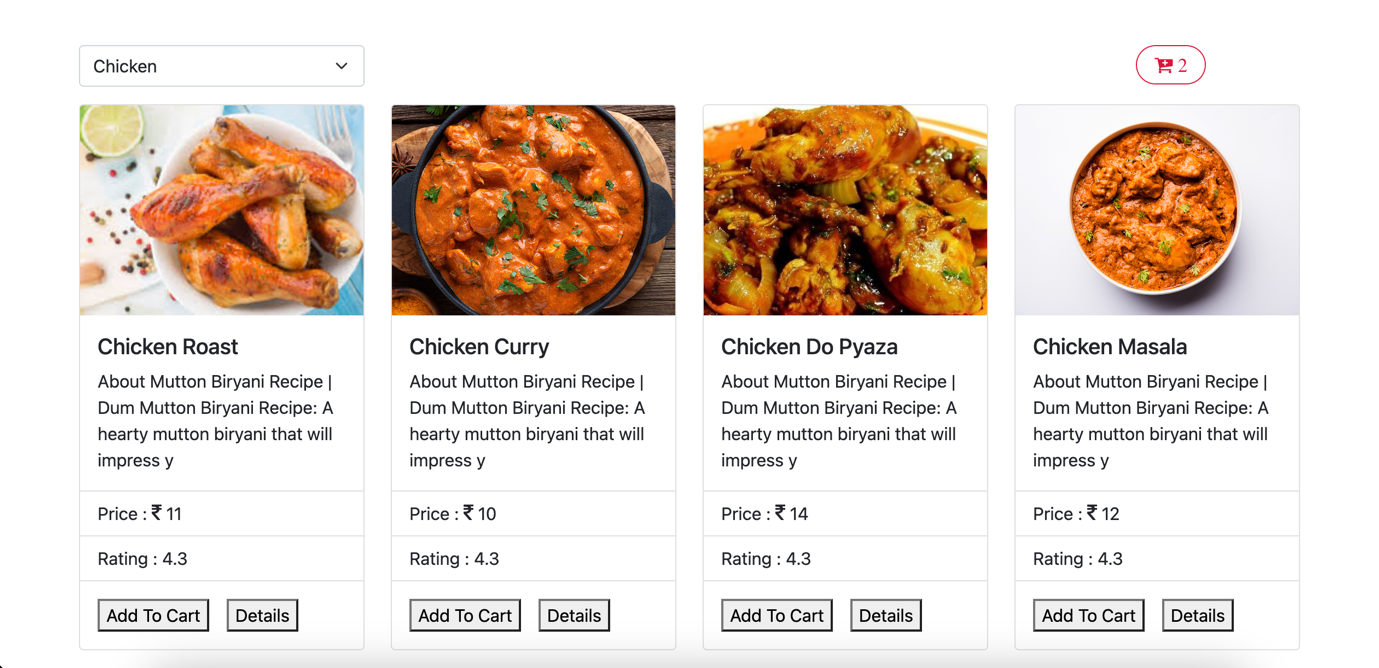
1. Create an application for a restaurant that looks as below



1. Clicking on Add To Cart will add the number in cart icon

Data can be stored in a file data.ts

export const foodItem = [

{

id: 1,

name: "Ambur Biryani",

category: "biryani",

rating: 4.3,

price: 13,

img: "images/biryani/Ambur-Chicken-Biryani.jpg",

quantity: 1,

description:"Ambur biryani is a delightful one-pot meal with succulent pieces of meat cooked to perfection along with the aromatic jeera samba rice, mint leaves, coriander leaves and whole spices. The flavor and taste of meat is more dominant in Ambur biryani than the other ones due to the fewer spices used"

},

{

id: 2,

name: "Hyderabadi Biryani",

category: "biryani",

rating: 4.3,

price: 15,

img: "images/biryani/Chicken-Biryani-hyd.jpg",

quantity: 1,

description:"The authentic Hyderabadi biryani is meticulously prepared in the 'Kutchi' (raw) biryani style, in which raw rice and raw meat are cooked together in a 'handi' (earthen pot) with spices and a little bit of water. “It takes meticulous planning and a lot of time to prepare Hyderabadi biryani"

