

Food and Beverage BMIH4002

Assignment-2 (Menu)

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Valentines day special!

Hotel Trinity

Enjoy your valentine date with Trinity!

Appetizer

- | | |
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| 1. STRAWBERRY RICOTTA BRUSCHETTA | \$30 |
| 2. MINI CHEESE BALLS | \$40 |
| 3. SMOKED SALMON BITES WITH SHALLOT | \$40 |
| 4. ROASTED BRUSSELS SPROUTS WITH SRIRACHA AIOLI | \$30 |
| 5. HONEY CHAMPAGNE FONDUE | \$40 |
| 6. SKEWERED RAVIOLI WITH CREAMY TOMATO DIPPING SAUCE | \$45 |
| 7. SHRIMP AND CUCUMBER CANAPES | \$50 |
| 8. CREAM CHEESE-STUFFED MUSHROOMS | \$35 |
| 9. GRUYERE AND CRAB PALMIERS | \$30 |
| 10. LAYERED HUMMUS DIP | \$60 |
| 11. BACON-WRAPPED AVOCADO WEDGES | \$45 |



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Main Course

1. STEAK DIANE WITH COGNAC MUSHROOM SAUCE	\$60
2. DELICIOUS GLAZED SALMON	\$50
3. PESTO STUFFED CHICKEN ROLL	\$40
4. GRILLED MEDITERRANEAN LAMB CHOPS	\$50
5. BEEF WELLINGTON WITH MUSHROOM SAUCE	\$40
6. ROASTED SALMON WITH LEMON CREAM SAUCE	\$70
7. PASTA CARBONARA WITH SCALLOP	\$40
8. FLANK STEAK ROLL WITH BRANDY CREAM SAUCE	\$70
9. PORK LOIN WITH CHERRY WINE SAUCE	\$60



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Beverage

DRINKS

HOT CHOCOLATE	\$30
COFFEE	\$20
TEA	\$15
LEMONADE	\$30
MIXED FRUIT JUICE	\$40

SPRCIAL DRINKS

- 1.SPARKLING CRANBERRY SANGRIA** **\$50**
BUBBLY AND BRIGHT.IT'S BURSTING WITH JUICY FLAVOR, THANKS TO A GENEROUS HELPING OF FRESH FRUIT AND CRANBERRY JUICE.
- 2. MINT GRAPEFRUIT MIMOSA** **\$45**
SWEET MINT, TANGY GRAPEFRUIT – CELEBRATE YOUR LOVE AS A COUPLE WITH A COUPLE OF GREAT FLAVORS.
- 3. KIR ROYALE** **\$40**
THERE'S NO BETTER WAY TO WOO YOUR BELOVED THAN WITH A FIZZY, FRUITY KIR ROYALE.
- 4. STRAWBERRY SHORTCAKE DAIQUIRI** **\$35**
MADE WITH FRESH STRAWBERRIES, IT'S FRESH AND SWEET. THE SHORTCAKE TASTE COMES FROM VANILLA-SCENTED WHIPPED CREAM VODKA AND CREAMY ALMOND MILK.

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Eat with your heart and enjoy with your valentine !

♥ SPECIAL MENU ♥

- **ONE PAN ROAST RACK OF LAMB AND GREEN AND OLIVE POTATOES (\$50)**

WITH OUR ROAST RACK OF LAMB, OLIVES AND ANCHOVIES HAVE BEEN INCLUDED, BUT IF YOU WANT SIMPLE DISH, IT CAN BE OMITTED.

- **NEXT LEVEL SPAGHETTI CARBONARA \$40**

WITH RICH STYLE SAUCE, CRUNCHY PANCETTA, ONE CAN CREATE THE BEST SPAGHETTI CARBONARA EVER. AN EGG YOLK CAN ALSO BE ADDED TOWARD THE END.

- **STEAKS WITH GOULASH SAUCE \$60**

ENJOY A FILLET STEAK WITH SAUCE TOGETHER WITH SWEET POTATO FRIES, SPINACH AND CHERRY TOMATOES.

- **SMOKY STEAK WITH CAJUN POTATOES AND SPICEY SLAW \$60**

A DELICIOUS LUNCH FOR TWO LIKE STEAK AND CAJUN POTATOES

- **SEARED DUCK BREASTS WITH BLOOD ORANGES \$50**

SEVERAL EPI STAFFERS ALWAYS DO DUCK FOR VALENTINE'S DAY. THIS SALAD FEATURES SEARED DUCK BREASTS, WITH PERFECTLY CRISPY SKIN—IF YOU'D PREFER A HANDS-OFF BRAISE, GO WITH THESE DUCK LEGS INSTEAD.

- **LINGUINE WITH CLAM SAUCE \$40**

IT'S THE KIND OF FANCY PASTA THAT'S NOT ACTUALLY FUSSY TO MAKE—AND IT'S DELICIOUS WITH A BOTTLE OF CHAMPAGNE (OR A MARTINI).

- **COEUR À LA CRÈME WITH ROASTED STRAWBERRY SAUCE \$55**

DON'T WANT TO HAVE A GIANT CHEESECAKE AROUND? ENJOY THIS CLASSIC CREAMY FRENCH DESSERT!

Reference

1. "Restaurant menu" (2019) Perfect Menu [Preprint]. Available at: <https://doi.org/10.3998/mpub.11519906.cmp28>. Cousins, J. (2020) Food and beverage service. 9th ed. London: Hodder Education Group.
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