CSE 3002:IWP

DA 2

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INDEX.html:

```
<!DOCTYPE html>
<html>

<head>
  <title>COOKLOARDS - Home</title>
  <link rel="stylesheet" href="index.css">
</head>
<body>
  <header>
    <img src="images/logo2.png" alt="" width="auto" height="70">
    <nav>
      <ul>
        <li><a href="index.html" class="hover-underline-
animation">Home</a></li>
        <li><a href="about.html" class="hover-underline-animation">About
Us</a></li>
        <li><a href="menu.html" class="hover-underline-
animation">Menu</a></li>
        <li><a href="reservation.html" class="hover-underline-
animation">Reservation</a></li>
        <li><a href="delivery.html"class="hover-underline-
animation">Cart</a></li>
      </ul>
    </nav>
  </header>
  <!-- <nav>
    <div class="navbar-logo">
      <a href="index.html"><img src="images/logo2.png" alt="Logo"
class="Logo"></a>
    </div>
    <div class="navbar-links">
      <a href="index.html">Home</a>
      <a href="about.html">About Us</a>
      <a href="menu.html">Menu</a>
      <a href="reservation.html">Reservation</a>
      <a href="delivery.html">Cart</a>
    </div>
  </nav> -->
  <main>
```

```
    <div class="body-res">
      <img src="images/logo.png" alt="">
    </div>
    <div class="body-welcome">
      <h1>Welcome to COOKLOARDS</h1><br><br>
      <p>Enjoy the best dining experience with us</p><br>
      <p>Cookloards creatively modernizes the age-old flavors of
India.</p><br>
      <p>Our cuisine is proudly inspired by India, with a distinctly New York
touch — served nightly in a space that is
        as elegant as it is lively.</p><br>
      <p>We look forward to welcoming you in</p><br><br>
      <button class="button1"><a href="menu.html">View Menu</a></button>
    </div>
    <form onsubmit="storelocator(); return false;">
      <fieldset>
        <legend>Choose the Store</legend><br>
        <label for="location">Location:</label>
        <select name="location" id="location">
          <option value="chennai">Chennai</option>
          <option value="mumbai">Mumbai</option>
        </select>
        <button type="button" onclick="storelocator(); return
false;">submit</button>
      </fieldset>
    </form>
    <div class="ph-head"> <h1>GALLERY</h1><br><br></div>
    <div class="interior">
      <div class="first"><img id="first-img" src="images/interior.webp"
alt="interior image" width="50%"><br></div>
      <div class="second"><img id="second-img" src="images/interior2.webp"
alt="interior image"width=50%></div>
    </div>

    <div><p style="background-color: #333;
      color: white;
      text-align: centre;
      display: flex;
      justify-content: center;
      padding: 20px 0;
      margin-top: 50px;">
      &copy; 2023 COOKLOARDS</p>
    </div>
    <script src="interior.js"></script>
  </main>

</body>
```

```
</html>
```

INDEX.CSS:

```
/* body {
    font-family: Arial, sans-serif;
    background-color: #f2f2f2;
  }
  header h1, section h2 {
    font-size: 2em;
    margin-top: 0;
    padding: 1em;
  }
  p {
    font-size: 1.2em;
    margin: 0;
    padding: 1em;
  }

  main {
    max-width: 800px;
    margin: 0 auto;
  }

  section {
    background-color: #fff;
    padding: 1em;
  }

  img {
    width: 100%;
    margin-bottom: 1em;
  }


  nav {
    background-color: #333;
    display: flex;
    justify-content: space-between;
    align-items: center;
    height: 50px;
  }

  nav a {
    color: white;
    text-decoration: none;
    padding: 0 10px;
    font-size: 16px;
```

```
  }

  nav a:hover {
    background-color: #555;
  }

  nav a.active {
    background-color: #4CAF50;
  }


  Set font size and background color for buttons
  button {
    font-size: 1.2em;
    background-color: #008CBA;
    color: #fff;
    padding: 1em;
    border: none;
    border-radius: 5px;
    margin: 1em;
  }

  footer {
    font-size: 1.2em;
    margin-top: 2em;
    text-align: center;
    background-color: #ccc;
    padding: 1em;
  } */
  @import
url('https://fonts.googleapis.com/css2?family=Tangerine&display=swap');
*{
    margin: 0;
    padding: 0;
}
body {
  font-family: Arial, sans-serif;
  margin: 0;
  padding: 0;
  background-color: #F2F3EE;
}

ul {
  list-style: none;
  margin: 0;
  padding: 0;
}
```

```css
a {
  text-decoration: none;
  color: #333;
}

/* Header */

header {
  background-color: #fff;
  box-shadow: 0px 2px 4px rgba(0, 0, 0, 0.2);
  display: flex;
  justify-content: space-between;
  align-items: center;
  padding: 10px 30px;
}

header h1 {
  margin: 0;
  font-size: 24px;
}

nav ul {
  display: flex;
}

nav li {
  margin-left: 20px;
}

nav a {
  font-size: 16px;
}
.hover-underline-animation {
  display: inline-block;
  position: relative;
  color:  #333;
}

.hover-underline-animation:after {
  content: '';
  position: absolute;
  width: 100%;
  transform: scaleX(0);
  height: 2px;
  bottom: 0;
  left: 0;
  background-color:  #333;
  transform-origin: bottom right;
```

```
  transition: transform 0.25s ease-out;
}

.hover-underline-animation:hover:after {
  transform: scaleX(1);
  transform-origin: bottom left;
}
/* body {
    font-family: Arial, sans-serif;
    background-color: #f2f2f2;
}

nav {
    background-color:white;
    padding-bottom: 30px;
    display: flex;
    justify-content: space-between;
    align-items: center;
    height: 50px;
    color: white;
    justify-content: space-between;
}
.navbar-links a{
    color: black;
    padding-left: 20px;
    padding-right: 20px;
}
.Logo{
    padding-top: 30px;
    height: 70px;
    width: auto;
} */
form {
  margin: 20px;
  padding: 20px;
  border: 1px solid #ccc;
  background-color: #f5f5f5;
}

fieldset {
  border: none;
  margin: 0;
  padding: 0;
}

legend {
  font-weight: bold;
}
```

```css
label {
  display: block;
  margin-bottom: 10px;
}

select {
  padding: 5px;
  margin-bottom: 10px;
}

button {
  padding: 10px;
  background-color: #0077cc;
  color: #fff;
  border: none;
  cursor: pointer;
}

button:hover {
  background-color: #005fa3;
}

.body-res{
  background-image: url("images/restaurent.png");
  background-size: 1200px auto;
  background-repeat: no-repeat;
  background-position: center;
  height: 95vh;
  width: 100%;
  text-align: center;
}
.body-res img{
  height: 400px;
  padding-top: 90px;
}
.body-welcome{
  font-family: 'Tangerine', cursive;
  height: 500px;
  align-items: center;
  text-align: center;
  background-color: #f2f2f2;
  border: 1px solid green;
  margin: 50px 90px;
}
.body-welcome h1{
  padding-top: 100px;
  font-size: 60px;
```

```
}
.body-welcome p{
  font-size: 30px;
}
.body-welcome .button1{
  border:black solid 3px;
  color: black;
  border-radius: 10%;
  width: 100px;
  height: 40px;
  background-color: #ccc;
}
.body-welcome button:hover{
 background-color: rgb(220, 171, 79);
 color: white;
}
.body-welcome a{
  color: black;
  text-decoration: none;
}
.interior{
  /* align-items: center;
  text-align: center; */
  display:flex;
  justify-content: space-between;
  gap: 5px;
}
.first{
  flex: 1;
  width: 50%;
}
.second{
  flex: 2;
  width: 50%;
}
.interior img{
  height: 500px;
  width: auto;
}
.ph-head{
  text-align: center;
  padding-top: 50px;
  padding-bottom: 0;
  margin-bottom: 0;
}

footer{
  background-color: black;
```

```
  height: 50px;
  color: white;
  text-align: center;
}
footer p{
  padding-top: 20px;
}
```

JAVASCRIPT FOR INDEX.html(INTERIOR.js)

```
function storelocator()
{
    var loc=document.getElementById("location");
    var val = loc.value;
    console.log(val);
    if(val=="chennai")
    {
        document.getElementById("first-img").src="images/interior.webp";
        document.getElementById("second-img").src="images/interior2.webp";
    }
    if(val=="mumbai")
    {
        document.getElementById("first-img").src="images/res2-int1.jpg";
        document.getElementById("second-img").src="images/res2-int2.jpg";
    }
}
```

About.html:

```
<!DOCTYPE html>
<html>

<head>
    <title>Restaurant Name - About Us</title>
</head>
<link rel="stylesheet" href="about.css">

<body>
    <header>
        <img src="images/logo2.png" alt="" width="auto" height="70">
        <nav>
            <ul>
                <li><a href="index.html" class="hover-underline-
animation">Home</a></li>
                <li><a href="about.html" class="hover-underline-
animation">About Us</a></li>
                <li><a href="menu.html" class="hover-underline-
animation">Menu</a></li>
```

```
                <li><a href="reservation.html" class="hover-underline-
animation">Reservation</a></li>
                <li><a href="delivery.html" class="hover-underline-
animation">Cart</a></li>
            </ul>
        </nav>
    </header>
    <main>
        <section>
            <h2>About Cookloards</h2>
            <p>Cookloards is a family-owned restaurant that has been serving
delicious traditional food for over 50
                years. Our recipes have been passed down through generations
and we take pride in using fresh,
                high-quality ingredients in every dish we serve.</p>
        </section>
        <section>
            <h2>Our Philosophy</h2>
            <ul>
                <li>We believe that food is not just about nourishment, but
also about bringing people together.</li>
                <li>We are committed to using fresh, high-quality ingredients
in every dish we serve.</li>
                <li>We strive to create a warm and welcoming atmosphere for
all of our guests.</li>
                <li>We believe in giving back to our community by supporting
local charities and organizations.</li>
            </ul>
        </section>

        <section>
            <h2>Our Menu</h2>
            <p>We offer a wide range of dishes to satisfy every taste bud.
From hearty stews and soups to savory meat
                dishes and fresh salads, we have something for everyone. Our
menu also includes a variety of vegetarian
                and gluten-free options.</p>
        </section>
        <section class="team">
            <h2>Our Team</h2>
            <ul>
                <li>
                    <img src="images/chef1.jpg" alt="Chef 1" width="500"
height="auto"><br><br>
                    <h3>Pierre La Boulangerie</h3><br>
                    <p>Pierre La Boulangerie was born and raised in Paris,
France. As a child, he spent countless hours
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                    in his grandmother's kitchen, learning the art of
French baking. After studying culinary arts in
                    Paris, Pierre moved to New York City to pursue his
dreams of becoming a renowned pastry chef.
                </p>
                <p>He quickly rose to fame with his unique approach to
traditional French baking, incorporating
                    unexpected ingredients such as matcha and yuzu into
classic pastries. His signature dish, the
                    "Matcha Croissant," became an instant hit among New
York's foodies.</p>
                <p>Pierre's passion for baking extends beyond the kitchen.
He is a vocal advocate for sustainable
                    agriculture and often sources his ingredients from
local farms. In his free time, he volunteers
                    at a local food bank, sharing his love of baking with
the community.</p>
                <p><b>Pierre has been recognized with numerous awards and
accolades</b>, including being named "Best Pastry
                    Chef in New York" by the James Beard Foundation. He
has also authored several cookbooks,
                    including "Baking with Matcha" and "The Yuzu
Revolution."</p>
            </li><br><br>
            <li>
                <img src="images/chef2.jpg" alt="Chef 2" width="500"
height="auto"><br><br>
                <h3>Heston Blumenthal</h3><br>
                <p>Heston Blumenthal is a renowned British chef known for
his innovative and scientific approach to
                    cooking. Blumenthal's cooking style is characterized
by his use of modern techniques and his
                    interest in the science behind food. He is famous for
experimenting with unusual flavor
                    combinations, unusual cooking methods, and unexpected
ingredients.2</p>
                <p>Blumenthal is particularly known for his work in
molecular gastronomy, a type of cooking that
                    involves the use of scientific techniques and
equipment to create new textures, flavors, and
                    presentations. He has developed a number of new
cooking techniques, such as the use of liquid
                    nitrogen to create ice creams and other frozen
dishes.</p>
                <p>Throughout his career, Blumenthal has been recognized
with numerous awards and honors, including
                    multiple Michelin stars and an OBE for his
contributions to British gastronomy. He has also
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                        published several cookbooks, including "The Fat Duck
Cookbook" and "Heston Blumenthal at Home,"
                        which offer readers an inside look at his unique
approach to cooking.</p>
                </li>
            </ul>
        </section>
        <section class="test">
            <h2>Testimonials</h2>
            <div class="testimonial-container">
                <div class="testimonial">
                    <p>"Cookloards is the best restaurant in town! The food is
always fresh, hot, and delicious. I
                        highly recommend their seafood dishes - they're out of
this world!"</p>
                    <p class="author"><i>- John Doe</i></p>
                </div>

                <div class="testimonial">
                    <p>"I had an amazing experience at Cookloards. The staff
were so friendly and accommodating, and the
                        ambiance of the restaurant was perfect for a night
out. The steak I had was cooked to perfection
                        and melted in my mouth."</p>
                    <p class="author"> <i> - Jane Smith</i></p>
                </div>

                <div class="testimonial">
                    <p>"I recently visited Cookloards for a family dinner and
was blown away by the quality of the food.
                        The menu had a great variety of options, and
everything we ordered tasted fantastic. We can't
                        wait to go back!"</p>
                    <p class="author"> <i>-Michael Johnson</i> </p>
                </div>

                <div class="testimonial">
                    <p>"I am a regular customer at Cookloards and have never
been disappointed. The food is consistently
                        delicious, and the service is always top-notch. I
highly recommend their pasta dishes - they're
                        some of the best I've ever had!"</p>
                    <p class="author"> <i>- Sarah Lee</i> </p>
                </div>

                <div class="testimonial">
                    <p>"Cookloards is hands down the best restaurant in town.
The portions are generous, the flavors are
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                        incredible, and the prices are reasonable. I have
recommended this restaurant to all of my
                        friends and family, and they have all loved it as much
as I do."</p>
                    <p class="author"> <i>- Tom Brown</i> </p>
                </div>
            </div>

        </section>
    </main>
    <footer>
        <p>&copy; 2023 COOKLOARDS</p>
    </footer>
</body>

</html>
```

About.css:

```
@import
url('https://fonts.googleapis.com/css2?family=Tangerine&display=swap');

body {
    font-family: Arial, sans-serif;
    margin: 0;
    padding: 0;
    text-align: center;
    background-color: #F5F5F5;
}

ul {
    list-style: none;
    margin: 0;
    padding: 0;
}

a {
    text-decoration: none;
    color: #333;
}
.hover-underline-animation {
    display: inline-block;
    position: relative;
    color:  #333;
}

.hover-underline-animation:after {
    content: '';
```

```
    position: absolute;
    width: 100%;
    transform: scaleX(0);
    height: 2px;
    bottom: 0;
    left: 0;
    background-color:  #333;
    transform-origin: bottom right;
    transition: transform 0.25s ease-out;
}

.hover-underline-animation:hover:after {
    transform: scaleX(1);
    transform-origin: bottom left;
}
/* Header */

header {
    background-color: #fff;
    box-shadow: 0px 2px 4px rgba(0, 0, 0, 0.2);
    display: flex;
    justify-content: space-between;
    align-items: center;
    padding: 10px 30px;
}

header h1 {
    margin: 0;
    font-size: 24px;
}

nav ul {
    display: flex;
}

nav li {
    margin-left: 20px;
}

nav a {
    font-size: 16px;
}

.testimonial-container {
    display: flex;
    flex-wrap: wrap;
    justify-content: center;
    align-items: center;
```

```
  margin-top: 50px;
}

.testimonial {
  width: 400px;
  height: 200px;
  margin: 20px;
  padding: 20px;
  border: 1px solid #ccc;
  border-radius: 10px;
  background-color: #f9f9f9;
  text-align: center;
}

.testimonial p {
  font-size: 18px;
  line-height: 1.5;
}

.testimonial .author {
  margin-top: 20px;
  font-style: italic;
  font-size: 16px;
}
h2{
  font-family: 'Tangerine', cursive;
  font-size: 70px;
}
section{
  padding: 50px 150px;
}
.text{
  padding: 50px 0;
}
.team p{
  padding: 10px 180px;
}
/* p{
  font-size: 20px;
  padding-left: 100px;
  padding-right: 100px;
} */

footer {
  background-color: #333;
  color: #fff;
  padding: 20px 30px;
  text-align: center;
```

```
}

footer p {
    margin: 0;
    font-size: 14px;
}
```

