

Name: Larisa Luciana Tomozei

Student Id: 2127769

Module: Food & Beverage Operations

Module code: BMIH4002

Lecturers : Ffion Cumberpatch

Menu Engineering

HOTEL TRINITY ****

Valentine's Menu

Our expert chefs have prepared an exquisite Valentine's aymenu that will make you fall in love all over again, so thank you for being here to discover how we'll help you reach new depths of love (and flavors).

Starters

Oysters with ginger Japanese dressing.....15,00 GBT

(ginger , onion, Japanese soy sauce, Japanese rice vinegar, sugar, oysters, salmon roe)

Scallops with Vietnamese herb sauce 13,99 GBT

(scallops, red chilli, vegetable oil) HERB SAUCE (coriander, mint, ginger, garlic, onion, lime, palm sugar)

Grilled oysters with garlic butter.....17,50 GBT

(butter, garlic, oysters, sea salt, coriander, hot sauce)

Chargrilled steak with Tabasco butter and avocado salad.....16,00 GBT

(butter, Tabasco sauce, onion, sirloin steak, avocado, cumin, tomatoes, red onion, lime)

Mains

Grilled marinated chicken breast with pineapple spice.....20,99 GBT

(pineapple, red onion, vinegar, garlic, chicken breasts, Oil,

Honey, cilantro leaves)

Roasted Salmon With Green Herbs.....18,00 GBT

(salmon, olive oil, lemon juice, dill, parsley, white wine

Lemon wheels)

Pork chops with celery salad and almonds.....15,60 GBT

(dried cranberries, rice vinegar, pork rib chops, olive oil, sprigs of thyme, garlic, unsalted butter, celery, parsley, almonds, parmesan)

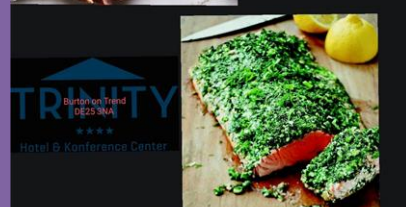
Desert

Strawberry Cheesecakes.....4,00 GBT

(graham crackers, butter, cream cheese, eggs, sour cream, sugar, vanilla, semi-sweet chocolate, strawberries)

Strawberry cake (a slice).. 8,00 GBT

(strawberries, sugar, corn starch flour, baking powder, sugar, eggs, sour cream, unsalted butter, pure vanilla Vanilla ice cream)



Triple Chocolate Trifle.....9,99 GBT

(dark chocolate, sugar, eggs, olive oil, tahini cream)

Raspberry Tiramisu.....7,99 GBT

(sour cream, vanilla extract, mascarpone, strong coffee, raspberry jam, fresh raspberries, Chocolate chips)

Drink

Champagne:

1. Moët & Chandon Brut Imperial Champagne 0.75L.....45,00 GBT
2. Champagne Devaux Grande Réserve | France | 12% | 33,00 GBT
3. Champagne Henriot Brut Souverain | France | 12% | VG.....37,00 GBT
4. Lamberti Prosecco Extra Dry | Italy | 11% | VG.....15,00 GBT

Wine white:

- La Mécanique | Vermentino | Franța | 12,5% | VG.....23,50 GBT
- Fuziune | Chenin Blanc, Grenache Blanc, Viognier | Africa de Sud | 12% | 12,99 GBT
- Ugarte Rioja Blanco Crianza | Tempranillo Blanco | Spania | 13% | VG.....12,00 GBT
- La Mécanique | Vermentino | Franța | 12,5% | VG.....22,50 GBT

Wine red:

- De Conti Appassimento | Primitivo, Negroamaro | Italia | 15%.....13,60 GBT
- Balbo Estate | Malbec | Argentina | 14%.....22,00 GBT
- Jaffelin | Pinot Noir | Franța | 12,5% | VG.....11,99 GBT
- São Luiz Douro | Touriga Nacional | Portugalia | 13% | VG.....19,99 GBT

Shots:

1. Jagermeister
 2. Kamikaze
 3. After Eight Shot
- 5.00 GBT

Cocktails with alcohol:

1. Mojito.....10,00 GBT
(rum, lime, mint, sugar syrup, mineral water, ice)
2. Tokyo Iced Tea 12,00 GBT
(vodka, rum, gin, watermelon liqueur, S&S, sprite, ice)
3. Lynchburg Lemonade 10,99 GBT
(whisky, triple dry liquor, S&S, lime, sprite, ice)
4. Hugo.....14,00 GBT
5. (elder liqueur, prosecco, lime, mint, mineral water, ice)

Cocktails without alcohol:

1. Hawaii 6,00 GBT
(orange juice, peach juice, grenadine syrup, ice)
2. Green Apple.....5,00 GBT
(lime, blue curacao syrup, sugar syrup, apple juice, ice)
3. Electric Lemonade.....5,99 GBT
(lemon, blue curacao syrup, sprite, S&S, ice)

drink 2 for
15 GBT

Book the table From

+21056934988

On this price you can choose everything you want from the menu

+150
P.P



starting with February
10, until February 15,
we have live music
after 5:00 p.m

Reference list:

1. <https://catine.ro/retete-de-cocktail-fara-alcool-patru-idei-pentru-orice-eveniment-40043.html>
2. <https://www.epicurious.com/recipes-menus/dinner-party-main-course-recipes-gallery>
3. <https://www.delish.com/cooking/recipe-ideas/a51437/chocolate-strawberry-cheesecakes-recipe/>
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6. <https://www.delish.com/cooking/recipe-ideas/a39578398/raspberry-tiramisu-recipe/>
7. <https://salut.co.uk/menu/>
8. https://www.olivemagazine.com/recipes/collection/valentines-day-recipes-best-romantic-meal-ideas/?fbclid=IwAR1iF21_NX5zxisSGDmA2hzd-SqbpNBR6jcuDpFCSN7tK7vTNkM4WADALYg
9. <https://www.beicevrei.ro/blog/cele-mai-bune-cocktailuri-cu-tequila/>
10. <https://ro.stockfresh.com/royalty-free-stock-photos/cocktail>
11. <https://simonacallas.com/2021/02/prajitura-inima-cu-ciocolata-si-cirese/>