

Enjoy delicious live cooked meals like never before at Amaya

A Monitor Report

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Dhaka : Wishing to spend an exciting gastronomic night in the capital like never before? If yes, then do not miss out on the splendid live cooked meals Amari Dhaka's signature restaurant Amaya Food Gallery offers to its guests.

At Amaya, food lovers can indulge in a lavish buffet spread consisting of numerous tongue-pleasing delicacies from all our favourite and authentic Indian, Japanese, Chinese and Thai cuisines.

What makes it even more special is that Amaya is all about live cooking. Guests are sure to be mesmerised by the four live cooking stations the restaurant boasts of while the expert chefs prepare delectable food items eye-catchingly live, curated exclusively for each guest's preference.

Above all, Amaya has everything for all. No taste bud will go unattended once it enters the gastronomic paradise.

For meat lovers, the famous butcher's block is more than a mouthful. You will find varieties of meat options and portions available at the butcher's block counter. Roasted chicken, roasted lamb, lamb kofta, and stuffed well meat are just to name a few mouth-watering items from the block.



Also, these delectable items can be enjoyed with varieties of condiments like brown

and mint sauce, among others, to take the essence and taste of the meat to new heights.

Another popular cuisine among us is undoubtedly Indian and Amaya surely takes the crown for that.

The Indian corner starts with appetising street foods. Street food lovers can have topnotch street food like papa dam, kachori, dahi fuchka etc, prepared based on their customised preferences live.

Yet, the most unique and popular feature of Amaya is its Tawa specialty, where the live cooking practice truly flourishes as you see delicious items like brain, chicken, corn etc getting prepared on a huge tawa right in front of your eyes. That alone is sure to bring water in your mouth while you wait impatiently to taste the heavenly looking food.

Varieties of condiments including mint chutney and others make the dishes even more flavoursome.

At the Indian corner, you will also meet your tandoori and kebab cravings with their tummy pleasing tandoori and kebab varieties. What makes it even more fun and exciting is that you can ask the chef to make it live however you want.

That's not all. The counter prides itself with authentic Indian main courses that makes you forget anything else once you put delicacies like daal tarka, bhindi masala, Indian inspired Malabar fish curry, Mughlai chicken and mutton dum biriyani, among others.

Then comes the Japanese counter for those wishing to get lost in the authentic taste of Japanese flavours.

A huge spread of the ever popular varieties of sushi will catch your eye as soon as you enter the Japanese corner. Different kinds of sushi, sashimi and assorted rolls will be made live in front of you according to your liking by the expert sushi chef and indulge in the true flavours of sushi.

The Chinese counter does not fall behind. What's best about Amaya is that every cuisine or item the restaurant offers is as authentic as it gets.

At the Chinese counter, there are varieties of noodles and ramen specialties to choose from. You will find six varieties of ramen including soba, dragon, yellow, etc. There is also spicy chicken soup and other condiments to prepare your own noodle soup.

Apart from it, you will find delectable Chinese items that have always been our favourites at the corner like hakka noodles, Szechuan prawn, fish with hot sauce, sweet chicken and many others.

Another fan favourite delicacy the Chinese counter offers is the dim sum. You will find the cutest tiny little colourful dim sums, equally delicious in taste as they are beautiful in presentation, to dive in. For dim sums, there are different flavours available like spicy, non-spicy, chicken, vegetable and fish, customised live etc so that everyone with any kind of taste bud remains pleased.

If Japanese and Chinese cuisines rule, Thai reigns equally.

Amaya's Thai counter stands strong with scrumptious, authentic and succulent Thai fan-favourite items like Thai fried rice, stirred fried noodle, fried vegetable, chicken cashew nut, steamed fish with lime and chili sauce, thick Thai soup and so on.

To the delight of the grilled lovers, Amaya offers another exciting addition - it's always so happening grilled corner!

You can choose from a range of yummy items like crab with mustard sauce, fish with lemon and butter sauce, chicken wings, etc that you want to have grilled by the expert chefs and they will do so live.

To finish the feast off perfectly, Amaya's luscious dessert counter is sure to meet

any sweet-tooth out there.

Bread with butter pudding, red velvet cake, coffee flavoured cake, chocolate mousse, different mango specialties, chocolate fudge cake, lemon tart, basbousa, chocolate brownie, sweets local delicacies like gulab jamun are sure winners and favourites of any desert lover.

On top of it, the live ice cream counter with various flavours and condiments works as the perfect icing on the cake.

The most attractive thing about this exclusive dinner buffet is that it is only priced at BDT 5499 net. The restaurant also offers Buy One Get Two on selected bank cards.