

# A Trendy Ramadan



**A tent and a buffet aren't just what Ramadan is all about. It is a celebration of a lifestyle and a distinct culture. Here's a venue that exhibits more than just great food.**

Even long after the Holy Month comes to an end, there is going to be one name that sticks with you thereafter — Bushra. Revolutionising the Ramadan dining scenario is one of the most chic settings on the island. Why must you settle in the confines of a congested temporary set-up when you have a whole venue transforming itself to accommodate the spirit of the season?

An original concept concocted by the renowned George V Eaterment group of Buddha Bar fame, Bushra is a modern adaptation of the Arab-Ottoman idea which invades the walls of Bushido throughout the Holy Month. The title translates to 'good news' which it already is for the food-lovers of the Kingdom.

"Bushra epitomises the Middle Eastern customs, as does the Buddha Bar to the Asian way of life and Bushido to the Japanese traditions," says Nicolas Budzynski, Bushido general manager.

"We aim at giving our guests something unique, something they may have never seen before in Bahrain," he adds.

## Step into paradise

The Holy Month spreads the ideal of togetherness, especially through the tradition of breaking the fast as a family. With white linen hanging all the way from the middle of the roof, you will find yourself sharing your iftar meal in a one-of-a-kind tent. What makes Bushra unique is that the arrangements do not end there. From the second you walk in, you are greeted with Arabic-inspired artwork from the corridor to every nook and corner within the tent.

Taking you to a different era are the many lanterns placed around the venue, accentuated by the several artworks that exhibit the Orientalist movement of the Middle Ages. Beyond

## A word with the chef

By now, we should know that this chain of restaurants does not overlook a single factor in any of their projects, especially with respect to the food on offer. It is, therefore, no surprise that they have brought in one of the finest Arabic chefs, Anas Majid AlGhazawi to put together the special menu for the Holy Month.

"The idea behind a good dining experience is to make sure the people are comfortable. They should be able to choose what they want to eat. It is also wise to have healthy options for the weight watchers. These are what I intend to bring in through my menu full of flavourful, fresh dishes. The trick is to keep it simple yet delicious," says chef AlGhazawi.

The Iftar buffet will be priced at BD12.500++ on weekdays and BD14.500++ on weekends; the ghabga buffet which will be served from 9pm until midnight, is priced at BD9.900++ and BD11.900++.

As tempting as the extravagant buffets sound, you would still want to have a go at their fine-dining Arabic a la carte menu designed specifically for those staying in for the Ghabga.

An added treat is that the Oda banquet room converts itself into a shisha lounge this Ramadan offering a range of flavours. Walk in on weekends to catch some fine work on the oud performed live.



Anas Majid AlGhazawi

the inspirations of the Ottoman Empire, you will also find Arabic calligraphy projected in a variety of hues, bringing in a contemporary flavour to the interiors.

It is hard to believe that a Japanese restaurant once stood here. For that matter, Japanese food itself seems like a long lost memory as this venue hosts a completely Arabic menu all through Ramadan.

**Call 17 583-555.**