

Relish like Mughals at Royal Arsalan's Kitchen in Gulshan

- Asma Ali

Date: 16 October, 2025



Mughal food has always been a diner's favorite in this part of the world as well as many other places globally. This is mainly because those traditional classics match wonderfully with our type of cuisine in terms of taste, flavor, and texture.

Royal Arsalan's Kitchen made its debut in December 2024 to sate the palettes of the local food lovers. Their extensive Mughal cuisine menu mirrors their passion in this regard. The menu is a huge spread, which ranges from Shorbas-n-Salads to curries-n-kababs, with a delicious bunch of staples like Rotis-n-Rices.

For appetizer, one can choose from a variety of chaats (Kabuli, Papri), rolls (chicken, vegetables, chicken strips, fish cakes, etc. Shabab-e-Shorba features a few soups, including favorites like Paya and Cream of Mushroom Soup, Thick Thai Soup and Chicken Corn Soup. There are

around two dozen kabab items, which are the stellar attractions of the menu. A good variety of chicken kababs like Tandoori, Hariyali, Reshmi coupled with Seekhs and Botis (both mutton and beef) and pomfrets and prawns make this part of the menu all the more tempting.

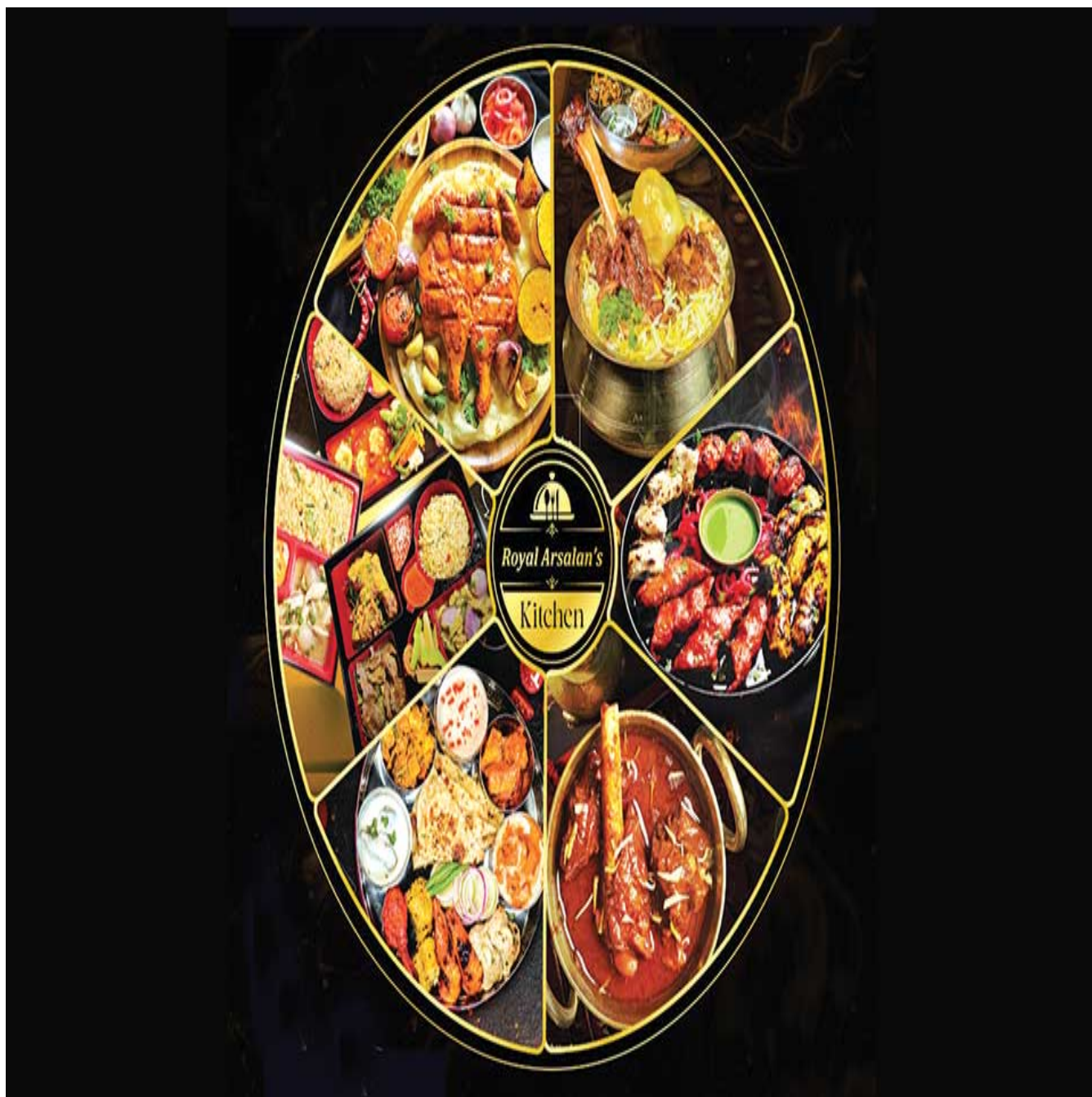


Founder Farhana Rahman

The curry segment of the menu features a tasty combination of curries where beef, prawn, chicken, and mutton are the main ingredients. Prawn Masala, Prawn Malai Curry, Chicken Dum Masala, Murgh Patiwala, Karachi Mutton, Mutton Shahi Rezala, Beef Achari, and Beef Karahi are a few of their top favorites. So are the specialties like Nalli Roganjosh, Arsalan ka Nihari Gosht, which are quite innovative items.

For the vegetarian diners, they offer an array of veg dishes namely Paneer Tikkas and Hariyalis, Bhutta Kabab, Tandoori Mushrooms etc.

Jeera Aloo, Palak Paneer, Methi Paneer, Dal Makhani, Dal Tadka, Paneer Reshmi, and Tawa Sabzi-these are the tasty vegetarian options. Staples to complete the menu are varieties of rice and biriyani. For dessert, the choice ranges from traditional Shahi Tukra, Gulam Jamun, and Kulfi to trendy treats like ice-creams and cupcakes.



Royal Arsalan's Kitchen is spread over the ground floor of a ten storied structure on road 39, the south of Azad Mosque in Gulshan 2. Both its interior and exterior are done beautifully, keeping in mind the pulse of the diners. The exquisite designed interior can set around 50+ guests, while the outdoor seating is around for 100 guests. Their outdoors, done in lush greeneries and trendy seating, is an absolute treat for the soul and the sight. The restaurant is open from 11:30 am till 11:00 pm on weekdays and till 11:30 pm on weekends. They also have a set menu,

where a three or four course lunch is offered at a reasonable price.

Royal Arsalan's Kitchen is a dream turned reality for its founder, Farhana Rahman. She, with her passion and earnestness, ventured into this territory, which has already been treaded by many. Still at its nascent stage, this place is gradually on its way to become the city's food lovers, one of the favorites. There is also a swimming pool paired with a gym at the top floor of the outlet (ladies only). This should be an added attraction for those who love to step into the adventures of new places with new cuisines.

Very few restaurants in Dhaka can boast such an amazing outdoor seating, which allows one to soak in the serenity of the nature while relishing the food. The foliage and the greenery coupled with the cozy and cute seating arrangement is too beautiful to be missed. For food to be savored amidst the serenity of mother nature or at a stylish interior-Royal Arsalan's Kitchen is the place in the city right now.