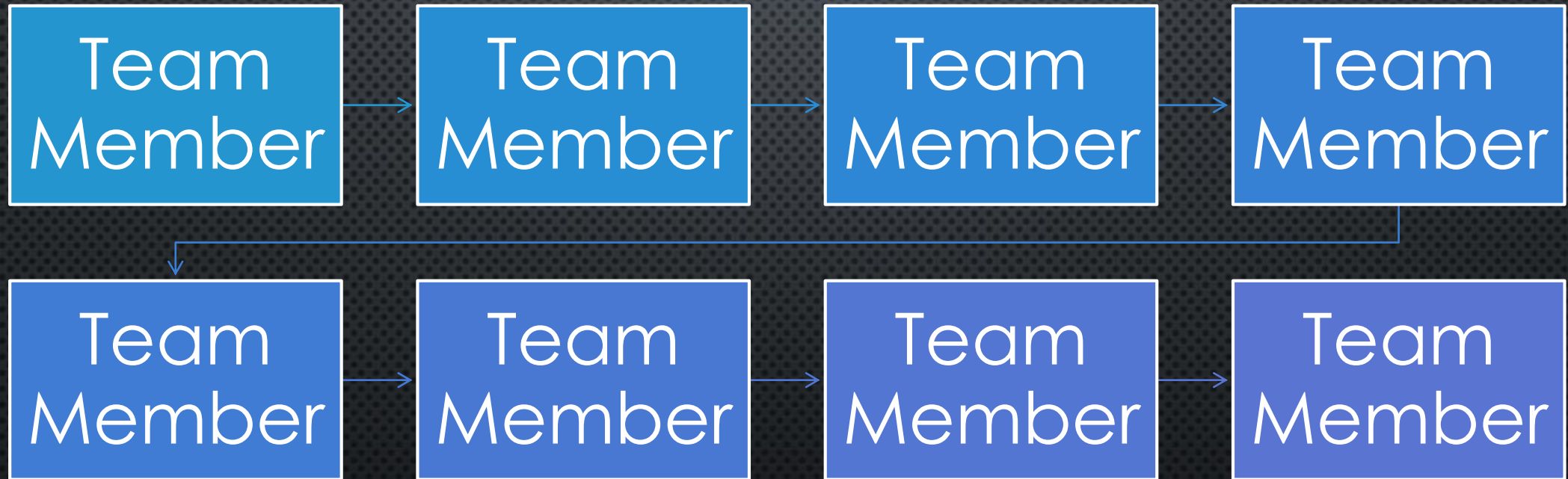


*The Shambles
Trilogy*

Embrace the world of mystery

TEAM MEMBERS



AGENDA



Introduction of
the Restaurant



Name



Logo



Concept



Vision, mission
and core values



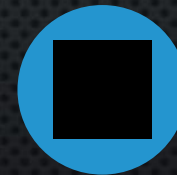
Location



Appendix (A-
T)



References



Conclusion

APPENDIX

- APPENDIX A: TARGET MARKET
- APPENDIX B: SWOT ANALYSIS
- APPENDIX C: PESTLE ANALYSIS
- APPENDIX D: COMPETITION AND MARKETING TOOLS
- APPENDIX E: SOCIAL MEDIA
- APPENDIX F: SUSTAINABILITY
- APPENDIX G: TECHNOLOGY
- APPENDIX H: ENTERTAINMENT
- APPENDIX I: GAMES
- APPENDIX J: WORKING SHIFT
- APPENDIX K: RESTAURANT ORGANIZATION CHART
- APPENDIX L: KITCHEN BRIGADE CHART
- APPENDIX M: OCCUPANCY
- APPENDIX N: PROCESS FLOW
- APPENDIX O: CUSTOMER FLOW
- APPENDIX P: FLOOR PLAN
- APPENDIX Q: HACCP
- APPENDIX R: INGREDIENTS
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INTRODUCTION OF RESTAURANT



The Shambles Trilogy Restaurant is a mix of signature food and drinks, escape games and unique steam punk décor



A Rooftop lounge and bar. Full-service food options for meat-lovers, vegetarians and vegans



Menu comprises of Italian, American and French cuisine



Our operating hours:- The Messed up: 11hr – 14hr

The Break up: 15hr – 17hr The Endgame: 18hr30 – 22hr



(Solutions Lounge and Restaurant , 2017)

DÉCOR OF ROOFTOP

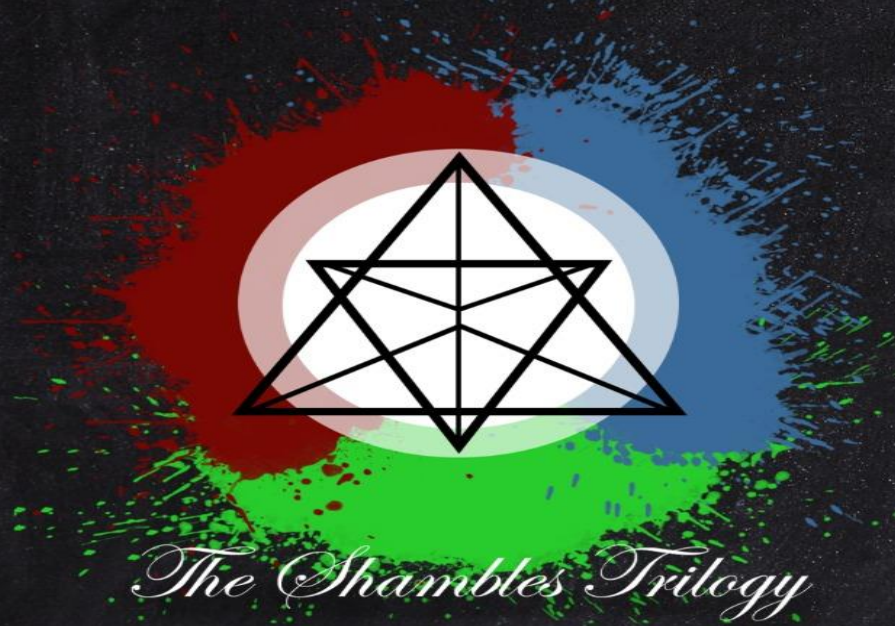


- A modern, dark colors interior
- More intimate
- More appropriate for workers of Ebene after working hours



- Better for friends and family
- Friendly environment
- More relaxed while taking tea or drinks
- Appropriate to enjoy live bands
- Best to enjoy the view and the sunset
- Sustainable décor

NAME



THE SHAMBLES
TRILOGY”, WHERE
“SHAMBLES” SIMPLY
MEANS BEING IN A
STATE OF CONFUSION
CONFUSION IS
CREATED WHEN OUR
GUESTS WILL BE
SOLVING THE QUESTS

LOGO

- A MIX OF ITALIAN , AMERICAN AND FRENCH CUISINE.
- THE COLOR WHITE FORMS PART OF ALL THE 3 FLAG OF FRANCE, ITALY AND AMERICA. THE FRENCH AND AMERICAN FLAG CONSIST OF RED, WHITE, BLUE AND FOR THE ITALIAN, IT CONSIST OF RED, WHITE, GREEN. THUS, MAKES THIS THE BACKGROUND OF THE LOGO
- THE RESTAURANT HAS 3 OPERATING TIME WHICH IS FOR LUNCH, TEA-TIME AND DINNER. THIS IS IDENTIFIED BY THE THREE POINTS IN THE TRIANGLE.
- FEATURES ABOUT THE RESTAURANT'S LOGO REVOLVE AROUND THE NUMBER 3
- SEVERAL TRIANGLES FROM DIFFERENT ANGLES GIVES THE IDEA OF SLIGHT CONFUSION



The primary role of a logo is to identify the person, business and service we are designing it for (Paget.I, 2017)

CONCEPT

THE MESSED UP - LEVEL 1



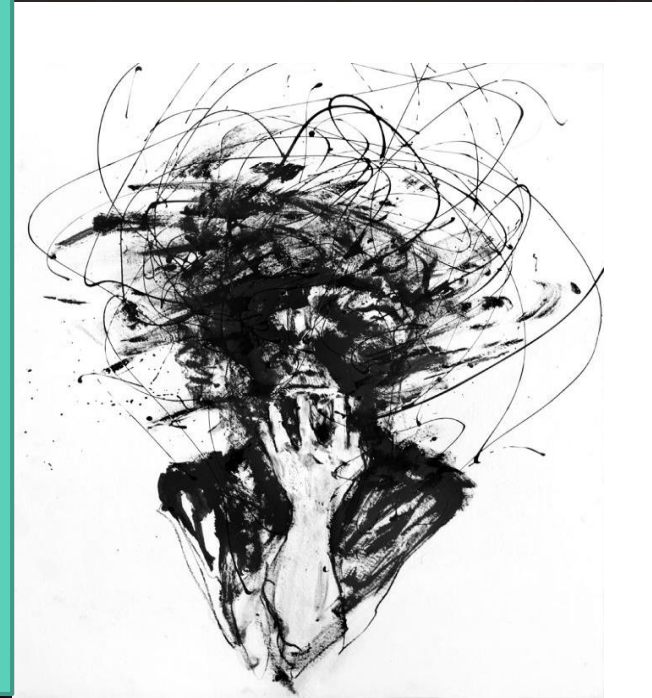
The Shambles Trilogy Restaurant is a mix of signature food and drinks, escape games and unique steam punk décor



Lunch will start at 11hrs and will end at 14hrs.



Paintings will be displayed on walls to represent the theme.



THE BREAK UP- LEVEL 2

The Break Up is the period of tie where people take tea breaks

The venue will be the rooftop

Operating hours is at 15hr till 17hr

Consist of all 3 cuisines which are: French, American and Italian.

It contains mostly pastries and little 'amuses bouche'

Drinks will be also served such as tea and coffee.

The bar lounge will be open to admire the view with a cool breeze for relaxing even after 17hr

A separate container will be available to players

Booking must be done in advance

THE END GAME- LEVEL 3



The end game will allow some fun before/after dinner



Operating hours will be 18hr30 till 22hr



The setting is done on a third container.

(Escapology, 2021)



VISION ,MISSION & CORE VALUES

- **VISION:**

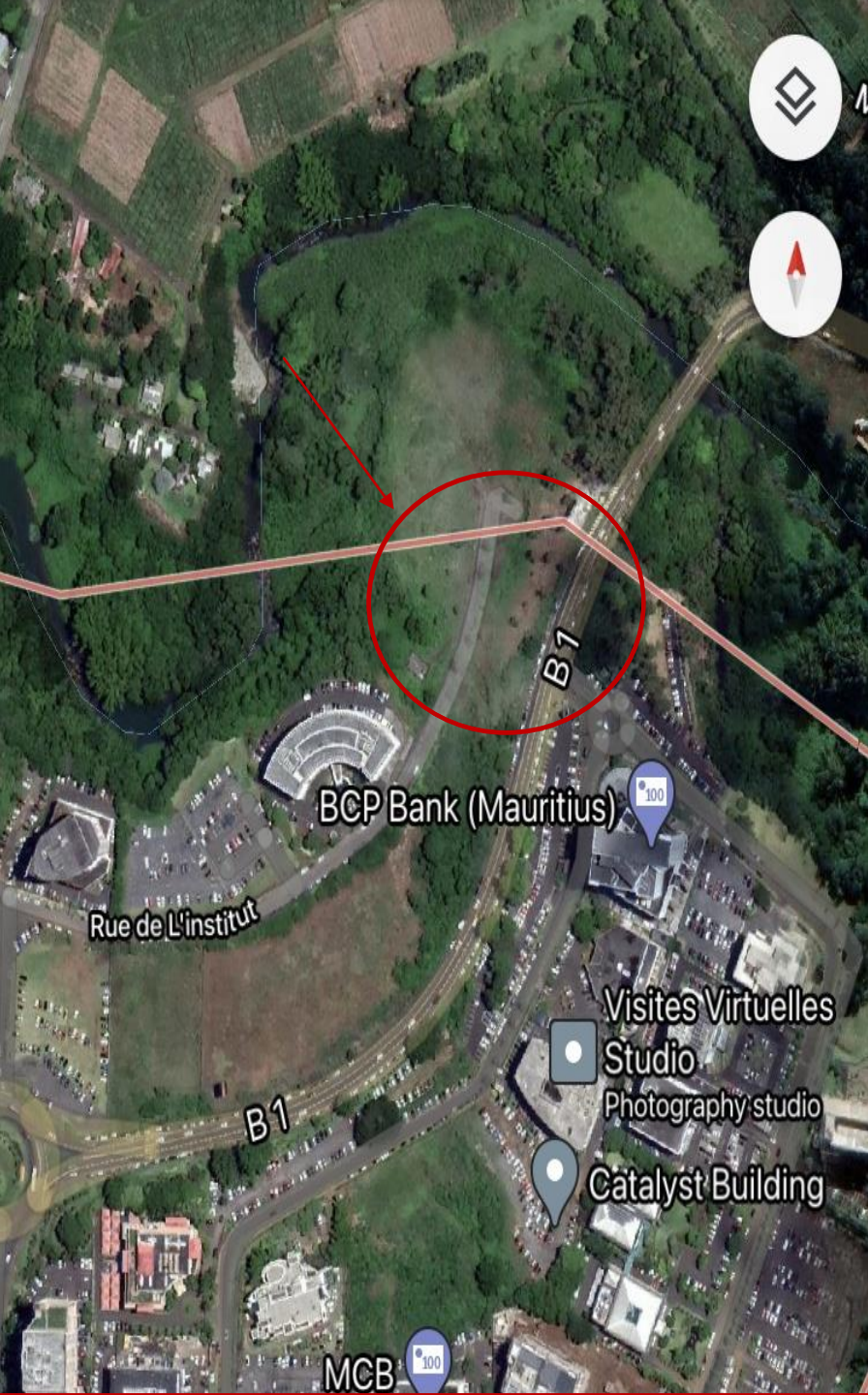
- BE GLOBAL
- BE FAST

- **MISSION:**

- OUR MISSION US TO MAINTAIN CLEAN, COMFORTABLE AND WELL-MAINTAINED PREMISE.
- TO GIVE OUR CUSTOMERS A PLACE TO CELEBRATE LIFE'S SPECIAL MOMENTS AND A PLACE WHERE THEY CAN RELAX THEMSELVES BY OFFERING THE BEST FOOD, QUALITY SERVICES, GAMES AND AMBIANCE.

