



#FOOD & RECIPES

Ugochi: Where culinary fusions thrive

Late afternoon casts a golden hue over the city as families and friends gather at Ugochi, a captivating pan-Asian restaurant nestled amidst the vibrant tapestry of life in Dhaka's Gulshan-2 area. As I step through the threshold, a symphony of tantalising aromas dances in the air, beckoning me further into this gastronomic haven.

The maestro behind Ugochi, an industry veteran with over a decade of experience, expressed a burning desire to embark on a culinary adventure with Pan-Asian cuisine. Recognising Bangladesh's rich tapestry of culinary offerings, the restaurateur aspired to push the boundaries and craft a menu that transcends the conventional. Thus, Ugochi was born, a manifestation of a culinary symphony where Japanese, Thai, Indian, and even Kolkata's distinctive noodles harmonise in perfect unison.

Traditionally, Japanese cuisine tends to shy away from fiery spices, but at Ugochi, they dared to weave elements of spiciness into their dishes, granting patrons an unexpected yet delightful twist.

An array of delectable creations emerged from their kitchen, including experimental delights such as dumplings infused with wild mushrooms and tantalising crab meat. However, the path to perfection was paved with countless trials and errors. The dedicated team at Ugochi meticulously fine-tuned their culinary experiments, ensuring that each creation tantalises the taste buds with divine precision. Such is the epitome of culinary creativity: the willingness to take risks and revel in the exhilaration of the unknown.

To curate this symphony of flavours,

Ugochi skilfully harnesses ingredients from diverse cultural origins. However, the endeavour to source locally is a principle dear to their hearts. While certain rare treasures like truffles necessitate international procurement, they strive to utilise local sources for most of their spices and ingredients. Yet, the scarcity of certain brands often poses an intriguing challenge, as it significantly impacts the taste of the dishes. This realisation has prompted Ugochi to re-evaluate its entire sourcing process, ensuring its commitment to quality remains unwavering.

Ugochi's appreciation for local vendors extends beyond its ingredients. Recognising the importance of a symbiotic relationship, they recognise that choosing local suppliers is vital for any restaurant's sustenance. Not only does it bolster the regional economy, but it also guarantees the ease of sourcing ingredients, granting Ugochi the ability to create dishes of exceptional quality.

Navigating the volatile landscape of ingredient prices proves to be a formidable task for Ugochi. Even local products have experienced significant price hikes, rendering the task of maintaining reasonable menu prices increasingly complex. The delicate balance between

offering a remarkable dining experience and ensuring economic feasibility is an ongoing debate within the Ugochi team as they strive to strike a harmonious equilibrium.

Ugochi, both in name and interior, evokes a vibrant and jubilant ambience synonymous to pan-Asian culture. Team Ugochi envisions a space where celebrations thrive, and the vibrant hues adorning the walls and furnishings embody this vision. As the soul of pan-Asian cuisine envelops the air, the enchanting atmosphere at Ugochi elevates every gathering into an unforgettable experience.

Crafting the menu itself had its share of struggles. Ugochi encountered the professional challenges prevalent in Bangladesh, necessitating the assistance of a foreign chef well-versed in the intricate nuances of fusion cuisine. Translating the vision onto a plate required an extraordinary understanding and synergy between the culinary team.

Since its grand opening, Ugochi has garnered an effervescent response from its patrons. The food has captivated palates, leaving a trail of satisfied customers who have become regulars. The resonance of their creations with discerning taste buds

is a testament to Ugochi's dedication to culinary innovation and excellence.

Beyond a mere culinary affair, Ugochi aspires to create memories etched in the hearts of its patrons. With every bill paid, the guests will reminisce about a symphony of flavours that danced upon their palates, leaving an indelible mark of delight. Ugochi prides itself on presenting unique dishes to evoke an insatiable craving for its exceptional creations.

Ensuring accessibility to a broader audience, Ugochi endeavours to transcend niche markets and foster an atmosphere of casual dining, where families, friends, and all those with an appreciation for pan-Asian cuisine can revel in the flavours that Ugochi so masterfully crafts.

As twilight descends upon the city, Ugochi is a testament to culinary ingenuity's triumph. Culinary fusions transcend boundaries in their vibrant embrace, captivating all who venture within. Ugochi invites you to savour the journey, indulge in the symphony of flavours, and discover a pan-Asian haven where cherished memories are made.

By K Tanzeel Zaman
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