

# Review: A Restoran

Located in Banani, A Restoran is one of the few seasonal restaurants in Dhaka that offers a variety of excellent dishes at a competitive price. Ever since its inception back in 2015, the restaurant has garnered acclaim for their take on classic European dishes.

The equally talented and charming owners, Ashfaq and Mehzabin are also the chefs of the restaurant and the result is a much more personalised dining experience. The restaurant is known for its English afternoon tea which comes in many unique flavours. The Twinings tea is served with side capers, sandwiches and an array of sweets that include a lemon drizzled mini-loaf and shortbread cookies. The popularity of the afternoon tea has led to A Restoran hosting many tea parties over the past year.



However, it is not just the delightful English tea that makes A Restoran a must visit for food lovers. Rather it is their main dish that sets them apart from other competitors.

The restaurant successfully combines the use of sweetness, bitterness and acidity to give you a scintillating taste of the amazing flavours of Europe. A first timer visiting A Restoran should definitely try out their chicken roulade. The dish, which dates back a few hundred years, is prepared in the traditional English way. The chef debones the entire chicken to bring out the flavours of both the red and the white meat. The extra parts of the chicken are blended, minced and cooked with special ingredients and then left to cool.

Once the stuffing is right, the chicken is baked and fried giving it the perfect blend of crispy on the outside and juicy on the inside when it reaches your plate. The chicken roulade is served with lentils and the beurre blanc sauce.

A Restoran also has multiple signature steaks on their menu including the T-bone and the rib eye. The high quality meat is cooked to one's preference and is served

with mashed or roast potato, white beans and béarnaise sauce.

If the steaks are too familiar to you, you can try out the baked sea fish instead. This is the perfect dish for those feeling a bit more adventurous. The fish comes from the Bay of Bengal and is oven baked before it is served with hollandaise sauce and sautéed vegetables.

Another unique element of A Restoran is their one of a kind interior. The restaurant is themed from old school English and European hotspots in a nineteenth century style with iron chandeliers, light colours and complimenting furniture designs. With soothing jazz music always in the background, A Restoran offers the very intimate dinner environment.

The menu also offers many unique desserts. You can try the jumble berry crumble, which is a mix of berries with a short bread crumble topping or you can opt for the lemon polenta cake, which is just as good as it sounds. It is however, the ultimate crème brulee that takes first place as the standout dessert. Chef Mehzabin - a pastry connoisseur - uses milk, double cream and vanilla paste to create the perfect flavours. It is then

cooked till it is perfectly thickened. The crème brulee is then stirred and put into a pot to be baked. The chef uses a combination of water and heat to bake it to perfection before putting it in the refrigerator to set. Finally, the creamy rich custard is served with contrasting layers of hard caramel.

So, for those of you looking for that quieter environment to enjoy a special dinner, A Restoran is definitely the place for you. With an excellent interior and house chefs that individually cater their menu to please you, you are in for a great night. There is one thing in particular that A Restoran guarantees: the chefs will pull out all stops to make sure you have the ultimate European dining experience!

By Naveed Naushad

Photo: Sazzad Ibne Sayed



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