- **CORE VALUES:**

- TEAMWORK AND HEALTHY WORKING ENVIRONMENT
- SAFETY FIRST AND CUSTOMER FIRST



LOCATION

Ebene as our
business location

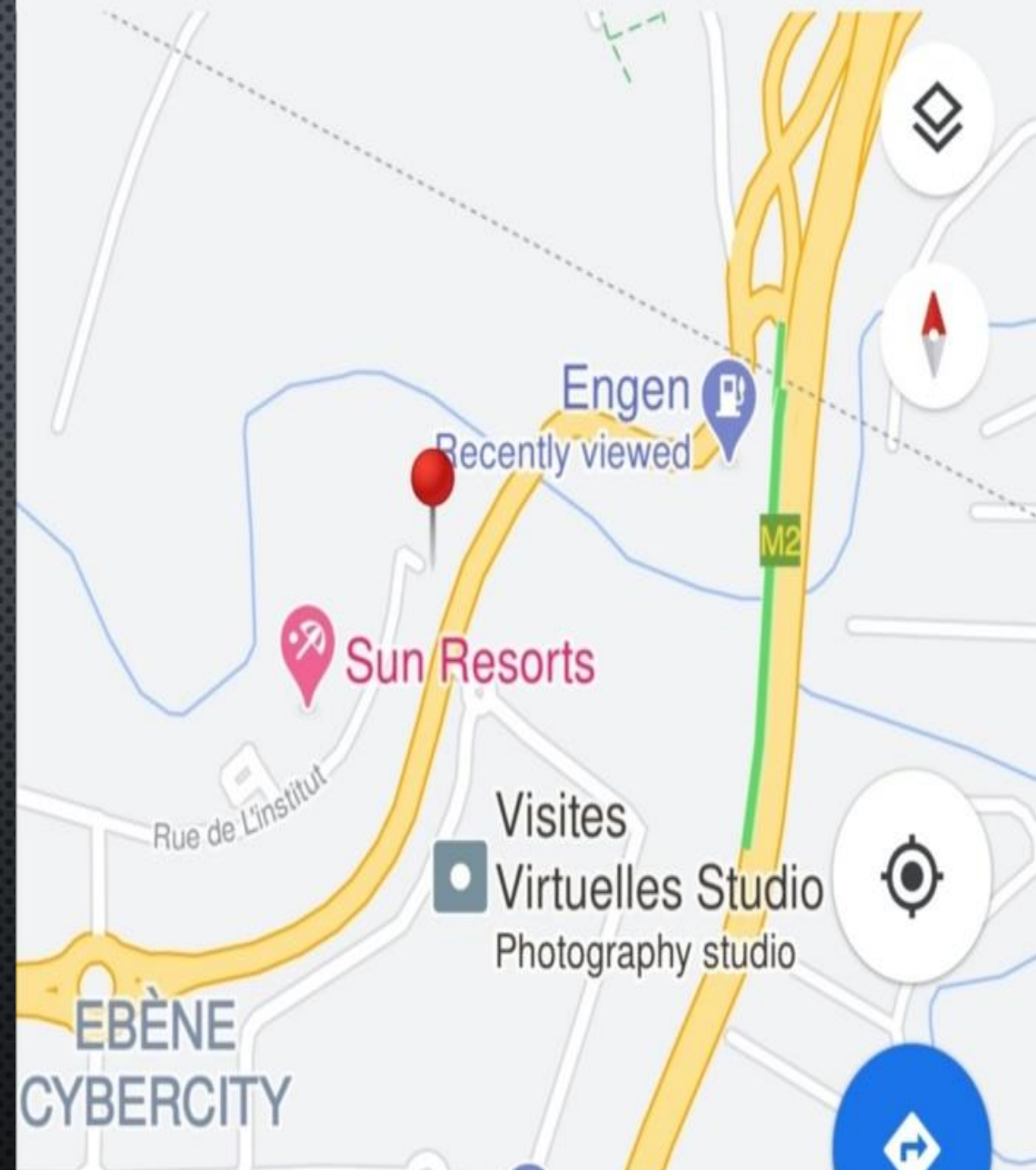
Ebene Cybercity in
Mauritius according
to Appleby global

The Best business
park in Mauritius by
Landscape Mauritius

More than 300
companies operate
in the hi-tech
business park of
Ebene Cyber city

Landscape Mauritius (2020), mentioned that Ebene Cybercity is possibly the best Business Parks of Mauritius.

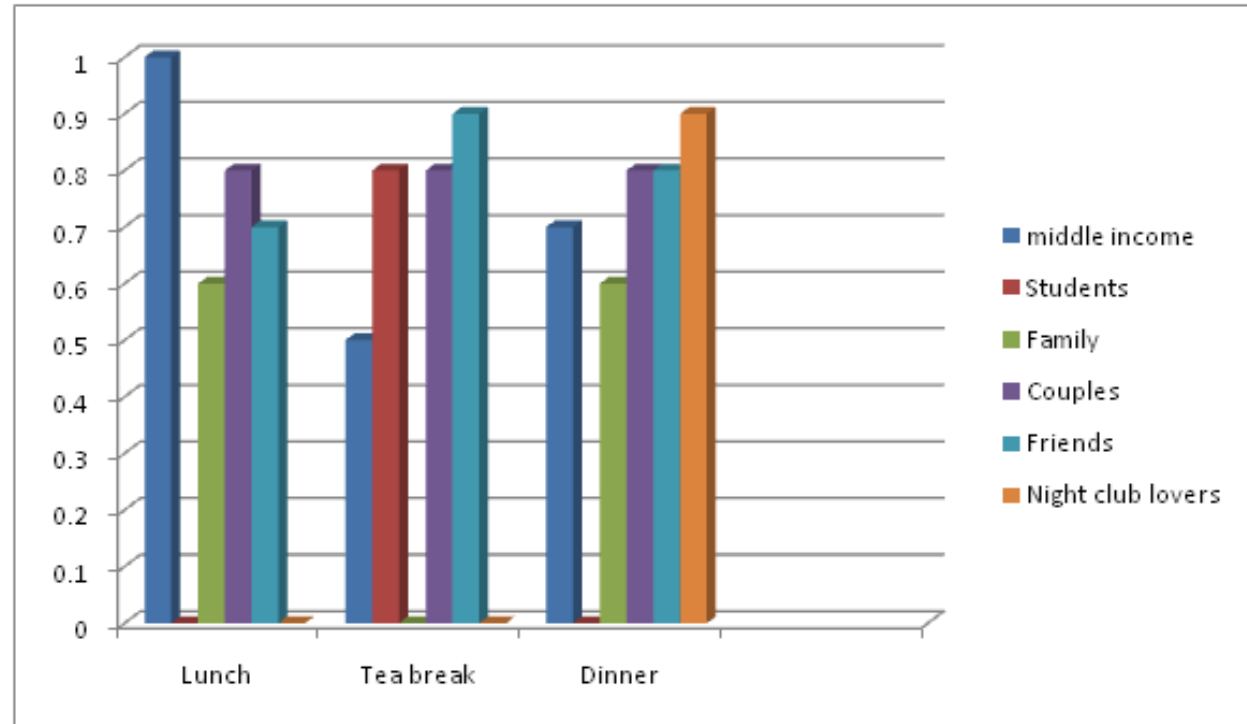
- THE SHAMBLES TRILOGY IS ESTIMATED TO BE 15 MINUTES AWAY FROM THE CAPITAL CITY OF PORT LOUIS AND 35 MINUTES FROM THE INTERNATIONAL AIRPORT.
- SURROUNDED BY HUGELY POPULATED CITIES SUCH AS PORT-LOUIS, ROSE-HILL, VACOAS, CUREPIPE AND QUATRE-BORNES AND IS ACCESSIBLE BY ALL THE HABITANTS LIVING NEARBY EBÈNE.
- ROAD FACILITIES AND TRANSPORTATION INFRASTRUCTURE(CAR, METRO, BUS)



The excellent road facilities and now we have the transportation infrastructure business of Larsen and Toubero (L&T) construction has secured an order to extend the mainline corridor of Mauritius metro(construction week online, 2021)

TARGET MARKET

- MIDDLE INCOME EARNERS IN EBENE
- STUDENTS FROM SECONDARY SCHOOLS AND UNIVERSITIES
- FAMILY
- COUPLES
- FRIENDS
- NIGHT CLUB LOVERS

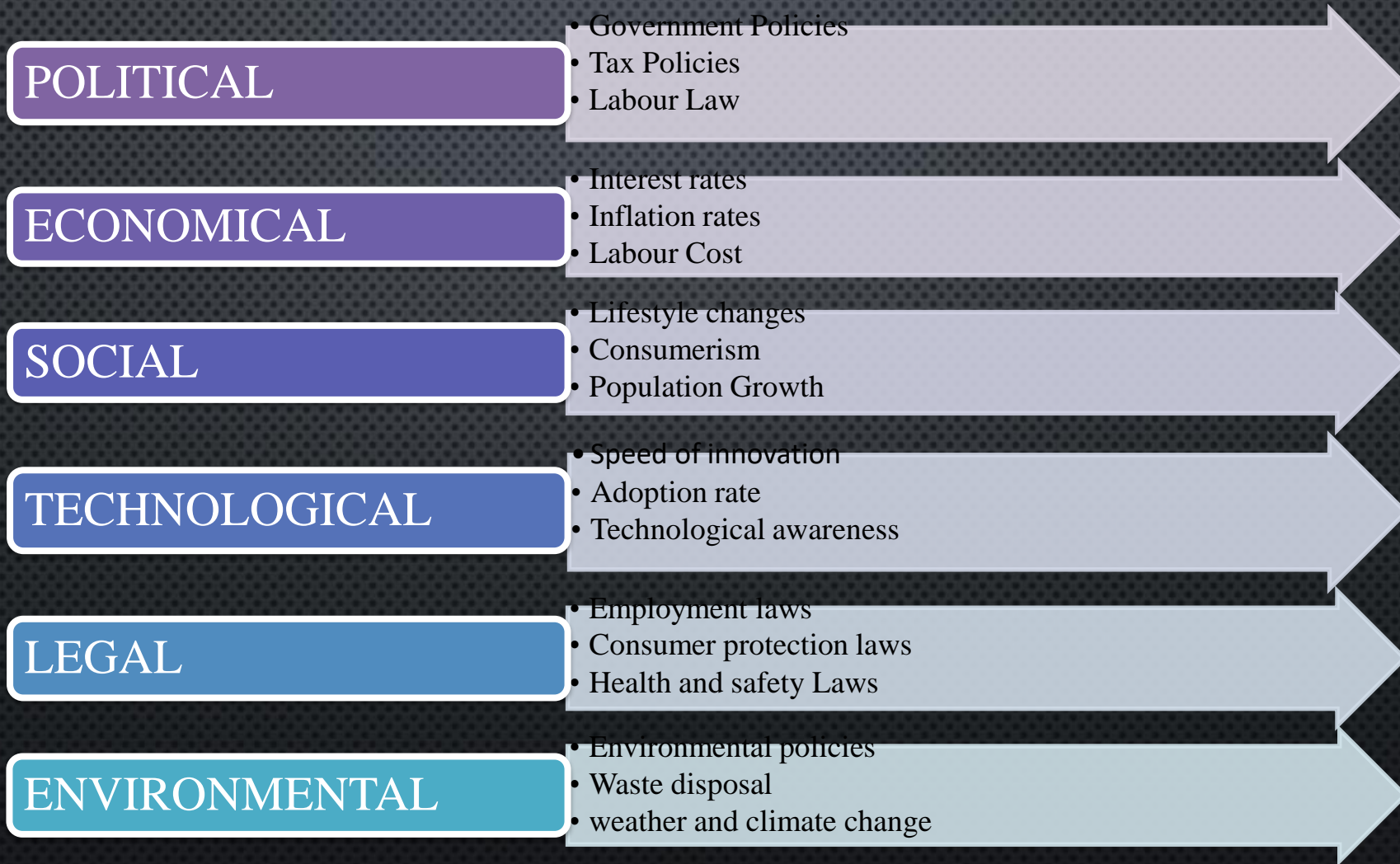


SWOT ANALYSIS

According to Albert Humphrey (1960 – 1970), an American business and management consultant developed this theory to evaluate the strength, weakness, opportunities and threats involved in a marketing or business project.



