

#FOOD & RECIPES

Roshmalai Tea — Innovation or Insult?

Roshmalai tea, a fusion of creamy sweetness and traditional tea, divides opinions. Created by three friends at “Muhurto” in Mirpur 2, it attracts adventurous foodies but leaves tea purists sceptical.



In a world of pineapple pizza and spicy rosogolla, roshmalai tea was patiently waiting to be on the ‘Food Crossovers Nobody Asked For’ list. Thanks to the ‘Three Musketeers’ who made this happen — we now have the chance to put our opinions on the table.

So, the question now is; Is it a delightful experiment? Or is it a taste bud tragedy? Let’s find out.

The tea arrives within minutes, and with the very first sip, you get really curious. You squint your eyes and attempt to make sense of what’s going on. The creamy sweetness of roshmalai blends with the warm tea in a way that feels oddly comforting yet unfamiliar. Some might call it a dessert-like concoction, while others could debate it’s a betrayal of traditional flavours.



For those with a sweet tooth, roshmalai tea might be a guilty pleasure, an item worth experiencing at least once. But for the real tea lovers, it could feel like a step extra — a clash of flavours that was never supposed to happen.

Roshmalai tea was an experimental fusion made by three friends, the fans of the iconic sweets from Neela Market, especially the roshmalai. As they were planning to start a tea stall together, they decided to put the item on the menu.

“It was an instant idea, and we decided to add

cart, while leaving traditional tea drinkers unsure.

“It’s definitely a unique item, you know,” shares Farhana, a student. “Food fusions are always exciting, but that doesn’t mean they always turn out great. It’s just okay — too sweet for my taste buds. I might give it a second chance, but that’s going to be it.”

When asked if she would recommend it, Farhana responded, “I might suggest it to my friends and family, just for the experience. But for anyone living far from Mirpur, I wouldn’t say it’s worth the hype.”

At the end of the day, such food crossovers serve as a reminder that taste is always subjective. But food fusions like Roshmalai tea definitely leave a lasting impact, whether you like it, or not.

It’s interesting to note that, one of the co-owners is from Cumilla, a place known for its famous roshmalai, which he sources for the tea.

Meanwhile, Mahi



brought the idea of pairing it with burnt bread from his hometown, Kushtia. By combining local traditions with a creative touch, the team of three has poured their heart and soul into this unique item.

So here goes another question: Can roshmalai tea become the next big thing, or will it just be another short-lived trend?

Only time, and the tea enthusiasts can tell!

Located at Love Road, Mirpur 2, the name of the shop is ‘Muhurto.’ A cup of roshmalai tea costs just Tk 50, or Tk 80 when paired with burnt bread.

that to the menu right away,” shared Mahi, one of the co-owners.

The feedback has been mixed since the launch of their cart. “Our most popular item is still malai tea-burnt bread, but roshmalai tea has its group of fans. Some regular customers love it, while others, especially traditional tea lovers, think it’s a bit too unusual,” Mahi explained.

Despite mixed opinions, roshmalai tea catches people’s attention. Its unique combination has made it a special item, bringing adventurous food lovers to the

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