MENU.html:

```
<!DOCTYPE html>
<html>

<head>
    <title>Restaurant Menu</title>
    <link rel="stylesheet" href="menu.css">
</head>
<header>
    <img src="images/logo2.png" alt="" width="auto" height="70">
    <nav>
        <ul>
            <li><a href="index.html" class="hover-underline-
animation">Home</a></li>
            <li><a href="about.html" class="hover-underline-animation">About
Us</a></li>
            <li><a href="menu.html" class="hover-underline-
animation">Menu</a></li>
            <li><a href="reservation.html" class="hover-underline-
animation">Reservation</a></li>
            <li><a href="delivery.html"class="hover-underline-
animation">Cart</a></li>
        </ul>
    </nav>
</header>
<body>
    <main>
    <h1 style="display: flex;justify-content: center;padding-bottom:
10px;font-family: 'Tangerine', cursive; font-size: 100px;">Restaurant
Menu</h1>
    <nav class="nav2">
        <a href="#" id="golden" onclick="keepone(); return false;"
class="hover-underline-animation">GOLDEN HOUR</a>
        <a href="#" id="DINNER" onclick="keeptwo(); return false;"
class="hover-underline-animation">DINNER</a>
        <a href="#" id="dessert" onclick="keepthree(); return false;"
class="hover-underline-animation" >DESSERT</a>
        <a href="#" id="cocktails" onclick="keepfour(); return false;"
class="hover-underline-animation">COCKTAILS</a>
```

```
        <a href="#" id="brunch" onclick="keepfive(); return false;"
class="hover-underline-animation">BRUNCH</a>
    </nav>
    <div class="menu-details">
        <section id="golden-hour-text" >
            <div class="menu-description container-sm">
                <h3>Available Monday-Friday | 5-6PM | $39</h3>
                <p> </p>
                <h2>FIRST COURSE</h2>
                <p><em>Choice of One</em></p>
                <p>BENGALI BEET CHOP<br>Winter Vegetables, Potatoes, Kasundi
Mayo (V)*</p>
                <p>SHRIMP KOLIWADA<br>Popcorn Style Fritters, Pickled Mango
Sauce (GF)</p>
                <p>SONA PIZZA<br>Choice of Tandoori Chicken or Paneer</p>
                <p><br></p>
                <h2>MAIN COURSE</h2>
                <p><em>Choice of One</em></p>
                <p>ANDHRA VEGETABLE CURRY<br>Seasonal Vegetables, Gongura
Leaves, Coconut (V, GF)</p>
                <p>VINDALOO BBQ PORK RIBS<br>Sticky Chili Glaze, Mango,
Pickled Onion (GF)</p>
                <p>BURRATA BUTTER CHICKEN<br>Tandoor Roasted Chicken, Creamy
Tomato Sauce (GF)</p>
                <p>GOAN FISH CURRY<br>Coconut Clam Broth, Kokum, Red Rice
(GF)</p>
                <p><br></p>
                <h2>TAKEAWAY DESSERT</h2>
                <p>Chocolate Dipped Pistachio Shortbread Cookies</p>
                <p><br></p>
                <h2>COCKTAILS +17</h2>
                <p>MIMI'S MARGARITA<br>Milagro Silver Tequila, Chile Liqueur,
Lime, Birdâ€™s Eye Chili, Cilantro, Agave
                </p>
                <p>SPA DAY<br>Smoke Lab Vodka, Aloe, Cucumber, Lime, Simple,
Club Soda</p>
                <p>GOLD NEGRONI<br>Jaisalmer Gin, Pamplemousse Liqueur,
Saffron Liqueur, Sweet Vermouth, Dry Vermouth
                </p>
                <p>75 SUITORS<br>Jin-Jiji India Dry Gin, Aperol, Strawberry,
Rosemary, Lemon, Eau de Rose, Simple,
                    Prosecco</p>
                <p><br></p>
                <h2>SPIRIT SHY +6</h2>
                <p>PEACH PLEASE<br>Peach Puree, Honey, Lime, Ginger Beer</p>
                <p>MANGO LASSI<br>Mango Puree, Yogurt</p>
                <p><br></p>
                <h2>WINE BY THE GLASS +15</h2>
```

```
                <p>Bodegas Muga, Rioja Rosado, SP (2021) Garnacha,
Tempranillo</p>
                <p>Framingham, Marlborough, NZ (2021) Sauvignon Blanc</p>
                <p>Altos Ibericos, Rioja, Crianza, SP (2017) Tempranillo</p>
                <p><br></p>
                <h2>BEER +7</h2>
                <p>STELLA ARTOIS | ABV 5.2%</p>
                <p>FOUNDERS CENTENNIAL IPA | ABV 7.2%</p>
                <p><br></p>
                <p>*Vegan or can be prepared vegan. Consuming raw or
undercooked meats, poultry, seafood, shellfish or
                    eggs may increase your risk of foodborne illness.</p>
            </div>
        </section>

        <section id="dinner-text">
            <div class="menu-description container-sm">
                <h2>TO START</h2>
                <p>AVOCADO PAPDI CHAAT <strong>22</strong><br>Masala
Guacamole, Crispy Taro Chips (VG, GF)</p>
                <p>ROASTED PAPAD &amp;amp; CHUTNEYS (V, GF)
<strong>8</strong><br>Variety of Lentil and Rice Crackers with
                    Dips</p>
                <p><br></p>
                <h2>SMALL PLATES</h2>
                <p>BENGALI BEET CHOP <strong>18</strong><br>Roasted Red Beet
Croquettes, Kasundi Mayo (V)*</p>
                <p>THECHA PANEER TIKKA <strong>22</strong><br>Riverrine Ranch
Buffalo Milk Cheese, Spicy Peanut Green
                    Chili Chutney (V, GF)</p>
                <p>SHRIMP KOLIWADA <strong>28</strong><br>Popcorn Style
Fritters, Pickled Mango Sauce (GF)</p>
                <p>BRISKET SHAMI KEBAB <strong>22</strong><br>Ground Beef,
Chana Dal, Garam Masala&amp;nbsp;</p>
                <p>HEIRLOOM CARROT SALAD <strong>16</strong><br>Chaat Masala,
Pumpkin Seeds, Mixed Greens (V)*</p>
                <p>AAM PANNA CRUDO <strong>22</strong><br>Cured Hamachi Crudo,
Green Mango, Cucumber, Fermented Chili
                    (GF)</p>
                <p>ROASTED OYSTERS <strong>21</strong><br>Green Butter Roasted
Oysters (1/2 Dozen)</p>
                <p><br></p>
                <h2>THE SONA PIZZA 24</h2>
                <p>CHICKEN TIKKA<br>Burrata, Roasted Tomato Sauce</p>
                <p>CHILI PANEER<br>Spiced Paneer, Jalapeno (V)</p>
                <p>TRUFFLE MALAI MUSHROOM<br>Ricotta, Wild Mushroom Medley
(V)</p>
                <p><br></p>
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                <h2>FROM THE GRILL</h2>
                <p>AMRITSARI MURG <strong>44</strong><br>Roasted Sundance Farm
Chicken, Roasted Garlic Yogurt (GF)</p>
                <p>VINDALOO BBQ PORK RIBS <strong>42</strong><br>Sticky Chili
Glaze, Mango, Pickled Onion (GF)</p>
                <p>TAMARIND LAMB CHOPS <strong>54</strong><br>Smoked Chili,
Fennel Slaw, Garlic Raita (GF)</p>
                <p>GRILLED BRANZINO <strong>48</strong><br>Green Chili,
Kasundi Malai Curry (GF)</p>
                <p>MALABAR PEPPERCORN STEAK <strong>48</strong><br>Tender
Bavette Steak, Wild Mushrooms, Spiced Jus (GF)
                </p>
                <p><br></p>
                <h2>ENTRÃ‰E</h2>
                <p>ANDHRA VEGETABLE CURRY <strong>28</strong><br>Seasonal
Vegetables, Gongura Leaves, Coconut (V, GF)
                </p>
                <p>SARSON KA SAAG <strong>28</strong><br>Punjabi Mustard
Greens, Corn Roti (V)*</p>
                <p>TRAVANCORE TOMATO DAL <strong>26</strong><br>Fermented
Lentil Fritters, Curry Leaf Tadka (VG)</p>
                <p>FLOYDâ€™S GOAN FISH CURRY <strong>36</strong><br>Coconut
Clam Broth, Kokum, Red Rice (GF)</p>
                <p>BURRATA BUTTER CHICKEN <strong>32</strong><br>Tandoor
Roasted Chicken, Creamy San Marzano Tomato
                    Butter Masala (GF)</p>
                <p>RAILWAY MUTTON MASALA <strong>42</strong><br>Slow Cooked
Lamb Shoulder, Fingerling Potatoes (GF)</p>
                <p><br></p>
                <h2>VEGETABLES</h2>
                <p>GRILLED EGGPLANT <strong>30</strong><br>Smoked Eggplant
Chokha, Hierloom Tomato Salad (VG, GF)</p>
                <p>ROASTED CAULIFLOWER <strong>26</strong><br>Turmeric, Green
Chili, Indian Cheddar Cheese (V, GF)</p>
                <p>RAJASTANI OKRA <strong>28</strong><br>Crisp Masala Okra,
Yogurt Sauce (V, GF)</p>
                <p>WILD MUSHROOM PEPPER ROAST <strong>28</strong><br>Spicy
Chettinad Masala (VG, GF)</p>
                <p><br></p>
                <h2>BIRIYANI</h2>
                <p>KOLKATA LAMB BIRIYANI<strong> 42</strong><br>Saffron
Yakhni Rice, Steamed Potatoes, Raita (GF)
                </p>
                <p>HYDERABADI CHICKEN
BIRIYANI<strong> 34</strong><br>Saffron Rice, Mint, Crispy Onions
(GF)</p>
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                <p>AWADHI VEGETABLE
BIRYANI<strong> 32</strong><br>Saffron Rice, Seasonal Vegetable, Raita
(V, GF)
                </p>
                <p><br></p>
                <h2>BREADS</h2>
                <p>NAAN (V)<br>Butter <strong>8</strong> | Garlic
<strong>8</strong> | Chili Cheese <strong>10</strong>
                </p>
                <p>MULTIGRAIN ROTI (VG)<strong> 8</strong></p>
                <p>BUTTER CHICKEN KULCHA<strong> 10</strong></p>
                <p><br></p>
                <h2>ACCOMPANIMENTS</h2>
                <p>RICE (VG, GF) <strong>8</strong><br>Steamed Basmati | Goan
Red Rice</p>
                <p>RAITA (GF) <strong>6</strong><br>Roasted Eggplant |
Cucumber</p>
                <p>PICKLE PLATE (VG, GF) <strong>6</strong><br>House Made
Pickled Radish, Carrots &amp;amp; Green Mango</p>
                <p><br></p>
                <p>*Vegan or can be prepared vegan<br>Consuming raw or
undercooked meats, poultry, seafood, shellfish or
                    eggs may increase your risk of food-borne illness.</p>

            </div>
        </section>

        <section id="dessert-text">
            <div class="menu-description container-sm">
                <h2>CAKES &amp;amp; SUCH 14</h2>
                <p>KULFI FALOODA<br>Saffron Noodles, Basil Seeds, Rose
Hips</p>
                <p>GAJAR HALWA<br>Carrot Cake, Pistachio Crumb, Ginger Frozen
Yogurt</p>
                <p>SAFFRON JALEBI<br>Aerated Rabdi, Milk Cake, Lychee</p>
                <p><br></p>
                <h2>ICE CREAMS &amp;amp; SORBETS 10</h2>
                <p>MASALA CHAI ICE CREAM<br>Caramelized White Chocolate
Crumble</p>
                <p>PINK GUAVA SORBET<br>Chili Salt, Guava Candy</p>
                <p>TENDER COCONUT ICE CREAM<br>Rum Poached Pineapple</p>
                <p><br></p>
                <h2>TO FINISH</h2>
                <p>WAKE ME UP IN DELHI <strong>19</strong><br>Espresso,
Vanilla Infused Vodka, Mr Black Cold Brew Coffee
                    Liqueur, Lucano Amaro, Chai Spiced Cream</p>
                <p><br></p>
                <h2>PORTS</h2>
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                <p>ROYAL TOKAJI, LATE HARVEST TOKAJ <strong>16</strong></p>
                <p>DONA ANTONIA, RESERVA TAWNY <strong>15</strong></p>
                <p>GRAHAM'S 40 TAWNY PORT <strong>45</strong></p>
                <p><br></p>
                <h2>APERITIFS</h2>
                <p>AMARO MONTENEGRO PREMIATA 1885 SPECIALITA, BOLOGNA, ITALY
<strong>17</strong></p>
                <p>LUSTAU DON NUÃ‘O SECOâ€€DRY JEREZâ€€XÃˆRÃˆSâ€€SHERRY, SPAIN
<strong>15</strong></p>
                <p>CYNAR, AMARO APERITIF AND VERMOUTH, ITALY
<strong>17</strong></p>
                <p>FRANGELICO, HAZELNUT AND HERBAL LIQUEUR, ITALY
<strong>15</strong></p>
                <p>DISARONNO AMARETTO, ITALY <strong>16</strong></p>
                <p>AVERNA AMARO SICILIANO 1868, ITALY <strong>18</strong></p>
                <p>BAILEYS IRISH CREAM, IRELAND <strong>15</strong></p>
                <p>SAMBUCA ROMANA, ITALY <strong>15</strong></p>

            </div>
        </section>

        <section id="cocktails-text">
            <div class="menu-description container-sm">
                <h2>SPIRIT FORWARD</h2>
                <p>THE OTHER WOMAN <strong>25</strong><br>Banhez Mezcal,
Laphroaig 10yr Islay Scotch, Blackened Birdâ€™s
                    Eye Chili Tincture, Grapefruit Bitters, Agave</p>
                <p>STARDUST <strong>22</strong><br>Kansas Whiskey, Elderflower
Liqueur, Amaro Montenegro</p>
                <p>DEEP IN LOVE <strong>20</strong><br>Casamigos Reposado,
Cachaca, Rose Liqueur, Hisbiscus Syrup, Black
                    Salt</p>
                <p>GOLD NEGRONI <strong>19</strong><br>Jaisalmer Gin,
Pamplemousse Liqueur, Saffron Liqueur, Sweet
                    Vermouth, Dry Vermouth</p>
                <p>75 SUITORS <strong>19</strong><br>Jin-Jiji India Dry Gin,
Aperol, Strawberry, Rosemary, Lemon, Eau de
                    Rose, Simple, Prosecco</p>
                <p>MIMI'S MARGARITA <strong>20</strong><br>Milagro Silver
Tequila, Chile Liqueur, Lime, Birdâ€™s Eye
                    Chili, Cilantro, Agave</p>
                <p>THE GIRL FROM GOA <strong>22</strong><br>Genepy Herbetet,
Lychee Liqueur, Darjeeling Tea, Lemon,
                    Ginger, Black Peppercorn, Honey, Paprika</p>
                <p>KUCHIPUDI <strong>24</strong><br>Mezcal, Elderflower
Liqueur, Wasabi, Ginger, Birdâ€™s Eye Chili,
                    Mint, Buzz Button, Lime, Agave</p>
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                <p>SPA DAY <strong>19</strong><br>Smoke Lab Vodka, Aloe,
Cucumber, Lime, Simple, Club Soda</p>
                <p>SMOKED FASHION <strong>20</strong><br>Old Grand Dad Bourbon
Whiskey, Demerara, Angostura, and Orange
                    Bitters</p>
                <p><br></p>
                <h2>SPIRIT SHY 14</h2>
                <p>PEACH PLEASE<br>Peach Puree, Honey, Lime, Ginger Beer</p>
                <p>LYCHEE PARADISE<br>Lychee, Darjeeling Black Tea, Lemon,
Honey</p>
                <p>MANGO MALAI<br>Mango Puree, Yogurt</p>
                <p>KOKUM MOJITO<br>Kokum, Mint, Lime, Simple, Soda</p>
                <p><br></p>
                <h2>GIN &amp;amp; TONICS 22</h2>
                <p>NO. 1*<br>Bombay Sapphire Gin, Lemon, Vanilla, Orange
Bitters, Eau de Orange Blossom, Star Anise</p>
                <p>NO. 2*<br>Empress Gin, Lychee Liqueur, Lychee, Lemon,
Honey</p>
                <p>NO. 3*<br>Jin-JiJi India Dry Gin, Elderflower Liqueur,
Grapefruit, Mint</p>
                <p>NO. 4*<br>Hendricks Gin, Berries, Rose Liqueur, Cynar,
Lemon</p>
                <p>*Keep the Straw? <strong>+7</strong></p>
                <p><br></p>
                <h2>BEER</h2>
                <p>KINGFISHER PALE LAGER, ABV 4.8% | <strong>8</strong></p>
                <p>FOUNDERS CENTENNIAL IPA, ABV 7.2% | <strong>9</strong></p>
                <p>SAISON DUPONT BELGIUM ALE, ABV 6.5% |
<strong><strong>10</strong></strong></p>
                <p>STELLA ARTOIS, ABV 5.2% | <strong>8</strong></p>
                <p>HEINEKEN ZERO, ABV 0.0% |
<strong><strong>7</strong></strong></p>
                <h2><br></h2>
                <h2>WINE BY THE GLASS</h2>
                <p>SPARKLING<br>Jeio, Prosecco, Veneto, IT (NV)
<strong>19/75</strong><br>Fiol RosÃ©, Prosecco, Veneto,
                    IT (2020) <strong>20/80</strong><br>Louis de Sacy, Brut
Originel, Champagne, FR (NV)
                    <strong>27/108</strong><br>La Battagliola, Lambrusco,
Grasparossa, (2021) <strong>19/75</strong></p>
                <p>ROSE<br>Peyrassol La Croix, Provance, FR (2021) RosÃ©
<strong>20/80</strong><br>Bodegas Muga, Rioja
                    Rosado, SP (2021) Garnacha, Tempranillo
<strong>20/80</strong></p>
                <p>WHITE<br>Pago del Cielo, Rueda, SP (2020) Verdejo
<strong>18/72</strong><br>Framingham, Marlborough,
                    NZ (2021) Sauvignon Blanc
<strong>21/84</strong><br>Domaine Luquet, Saint-VÃ©ran, Bourgogne, FR
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                    (2020) Chardonnay <strong>21/84</strong><br>Von Kisel,
Austria (2020) Gruner Veltliner
                    <strong>19/76</strong></p>
                <p>RED<br>Rayo de Luz, Mendoza, Uco Valley, AR (2019)
Malbec/Cabernet Franc/Merlot
                    <strong>23/90</strong><br>Domaine du Beaurenard, CÃ´tes du
RhÃ´ne, FR (2021) Grenache/Syrah
                    <strong>21/85</strong><br>Altos IbÃ©ricos, Rioja Crianza,
SP (2017) Tempranillo
                    <strong>19/76</strong><br>Silvan Ridge Winery, Rogue
Valley, Oregon (2018) Cabernet Sauvignon
                    <strong>24/96</strong></p>

            </div>
        </section>

        <section id="brunch-text">
            <div class="menu-description container-sm">
                <h3>Available Saturday-Sunday | 11AM - 2:30PM</h3>
                <p><br></p>
                <h2>FOR THE TABLE</h2>
                <p>ROASTED PUMPKIN CHILI SALAD <strong>20</strong><br>Masala
Chena, Pumpkin Seeds, Mixed Greens</p>
                <p>TIKKA FLATBREAD <strong>24</strong><br>Burrata, Choice Of
Tandoor Roasted Chicken Or Paneer (V)</p>
                <p>SPICE CURED SALMON <strong>26</strong><br>House Cured
Gravlax, Everything Bagel Seasoned Naan, Creme
                    Fraiche</p>
                <p>OLD DELHI CHOLE TIKKI
CHAAT<strong>&amp;nbsp;18</strong><br>Slow Cooked Chickpeas, Smashed Potato Patty,
                    Yogurt, Chutneys (V)</p>
                <p><br></p>
                <h2>EGGS</h2>
                <p>OMELETTE <strong>22</strong><br>Three Eggs, Masala And
Herbs, Gruyere Cheese, Mixed Greens (GF)</p>
                <p>EGG DOSA <strong>24</strong><br>Gluten-free Crepe,
Gunpowder Masala, Fried Egg, Chutney (GF)</p>
                <p>BREAKFAST BOWL <strong>20</strong><br>Sunny Egg, Avocado,
Crispy Potatoes, Spiced Bacon Onion Chutney
                    (GF)</p>
                <p>EGG &amp;amp; CHEESE MASKA BUN <strong>15</strong><br>Buttered
Brioche, Masala Eggs, Gruyere Cheese<br>+
                    Add Spiced Maple Bacon Or Lamb Sausage
<strong>4</strong></p>
                <p>DESI EGGS BENEDICT <strong>20</strong><br>Poached Eggs,
Spinach, Gunpowder Hollandaise, Avocado
                    (GF)<br>+ Add Spice Cured Salmon <strong>4</strong></p>
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                <h2>INDIA HOUSEâ€™S BUTTER CHICKEN 32</h2>
                <p>Tandoor Roasted Chicken, Smoked Tomato Cream
Gravy<br>Served with Basmati Rice</p>
                <p><br></p>
                <h2>SWEET STUFF</h2>
                <p>DUTCH BABY PANCAKE <strong>22</strong><br>Pineapple Jam,
Coconut Cream, Lime</p>
                <p>CARDAMOM WAFFLE <strong>22</strong><br>Jaggery Butter,
Caramelized Bananas</p>
                <p>SHRIKAND PARFAIT <strong>17</strong><br>Vanilla Cardamom
Yogurt, Seasonal Fruit, Granola</p>
                <p><br></p>
                <h2>TOASTS &amp;amp; SAMMIES</h2>
                <p>AVOCADO TOAST <strong>18</strong><br>Toasted Sour Dough
Bread, Cherry Tomato Chaat (V)<br>+ Add Fried
                    Or Poached Egg <strong>4</strong></p>
                <p>CHILI CHEESE TOAST <strong>18</strong><br>Toasted Sour
Dough Bread, Gruyere &amp;amp; Amul Cheese, Chili
                    Chutney (V)<br>+ Add Fried Or Poached Egg
<strong>4</strong></p>
                <p>MADRAS FRIED CHICKEN SANDWICH <strong>23</strong><br>Green
Peppercorn Brined Crispy Chicken, Toasted
                    Brioche, Masala Fries</p>
                <p>SONA BURGER <strong>25</strong><br>Kebab Seasoned Patty,
Gruyere Cheese, Tomato Chutney Masala Fries
                    Or Balsamic Greens<br>+ Add Fried Egg
<strong>4</strong><br>+ Add Spiced Bacon Onion Chutney
                    <strong>4</strong></p>
                <p><br></p>
                <h2>ACCOMPANIMENTS</h2>
                <p>Sliced n Spiced Avocado <strong>5</strong></p>
                <p>Masala Fries <strong>8</strong></p>
                <p>2 Side Eggs <strong>10</strong></p>
                <p>Breakfast Potatoes <strong>8</strong></p>
                <p>Spiced Maple Bacon <strong>9</strong></p>
                <p>House Made Lamb Kebab Sausage Patty <strong>10</strong></p>
                <p><br></p>
                <h2>BREADS</h2>
                <p>Butter Or Garlic Naan <strong>8</strong></p>
                <p>Everything Bagel Seasoned Naan <strong>9</strong></p>
                <p>Chili Cheese Naan <strong>10</strong></p>
                <p>Pao <strong>8</strong></p>
                <p><br></p>
                <h2>FOR THE CHILDREN </h2>
                <h3>(Ages 10 and Under)</h3>
                <p>NAAN PIZZA <strong>12</strong><br>Cheese Pizza Served on
Our Naan Bread</p>
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                <p>MINI CHEESEBURGER <strong>12</strong><br>Served with French
Fries</p>
                <p>GRILLED CHEESE <strong>12</strong><br>Served with French
Fries</p>
                <p>CRISPY CHICKEN NUGGETS <strong>12</strong><br>Served with
French Fries</p>
                <p>CHILD'S MANGO MALAI <strong>5</strong><br>Mango Puree,
Yogurt</p>
                <p>ORANGE JUICE<strong> <strong>5</strong></strong></strong></p>
                <p><br></p>
                <h2>BRUNCH COCKTAILS 16</h2>
                <p>WAKE ME UP IN DELHI<br>Espresso, Vanilla Infused Vodka, Mr.
Black Cold Brew Coffee Liqueur, Lucano
                    Amaro, Chai Spiced Cream</p>
                <p>GUAVA-MOSA<br>Fresh Guava, Giffard Pamplemousse, Fiol
Prosecco</p>
                <p>MUMBAI MARY<br>SONA's Take on a Classic<br><em>*Make it a
Mumbai Maria with the substitution of
                        Milagro Silver Tequila*</em></p>
                <p>SONA SPRITZ<br>Aperol, Pellegrino Aranciata Rossa,
Riesling</p>
                <p>CHAI ONE ON<br>Bartenderâ€™s Brunch Shot<br>One for 12, Two
for 22, Four for 40</p>
                <p><br></p>
                <h2>SPIRIT FORWARD</h2>
                <p>THE OTHER WOMAN <strong>25</strong><br>Banhez Mezcal,
Laphroaig 10yr Islay Scotch, Blackened Birdâ€™s
                    Eye Chili Tincture, Grapefruit Bitters, Agave</p>
                <p>STARDUST <strong>22</strong><br>Kansas Whiskey, Elderflower
Liqueur, Amaro Montenegro</p>
                <p>DEEP IN LOVE <strong>20</strong><br>Casamigos Reposado,
Cachaca, Rose Liqueur, Hisbiscus Syrup, Black
                    Salt</p>
                <p>GOLD NEGRONI <strong>19</strong><br>Jaisalmer Gin,
Pamplemousse Liqueur, Saffron Liqueur, Sweet
                    Vermouth, Dry Vermouth</p>
                <p>75 SUITORS <strong>19</strong><br>Jin-Jiji India Dry Gin,
Aperol, Strawberry, Rosemary, Lemon, Eau de
                    Rose, Simple, Prosecco</p>
                <p>MIMI'S MARGARITA <strong>20</strong><br>Milagro Silver
Tequila, Chile Liqueur, Lime, Birdâ€™s Eye
                    Chili, Cilantro, Agave</p>
                <p>THE GIRL FROM GOA <strong>22</strong><br>Genepy Herbetet,
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Liqueur, Wasabi, Ginger, Birdâ€™s Eye Chili,
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                <p>SPA DAY <strong>19</strong><br>Smoke Lab Vodka, Aloe,
Cucumber, Lime, Simple, Club Soda</p>
                <p>SMOKED FASHION <strong>20</strong><br>Old Grand Dad Bourbon
Whiskey, Demerara, Angostura, and Orange
                    Bitters</p>
                <p><br></p>
                <h2>SPIRIT SHY 14</h2>
                <p>PEACH PLEASE<br>Peach Puree, Honey, Lime, Ginger Beer</p>
                <p>LYCHEE PARADISE<br>Lychee, Darjeeling Black Tea, Lemon,
Honey</p>
                <p>MANGO MALAI<br>Mango Puree, Yogurt</p>
                <p>KOKUM MOJITO<br>Kokum, Mint, Lime, Simple, Soda</p>
                <p><br></p>
                <h2>GIN &amp;amp; TONICS 22</h2>
                <p>NO. 1*<br>Bombay Sapphire Gin, Lemon, Vanilla, Orange
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                <p>NO. 2*<br>Empress Gin, Lychee Liqueur, Lychee, Lemon,
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                <p>*Keep the Straw? <strong>+7</strong></p>
                <p><br></p>
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                <p>SAISON DUPONT BELGIUM ALE, ABV 6.5% |
<strong><strong>10</strong></strong></p>
                <p>STELLA ARTOIS, ABV 5.2% | <strong>8</strong></p>
                <p>HEINEKEN ZERO, ABV 0.0% |
<strong><strong>7</strong></strong></p>
                <h2><br></h2>
                <h2>WINE BY THE GLASS</h2>
                <p>SPARKLING<br>Jeio, Prosecco, Veneto, IT (NV)
<strong>19/75</strong><br>Fiol RosÃ©, Prosecco, Veneto,
                    IT (2020) <strong>20/80</strong><br>Louis de Sacy, Brut
Originel, Champagne, FR (NV)
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                    Rosado, SP (2021) Garnacha, Tempranillo
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                    NZ (2021) Sauvignon Blanc
<strong>21/84</strong><br>Domaine Luquet, Saint-VÃ©ran, Bourgogne, FR
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                    <strong>19/76</strong></p>
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                <p><br></p>
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                <p>GRAHAM'S 40 TAWNY PORT <strong>45</strong></p>
                <p><br></p>
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                <p>AMARO MONTENEGRO PREMIATA 1885 SPECIALITA, BOLOGNA, ITALY
<strong>17</strong></p>
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<strong>17</strong></p>
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<strong>15</strong></p>
                <p>DISARONNO AMARETTO, ITALY <strong>16</strong></p>
                <p>AVERNA AMARO SICILIANO 1868, ITALY <strong>18</strong></p>
                <p>BAILEYS IRISH CREAM, IRELAND <strong>15</strong></p>
                <p>SAMBUCA ROMANA, ITALY <strong>15</strong></p>
            </div>
        </section>
    </div>
    </main>
    <div><p style="background-color: #333;
        color: white;
        text-align: centre;
        display: flex;
        justify-content: center;
        padding: 20px 0;
        margin:0">
        &copy; 2023 COOKLOARDS</p>
    </div>
    <script src="menudet.js"></script>
</body>

</html>
```