PESTLE ANALYSIS



This theory is to analyze and monitor macro-environmental factors and to identify threats and weakness in the SWOT analysis

COMPETITION

- Indirect competitors: Hennessy Park Hotel, Intermart in Ebene, Kas Poz, the Cafe House, Mac Donald and Steers.
- Same sector , Different product
- Direct competitors: Strike City- same concept (Food and Game)
- Hennessy park hotel and MacDonald, a challenge
- Our assets: High quality products, customer satisfaction, customer care, excellent services, enthusiastic and friendly staff, playful atmosphere

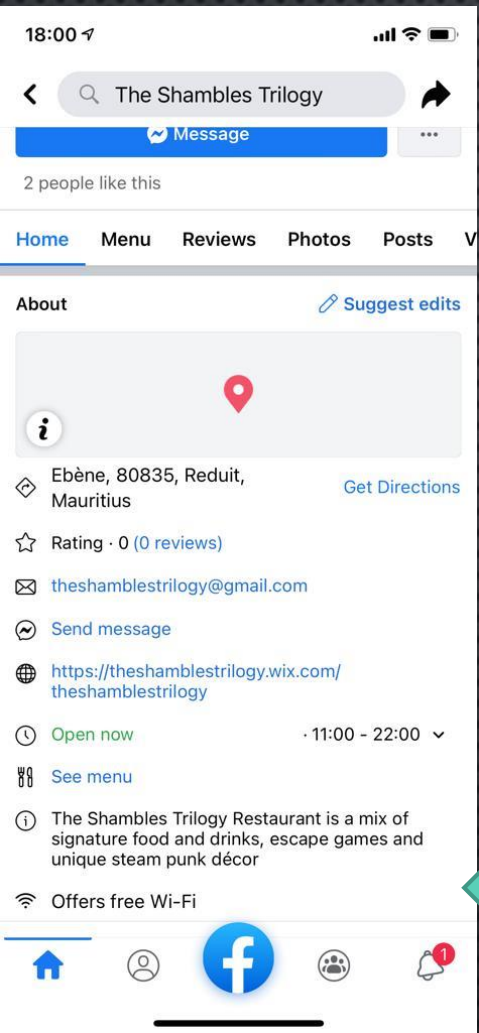
MARKETING TOOLS

- Email marketing strategies
- Search engine optimization(e.g. search nearest restaurant on Google)
- Local search optimization (Register the restaurant website in local dictionaries)
- Social medias
- Website advertisement
- Marketing mix- Since 1960, this concept is to organize all aspects of marketing plan around habits, desires and psychology of target market



The Four P's: Product, Place, Price and Promotion are classic marketing tools (Walker.R, 2021).

