

Front-End UI/UX Mini Project

Project Title:

1. Restaurant Landing Page:

Design a visually appealing landing page for a fictional restaurant including its menu, ambiance, and contact details.

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Course: *UI/UX Design Fundamentals*

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Institution: *Christ University*

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1. Restaurant Landing Page

Project Overview:

Design a visually appealing landing page for a fictional restaurant including its menu, ambiance, and contact details.

Abstract

This project involves designing and developing a visually appealing one-page landing site for a fictional restaurant using HTML and CSS. The primary goal is to highlight the restaurant's menu, ambiance, and contact details while reflecting its brand identity through warm color schemes, thematic typography, and high-quality food imagery. Key sections include a header with navigation, a hero image with a welcome message, a categorized menu (Starters, Mains, Desserts), an "About Us" segment, and a contact section with essential details, followed by a footer with social media links. The design will employ Flexbox and CSS Grid for structured, responsive layouts, along with hover effects for interactivity. The final outcome will be an engaging, user-friendly webpage that effectively promotes the restaurant, enhances its online presence, and provides easy access to essential information for potential customers.

Objectives

- Design an attractive and user-friendly restaurant landing page
- Highlight menu categories (Starters, Mains, Desserts) with images and hover effects
- Implement responsive layout using Flexbox and Grid
- Use HTML5 semantic structure for accessibility and SEO
- Apply thematic branding with warm colours, typography, and imagery
- Include essential sections: Header, Hero, Menu, About Us, Contact, Footer
- Ensure cross-device compatibility and smooth navigation

Scope of Project

The *Restaurant Landing Page* project focuses exclusively on creating a visually appealing, single-page website for a fictional restaurant. The primary aim is to showcase the restaurant's brand identity, menu highlights, and contact details through a clean, modern, and responsive front-end design.

- Front-end only: no JavaScript or backend development involved
- Responsive design supporting desktop, tablet, and mobile viewports
- Use of pure HTML and CSS, no external libraries or frameworks
- Focus on visual design, layout technique, and brand alignment
- Contact section includes static address, phone, and hours without dynamic functionality

Tools & Technologies Used

Tool/Technology	Purpose
HTML5	Markup and semantic content structure
CSS	Styling, layout management, responsiveness
VS Code	Code editing and project organization
Chrome Dev Tools	Testing, debugging, and responsive inspection

HTML Structure Overview

- Semantic tags used: <header>, <nav>, <main>, <section>, <footer>
- Sections structured for clear navigation: Header (with nav menu), Hero, Menu (split as Starters, Mains, Desserts), About Us, Contact, Footer
- Navigation menu built with unordered lists and anchor links for smooth scrolling
- Menu items organized using Flexbox/Grid inside <section> elements for clear grouping

CSS Styling Strategy

- External stylesheet (style.css) with well-organized sections and comments
- Layouts managed through CSS Flexbox and Grid for responsive, flexible design
- Mobile-first design methodology enhanced with media queries for larger screens
- CSS variables define warm theme colours for easy theme consistency
- Hover effects added to menu items to enhance interactivity
- Typography scaled using relative units (em/rem) for accessibility and responsiveness.

Key Features

Feature	Description
Responsive Design	Website adapts seamlessly from mobile to desktop screens
Smooth Navigation	Fixed header with anchor links allowing easy section jumping
Image-rich Menu	Menu categories displayed with food images using Flexbox/Grid layout
Hover Effects	Interactive hover styles on menu items improve user engagement
Brand Theming	Consistent warm colour palette and typography reflective of food theme
Footer Elements	Social media icons and newsletter signup placeholder included

Challenges Faced & Solutions

Challenge	Solution
Overlapping elements on small screens	Media queries used to stack and resize elements
Aligning menu items evenly	Adopted Flexbox and Grid for more reliable alignment
Responsive typography issues	Used em/rem units instead of fixed pixels for fonts
Maintaining image quality	Optimized images and used CSS object-fit for layout

