

## Food & Beverage Operations

## **PART 1: Restaurant Concept**

The "Dinner Has Been Served" is a brilliant restaurant concept that seeks to deliver a unique eating experience that is environmentally and sustainably inspired. With the main emphasis on natural and locally sourced food ingredients, we attempt to provide a menu that entices or tests the customer's taste buds. At the same time, implementing a healthy strategy as it consists of promoting an environmentally-friendly way of eating. The main target market for Dinner Has Been Served comprises people who are conscious about their health and searching for a dining experience that supports their core beliefs. This comprises those who value eating sustainably and organically, are concerned about the environment, and recognise the advantages of including plant-based products in their diet (Chaturvedi *et al.*, 2022). We also hope to draw foodies who are searching for a remarkable eating experience that combines superb flavours, creative presentations, and a tranquil setting.

The Dinner Has Been Served's menu options are thoughtfully chosen to promote sustainability while showcasing the best of nature's abundance. To assure freshness and flavour, we use seasonal ingredients while drawing inspiration from many culinary traditions. Our menu offers a variety of plant-based dishes, including salads, favourable fruit and vegetable bowls, and alternative plant-based proteins. We believe in the power of vegetables, fruits, grains and legumes to produce nutritious and satisfying foods that are as visually appealing as they taste. We recognise the significance of sustainability in the way we eat here at The Dinner Has Been Served. Because of this, we place a high priority on buying our ingredients from regional producers and vendors that share our dedication to using organic farming methods and ethical sourcing. By doing this, we help local economies, cut down on transportation-related emissions, and make sure that our clients get the best food possible.

By using every part of the ingredients, we use, we also try to reduce food waste. We investigate inventive methods to include frequently disregarded components of fruits and vegetables in our cuisines from root to stem. By doing this, we not only cut waste but also expose our customers to new tastes and textures. Our commitment to sustainability goes beyond the ingredients we use. Keeping the environment in mind, The Dinner Has Been

Served was created. We prioritise ecologically responsible practises across the board in our business, from appliances that are energy-efficient to eco-friendly packaging.

## PART 2: Menu Design

### MENU ITEMS

#### APPETIZERS:

**Garden Salad (Fresh mixed greens, cucumbers, and balsamic dressing) – \$10**

Nutritional Information: Gluten-free, low-calorie, vegan

**Lentil Soup (Lentil Soup with spices and vegetables - \$8**

Nutritional Information: Gluten-free, low-calorie, dairy-free

**Skewers (Cherry tomatoes, fresh basil and mozzarella cheese with balsamic glaze - \$9**

Nutritional Information: Gluten-free, vegetarian

#### Main Courses:

**Mushroom Risotto (Creamy risotto cooked with parmesan cheese, wild mushrooms and truffle oil - \$18**

Nutritional Information: Gluten-free option available, contains dairy, vegetarian

**Vegetable Pad Thai (Stir-fried rice noodles with mixed vegetables, peanuts, tofu, and tangy Pad Thai sauce - \$14**

Nutritional Information: Gluten-free, dairy-free, vegan

**Chickpea Curry (A flavourful chickpea curry that will be served with naan bread as well as basmati rice - \$15**

Nutritional Information: Gluten-free option available, contains dairy, vegan

**Vegetable and Lentil Curry (A flavourful curry made up of freshly mixed vegetables, lentils, and spices that will be served with basmati rice) - \$13**

Nutritional Information: Gluten-free, dairy-free, vegan



### **DESSERTS:**

**Vegan Chocolate Mousse (Chocolate mousse that will be made up of dairy-free food ingredients) - \$7**

Nutritional Information: Dairy-free, vegan, gluten-free

**Cheesecake (A classic piece of cheesecake with an option of chocolate, caramel it strawberry topping) - \$10**

Nutritional Information: Gluten-free option available, contains dairy

**Fresh Platter of Fruits – A mixture is seasonal fresh fruits - \$9**

Nutritional Information: Gluten-free, dairy-free, vegan

**Vegan Chocolate Cake (Soft and rich chocolate cake made up of vegan food ingredients) - \$9**

Nutritional Information: Gluten-free option available, vegan

**Lemon Tart (A buttery tart shell filled with tangy lemon customary, topped up with fresh raspberries) - \$7**

Nutritional Information: Vegetarian, contains dairy as well as gluten

### **BEVERAGES:**

**Freshly squeezed orange juice - \$3**

Nutritional Information: Gluten-free, dairy-free, vegan, rich in Vitamin C

**Green Smoothie (A smoothie made up of Kale, Banana, Spinach and Almond milk blended with Honey) - \$5**

Nutritional Information: Gluten-free, dairy-free, vegan

**Raspberry Lemonade (Refreshing blend of freshly squeezed lemon juice and fresh raspberries) - \$4**

Nutritional Information: Gluten-free, dairy-free, vegan



## References

Chaturvedi, P., Kulshreshtha, K., Tripathi, V. and Agnihotri, D. (2022). Investigating the impact of restaurants' sustainable practices on consumers' satisfaction and revisit intentions: a study on leading green restaurants. *Asia-Pacific Journal of Business Administration*.