

# Grand treats at Grand Nawab

Some of the grandest foods of our country are made best in Old Dhaka. Most of these are delicacies that are called upon during celebrations like weddings. Their history, the richness and the long and intricate cooking processes they go through make them extraordinary treats. Grand Nawab, which commenced around a year ago, is a brand specialising in such traditional items.

## First impression

Generally speaking, most eateries situated in Old Dhaka which offer traditional cuisine do not have air conditioning. Grand Nawab is an exception, thus making the experience for guests more comfortable, particularly during summer.

The lanterns, perforated screens and the motifs – along with designs on the wall portraying Ahsan Manzil – attempt to bring in a 'Nawabi theme'. The graphics, however, do not adhere to any one particular subject; rather it displays historic monuments, like the Eiffel Tower, from different parts of the world. The menu is superbly simple; a single 'card' showing a small list of items.

## The food

No food is grander than kachchi biriyani. And Grand Nawab takes special care to provide its guests with the finest – boasting a rich assortment of spices and a long and careful cooking process. This is reflected in the juicy and tender mutton and the flavourful and aromatic spicy rice. Their chicken biriyani is also very popular. The tehari is impressive too, with just the right amount of oil used. Relish in one of these rice dishes with their delectable 'alu bokhara' chutney. Wash it down with thick and spicy borhani, or their 'badamer shorbot', named 'zaffrani shorbot'. In recent years, badamer shorbot has gained a lot of popularity. Zaffrani shorbot is an exquisite milk-based drink made from nuts featuring the richness of saffron. And for this season, they also have a special green mango drink, a refreshing drink that will not fail to enchant your taste buds. Finally, for a sweet ending, you can have their firni, jorda, or pudding.

## Prices

The quantity served is quite generous. A plate of kachchi biriyani, or chicken biriyani, costs Tk 160. Add a jaali kebab, which is Tk 30. If you want to have a full meal – a rice dish, a drink and a dessert – the total bill will be less than Tk 500.

## Essential info:

Address: 63/1 Kazi Alauddin Road, Nazira Bazaar; 13/1 Abul Hasnat Road (near Saat Rowza). Contact number: 01718360657. Facebook page: [www.facebook.com/grandnawab](http://www.facebook.com/grandnawab). Food delivery options: KhaiDai.

By M H Haider

Photo courtesy: Grand Nawab



# Kebabs, curries and more



If you want to enjoy a wide assortment of kebabs, or perhaps if you are fancying a plate of biriyani, Zaffran is a new restaurant in town you should pay a visit to. It's an eatery that will undoubtedly satisfy your hunger for Indian and Pakistani cuisines.

As you walk into its premises, the small charming landscape on the side, with plants and a fountain, sets a relaxing mood. The restaurant, which is more on the formal fine-dining side, is split into a few rooms and sections, so that you have privacy, and this also gives you the opportunity to hold small parties or meetings.

There is a seating area on the exterior too, with large trees shadowing over the live barbeque stations.

You may start the meal with 'kulcha', which is a rather thick type of bread with a layer of very finely minced chicken or beef inside. Kulcha is a hot treat that comes along with a spicy mint sauce on the side. Zaffran boasts a wide plethora of kebabs. From the hot and spicy 'Zaffran Spicy Boti' to the very soft and tender 'Malai Boti', the delicious kebabs will tease your taste buds to the limit. They come with two sauces; a yoghurt sauce, much like raita, and a tama-



rind sauce. Relish in the kebabs with naans and parathas – you may try their 'Lachha Paratha', a crispy treat complete with the flavour of ghee.

Savour in these delicacies with a drink on the side. If your taste buds want to something spicy, go for Zaffran's 'jeera pani'. If you want something sweet, there's always the sweet lassi which will never fail to please you. Or, opt for the salty one.

The restaurant offers different sorts of curries. 'Chicken Karahi' is just one of the delicacies. A slightly tangy treat, this chicken curry takes a whole range of spices,

along with tomatoes, a vital ingredient. On the other hand, if your palate craves for rice, try one of their 'handi biriyani'. Finish off the meal with classic mouth-watering desserts like faluda and kulfi.

Address: House # 1B, Road # 5, Gulshan-1, Dhaka. Contact number: 01707110104. Facebook page: [www.facebook.com/zaffranbd](http://www.facebook.com/zaffranbd). Business hours: 12pm-11pm. Food delivery options: Foodpanda; HungryNaki.

By M H Haider

Photo courtesy: Zaffran