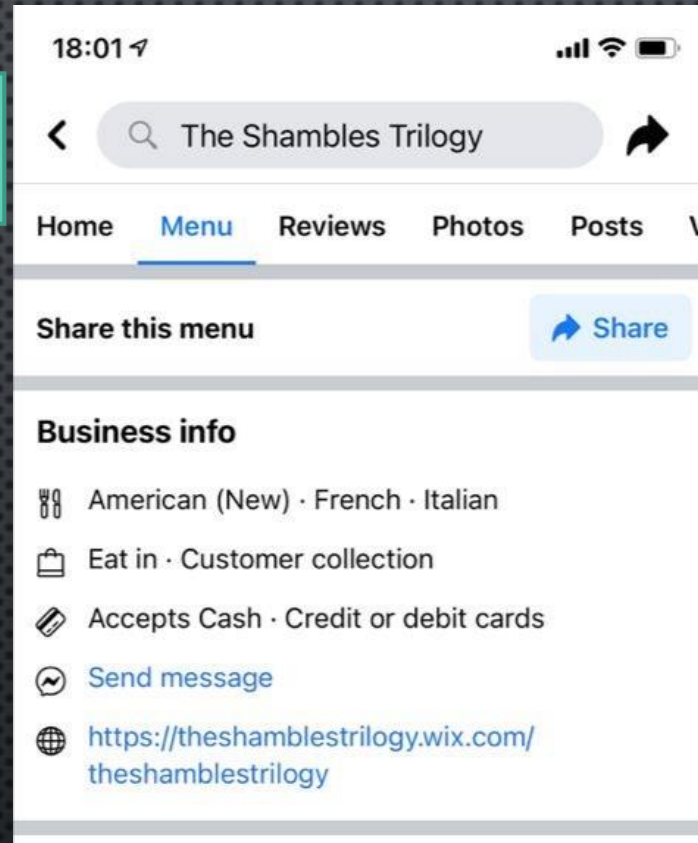
FACE-BOOK



Home page

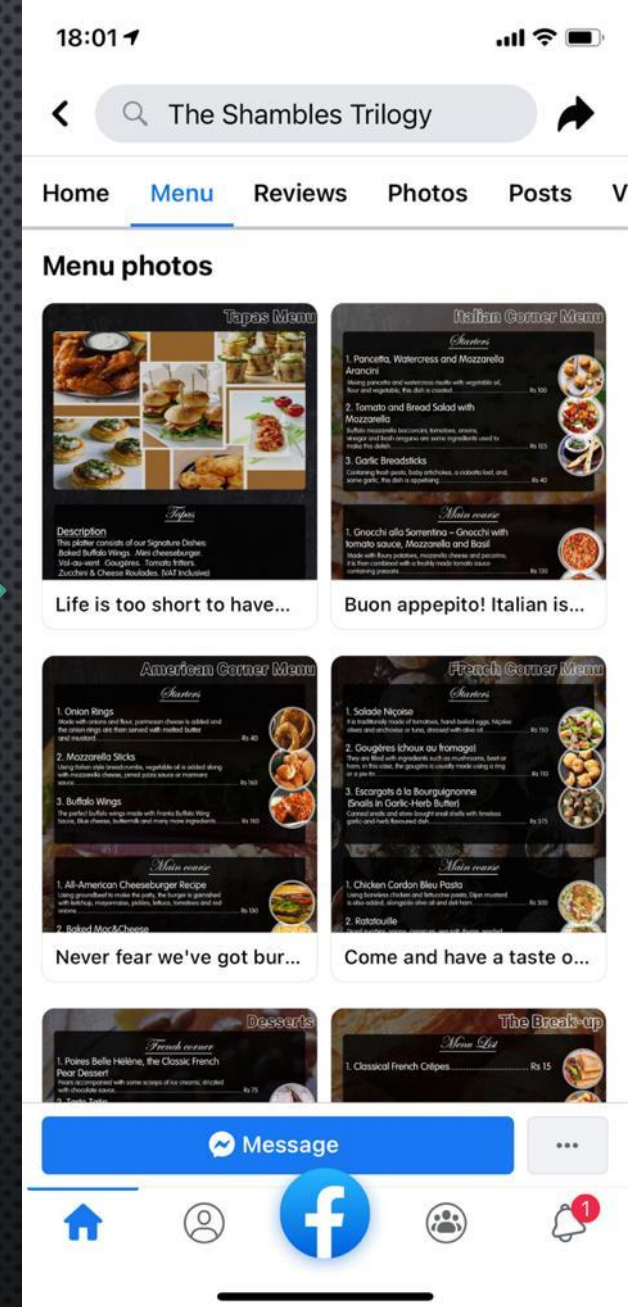
Free wi-fi

Location, website, opening hours

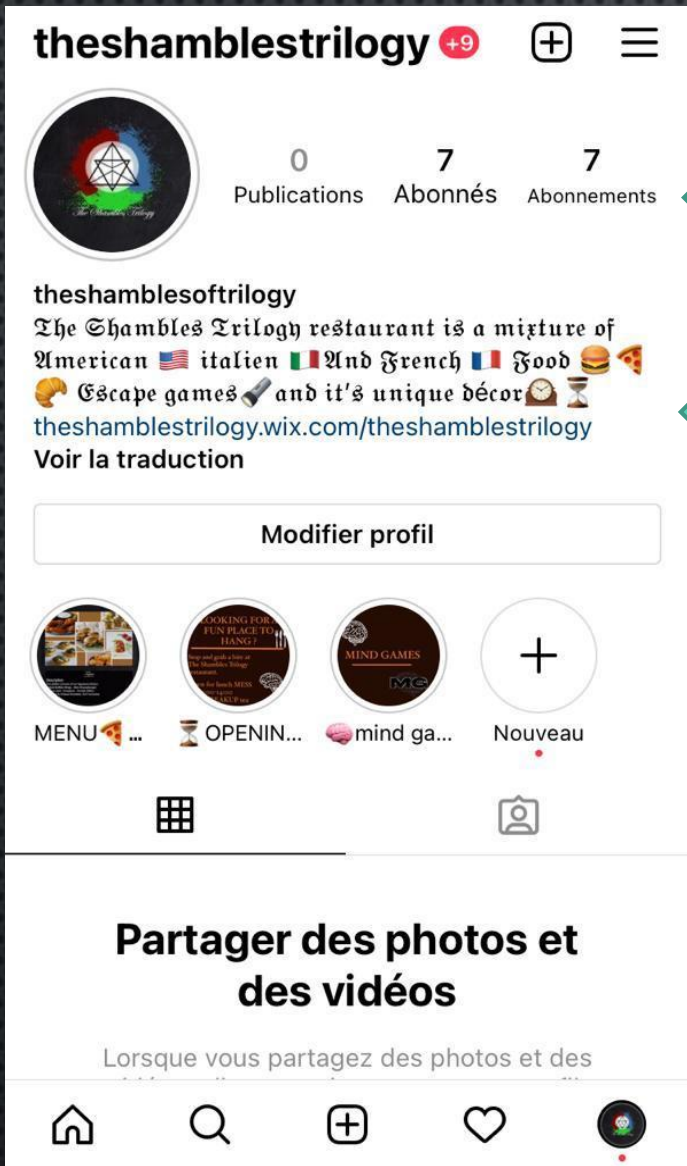


Attractive menu card

Menu



INSTA-GRAM



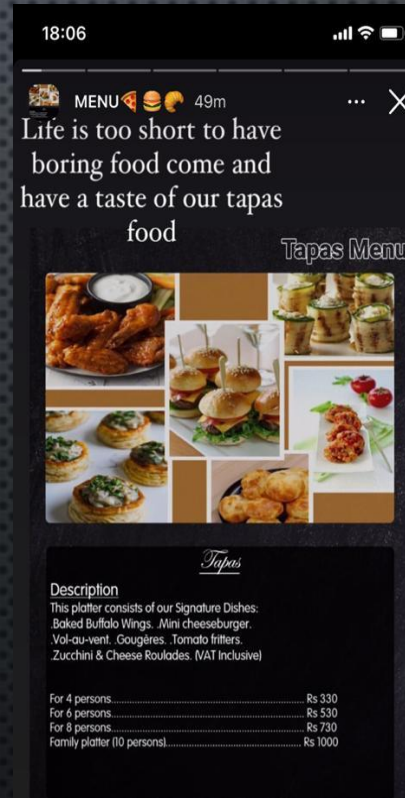
Insta page

Description and website link

Highlight about menu, opening hours and escape games



How we post our menu



Send message

SOME POSTS



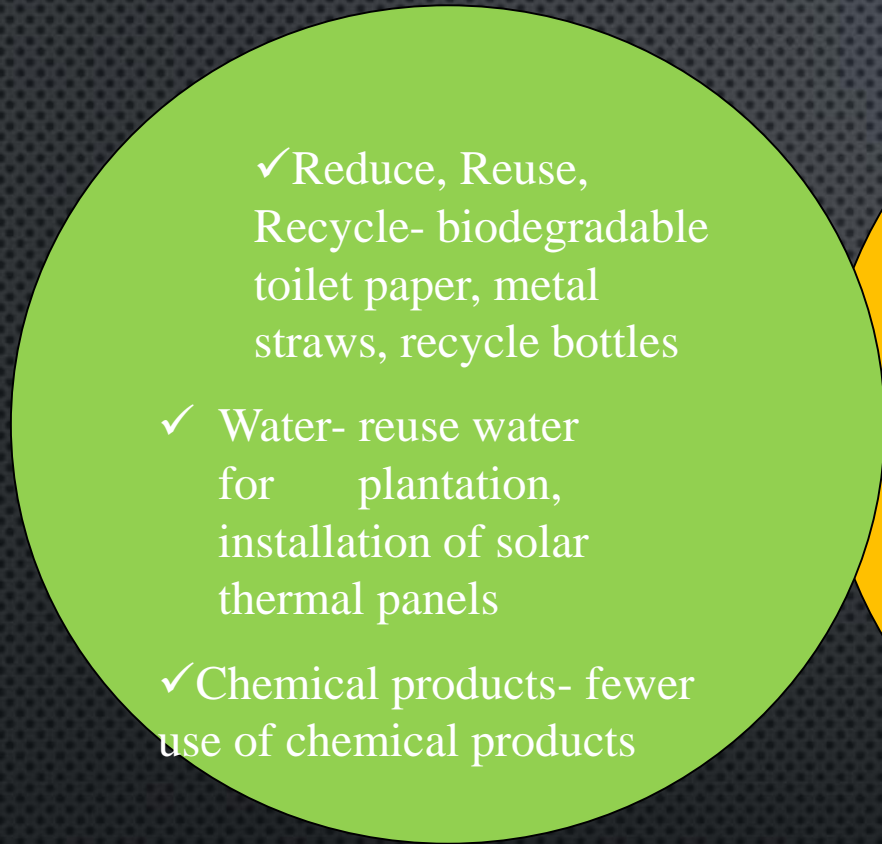
Use of emojis

Seize the attention of users



Marketing of the games

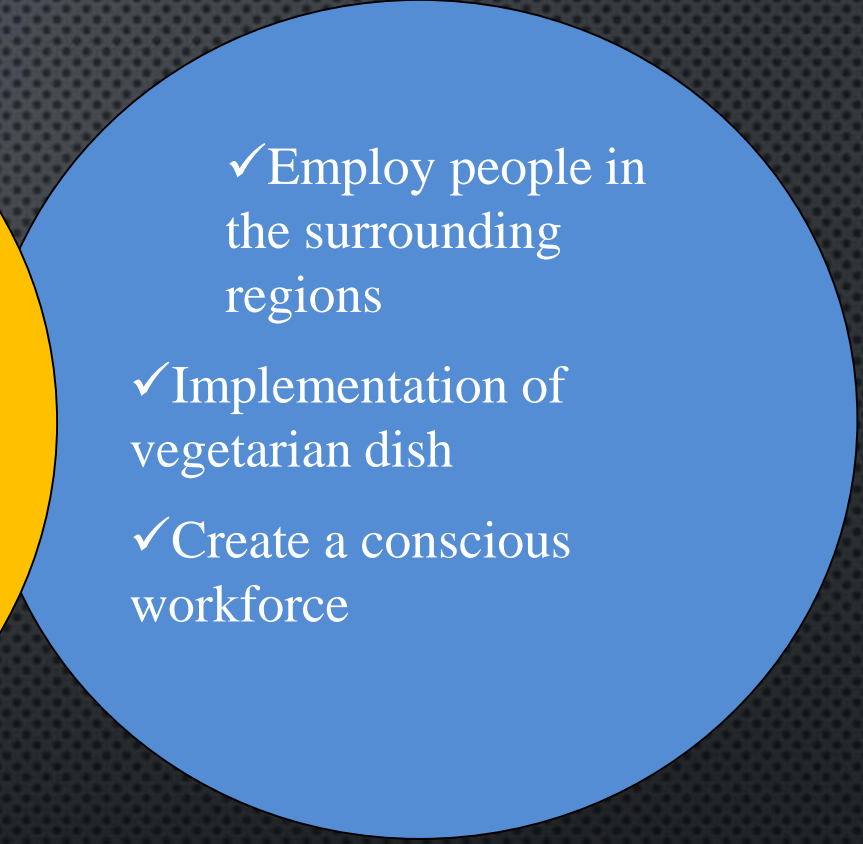
SUSTAINABILITY



Environmental



Economical



Social

- According to the Green Restaurant Association, the average restaurant wastes between 25,000 and 75,000 pounds of food every year

TECHNOLOGY

- Implementation of technology in our restaurant with the Covid-19
- It offers a speed-up process and better customer experience
- Interactive Tables**-online games and surf on internet. It will be 'kids friendly'. According to ITrestaurant.net (2021), this table is protected by Diamond Glass which is totally safe to use, with unlimited Multi-Touch surface to allow several people to play or use at the same time.
- Online table reservation system and online order system** via our website. According to The Guide to the Restaurant Guest during COVID-19, 82% of guests place orders directly through a restaurant's app or website.

- Digital Kitchen Board**- With KDS(kitchen digital system) ,the restaurant can be linked directly to the kitchen
- Order and pay at the table itself using QR Code** on interactive table or normal table- In the Guide to the Restaurant Guest during COVID-19, 34% of guests said that contactless/mobile payment availability is now extremely important to their dining experiences. And 33% of guests said that pay at the table technology is extremely important to their dining experiences.
- Going paperless**-less paper waste and more time efficiency. Clients get their receipt by text or mail

Technology and innovation are what have helped, even saved, restaurants as they transform how they operate to not just survive, but thrive, in this new connected and contactless era (Ehl, 2021).

ENTERTAINMENT

- Host live music performance
- Local famous artists e.g. Blakkayo, Anonym, Otentik Groove, Jason Heerah
- Promote local unpopular artists who wish to play
- A hike in drinks consumption

GAMES IN RESTAURANT

- Increase time on site
- Cash in extra space
- Everyone loves game



According to Betson Enterprises (2020), adding games to our venue is an awesome way to bring people in and enhance the customer experience.

THE GAMES



3escape room

- The escape room will happen in a container and booking of the play must be done in advance.

- If customers don't want to play the escape game, they have the possibility to use our interactive tables

MURDER ON THE ORIENT EXPRESS



- The game can be played by 6 to 8 persons
- To solve the mystery, players have 60 min
- Age limit is above 12 years old

Back story: You are world-renowned Detective Hercule Poirot, aboard the famous Orient Express. You have just solved the murder of Mr. Ratchet, the man found stabbed to death in his cabin after being proved guilty of abducting and killing a young child - Daisy Armstrong - the daughter of a WW1 hero. However, just as you are preparing to deliver your verdict, new evidence reveals one of the passengers aboard the train has a much more deadly plan. Your objective is simple - find the potential killer and repair the brake lines to stop the train. Failure means certain death for all, while success means solving the most famous crime in history, and saving everyone aboard. Solve the riddles and puzzles, gather the evidence and catch the murderer before it's too late!

MAYDAY



- The escape game is about an aircraft
- The number of players is 4 to 6 person
- Players have 60 min to solve the mystery
- The players should be above 8 years old

Back Story-You are secret service agent Jack Lanman, personal bodyguard to the President of the United States onboard Secret Air Mission 27000, also known as Air Force One. You are returning from a European trip with the President that included the G7 Global Economic summit. At the summit it was declared that meaningful discussions with Russia were not possible after Mikhail Gorbachev, leader of the Soviet Union continually refused to meet the President to discuss global peace enhancing the threat to the United States and the rest of the World. You are on the final leg of your journey, high above the clouds in US airspace en-route to the next Presidential meetings in Dallas, Texas.

Your mission is to restart the engines and safely land the plane. You will need to establish your position and learn how to safely engage the autopilot to give yourselves any chance of survival. But first, you need to find which of the crew is not a genuine member of the Secret Service and is, in fact, a Spy whose final mission is to eliminate the President in an attempt to destroy the United States. Do you have the necessary skills to uncover the carefully laid plot? Can you keep your nerve under extreme pressure as the plane slowly loses altitude? A maximum glide time of 60 minutes gives you one shot at becoming a world hero, forever remembered for saving Air Force One, the President, and all lives on board. Or will time run out before you have chance to complete your mission?

UNDER PRESSURE



- The escape game can be played by 6 to 8 person
- Players will have 60 min to solve the mystery
- The players must be above 12 years old
- The game is about a US Navy
- Players need to solve the mystery as a team and the game do not need lots of physical movement

Back Story- The year is 1944; the height of World War II. The US Navy is fighting to establish a position of dominance over the enemy. Tensions are high and the crew is on maximum alert. You are onboard the Steel Shark - the US Navy's prized submarine, deep in the North Atlantic Ocean on a vitally important mission to spy on the German Battle Cruiser, Sheer. The mission is going smoothly until, without warning, the submarine plunges into the sea.

They have removed six oxygen silos and hidden them around the ship. You'll need to scour the mess hall, rummage through the control room, and uncover the silos to repair the steel Shark. Can you reinstate the power and help the Steel Shark back to the surface before the entire crew perishes? Oxygen is already running out!

WORKING SHIFTS

According to the Workers Rights Act 2019, a worker is required to work in total 45 hours a week

8 hours on any day of the week and 5 hours in any other day

Based on our operating hours, there will be two shifts

Workers should come 1hr before opening for mise-en place

The second shift ends 1hr after closing for cleaning and preparation for next working day

The two shifts will be together as from 15hr30 till 17hr30 to hand over and meetings.

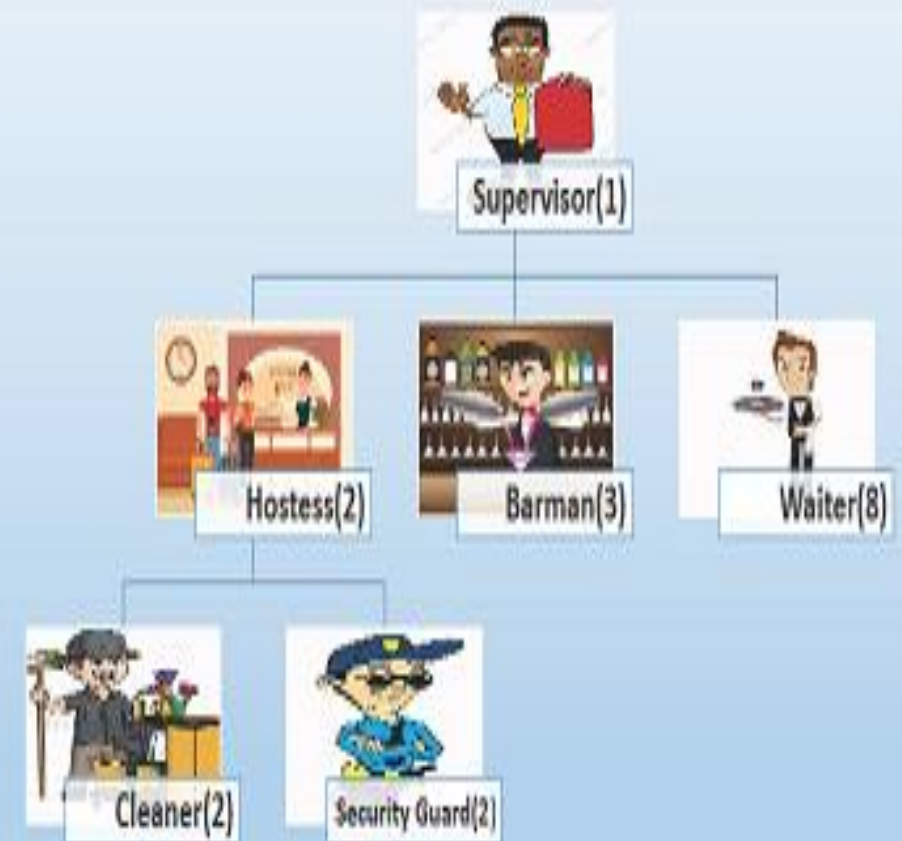
As per the Workers Right Act 2019 also they will get 1 day of rest per week that is Sunday

They will be allowed a meal break of one hour and 2 tea breaks of 15 minutes each per day

Team	Working hours	Duration
1	10hr – 17hr30	7hrs30mins per day
2	15hr30 – 23hr	7hrs30mins per day

RESTAURANT ORGANIZATIONAL CHART

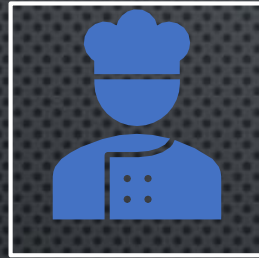
- THE RESTAURANT WILL OPERATE ON A TWO SHIFT BASIS
- FOR THE MORNING SHIFT, THERE WILL BE THE SUPERVISOR, 1 HOSTESS, 1 BARMAN, 4 WAITERS, 1 CLEANER AND 1 SECURITY GUARD
- THE SECOND COMPRISES OF 1 HOSTESS, 2 BARMAN, 4 WAITERS, 1 CLEANER AND 1 SECURITY GUARD



KITCHEN BRIGADE CHART



In total the kitchen brigade will have 8 workers.



It comprises of 1 sous-chef, 1 chef de partie, 1 pastry chef, 3 commis and 2 plongeur.