Outcome

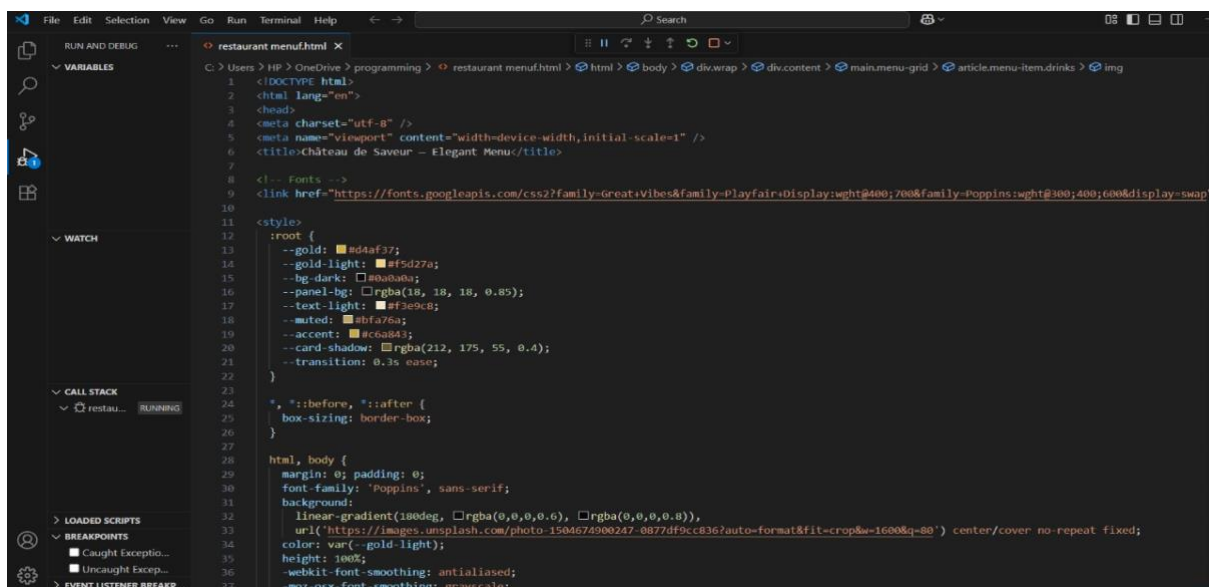
Successfully designed a clean, modern, and responsive restaurant landing page using only HTML and CSS. The page incorporates key branding elements, rich imagery, and structured navigation. The project enhanced understanding of layout techniques like Flexbox/Grid,

responsive design, and user interface branding. It serves as a practical template for small business websites emphasizing visual appeal and usability without complex scripting.

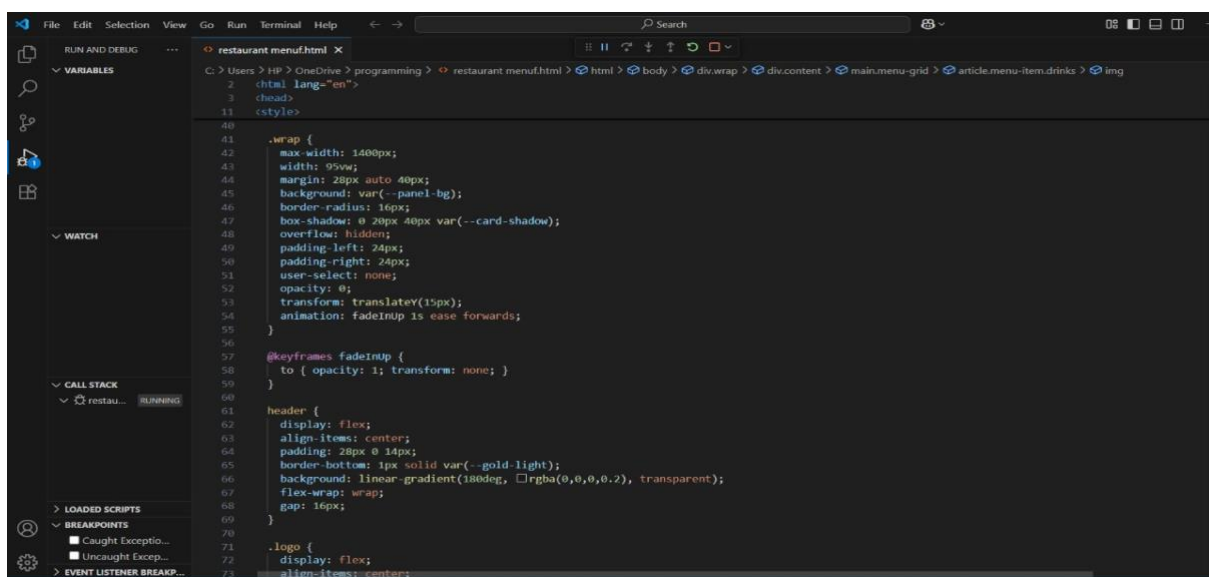
Future Enhancements

- Add JavaScript for interactive elements such as form validation or dynamic menu filtering
- Integrate animations or transitions for a more polished user experience
- Backend integration for handling newsletter subscriptions and contact forms
- Implement a theme toggler for light/dark mode to enhance accessibility and user customization