MENU.css:

```
@import
url('https://fonts.googleapis.com/css2?family=Tangerine&display=swap');
.menu-description
{
    text-align: center;
    align-items: center;
    width: 45%;
    margin-left: 27.5%;
    border: 2px solid black;
}
body {
    font-family: Arial, sans-serif;
    margin: 0;
    padding: 0;
    background-color: #F5F5F5;
  }

  ul {
    list-style: none;
    margin: 0;
    padding: 0;
  }

  a {
    text-decoration: none;
    color: #333;
  }

  /* Header */

  header {
    background-color: #fff;
    box-shadow: 0px 2px 4px rgba(0, 0, 0, 0.2);
    display: flex;
    justify-content: space-between;
    align-items: center;
    padding: 10px 30px;
  }

  header h1 {
    margin: 0;
    font-size: 24px;
  }

  nav ul {
    display: flex;
  }
```

```
  nav li {
    margin-left: 20px;
  }

  nav a {
    font-size: 16px;
  }

.hover-underline-animation {
    display: inline-block;
    position: relative;
    color:  #333;
}

.hover-underline-animation:after {
    content: '';
    position: absolute;
    width: 100%;
    transform: scaleX(0);
    height: 2px;
    bottom: 0;
    left: 0;
    background-color:  #333;
    transform-origin: bottom right;
    transition: transform 0.25s ease-out;
}

.hover-underline-animation:hover:after {
    transform: scaleX(1);
    transform-origin: bottom left;
}
.nav2{
    text-align: center;
}
.nav2 a{
    color: black;
    padding-left: 20px;
    padding-right: 20px;
}

#golden-hour-text{
  display: block ;
}
#dinner-text,#dessert-text,#cocktails-text,#brunch-text{
  display: none;

}
```

```
.menu-details{
  padding-top: 50px;
  padding-bottom: 50px;
}
.menu-description{
  padding-left: 20px;
  padding-right: 20px;
}
/* .menu-description h2{
  font-family: 'Tangerine', cursive;
  font-size: 30px;
} */
```

MENUdet.js(code to change the menu based on selction of dinner desert etc):

```
function keepone() {
    var x1 = document.getElementById("golden-hour-text");
    var x2 =document.getElementById("dinner-text");
    var x3 =document.getElementById("dessert-text");
    var x4=document.getElementById("cocktails-text");
    var x5=document.getElementById("brunch-text");
    console.log(x1);
    x1.style.display = "block";
    x2.style.display = "none";
    x3.style.display = "none";
    x4.style.display = "none";
    x5.style.display = "none";
  }
  function keeptwo() {
    var x1 = document.getElementById("golden-hour-text");
    var x2 =document.getElementById("dinner-text");
    var x3 =document.getElementById("dessert-text");
    var x4=document.getElementById("cocktails-text");
    var x5=document.getElementById("brunch-text");
    console.log(x1);
    x2.style.display = "block";
    x1.style.display = "none";
    x3.style.display = "none";
    x4.style.display = "none";
    x5.style.display = "none";
  }
  function keepthree() {
    var x1 = document.getElementById("golden-hour-text");
    var x2 =document.getElementById("dinner-text");
    var x3 =document.getElementById("dessert-text");
    var x4=document.getElementById("cocktails-text");
    var x5=document.getElementById("brunch-text");
    console.log(x1);
```

```
    x3.style.display = "block";
    x2.style.display = "none";
    x1.style.display = "none";
    x4.style.display = "none";
    x5.style.display = "none";
  }
  function keepfour() {
    var x1 = document.getElementById("golden-hour-text");
    var x2 =document.getElementById("dinner-text");
    var x3 =document.getElementById("dessert-text");
    var x4=document.getElementById("cocktails-text");
    var x5=document.getElementById("brunch-text");
    console.log(x1);
    x4.style.display = "block";
    x2.style.display = "none";
    x3.style.display = "none";
    x1.style.display = "none";
    x5.style.display = "none";
  }
  function keepfive() {
    var x1 = document.getElementById("golden-hour-text");
    var x2 =document.getElementById("dinner-text");
    var x3 =document.getElementById("dessert-text");
    var x4=document.getElementById("cocktails-text");
    var x5=document.getElementById("brunch-text");
    console.log(x1);
    x5.style.display = "block";
    x2.style.display = "none";
    x3.style.display = "none";
    x4.style.display = "none";
    x1.style.display = "none";
  }
```

RESERVATION.html:

```
<!DOCTYPE html>
<html>
<head>
    <title>Restaurant Reservation System</title>
    <link rel="stylesheet" href="reservation.css">
</head>
<body>
    <header>
        <img src="images/logo2.png" alt="" width="auto" height="70">
        <nav>
            <ul>
                <li><a href="index.html" class="hover-underline-
animation">Home</a></li>
```

```
                <li><a href="about.html" class="hover-underline-
animation">About Us</a></li>
                <li><a href="menu.html" class="hover-underline-
animation">Menu</a></li>
                <li><a href="reservation.html" class="hover-underline-
animation">Reservation</a></li>
                <li><a href="delivery.html"class="hover-underline-
animation">Cart</a></li>
            </ul>
        </nav>
    </header>
    <h1>Restaurant Reservation System</h1>
    <form action="res.php" method="post">
        <label for="name">Name:</label>
        <input type="text" id="name" name="name" required>

        <label for="email">Email:</label>
        <input type="email" id="email" name="email" required>

        <label for="phone">Phone:</label>
        <input type="tel" id="phone" name="phone" required>

        <label for="date">Date:</label>
        <input type="date" id="date" name="date" required>

        <label for="time">Time:</label>
        <input type="time" id="time" name="time" required>

        <label for="party-size">Party Size:</label>
        <select id="party-size" name="party-size" required>
            <option value="">Select party size</option>
            <option value="1">1 person</option>
            <option value="2">2 people</option>
            <option value="3">3 people</option>
            <option value="4">4 people</option>
            <option value="5">5 people</option>
            <option value="6">6 people</option>
            <option value="7">7 people</option>
            <option value="8">8 people</option>
            <option value="9">9 people</option>
            <option value="10">10+ people</option>
        </select>

        <label for="special-requests">Special Requests:</label>
        <textarea id="special-requests" name="special-requests"></textarea>

        <input type="submit" value="Make Reservation">
    </form>
```

```
    <div><p style="background-color: #333;
        color: white;
        text-align: centre;
        display: flex;
        justify-content: center;
        padding: 20px 0;
        margin-top: 50px;">
        &copy; 2023 COOKLOARDS</p>
    </div>


</body>
</html>
```

