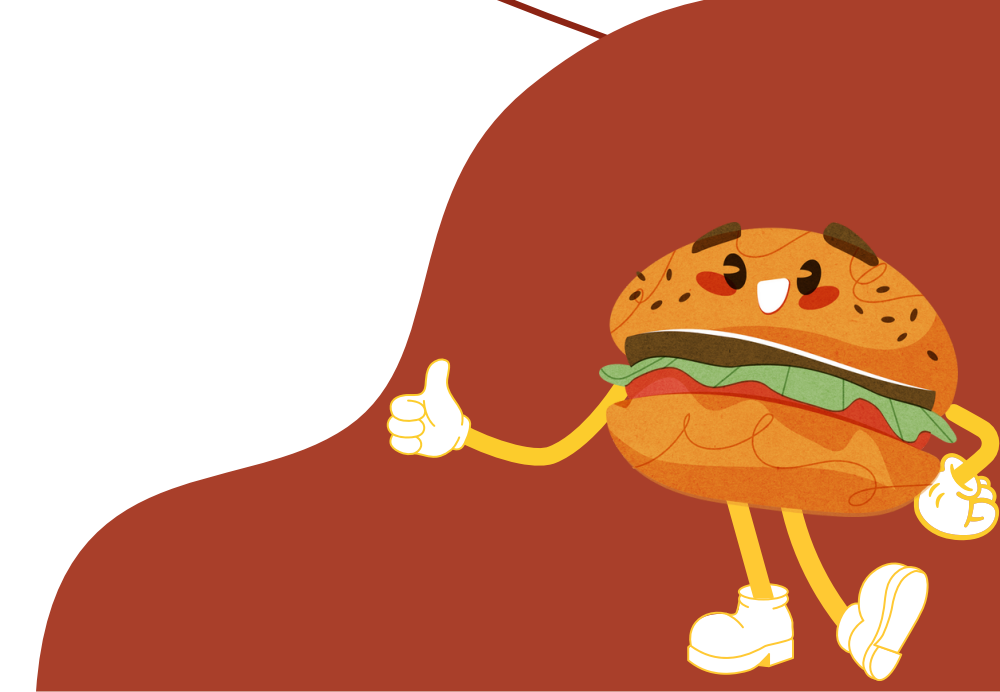


SAS DONALD

NOTHING BRINGS PEOPLE TOGETHER LIKE FOOD



SAS DONALD'S
Nothing brings people
TOGETHER like food

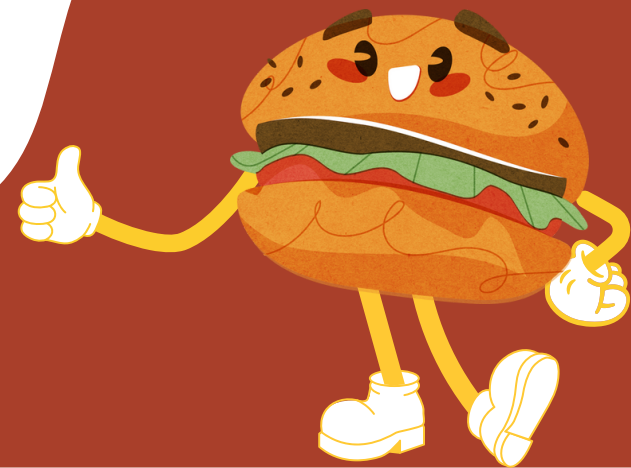
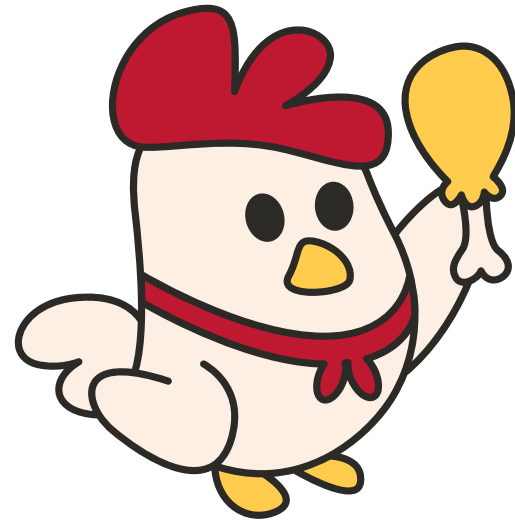