Sample Code



```
1 <!DOCTYPE html>
2 <html lang="en">
3 <head>
4 <meta charset="utf-8" />
5 <meta name="viewport" content="width=device-width,initial-scale=1" />
6 <title>Château de Saveur – Elegant Menu</title>
7
8 <!-- Fonts -->
9 <link href="https://fonts.googleapis.com/css2?family=GreatVibes&family=Playfair+Display:wght@400;700&family=Poppins:wght@300;400;600&display=swap"
10
11
12 <style>
13 :root {
14 --gold: #d4af37;
15 --gold-light: #f5d27a;
16 --bg-dark: #0a0a0a;
17 --panel-bg: rgba(18, 18, 18, 0.85);
18 --text-light: #f3e9c8;
19 --muted: #afa66a;
20 --accent: #f6a84d;
21 --card-shadow: rgba(212, 175, 55, 0.4);
22 --transition: 0.3s ease;
23
24 *, ::before, ::after {
25 box-sizing: border-box;
26
27
28 html, body {
29 margin: 0; padding: 0;
30 font-family: 'Poppins', sans-serif;
31 background:
32 linear-gradient(180deg, rgba(0,0,0,0.6), rgba(0,0,0,0.8)),
33 url('https://images.unsplash.com/photo-1504674900247-0877df9cc836?auto=format&fit=crop&w=1600&q=80') center/cover no-repeat fixed;
34 color: var(--gold-light);
35 height: 100%;
36 -webkit-font-smoothing: antialiased;
37 -moz-osx-font-smoothing: grayscale;
```



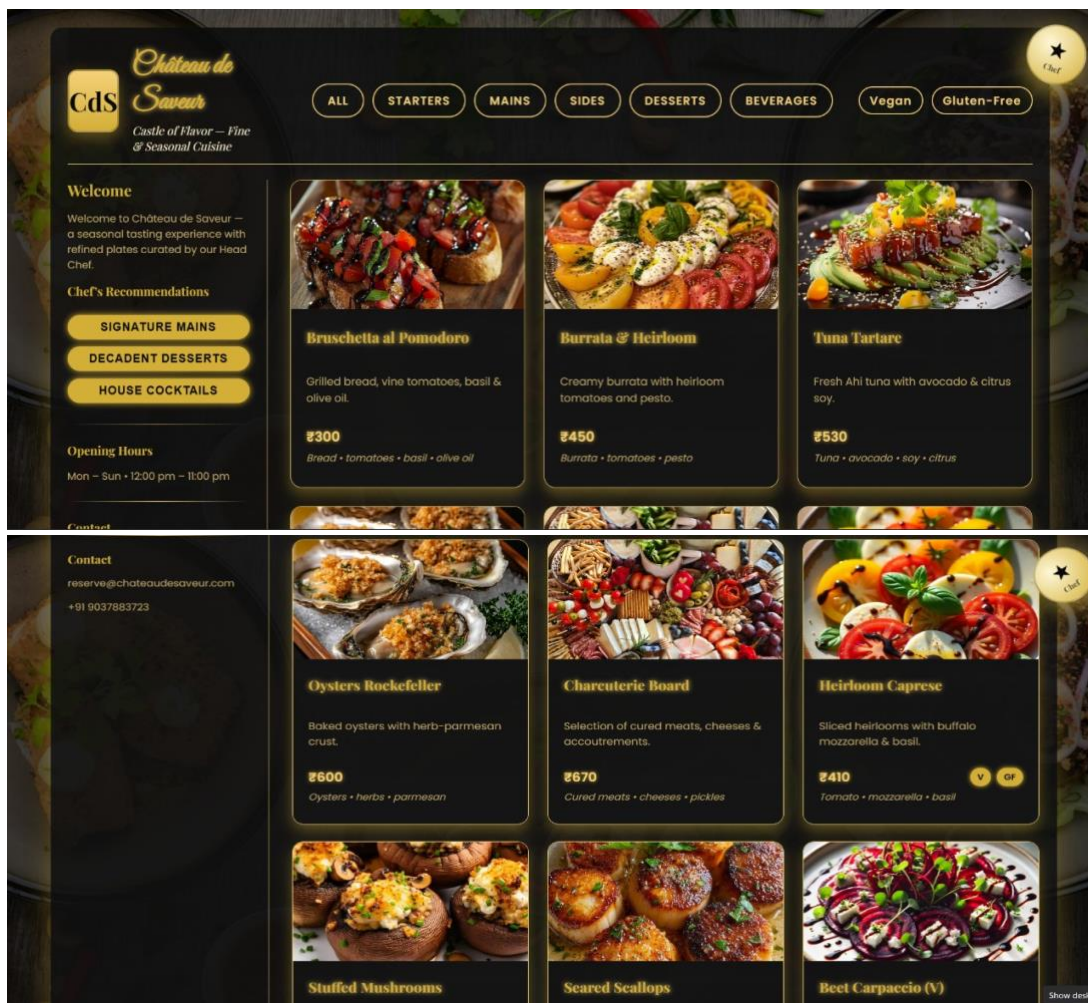
```
41 .wrap {
42 max-width: 1400px;
43 width: 95vw;
44 margin: 28px auto 40px;
45 background: var(--panel-bg);
46 border-radius: 16px;
47 box-shadow: 0 20px 40px var(--card-shadow);
48 overflow: hidden;
49 padding-left: 24px;
50 padding-right: 24px;
51 user-select: none;
52 opacity: 0;
53 transform: translateY(15px);
54 animation: fadeInUp 1s ease forwards;
55
56
57 @keyframes fadeInUp {
58 to { opacity: 1; transform: none; }
59
60
61 header {
62 display: flex;
63 align-items: center;
64 padding: 28px 0 14px;
65 border-bottom: 1px solid var(--gold-light);
66 background: linear-gradient(180deg, rgba(0,0,0,0.2), transparent);
67 flex-wrap: wrap;
68 gap: 16px;
69
70
71 .logo {
72 display: flex;
73 align-items: center;
```