RESERVATION.css:

```
* {
  margin: 0;
  padding: 0;
}

body {
  font-family: Arial, sans-serif;
  margin: 0;
  padding: 0;
  background-color: #F5F5F5;
}

ul {
  list-style: none;
  margin: 0;
  padding: 0;
}

a {
  text-decoration: none;
  color: #333;
}

/* Header */

header {
  background-color: #fff;
  box-shadow: 0px 2px 4px rgba(0, 0, 0, 0.2);
  display: flex;
  justify-content: space-between;
  align-items: center;
```

```
  padding: 10px 30px;
}

header h1 {
  margin: 0;
  font-size: 24px;
}

nav ul {
  display: flex;
}

nav li {
  margin-left: 20px;
}

nav a {
  font-size: 16px;
}

.hover-underline-animation {
  display: inline-block;
  position: relative;
  color: #333;
}

.hover-underline-animation:after {
  content: '';
  position: absolute;
  width: 100%;
  transform: scaleX(0);
  height: 2px;
  bottom: 0;
  left: 0;
  background-color: #333;
  transform-origin: bottom right;
  transition: transform 0.25s ease-out;
}

.hover-underline-animation:hover:after {
  transform: scaleX(1);
  transform-origin: bottom left;
}

/* Style for form container */
form {
  display: flex;
  flex-direction: column;
```

```
  max-width: 600px;
  margin: 0 auto;
}

/* Style for form labels */
label {
  font-weight: bold;
  margin-bottom: 5px;
}

/* Style for form input fields */
input[type="text"],
input[type="email"],
input[type="tel"],
input[type="date"],
input[type="time"],
select,
textarea {
  padding: 10px;
  border-radius: 5px;
  border: 1px solid #ccc;
  margin-bottom: 15px;
  font-size: 16px;
  color: #555;
  width: 100%;
}

/* Style for form input fields on focus */
input:focus,
select:focus,
textarea:focus {
  border: 1px solid #00BFFF;
  box-shadow: 0 0 5px #00BFFF;
  outline: none;
}

/* Style for submit button */
input[type="submit"] {
  background-color: #00BFFF;
  color: #fff;
  padding: 10px 20px;
  border: none;
  width: 250px;
  border-radius: 5px;
  font-size: 18px;
  cursor: pointer;
  transition: background-color 0.3s ease;
  position: relative;
```

```
  left: 30%;
}

/* Style for submit button on hover */
input[type="submit"]:hover {
  background-color: #0080FF;
}

h1 {
  display: flex;
  justify-content: center;
  padding: 30px 0;
}
```

RES.php(php to get form detaikls and pass to different site):

```
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta http-equiv="X-UA-Compatible" content="IE=edge">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>RESERVED</title>
    <link rel="stylesheet" href="res.css">
</head>
<body>
<header>
        <img src="images/logo2.png" alt="" width="auto" height="70">
        <nav>
            <ul>
                <li><a href="index.html" class="hover-underline-
animation">Home</a></li>
                <li><a href="about.html" class="hover-underline-
animation">About Us</a></li>
                <li><a href="menu.html" class="hover-underline-
animation">Menu</a></li>
                <li><a href="reservation.html" class="hover-underline-
animation">Reservation</a></li>
                <li><a href="delivery.html"class="hover-underline-
animation">Cart</a></li>
            </ul>
        </nav>
    </header>
    <br><br><br>
<div class="centre">
<?php
$name=$_POST["name"];
```

```
$email=$_POST["email"];
$phone=$_POST["phone"];
$date=$_POST["date"];
$time=$_POST["time"];
$size=$_POST["party-size"];
$spl= $_POST["special-requests"];
echo "<div style='text-align: center;align-items: center;'>
<img src='images/tick.png' alt='tick' height='100' weight='auto'><br><br><br>
<p>TABLE RESERVED</p><br>
details: <br><br>
name: $name <br>
date: $date <br>
time: $time <br>
no of people: $size <br>
</div>";
?>
</div>

</body>
</html>
```

RES.css:

```
*{
    margin: 0;
    padding: 0;
}
body {
  font-family: Arial, sans-serif;
  margin: 0;
  padding: 0;
  background-color: #F2F3EE;
}

ul {
  list-style: none;
  margin: 0;
  padding: 0;
}

a {
  text-decoration: none;
  color: #333;
}

/* Header */
```

```css
header {
  background-color: #fff;
  box-shadow: 0px 2px 4px rgba(0, 0, 0, 0.2);
  display: flex;
  justify-content: space-between;
  align-items: center;
  padding: 10px 30px;
}

header h1 {
  margin: 0;
  font-size: 24px;
}

nav ul {
  display: flex;
}

nav li {
  margin-left: 20px;
}

nav a {
  font-size: 16px;
}
.hover-underline-animation {
  display: inline-block;
  position: relative;
  color:  #333;
}

.hover-underline-animation:after {
  content: '';
  position: absolute;
  width: 100%;
  transform: scaleX(0);
  height: 2px;
  bottom: 0;
  left: 0;
  background-color:  #333;
  transform-origin: bottom right;
  transition: transform 0.25s ease-out;
}

.hover-underline-animation:hover:after {
  transform: scaleX(1);
  transform-origin: bottom left;
```

```
}
.centre{
  text-align: center;
  align-items: center;
}
```

CART.html:

```
<!DOCTYPE html>
<html lang="en">
<head>
  <meta charset="UTF-8">
  <meta name="viewport" content="width=device-width, initial-scale=1.0">
  <title>Restaurant Delivery Website</title>
  <link rel="stylesheet" href="delivery.css">
</head>
<body>
  <header>
    <img src="images/logo2.png" alt="" width="auto" height="70">
    <nav>
      <ul>
        <li><a href="index.html" class="hover-underline-
animation">Home</a></li>
        <li><a href="about.html" class="hover-underline-animation">About
Us</a></li>
        <li><a href="menu.html" class="hover-underline-
animation">Menu</a></li>
        <li><a href="reservation.html" class="hover-underline-
animation">Reservation</a></li>
        <li><a href="delivery.html" class="hover-underline-
animation">Cart</a></li>
      </ul>
    </nav>
  </header>
  <main>
    <section id="hero">
      <h2>Welcome to Cookloards Delivery<sub>.co</sub>  </h2>
      <a href="confirmed.html" class="button" target="_blank">Order Now</a>
    </section>
    <section id="menu">
      <h2>Our Combos</h2>
      <ul>
        <li>
          <h3>GOLDEN HOUR MEAL</h3>
          <p>SHRIMP KOLIWADA + BURRATA BUTTER CHICKEN + GOLD NEGRONI + Altos
Ibericos</p>
          <p class="price">$60.00</p>
```

```
          <a href="#" id="gold" class="button" onclick="gold(); return
false;">Add to Cart</a>
        </li>
        <li>
          <h3>BRUNCH MEAL</h3>
          <p>Buttered Brioche, Masala Eggs, Gruyere Cheese
            + Add Spiced Maple Bacon Or Lamb Sausage+ CARDAMOM WAFFLE +
Breakfast Potatoes.</p>
          <p class="price">$50.00</p>
          <a href="#" id="brunch" class="button" onclick="brunch(); return
false;">Add to Cart</a>
        </li>
        <li>
          <h3>DINNER MEAL</h3>
          <p>BENGALI BEET CHOP + BRISKET SHAMI KEBAB + MALABAR PEPPERCORN
STEAK + SAFFRON JALEBI + SAMBUCA ROMANA.</p>
          <p class="price">$48.00</p>
          <a href="#" id="dinner" class="button" onclick="din(); return
false;">Add to Cart</a>
        </li>
      </ul>
      <script src="cart.js"></script>
    </section>
  </main>
  <footer>
    <p>&copy; 2023 COOKLOARDS</p>
  </footer>
</body>
</html>
```

Cart.css:

```
/* Global styles */

body {
    font-family: Arial, sans-serif;
    margin: 0;
    padding: 0;
}

ul {
    list-style: none;
    margin: 0;
    padding: 0;
}

a {
```

```
    text-decoration: none;
    color: #333;
}

/* Header */

header {
    background-color: #fff;
    box-shadow: 0px 2px 4px rgba(0, 0, 0, 0.2);
    display: flex;
    justify-content: space-between;
    align-items: center;
    padding: 10px 30px;
}

header h1 {
    margin: 0;
    font-size: 24px;
}

nav ul {
    display: flex;
}

nav li {
    margin-left: 20px;
}

nav a {
    font-size: 16px;
}
.hover-underline-animation {
    display: inline-block;
    position: relative;
    color: #333;
}

.hover-underline-animation:after {
    content: '';
    position: absolute;
    width: 100%;
    transform: scaleX(0);
    height: 2px;
    bottom: 0;
    left: 0;
    background-color: #333;
    transform-origin: bottom right;
    transition: transform 0.25s ease-out;
```

```
}

.hover-underline-animation:hover:after {
    transform: scaleX(1);
    transform-origin: bottom left;
}
/* Hero section */

#hero {
    background-color: #f5f5f5;
    display: flex;
    flex-direction: column;
    justify-content: center;
    align-items: center;
    height: 400px;
}

#hero h2 {
    font-size: 40px;
    margin: 0;
}

.button {
    background-color: #f44336;
    color: #fff;
    padding: 10px 20px;
    border-radius: 5px;
    margin-top: 20px;
    text-transform: uppercase;
    font-weight: bold;
}

.button:hover {
    background-color: #e53935;
    cursor: pointer;
}

/* Menu section */

#menu {
    padding: 50px 30px;
}

#menu h2 {
    font-size: 30px;
    margin: 0;
    text-align: center;
}
```

```css
#menu ul {
    display: grid;
    grid-template-columns: repeat(3, 1fr);
    grid-gap: 30px;
    margin-top: 40px;
}

#menu li {
    background-color: #fff;
    box-shadow: 0px 2px 4px rgba(0, 0, 0, 0.2);
    padding: 20px;
    display: flex;
    flex-direction: column;
    justify-content: space-between;
}

#menu li h3 {
    font-size: 24px;
    margin: 0;
}

#menu li p {
    font-size: 16px;
    margin: 10px 0;
}

.price {
    font-weight: bold;
    font-size: 20px;
}

/* Footer */

footer {
    background-color: #333;
    color: #fff;
    padding: 20px 30px;
    text-align: center;
}

footer p {
    margin: 0;
    font-size: 14px;
}
```

CART.js:

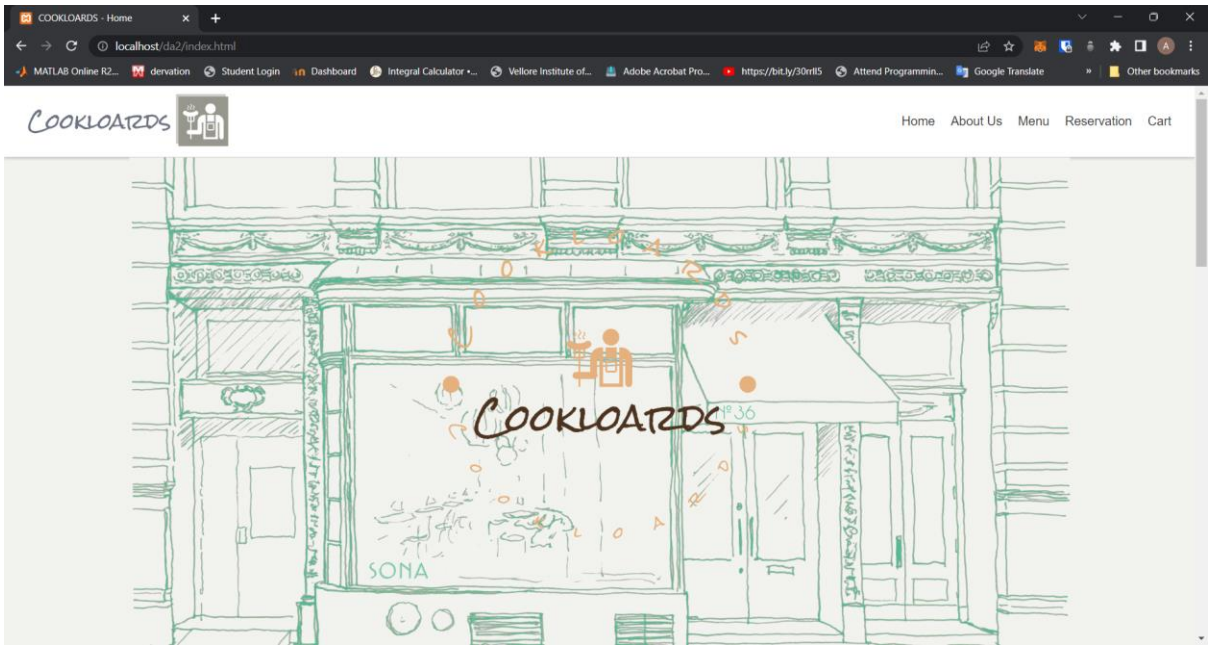
```
function gold()
{
    document.getElementById("gold").innerHTML="ADDED   &#10003;"
}
function brunch()
{
    document.getElementById("brunch").innerHTML="ADDED   &#10003;"
}
function din()
{
    document.getElementById("dinner").innerHTML="ADDED   &#10003;"
}
```

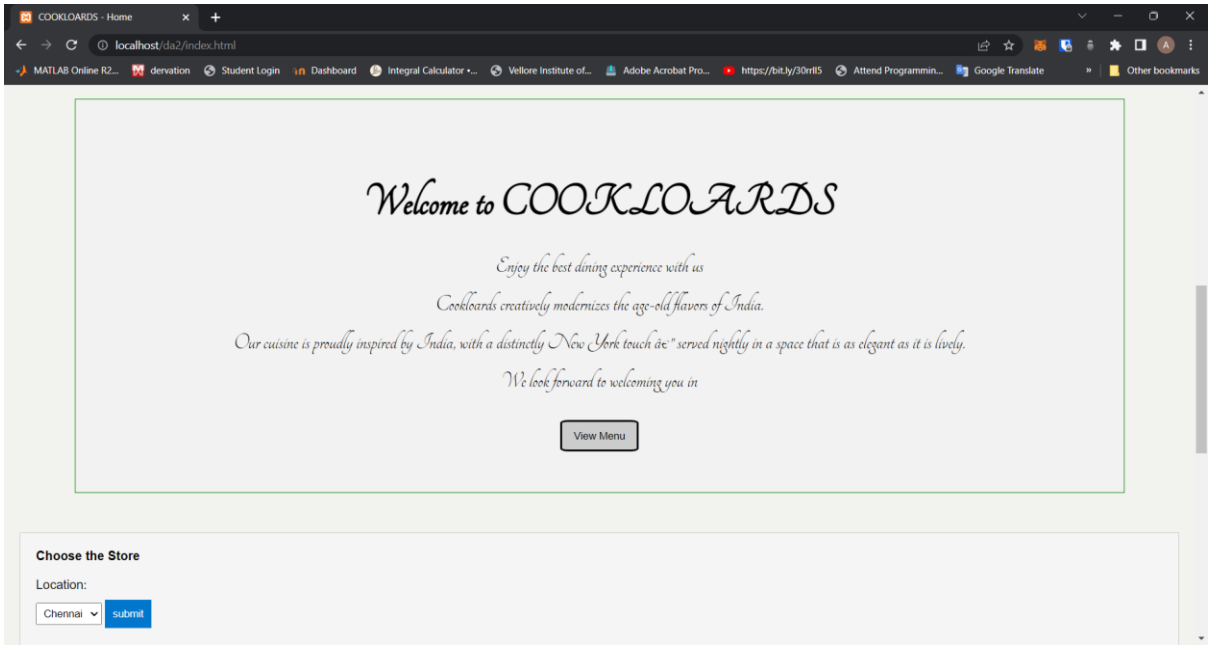
Confirmed.html:

