

# Italian Food Festival at Radisson Blu Water Garden Hotel

Be it the fashion of Milan, or the art and culture of Venice and Rome, nothing compares to the popularity of Italian food: the mouthwatering taste of molten cheese on the top of juicy tomatoes with just a sprinkle of basil, the coming together of savoury mushrooms tossed together with Tuscan spices and fresh herbs with a layer of grated parmesan – up until now Italian food was only limited to pastas and pizzas. Ravioli, Risotto, Minestrone and other dishes as such are the authentic delicacies that the Bangladeshis have been missing out on so far.

This is about to change, as the Radisson Blu hotels of both Dhaka and Chittagong has collaboratively organised a week-long Italian food festival with an array of authentic Italian dishes, from May 30 to June 5. The event was launched at the hotel's premises in Dhaka on May 30, and in Chittagong Bay View the very next day. The inauguration ceremony was hosted by Adina Zarzin Khan, PR manager, with Christoph Voegeli, general manager of Radisson Blu Water Garden. To inaugurate the event, the ribbon cutting ceremony was attended by the Ahmed Gurbuz, acting Turkish ambassador; Murat Irdesel, general manager of Turkish Airlines; and Marco Loritz of development coopera-

tion of the German Embassy.

The well-crafted menu is prepared by the Italian executive chef, Antonio Gravagno, who with his firsthand knowledge of Italian food culture has guided the hotel connoisseurs into preparing dishes representing the different cities: Creamy Cassata from Sicily, Risotto from



Milan and titillating Tortellini from Bologna.

As, we dived into what appeared to be heaven of Italian delicacies, the trays of numerous dishes, wonderfully decorated stood out invitingly. The sheer number of delicacies can be confusing, although in a good way, as you wonder what to start with from among the different types of breads

from Italy, two types of soups, salads, and five types of Italian dressings – among which I must say the Lemon and Oil Caesar is a treat for the taste buds. They also have different types of salami, cheese and steamed and spiced vegetables. The most remarkable thing here is that, chefs were present to cook

some fresh pasta if you so wished.

The main course started off with yummy pizza slices, Saltimbocca Ala Romana (veal with prosciutto and sage), OssoBuco (veal with vegetables), and Chicken Escalope (tender chicken) with Sorrentina Sauce, Steam Fish Fillet Livornese Style Sauce and Melanzane Di Cannelloni (beef). Succulent

dishes like lobster, swordfish and anchovies, and roasted potato and tomatoes are also on the menu. The best dishes were Beef Carpaccio, Seared Tuna and the Squid Salad.

Just when we thought we were done, some mouthwatering desserts bid our attention. The popular Tiramisu, Lemon Mille Feuille (pastry with lemon cream), Mascarpone and Strawberry Baskets (strawberries with cream), Apple Tarts, Connolini and French pastries with a basket filled with fresh fruits, what else could you ask for?

I must recommend the fruit tart, which was absolutely mind blowing.

For Tk 4100 per ticket, I can assure you the food will give you your money's worth, and the event is proving to be an amazing opportunity for the diners to win coupons to a free two day trip to Rome and one night stay at the Radisson Blue hotel there. Two lucky diners from both Dhaka and Chittagong will win this grand prize.

I am sure many of you food enthusiasts will attend the event as the popularity of Italian food is soaring in the food culture of Bangladesh. This event will give you a fun experience of Italy without having to travel all the way.

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**Photo: Courtesy**

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