

# A new side of KFC

With mouth-watering Zinger burgers and delicious fried chicken, KFC has always been a hot favourite among chicken-lovers. "It's finger lickin' good" is hardly just a slogan for them. "Our goal has always been to ensure that our guests get good value for their money. We care about the experience of our consumers, and so, ensuring quality and taste is our top priority. The entire food-making process follows a strict hygiene guideline that everyone has to adhere to. Even with the recipes, we keep trying to constantly improvise so that consumers enjoy coming here," said Amit Dev Thapa, COO of Transcom Foods Limited. (Transcom Foods Limited is the franchisee of KFC international under Yum! Brands, Inc.)

To stay true to their motto, KFC has just launched a line of delicious treats to cater to your summer palettes.

Taking up the goodness of their signature Zinger Burger up a notch, the Doritos Krunchy Burger is perfect for those who love subtle flavours. Not only does this Zinger Burger consist of the classic crispy chicken fillet that melts in your mouth, it also consists of a layer of world's famous Doritos Chips to add a mightier crunch to the already crunchy burger. The layers are then topped with a special BBQ sauce that gives the entire burger a succulent finish. The best part- all of this is available for only Tk 299!

An ideal complement to your hangouts, the new Dips Bucket available at Tk 849 is an improvisation on the tender, crispy boneless strips that come with four different dip sauces, catering to a variety of different taste palettes. For the spice-lovers, there is the hot mayonnaise and the dynamite mayonnaise. Alternatively, if you are into something more subtle, there is the mayonnaise and the barbeque

sauce. In fact, why not mix them all to create your own flavours?

With a slightly different recipe, the BBQ wings bring an extra burst of smoky flavour to the chicken wings. Three pieces cost Tk 139 and six pieces are available for Tk 259. The BBQ wings are perfect for your cravings, with a lingering smoky aftertaste these are bound to keep you wanting more! (KFC prices are all inclusive.)

"Since, we're constantly trying to give our consumers new things to taste, these products will be available for a limited amount of time only. We want food to be an experience for everyone who visits us. So, every season, we'll keep trying to bring new flavours that our fans will enjoy," says Amit Dev Thapa.

By Adiba Mahbub Proma



# Beat the school rush with Uber

Getting your kids to school with ease cannot get easier. Make it hassle-free to get your kids to school with ridesharing services. Enjoy mornings to yourself by sending your kids to school on time using UberX or take an UberHIRE to drop your kids to school and run errands before returning home.

It is very important for children to develop habits of being on time from an early age. Being late can have many repercussions for your child's development. Class disruption caused by being tardy can make your child uncomfortable. While the Dhaka traffic can be a deterrent and forming meaningful morning habits can be a challenge the following tips can help.

Establish morning habits early on. Have a perfect schedule for going to bed, waking up in the morning, getting ready, finishing breakfast, and leaving the house. Committing to this routine will help your child greatly and instil in them a sense of timeliness.

With the advent of new and innovative technologies, it is easy to track a trip using live GPS. Every trip is backed with safety features like verified drivers, where you have their name and number to reach out when required.

## How Uber works:

Download the Uber app for iOS or Android and create an Uber account.

Select from UberX, PREMIER, MOTO and HIRE as per requirement in the app, enter the pickup location and payment method, and request a ride; receive driver details -- name, photo and details of the vehicle.

At the end of the trip, pay by cash, credit/debit card and receive an electronic receipt via the Uber app.

# Celebrating The Rich Heritage of Rajasthan at Le Meridien

The Land of Maharaja's has come alive in Le Meridien's Latest Recipe restaurant, as 40+ authentic Rajasthani cuisines will be served till 7 July, 2018.

Le Meridien has left no stones unturned to transport you into the royal state of Rajasthan as Latest Recipe has been beautified with Lehariya fabric, Thikari mirror chip work and Rajasthani wall hangings. The essences of Rajasthan's rich heritage are not only up held with their scrumptious delicacies,

but with the detailed decor and of course, live music.

Chef Kapil Dutt Sain and Geetam Singh have been flown all the way from Le Meridien, Jaipur, to craft these savouries, using exclusive Rajasthani ingredients so that you can experience the state's rich cuisine to the fullest.

Try their Laal Maans with chapati which is concocted with mutton immersed in a layer of thick and spicy

curry (served hot to best savour the burst of spices) or their renowned three in one dish, dal baati churma. You'll find this traditional platter of sweet churma and spicy daal and baati to be irresistible as you won't be able to help yourself from being lured into its live station every single time!

Dishes like this and many more have been prepared to make sure that you leave with the taste of Rajasthan's rich cuisine on

your taste buds and their heritage in your heart.

Celebrate Rajasthan Food Festival in Dhaka's most popular destination of cross-cultural festivity at Tk 3900++ from 6:30PM till 11:30PM.

By Ali Sakhi Khan

For more information, please call +8801766673409 or visit <https://www.facebook.com/LMDhaka/>



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