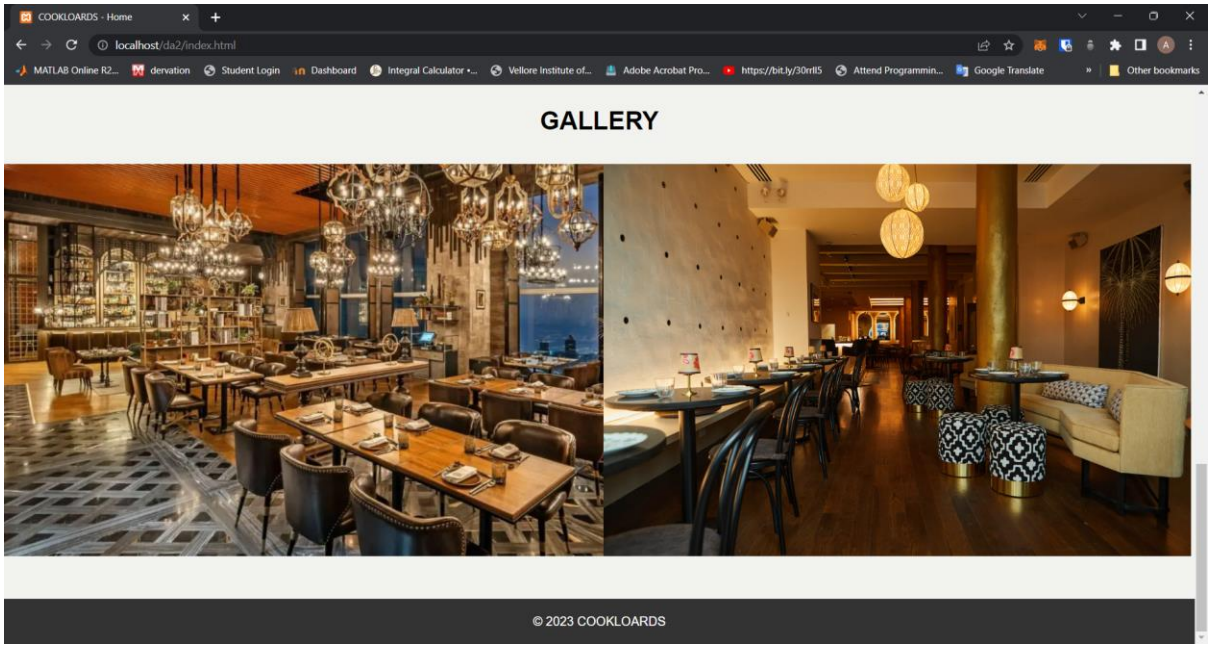
```
<!DOCTYPE html>
<html lang="en">
  <head>
    <meta charset="UTF-8">
    <title>Order Confirmed</title>
    <style>
      body {
        font-family: Arial, sans-serif;
        text-align: center;
        background-color: #f8f8f8;
      }
      .checkmark {
        margin-top: 50px;
        font-size: 80px;
        color: black;
      }
      h1 {
        margin-top: 20px;
        font-size: 40px;
      }
    </style>
  </head>
  <body>
    <br><br><br><br><br>
    <div class="checkmark">&#10003;</div>
    <h1>Order Confirmed</h1>
    <p>Thank you for your order! We have received your order and it will be
processed shortly.</p>
  </body>
</html>
```

OUTPUT:

Index:

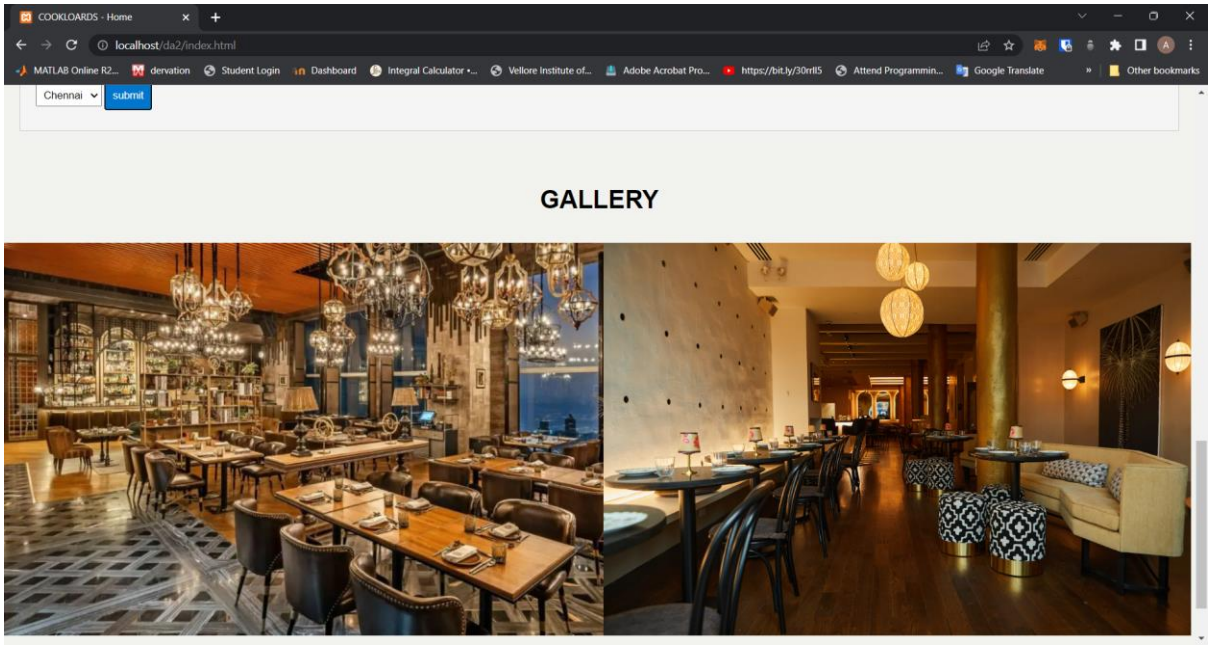




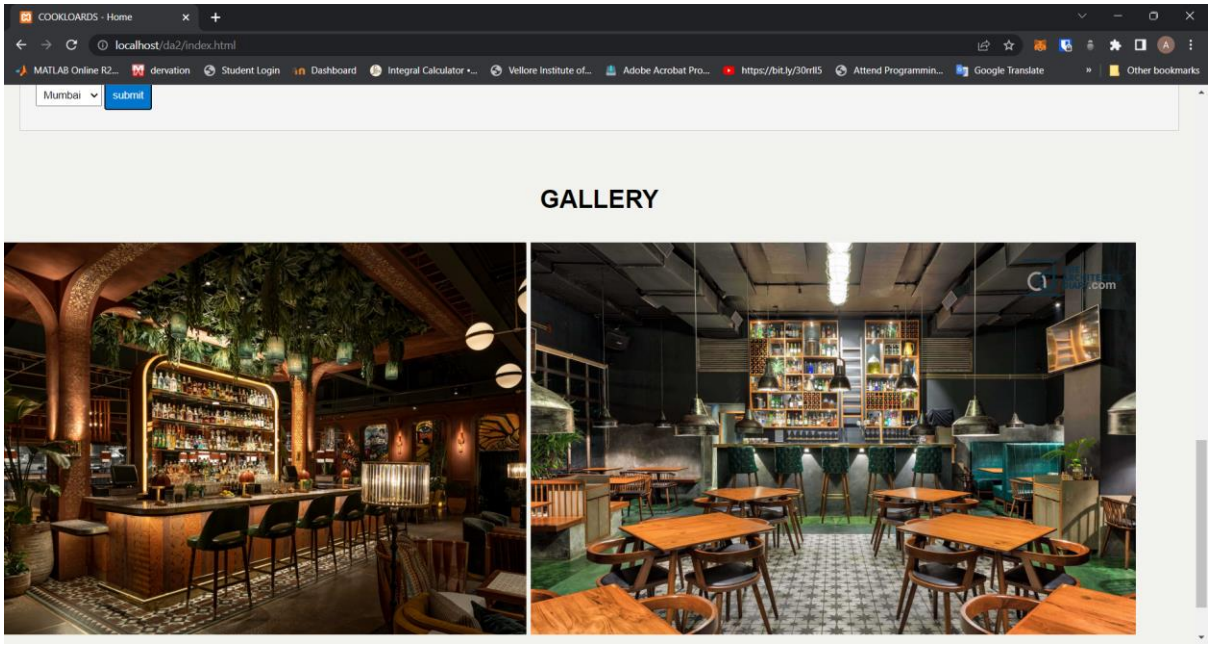


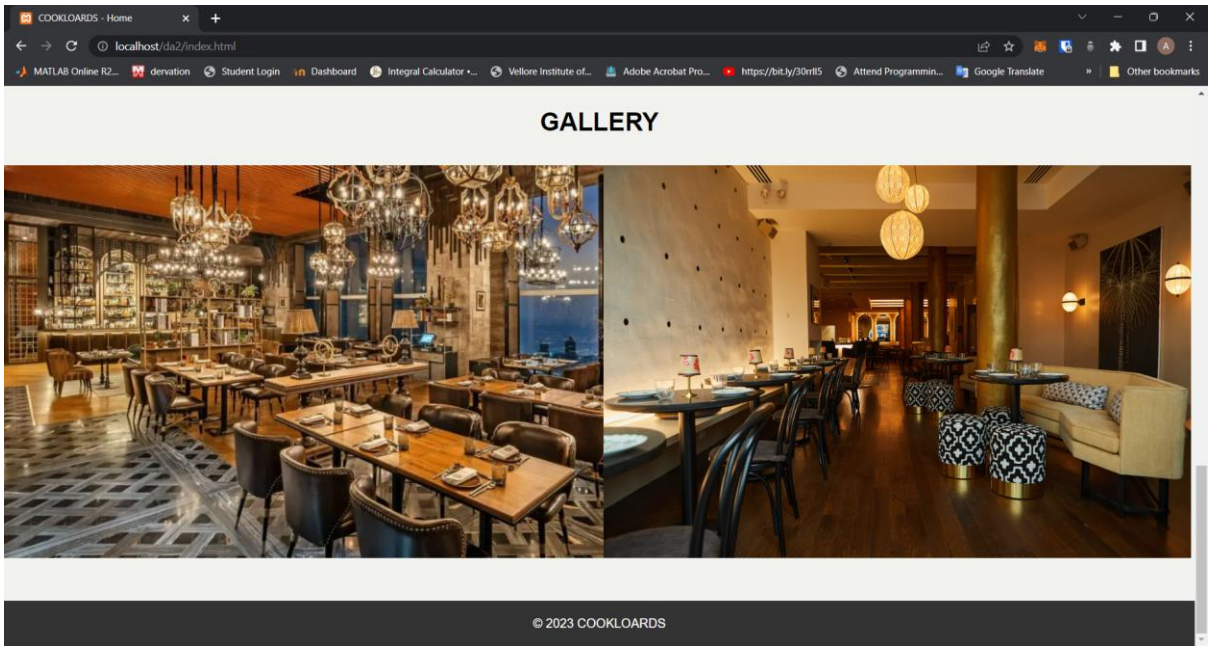
GALLERY CHANGES BASED ON LOCATION:

Chennai:

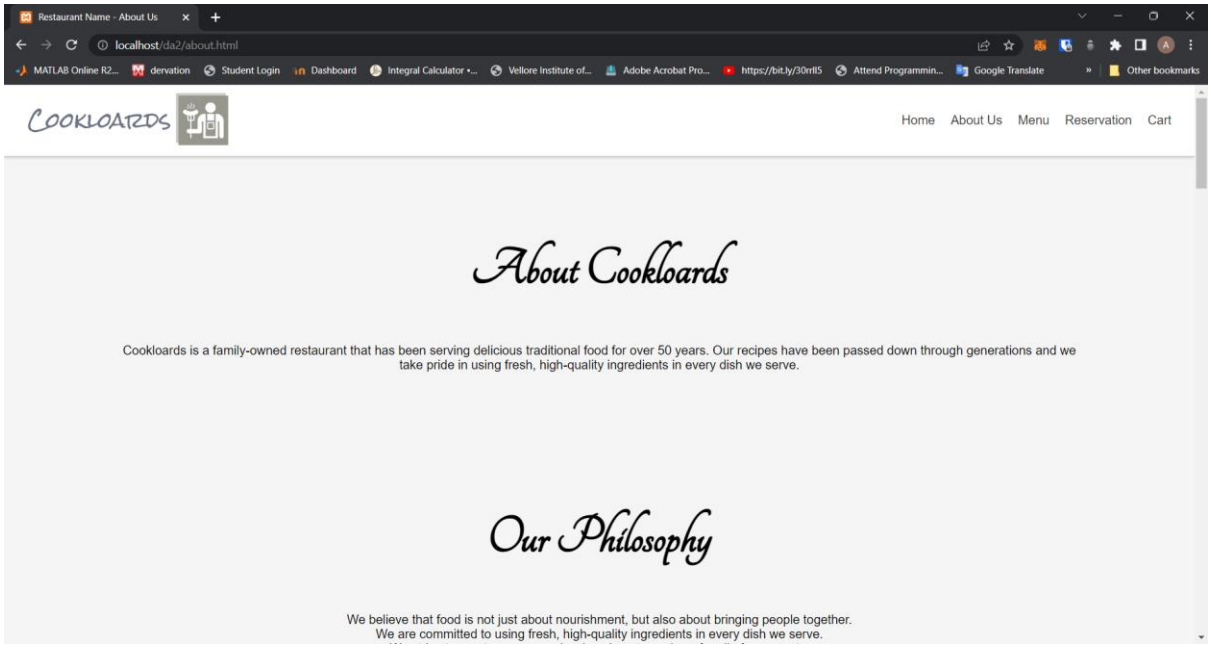


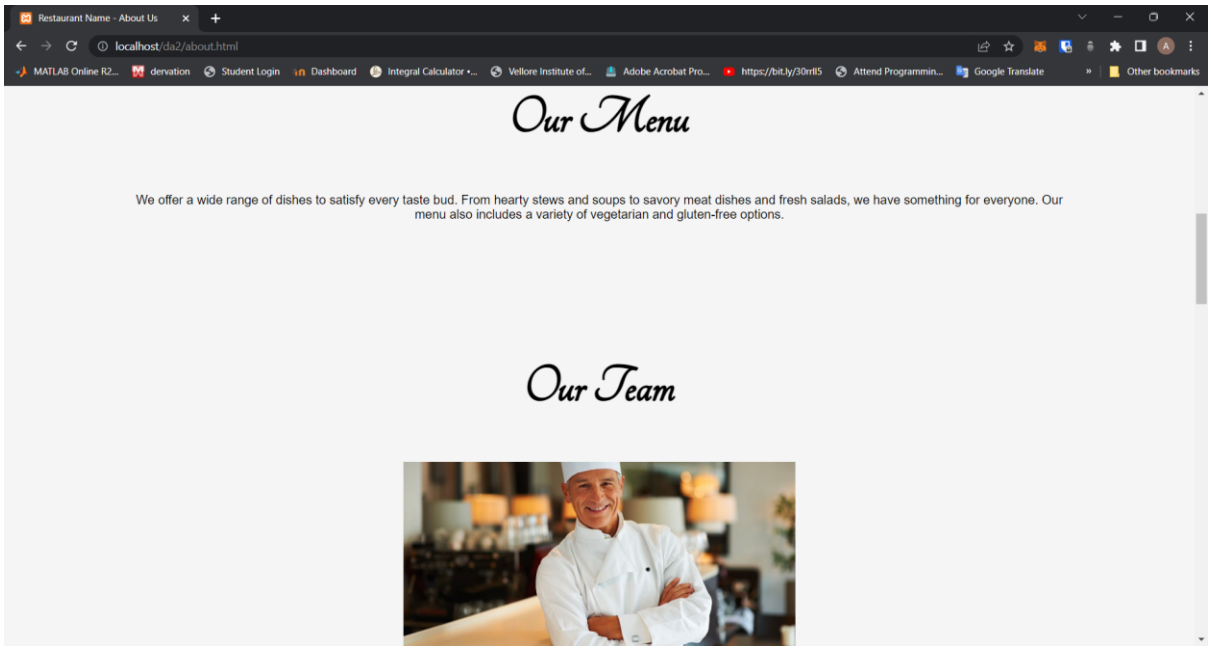
MUMBAI:





ABOUT US PAGE:


Restaurant Name - About Us
localhost/da2/about.html
MATLAB Online R2...
dervation
Student Login
Dashboard
Integral Calculator •...
Vellore Institute of...
Adobe Acrobat Pro...
https://bit.ly/30rrll5
Attend Programmin...
Google Translate
Other bookmarks
COOKLOARDS
Home
About Us
Menu
Reservation
Cart
About Cookloards
Cookloards is a family-owned restaurant that has been serving delicious traditional food for over 50 years. Our recipes have been passed down through generations and we take pride in using fresh, high-quality ingredients in every dish we serve.
Our Philosophy
We believe that food is not just about nourishment, but also about bringing people together.
We are committed to using fresh, high-quality ingredients in every dish we serve.