OCCUPANCY

The ground floor will have:

6 tables of 2

4 tables of 4

2 tables of 8

The upstairs area will have:

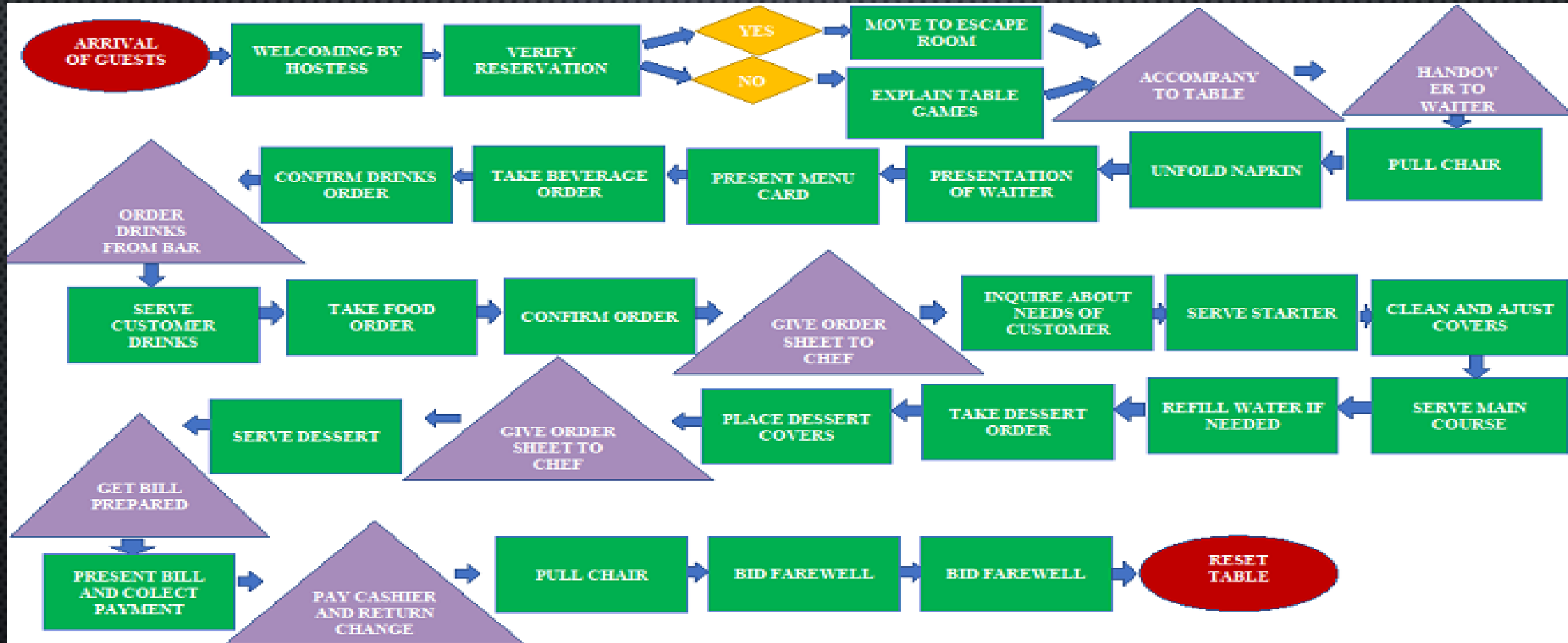
1 couch for 2 persons

4 bar stools

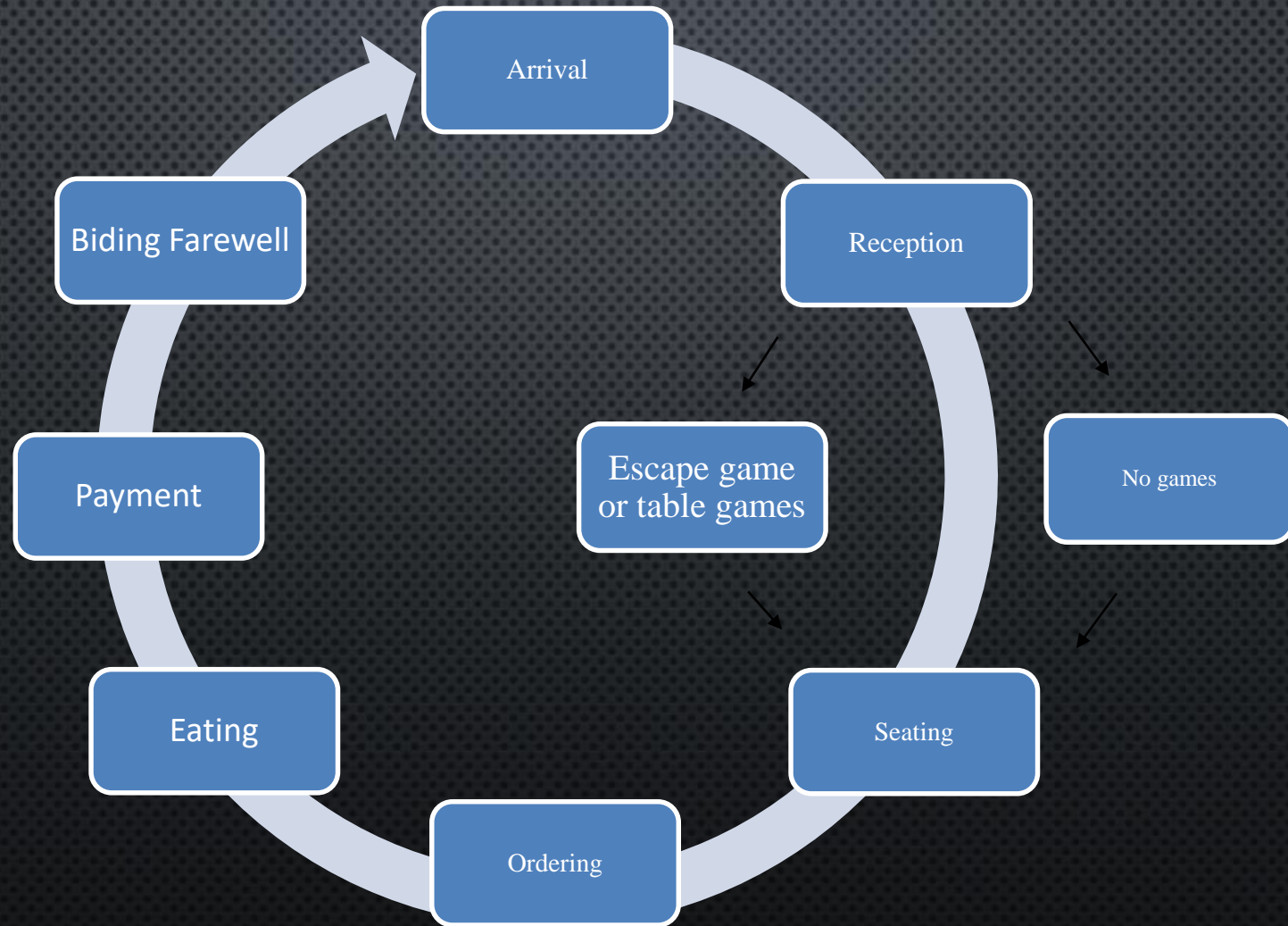
3 tables of 2



PROCESS FLOW IN THE RESTAURANT

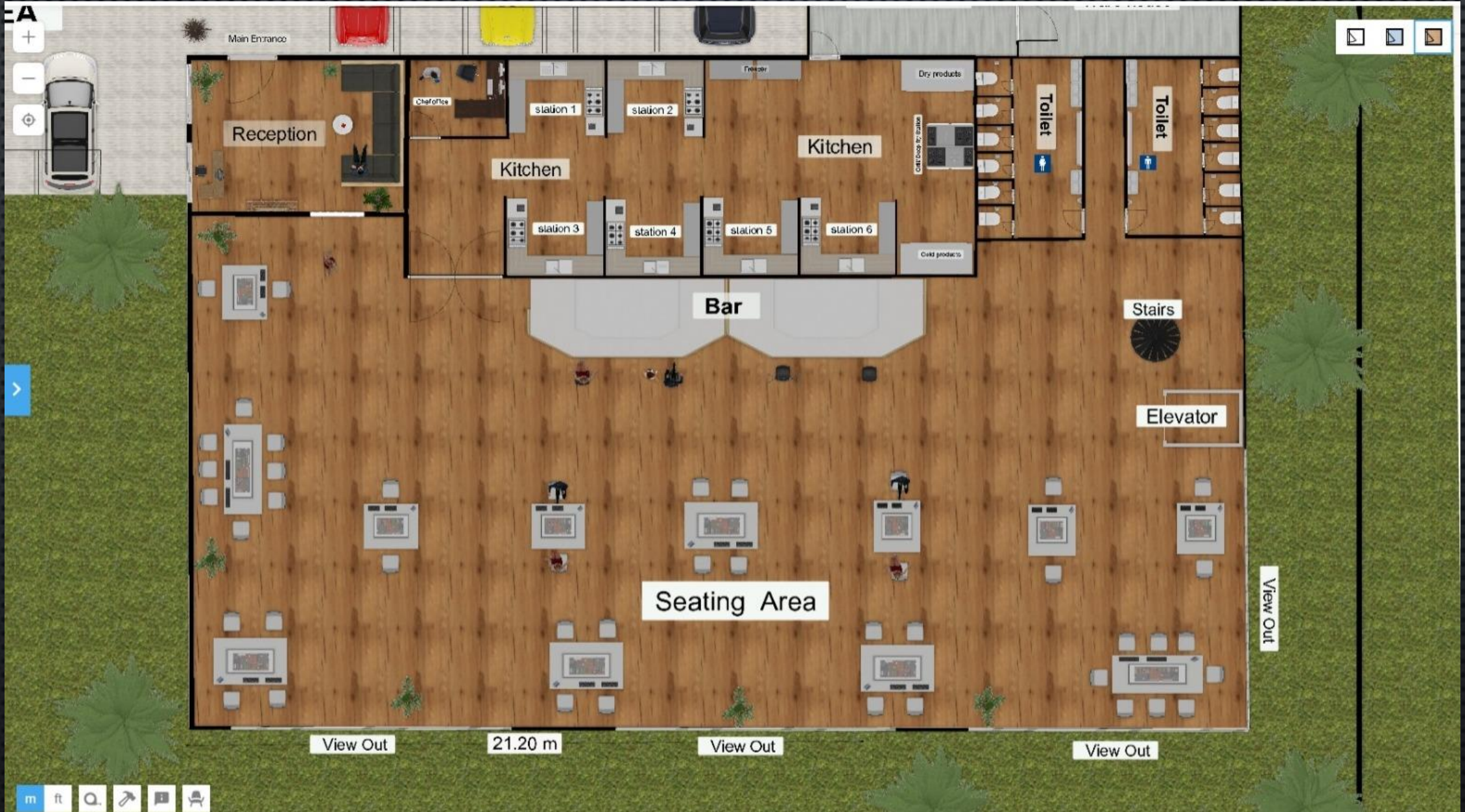


CUSTOMER FLOW

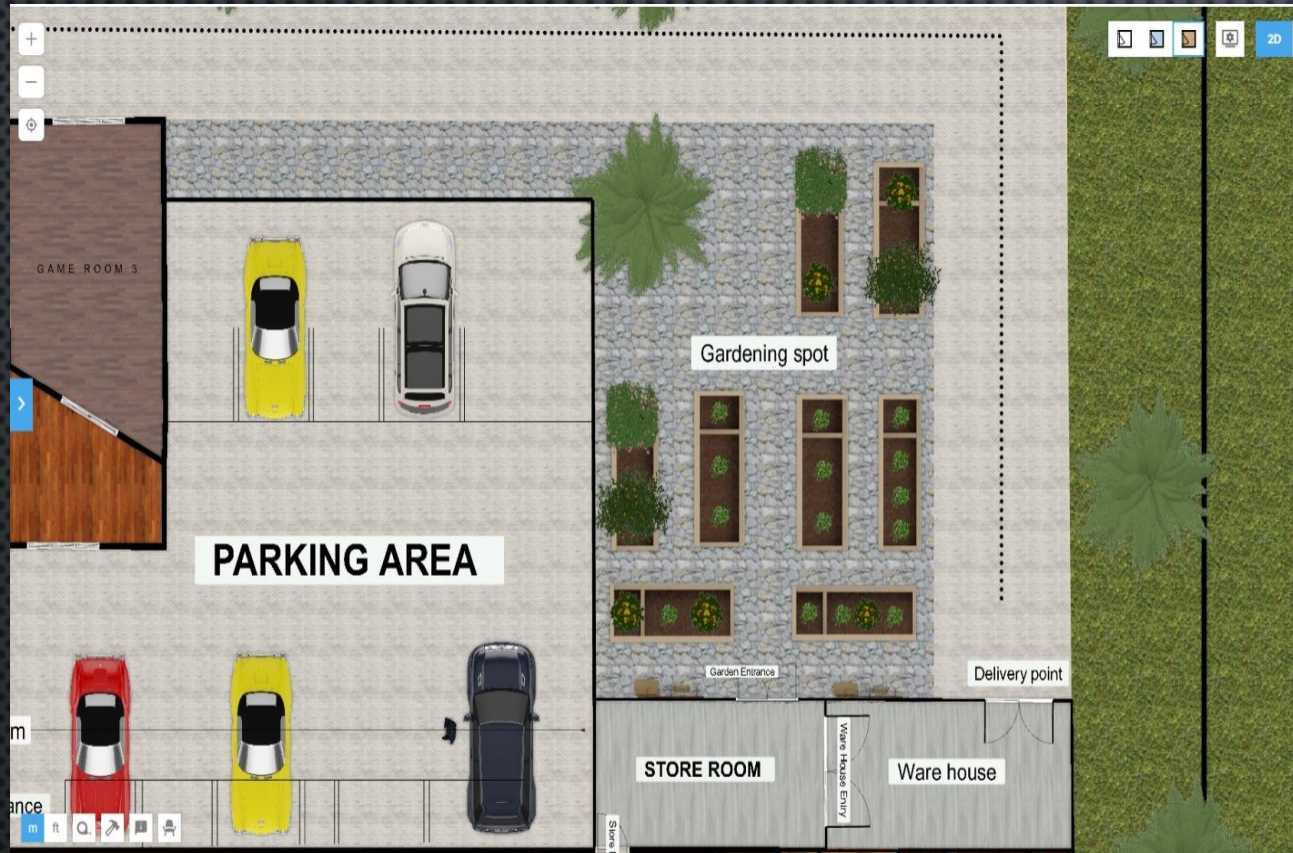


FLOOR PLAN

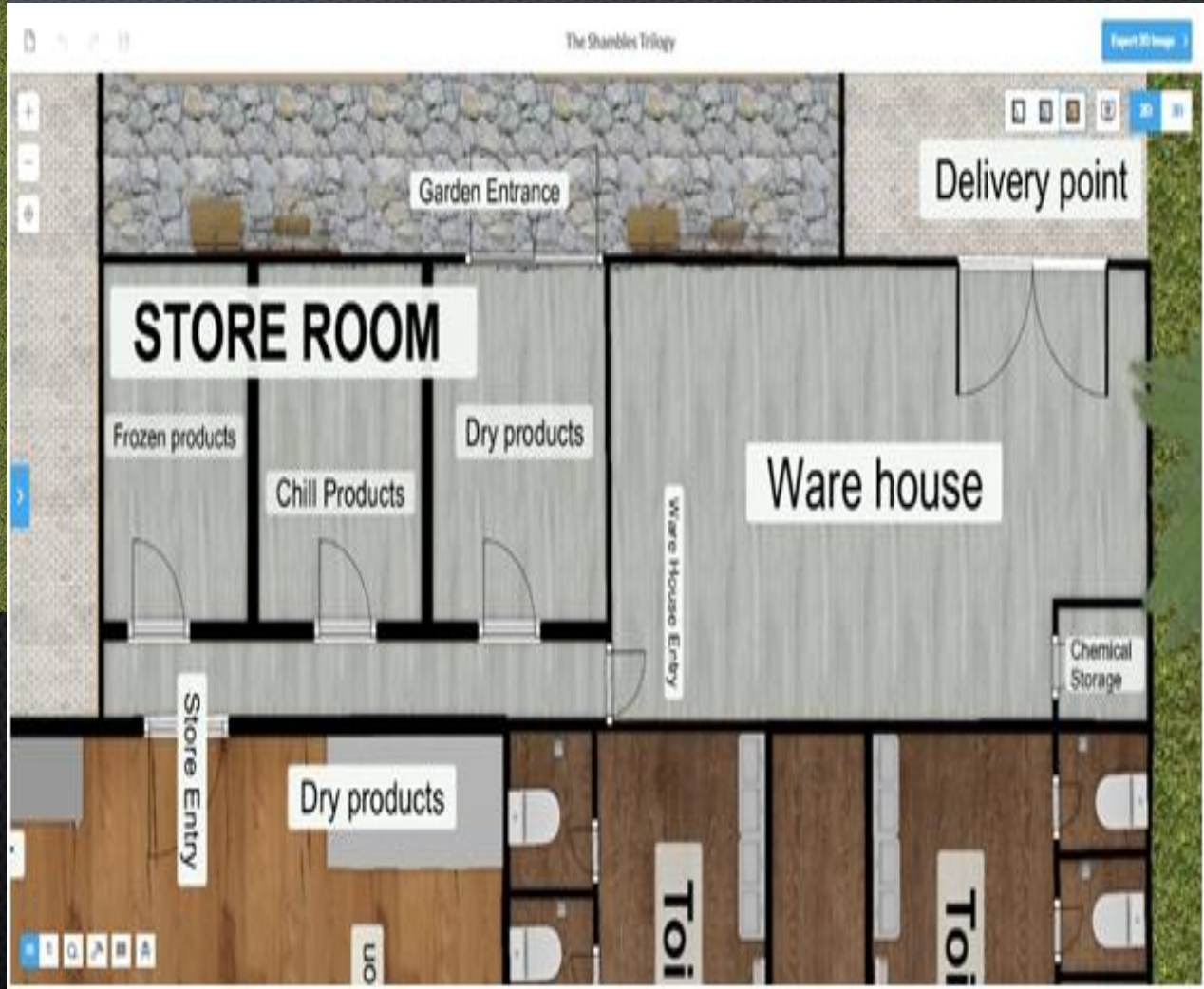
Ground Floor



Delivery point



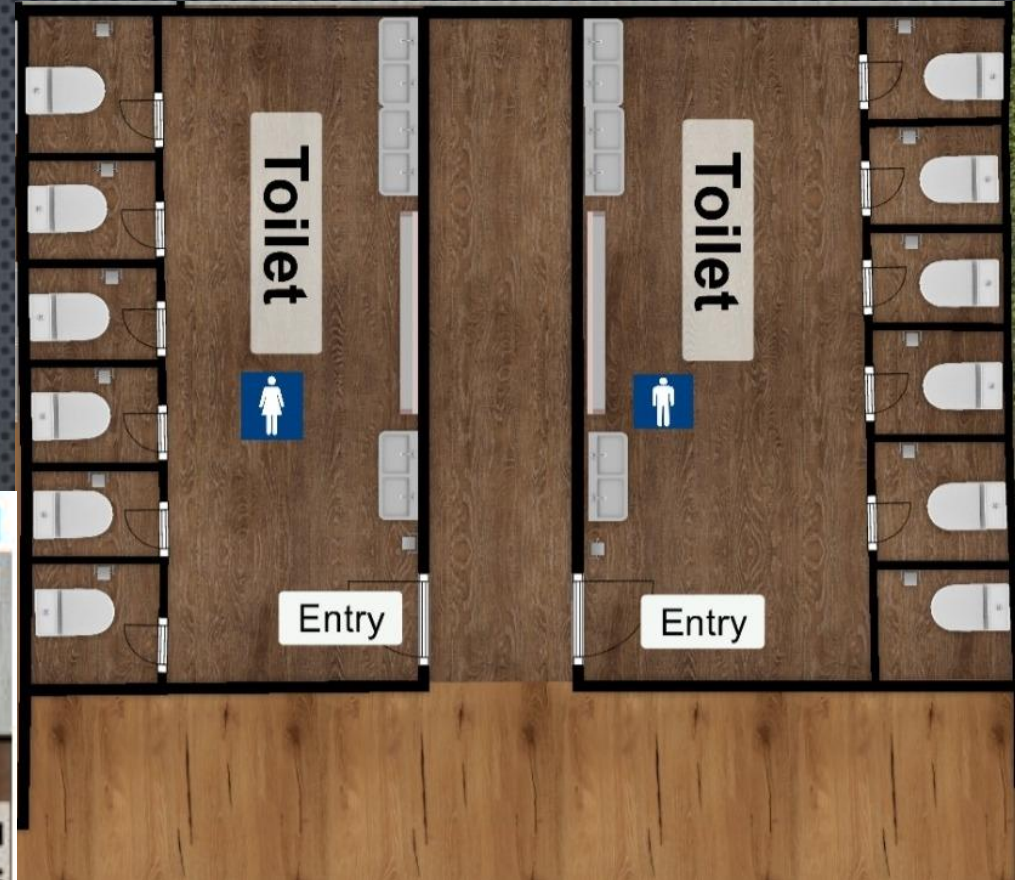
Store and warehouse



Parking and escape rooms

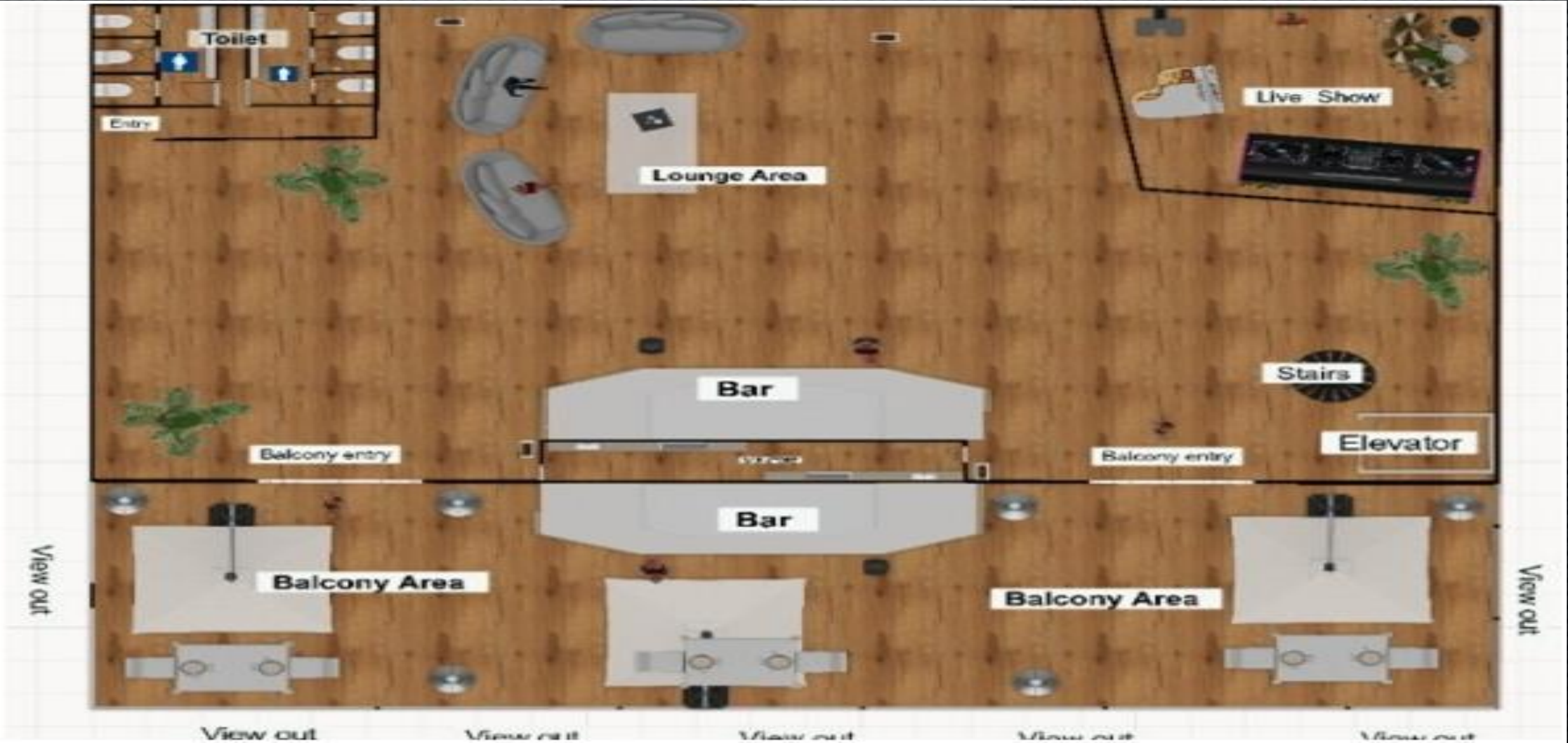


Kitchen



Toilet

ROOFTOP



HACCP Plan – Raw, ground; Pizza

Operation	Hazards	Reasonably likely to occur	Basis of reasonably likely to happen	Measures which could be applied to prevent, reduce or eliminate Hazard	Person/Department responsible for risk control
Receiving and storage of the material received	Biological – contamination with meat	No	Visual inspection of the package		Receiving Kitchen
	Physical – None	No	The SOP makes it unlikely to occur		
	Chemical – Non-food graded material	No	Suppliers send letters to guarantee the packaging material		
Receiving - Raw Meat/ Poultry	Biological – presence of salmonella, listeria and other pathogens	Yes	Raw meat is a very know source of pathogens.	Pathogen growth hazard will be controlled later by a CCP that limits exposure of pathogens to temperatures allowing growth. Products are labelled to indicate if product	

Fully cooked, not shelf stable

