

## REVIEW

# Royal treats at Amrit Restaurant

Drawing inspiration from pages of history, Restaurant Amrit has launched its new menu that is a representation of Mughal influences in our culinary traditions, with an emphasis on the famed "dum pakht."

The interior of the restaurant is befitting and promotes the regal menu it promises to offer. The beautiful wooden furniture and screen panels, to the warm lighting and paintings — are all reminiscent of a majestic time of grandeur. The ambience is warm and calming where you can choose to take your family or even that special someone to share and experience the food of royals!

Their sabzi-galauti kababs could easily fool a devout meat lover into thinking it is meat, simply because of the unique and rich flavours. And the mahi dum-anari is actually mahi fish cooked in spices and finished off with fresh pomegranate seeds that add just the perfect balance of citric freshness in contrast to the savoury fish that could even fool those who cringe at the thought of fish!

The Noor Mahal Biryani, a highly recommended main course item, is a fragrant version of the dish with small meatballs. The entire meal can very easily be compared to the experience of falling in love for the first time for your taste buds, one that will leave you reminiscing about it for days to come.

Mohammad Rais Alam and Sanjay Nayak — the Master Chef and Executive Chef respectively of Amrit, are developing the menu and dishes based on Mohammad

Rais's specialisations in Awadhi and Hyderabad cuisine. Amrit's previous menu consisted of options Dhakaites are accustomed to, but the recent changes have been made keeping in mind the climate, local palate of customers who are more health conscious, and expats, without compromising on the five-hundred-year-old heritage of the dishes that they promise to serve. Both the chefs feel that the latest additions will create awareness and an appreciation of the authenticity of the meals.



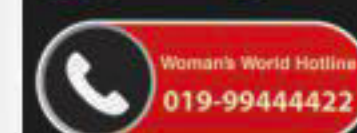
By Supriti Sarkar

Contact: Restaurant Amrit, Hotel Sarina, House #27, Banani C/A, Road#17, Dhaka.

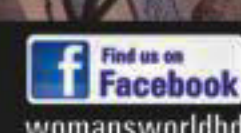
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## CHECK IT OUT

## Baishakh 1425 with Dhaka Regency

Adding colour to our everyday city life, Dhaka Regency Hotel and Resort and Mutual Trust Bank Limited have organised extensive programmes on the occasion of Pahela Baishakh 1425.

Dhaka Regency has arranged an array of feasts and cultural activities in its fabulous venue. The celebration will kick off with a gorgeous and colourful Baishakhi Rally comprising of a decorated Elephant, Horse Cart, Band Party and many more. There will

also be a wide range of traditional Bangla food experiences throughout the celebration by bringing conventional as well as lip-smacking Bangla food fever to its Grandiose Restaurant, which will be transformed into a fount of Bengali tradition on the purpose of promoting Deshi Food. The celebrations will start from 11:00 AM to 10:30 PM on April 14, 2018.

For more information, please call 01713332661.

## Pahela Baishakh at The Peninsula Chittagong

This Bengali New Year 1425, The Peninsula Chittagong is welcoming Baishakh in the most colourful way possible. With a day filled with fun activities with delightful indoor activities such as free Henna zone for the ladies, mask painting for children, face painting and much more along with fantastic live music performances throughout the day on April 14, 2018. The Peninsula Chittagong offers 100+ items on

their buffet to devour on, along with special Jhal Muri Corner and Fuchka Corner. Their lunch menu is priced at Tk 1,581++ per person and the dinner menu is priced at Tk 2,800++ per person. They also have a Buy One Get One FREE! offer going on. A mini carnival at Laguna Restaurant of The Peninsula Chittagong will also take place.

For more information, please call +880175554552

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