

MYO Restaurant, Coventry

Revamp for the Old Fire Station

The historic site of the Old Fire Station in the centre of Coventry has been turned into a showcase bar and restaurant following a £3.5 million revamp. Escape bar is located on the ground floor and the second floor has been turned into a new and exciting restaurant concept called MYO. In stylish contemporary surroundings customers can choose from a wide range of specialities from around the world and actually watch their food being prepared in an impressive open show kitchen in the centre of the restaurant.

The new venture is the brainchild of award winning chef Rois Ali, a self-made millionaire who grew up in Coventry and still lives in the city. The 39-year-old father-of-five, who has worked in the catering industry for 23 years, said: 'The showpiece kitchen is an integral part of our business plan, creating a wow factor in the heart of the restaurant where diners can see our chefs freshly preparing stir fries, naan bread and other of our specialities. We want our customers to see what is available displayed in an attractive way'.

With the equipment on view it is important that it looks good, not just now but for years to come. Everything also has to be in the right place so that the chefs do not have to run backwards and forwards unnecessarily. Bettaquip equipped the theatre style kitchen and a second kitchen behind the scenes where much of the preparation work takes place. This kitchen includes a combi oven stacked on a blast chiller to enable much of the preparation work to be carried out well before the first diners arrive, with food reheated just prior to service. This behind the scenes kitchen is also the location for a dishwasher for cleaning up after the diners have finished.

Customers can expect a good range of Indian, Thai, Chinese and Mediterranean dishes. 'We have more than 100 dishes to choose from', explains Rois, 'including starters, main courses and side dishes and our chefs have come from five-star hotels so the quality of food is very upmarket. Our customers can expect top quality food in a relaxed, friendly atmosphere.'

The opening of the restaurant marks the completion of the second phase of Mr Ali's project, following the opening of Escape bar on the ground floor of the building during summer 2006. The third phase is a planned training academy for catering students on the third floor of the building.

For more information on BETTAquip call Andy Bettany on 01543 308610 or visit www.bettaquip.com



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