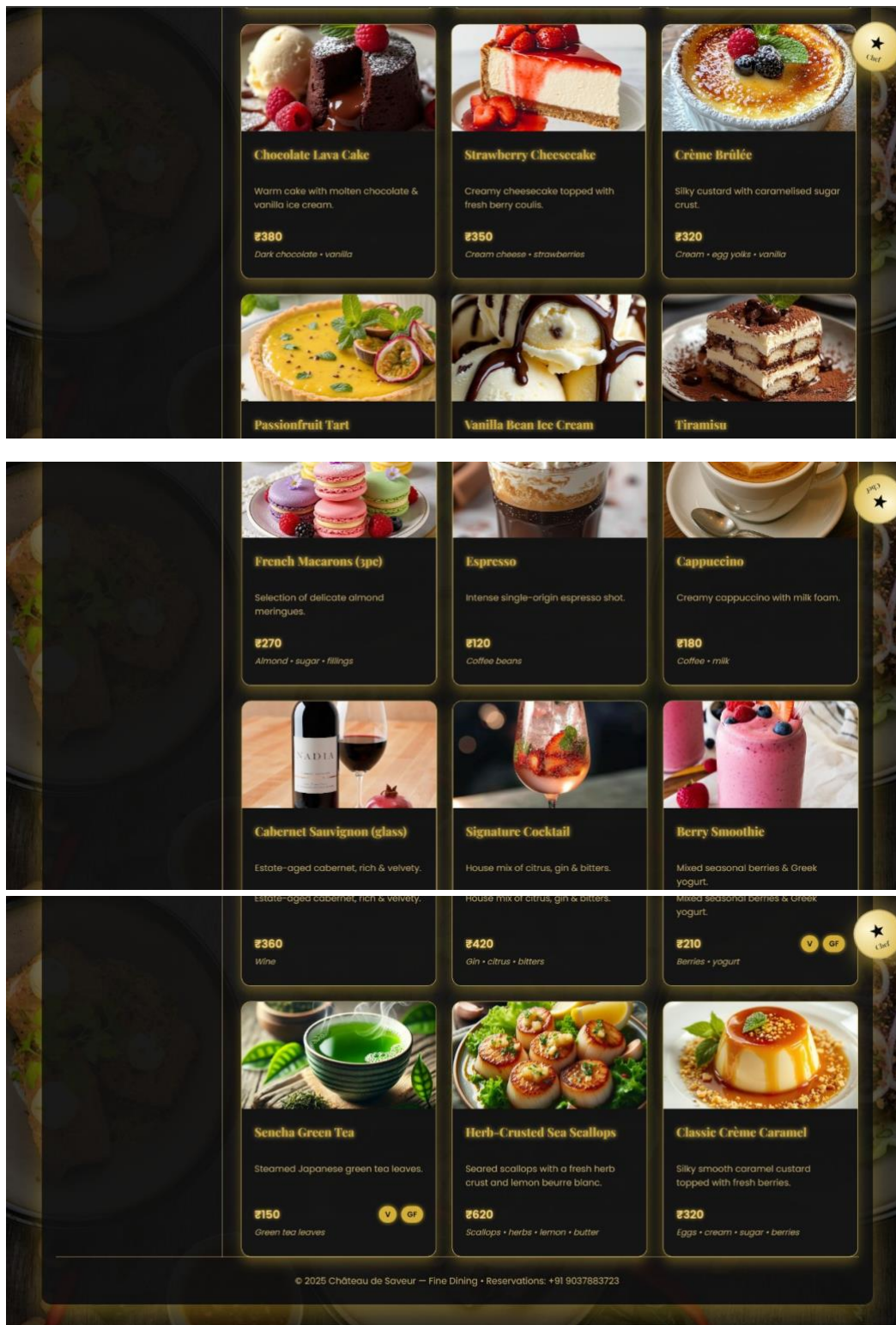
```
restaurant menu.html X
C:\Users\> HP > OneDrive > programming > restaurant menu.html > html > body > div.wrap > div.content > main.menu-grid > article.menu-item.drinks > img

2  <html lang="en">
3  <head>
11 <style>
70
71  .logo {
72    display: flex;
73    align-items: center;
74    gap: 18px;
75    flex: 0 0 270px;
76  }
77
78  .crest {
79    width: 88px; height: 88px;
80    background: linear-gradient(180deg, var(--gold-light), var(--gold));
81    color: var(--bg-dark);
82    font-family: 'Playfair Display', serif;
83    font-weight: 700;
84    font-size: 36px;
85    border-radius: 14px;
86    display: flex;
87    justify-content: center;
88    align-items: center;
89    box-shadow: 0 8px 20px var(--card-shadow);
90    border: 3px solid rgba(0,0,0,0.25);
91    user-select: none;
92  }
93
94  .brand h1 {
95    margin: 0;
96    font-family: 'Great Vibes', cursive;
97    font-size: 48px;
98    color: var(--gold);
99    text-shadow: 0 0 8px var(--gold-light);
100
101  }
102  .brand p {
103    margin: 4px 0 0;
```

