

**AN EVENING WITH THE JUNIORS, 5PM**

Rafi is leaving early. Some of his university juniors are coming over. His alma mater being in Banani, he has quite a good grasp of the evening hang-out joints. Since he will be leaving through Gulshan, he's planned ahead for a stopover on the way. He's also tempted to mark out some other places for later visits.

**Tabaq**

Gulshan Avenue welcomed Tabaq this June after much waiting from the fans. The all-time-favourite coffeehouse of the city offers their popular fare of coffees and drinks with a variety of treats for the whole day and well into the evening.

Their cheesecake brownie is one of the most popular picks. Don't know your coffee? They have you covered with very handy diagrams on the menu! Not in the mood for dairy? Tabaq has smoothies for a change. Dessert not your thing? They offer a quaint selection of sandwiches and wraps.

Tabaq's drinks, shakes and smoothies are between Tk 150 to Tk 380. Their desserts range from Tk 50 to Tk 200 with the option to add ice cream for selected desserts.

**Peyala**

The name is catchy enough to tempt people to try the cafe out; and once you have been there, it will keep pulling you back to it every time. Peyala has a very cosy environment which creates a welcoming and homely ambience. But it's their food creativity that sets them apart.

Their meaty Jamaican chicken wrap is out of this world. It will melt in your mouth with each bite while a cup of 'masala tea' is equivalent to an ayurvedic Indian head massage. And who could have thought that gulab jamun could be incorporated into a cheesecake! Well Peyala thought of that as well.

Their hot and cold drinks (aptnly named 'gorom peyala' and 'thanda peyala!') are between Tk 80 to Tk 220 (in small/choto portions). The various wraps are priced at Tk 180 with options for adding toppings like sour cream and guacamole. The desserts are between Tk 120 to Tk 250.

**Chatime**

Tea drinkers and beverage lovers can rejoice as Chatime, the Taiwanese global franchise finally set up shop in Dhaka back in January this year. Coming to the menu, there is a huge variety of beverages —

about a dozen kinds of milk tea, some mous- ses, fresh tea, smoothies, fruit tea, 'oriental pop' tea, QQs, juices and many more.

Aside from their variety of drinks, they are also very much into pop culture. Their latest feat was screening the latest Game of Thrones Seasons Finale with limited edition drinking cups.

Chatime's regular fresh teas are priced at Tk 60, juices and fruit teas between Tk 150 to Tk 185, QQ, Oriental Pop Tea and Milk

Teas fall between Tk 100 to Tk 300 — all regular sizes. There are also options to add (or not add) extra sugar, ice and a variety of other toppings with L size option.

**SEALING THE DEAL AT DINNER, 7PM**

Shawkat is now taking over the dinner planning for their foreign clientele. Their guests are staying at a 5-star and want to visit something Thai. Also, next week he wants to entertain their CEO with some biriyani, and he's been going on and on about how the best

biriyani are made only at the weddings.

**Salam's Kitchen**

Not been to a wedding for a while? Are you craving some 'biye-food'? Do not fret because Salam's Kitchen in Banani has you covered with an added plus — no camera man hanging over your shoulder as you eat!

You no longer have to wait for that coveted wedding invitation for scrumptious biriyani and delectable chicken roast. Just drop by Salam's Kitchen and you are good to go. Serving up 'shahi mutton kachchi' and the best of mixed kabab platters, they have brought their delectable catering for everyday eating.

Set meals are priced between Tk 180 to Tk 280. Their kabab platter is set at Tk 680 which serves four. Various edibles like jali kabab, mutton rezala are there as sides. And what's a full biyebari eating experience without borhani? Priced at Tk 50 per glass, you can choose between their signature or regular borhani.

**Thai Emerald**

While Dhaka is on the bursting point of having way too many east-Asian eateries, quality places are still a hard find. Enter Thai Emerald, with their authentic cuisine served up by original Thai chefs set in a comfortable ambience that adds to the taste.

Price wise, this is one of the premium restaurant experiences, but as far as quality goes, their reputation banks on their consistency from day one. With a hefty selection of soups and salads, paired with a mouth-watering selection of prawn dishes, Thai emerald is sure to leave the pickiest eaters satisfied. Even dessert is tantalising affair with their special coconut ice cream that imbues traditional Thai taste with indigenous delicacy.

Appetisers, soups and salads are between Tk 375 to Tk 675. Chicken, beef dishes are between Tk 425 to Tk 575 while fish and prawn dishes are between Tk 525 to Tk 825. Patrons can also check out their platters and set menus which vary seasonally.

While the Michelin Guide is yet to feature Dhaka (or Bangladesh as matter of fact), these eateries are few of the many that are vying for your next visit.

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**Photo: Toukir Ahmed Tanvee**