Operation	Hazards	Reasonably likely to occur	Basis of reasonably likely to happen	Measures which could be applied to prevent, reduce or eliminate Hazard	Person/Department responsible for risk control
Tempering frozen meat	Biological – growth of food borne pathogens	Yes	High temperature during tempering could result in the growth of food borne pathogens.	Subsequent cooking step is effective to control.	Receiving Kitchen
	Chemical – Contamination of products with sanitizers or cleaners	No	SOP for sanitisation should clearly address prevention of contamination during tempering of meat.		
	Physical	No			

Kitchen Health and safety - Risk assessment

1. Hazards	1. Staff at risk	1. Preventive Measures	1. Person/Department responsible for risk control
1. Knives – cuts with blades	1. Staff involved in food preparation	<ol style="list-style-type: none"> 1. Knives handling training 2. Store knives when not in use 3. First aider nominated always on site and first aid box provided 	<ol style="list-style-type: none"> 1. Supervisors 2. Chef de partie 3. Demi-chef de partie 4. 1st Commis
1. Food handling - frequent hand washing can cause harm to skin and damage it. Some food can also cause skin allergies.	1. Staff involved in food preparation	<ol style="list-style-type: none"> 1. Use tools cutlery or tongs scoops for example to handle food rather than hands 2. Where handling cannot be avoided hands should be rinsed promptly after finishing the task. 3. Single use latex gloves shall be use for tasks which can 	