Output

In laptop screen:





In mobile screen

CdS

Château de Soreur

Castle of Flavor • Fine & Seasonal Cuisine

ALL

STARTERS

MAINS

SIDES

DESSERTS

BEVERAGES

Vegan

gluten-free

Welcome

Welcome to Château de Soreur – a seasonal tasting experience with refined plates curated by our Head Chef.

Chef's Recommendations

SIGNATURE MAINS

DECADENT DESSERTS

HOUSE COCKTAILS

Opening Hours

Mon - Sun • 12:00 pm - 9:00 pm

Contact

reservations@chateauofsoreur.com

+1 803 786 3723

Bruschetta al Pomodoro
Grilled bread, vine tomatoes, basil & olive oil.
\$300
Bread • tomatoes • basil • olive

Burrata di Heirloom
Creamy burrata with heirloom tomatoes and pesto.
\$450
Burrata • tomatoes • pesto

Tuna Tartare
Fresh Ahi tuna with avocado & citrus soy.
\$530
Tuna • avocado • soy • citrus

Oysters Rockefeller
Baked oysters with herb-parmesan crust.
\$600
Oysters • herbs • parmesan

Charcuterie Board
Selection of cured meats, cheeses & accompaniments.
\$670
Cured meats • cheeses • produce

Heirloom Caprese
Sliced heirlooms with buffalo mozzarella & basil.
\$410
Tomato • mozzarella • basil

