Center (4th floor), 101 Gulshan Avenue, Dhaka. Contact number: 01731886688. Facebook page: Find 'Arabian Grill & Platter'. Business hours: 11 am-11 pm. Home delivery options: HungryNaki; Foodpanda; the eatery also offers free delivery up to a certain radius.

By Zane

Photo courtesy: Arabian food



Foodie: Food, Flavours and Friends

A little over a month ago, Dhaka saw the debut of a brand new restaurant, Foodie. In a span of a few weeks only, this little eatery has already carved a flattering reputation for itself, more because of their ingenious marketing than much else. Foodie was the brainchild of 6 friends who had always aspired to open a restaurant for the people and when a space opened up in the city's premier Banani 11 road, THE food scene in Dhaka, it was an opportunity hard to let pass by. Once the partner's looked over the area and gave their approval, Foodie's was finally born.

Foodie's décor is the first thing that tells you what this restaurant hopes to offer; the spacious eatery offers large sitting areas and also a private room that can be hired during corporate parties, birthday parties and other intimate family affairs. The large sitting areas tell us that Foodie wishes to cater to a large group of people, with cricket matches seeing discounts to draw even larger clouds. In fact, it is evident that the Foodie's team is most happy when their restaurant is brimming with life, full of people. And there is a reason behind this.

"We always saw a restaurant as an area for friends to gather. There isn't much to do in Dhaka so friends go out to eat and we wanted to offer them the best place to come and chill out," Shariful Islam Tuhin, one of the



partners stated. "To ensure we have something for everyone, our menu offers three different cuisines; Indian, Thai-Chinese and Continental," he added. The presence of three different cuisines is usually a red herring; on most occasions so many options would be a repeat lesson of jack of all and master of none. However, to avoid this misstep, Foodie's has hired three different specialised chefs for each cuisine, including an Executive Chef who ensures each cuisine retains their own distinctive flavours. The best part about Foodie's is



their pricing strategy. The menu, which consists of Nasi Goreng, Nachos, Salad, Kashmiri Polau and a lot more are priced in such a way so that two people can easily enjoy a filling meal for a little over 500 taka. For a restaurant located in Banani 11, this is indeed a huge achievement in and of itself. A four item set item sets one back only 250 taka, which is value for money defined. There are also steaks which start from around 600 taka and contrary to what the price may suggest, these steaks are quite popular. There are also a variety of

drinks present and there are future plans for making designated sections for subs, burgers and even a juice and coffee counter.

During our visit, we were treated to a Nasi Goreng, one of the favourites of the restaurant, along with a refreshing glass of Iced Lime. The Nasi Goreng was served on a hot plate, the dish maintaining its warmth throughout the entire meal. The quantity provided was also quite plenty. It was a happy moment indeed when the rice ran out but there were still pieces of beef left. The flavour was quite consistent for my unrefined palate and it was a meal I thoroughly enjoyed.

Foodie's main clientele are corporates and students, both of whom readily benefit from the value for money and of course the undeniable taste of the servings. Foodie is the brainchild of Shariful Islam Tuhin, Sabbir Mohammad Rumi, Tamzid Ronny, Umme Salma, AKM Fariddum Zaman and Asif Ahmed Shafi. Foodie is located at House 100, Block C, 3rd Floor, Banani, Dhaka, just opposite to Platinum Suites.

By Osama Rahman

Photo courtesy: Foodie

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