Slip, trip and fall	Everyone	Warning signs must be displayed Good housekeeping standards Any electric wires should be housed appropriately and must not be left trailing	Kitchen Maintenance Stewarding
Burns	Cooks & Bakers	The fire extinguisher should always be kept handy in the kitchen Burners should be adjusted for clean burning and to exercise caution when handling hot utensils Never pour igniting gel on fire that has already been started	Kitchen
Manual handling of electrical appliances	The person using the electrical appliances	Any defect on the electrical appliance should be reported Equipment should not be left running unattended	Kitchen Maintenance

MAP

- ACCORDING TO THE FOOD AND DRUG ADMINISTRATION (FDA), MODIFIED ATMOSPHERE PACKAGING "INVOLVES EITHER ACTIVELY OR PASSIVELY CONTROLLING OR MODIFYING THE ATMOSPHERE SURROUNDING THE PRODUCT WITHIN A PACKAGE MADE OF VARIOUS TYPES AND/OR COMBINATIONS OF FILMS."
- DECREASING EXPOSURE OF OXYGEN FOR FRESH FOODS
- AVOID DISCOLORATION, SPOILAGE, OXIDATION, OFF-COLORS AND TEXTURES
- EXTENSION OF SHELF LIFE
- MAP PACKAGING IS IMPORTANT WITH THE OUTBREAK OF COVID-19
- COMMONLY USED FOR STORAGE OF MEAT

THE SHELF LIFE

- The shelf life varies for each products that will be used in the restaurant
- The refrigerator storage, freezer storage ,preparation method should be observed well to avoid contamination and food wastage
- Fresh meat, cooked meat, fresh poultry, cooked poultry, fish, vegetables, fruits, canned or bottled items, dairy and eggs, baked goods are refrigerate or freeze differently

R.T.B

- Little effort needed to prepare and serve
- The products are available as frozen or room temperature products
- Products include bread, cakes/pancakes/mixes, and pizza dough.
- RTB is a better option for the restaurant
- Production is faster
- Less time consuming for kitchen staff

INGREDIENTS

- Authenticity
- Companies in Mauritius selling the ingredients from the country of origin
- Products from Italy can be ordered from Produits Alimentaires Italiens(PAI) found at Vacoas e.g. cheese, hams, salamis, frozen fruits, poultry products, salmon, caviar, frozen mushrooms, preserved vegetables in oil vinegar, pasta, biscuits, wine, spirits, mineral water, spices, olive oil and vinegar among others.
- We also have another factory producing fresh authentic pasta directed by an Italian chef named Alessandro Morino. The factory is Pasta and Pasta
- We can also find ingredients like Sour cream ,Blue cheese, Deli Ham, Pork ribs, Gruyere cheese ,Escargots ,Pecan Nuts, Almond flour ,Buck wheat flour

MENU

Tapas Menu



Tapas

Description

This platter consists of our Signature Dishes:
 .Baked Buffalo Wings. .Mini cheeseburger.
 .Vol-au-vent. .Gougères. .Tomato fritters.
 .Zucchini & Cheese Roulades. (VAT Inclusive)

For 4 persons.....	Rs 330
For 6 persons.....	Rs 530
For 8 persons.....	Rs 730
Family platter (10 persons).....	Rs 1000

Italian Corner Menu

Starters

1. Pancetta, Watercress and Mozzarella Arancini

Mixing pancetta and watercress risotto with vegetable oil, flour and vegetable, this dish is created..... Rs 100

2. Tomato and Bread Salad with Mozzarella

Buffalo mozzarella bocconcini, tomatoes, onions, vinegar and fresh oregano are some ingredients used to make this delish..... Rs 125

3. Garlic Breadsticks

Containing fresh pesto, baby artichokes, a ciabatta loaf, and some garlic, this dish is appetising..... Rs 40



Main course

1. Gnocchi alla Sorrentina – Gnocchi with tomato sauce, Mozzarella and Basil

Made with floury potatoes, mozzarella cheese and pecorino, it is then combined with a freshly made tomato sauce containing passata..... Rs 130

2. Lasagna Bolognese

This traditional lasagna is made using ingredients such as beef chunk, ground pork, white wine, chicken and parmesan cheese..... Rs 200

3. Pizza Margherita

Combining our freshly made pizza dough with tomato sauce, mozzarella cheese, basil leaves and olive oil, this pizza is made..... Rs 260



American Corner Menu

Starters

1. Onion Rings

Made with onions and flour, parmesan cheese is added and the onion rings are then served with melted butter and mustard..... Rs 40



2. Mozzarella Sticks

Using Italian style breadcrumbs, vegetable oil is added along with mozzarella cheese, jarred pizza sauce or marinara sauce..... Rs 160



3. Buffalo Wings

The perfect buffalo wings made with Franks Buffalo Wing Sauce, Blue cheese, buttermilk and many more ingredients..... Rs 180



Main course

1. All-American Cheeseburger Recipe

Using groundbeef to make the patty, the burger is garnished with ketchup, mayonnaise, pickles, lettuce, tomatoes and red onions..... Rs 130



2. Baked Mac&Cheese

Elbow macaroni or cellentani pasta mixed with parmigiano reggiano cheese, fontina cheese, pecorino romano cheese, and, muenster cheese..... Rs 115



3. Barbecue Pork Ribs

Garlic and onion powder are sprinkled onto the baby back pork ribs, accompanied with Kosher salt and paprika..... Rs 400



French Corner Menu

Starters

1. Salade Niçoise

It is traditionally made of tomatoes, hand-boiled eggs, Niçoise olives and anchovise or tuna, dressed with olive oil..... Rs 150



2. Gougères (choux au fromage)

They are filled with ingredients such as mushrooms, beet or ham; in this case, the gougère is usually made using a ring or a pie tin..... Rs 110



3. Escargots à la Bourguignonne (Snails in Garlic-Herb Butter)

Canned snails and store-bought snail shells with timeless garlic-and-herb flavoured dish..... Rs 375



Main course

1. Chicken Cordon Bleu Pasta

Using boneless chicken and fettuccine pasta, Dijon mustard is also added, alongside olive oil and deli ham..... Rs 300



2. Ratatouille

Diced zucchini, onions, capsicum, sea salt, thyme, seeded tomatoes and basil are some of the ingredients which help make this dish a savoury..... Rs 130



3. Instant Pot French Onion Soup

Traditionally made using beef stock, Worcestershire sauce, sprigs thyme, chives and some slices of a French baguette..... Rs 205



Desserts

French corner

1. Paires Belle Hélène, the Classic French Pear Dessert

Pears accompanied with some scoops of ice creams, drizzled with chocolate sauce..... Rs 75



2. Tarte Tatin

Braeburn apples combined with sugar and butter creates this delicious dessert..... Rs 125

3. Classic French Opera Cake

This classic dessert consists of ingredients such as blanched almonds, instant espresso, vanilla and chocolate..... Rs 110

American corner

1. Pecan Pie

The main ingredient being Pecan, it is mixed with syrup, vanilla and sugar..... Rs 200

2. Key Lime Pie

Grounded almonds, limes and lemons to create this dessert..... Rs 150



3. New York Cheesecake

A cheesecake containing biscuits, golden caster sugar and many more..... Rs 150

Italian corner

1. Classic Tiramisu

A mix of savoiardi biscuits, Tia Maria, mascarpone & marsala..... Rs 130

2. Chocolate Panna Cotta with Spiced Pepita Brittle

A combination of pepitas, chocolate, milk and gelatine..... Rs 100



3. Roasted Almond and Espresso Cannoli recipe

A mixture of almonds, ricotta, cannoli shells & strong espresso..... Rs 170

The Break-up

Menu List

1. Classical French Crêpes..... Rs 15



2. Cornetti (Italian Croissants)..... Rs 26



3. Raspberry Macarons..... Rs 40



4. French Macarons..... Rs 40



5. Ricotta Pie..... Rs 180



6. Chocolate Croissant..... Rs 26



7. Bomboloni..... Rs 20



Beverages

Coffee

- 1. Ristretto..... Rs 60
- 2. Espresso..... Rs 60
- 3. Macchiato..... Rs 50
- 4. Cappuccino..... Rs 185
- 5. Ice Coffee..... Rs 100
- 6. Irish Coffee..... Rs 190



Beverages

Cocktails

- 1. Black Jack Cocktail..... Rs 100
- 2. Caravan..... Rs 200
- 3. Old Fashioned..... Rs 100
- 4. What/When 20..... Rs 350
- 5. Irish Whiskey Maid..... Rs 300



Signature Cocktails

- 1. Into the Blue Cocktail..... Rs 150
- 2. Murdertini Cocktail..... Rs 240
- 3. The Messed-Up Cocktail..... Rs 150



Beverages

Mocktails

1. Virgin Cucumber Gimlet..... Rs 100



2. Rosemary Blueberry Smash..... Rs 100



3. Lemongrass Jasmine Iced Tea..... Rs 125



4. Pineapple Cobbler..... Rs 70



5. Homemade Hawaiian Ginger Ale..... Rs 150



Beverages

Wines

Red Wine

1. Rot Cabernet - Merlot Alto Adige Baron Widmann 2017

By the Glass (150ml)..... Rs 83

By the Bottle (750ml)..... Rs 1246



2. Tramin : Loam Cabernet-Merlot Riserva 2017, Alto Adige Rosso

By the Glass (150ml)..... Rs 104

By the Bottle (750ml)..... Rs 1560



White Wine

1. Stoa Cantina Produttori Termeno Tramin Magnum 2016

By the Glass (150ml)..... RS 90

By the Bottle (750ml)..... Rs 1352



2. White Label, Balzini, I, Red, Italia - Toscana, [IB]

By the Glass (150ml)..... Rs 131

By the Bottle (750ml)..... Rs 1975



Rosé Wine

1. Domaine Tempier Brandol Rose Provence, France.

By the Glass (150ml)..... Rs 75

By the Bottle (750ml)..... Rs 1125



2. Salento Negroamaro Rosato Igt Matria 2019 Tenuta Corallo

By the Glass (150ml)..... Rs 75

By the Bottle (750ml)..... Rs 405



Champagne

1. Champagne Blanc De Noirs Champagne Bernard Remy

By the Glass (150ml)..... Rs 81

By the Bottle (750ml)..... Rs 1218



2. Champagne Extra Brut Blanc De Blancs Grand Cru reserve M. Hostomme Champagne AOC

By the Glass (150ml)..... Rs 93

By the Bottle (750ml)..... Rs 1406



Beverages

Beer

1. Phoenix Beer 330ml..... Rs 75



2. Phoenix Fresh 330ml..... Rs 75



3. Corona Extra 330ml..... Rs 90



Spirits

1. Gin - Bombay Sapphire

1 Shot..... Rs 200
750ml Bottle..... Rs 1200



2. Vodka - Absolut Vodka

1 Shot..... Rs 275
750ml Bottle..... Rs 1350



3. Whiskey - Gentleman Jack

1 Shot..... Rs 150
750ml Bottle..... Rs 1500



4. Tequila - Camino

1 Shot..... Rs 150
750ml Bottle..... Rs 1200



Beverages

Soft Drinks

1. Coke

1.5 L..... Rs 53
0.5 L..... Rs 29



2. Sprite

1.5 L..... Rs 53
0.5 L..... Rs 29



Water

3. Water

1.5 L..... Rs 27.50
0.5 L..... Rs 17.50



Sparkling Water

4. Sparkling Water – Crystal Sparkling water

1.5 L..... Rs 31
0.5 L..... Rs 16



STANDARD RECIPE

<u>Buffalo Wings.</u>		Number of Portion: 4 pax		Date: 1
Ingredient	Quantity	Unit	Cost price (MUR)	
Chicken wings.	2 lbs	Kg	116	
All-purpose flour.	1 Cup	kg	3	
Franks Buffalo Wing Sauce or hot sauce of your choice.	12 oz	ml	36	
Unsalted butter 1 and 1/2 sticks.	6 oz	kg	135	
Honey.	3 oz	unit	25	
Emmental Cheese.	4 oz	kg	47.25	
Sour cream or Greek Yogurt.	½ cup	kg	67.5	
Mayonnaise.	½ cup	kg	17.09	
Milk or buttermilk.	¼ cup	ml	2.5	
Granulated onion.	¼ tbsp	unit	1.9	
Salt and pepper	-	-	1.2	
Vegetable oil	2 cups	-	8	
TOTAL: 4 pax			460.44	
Total Price for 1 pax:			115.11	
Profit margin for 1 pax 35%:			155.4	
Profit margin for 4 pax of 35%:			621.59	
Selling price for 4 pax with 35% profit + VAT			714.833	
Selling price with 35% profit + VAT (1 px):			178.71	

<u>Ratatouille.</u>		Number of Portion: 4		Date: 1 April 2021
Ingredient	Quantity	Unit	Cost price (MUR)	
Extra virgin olive oil.	6 tbsp	L	42	
Eggplants, diced.	2	Kg	72	
Garlic cloves, finely chopped.	3	Kg	6	
Sea salt and freshly ground black pepper.	Pinch	-	15.3	
Zucchini, diced.	4	Kg	60	
Bunch thyme, leaves picked.	½	Kg	5	
Onion, diced.	1	Kg	7	
Red capsicum, diced.	2	Kg	102	
Tomatoes, seeded and diced.	1 kg	Kg	118	
Tomato juice.	500 ml (2 cups)	Kg	50	
Basil, chopped.	A bunch	-	20	
Total price for 6 pax:			497.3	
Total price for 1 pax:			82.89	
Profit margin for 1 pax of 35%:			110.23	
Profit margin for 6 pax of 35%:			661.41	
Selling price with 35% profit + VAT (6px):			760.62	
Selling price with 35% profit + VAT (1 px):			126.76	

