

Trying out Jhunur Polau for the first time

I had not been to Jhunu Polau Ghor before, but I kept hearing about it quite a lot. "Their 'morog polau' is legendary," many people promised. "It's a must-have," recommendations came from time to time.

In business for many decades, the place has surely made a name for itself, placing it in my list of 'the league of the legendary eatery brands of Old Dhaka.' And yet, on the other hand, quite contrarily, there are many people who (when compared to other members of the 'league') have either not heard about Jhunur Polau or have never been there.

Last week, I went, with a hungry tummy. Expectations were high! After all, Jhunur Polau has been selling pilaf since around 1970: it has survived the test of time, and therefore it must be doing something right and good.

Along with me came a friend of mine, who, I must remark, possess the deadly combination of having a 'serious' appetite and being hard-to-impress.

Jhunu Polau Ghor's outlet does not stand out at all. It follows the quintessential outlook of many of the eateries in Old Dhaka. It is right beside a street. Signboard has pictures of hens. There's a 'degh' at the mouth of the shop. The place is not air-conditioned. There are a small number of seats.

But because most outlets are like that anyway, the unpretentious ambience and décor did not deter me at all.

In no time, morog polau arrived on the table. With the egg, 'deshi' chicken and a portion of chicken's 'geela-kolija-gola' on the side, my friend and I dived in.

Morsel after morsel, we ate silently. If not anything else, an aspect of Jhunur Polau which immediately stands out is how

shockingly less oily the dish is. This feature would not fail to impress if you ever try out their pilaf.

"It's all right. What's the big deal about it, though? Nothing's that special," my hard-to-impress friend opined.

"Well for starters, the pilaf is not at all oily, unlike many other restaurants where the pilaf is. And the 'geela-kolija' on the side is not something all polau sellers provide," I said, trying to defend both the brand, and myself too, since I pushed him to come with me and try out the food.

How is the taste, really? I liked it. But did it meet my expectations? Did it match the raving reviews? Yes, in the sense that if I am to sit for a blind test, I will probably be able to tell it apart. No, perhaps because (due to the reviews) I built an almost unrealistic expectation in my mind!

Try it out for yourself. At best, you will fall in love with it like so many people have, or, at worst, it will be just 'all right'. In any case, you will have crossed off yet another name from list of the 'league of the legendary eatery brands of Old Dhaka' as we talked about in the beginning!

Essential info

Jhunu Polau Ghor opens around 2PM and serves till the food lasts! The outlet is located at 11 Narinda, a stone's throw from the oldest surviving mosque in Dhaka, Binat Bibir Masjid. In case you cannot figure out where exactly the place is, simply ask for directions; Jhunur Polau is very popular among locals. Or call them: 01972222314.

By M H Haider

CHECK IT OUT

Celebrate Gout de France at Le Méridien Dhaka

Le Méridien Dhaka and the Embassy of France in Dhaka have come together today, on 21 March 2017, to celebrate French gastronomy during 'Gout De France'. On this occasion, special French cuisine will be served at Le Méridien Dhaka's multi-cuisine restaurant, Latest Recipe. Ambassador of France to Bangladesh, Sophie Aubert, has been invited to inaugurate the programme.

Master chef Olivier Loreaux and his team, 'Chefs of the world', will offer sophisticated cuisine that is rooted in French tradition, with the unique local ingredients of Dhaka, to pay tribute to the

excellence of French cuisine.

Restaurants and French embassies around the world celebrate Gout De France on this day every year. Le Méridien Dhaka and the Embassy of France to Bangladesh invite you to enjoy buffet dinner featuring traditional French cuisine at the regular price of Tk 3600++ per person. Guests can avail this offer from 6.30PM to 11.30PM.

For more information and reservations, please dial +8801990900900.

NEWS FLASH

LOSE TO WIN!

Great news for the people who are dying to lose that extra weight but lacking motivation! M360', the sole distributor of the Fit3D full body scanner has organised a contest called 'Lose to Win Contest', which is the first ever weight-loss contest in Bangladesh.

It can be taken part by anyone who wants to get back in shape and embark on a healthier lifestyle and hence has the motivation to do it. The participants will be given a period of 4 weeks during which they will have to lose weight through diet and exercise. The progress will be monitored by two full body scans, first on the day of their registration and the second after 4 weeks. The 2 scans will be then evaluated on the basis of the amount of weight, inches, body fat percentage and Body Shape Rating improvement - thus denoting the person with the highest progress.

Now for the greatest part! The winner or the ultimate 'loser' gets Tk 50,000 and will be featured in ICE Today magazine and Radio Amar 88.4 FM. Along with the second and third prize winners, other place holders will receive gift hampers from Purnava.

For registration, visit the store 360' in Police Plaza Concord, Gulshan-1, Dhaka. The registration fee is Tk 799 only. The last date of registration is 31 March. So, hurry and don't miss the chance to be the biggest loser!

For more information, call 01971776661 or visit www.facebook.com/M360bd/

By Mormee Mahtab



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