

# Why I avoid restaurant iftar offers

MAYABEE ARANNYA

Let's face it: when Ramadan rolls around, the thing we most look forward to is the food. After fasting all day, the last thing you want is an underwhelming iftar, and I believe a majority of restaurants provide just that.

The first problem I usually encounter is finding a restaurant that isn't teeming with hungry people. It's impossible to find space in the more popular restaurants and I have been forced to settle for sub-par spots on many occasions.

Reserving tables is a solution, but that means sudden iftar plans are a no-go.

I've discovered that most of the special Ramadan platters that restaurants offer are either misleading or disappointing. Over the years, I've wasted an awful amount of time scouring through offer posts online to find the perfect one. The ones that have a reasonable price tag usually only consist of cut up fruit, two hard jilapis, a sad-looking beguni – basically all the staples and nothing more. If I

wanted only that, I would have just stayed home. At most, they might add a simple roll or sandwich that isn't even filling.

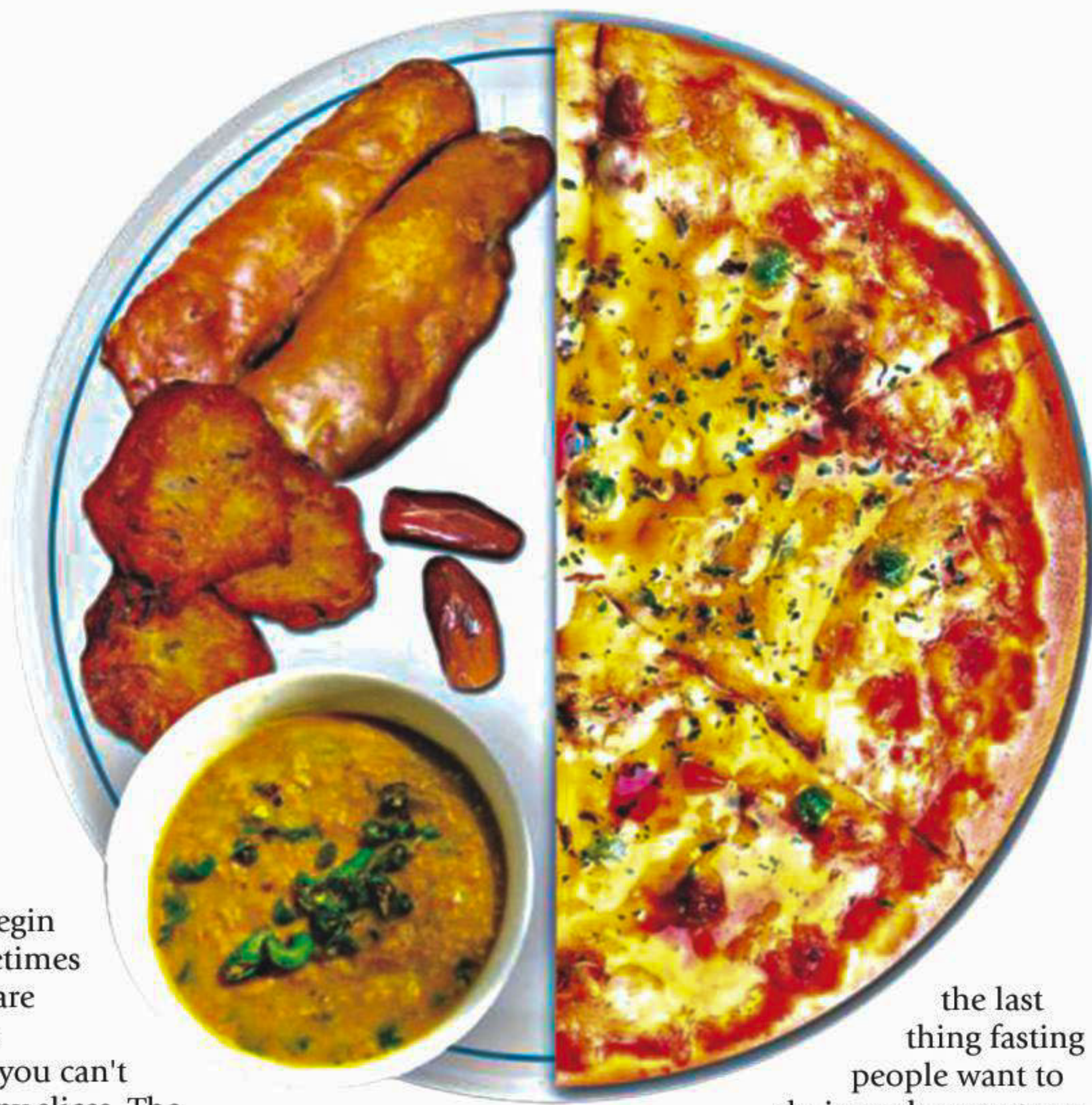
The offers with a hefty price tag will have better food but it is almost never worth the money. The portions of food are always small. They might think that they're compensating by adding the fruits, but they're not. The worst part is that the regular menu isn't available during iftar. A lot of restaurants have cheap, filling food already on their regular menu that I would love as my Iftar but of course, they need to take advantage of our empty stomachs. Restaurants are also well aware of our Eid pocket money, hence the over-priced platters. Profits soar during Ramadan but customer satisfaction goes on a downward slope. All I want to do after having iftar out is go home and eat another meal.

