

CHECK IT OUT

A taste of Morocco at Four Points by Sheraton Dhaka

Embrace the spirit of Ramadan with family and friends with Moroccan style food at 'The Eatery' and 'The Beast', two signature restaurants of Four Points by Sheraton Dhaka. Chef Mjidois will be specially flying from Morocco to show his culinary expertise in the kitchen of Four Points, and present the guests with some tantalising Moroccan cuisines like hummus, baba ganoush and moutable, kasba with oriental rice, lubiyabil zit, lamb tagine, Afghani chicken tikka, chicken tangri kebab, pasta al fungi, Lebanese style grilled chicken, chicken shawarma (with all condiments) along with traditional iftar items, and an array of local and Arabic sweets and desserts like jilapi, baklava, firni, etc.

The Eatery at the tower building will serve a wide array of iftar items at Tk4,600

per person. Guests who want a calm ambience can visit 'The Eatery Suites,' which is the perfect place for them to enjoy the Iftar & Dinner Buffet at Tk3,162 per person. Every Thursday and Friday night, customers can also enjoy Lavish Buffet Suhoor at Tk3,162 per person.



'The Beast,' the Moroccan kabsa platter awaits, with exclusive Arabic iftar buffet, priced at Tk5,000++ per person.

Four Points has also arranged two types of take-away iftar box from 'Wrapped'. One is regular a take-away box which costs Tk1,000 per person, while the other one is a VIP/ Corporate take-away box, priced at Tk 6,325 for 4 people.

For more information, please call +8801966662152, or visit <https://www.facebook.com/fourpointsdhakagulshan>

Hyderabadi delights at Khazana

This Ramadan, Khazana is showcasing Dawaat -E- Hyderabadi as part of their iftar bazar. Guests can enjoy the world famous Hyderbadi haleem, and all the awesome hyderabadi delicacies from their Charminar Food Stalls. The stalls at Khazana Iftar Bazaar are the perfect place to have the best kebabs of Hyderabad like Pather ka Ghosht and delicious parathas. Along with this, there will be live roll counters, chat counters, and the all-time favourite Khazana ki Jalebi.

Khazana is hosting iftar dinner buffet

for the whole month of Ramadan. Food will be prepared by chef Md. Sadik Shaikh, a Hyderabadi specialty chef from a renowned five star hotel of Hyderabad, whose skills and deep expertise lie in Hyderabadi cuisine. Guests will be presented with a range of his signature dishes echoing the rich history of Hyderabadi cuisine that evolved in the kitchens during the Nizam reign.

For more information, please call 01711 476379, or visit <https://www.facebook.com/khazanabangladesh>

EVENT

25 years of Kay Kraft

A quarter century of fashion and style is a landmark for any fashion house, and for Kay Kraft, it was no exception. The event was aptly celebrated at Dhaka Regency on 14 May, 2018 with a delightful fashion show of their Eid collection for this year. Guests were welcomed to the show by Khalid Mahmood Khan and Shahnaz Khan, the founders of Kay Kraft.

The collection features designs from Crete, Africa, plus ethnic patterns, as well as geometric, jamdani, floral and Islamic motifs and many more in print, tie-dye and hand embroidery. The fashion show introduced collections like 'The royalty of blue and black,' 'Samudra basan,' 'Harmony of metallic

shine' etc.

With a diversified touch in neck and hem-line, Young Kay, Kay Kraft's line-up for the youth also had eye-catching offerings.

The colour palette too was a feast for the eyes with green, coffee, ash, white, brick red, light blue etc.

The fashion show stands a key milestone for Kay Kraft. Style seekers can rest assured that their fashion needs are in good hands.

Their entire Eid collection can be found at all Kay Kraft stores as well as their website.

For more information, please visit www.kaykraft.com or <https://www.facebook.com/kaykraft.com.bd>

A Gleaming Night at Anjans

With the upcoming Eid comes a whole range of new products from every big fashion house in the country, and Anjans was no different. Famous for their ethnic and fusion collections that uphold the traditions of Bangladesh, and knit them into beautiful garments, Anjans held their fashion show for the upcoming Eid on the 15 May 2018, at Emmanuelle's Banquet Hall. The show featured their Eid collections, and showcased some new lines as well to cater to the ever changing trends. Before the show began, CEO Shahin Ahmed and Chief Designer and Director Laila Khayer Kanak gave some insight on what we can expect from the collections and how they came to be.

The first collection in saris and panjabis sported lots of bright and bold colours, paying tribute to reds and greens, while small gold detailing made them crisp. They had lots of unconventional and new blouses from over-the-shoulder to flared sleeves.

One of the lines, called MARGIN, is an elevated and flattering line mostly target-

ing the younger generation, "to make their everyday lives more comfortable." This line held a fusion of clothes that had super casual to super chic for both young men and women. The next collection was The Art of Blue, consisting of saris, shalwar suits, panjabis, etc. in numerous hues of blue. While some came in single colours, others had beautiful tie-dye all over. Jewellery, from Kanak, The Jewellery Palace, designed by Laila Khayer Kanak herself, was the show stopper. All of it, from the raw materials to the jewellers, is from Bangladesh, each design crafted to create a very raw and bold collection, starring lots of gold, silver and copper that stole the show.

For all these new designs and more, visit Anjans and Deshi Dosh stores, and for the latest jewellery, visit Kanak, The Jewellery Palace, to get your hands on these collections for this Eid.

By Anisha Hassan

সেহরিতে গরম ভাত
রন্ধনের মুগা

ভিশন রাইস কুকারে ভাত রান্না হয় দ্রুত,
কোনো ঝামেলা ছাড়াই। তাই পরিবারের
সেহরি হবে নিশ্চিন্তে আনন্দময়।



ফিচার

- ভাত রান্না দ্রুত, ঝামেলাহীন
- স্বয়ংক্রিয়ভাবে রান্না হয়
- খাবার গরম রাখার সুবিধা
- ভাত পোড়ে না
- শর্ট-সার্কিট ও ওভার হিট হতে সুরক্ষিত