

RESTAURANT REVIEW

Yama Hot Pot & Grill: The Essence of a hot pot

Walking into a hot pot date is nothing short of a challenge. With little experience; scratch that — no experience — it is quite a daunting task. And that is exactly where Yama Hot Pot & Grill comes in; pioneering the very concept of hot pot in Bangladesh.

Why not paint the canvas of our first hot pot with the restaurant who audaciously cemented their name as the first hot pot restaurant of the country?

The warm lights and the wooden floor contribute to establishing a very moody environment. It allows you to settle down and ease in from the get go. The well-orchestrated frames hung on walls give you an idea of the background of this unique dining concept, along with a peek into Chinese culture.

Vibrant Chinese lamps and symbols add a punch of excitement to the moody décor, along with a hint of the cuisine's roots. The dark sofas are spacious and spread around a large area to give you privacy, and to ensure the enjoyment of the hot pot in peace and ease.

The tables are roomy, with plenty of space to fill in with 45 plus ingredients. The built-in electric stove is massive, to make sure that the stock pot is at eye level and you do not have to stretch your neck too hard, or leave your seat to tower over the pot and add the ingredients. Each of the tables have a cone shaped exhaust, camouflaging with the black ceiling, ensuring a well-ventilated and smoke free space.

Yama Hot Pot & Grill has a very generous buffet offer for its customers. Customers get to choose two broths from amongst three, Sichuan Traditional Spicy, Clear and Tomato that are prepared from beef and mutton stock. It is always advisable to opt for their Sichuan Traditional Spicy and Clear broth. However, if hot pot is your cup of tea, then



you can always switch any of the two broths with their tomato version.

The idea of a hot pot is to take your sweet time, and slowly cook and savour every bite of the meal. It can be messy, so keep your aprons handy. A lot of preparation goes into having a hotpot from the customer's end. Preparing the dipping sauce can be intimidating, but rest assured for there's no right rule when it comes to preparing it. The sauce counter can be tempting and you might want to mix in all the ingredients, however, bear in mind to taste the sauce from time to time to make sure that it is not too tangy or salty.

The staff of Yama Hot Pot & Grill will be your guardian angels as they guide you from time to time, ensuring that you are heating your broth at the right temperature; even refilling your broth when needed. Their menu is elaborate and well thought, as they tell you how long each ingredient needs to be cooked.

Once you have picked all of your favourite items, it is important to remember to cook each of the ingredients depending on their type.

Begin with the vegetables, followed by little bits of chicken or beef, according to

your preference. You can enjoy the clear broth as a soup, along with some chicken or shrimp, acting as the perfect appetiser for your meal. Move on to the chicken next and then the beef, concluding your feast with sea food.

Some of the highlights from Yama Hot Pot & Grill's buffet were their dumplings, sliced beef, Pa-Beef, beef roll with seasonal vegetables, chicken gizzard, chicken stick, sliced lamb roll, fresh shrimp, cuttlefish, crab stick, tofu skin, sliced pumpkin, corn, all types of mushrooms, and of course,



quail egg.

The chicken dumplings melt in your mouth upon the first bite, as the tangy sauce blends in with the doughy shell and delicate chicken. The sliced beef has egg yolk resting on its surface, which is meant to be mixed with it, allowing the beef to be cooked well.

The tender cuttlefish screams freshness, while the chicken wings are juicy and spicy. Tofu skin is slightly chewy, and when cooked in the spicy broth, can add a punch of spice and flavour. The mushrooms are juicy and soft, which must be eaten warm. Leaving it to cool down can take away from

its taste and make it pungent. End the hot pot experience with a light burst of sugar in the form of fruits or a scoop of ice-cream.

It is easy to get carried away with the scrumptious meal you are concocting and forgetting the ingredient you last added, but that's part of the experience; leaving the broth as a Mystery Box.

Yama Hot Pot & Grill is a well-orchestrated restaurant, which has established a unique dining experience for the country. Hot pot is more than just a fun experience, and more of a therapy, allowing you to unwind and relax. What started more than 1,000 years ago during the time of the Jin Dynasty has finally made its way to Bangladesh, pioneering a new concept in cuisine.