Don't even get me started on the unlimited pizza offers. If you're not someone who wins eating contests on the regular, please don't opt for these offers.

First of all, they don't provide a variety

of toppings so you might not even enjoy the pizzas to begin with. Sometimes the pizzas are made extra doughy so you can't eat too many slices. The I-don't-eat-crusts technique doesn't always work. They also make sure to keep serving you fizzy drinks in an attempt to fill you up. In the end, it's highly likely you'll go home either feeling ripped off or like you could puke for hours.

Joining your friends and family to eat iftar is something we love and will continue to do. Since having "iftar parties" at home isn't an option for everyone, and



the last thing fasting people want to do is cook up a storm, many people are bound to go

out for iftar.

I hope the teachings of Ramadan will reach the restaurants soon and they will begin to care about customer satisfaction as much as they care about their profits.

*Mayabee Arannya is a confused soul still searching for a purpose. Give her advice on life at [facebook.com/mayabee.arannya](https://www.facebook.com/mayabee.arannya)*



## HANGOUTS

# It's "butter" than the rest

RAFIDAH RAHMAN

Located on the first floor of FR Tower in Kemal Ataturk Avenue, Butter - The Bakery and Waffle House launched less than a month ago. Its predecessor, the much-loved Yellow Submarine Café had closed down back in 2016.

The interior design of the place is just adorable. Yellow colour being used all over the place with cute little puns and phrases hung everywhere, the whole ambience spreads happiness. The menu includes both sweet and savoury waffles, along with brownies, cookies, desserts in jars, plus hot and cold drinks.

I went there with my friends, and each of us decided to order a different waffle so that we could try the variety. The Smoked Chicken and Beef Bologna waffles were fairly decent except that it lacked the savoury punch I expected. The classic PBJ with a scoop of delectable ice-cream is a great option if you want something classic and straightforward. They were all priced at BDT 299 each.

The Blueberry Cream Cheese waffle was good too, but it would have been better if the cream cheese sauce was heavier and more condensed. It was priced at BDT 349. The Cheesecake Jar was simple but oh-so-satisfying. It was creamy, rich, and yet felt light and airy. The portion was also commendable, priced at BDT 249.

Now, on to the ones I liked the best. The Cuban is an excellent refreshing drink and is priced at BDT 99 or 169, depending on the size. If you are in mood for a heavy meal, do not look

further than the Steak and Cheese waffle. The Shredded Beef steak drizzled in melted cheese might gain you some extra calories, but it comes with a side dish of endorphins, ensuring you beam for the rest of the day. This is their most expensive savoury option priced at BDT 399.

Go Bananas! and Lady in Red waffles were a crowd favourite even at The Yellow Submarine, and I could see why. Go Bananas! has vanilla ice-cream, Nutella, home-made chocolate sauce, and bananas sandwiched between two waffles with whipped cream on top. If that doesn't sound luxurious, I don't know what does. Red velvet and cream cheese frosting being my preferred flavour combination for dessert,

Lady in Red was the sweet waffle I liked best. Go Bananas! was BDT 319 whereas Lady in Red being the premium dish of the waffle house, was priced at BDT 419.

Last but not the least, my absolute favourite pick from all these waffles has to be the Pesto Tuna. Tuna garnished with homemade mayo and honey mustard sauce, with pesto and chilli sauce sandwiched between lettuce in two paprika waffles is absolute heaven for the spice lovers. This was also priced at BDT 299.

With slight misses and massive successes, I think you all "butter" visit this one soon.

*Rafidah Rahman is a teeny-tiny Hulk, she's always angry and she's always hungry. A cynical dreamer and a food enthusiast, she's your everyday entertainment. Correspond with her at [rafidahrahman93@gmail.com](mailto:rafidahrahman93@gmail.com) or <https://www.facebook.com/rafidah.rahman.39>*

