



Menu Knowlage

Type of menu

Type of Menu

1. A la Carte Menu (Free choices of menu or guest choice)

Refers to choosing off
the menu - choose what
you want and pay the
individual menu prices
for each item.



Spicy Chicken Thigh
in Gochujang Sauce

MEAT & POULTRY

Chicken with Mustard Cream Sauce \$31
Pan roasted in creamy mustard, oregano, and greens

Korean-Inspired Pork Chops \$31
Korean BBQ marinated pork chop, served with kimchee

Spicy Chicken Thighs \$31
in Gochujang Sauce
Served with sautéed garlic, spinach, and rice

Beef Bourguignon \$35
Slow-cooked in Burgundy wine, mingling with carrots, onions and mushrooms in a rich, savory stock served with mashed potato

STEAKS

Please see
options below

Straight from the Grill
*Grilled to your choice of doneness,
served with mashed potato, vegetables & red wine sauce*

\$40 Strip Sirloin Steak

\$41 Rib Eye Steak

\$41 The Rack of Lamb

\$42 Fillet Mignon Wrapped with Bacon

\$55 T-Bone

\$56 Porter House



Fillet Mignon Wrapped with Bacon

DESSERT

Vanilla or Chocolate Ice Cream \$7

Fruit Sorbet \$7

Cappuccino Pot de Crema \$11
With Chocolate Cake

Angel Food Cake Roulade \$12
With Lemon Whipped Cream

Mango Cheese Cake \$12
Eggless, no bake cheese cake

Panna Cotta Matcha Custard \$13
With cigar cookies

Chamorro Latiya Dessert \$13
Traditional island dessert made of sponge cake with coconut custard



Chamorro Latiya Dessert

FOOD ALLERGY NOTICE: If you have a food allergy or special dietary requirements, please inform our staff when making your order.



Valentine's Sweetheart Nights **AT THE COVE** *Treat Your Love!*

Friday February 9

Valentine's Sweetheart Table d'Hôte Dinner
with Music by Logan Brown + Taylor Angus (Acoustic Soul Duo) 6-9pm

Wednesday February 14

Valentine's Sweetheart Table d'Hôte Dinner
with Music by Shawn McCullough (Solo Country/Rock Guitar Ballads) 6-9pm

Menu

Celebrate with a Glass of Bubbly

CHOICE OF APPETIZER

Mixed Greens with Roasted Beets, Caramelized Pecans + Citrus Dressing

or

Bacon Jam + Brie Crostini

or

Curry Carrot Soup with Coconut Crème Fraîche

CHOICE OF MAIN

Prime Rib au jus with Garlic Mashed Potatoes, Yorkshire Pudding + Roasted Vegetables

or

Radicchio + Mushroom Chicken Roulade with White Wine Sauce

or

Butter Poached Lobster with Linguine Alfredo

DESSERT

Romantic Red Velvet Trifle with Chocolate Lady Fingers

\$50 + HST per person

Romantic Suites Available!

GRAND RE-OPENING 7 DAYS A WEEK! Wednesday February 14

Events Subject to Change

Please Call 613.273.3636 for More Info and Reservations!

coveinn.com | 613-273-3636

2. Table D'hôte Menu

(Full set menu or
complete menu)

Restaurant meal
consisting of a fixed
number of already
prepared dishes, at a fixed
price for a whole meal for
one person.

3. Special Function's menu

(Banquet menu)

Function menus are prepared for particular occasions such as weddings, company functions or birthday celebrations. They mostly consist of two to three courses and are decided by the host, who pays in advance giving details about the number of people and service time.



Grilled Figs

stuffed with Blue Cheese, topped with a walnut and parmesan crust and wrapped in crispy prosciutto



[SET MENU](#) [CANAPÉ MENU](#)

SET MENU

\$70 pp

STARTER

Parmesan & Herb Bread

ENTREE

Select 2 of the following to be served alternatively

Homemade Spring Rolls

Filled with chicken, feta, pine nuts and rice vermicelli served with a lime coriander dip



Seasonal Chef Specials

Chirashi Zushi

RM 13.00

Steamed rice topped with diced chashu, eel and shrimp.

Original Chashu Mori

RM 15.00

A mixed of braised chashu with teriyaki sauce and seared salted chashu served on blanched bean sprouts.

Ippudo Teba Saki Gyoza

RM 12.00

Deep fried chicken wings stuffed with minced meat. Choose your preferred flavor: original or spicy.