By Ali Sakhi Khan

Photo courtesy: Yama Hotpot and Grill

Buffet Pricing:

Buffet for 1 person: BDT 1800+

Buffet for 2 people: BDT 3500+

Buffet for 4 people: BDT 6800+

Buffet for 6 people: BDT 10000+

Address: House-55, Gausul Azam Avenue, Sector-14, Uttara, Dhaka, Bangladesh

Working Hours: 10AM — 10PM

For more information, call 01711402228, or visit <https://www.facebook.com/Yamahotpot/>



CHECK IT OUT

Grameen UNIQLO's Flannel Collection hits the stores

Autumn, a season with breezy weather, is the perfect occasion for fashion; and flannels are the right choice which allow people to play with the styles. Keeping this in mind, Grameen UNIQLO has launched an entirely new Flannel Collection.

This unique collection of the brand will add a new value to its line of 990 and 1190 series of shirts for both men and women, and tunic for women.

"Since inception, we have been trying to offer new value to our customers' lives through the innovation of new clothing. We love our customers and we love to do good for them. This time we brought a completely new collection for our combined customers base; flannel collection, flannels for all," said Najmul Huq,

Managing Director of this Japanese origin brand.

This special ensemble offers two options for men's shirts- a regular collar shirt and a stand collar one, with three attractive checks comprising five seasonal colours.

For women, the options are even wider. Trendy relaxed stand collar shirts and stylish tunic with collar.

Men's flannel shirts are priced at Tk 890 as a campaign period offer price (regular price Tk 990) and women's stand collar shirts are Tk 890 (regular price Tk 990) and tunics at Tk 1,090 (regular price Tk 1190), exclusive of VAT.

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

আপনার বাসার ইন্টিরিয়ার সাজিয়ে দেবে বার্জার!



চার দেয়ালের নিজের একটা বাসা, হবে সবার খেকে আলাদা! এর প্রতিটি কোণায় ছড়িয়ে থাকে অজন্তু সুস্থ, মিশে থাকে কত যত্নের পরিশ! আপনার খিল দেই ঘর, বহু স্বপ্নের সত্যি হওয়া বাসা এবার সাজিয়ে দেব আমরা।

আবেদন করতে প্রয়োজনীয় বিষয়াদি:

১. নতুন করে বাসা সাজাতে চাওয়ার কারণ লিখে পাঠান (৩০০ শব্দের মধ্যে)
২. আবেদনকারীর নাম
৩. মোবাইল নম্বর
৪. ই-মেইল (যদি থাকে)
৫. বাসার মাস্টার বেড রুম, ড্রেইন রুম আর ডাইনিং রুমের ত কপি ছবি ও বাসার বাইরের ১ কপি ছবিসহ ৪টি ছবি প্রদর্শন না।

* বার্জার হ্যাপি হোম-এ আবেদন করার শর্তাবলী:

১. বাড়ি বা ফ্ল্যাট আবেদনকারীর নিজের মালিকানাধীন হতে হবে।
২. বাড়ি বা ফ্ল্যাটের সাইজ ৮০০-১২০০ ক্ষয়ার ফিল্টের মধ্যে হতে হবে।
৩. "বার্জার হ্যাপি হোম"-এর সাথে সংশ্লিষ্ট সকল প্রতিষ্ঠানের কর্মকর্তা/কর্মচারীবৃন্দ এবং তাদের আত্মীয় স্বজন অংশগ্রহণ করতে পারবেন না।
৪. উত্তীর্ণ শর্তাবলী কার্ডপক্ষ যেকোনো সময় পরিবর্তন করার ক্ষমতা সংযোগ করে।

"বার্জার হ্যাপি হোম"-এর জন্য আবেদন করতে উত্তীর্ণ প্রযোজন করতে পাঠানো দিন ৩১ অক্টোবর, ২০১৯ এর মধ্যে

এই ঠিকানার: বাড়ি# ০৮, রোড# ২৩৩, সুলশান-১, ঢাকা-১২১২

অথবা আপনার আবেদনপ্রাচী মেইল করতে পারেন:

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