Poly Rahman and Family

Palm Tree
London E7 9HA

Poly Rahman has always been involved in catering business since a very young age. She gained experience by working at Indian, Indonesian and Greek reataurants. Her passion about food business has always been on top of her agendas. She opened her own first restaurant in London in 2010 with her life partner Nadir Mazumder, which was a very successful in its own terms. It was a Turkish and Greek restaurant. And in 2016 she had her scond business, an Indian Takeaway, in north London. She also started production of *Gawa Ghee* in the UK in 2018. Later on she had teamed up with Dean Chowdhury to open her catering business for weddings and special occasions.

Dean Mahdi Chowdhury who was trained to be a successful Restaurant owner by his father Mr Mohib Chowdhury, starting from a family business "Akash" an Indian Restaurant in west London. Dean was always eager to take new challenges. In 2011 he ventured out with "Palm Tree Banqueting Hall," where full event management is taken care of, whether indoor or outdoor.

Dean Chowdhury had teamed up with Poly Rahman and Nadir Mazumder in their *Ghee* production business branded as "SALWAH." Since 2018 its been very successful and still growing.

Nadir Mazumder, after his graduation went to India to train as a chef. Spending 6 years in Delhi and Mumbai at five star hotels facilities with Micheline star chefs he had gained the knowledge of north Indian cooking.

Dean, Poly and Nadir have started their own catering business "Panache Kitchen", providing

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food to "Palm Tree" and other venues. Strong bonding as business partners and their individual skills together makes the business very successful and still growing.

As a team they believe, to be successful in any business, there is a need for 3 key ingredients.

- Passion

- Skills

- Execution

Most importantly, a good team and teamwork.