},

{

id: 3,

name: "Egg Biryani",

category: "biryani",

rating: 4.3,

price: 18,

img: "images/biryani/egg-biryani.jpeg",

quantity: 1,

description:"Egg biryani is a very healthy and nutritious food. The yolk contains 1.33 gm of cholesterol per 100 gm's and is a rich source of vitamin A, B vitamins, calcium, phosphorous, lecithin and iron"

},

{

id: 4,

name: "Goan Fish Biryani",

category: "biryani",

rating: 4.3,

price: 15,

img: "images/biryani/goan-fish-biryani.jpg",

quantity: 1,

description:"Suni’s Goan Fish Biryani has aromatic basmati rice, layered with a base of Goan flavours and perfectly cooked Pomfret fish. You can use other firm white fish or prawns with an equally delicious result.he sole reason food is at the centre of my life is my mum, Sunita (Suni for loved ones). We ate so well at home thanks to her. But like typical children, we were rarely grateful and took it for granted all the time. It was only after I moved out of home that I realised just how awe-inspiring it was that my mum cooked like she did for us while still being a full time banker."

},

{

id: 5,

name: "Mutton Biryani",

category: "biryani",

rating: 4.3,

price: 10,

img: "images/biryani/hyd-Mutton-Biryani.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 6,

name: "Kamrupi Biryani",

category: "biryani",

rating: 4.3,

price: 12,

img: "images/biryani/kamrupi-biryani.jpg",

quantity: 1,

description:"About Kamrupi Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 7,

name: "Kashmiri Biryani",

category: "biryani",

rating: 4.3,

price: 13,

img: "images/biryani/kashmiri.pulao.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 8,

name: "Memoni Biryani",

category: "biryani",

rating: 4.3,

price: 20,

img: "images/biryani/memonibiryani.png",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 9,

name: "Mughlai Biryani",

category: "biryani",

rating: 4.3,

price: 15,

img: "images/biryani/mughlai-biryani.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 10,

name: "Chicken Roast",

category: "chicken",

rating: 4.3,

price: 11,

img: "images/chicken/Chicken\_roast.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 11,

name: "Chicken Curry",

category: "chicken",

rating: 4.3,

price: 10,

img: "images/chicken/Chicken-Curry.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 12,

name: "Chicken Do Pyaza",

category: "chicken",

rating: 4.3,

price: 14,

img: "images/chicken/Chicken-do-Pyaza.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 13,

name: "Chicken Masala",

category: "chicken",

rating: 4.3,

price: 12,

img: "images/chicken/Chicken-Masala.jpeg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 14,

name: "Handi Chicken",

category: "chicken",

rating: 4.3,

price: 17,

img: "images/chicken/Handi-chicken.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 15,

name: "Murgh Musallam",

category: "chicken",

rating: 4.3,

price: 20,

img: "images/chicken/Murgh-Musallam.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 16,

name: "Matar Paneer",

category: "paneer",

rating: 4.3,

price: 15,

img: "images/paneer/Matar-Paneer.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 17,

name: "Palak Paneer",

category: "paneer",

rating: 4.3,

price: 10,

img: "images/paneer/palak-paneer.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 18,

name: "Paneer Butter Masala",

category: "paneer",

rating: 4.3,

price: 15,

img: "images/paneer/paneer-butter-masala.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 19,

name: "Paneer Do Pyaza",

category: "paneer",

rating: 4.3,

price: 12,

img: "images/paneer/Paneer-Do-Pyaza.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 20,

name: "Hyderabadi Paneer",

category: "paneer",

rating: 4.3,

price: 8,

img: "images/paneer/Paneer-Hyderabadi.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 21,

name: "Paneer Lababdar",

category: "paneer",

rating: 4.3,

price: 7,

img: "images/paneer/paneer-lababdar.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 22,

name: "Shahi Paneer",

age: "32",

category: "paneer",

rating: 4.3,

price: 5,

img: "images/paneer/shahi-paneer.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 23,