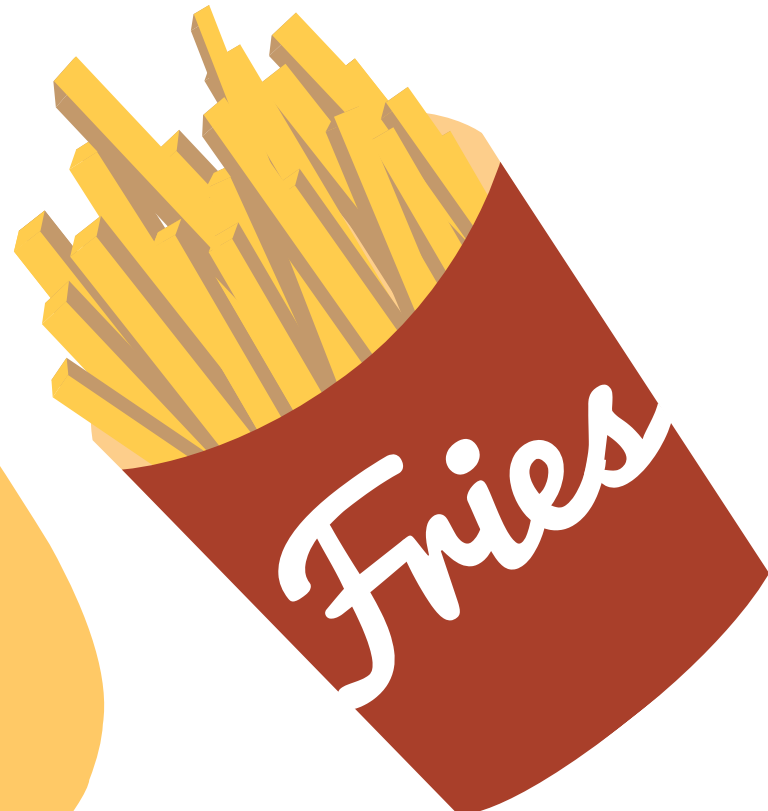
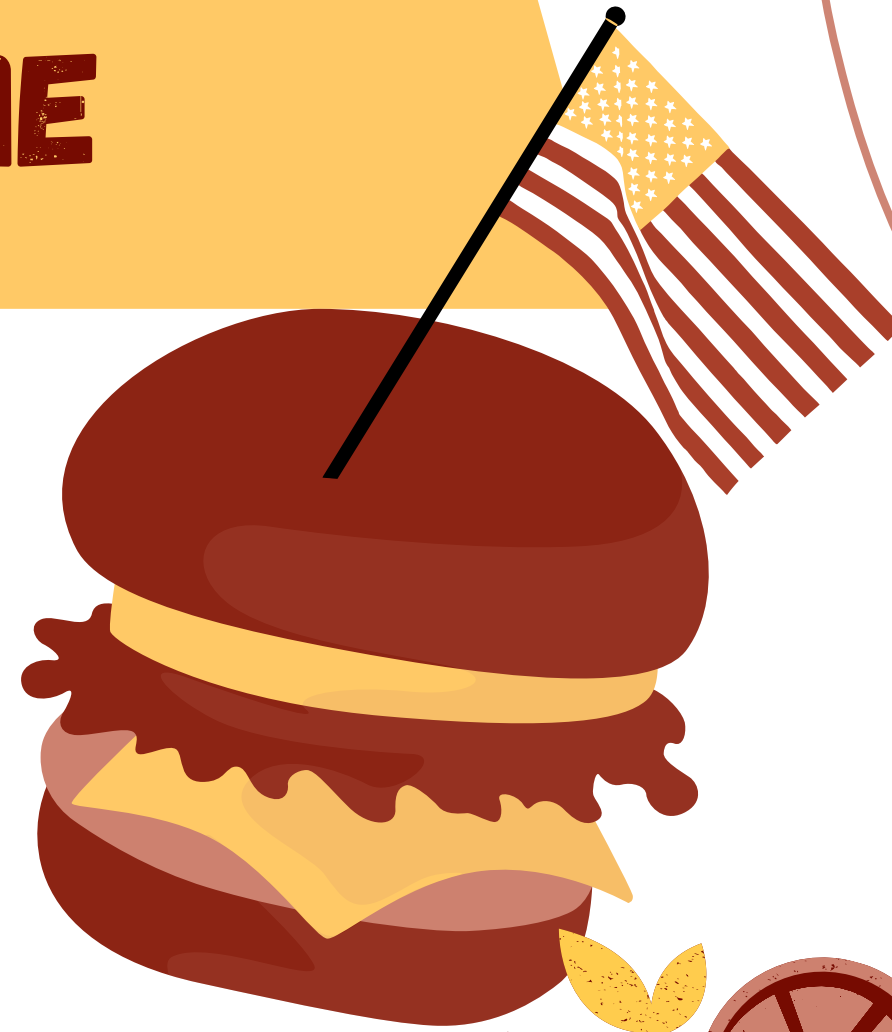
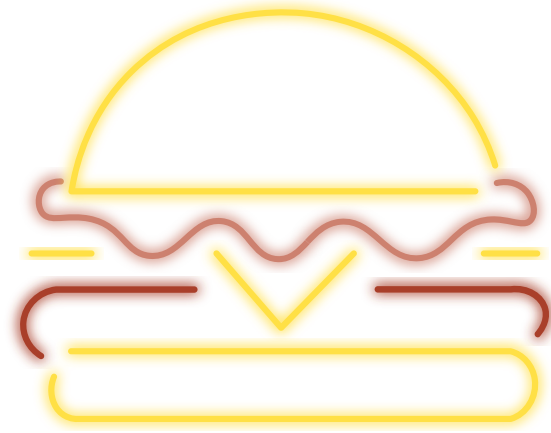
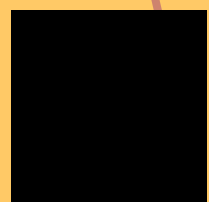
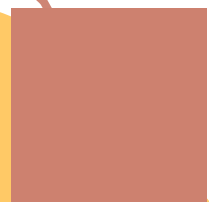