Restaurant Name - About Us
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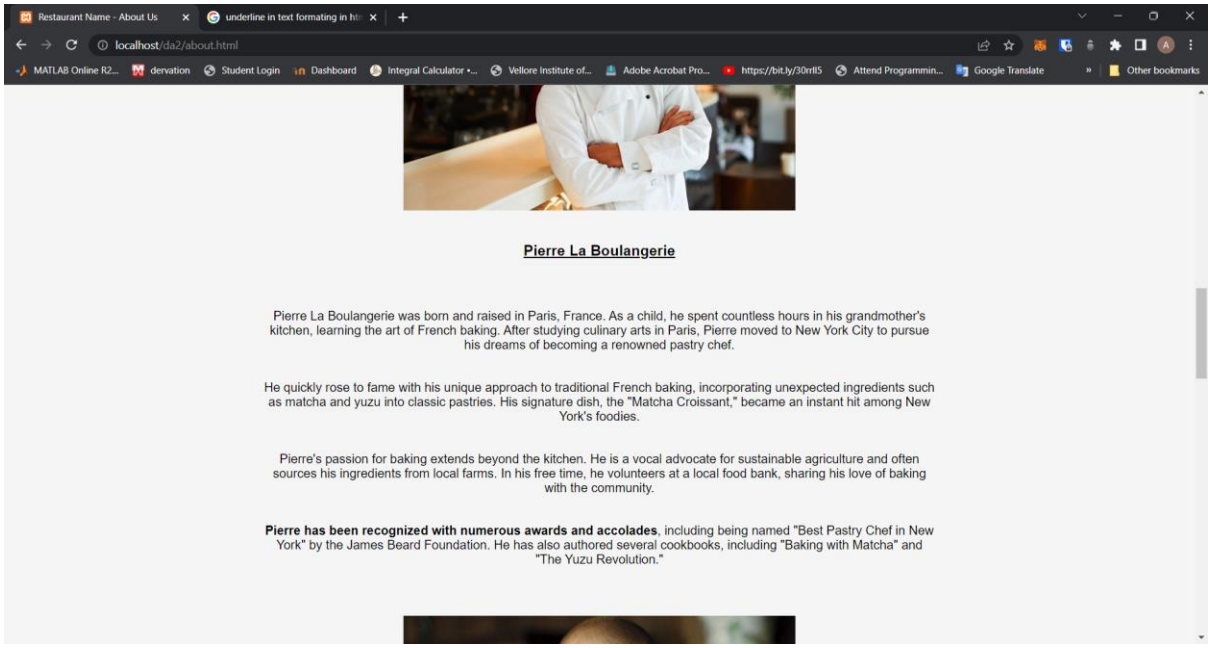
Other bookmarks
Our Menu
We offer a wide range of dishes to satisfy every taste bud. From hearty stews and soups to savory meat dishes and fresh salads, we have something for everyone. Our menu also includes a variety of vegetarian and gluten-free options.
Our Team



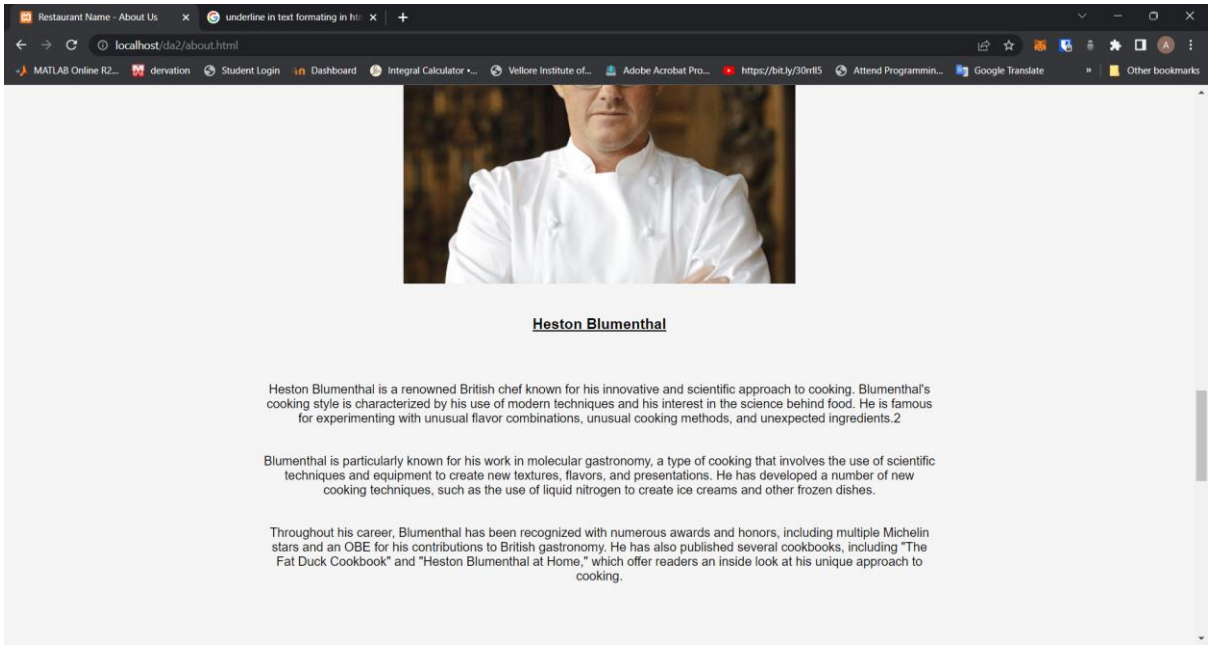
Pierre La Boulangerie

Pierre La Boulangerie was born and raised in Paris, France. As a child, he spent countless hours in his grandmother's kitchen, learning the art of French baking. After studying culinary arts in Paris, Pierre moved to New York City to pursue his dreams of becoming a renowned pastry chef.

He quickly rose to fame with his unique approach to traditional French baking, incorporating unexpected ingredients such as matcha and yuzu into classic pastries. His signature dish, the "Matcha Croissant," became an instant hit among New York's foodies.

Pierre's passion for baking extends beyond the kitchen. He is a vocal advocate for sustainable agriculture and often sources his ingredients from local farms. In his free time, he volunteers at a local food bank, sharing his love of baking with the community.

Pierre has been recognized with numerous awards and accolades, including being named "Best Pastry Chef in New York" by the James Beard Foundation. He has also authored several cookbooks, including "Baking with Matcha" and "The Yuzu Revolution."

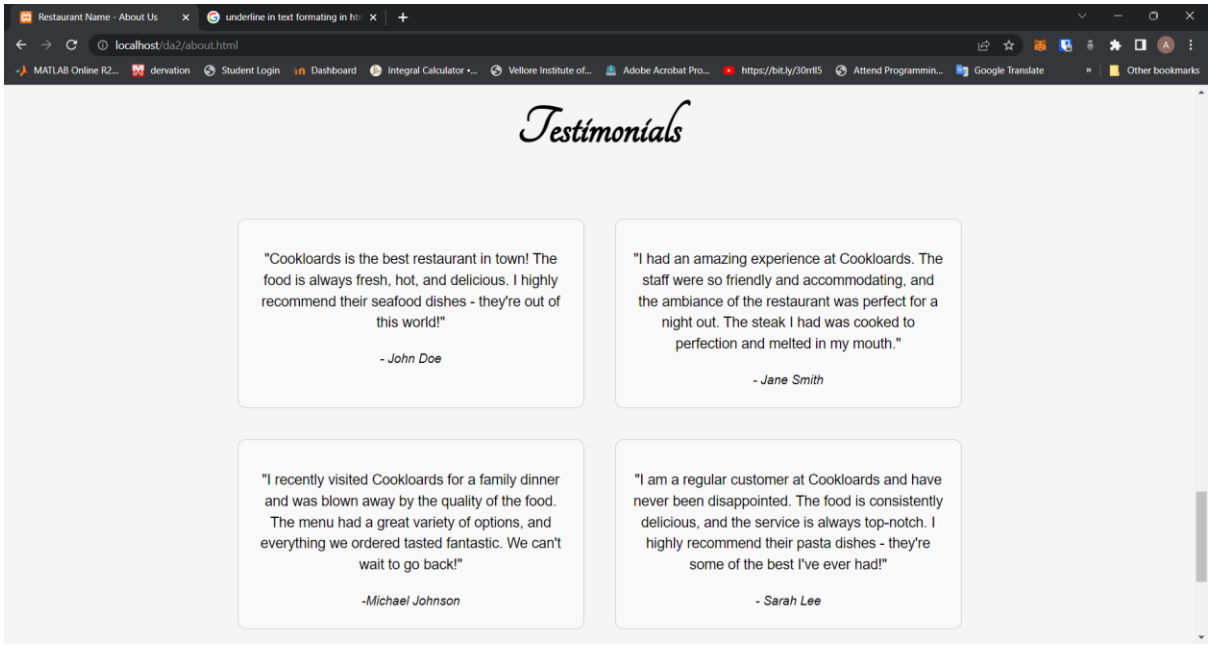


Heston Blumenthal

Heston Blumenthal is a renowned British chef known for his innovative and scientific approach to cooking. Blumenthal's cooking style is characterized by his use of modern techniques and his interest in the science behind food. He is famous for experimenting with unusual flavor combinations, unusual cooking methods, and unexpected ingredients.2

Blumenthal is particularly known for his work in molecular gastronomy, a type of cooking that involves the use of scientific techniques and equipment to create new textures, flavors, and presentations. He has developed a number of new cooking techniques, such as the use of liquid nitrogen to create ice creams and other frozen dishes.

Throughout his career, Blumenthal has been recognized with numerous awards and honors, including multiple Michelin stars and an OBE for his contributions to British gastronomy. He has also published several cookbooks, including "The Fat Duck Cookbook" and "Heston Blumenthal at Home," which offer readers an inside look at his unique approach to cooking.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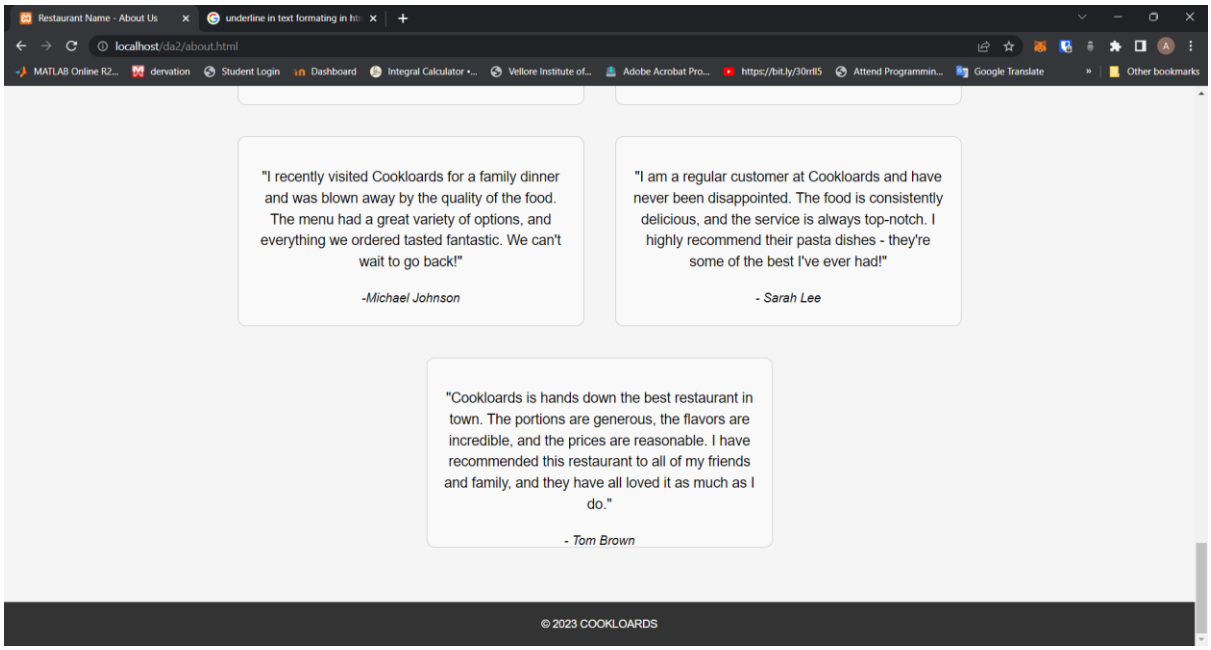
Other bookmarks
Testimonials
"Cookloards is the best restaurant in town! The food is always fresh, hot, and delicious. I highly recommend their seafood dishes - they're out of this world!"
- John Doe
"I had an amazing experience at Cookloards. The staff were so friendly and accommodating, and the ambiance of the restaurant was perfect for a night out. The steak I had was cooked to perfection and melted in my mouth."
- Jane Smith
"I recently visited Cookloards for a family dinner and was blown away by the quality of the food. The menu had a great variety of options, and everything we ordered tasted fantastic. We can't wait to go back!"
-Michael Johnson
"I am a regular customer at Cookloards and have never been disappointed. The food is consistently delicious, and the service is always top-notch. I highly recommend their pasta dishes - they're some of the best I've ever had!"
- Sarah Lee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-Michael Johnson
"I am a regular customer at Cookloards and have never been disappointed. The food is consistently delicious, and the service is always top-notch. I highly recommend their pasta dishes - they're some of the best I've ever had!"
- Sarah Lee
"Cookloards is hands down the best restaurant in town. The portions are generous, the flavors are incredible, and the prices are reasonable. I have recommended this restaurant to all of my friends and family, and they have all loved it as much as I do."
- Tom Brown
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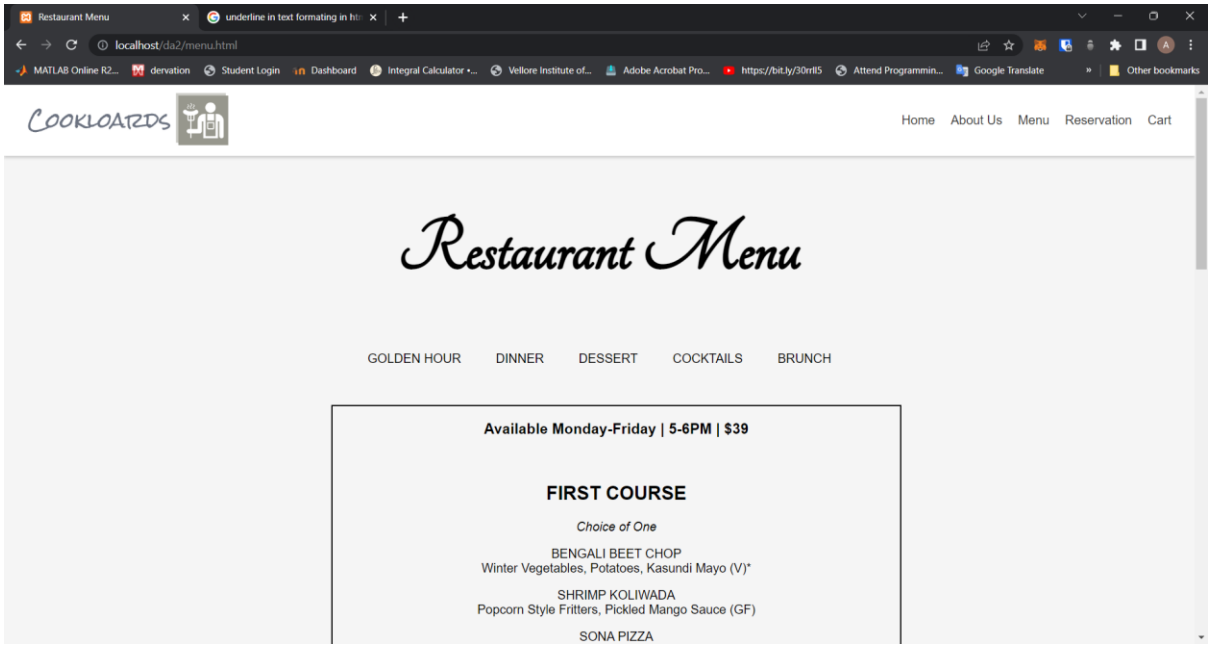
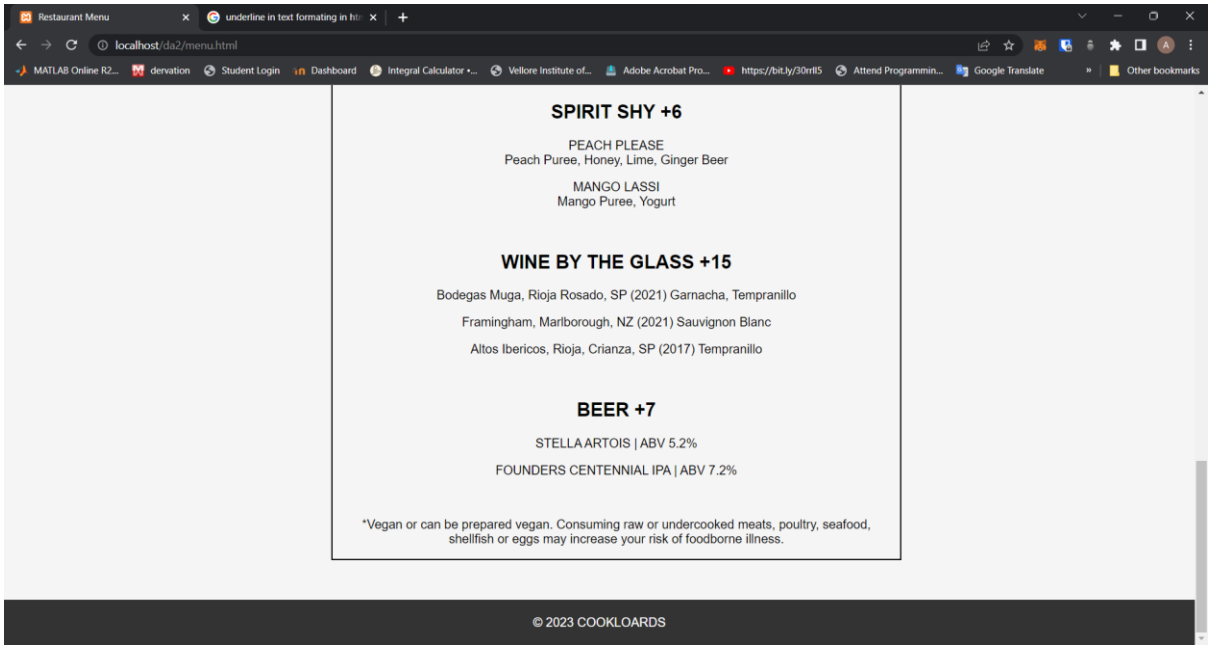
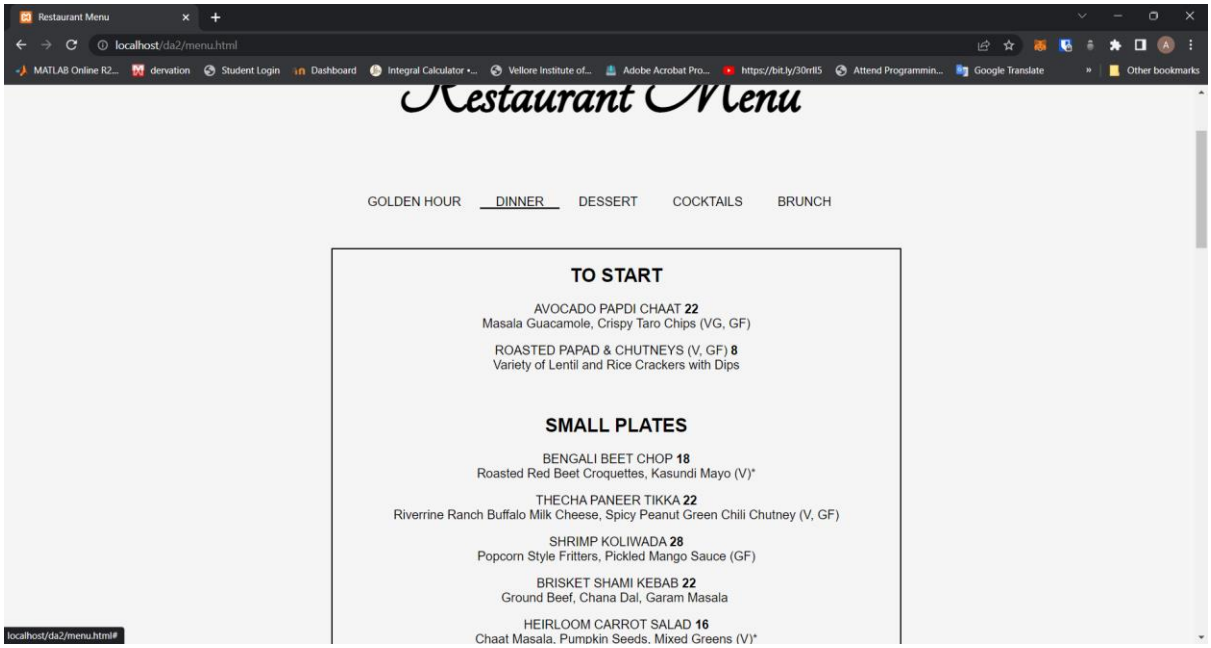
RESTAURENT:





