



**Hospitality & Tourism Management BA International
Hotel Management**

**Food and Beverage Operation BMIH4002 -
LEVEL 4**



Restaurant Concept - "Garden of Flavors" Overview (400 Words)

The "Garden of Flavours" is a restaurant concept that has the main goal in the context of offering a great dining experience for its customers and therefore we have tried to come with a concept that will therefore look to revolves around the idea of combining fresh ingredients and flavours to build therefore delicious and healthy meals. At the "Garden of Flavours," we believe that food should not only taste good but also be good for you. We are committed to using only the freshest and highest quality ingredients in our food and deliver the best dishes. Our menu will feature a variety of products and services and when it comes to the restaurant idea it is known as "Garden of Flavours." It will be a modern dining place in Hotel Trinity. The goal is to give customers a unique experience by mixing modern cooking considerations with traditional tastes. This idea is about providing a farm-to-table experience. We will use therefore fresh, local ingredients and prepare them in a great and innovative way.

Who is the intended audience?

Our main audience is people who care about their health, the medium and of course they are looking to all the time enjoy good food made with local ingredients. We expect therefore to attract a variety of age groups, but mostly adults between 25 and 55 who want and they are looking therefore to get a special dining experience with both classic and creative food considerations.

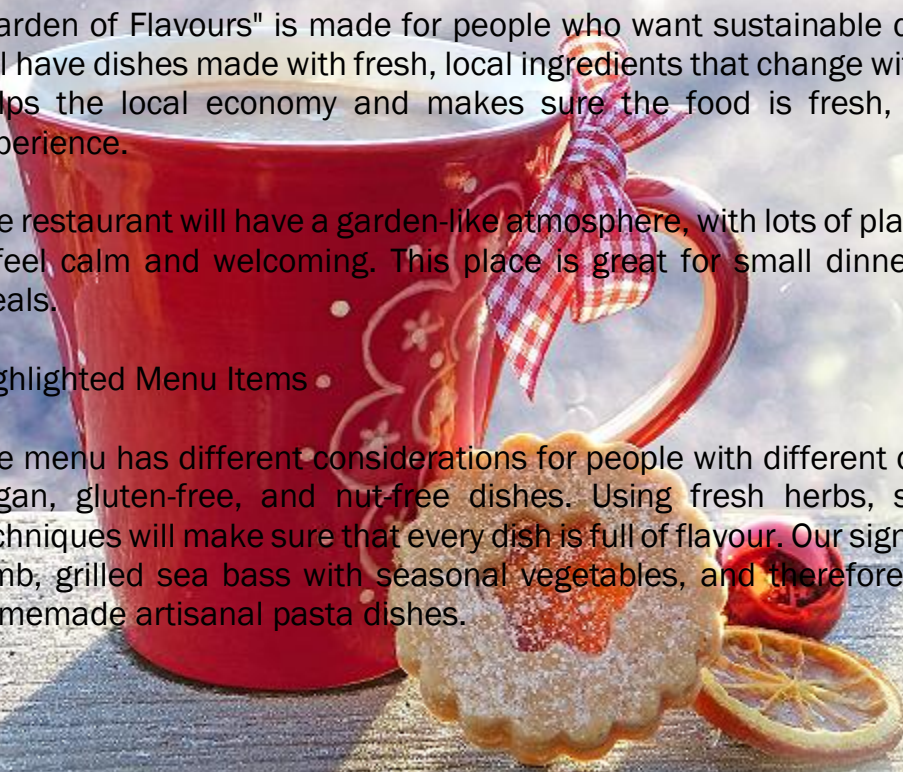
Reasoning behind the concept

"Garden of Flavours" is made for people who want sustainable dining experiences. The menu will have dishes made with fresh, local ingredients that change with the seasons. This approach helps the local economy and makes sure the food is fresh, giving guests a tasty dining experience.

The restaurant will have a garden-like atmosphere, with lots of plants and natural decor to make it feel calm and welcoming. This place is great for small dinners, work meetings, or casual meals.

Highlighted Menu Items

The menu has different considerations for people with different dietary tastes, like vegetarian, vegan, gluten-free, and nut-free dishes. Using fresh herbs, spices, and creative cooking techniques will make sure that every dish is full of flavour. Our signature dishes are herb-crusted lamb, grilled sea bass with seasonal vegetables, and therefore are coming with a range of homemade artisanal pasta dishes.



Menu Design - Creating a Memorable Dining Experience Menu

The menu will match therefore the garden perspectives with dishes illustrated to look like nature's beauty and great simplicity. The service style will come with also tasting menus, so guests can try different flavours.

Menu and Prices

Appetisers cost between 8 and 12. Options are coming therefore with strong roasted beetroot salad and spiced butternut squash soup.

Main courses are priced from therefore from 18 to 30. They include dishes such as thyme-roasted chicken and wild mushroom risotto.

Side dishes range from 5 to 10 and include options like seasoned vegetables and quinoa salad.

Desserts cost between \$8 and \$15. They include lavender crème brûlée and fresh fruit tart.

Drinks: We offer therefore local wines, craft beers, artisanal cocktails, and non-alcoholic options considerations.

Designing a menu.

The menu will have a simple and elegant design, with natural colours and subtle garden considerations.

Being sustainable and considering the seasons.

The menu will focus on using seasonal ingredients and eco friendly practices!



HOTEL TRINITY HOTEL CHAIN

MENU

STARTERS

Tomato Soup.....	£2.00
French Onion Soup.....	£2.50
Chicken Salad.....	£3.30
Special Mixed Platter (chicken tikkas, Sheek Kebabs, Samosa).....	£6.95
Tomato Salad.....	£2.90

All starters are served with bread and butter



MAIN DISHES

German Sausage and Chips.....	£6.50
Grilled Fish and Potatoes.....	£6.25
Italian Cheese and Tomato Pizza.....	£4.85
Thai Chicken and Rice.....	£5.95
Vegetable Pasta.....	£4.85
Roast Chicken and Potatoes.....	£5.85
Water mouth big brekkie (gluten-free toast)	£6.25
Warm Cajun chicken Salad (gluten-free dressing)	£5.50
Thai beef Salad (No nodules)	£5.85



Burger.....	£2.90
Chicken Sandwich.....	£3.50
Cheese Omellette.....	£3.00



Thank you for visiting



References:

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