

BMIH 4002

Food and Beverage Operations

(Menu Engineering)

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MENU



For Reservation



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pineapple dipping sauce adds a refreshing twist to this

parsley create a truly satisfying dish.

appetizer

Caprese Skewers

Skewers of fresh mozzarella, cherry tomatoes, and basil, drizzled with balsamic glaze. Experience the classic combination of mozzarella, tomatoes, and basil in a

Eggplant Parmesan

Breaded eggplant slices layered with marinara sauce, mozzarella cheese, and Parmesan, served with spaghetti

meatballs. Experience the comforting flavors of our

Starter

Main Course

£19.49

£19.50

Desert Salad

Molten Lava Cake

£10.99

A rich chocolate cake with a warm, gooey chocolate center, served with a scoop of vanilla ice cream. Treat your sweet tooth to the ultimate indulgence with our molten lava cake.

New York Cheesecake

£12.99

Creamy and decadent cheesecake with a graham cracker crust, topped with your choice of raspberry or caramel sauce. Experience the classic New York-style cheesecake, characterized by its velvety smooth texture and rich flavor.

Tiramisu

£13.99

Layers of espresso-soaked ladyfingers and creamy mascarpone cheese, dusted with cocoa powder. Indulge in the irresistible flavors of our tiramisu, where delicate layers of espresso-soaked ladyfingers and velvety mascarpone cheese create a harmonious balance of sweetness and bitterness.

Chocolate Mousse

£15.25

Smooth and velvety chocolate mousse topped with whipped cream and chocolate shavings. Indulge in the pure indulgence of our chocolate mousse, a luxurious and velvety dessert that will satisfy any chocolate lover's cravings.

Key Lime Pie

£16.99

A tangy and refreshing key lime pie with a buttery graham cracker crust, topped with whipped cream and lime zest. Transport yourself to the tropics with each bite of our key lime pie. The zesty lime filling, balanced by the sweetness of the graham cracker crust and the lightness of the whipped cream

Crème Brûlée

£19.50

Caesar Salad

£13.99

Crisp romaine lettuce tossed in a tangy Caesar dressing with shaved Parmesan cheese and crunchy croutons. Enjoy the timeless appeal of our Caesar salad, where the crisp lettuce is perfectly complemented by the creamy dressing, salty Parmesan

Greek Salad

£9.99

A refreshing medley of crisp lettuce, cucumbers, tomatoes, red onions, Kalamata olives, and feta cheese, dressed in a light vinaigrette. Dive into the flavors of the Mediterranean with our Greek salad, featuring the vibrant freshness of vegetables

Strawberry Spinach Salad

£8.99

Fresh spinach leaves topped with juicy strawberries, candied pecans, crumbled goat cheese, and a balsamic vinaigrette. Experience the perfect blend of flavors in our strawberry spinach salad.

Cobb Salad

£10.99

Mixed greens with grilled chicken, avocado, bacon, hard-boiled eggs, tomatoes, and blue cheese crumbles, served with your choice of dressing. Savor the hearty combination of ingredients in our Cobb salad, which offers a symphony of flavors and textures.

Asian Chicken Salad

£11.99

Grilled chicken, mixed greens, mandarin oranges, crispy wonton strips, and a sesame ginger dressing. Embark on a culinary journey to the Far East with our Asian chicken salad. The tender grilled chicken, refreshing greens

Drinks

Chocolate Milk Shakes	£8.99
Coffee	£3.99
Tea	£3.99
Mint Lemonade	£3.99
Mixed Fruit Juice	£9.99

