

Renaissance Dhaka sets the tone for Ramadan with grand culinary offerings

- A Monitor Desk Report

Date: 17 February, 2026



Dhaka: With an elegant press briefing and immersive food tasting ceremony, Renaissance Dhaka Gulshan Hotel officially unveiled its Ramadan 2026 dining experiences, positioning itself as one of the capital's most anticipated destinations for Iftar and Suhoor this holy month.

The exclusive event welcomed media representatives and digital creators for a comprehensive preview of the hotel's thoughtfully curated Iftar, Dinner, Suhoor, and Takeaway offerings. The evening began with a presentation from the management and culinary team, who shared insights into the inspiration behind this year's menu—centered on generosity, togetherness, premium quality, and value-driven pricing.

A culinary journey across live stations

At the hotel's signature dining outlet Bahar, the tasting session revealed a lavish buffet that masterfully blends Arabian heritage, international flair, and authentic local flavors. Beyond the broad selection, several signature highlights stood out.

At the grill station corner, chefs prepared an enticing lineup of flame-kissed specialties, including grilled dori fish with lemon garlic sauce, succulent grilled prawns, grilled Greek chicken kebabs, classic grilled chicken, and smoky chicken wings—served fresh off the grill to ensure peak flavor and texture.

Adding a touch of Middle Eastern grandeur to the spread, the buffet features lamb ouzi, a festive favorite known for its rich seasoning and celebratory appeal.

In another live kitchen corner, guests can enjoy freshly carved shawarma and made-to-order stir fry dishes, offering both traditional comfort and customizable options for diverse palates.

Meanwhile, the dessert station adds an interactive twist with hot, freshly prepared jalebi served straight from the live counter—an irresistible Ramadan indulgence.

Health-conscious, value-focused dining

Beyond variety and taste, the hotel emphasized quality sourcing and responsible dining. Farm-fresh and organic ingredients form the foundation of the menu, ensuring high standards across every dish.

Buffet items are also presented with clearly marked food labels, including calorie counts—an initiative aimed at helping guests make mindful dining choices during the holy month.



Indulge in the irresistible Ramadan indulgence—jalebis—hot, freshly prepared straight from the live counter - Photo: Monitor

For Ramadan 2026, the indulgent Iftar followed by Buffet Dinner is priced at BDT 3,999 net per person, with attractive discounts of up to 25 percent available. Strengthening its family-friendly appeal, the hotel offers a Kids Eat Free facility, making it an inviting option for family gatherings.

The Buffet Suhoor is available at BDT 2,666 net per person, accompanied by similar group discounts and the Kids Eat Free benefit.

Premium takeaway, daily rewards

Recognizing the increasing demand for at-home and corporate Ramadan arrangements, the hotel introduces Premium Iftar Takeaway Boxes in

three curated tiers—Silver (BDT 4,500 net), Gold (BDT 6,500 net), and Platinum (BDT 8,500 net)—with discounts of up to 25 percent on orders. These packages aim to bring five-star quality dining to larger group gatherings and corporate distributions.

Adding further excitement throughout Ramadan, the hotel will host a special “Dine and Win” contest, offering guests the chance to win exciting prizes daily during the holy month.

Through this initiative, Renaissance Dhaka Gulshan Hotel reaffirms its commitment to redefining Ramadan hospitality in Dhaka—delivering a five-star experience rooted in tradition, celebration, and exceptional value.

T