

# Healthy Lifestyle

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## NZ's first Bangladeshi restaurant

**N**OTHING makes the tastebuds zing with pleasure more than fresh herbs and aromatic spices!

Eating at Nobanno is a veritable symphony of experiences for your tastebuds.

This is New Zealand's first Bangladeshi restaurant and it has certainly entered the busy Christchurch café scene with impact. The menu features a range of incredibly healthy dishes that are innovative and unique – all made with the freshest of produce.

This quality and dedication to superior quality is backed up by a personal promise from owner Christopher Palmer, "to provide every guest a great range of food, great service and

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great ambience that every guest is requested to judge."

Nobanno do not use any chilli based sauces – all sauces are created from scratch using fresh vegetables – imparting a truly healthy and vibrant flavour.

For lunch Nobanno has created a range of healthy items where a guest can select various kebab roll items (chicken, lamb and vegetable) as well as fresh green salad and healthy soup for

the day.

Kebab rolls in Bangladesh are regarded as a high quality, quick, healthy food.

To create a fresh kebab roll which looks as good as it tastes is quite an art form, says Christopher

"We bake our breads in a charcoal oven on the spot and then place a selection of meat, chicken or vegetable (according to the order) with fresh green salad including our home made fruit and herb sauce to create a truly healthy flavoured fresh kebab roll.

"I believe that it is very important to have a great service, good range of food together with a great ambience to create a great dining experience. We are here to offer that," concludes Christopher.