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Foodlish

Welcome To Foodlish



“Lorem Ipsum is simply dummy text of the printing and typesetting industry. Lorem Ipsum has been the industry's standard dummy text ever since the 1500s, when an unknown printer took a galley type and scrambled it to make a type specimen book. It has survived not only five centuries.”

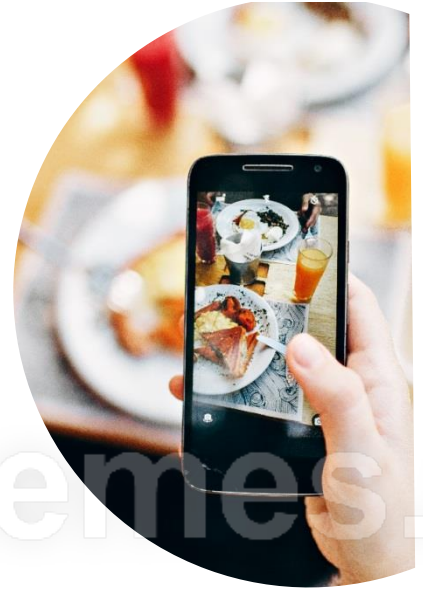
About Us

Foodlish is a vegan dessert, food and beverage restaurant based in Kings, New York. It that has been operating since 2010 and was founded by Victor Marshall who was a culinary arts student before starting the company.



Vision

Foodlish' vision is to become the leading vegan dessert, food and beverage restaurant nationwide by the year 2030.



Mission

Foodlish' mission is to become the leading vegan dessert, food and beverage restaurant nationwide by the year 2030.

Meet The Chef



Lucky Rose

Executive chef

Chef Mark is in charge of menu creation, staff management, kitchen control, plating design and cost control.

Cooking



Decorative



Meet The Team



Johnny Tie

Station Chef

Chef Johnny is in charge of dessert and beverage production.

Nick Gardner

Station Chef

Chef Nick is in charge of food production.



Our Dishes



Butter Chicken
with turmeric rice



Butter Chicken
with turmeric rice



Butter Chicken
with turmeric rice



Butter Chicken
with turmeric rice



Butter Chicken
with turmeric rice



Butter Chicken
with turmeric rice

Special Steak



Taste Steak

Chef Mark is in charge of menu creation, staff management, kitchen control, plating design and cost control.



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Best Food

We know that a delicious and freshly made foods can give a restaurant the excellent recognition every restaurateur aims for. What the Sugarcane Delights differs from the others is the passion and professionalism we employ in every food we make and serve. In addition, we ensure that every strand, texture and quality we cook is appetizing and eatable food.



Taste Meat



Our newly launched menu NO MEAT, TASTE MEAT is aimed to give a new experience for all meat and non-meat lovers. With over 30 different dishes, this project was carefully planned out and developed by our chefs to give the customers a unique meat-free taste and experience at affordable prices starting at \$12.99.

30 different dishes, prices starting at \$12.99.



Special Dishes

We know that a delicious and freshly made foods can give a restaurant the excellent recognition every restaurateur aims for. What the Sugarcane industry.

Resources

Following are the resources which are used in the cooking of dishes:



Fresh Vegetables



Fresh Vegetables



Fresh Vegetables



Contact Us

Visit our office every
Monday to Saturday from
10am to 9pm at [ADDRESS].

Contact [Foodlish] through
any of these contact details :





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Thank You
