

Dream Burger Joint Come Alive

Even with a handful of eateries around Gulshan Avenue, it becomes challenging for people living or working in the area to find fresh quality food at a reasonable price. Addressing this, the husband-wife duo Nafees Alam and Nadia Khan have introduced Farmhouse Burger to the food scene of Dhaka. Along with the management of Tanvir Chowdhury, the burger joint, located at Bay's 23 Gulshan Avenue, brings you a taste of the classic western burgers.

The atmosphere of Farmhouse Burger not only caters to office goers, but also families, students and even children, for whom they have a patio outdoors, equipped with a foosball table. With an idea to keep the environment casual, the burger joint does not have an option to make early reservations, but does offer to host parties or celebrations on short notice. At the end of the day, the burger joint focuses on connecting people to their community and food.

Once you settle in, the décor is quite welcoming and wholesome, and time begins to fly by easily. The patio, surrounded by unique graffiti, represents expression of thought and creativity while the decor indoors is more down to earth. With the station upfront, you get to have a glimpse of your food being freshly made. Overall, it definitely is a good spot to take photos and have a good time.

With an incentive of providing ad-



ditive-free and fresh food, Farmhouse Burger provides a concise menu, but with a variety of items ranging from your basic French fries to fried pickles and mac n cheese. For those with a sweet-tooth, this place is a milkshake utopia. Other than your classic Oreo shake, they offer sweeter

milkshakes which come with a thick layer of jam and in other nuttier flavours. Their main focus, the burgers, are not your average chicken or beef patty burgers, and each comes with a unique sauce to complement the freshness of the meat. You can rest assured that you will never have a dried-out patty in this joint, nor will



any of the burgers or fries be one dimensional. The use of ingredients like blue cheese and truffle in both the burgers and fries definitely sets them apart from other burger joints. To top that off, their brioche buns are made fresh every day from scratch and so are the perfect sponges to soak up all the sauce.

With its array of affordable and fresh food, along with a gratifying environment, the burger joint welcomes people of all ages. Through not just food, but by also being charitable, the burger hotspot gives back to the community and plans to further host restaurant benefits.

Prioritising safety and fire safety, the burger joint is located at Bay's 23 Gulshan Avenue, a space by one of the most reputable developers in the country. Open from 4PM to 11PM from Saturday to Wednesday, and till 1AM on Thursdays and Fridays, Farmhouse Burger also provides a delivery service during their respective working hours.

One might say that Farmhouse Burger proves itself to be Pop's Chock'lit Shoppe, straight out of Riverdale, as it brings people together and spreads happiness.

By Puja Sarkar

Photo courtesy: Farmhouse Burger

For more information, follow Farmhouse Burger on Facebook at www.facebook.com/farmhouseburger/



Ohana: For a rare Hawaiian treat in Dhaka

Dhaka's culinary scene is getting more and more cosmopolitan, with waves of eateries opening up and popularising cuisines of various regions. Case in point: Ohana Diner which offers Hawaiian cuisine.

Having spent a few years in Hawaii, an experience she cherishes, chief executive Ayesha Hossain Shahnila put her passion and fond memories in this seafood-based diner.

As you walk into Ohana, you will quickly become aware of two things: how small and cosy the place is, and its passion for seafood and Hawaii.

Its oceanic theme is marked by adornments such as the fishing net covering the ceiling and seashells lying about. Meanwhile, things like ukulele and an Aloha signage on the wall set the ambience for Hawaiian treat.

One such treat is the delicious Loco Moco. A wholesome meal of sticky rice with beef patty, egg (sunny side up!) and vegetables on the side, the popular Hawaiian food looks really appetising.

Meanwhile, for seafood lovers, Ohana Diner is a treasure trove. From the spicy and flavoursome 'Suicide Octopus' to their scrumptious convergence of 'Blue Mussels with Spaghetti'; or be it the classic fish and chips, or their mouth-watering preparation of fish such as pomfret and red snapper, Ohana won't let you down let when it comes to seafood.



And that treasure trove also comes in a decent budget. Seafood is generally regarded as expensive. However, Ohana has managed to keep prices relatively reasonable.

Their generous 'Seafood Platter 1' for example, which not only

boasts a whole lobster but also a range of other delicacies (calamari, rice, etc.) comes with a price tag of Tk 1755 (excluding service charge).

Shahnila also boasts of high hygiene standards, with strictly controlled supply chain and a live kitchen, as Ohana believes in delivering a wonderful experience, from food to service, for its guests.

As Syed Md Gias Uddin, executive partner and head chef, explains, "After all, Ohana in Hawaiian culture means family, but also an idea of strong bond and unity among people."

Address: House 2/8/A, Road 3, Block A, Lalmatia. Business hours: 11AM-11 PM. Food delivery options: Shohoz Foods, HungryNaki, Foodpanda, Pathao. The eatery also delivers directly within the neighbourhood, free of charge. For more info, call 01880200570 or find 'Ohana Diner' on Facebook.

By M H Haider

Photo courtesy: Ohana Diner