

Brac Inn and The Artisan have it all



BRAC INN

Brac is known for creating change. They have created jobs for millions, helping many take a leap of faith and succeed in reaching the pinnacle of success. After addressing the issue of education, banking, health, household essentials and much more, Brac has tapped the field of hospital-ity.

Their resorts at Rajendrapur and Savar are well known to many as an escape option from the chaos of the city. In addition to their peaceful resorts outside Dhaka, Brac has built a small reiteration of the aforementioned, here in Dhaka.

Built at the centre of Dhaka, Mohakhali, Brac Inn stands tall as it overlooks the city. The guests visiting the hotel are reenergised upon arrival after a tedious journey to the city centre by the liveliness of the lounge. It is decorated such that visitors are reminded educated about the roots of the riverine country as a giant boat made from *shal* is beautifully decorated on the wall behind a glassed staircase.

The rooms (available from Tk 6974 to Tk

8718 per night) have been designed spaci-ously with wooden interiors and pleasant lighting which sets the mood right. They have equipped with home automation system which regulates the temperature according to the guests present in the room. Moreover, the multiple conference rooms and an auditorium cater to corporate officers and professors as they host their official seminars and workshops.

Brac Inn provides the guests with an interesting facility of decorating the rooftop according to their desire as it can cater small get-togethers and parties. Who would not enjoy a spell-binding view of the city lights and a wonderful dinner with their loved ones?

Moving slightly towards the north of Dhaka, Brac has yet another hotel, which is convenient for foreigners if they want to avoid a long and tiresome journey to Mohakhali and quickly check in at a posh hotel.

THE ARTISAN

The Artisan sits on top of Uttara's Aarong. The hotel is a reflection of Brac Inn with

cosy and spacious rooms along with big windows providing a wonderful view of the city. Guests love sitting by the window enjoying a cup of coffee as they relish the warmth of the sun and the wonderful view of the city which never sleeps. For inter-ested guests, Deluxe Queen room is avail-able at Tk 7600 per person while Suites are available at Tk 14400 per person.

When The Artisan was first inaugurated in 2012, it quickly soared in popularity for its restaurant Shororeetu. Serving dishes ranging from Continental, Oriental, Chinese, Thai to Indian, guests will not fall short of options. To add a cherry on top, a regular buffet is organised every night where guests throng in the many to enjoy a scrumptious meal with a splendid view.

For couples who look to get married this winter and are a fan of rooftops, consider giving The Artisan a look. The breezy roof-top can be the perfect setting for the Mehendi or Holud ceremony as you can set up canopies for people to sit and enjoy the scrumptious food, apply mehendi or even play instruments to celebrate the night.

On top of all that, one can decorate the rooftop with colourful lights and flowers as you recreate how you had dreamt the ceremony to look like.

Whether it is for an official meeting, a nice dinner with family and friends, or even a nice place for your foreign clients to stay in, Brac Inn and The Artisan are the best places to go to. They will cater to all your needs to perfection as you will leave with nothing but praise.

Essentials —

Brac Centre Inn. 75 Mohakhali, Dhaka. For more information log onto www.bracinn.com or visit their Facebook page: facebook.com/bracinnmohakhali.

For reservations at Brac Inn, Contact +88-0988-6681

The Artisan. House #7, Road #2, Sector #3, Uttara. For more information log onto www.artisan-hotel.com, For reservations at The Artisan, contact +88-01787680886 or you can go to www.artisan-hotel.com

By Ali Sakhi Khan

Photo: Brac Inn/Brac Artisan Hotel

Gourmet Bazar Banani — The new store in town

As I took the elevator up to attend the opening of Gourmet Bazar's Banani store, I wondered at the oddity of having a super market on the third floor of a building. But as the doors opened, I was greeted by this amazing little place, which, I dare say was packed to capacity for the opening, and any apprehensions I had were completely dispelled.

Well-known faces from across Dhaka were seen enjoying unplugged music as Palki played live music on a makeshift stage. As I scanned the surrounding area, I noticed that the other half of the place was Gourmet Bazar, as I had been expecting to see.

'Gourmet Bazar - kitchen, cafe, grocery', is the name given to its latest outlet that opened on Banani 11. As the name suggests, this one is not just a regular super-market, it is much more. Comprising of a book corner, a cafe and an ambience that is cosy, warm and welcoming, it does not have the feel of a supermarket at all.

Needless to say, the store has an attractive range of products required for daily use. Products that are not easily available in the country are imported, like bulgur wheat

quinoa, gluten free all-purpose flour, bread flour, etc. The entire store has a huge presence of organic food items, including organic chocolate and in-house items, like organic rice, brown atta, etc.

As for dairy products, they offer varied types of imported gourmet cheese in addition to the regular items, much to the delight of food connoisseurs.

From cereals to pastas and skin care products to frozen food, you will find a plethora of products to fulfil your requirements.

To make it an ideal hangout spot, Gourmet Bazar plans to organise events regularly. Ahmed Shoyeb Iqbal, general manager of Brand, Communication, and Business Development at Gourmet Bazar, says, "Most cafes have a live band playing in the name of entertainment. But we want to make this a happening and engaging place for our customers. With that aim in mind, we will be organising two events every week. So far, we plan to have open mike sessions with stand-up comedians and music events every Wednesday evening for adults. Every Saturday morning, we plan to

organise events for children, like workshops on drawing and inspirational speeches by people who have excelled in their field."

"We wanted to have a trio-combination for this place. We know there are no book stores in Banani, so we decided to open a bookstore-cum-cafe where people can just come and chill. Since the only space we were able to find on Banani 11 was on the third floor, we were aware that opening a full-fledged supermarket might not be the best idea. So, we decided to make the store the third wheel of this place as opposed to focusing on it," Iqbal added.

Their book collection boasts of some of the latest releases and bestsellers. They currently house only a limited number of titles for both adults and children. But in the next few days, they will multiply the numbers to a minimum of 800 titles. You can either skim through a book while at the café or you could buy one -- the choice is yours.

The café offers a variety of gourmet snacks and beverages. From Philly Cheese Steak Sandwiches and Pan Seared Sea Bass to Beef Bhuna, they cater to a variety of taste buds.

"We have selected our menu carefully. Even though we primarily offer snacks, we have incorporated certain meals to give people the option to either grab a quick bite on a busy day or have a relaxed meal," said Iqbal. "We have tried to price our food to a minimum, probably the lowest you will find on Banani 11; we want to encourage people to come here and hangout or even hold meetings."

They are also in the process of developing their bakery items to include cakes and artisan bread.

The new outlet of Gourmet Bazar could be a game changer in the superstore shopping experience as it promises a seamless blend of entertainment and grocery shopping. With their organic food range, Gourmet Bazar has correctly tapped into people's desire to eat healthier.

So, if you want to read a book, grab a bite, shop for essentials or just hang out, visit Gourmet Bazar at House 49, Block-H, Banani-11, Dhaka.

By Samina Hossain