

# Italian flavours at Amari Dhaka

Chef Marco Boscaini, the most celebrated Italian chef in Thailand, and one of the leading chefs in the world for authentic Italian cooking, is visiting Amari Dhaka between 2 November to 10 November. Having completed his culinary training at the Istituto Giovanni Pastore in Varallo Sesia of Northern Italy back in 1983, he spent over 30 years perfecting his trade.

Other than Chef Marco's culinary delights, as part of the 'Ciao Dhaka! Italian Feast' Amari Dhaka will be serving authentic, mouth-

watering Italian cuisine at the signature Amaya Food Gallery.

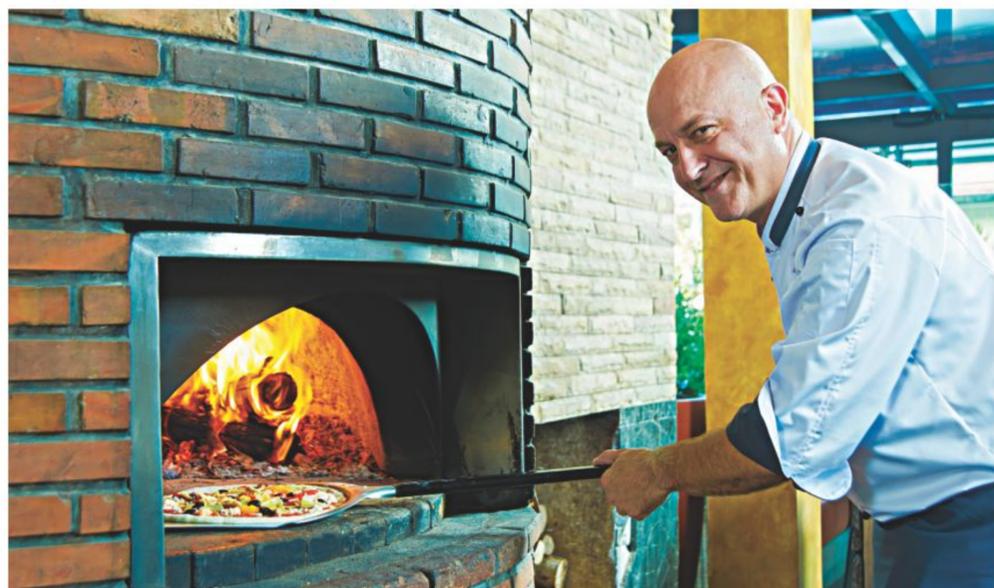
The menu will include fresh pasta, risottos from all over Italy, Italian style sea food, meat BBQ, classical Italian desserts and much more!

The offer is available at Tk 3999++; For reservations, call #01777770944.

Check out the event here:

[facebook.com/events/120903081936492](https://facebook.com/events/120903081936492)

For more information and future offers, visit: [facebook.com/AmariDhaka](https://facebook.com/AmariDhaka)



# Family Brunch at Le Meridien

Le Méridien's Family Brunch on Saturdays this past October has been nothing less than spectacular. As promised, it was a friendly environment where both adults and the young ones of a family enjoyed a wholesome day, munching on a range of deliciously scrumptious foods while enjoying live music performed by a Filipino Band.

The appeal of Le Meridien's Brunch offer was the fact that they had really put thought into entertaining children. Parents have to come up with new ideas on a daily basis and indeed, it becomes all the more taxing on a weekend. So, children between the ages of 6 and 12 had access to the swimming pool, just a floor above 'Latest Recipe', where the brunch was laid out.

As there are only just a few options where children can go for a swim in our dense city, this really added to their merriment. Meanwhile their parents could relax as the presence of a personal trainer made sure that their children were safe in the water.

Catering to the children's specific choices when it comes to food, the chefs at Le Méridien came up with a Kid's Station, which had a variety of sweet items such as cake pops, chocolate fruits, candyfloss and a lot more. It featured two chocolate foun-

tains where children could douse just about anything they wanted in either white or dark chocolate.

Their savoury choices included mini sliders, French fries, sweet corn salad, and more. If none of these proved to be satisfactory, "The kitchens were open, so with just a request to one of our chefs present at the stations, the children could have what they liked, customised to their preference," shared Chef Sitol Botlero.

The tables included about 200-240 dishes at any given time during the brunch hours: 12pm to 4.30pm, so there was ample time to try out the dishes, which were portioned in such a manner that one could try a selection of the dishes available and still feel light, fresh and energised.

