

RED CARPET
Cafe & Seafood Bar

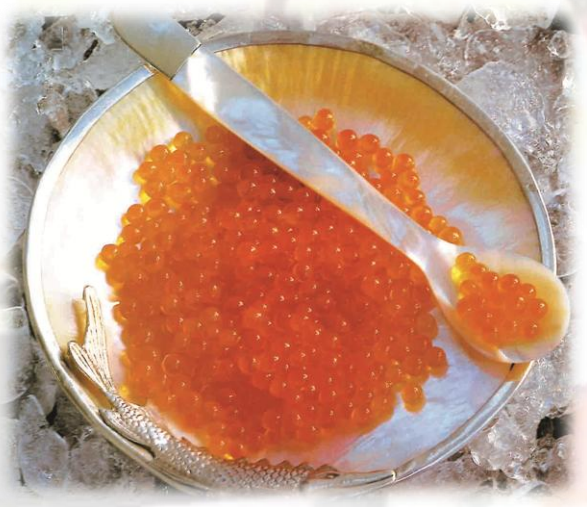
Proposal For

Red Carpet Café & Seafood Bar



RED CARPET

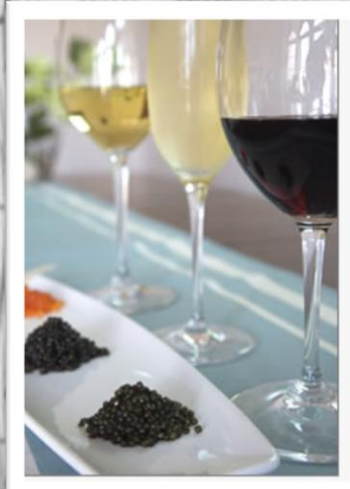
Cafe & Seafood Bar



The Concept

The Concept is a free standing centrally located Red Carpet Seafood bar, offering pre-prepared dishes such as caviar, lobster, smoked salmon, prawns, sushi and oysters.

All dishes to be plated in the attached preparation area, and waiter served to the customer.



Red Carpet Specialties menu

The food range is focused on high quality snacks, easy to prepare and easy to serve.



Load breakfast

Boiled eggs with Sevruga caviar and smoked salmon on the side

Stalin Breakfast

Boiled eggs with Sevruga caviar on top

Napoleon Breakfast

Boiled eggs with Smoked salmon on the side

Caver & Salmon Roe

Your Choice of Caviar or Roe served with traditional supplement Blines or toasted bread, Butter, Egg, Sour Crème, Onion & lemon



Red Carpet Mix Seafood Platter

Wild Chilean Smoked Salmon & Persian prawn with caviar

Dual Crab and Salad

Atlantic Crab and Persian of Alaska Crab served with spicy cocktail sauce

Fresh pealed Jumbo Prawn and salad

Served with spicy cocktail dressing, mixed leaves & cherry tomatoes



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Norwegian king fillet

Smoked salmon served with

Mixed leaves & cherry Tomatoes

Omani Lobster

Served with mixed leaves & cherry tomatoes

Spicy cocktail Dressing

Jumbo Prawn & Avocado

mixed avocado & prawns with tropical seafood sauce melted in juicy mango, smoked salmon & sevruga caviar



Atlantic smoked salmon

Smoked salmon served with mixed leaves & cherry tomatoes

Onassis platter

A selection of beluga caviar smoked salmon, king fillet jumbo prawn, served with spicy cocktail dressing

Viking Salmon & Seafood

Traditional Swedish platter a selection salmon roe sevruga caviar & complimented of Scottish salmon prawn, salmon with seafood sauce.



Red Carpet Specialties menu



Chocolate Fountain

Are server at your table by our trolley

hot Chocolate spoon

Pure chocolate with different flavor with steam milk



Specialties juice/Smoothies



Pastries

- Donuts
- Muffins
- Brownies
- Cookies
- various Cheese cakes
- different seasonal cakes



Cold & Hot Snacks -

- Sandwiches & Salad
- Club sandwich (Tuna, Ham and Cheese, Vegetarian)
- Wraps
- Mexican
- Croissant Sandwich
- various Tramezzini



Serve best product by best trained Staff
Higher product variety and quality

The Style

The overall square area is 80 to 100 sqm., with raised section stepping up to 100 mm. high,

The piano pedestal floor will be clad under in timber plank with suspended illuminated clear glass panels.