name: "Navratan Korma",

category: "vegetable",

rating: 4.3,

price: 8,

img: "images/vegetable/navratan-korma\_-vegetable.png",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 24,

name: "Veg Jalfrezi",

category: "vegetable",

rating: 4.3,

price: 7,

img: "images/vegetable/VEG-JALFREZI.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 25,

name: "Veg Biryani",

category: "vegetable",

rating: 4.3,

price: 5,

img: "images/vegetable/vegetable-biryani.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 26,

name: "Veg Curry",

category: "vegetable",

rating: 4.3,

price: 7,

img: "images/vegetable/vegetable-curry.jpeg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 27,

name: "Veg Kolhapur",

category: "vegetable",

rating: 4.3,

price: 10,

img: "images/vegetable/vegetable-kolhapuri.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 28,

name: "Veg Masala",

category: "vegetable",

rating: 4.3,

price: 4,

img: "images/vegetable/vegetable-masala.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 29,

name: "Veg Pakora",

category: "vegetable",

rating: 4.3,

price: 4,

img: "images/vegetable/vegetable-pakora.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 30,

name: "Momos",

category: "chinese",

rating: 4.3,

price: 8,

img: "images/chinese/cabbage-momos-.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 31,

name: "Chicken Manchurian",

category: "chinese",

rating: 4.3,

price: 7,

img: "images/chinese/ChickenManchurian.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 32,

name: "Chili Chicken",

category: "chinese",

rating: 4.3,

price: 5,

img: "images/chinese/Chili-Chicken.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 33,

name: "Chowmein",

category: "chinese",

rating: 4.3,

price: 16,

img: "images/chinese/chowmin.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 34,

name: "Spring Roll",

category: "chinese",

rating: 4.3,

price: 14,

img: "images/chinese/spring-rolls.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 35,

name: "Szechuan Chicken",

category: "chinese",

rating: 4.3,

price: 10,

img: "images/chinese/szechuan-chicken.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 36,

name: "Fried Rice",

category: "chinese",

rating: 4.3,

price: 8,

img: "images/chinese/veg-fried-rice.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 37,

name: "Butter Masala Dosa",

category: "south indian",

rating: 4.3,

price: 18,

img: "images/south indian/Butter-Masala-Dosa.png",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 38,

name: "Idli",

category: "south indian",

rating: 4.3,

price: 20,

img: "images/south indian/idli-with-rice-flour.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 39,

name: "Masala Dosa",

category: "south indian",

rating: 4.3,

price: 12,

img: "images/south indian/masala-dosa.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 40,

name: "Mysore Bonda",

category: "south indian",

rating: 4.3,

price: 10,

img: "images/south indian/mysore-bonda.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 41,

name: "Onion Uttapam",

category: "south indian",

rating: 4.3,

price: 15,

img: "images/south indian/onion-uttapam.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 42,

name: "Plain Dosa",

category: "south indian",

rating: 4.3,

price: 40,

img: "images/south indian/plain-dosa.jpeg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

},

{

id: 43,

name: "Rava Uttapam",

category: "south indian",

rating: 4.3,

price: 25,

img: "images/south indian/Rava-Uttapam.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

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{

id: 44,

name: "Sambhar Vada",

category: "south indian",

rating: 4.3,

price: 34,

img: "images/south indian/sambhar-vada.jpg",

quantity: 1,

description:"About Mutton Biryani Recipe | Dum Mutton Biryani Recipe: A hearty mutton biryani that will impress your guests instantly. Biryani is a dish that nobody can ever resist. Be it a dinner party or any celebratory occasion, biryani seems to be an ideal main dish to serve along with a spicy salan or refreshing raita.Ingredients in Dum Mutton Biryani: This mutton biryani recipe has layers of mutton and saffron-milk infused rice cooked 'dum' style. It has a host of aromatic spices and herbs such as star anise, bay leaves, cardamom, cinnamon, cloves, jaiphal, and javitri along with chillies, rose water, kewda and saffron cooked with succulent mutton pieces"

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