

Classic British Afternoon Tea at Le Meridian Dhaka



Encased in the strikingly canvas-like Latitude 23 of Dhaka's elite Le Meridian, the inaugural ceremony of its newest venture, Afternoon Tea, was conducted to introduce the locals of the city to a timeless British tradition.

Claiming the brisk afternoon of Wednesday, 12 September, 2018, the launch marked the introduction of Afternoon Tea with its own uniquely-assorted menu available every day from 2 pm and 6 pm at Latitude 23.

The goal here is to pay homage to a quintessentially British ritual dating back to the 18th century in the UK and kick-starting the launch was the opening speech of the afternoon.

"The afternoon tea was born when the Duchess of Bedford used to get hungry between lunch and dinner at 4 o'clock in the afternoon. The solution was a pot of tea and a light snack, taken privately in the Duchess' boudoir during the afternoon. Soon, it reached the ladies, lords and mayors of all houses as they began engaging in the quaint activity," shared the General Manager of Le Meridian, Constantinos S Gavriel.

He went on to say, "Through this, we bring Dhaka a classic British tradition through which we'll take you through the classic and hand-crafted delicacies curated by Chef Austen Reid."

In the name of such delicacies, Chef Reid mastered a menu comprising of cult favourites like, local cucumber on pillow-soft, white bread with minted labneh, or smoked salmon with pickled onion on mixed-grain bread. You can even choose brioche buns that come with sliced tomato, mozzarella and basil pesto or opt for beef salami and gherkin on brown bread.

If savoury isn't your cup of tea, then go for the scones and pastries that are sure to satisfy any food connoisseur. Choose from an eclectic range of eclairs, cheesecakes, tarts and different tea-cakes that will turn any frown upside down!

"The produce used in preparing the afternoon tea orders is locally sourced and the food here, you'll notice, is presented in fine and elegant portions as to provide respite from the usual large meals consumed during the day. More than that, afternoon tea is a social affair where the focus is also on getting people together, enjoying tea and just having a good time and conversation," highlighted veteran Executive Chef, Austen Reid, who has mastered his culinary skills over decades of experience.

And that is the true essence of the afternoon tea promoted through the inauguration done by the guest of honour- Alison Blake, High Commissioner, British High Commission Dhaka.

"Every society has rituals and sharing meals is what all human beings do to forge connections and to celebrate family and friends. It's only fair that afternoon tea, which seems very British, be introduced here as Bangladeshi chefs in London have given the people in the UK everyone's favourite food, the chicken masala," amusingly shared Alison Blake.

"With the afternoon tea here, you'll not just get the best of the .K but the best of the

world," she concluded.

And just at Tk 2,000 with an added amount of 10 percent service charge and a further 15 percent VAT per person, all that is left is to relish in the deliciousness served to you during Afternoon Tea at Le Meridian and rave about every bit of it!

By Ramisa Haque

Photo: Le Meridian Dhaka



Prime pairing at Dhaka Regency Hotel & Resort

Under the open skies of 30 August, 2018, Dhaka Regency's signature rooftop garden restaurant, Grill on the Skyline, hosted a four-course comprehensive dinner. The evening served as a tasting and review of the hotel's newest promotional venture, Prime Pairing, an opportunity to create your very own personalised steak dinner.

"The idea is to extend people the opportunity to enjoy a good steak in the glorious ambiance of the rooftop restaurant and to let people create a steak dinner of their choosing by pairing a steak with any of the available special side orders and adding a sauce of the customer's choice," highlighted Arif Motahar, Founder Chairman of Regency.

And, so, the steak promotion, dubbed Prime Pairing, works by first, choosing any one of the four available premium cuts of local beef which are fillet mignon, sirloin, T-bone and rib-eye. Customers are even given the luxury of viewing and choosing which cut entices them before an order for better understanding the texture, level of natural fat and, therefore, the flavour of beef. And then comes choosing the ideal sauce to perfectly accompany your steak. To balance out the texture of rich, red meats, you may go for safe options like peppercorn or mushroom sauces. If you go for the fillet mignon, however, you may choose the ideal Béarnaise sauce, which is a sauce clarified in



butter and egg yolks and fragrant with herbs, or opt for the classic Diane sauce, flavoured with tomato sauce, lemon and Dijon mustard. You may even try out the gremolata sauce which is an Italian parsley, lemon and garlic blend.

Once that's out of the way, the next thing to choose is the special side order. For the potato lovers out there, you may go with the classic jacket potato with sour cream or the ultimate comfort food with a twist, mashed potatoes with horseradish sauce. If these are not to your liking, however, you can never go wrong with a roasted sweet potato. More variety in this stage comes in

the form of caramelised red cabbages and broccoli, grilled asparagus and also, sautéed Brussels sprouts.

Complimentary salad for the evening and a soup-of-the-day, as per the executive sous chef of Dhaka Regency, Banefus Gomes' choosing are also served as part of the steak offer. Foodies availed this offer from 6 September to 15 September, every day from 6 PM till 11 PM, priced at Tk 1,390 ++ per steak meal.

There was also the chance to win a steak dinner for free, which was the second frontier of the steak promotion, "Win a Steak-Date." As part of the steak promotion,

Regency is also hosted an exciting photo contest on the hotel's official Facebook page. Interested participants could log onto their profiles, hit a like on Dhaka Regency's page and post a romantic photo with their significant other on the Facebook contest event page. For the description, they depicted exactly why the couple made a "Prime Pair." Online entries were accepted till midnight of 10 September with three winners being announced on the 12th.

Industry well-wishers and noteworthy attendees for the tasting also included Shahid Hamid FIH, Executive Director of Regency, ATM Ahmed Hossain, Director of Food & Beverage and, also, Zaireen Sultana Lupa, Asst. Director of Marketing and Communications, along with Arifa Afroz, Regency's Public Relations Manager.

And, so, with the nitty-gritty details of the grand 'Prime Pairing' steak promotion sorted out, the curtains of the evening drew to an end to the unanimous applause lauding Chef Gomes' brilliant efforts and anticipating the steak promotion's glorious run.

By Ramisa Haque

Facebook Event Page:

<https://www.facebook.com/events/259228074733973/>

Photo: Ahsanur Zaman Sarkar (Asst. Manager Creative, Dhaka Regency)