

# Savva — Introducing modern social dining



With a 180-degree panoramic view of the Dhaka city skyline from the 14th floor, and a skylight, Savva promises unmatched tranquillity. Furthermore, the seating arrangement ensures that customers can get optimal privacy, as the tables are spread out over a large area. The colours of the décor are predominantly white for a peaceful vibe, but with a splash of yellow here and there to give a punch of happy feels. Savva focuses on simplicity to balance the large views of the city that further helps brighten up the space.



The restaurant is divided into five sections — the two middle sections are wide and spacious, while the corner section is planned to be transformed into a coffee corner, the fourth section is for more private gatherings, and the fifth is an open balcony with a vertical garden. The open kitchen allows customers to bond with the culinary team as they curate their food.

The staff are trained to be welcoming and respectful, ensuring that customers are always attended to. When you walk in, you are welcomed with a sweet, fruit punch. Once you settle in, you are provided with the menu.

The brunch menu, which was recently launched, is served from 10AM to 3PM. “We have everything you would find in a typical brunch menu, such as pancakes and waffles. But we make the best English muffins and Eggs Benedict,” says Chef Simon. “We



the time,” says Chef Simon. The afternoon menu comprises of pulled beef burgers, sandwiches, pastas, pizzas, and salads. “Our burgers are one of a kind because we use pulled beef with brioche buns instead of a solid chunk of patty inside local buns,” he further adds. The afternoon menu is served from 3:30PM to 7PM.

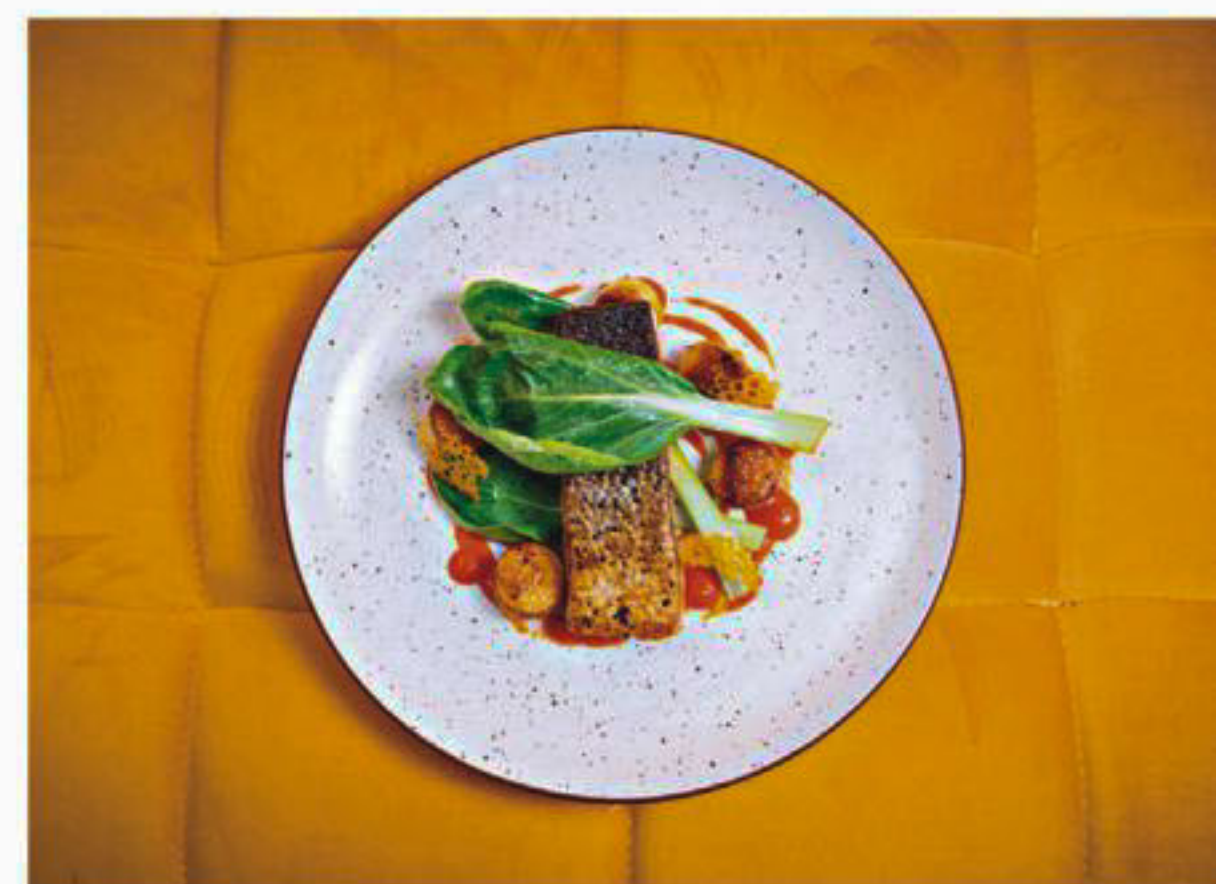
Savva focuses on fresh produce and healthy alternatives. The Chef ensures that all of the raw materials are checked by himself first, so that the best is picked and served with. The team plans on changing the menu every two months, for added variety. Chef Simon says he likes to keep the menu short and precise, without taking away the option of choosing from customers. They are even planning to go green and substituting plastic straws with paper ones.

Savva offers the best of both worlds with

decided to add ‘Bangla Brekkie’ to our menu, because a lot of foreigners coming in want a taste of Bangladeshi breakfast. They are too afraid to taste street food for hygiene issues, but don’t want to miss out on the country’s rich culinary culture,” he further adds.

Chef Johnston recommends Beef Fillet Tatakai for starters, Australian Grilled Beef Ribeye or Sous Vide Chicken Breast for mains, and Mango Pavlova for dessert. Seared Norwegian Salmon Pave is also a customer favourite. The Tatakai is lightly seared rare beef that is marinated for hours for that juicy softness, and burst of flavours. The salmon is fresh and boneless with a subtle buttery flavour that blends deliciously well with the algae butter and vegetables. “These are our best-selling dishes at the moment,” states Chef. Lunch is served from 12PM to 3PM, while dinner is served from 7PM to 10PM.

“We have also launched an afternoon menu, because we understand that people wouldn’t want to eat the main dishes all



fine dining in a casual environment. This allows customers to choose what they visit Savva for. Savva is perfect for anything, from casual gatherings to more official settings of dining. With a bird’s eye view of the city, Chef Johnston’s culinary creations, and a minimalistic yet striking décor, Savva is putting forth a niche of its own.

**By Tanzim Islam Silony**  
**Photo: Tanzim Islam Silony**  
**Photo courtesy: Savva**