DESCRIPTION

FOLLOW THE TRAIL TO THE SCENT OF DELICIOUS AMERICAN FOOD AT "SAS DONALDS" WE INVITE YOU TO COME AND HAVE A GREAT TIME, BECAUSE OF US NOTHING BRINGS PEOPLE TOGETHER LIKE FOOD!, MAKE SURE TO GIVE US A FIVE STAR RATING AND WE HOPE YOU LOVE OUR DINER



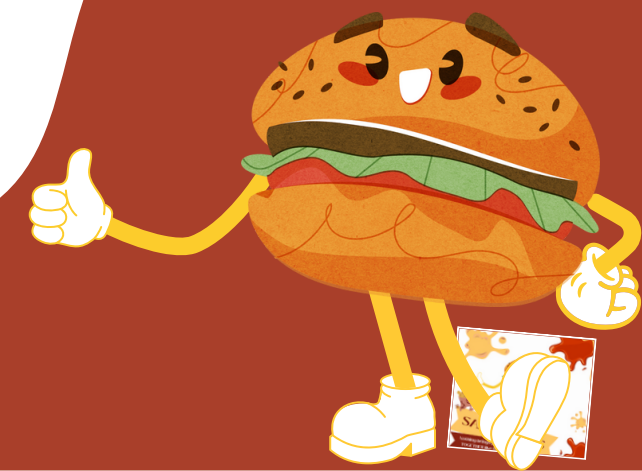
THEME & COLOR SCHEME



INTERIOR



CUISINE



MENU/CPS



RECIPES 3X

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HOT DOGS


INGREDIENTS \$22.81	LINK
<ul style="list-style-type: none">• ONIONS \$1.35 (OPTIONAL)• CORIANDER \$3.99• SAUSAGE \$2.99• FRENCH BREAD \$2.99• MAYONNAISE \$3.99• TOMATO SAUCE (OPTIONAL)• MUSTARD (OPTIONAL)	<p>Forbidden pineapple salsa hot dogs</p> <p>These together have the best pineapple salsa hot dogs on a hot summer's day for an easy to make! Your choice of grilled sausages in a hearty bun and topped with a tangy grilled pineapple salsa.</p> 

METHOD

FIRST YOU START BY COOKING YOUR SAUSAGES FOR 25 MINUTES AND CUT UP FRENCH BREAD IN HALF AND HEAT IT UP FOR 1 MINUTE, FRY YOUR ONIONS FOR 2 - 3 MINUTES THEN YOU MAY TAKE SOME CORIANDER CHOP IT UP AND THROW AWAY THE BAD BITS. AFTER THE SAUSAGE IS DONE HEATING UP THEN YOU MAY PLACE THE SAUSAGE ON TOP OF THE CUT BREAD. ADD YOUR TOPPING/SAUCES AND YOUR GOOD.



SALAD RECIPE

INGREDIENTS \$23.93	LINK
<ul style="list-style-type: none">• CORIANDER \$2.99• LEMON JUICE \$2.09• GARLIC \$0.94• RED CHILLI \$6.49• LETTUCE \$3.99• CUCUMBER \$1.49• AVOCADO \$1.09• SPRING ONION \$3.79• OLIVE OIL \$5.39• LEMONS \$1.06	<p>Chili pineapple salad</p> <p>Nothing says summer quite like a salad! This fresh seafood chili salad is easy to make and a guaranteed crowd pleaser. Please feel free to adjust the amount of chili to suit your taste.</p> 

METHOD

FIRST YOU START BY , PLACING THE AVOCADO, SPRING ONIONS, RED CHILLI, LEMON JUICE AND CORIANDER IN A BOWL. STIR GENTLY TO MIX, THEN SEASON IT WITH SALT AND PEPPER. POUR THE OLIVE OIL AND LEMON JUICE IN A BOWL. ADD YOUR LETTUCE ON THE PLATE/BOWL, ALSO ADD THE OTHER INGREDIENTS, ADD YOUR SALSA/DRESSING AND ENJOY!

