

RESTAURANT REVIEW



Man Mo- From soul to bowl

As the oriental craze sweeps through the town, Man Mo joins the club as the latest and newest place in Gulshan 1 to visit if you are in the mood for some sushi or dim sums.

The name Man Mo translates to "cup of soup" in English. The idea behind this semi-casual dine in is to allow customers to experience a scrumptious meal, made using ingredients of the best quality out there at an extremely affordable price, something that they have been able to maintain so far, aside from vat, there are no extra hidden chargers or even an extra percent of service charge.

The modest menu is predominantly made up of fusion flavours, inspired by Chinese and Japanese cuisine. Man Mo's modest menu is made up of soups, appetizers, dim sums, salads, sushi rolls, nigiri,

sashimi, rice, noodles, seafood, rice bowls, chicken, beef, lamb and 4 bento boxes, just to name a few.

For cheese lovers, do not forget to try their "Broccoli and Mushroom with Cheddar Cheese Har Gow" dim sums. Priced at Tk 395, they are worth every penny, simply because the combination of the broccoli and cheddar cheese and the spongy bite of mushroom bits will fill your heart with more content than you can imagine.

If you are more of a sushi or nigiri individual, check out their fusion rolls from the "Torched Salmon," "Dragon Rolls," or their

"Mixed Nigiri" dishes. Their "Sea Food Soup" is the best cure to anyone nursing a terrible cold or heartache; a combination of ample amounts of seafood and heat to accompany it. An added bonus is their dessert options, which offers a wicked chocolate brownie and chocolate lava cake that might just momentarily make you forget where you are. Starting from April onwards, Man Mo will offer a selection of monthly Chef's specials too.

The décor of the fusion restaurant is Instagram snap worthy. Playing up on a combination of black, white and gold accents, and the large open windows gives the place a very cosy, but welcoming ambience. It is worth mentioning that Man

Mo also has a separate open area space, primarily made up of white lawn furniture and greenery everywhere the eye travels. The glassed roof top makes this the perfect place to enjoy the rain, as you devour one of their rice bowls!

The restaurant is only two months old, but it has already made a name for itself, attracting families and the young crowd, not just because of the quality of its food, but for its crazy affordable prices. This may come as the shocker, because the running notion for the longest time has been that if you are craving Japanese or Chinese, you must also be in the mood to burn a sizeable hole in your wallet.

By Supriti Sarkar

Photo courtesy: Man Mo

Location: House 6/A Top Floor, road 113, Gulshan 1 Dhaka 1212

For more information check out their Facebook page:

<https://www.facebook.com/manmo.bd/>



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নতুনের মতো ঝকঝকে

মাল্টি বুস্টার



কাপড়ের যে কোন দাগ-
ময়লাকে নিমিষেই দূর করে



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