MENU changes with the selction of golden hour dinner desert etc:


Restaurant Menu
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Adobe Acrobat Pro...
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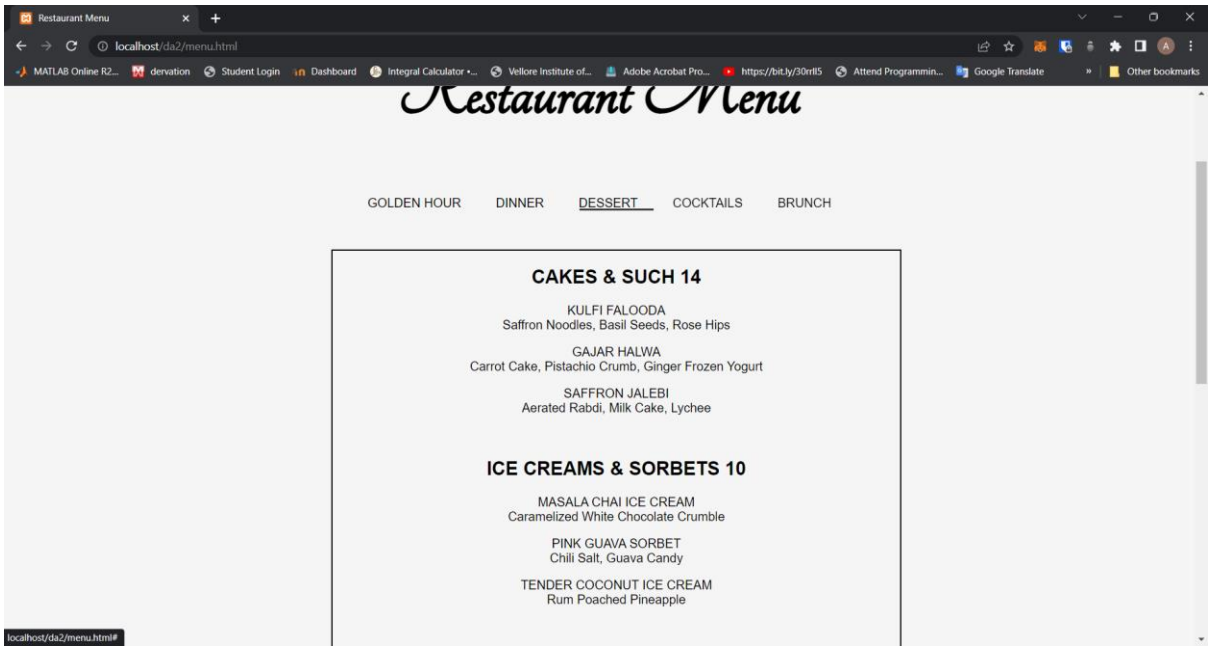
Google Translate
Other bookmarks
Restaurant Menu
GOLDEN HOUR
DINNER
DESSERT
COCKTAILS
BRUNCH
TO START
AVOCADO PAPDI CHAAT 22
Masala Guacamole, Crispy Taro Chips (VG, GF)
ROASTED PAPAD & CHUTNEYS (V, GF) 8
Variety of Lentil and Rice Crackers with Dips
SMALL PLATES
BENGALI BEET CHOP 18
Roasted Red Beet Croquettes, Kasundi Mayo (V)*
THECHA PANEER TIKKA 22
Riverrine Ranch Buffalo Milk Cheese, Spicy Peanut Green Chili Chutney (V, GF)
SHRIMP KOLIWADA 28
Popcorn Style Fritters, Pickled Mango Sauce (GF)
BRISKET SHAMI KEBAB 22
Ground Beef, Chana Dal, Garam Masala
HEIRLOOM CARROT SALAD 16
Chaat Masala, Pumpkin Seeds, Mixed Greens (V)*
localhost/da2/menu.html#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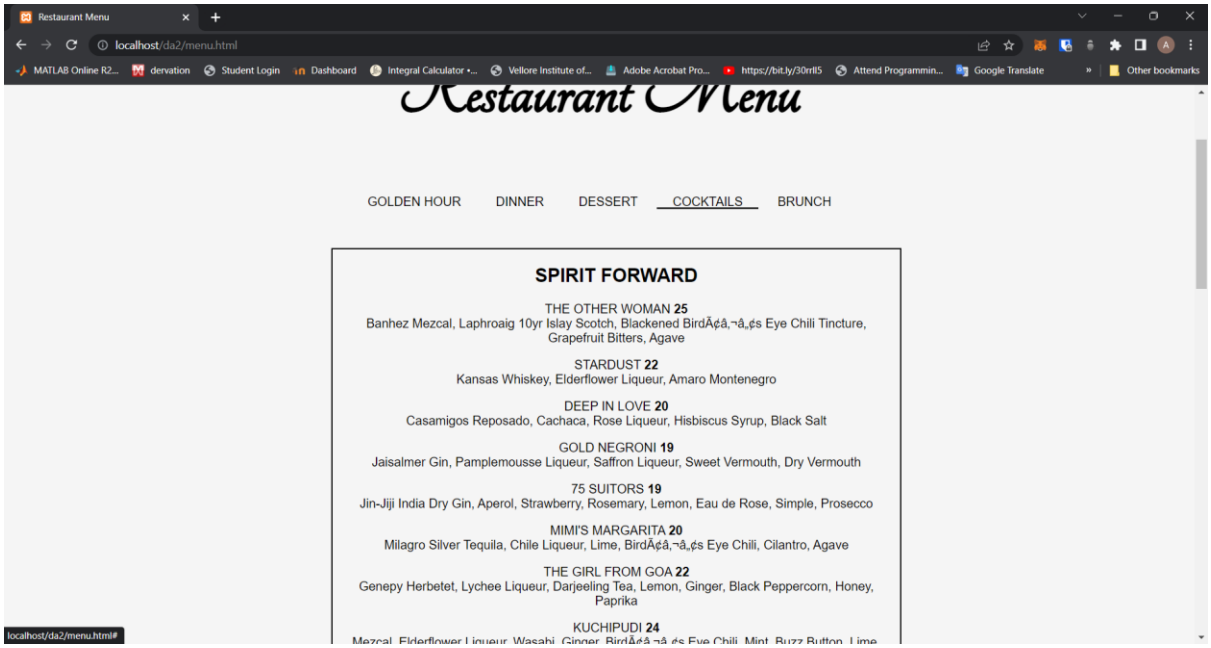
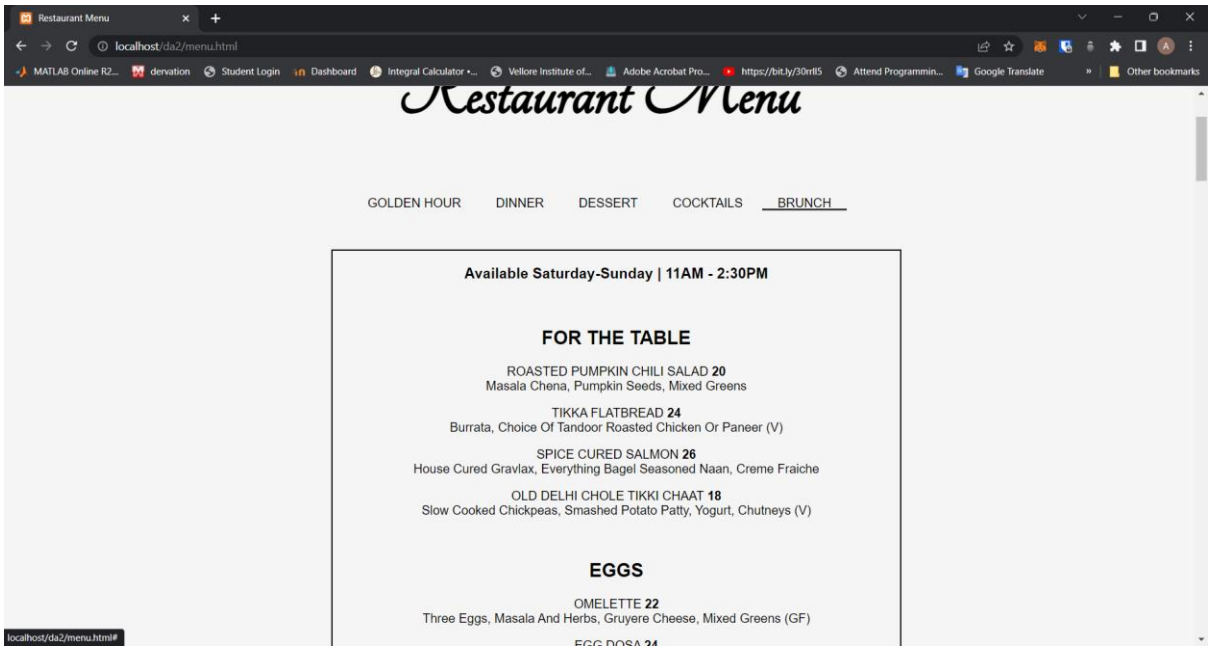
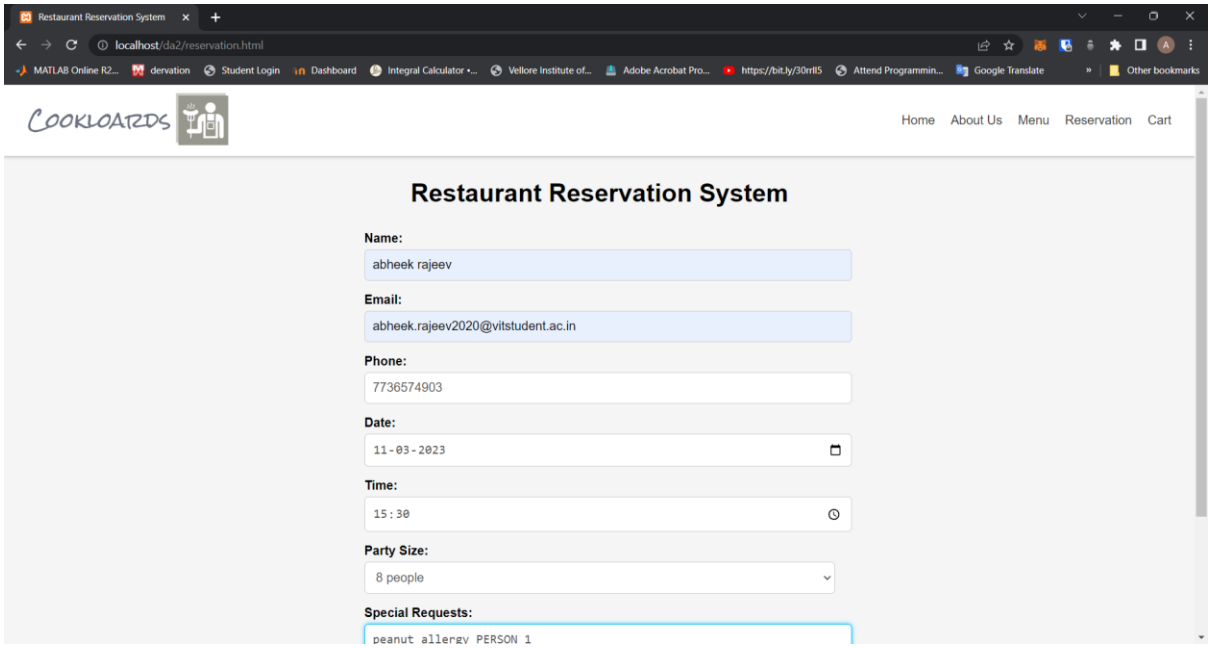
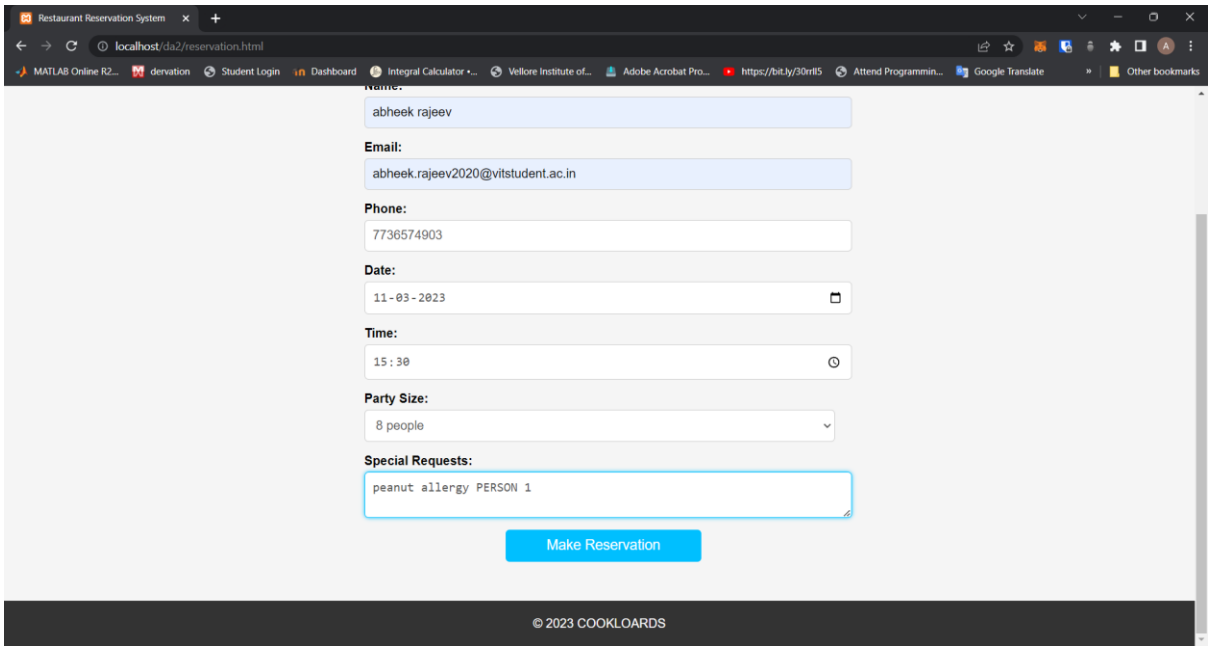
Vellore Institute of...
Adobe Acrobat Pro...
https://bit.ly/30rrll5
Attend Programmin...
Google Translate
Other bookmarks
Restaurant Menu
GOLDEN HOUR
DINNER
DESSERT
COCKTAILS
BRUNCH
CAKES & SUCH 14
KULFI FALOODA
Saffron Noodles, Basil Seeds, Rose Hips
GAJAR HALWA
Carrot Cake, Pistachio Crumb, Ginger Frozen Yogurt
SAFFRON JALEBI
Aerated Rabdi, Milk Cake, Lychee
ICE CREAMS & SORBETS 10
MASALA CHAI ICE CREAM
Caramelized White Chocolate Crumble
PINK GUAVA SORBET
Chili Salt, Guava Candy
TENDER COCONUT ICE CREAM
Rum Poached Pineapple
localhost/da2/menu.html#