All the recipes and preparations for the food spread took hours of intense labour in the kitchens, with some staff starting as early as 2am. It ensured that the food was cooked with time and care, and quite importantly, with all procedures being carried out in-house.

Chef Botlero also mentioned that even the chocolate is prepared by in-house Chocolatiers inside the Latest Recipe.

Making the experience more interactive were the live station(s) where the friendly chefs would cook and put together beauti-

## More from Le Méridien

Enjoy the Ghoul's Mystery buffet at Le Méridien with your children and unveil the haunted and spooky Halloween atmosphere along with movie shows. Entry tickets, along with the Ghoul's Mystery buffet is priced at Tk 1700 ++. The offer expires on 31 October, 2017.

If mystery does not appeal to you, maybe a culture seeped in thousand

ful food before one's eyes. What's more, a walk in the aisles was all that it took to whet the appetite, as a plethora of aromas hit your senses, the smoke from the steak on the grill rising up into the air mixing in with the smell of warm freshly baked bread from the stations situated opposite each other were sure to make anyone want more.

As you sipped on fresh, cold juices, clients got to decide on what to have on their next plate, and the chefs made sure that no one went home dissatisfied.

The seafood station had everything from sushi to fish dopiaza, and even seafood paella, encompassing cuisines from all around the world. It catered to local and international guests, many of whom were in-house guests staying at Le Méridien for

years of rich history just might!

Experience the best of Turkish cuisine at their flagship restaurant Olea. Chef extraordinaire Sakman and Aymelek have flown from Istanbul's Le Méridien. The culinary week will run between 31 October to 11 November.

For reservations to any/or both these offers, call +88 01990 900900; or +88 01766672443.

the duration of their trip to Bangladesh. The flavours and dishes were customised to meeting any arbitrary cravings too, as Chef Botlero explained the presence of steaming hot khichuri alongside a sizzling beef kala bhuna to round up the experience of the heavy downpour that met us on the weekends. Each food station had on offer irresistible dishes. It was nothing short of love through the whole eating experience.

Scenes like a mother and daughter debating over which dish to try first, and another father helping his little boy grab some French fries and cake pops from the kid's station — made the whole event more loving.

**By Ayesha Rahman Chowdhury**

# Khazana restaurant returns from hiatus!

Having served long as the ultimate fine-dining restaurant for Indian cuisine in the city, Khana Khazana once again returns to the heart of Gulshan 2 to proudly present to its guests delicacies from over the border, just as it has done for the past two decades. Now located at House 8, Road 51, the luxurious setting of the new and improved Khazana includes the restaurant, Khazana mithai as well as two large banquet halls (Khazana Gardenia).

Driving your car into the location, you breathe a sigh of relief at the generous parking space. As you enter the restaurant, you are greeted with the familiar rustic environment that happens to be a perfect blend of traditional royalty and modern

elegance. Soon enough, you are served with the menu which includes tonnes of classic dishes such as mouth-watering kebabs, sizzling curries and refreshing beverages. Not only that, there is also an extensive vegetarian menu with palak paneer and paneer makhni for you to choose from. Once you are done, you have the Khazana Mithai to satisfy your sweet tooth. With delicious barfis and sweets, you will not be disappointed with the variety of choices available.

The banquet halls, which can accommodate up to 500 guests, are perfect for birthday parties, corporate events and even engagement and holud ceremonies. The halls not only offer Indian meals, but also

Bengali, Continental and Thai cuisines, thus suiting to various tastes. You can decorate them as needed for a festive vibe. The halls will definitely set up the theme for a perfect event for guests to remember.

To make this location a happening place, the team plans on hosting food festivals as frequently as every month or two months. The events, which will run for about a week, will be the highlight of the restaurant as new recipes and improved techniques will be showcased for food enthusiasts. To start with, they will launch the Kabab and Paratha festival on November.

"We will be introducing different types of kababs and the various cooking methods used to make them. The feedback provided

by our guests is essential to us. For example, we plan on adding the food items that are highly popular during the festivals to the regular menu. That way, we can serve to the people exactly what they love," said Avishek Sinha, Director of Operation of Khazana Hospitality group.

With the new location playing to their advantage, the team has big plans for the future. Khazana has already won the hearts of Indian cuisine lovers, and with their award-winning food items, there is no surprise that they'll go a long way. However, their goal remains the same- to be true to their style and loyal to the people that they serve.

**By Adiba Mahub Prama**