

# AMAYA

## Re-launched for the ultimate culinary experience

When you go out for food, you might notice the vast array of choices when it comes to buffet. It shouldn't come as a surprise either as most of us prefer a buffet meal over just about anything -- makes us feel like we are getting more for our money. However, this vast list of choices has also created a problem; everyone is so busy trying to provide everything, they all end up losing their uniqueness.

Located in the heart of Dhaka, Amari's Amaya Food Gallery is hoping to change things up by launching their new dinner buffet, orchestrated by their new executive chef Jed Archdeacon. It has been merely six weeks since Chef Jed has taken charge of the kitchen in Amari, but he has already managed to change the entire culinary experience at Amaya.

Chef Jed was born in Australia but he spent 16 years of his life overseas, travelling from country to country and cooking and creating experiences never before seen. Chef Jed has also been a judge on the NTV show "Rupchanda Super Chef" for which he was acclaimed for his professionalism and kind nature.

Chef Jed has taken it onto himself to give you the best culinary experience in Dhaka by not only reinventing the menu, but creating a new decor to compliment everything. When asked, he said that he wanted people to not only taste different cuisines but also connect with their origins.

For all the five different cuisines that are being served, the chef designed separate stations for each.

The cuisines that are being served are Indian, Japanese, Cantonese, Thai and Italian. The Indian station is almost rustic with clay pots and dishes very true to the Indian culture with a creative decor using skewers to give a funky vibe. The Indian station has a Tandoor TV, on which you can watch your Kebabs and Tandooris being cooked live. The tandoor is cooked with a house special marinade sauce that ensures that the chicken is deliciously flavourful all the way through.

The Japanese station is designed with

small, colourful fans, lanterns and umbrellas with elements representing the Japanese flag. It also has a live station where they cook right before your eyes. Fish for Sashimi and Maki are imported from Australia every day, ensuring utmost freshness.

The Cantonese section is decorated with bright colours of red and yellow to match the Chinese flag. The station is festooned with lanterns and lucky bamboo, and they have a live station where dim sums are freshly prepared and wrapped to give you that fresh, hot experience. The dim sums are wrapped with their homemade dough and then steamed to perfection, and will almost melt in your mouth, surprising you with a burst of meaty goodness that is not only succulent but also packed with subtle spicy, juiciness.

The Thai station too has its own Thai elements with Lemongrass plants and Rice shifters painted to represent the Thai flag. The food is also served in traditional Thai clay pots to give a rustic yet homely feel. This station also has a Wok TV to let you observe your food as it is being prepared. The Thai dishes offered are packed with flavours of Thai herbs and sauces that have the perfect balance of tanginess with sweetness and spice. This station also includes many popular Thai desserts in the range of coconut and mango flavours that are must-tries.

Lastly, the Italian station has pasta dough hanging from the ceiling in colours of the Italian flag, each colour also representing the flavour of the pasta from tomato pasta to herb pasta, pick your flavour and watch the chef pull the long, flat string down and through the 'pasta machine' to make the softest yet perfectly chewy, creamy pasta that will leave you craving for more.

A big table is dedicated to desserts with a wide range of variety for that finish. Whether you like chocolate, tiramisu, red velvet or some plain pudding, you will definitely find something of your choice. If that isn't up your alley, you may choose some ice-cream of your favourite flavour with your choice of toppings.

Since the floor and the walls of the restaurant are covered in wood, Chef Jed wanted to splash in a hue of bright colours for a dash of vibrance. But in order to redecorate, he used every day things that are easily found here in Bangladesh. Every corner perfectly depicts the theme of individuality and originality. Paying attention to the chef's knack for attention to detail; the whole recreation of Amaya was a DIY passion project which can surely leave a positive impact on your dining experience.

All the cuisines are 100 percent authentic, with experienced chefs in charge of each cuisine. Almost half of the food that is served is a la minute cooked, meaning the food you order is cooked right there in front of your eyes. The rest is cooked right before the dining starts to give you the freshest experience you can imagine. Some of the herbs and flowers used in the dishes are grown in Amari's own balcony gardens. The dough used for breads, dim sum and pasta are homemade and prepared daily. The perfect balance of flavours is what makes their food stand out. The menu is changed every day and rotated every eight days; hence, there is no lack in variation in the food that they serve.

The service they offer is commendable. All the food that is prepared live is displayed on chalkboards beside each station where a waiter waits with a tablet to show you what exactly they have to offer. Once you place your order, the food is cooked and delivered to your table, fresh and hot.

The sense of calmness that comes with the interior and the excitement that comes with the wide selection of authentic cuisines is the ultimate culinary experience; a food adventure in one place. And the skyline view only heightens the experience of fine dining like never before.

Amaya Dinner Buffet starts from 6:30PM onwards and costs Tk 4,000 net.

**By Tanzim Islam Silony**  
Photo courtesy: Amaya Food Gallery, Amari Dhaka.