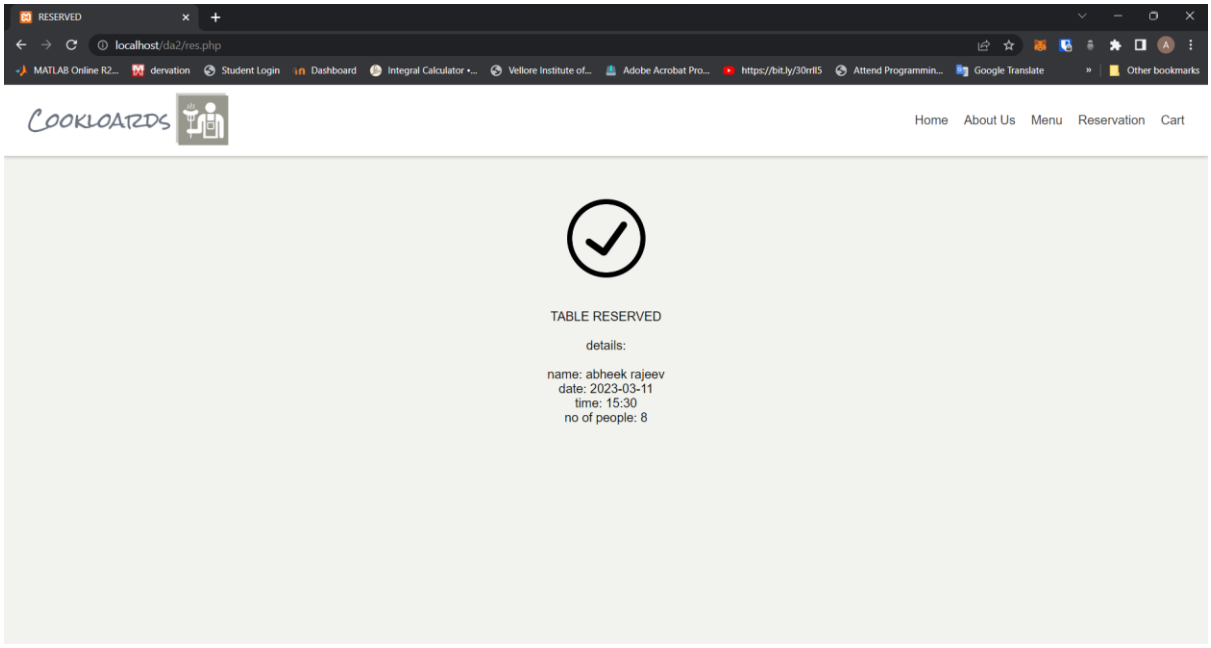




RESERVATION:


Restaurant Reservation System
localhost/da2/reservation.html
COOKLOARDS
Home
About Us
Menu
Reservation
Cart
Restaurant Reservation System
Name:
abheek rajeev
Email:
abheek.rajeev2020@vitstudent.ac.in
Phone:
7736574903
Date:
11-03-2023
Time:
15:30
Party Size:
8 people
Special Requests:
peanut allergy PERSON 1


Restaurant Reservation System
localhost/da2/reservation.html
abheek rajeev
Email:
abheek.rajeev2020@vitstudent.ac.in
Phone:
7736574903
Date:
11-03-2023
Time:
15:30
Party Size:
8 people
Special Requests:
peanut allergy PERSON 1
Make Reservation
© 2023 COOKLOARDS


RESERVED
localhost/da2/res.php
COOKLOARDS
Home
About Us
Menu
Reservation
Cart
TABLE RESERVED
details:
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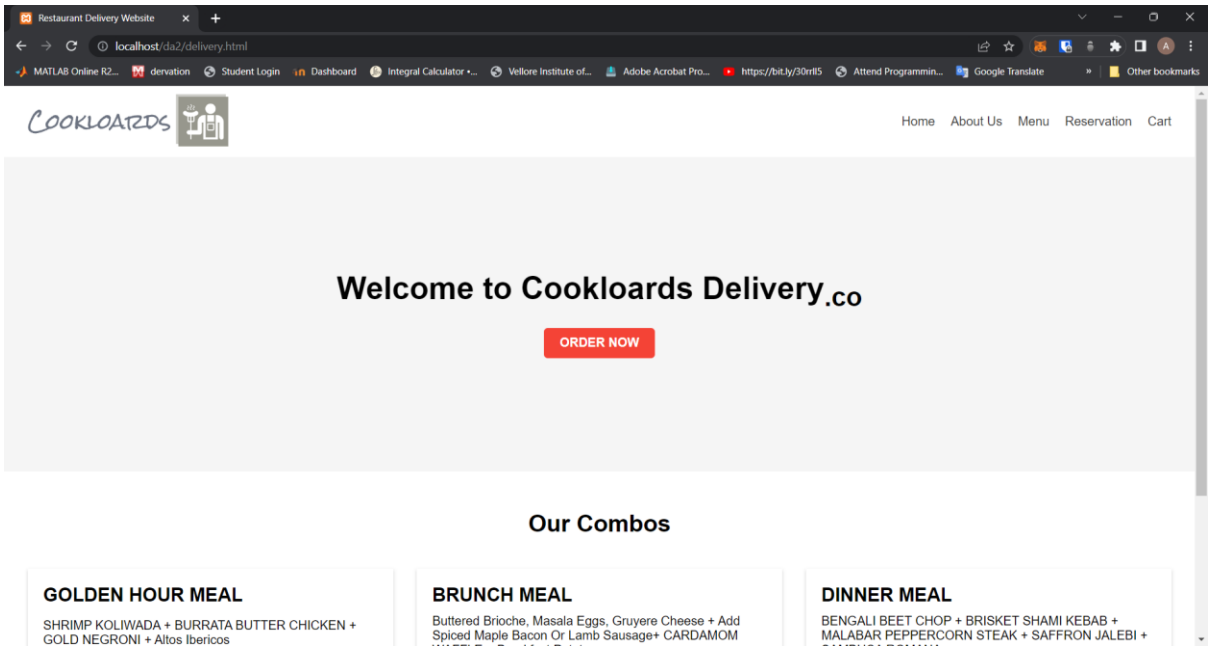
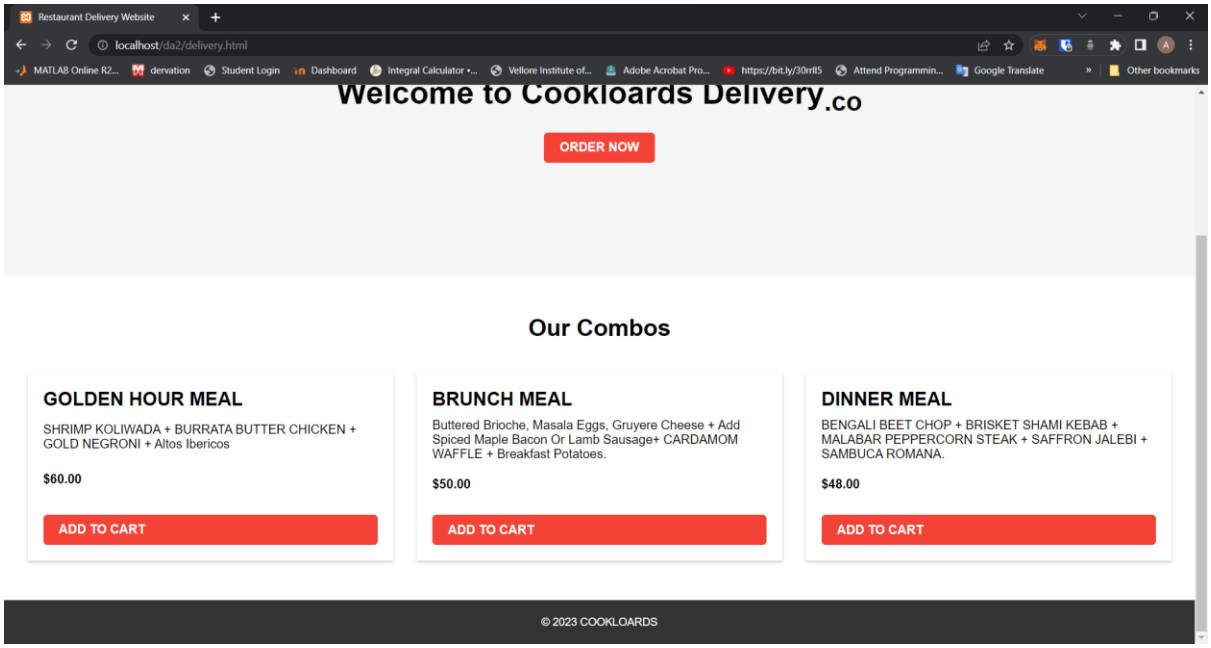
date: 2023-03-11
time: 15:30
no of people: 8

CART:


Restaurant Delivery Website
localhost/da2/delivery.html
COOKLOARDS
Home
About Us
Menu
Reservation
Cart
Welcome to Cookloards Delivery.co
ORDER NOW
Our Combos
GOLDEN HOUR MEAL
SHRIMP KOLIWADA + BURRATA BUTTER CHICKEN + GOLD NEGRONI + Altos Ibericos
BRUNCH MEAL
Buttered Brioche, Masala Eggs, Gruyere Cheese + Add Spiced Maple Bacon Or Lamb Sausage+ CARDAMOM
DINNER MEAL
BENGALI BEET CHOP + BRISKET SHAMI KEBAB + MALABAR PEPPERCORN STEAK + SAFFRON JALEBI +


Restaurant Delivery Website
localhost/da2/delivery.html
Welcome to Cookloards Delivery.co
ORDER NOW
Our Combos
GOLDEN HOUR MEAL
SHRIMP KOLIWADA + BURRATA BUTTER CHICKEN + GOLD NEGRONI + Altos Ibericos
$60.00
ADD TO CART
BRUNCH MEAL
Buttered Brioche, Masala Eggs, Gruyere Cheese + Add Spiced Maple Bacon Or Lamb Sausage+ CARDAMOM WAFFLE + Breakfast Potatoes.
$50.00
ADD TO CART
DINNER MEAL
BENGALI BEET CHOP + BRISKET SHAMI KEBAB + MALABAR PEPPERCORN STEAK + SAFFRON JALEBI + SAMBUCA ROMANA.
$48.00
ADD TO CART
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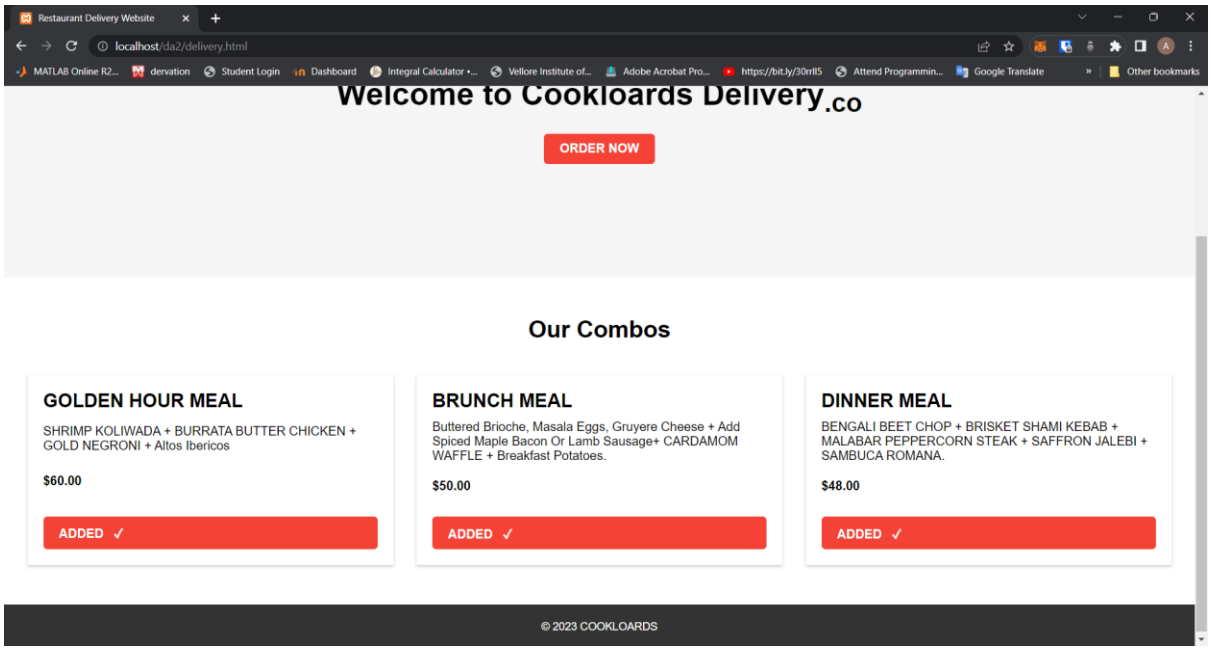
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ADDED ✓
BRUNCH MEAL
Buttered Brioche, Masala Eggs, Gruyere Cheese + Add Spiced Maple Bacon Or Lamb Sausage+ CARDAMOM WAFFLE + Breakfast Potatoes.
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ADDED ✓
DINNER MEAL
BENGALI BEET CHOP + BRISKET SHAMI KEBAB + MALABAR PEPPERCORN STEAK + SAFFRON JALEBI + SAMBUCA ROMANA.
$48.00
ADDED ✓
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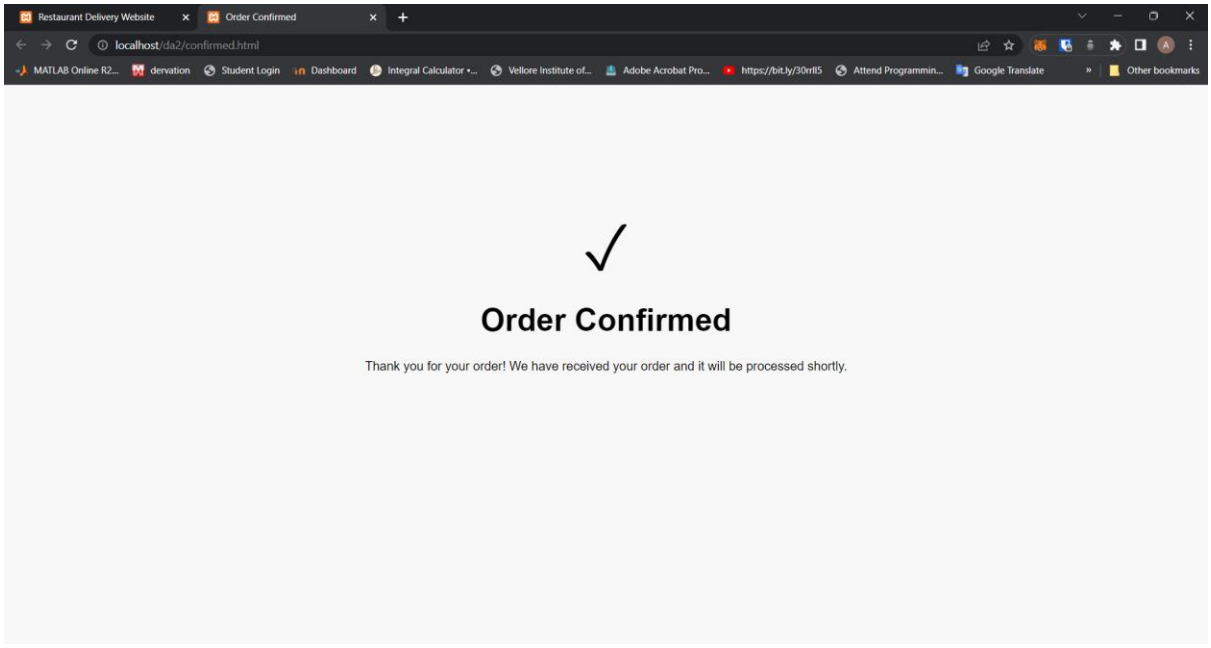

HTML tags:

1. html
2. head
3. body
4. meta
5. title
6. link
7. header
8. main
9. footer
10. h1
11. h2
12. h3
13. h4
14. nav
15. ul
16. li
17. div
18. img
19. a
20. button
21. section
22. br
23. p
24. form
25. fieldset
26. legend
27. label
28. select
29. option

30. input
31. script
32.
33. &copy
34. &2714
35. Script
36. U
37. I
38. Em
39. Strong
40. Hr
41. &amp
42. Input text
43. Input email
44. Input tel
45. Input date
46. Input time
47. Label
48. Input textarea
49. Input submit
50. Span
51. Dl
52. Dt
53. Dd

CSS rules:

- Accessing through tag name
- Accessing through class name
- Accessing through id
- Accessing through input tag like select text etc
- Accessing through animation and mouse hover for nav bars

JAVSCRIPT:

- Used to change the menu
- Used to change gallery based on store location
- Used to have a cart system to obtain items selected and show tick on selected ones

PHP:

Used top get the details of reservation and display them on a php site that displays the name and reservation details.