Provencal Ratatouille (V)
Seasonal vegetables braised in herb-infused tomato.
\$370
Aubergine • zucchini • eggplant

Seared Sea Bass
Seared bass with lemon beurre blanc.
\$650
Sea bass • lemon • butter

Pistachio-Crusted Lamb
Rock of lamb with pistachio crust & jus.
\$800
Lamb • pistachio • herbs

Mushroom Risotto (V)
Creamy risotto rice with wild mushrooms.
\$440
Rice • mushrooms • parmesan

Ravioli di Ricotta
Handmade ricotta ravioli in brown butter sage.
\$470
Ricotta • ricotta • sage

Thai Green Curry (GF)
Coconut green curry with seasonal vegetables.
\$430
Coconut • dairy • veg

Truffle Parmesan Fries
Hand-cut fries with truffle oil & parmesan.
\$270
Potato • truffle • parmesan

Garlic & Herb Focaccia
Warm focaccia with roasted garlic & rosemary.
\$210
Flour • garlic • rosemary

Charred Broccoli (V)
Lemon, chili flakes & toasted almonds.
\$240
Broccoli • lemon • almonds

Creamy Garlic Mushrooms
Sautéed wild mushrooms in cream & thyme.
\$330
Mushrooms • cream • thyme

Marinated Olives & Citrus
House-marinated olives with citrus zest.
\$200
Olives • citrus • herbs

Prawn Shrimps
Grilled prawns with chili-lime butter.
\$420
Prawns • chili • lime

Dessert 1
Chocolate cake with raspberry.
\$500
Chocolate • raspberry

Dessert 2
Cheesecake with strawberry.
\$550
Cheesecake • strawberry

Dessert 3
Crème brûlée with vanilla.
\$500
Crème brûlée • vanilla

Beet Carpaccio (V)
Thinly sliced beets, goat cheese & candied walnuts.
\$320
Beet • goat cheese • walnuts

Seared Scallops
Pan-seared scallops with citrus butter.
\$480
Scallops • butter • lemon

Stuffed Mushrooms
Mushrooms filled with herb-breadcrumbs and cheese.
\$330
Mushrooms • breadcrumbs • cheese

Honey Glazed Salmon
Suk glass & microgreens.
\$400
Salmon • honey • soy • lemon

Grilled Ribeye Steak
Dry-aged ribeye, garlic butter & thyme jus.
\$1300
Ribeye • garlic • butter • thyme

Shrimp Cocktail
Chilled prawns with zesty house cocktail sauce.
\$450
Shrimp • herbs • cocktail sauce

Honey Glazed Salmon
Pan-seared salmon, honey-soy glaze & microgreens.
\$900
Salmon • honey • soy • lemon

Roast Herb Chicken
Half roast chicken with truffle mashed potatoes.
\$530
Chicken • rosemary • butter

Truffle Alfredo Pasta
Handmade fettuccine in truffle parmesan cream.
\$710
Fettuccine • truffle oil • parmesan

Garlic Butter Lobster
Whole lobster tails with lemon-garlic butter.
\$1050
Lobster • garlic • butter

Wagyu Beef Burger
Wagyu patty, aged cheddar & caramelised onions.
\$610
Wagyu • cheddar • brioche

Wood-fired Margherita
San Marzano tomato, buffalo mozzarella & basil.
\$360
Tomato • mozzarella • basil

Duck Confit
Slow-cooked duck leg with orange glaze.
\$650
Duck • orange • herbs

Beet Carpaccio (V)
Thinly sliced beets, goat cheese & candied walnuts.
\$370
Beet • goat cheese • walnuts

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Duck • orange • herbs

Conclusion

This project involved designing and implementing an elegant, responsive restaurant menu webpage using **pure HTML and CSS**. It strengthened my understanding of semantic markup, CSS Grid and Flexbox layouts, and achieving interactive functionality with CSS selectors. The challenge of maintaining uniform card sizes, accessibility, and beautiful visual theming was successfully met. This mini project enhanced my front-end skills, particularly in user-centric web design for food service applications.

Reference

- L&T LMS: <https://learn.intedutech.com/Landing/MyCourse>
- MDN Web Docs: <https://developer.mozilla.org/en-US/>
- Google Fonts and Material Design Guidelines
- CSS-Tricks: <https://css-tricks.com/>