

# FINE-DINING WITH YOUR FAMILY

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For years, dining out has been the go-to option for friends and family in the metropolitan city of Dhaka. However, the recent trend has been not only to eat but to live a little lavishly for some, pampering themselves to take respite from the hustle and bustle of daily life. Although 'Bangla Chinese' remains a favourite and the First World continues to flood Dhaka with their lower-middle class targeting brands, people have begun asking for more. Whilst dining with a group of friends comprising of the biggest food lovers in town, the question of fine-dining came up. In between mouthfuls of the most delicious salmon ever cooked, prepared by Aroyee, a picture of the Bangladeshi urban culinary scene was painted. Kanishka Chakraborty, a famous food-blogger, resident food lover and a regular columnist for Star Lifestyle expressed his disdain. "The fine-dining industry can be said to be have regressed," he said. He pointed out the fact that the fine-dining restaurants did not go the distance in fine-dining, restricting themselves to oft-times a hastily put together menu. "There is a problem in the kind of chefs available; there aren't enough good chefs," Phillip Choudhury, the Head Chef and Creative Director of Aroyee added. Both points were true. While the restaurant industry has come a long way, a 5-star dining experience is still hard to come about. Even though the concept is being promoted,

many fine-dining experiences are hardly what they try to be and the lack of trained or informed chefs does not do the whole "ordeal" any justice.

Shaila Rahman, Managing Director, Quay Asia Ltd (Bangladesh) pointed out that the fine-dining experience isn't just about eating fancy food outside. There was much more to it. The food, the service, the ambience and a lot

dining course and comes especially inscribed with your name. The tables are set to a certain standard too; different kinds of forks, knives and spoons set on the right and left, along with different glasses for different drinks. At Aroyee, you feel pampered; you feel special. The chef is known to come out to explain the menu or item prepared, explaining the choice of



more played an equally important part. As one of the co-founders of Aroyee, her expertise was unquestionable. Aroyee, a fine-dining experience, leaves no stone unturned in their pursuit for perfection. Menus are custom-designed for each individual order. The meals are made from the best and freshest materials sourced directly. Your menu card consists of each item in your

ingredients and what your taste buds are to expect. Every part of your dining-experience is catered to. Aroyee can be reached at [life@aroyee.com](mailto:life@aroyee.com).

The notion of fine-dining is relatively new but it is an experience that must be tried by those who can afford it. Family outings are now

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know that

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