

CHECK IT OUT

A winter dine not to be missed!

Four Points by Sheraton Dhaka is bringing some “hotilicious” Southeast Asian delicacies at its garden style, open air rooftop restaurant Panash — located at Four Points Suites.



margarita pizza, big bowl of pasta, Bangkok fried chicken, mixed fun fried rice, prawn bhuna curry, beef bhuna, garlic naan, desserts, etc.

The buffet dinner provides good value for money, featuring over 35 delicious items and a wide plethora of desserts. This buffet is offered on Thursdays and Fridays from 6:30PM to 10:30PM and is priced at Tk 2,500 (net per person) with buy-one-get-one-

free offers on some selected cards. Give your booking now at +88-0196-6662151.

The restaurant’s chic ambience, with light breeze, will turn your evening into a wonderful experience. This is the best place you can find, to throw parties, night-outs, or any event even more special.

No matter the occasion — be it a birthday party, a girls’ night out, small engagement party, office get-together, or just any regular night when you feel like relaxing and unwinding from work — Panash is the place to be!

This chic and cosy restaurant does not only serve great food, but the ambience is everything you want in an open-air rooftop restaurant. You can also listen to music, play table tennis or simply socialise with the rest of the crowd, which should be an excellent way to make the most out of your partying experience.



Content and photo provided by Four Points by Sheraton Dhaka

Surrounded by greenery and appealing interior design, it is the perfect place for a winter evening garden party. And so, bring your friends and enjoy the delight of the season at the newly revamped Panash, where both a la carte and buffet are served.

Panash serves authentic Southeast Asian cuisine and a flavoursome continental and mix cuisine. The main selections as tummy fillers will amaze your palate, with the signature rustic sandwich, triple cheese signature burger, homemade pepperoni pizza,

NEWS FLASH

Cyprus Food Festival held at Royal Park Residence

Food enthusiasts had a chance to enjoy the taste of Middle Eastern flavours at Royal Park Residence Hotel from 7 December to 9 December, 2019. The CEO of the hotel, Keerthi Weragoda, warmly welcomed all the guests. The hotel’s Executive Chef, Rajeeva Mendis presented his culinary excellence in Cypriot cuisine to the guests.

Cyprus is close to the Middle East and their cuisine has great impact from Greek and Turkish cultures. Ingredients like parsley, garlic and yoghurts are the essentials in most of the dishes. Hot spices are not used but Italian herbs such as mint, cardamom, arugula and estragon are extremely popular, while lamb, beef and rabbit meat are most frequently used. Tuna and sword fish are Cypriots’ favourites. The cuisine is mostly famous for their dishes like Kleftiko, a dish made with lamb legs. Souvla, is another popular meat dish which looks like Russian shashlik. Stifado, is a beef stew in tomato sauce with onion, garlic and spices, and Kotopoulo is made up of chicken with small pieces of taro. This cuisine is also dependent on some cheese and sauces. Halloumi is a famous white and salty Cypriot cheese made from a mixture of goat and sheep milk, with a structure and texture like mozzarella. Tzatziki, a traditional sauce made from yoghurt, fresh cucumber and garlic, is used as a dip for many dishes. Dolmades are popular as starters, made of grape leaves stuffed with rice and meat. Taramosalata is made with salted and smoked roe of the cod, mixed with bread soaked in milk, mashed potatoes and olive oil.

The chef and his team delivered the best of the cuisine to the guests. Apart from the food, the festival also had raffle draw offering exciting prizes.

For more information, please visit <https://www.facebook.com/royalparkdhaka>

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