It is anticipated that two tensile roof structures will partially cover the Red carpet Café as can be seen on the plan layout.

Furniture selected is a mix of modern low sofas and sofa chairs, dining chairs with wooden tables in circular and square format,, “L & S” shaped banquet seating, egg shaped stools and low coffee tables, to accommodate 70 to 80 covers. Colors' to be Black, Red and Dark Brawn



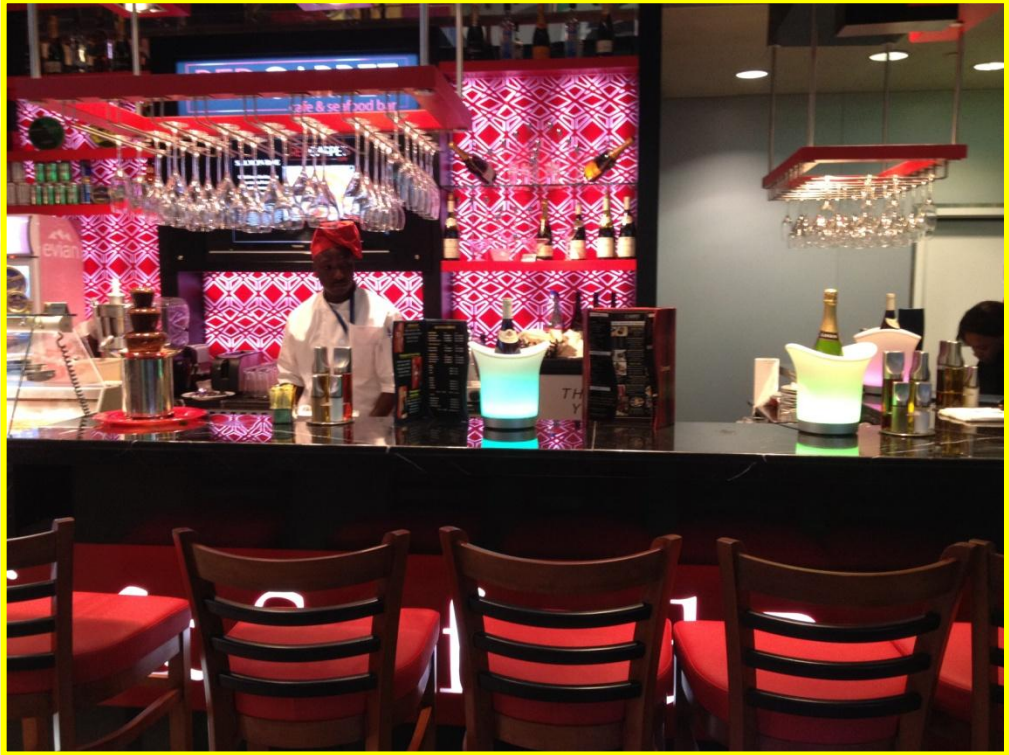


COMPETITION

It would be a reasonable assumption, having researched the market to declare, that Red Carpet seafood bar concept has no competition. However, in broader terms, competition is always present whether from other concepts or simply seafood that offer seafood or specialty dishes. It would therefore be unwise to claim that we have no competition, rather, we strive to ensure the specialty of our product, service and ambiance raises the level of the experience above the perceived experience gained in other outlets.



The Concept outlet



STAFF TRAINING

Our comprehensive training program is designed to enhance the knowledge of the product and refine the skills required to meet the high standards expected by our customers.

Staff uniforms and graphics will depict the original character and concept.

CUSTOMER SERVICE

As our products are fresh and it is imperative we promote the highest levels of service to match the quality of our products, this combined with creative presentation sets Red Carpet apart from other seafood outlets.

