

The final chapter of the Dan Cake Dessert Genius 2018



Who has not heard of Dan Cake? They have been stealing the hearts of the nation ever since they started their journey back in 2015. So it should come as no surprise when they announced their one of a kind dessert competition, 'Dan Cake Dessert Genius 2018', earlier in July this year, it was widely received which the sheer number of applicants had revealed.

Well, like all good things, it must come to an end, and what an end it was! The Grand Finale for the Dessert Genius 2018 was held on Friday, 19 October, 2018 at the Pan Pacific Sonargaon Hotel. The finale brought together the final 10 contestants, out of the 500 entrants, for a final showdown, to be decided by the expert judges present at the event.

The stage was decorated in an extremely colourful fashion, not to be confused with anything other than a Dan Cake event, complete with small pedestals showcasing their various products.

Klaus Eskildsen, Managing Director of Dan Cake A/S Denmark; Mahfuzur Rahman, Chairman, ATN Bangla; Nazim Uddin Ahmed, Chairman Pandugar Ltd. and Dan Foods Ltd.; Khandker Md Touhiduzzaman, Director Dan Foods Ltd.; and Firoz Ahmed, Chief Operating Officer, Dan Foods Limited were present at the occasion, along with other senior members of the company.

The event kicked off with the announcements of the judges, which included Alpana Habib; Rubin H Farouq; Mahbuba Chowdhury; actor Riaz; Fazle Rabbi, Sous chef of Pan Pacific Sonargaon; chef Anzara Sheikh; and culinary expert Afroza Naznin Shumi.

From that point on, each of the 10 contestants were asked to come on stage to present their unique desserts, with certain highlight moments such as incorporating amra (hog plum) in a chocolate cake etc. After the tasting round, there were some eye-catching performances to dazzle the

guests, but more importantly, to take the edge off until the main event, the announcement of the winner and runner ups.

While it is true that everyone who participated is a winner in and all by itself, there can only be one true winner in such a heated competition, and that winner is Mehnaz Rahman, followed by Umme Rumana Sharmin and Afrin Shawrna as the first and the second runner-ups respectively.

The winner of the competition gets to go a trip to Denmark with a partner, while the first and second runner ups win a cheque of Tk 2 lac and Tk 1 lac respectively.

The show concluded with a live music performance by 'Nowshin & Friends'.

And with that, this year's the Dessert Genius Grand Finale came to an end, and with it, an amazing evening, both for the participants, and the guests.

By LS Desk

An evening with Treschic Pret

On 18 October, 2018 Treschic Entertainment organised what can be called one of the most grandiose fashion shows in town. Held at the Pan Pacific Sonargaon Grand Ballroom, Treschic Pret Collections: Fall & Winter Fashion Show presented collections from two of the most acclaimed designers in the country — Shahrukh Amin and Rima Naz.

Lively music, grand décor, and beautiful purple lighting are what gave life to the ambience. The show started off with a short musical performance before models graced the runway.

Shahrukh Amin's collections went first, which comprised four separate lines — Boho Chic, Bride Maid, Moulin Rose, and the Red Riding Hood. The designs were heavy with gold motifs and had a luxurious touch to it.

"The designs have a '60s to '70s style to it; lots of shimmers, lots of birds and flowers, and is very wintery" said designer Shahrukh Amin about his collections.

Rima Naz's collection was inspired by



the rich culture and heritage of Bangladesh, where she put in her own little touches of modern designs. The

collection sported myriad pastel tones; florals stood out throughout the collection, and came in many forms of roses, lotuses and daisies. The designs were flowy and accentuated by lots of pleats, frills, feathers, with the flared blouses and capes being a definite standout.

Rima Naz said, "The designs have a lot of floral embroidery because it is very much in trend. So I wanted to create something people would love to wear. The dresses are also made with beautiful materials like pure Bangladeshi muslin."

The runway included more than 44 designs in total and was choreographed by Emu Hasmi. The show was also graced by other designers and celebrities alike and was full of life and glam.

By Anisha Hassan

Roll Xpress Café in Dhanmondi

Being a hot favourite for Indian cuisine in Banani, Roll Xpress Cafe has now expanded its reach to Dhanmondi. With a wide range of succulent goodness that is bound to make your taste buds water, Roll Xpress Cafe is your ultimate go-to place for family gatherings, quality time with your significant other, or even some alone time to catch up on work. The aesthetic ambience complements the food so that you are guaranteed a refreshing break from your busy life.

Located at KB square, the ambience is bound to relax you. With warm lighting and neutral shades, the spacious cafe is ideal for all sorts of parties provided you love Indian food. The neutral tone is accentuated with a bold pop of colours here and there, thanks to the floral printed couches. In fact, the hangings on the wall would be an amazing background for your next Instagram photo.

The highlight of Roll Xpress Cafe is definitely the variety of rolls available. For the spice lovers, there is the special chicken hariyali roll where the kabab is traditionally made strictly following the Indian style of cooking. If you are more of a malai lover, try the special chicken reshmi roll. From classic beef vegetable rolls to more traditional Indian paneer rolls, there is something for everyone to enjoy. In fact, if you have one of those days when your wallet is light, you could still grab a regular chicken sautéed roll for only about Tk 150.

Their menu is hardly limited to just rolls. You could also try the juicy tandoori kebabs with freshly made naan and a few different types of salads. From delicious chicken cheese kebabs to grand tandoori mughlai chicken, their line of kebabs will surely keep you coming back for more. Alternatively, you could try a masala dosa or a cheese masala dosa. Just wash it down with a refreshing lemonade or their signature Banana Daiquiri, and you are good to go!

For the vegetarians, Roll Xpress Cafe has set aside a special place in the menu. From the classic palak paneer to region-specific delicacies such as the Kashmiri aloo dum, Roll Xpress Cafe is a dream come true for vegetarians. If you want to cut down on the heavy stuff, and just opt for a light snack, there is the doi fuchka. With a sweet and sour yoghurt base, the doi fuchka and the dahivada are both popular among food enthusiasts.

Those with a sweet tooth should definitely try the carrot cake. With layered carrots in between and topped with cream cheese frosting, the carrot cake is a hot seller among dessert lovers. If you like your desserts chocolaty, try the double chocolate cupcake instead.

No matter what you pick, you will not be disappointed.

By Adiba Mahbub Proma