

## Dhaka Regency celebrates local culinary heritage of Bangladesh

- A Monitor Report

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Dhaka : Dhaka Regency Hotel and Resort announces a special culinary event, "The Local Culinary Heritage of Bangladesh," to celebrate the rich and diverse flavours of Bangladeshi cuisine.

The event, taking place from October 9, 2024; will continue till October 19, 2024, aims to showcase traditional dishes from various regions of the country, offering guests an authentic culinary journey through the local heritage.

The festival was inaugurated through a cake cutting ceremony by Justice Moyeenul Islam Chowdhury, Chairman and Shahid Hamid, Executive Director and Managing Director, Dhaka Regency Hotel, among others.

Food lovers can enjoy the Authentic local foods like biriyani cooked

inside bamboo stalks, choijhal gosht, shatkora chicken, koi paturi as well as vegetarian items such as dal with drumstick shoots, bamboo shoot curry, laukhatta, shabji labra and many more.

For desserts, the hotel is offering unique and lesser-known dishes focusing especially on traditional cakes. Guests can enjoy a wide array of dishes, including well-loved classics such as Hilsa Paturi, Bhuna Khichuri, Panta Ilish, and a variety of local curries and desserts. Each dish will be carefully curated to reflect the rich flavours and cooking techniques passed down through generations.

Each day is focused on a different theme that features the authentic delicacies of a particular division. To enhance the experience, live instrumental music performances are being showcased throughout the event, celebrating the vibrant heritage of the nation.

The event is hosted at Dhaka Regency's most popular grandiose restaurant, where attendees can enjoy a picturesque dining experience while savouring the tastes of Bangladesh.

The buffet dinner is served at BDT 4999 net per person. Selective cardholders, fans of Dhaka Regency and Dhaka Regency Premier Club members can enjoy Buy One Get One free offer.