Special Drinks

Love Potion	£9.19
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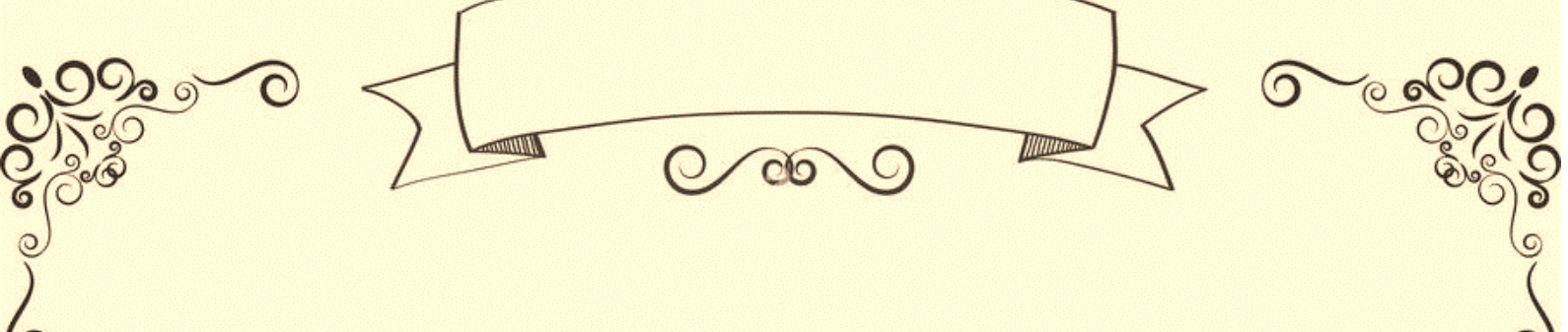
This cocktail, named suitably for starry-eyed romantics, is a tasty treat. The combination of berries, vanilla ice cream, vodka, and white crème de cacao liqueur is so delicious that you'll want to drink it all the time.

Classic Mojito	£6.99
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Commemorate the affection between partners by indulging in a combination of delectable flavours such as refreshing mint and tangy grapefruit. The intricately composed beverage is finalised with effervescent Prosecco and a modicum of honey.

Espresso Martini	£4.49
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What you need to reignite passion is this tart beverage, which is also fizzy and lively. The fresh fruit and



Lobster Bisque with Saffron Infusion

£15.59

A velvety and rich lobster bisque infused with aromatic saffron threads. Immerse yourself in the depths of flavor with each spoonful of this exquisite soup. The sweetness of lobster combines with the delicate notes of saffron, creating a luxurious and unforgettable dining experience.

Grilled Filet Mignon with Red Wine Reduction

£25.59

A tender and juicy filet mignon steak, perfectly grilled to your desired temperature, accompanied by a luscious red wine reduction. Enjoy the highest grade beef, expertly prepared to bring out its natural flavour. Served with baby potatoes and seasonal veggies that have been cooked in the oven.

Pan-Seared Chilean Sea Bass with Lemon Beurre Blanc

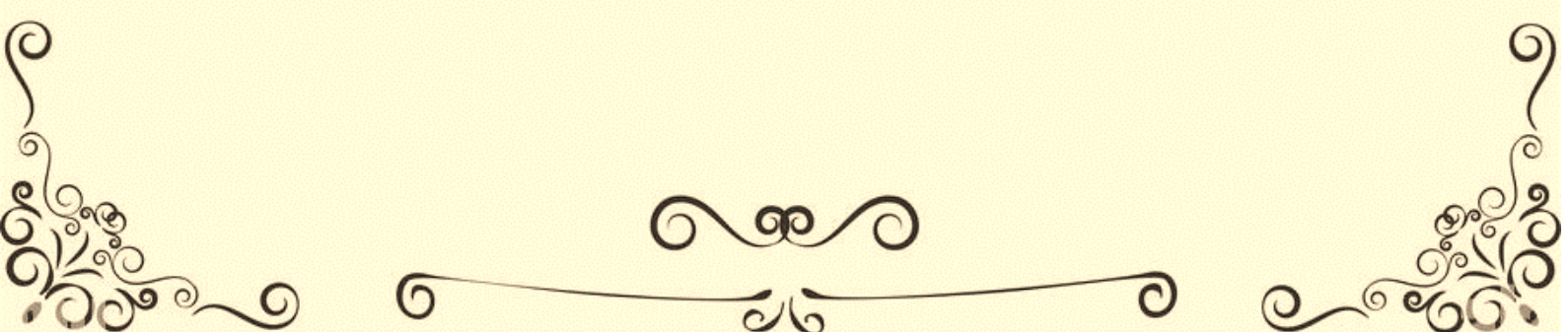
£35.99

Crispy skin and flaky meat highlight this succulent Chilean sea bass pan-seared in a light lemon beurre blanc sauce. The lemon sauce and buttery, flaky sea bass in this upscale meal make for a delightfully scrumptious combination. Accompanied by a wild rice pilaf and sautéed asparagus.

Chocolate Decadence

£18.99

Layers of flourless chocolate cake, chocolate mousse, and a velvety chocolate ganache make up this sinfully rich and decadent chocolate dessert. Indulge in the chocolate lover's holy grail, whereby each mouthful is a symphony of rich, decadent chocolate flavours with a silky, melt-in-your-mouth consistency. Presented with a dollop of raspberry coulis and a scoop of homemade vanilla bean ice cream.



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