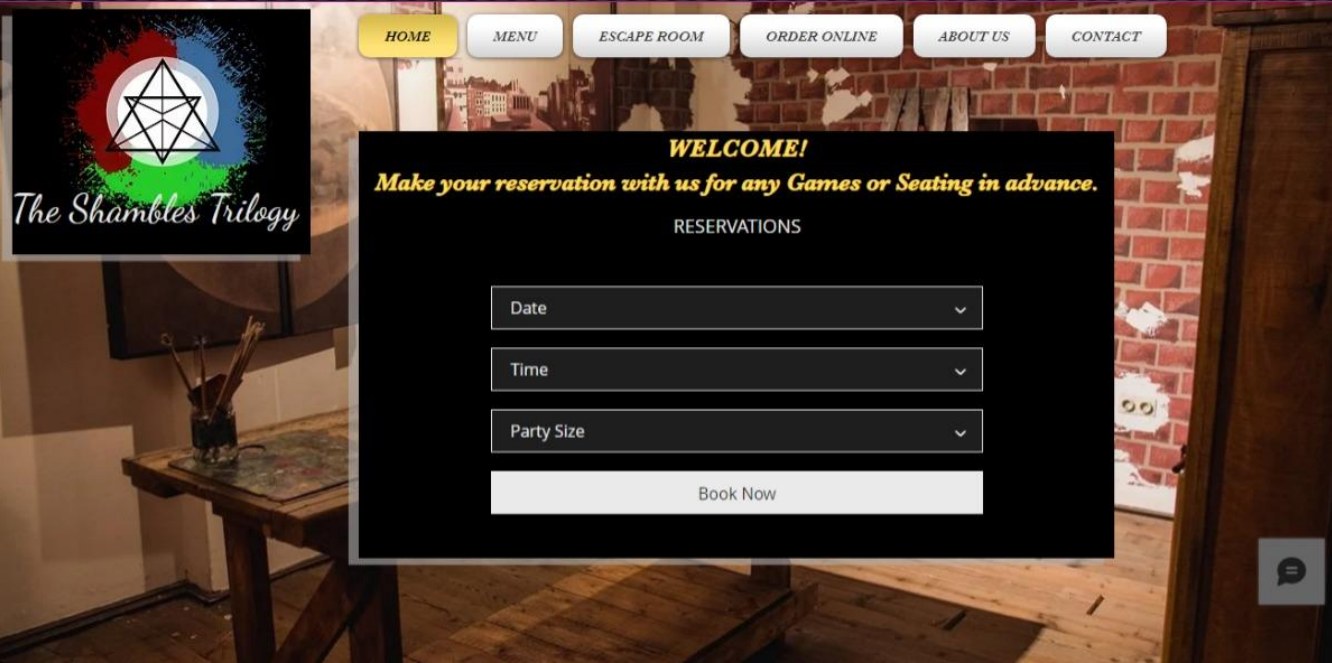
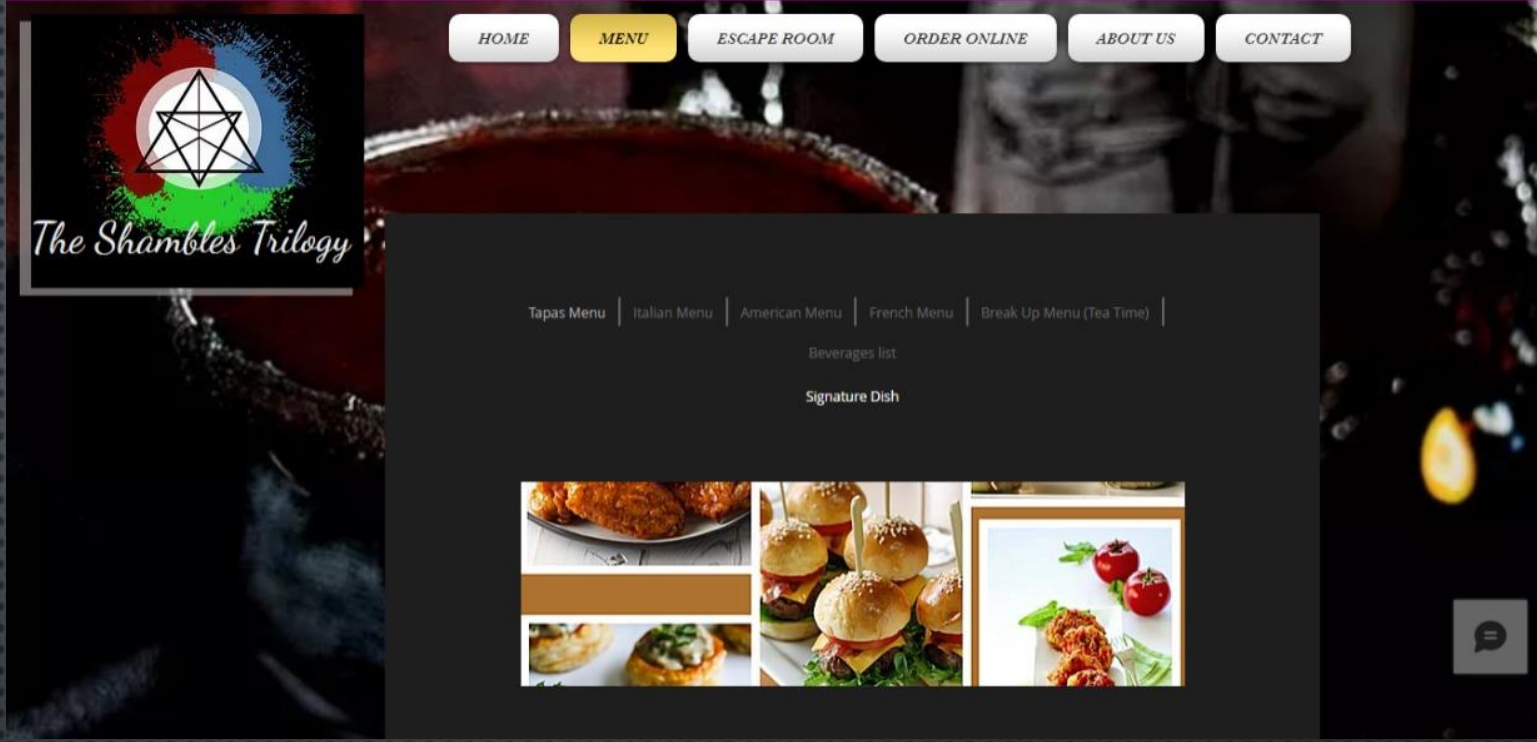
STANDARD RECIPE

<u>Classic Tiramisu.</u>		Number of Portion: 6-8 Date: 1 April 2021	
Ingredient	Quantity	Unit	Cost price (MUR)
Eggs, seperated.	3	-	15
Caster sugar.	100g	Kg	3.9
Marsala.	2 tbsp.	-	19.17
Mascarpone.	250g tub	Kg	105
Double cream.	150ml	L	57.75
Strong black coffee.	150ml	L	46.3
Tia Maria.	75ml	L	54.76
Savoirdi biscuits.	36	Kg	181
Cocoa powder.	2-3 tbsp.	-	14.72
Total price for 6-8 pax:			497.6
Total pax for 1 pax:			82.14
Profit margin for 1 pax of 35%:			110.889
Profit margin for 8 pax of 35%:			887.11
Selling price with 35% profit + VAT (8 px):			1020.17
Selling price with 35% profit + VAT (1 px):			127.52

<u>Murdertini cocktail.</u>		Number of Portion: 1 Date: 1 April 2021	
Ingredients	Quantity	Unit	Cost price (MUR)
Martini rosso.	60 ml	L	49
Tequila.	30 ml	L	40
Red food colouring.	1 drop	-	1
Cranberry syrup.	30 ml	L	57
Lime juice.	30 ml	L	4
Sugar mix with black food colour.	Reasonable amount	-	2
Crushed ice.	Reasonable amount	-	2
Total pax for 1 pax			155
Profit margin for 1 pax of 35%:			209.25
Selling price with 35% profit + VAT:			240.64

WEBSITE

Home page of our website
<https://theshamblestrilogy.wix.com/theshamblestrilogy>



Our menu card with our signature dish and cocktails and the prices

Reservations can be done online for lunch, tea break and dinner



Details about escape games with 3 different story

Escape Room Trilogy

The Escape Room consists of 3 main games that will take place in different containers and the booking of the games must be done in advance.

Online Booking is Available

The 3 main Games of the Escape Room are:

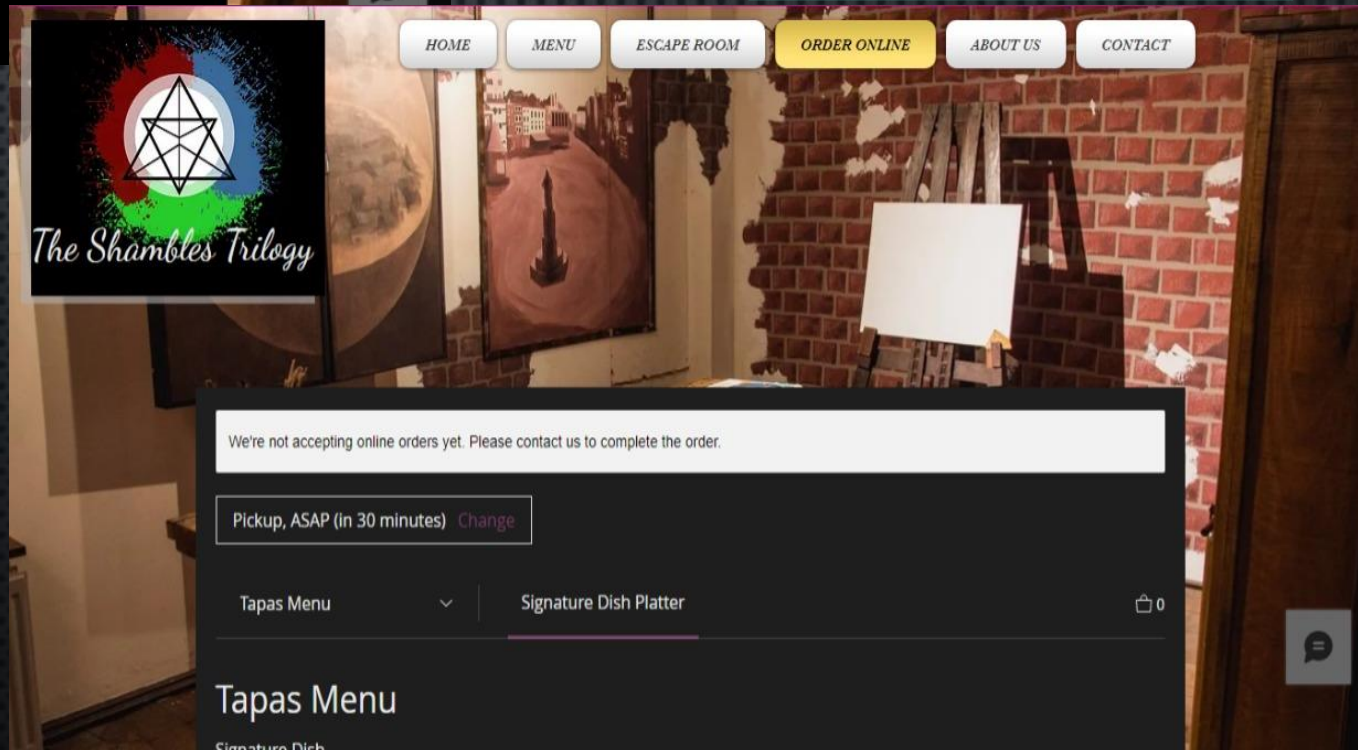
- The Messed up*

-available to our guests as from 11.00 a.m. to 02.00 p.m.

Booking for escape room must be done online

Useful during pandemics

Customer can order food by accessing our website and collect at the restaurant



HOME

MENU

ESCAPE ROOM

ORDER ONLINE

ABOUT US

CONTACT



The Shambles Trilogy

CONTACT US

The Shambles Trilogy
theshambletrilogy@gmail.com/
+230 6243253
Ébène, Moka, Mauritius.

RESERVATIONS



Feedback or any information can be conveyed to us through our website

Location. Phone number, email address, even a map is on the website



WELCOME!

Make your reservation with us for any Games or Seating

RESERVATIONS

Date



Time



Party Size



Book Now

Type your message...



POWERED BY Ascend_{BYWIX}

Conclusion

- The Shambles Trilogy's success can be due to its atmosphere of games and food; signature dish and attractive cocktails
- Our target and location chosen can have a positive impact while entering the market as a new business.
- With the outbreak of Covid-19, sanitary measures, haccp and food preservation practices are well observed
- For the future of the restaurant, sustainable practices will be more of a priority along with supporting local and small enterprises by buying from them.
- The problems in the SWOT analysis will be taken into consideration
- Advertisements by the use of social media will continue to be a marketing tool

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Thank you for your attention