Mitarashi Mochi

RM 11.00

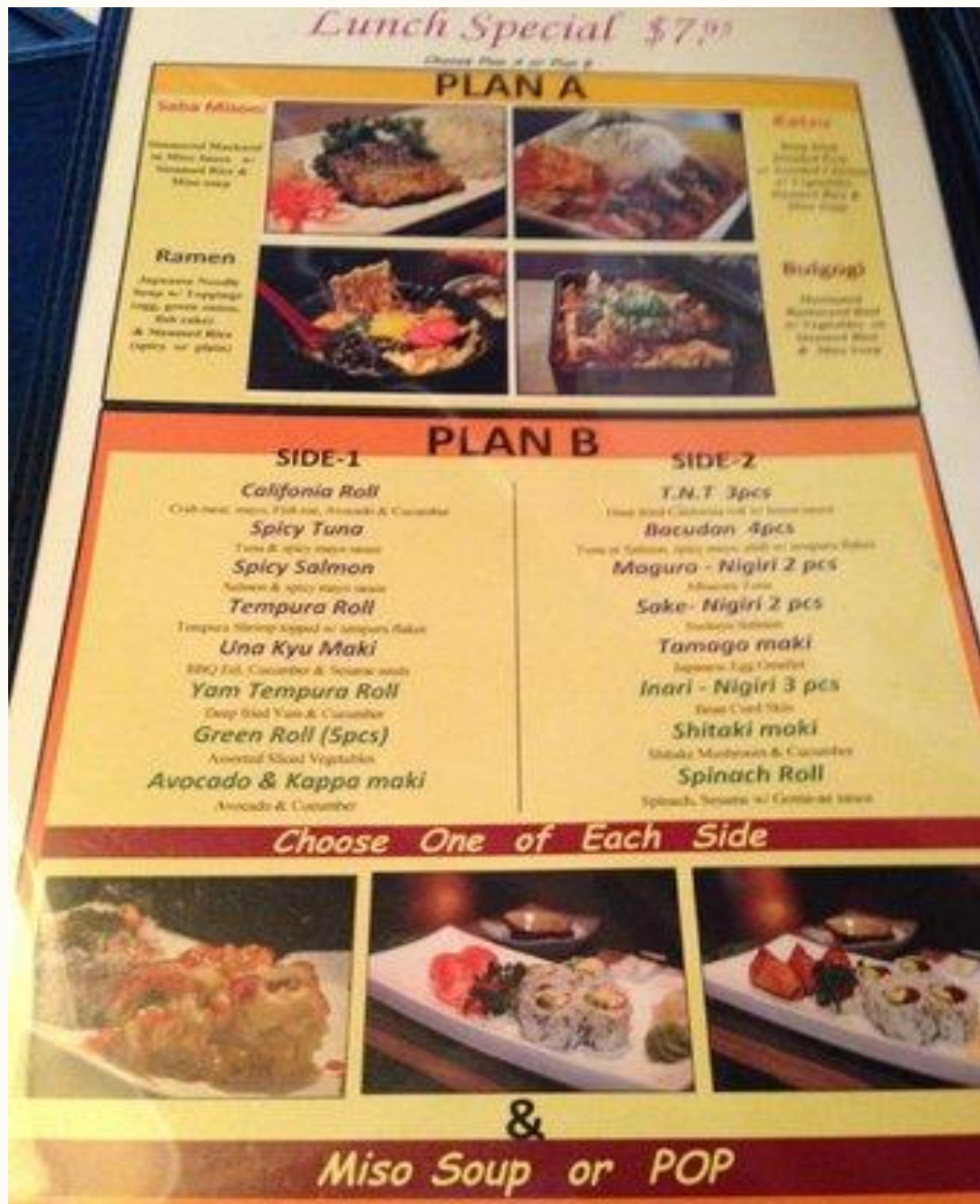
Deep fried mochi served with hot sweet salty sauce and vanilla ice cream.

We apologize that we do not offer takeaway or packing of leftover food due to stringent food quality control.
All prices are subject to 10% service charges and prevailing government taxes.

4. Chef Special Menu

(today's special, menu of the day/week, the chef's suggestion)

This menu is provided by the restaurant as a special menu on certain days. These types of dishes are not included in the menu list every visit. In this type of menu is the best food in the restaurant.



6. Combination Menu

Many operations have menus that are a combination of the table d'hôte and ala carte pricing styles. Table d'hôte menus may offer a selection of individually priced desserts, many ala carte menus include a choice of salads, dressings, vegetables, and potatoes or rice with the price of the entrée.

A few operation have combination menus that an extensive list of complete meal packages and an extensive a la section.

Chinese and other ethnic restaurants are most likely to feature this of combination menu.



7. Fixed Menu

Restaurants such as those in hotels and chain restaurants often use a single menu for several or longer before replacing it with a new fixed menu. Daily specials may be offered to give frequent guests some menu variety, but a set list of items still forms the basic menu. Fixed menu work best at foodservice establishments where guests are not likely to visit frequently or where enough items are listed on the menu to offer an acceptable level of variety for repeat guests.



Tugas Persentasi

- a. A la carte & Fixed menu
- b. Table d'hote & Special Function's menu
- c. Chef Special Menu & Combination Menu