



Chef Anto Dwimanto: A magician in the kitchen

Four Points by Sheraton Dhaka is delighted to welcome their new guest, Chef Anto Dwimanto, who is genuinely a miracle worker in the kitchen.

Originally from Indonesia, Anto Dwimanto has mastered the art of Teppanyaki style and Japanese cuisine with innovative new culinary creations. Whether you want to watch blades move at dizzying speed across a grill, or watch flames climb high into the air while you test your hand-eye coordination, teppanyaki is where it's at, and this is what chef Anto is specialised at.

He has passion to deal with great flavours and fixings with fluctuated cooking procedures. With the experience of working in different World class Hotels and Restaurants like Golden Budha Mamo, Atlanta, Georgia, USA, Little Of Tokyo, Maryland, USA, Sakura Ocean City, etc. Chef Anto is now here at Four Points by Sheraton Dhaka's kitchen.

Anto's passion for cooking began with fond memories of grilling and smoking various kinds of meat with his father. He discovered his passion for the culinary

arts while experimenting with Indonesian beef stew with rendang sauce for his family at the age of 15. It tasted terrible though! However, that did not discourage his passions for cooking. Those memories inspired him to enrol in a culinary school and he trained in world class hotels. His culinary expertise and delectable Indonesian and Japanese cuisine are bound to tantalise the taste buds of the foodies of Dhaka.

"Never stop experimenting, don't be scared of it, just go and burn yourself to try a new experiment. Try to be a good cook before being a great chef," is what Chef Anto believes in.

"It is very exciting to have a new input of ideas, and Chef Anto certainly shares our passion for producing top dishes, created using fresh, and seasonal ingredients. Moving forward, there will be a few changes to our menu to complement our current offering," said Mashfa Alam, Marketing Coordinator, Four Points by Sheraton Dhaka.

For more information, visit www.facebook.com/fourpointsdhakagulshan

Signing ceremony of The Grand Wedding Expo 2019 held

Violet Incorporation is going to arrange the fourth "The Grand Wedding Expo 2019," to be held on 18 and 19 October, 2019. Violet Incorporation and the Radisson Blu Chattogram Bay View have signed an agreement (MOU) for the occasion. General Manager of Radisson Blu Chattogram Bay View, Robin Edwards, and Managing Director of Violet Incorporation, A. B. M. Khaled Mahmud, were present at the signing ceremony. In this upcoming two-day long expo, various wedding planning consultancy firms will be showcasing wedding packages, photography, videography, wedding makeup, fashion show, jewellery, and bridal costumes designed by experts. There will also be 55 different organisations, offering exclusive saris, jewellery, mehendi, event management, flower, furniture, honeymoon packages etc.

For more information, visit www.facebook.com/RadissonBluChittagongBayView



Dan Cake introduces new Marble Cake

One of Bangladesh's leading snack brands, Dan Cake has been constantly introducing new products for the mass market. In an event held on 31 August, 2019, at the Hotel Tropical Daisy, Minhaj Hossain, Head of Marketing of Dan Foods Ltd., introduced their newest product, "Marble Cake."

Dan Cake, Denmark's leading snack brand, is a famous name in the European bakery industry. With an 87-year reputation for quality, taste and diversity, Dan Cake is famous not only in Europe, but all over the world, and is now available in more than 30 countries. Operating in Bangladesh since 2015, Dan Cake has established itself as the

manufacturer of superior quality snacks in Bangladesh, and has won the hearts of millions of consumers of the country.

Speaking at the occasion, Minhaj Hossain said, "Dan Cake believes in offering unique, tasty, and quality products for the consumers. The Marble Cake is the newest addition. It is a combination of vanilla and chocolate flavour, and is available in two different sizes. Customers will be able to purchase a Family pack at Tk 100 and single pack at Tk 15. We believe customers will enjoy the unique taste of the Marble cake"

For more information, visit www.facebook.com/DanCakeBD

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