

Hospitality & Tourism Management
Food and Beverage Operations
BMIH4002 LEVEL 4

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Submission: 09/06/2023

Part 1

Trinity Bistro

The Trinity Bistro is a new and exciting restaurant that combines the tastes of different cuisines from around the world to create a wide range of gourmet dishes. Trinity Bistro is aimed at both hotel guests and locals who like to try new and different things when they eat. The idea behind Trinity Bistro is to serve colorful, varied food that reflects the different tastes and interests of modern diners.

The menu at Trinity Bistro will have a wide range of appetizers, main dishes, desserts, and drinks that show how different cultures are mixed together. Some of the starters will be Peruvian ceviche with a modern twist, shrimp skewers with spices from Morocco, and Korean street tacos. Diners can get Indian butter chicken with a side of Japanese-style garlic fried rice, seafood paella with a Mediterranean twist, or a Mexican chimichanga with Korean BBQ beef as the main dish. Some of the desserts are a French crème brûlée made with Chinese five-spice, a cheesecake based on Thailand's mango sticky rice, and a traditional New York cheesecake with a passion fruit coulis topping that is popular in Brazil. On the drinks menu, there will be signature cocktails, special beers from local brewers, and a carefully chosen list of foreign wines.

The prices on Trinity Bistro's menu will be based on things like the quality of the ingredients, how hard it is to make the food, and market studies about how much other restaurants charge. The goal is to find a good mix between offering a great dining experience and keeping prices low enough so that both hotel guests and people who live in the area can enjoy them. To serve a bigger range of customers, lunch specials and prix fixe menus that offer good deals will be given more attention.

Special dietary needs of customers will be given priority at Trinity Bistro. The menu will prominently display vegetarian, gluten-free, and lactose-free options to make it simple for people with special dietary requirements to choose foods that meet their requirements. The nutritional value of the food will also be considered, and the menu will include grilled dishes, fresh salads, and plant-based options. The menu's overall freshness and nutritional value will be enhanced by the use of seasonal and locally sourced components.

Trinity Bistro's menu will be visually appealing, simple to understand, and consistent with the restaurant's brand. Warm colors and colorful accents will be used in the color scheme to create a welcoming and vivacious ambiance. Appetizing photographs of the dishes will be featured to tempt customers, and clear and legible typefaces will be used

to improve readability. The dishes on the menu will each have a brief description that highlights the special flavor combinations and culinary inspirations. The menu will be divided into sections.

Trinity Bistro will also give careful thought to seasonality and sustainability. In order to lessen its carbon footprint and assist regional businesses, the restaurant will work to employ sustainable ingredients. Seasonal recipes that highlight the greatest ingredients available all year long will be on the menu. Additionally, by controlling portions and using good kitchen management techniques, attempts will be made to reduce food wastage.

Overall, Trinity Bistro strives to deliver a great dining experience that celebrates diverse cuisines and culinary innovation. The success of this new restaurant concept within the Trinity Hotel Chain will be influenced by the menu options, pricing strategy, consideration of dietary requirements, menu layout and design, and dedication to sustainability.

Part 2: Menu

Trinity Bistro

Menu

Starters:

1. Korean-Style Street Tacos



(served on soft corn tortillas)

2. Moroccan Spiced Shrimp Skewers



(served with a refreshing citrus couscous salad)

3. Peruvian Ceviche Fusion



(served with plantain chips)

Mains:

1. Indian Butter Chicken with Garlic Fried Rice



(Tender chicken simmered in a creamy tomato and butter sauce, served with fragrant garlic-infused fried rice).

2. Mediterranean Seafood Paella



(A flavorful combination of shrimp, mussels, and calamari, cooked with saffron-infused rice and aromatic herbs).

3. Korean BBQ Chimichanga



(Slow-cooked beef or tofu marinated in Korean barbecue sauce, wrapped in a flour tortilla, deep-fried until golden, and served with kimchi slaw).

Desserts:

1. French Crème Brûlée with Chinese Five-Spice



(Classic vanilla custard infused with Chinese five-spice, caramelized to perfection).

2. Thai Mango Sticky Rice Cheesecake



(Creamy mango-infused cheesecake with a coconut sticky rice crust, garnished with fresh mango slices and coconut flakes).

3. Brazilian Passion Fruit New York Cheesecake



(Rich and velvety New York-style cheesecake topped with a tangy passion fruit coulis).

Beverages:

1. Trinity Bistro Signature Cocktail



(A refreshing blend of tropical fruits, herbs, and spirits, handcrafted to complement the flavors of the menu)

2. Local Craft Beers



(A selection of locally brewed craft beers, highlighting the best of the region's brewing scene)

3. International Wine Selection



A curated list of wines from around the world, featuring reds, whites, and rosés to suit various palates.