



MENU KNOWLEDGE

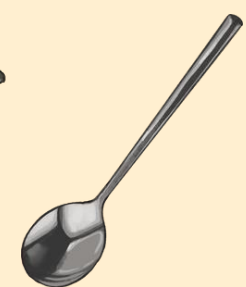
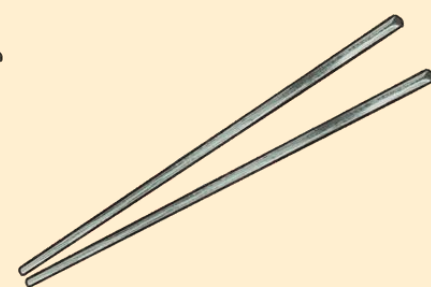
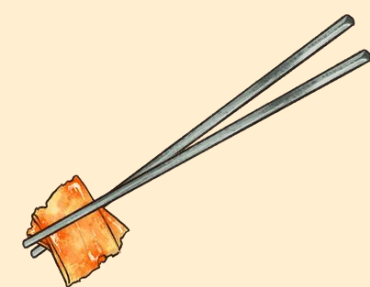
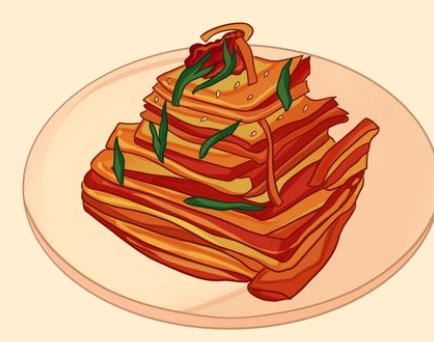
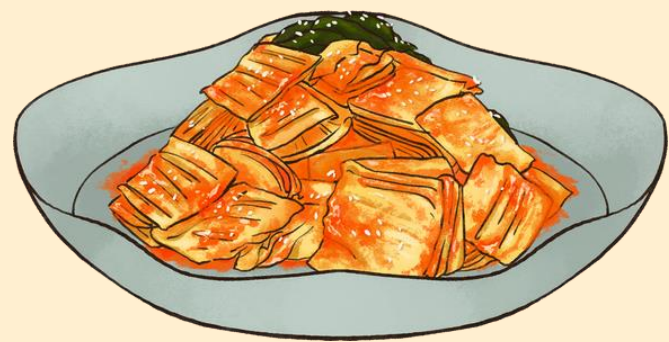
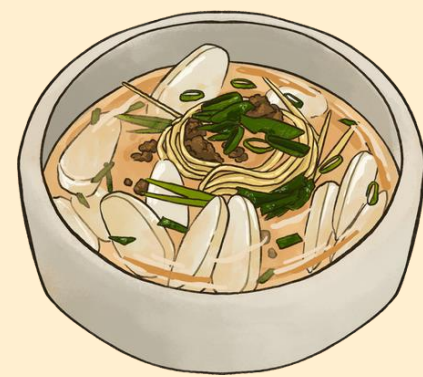


INTRODUCTION

Hi good people, let me introduce myself. I am **Widuri** and I'd like to share about **menu knowledge** in a simple way. I hope that you will enjoy my presentation.



MENU ??



MENU DARI BERBAGAI SUDUT PANDANG

TAMU

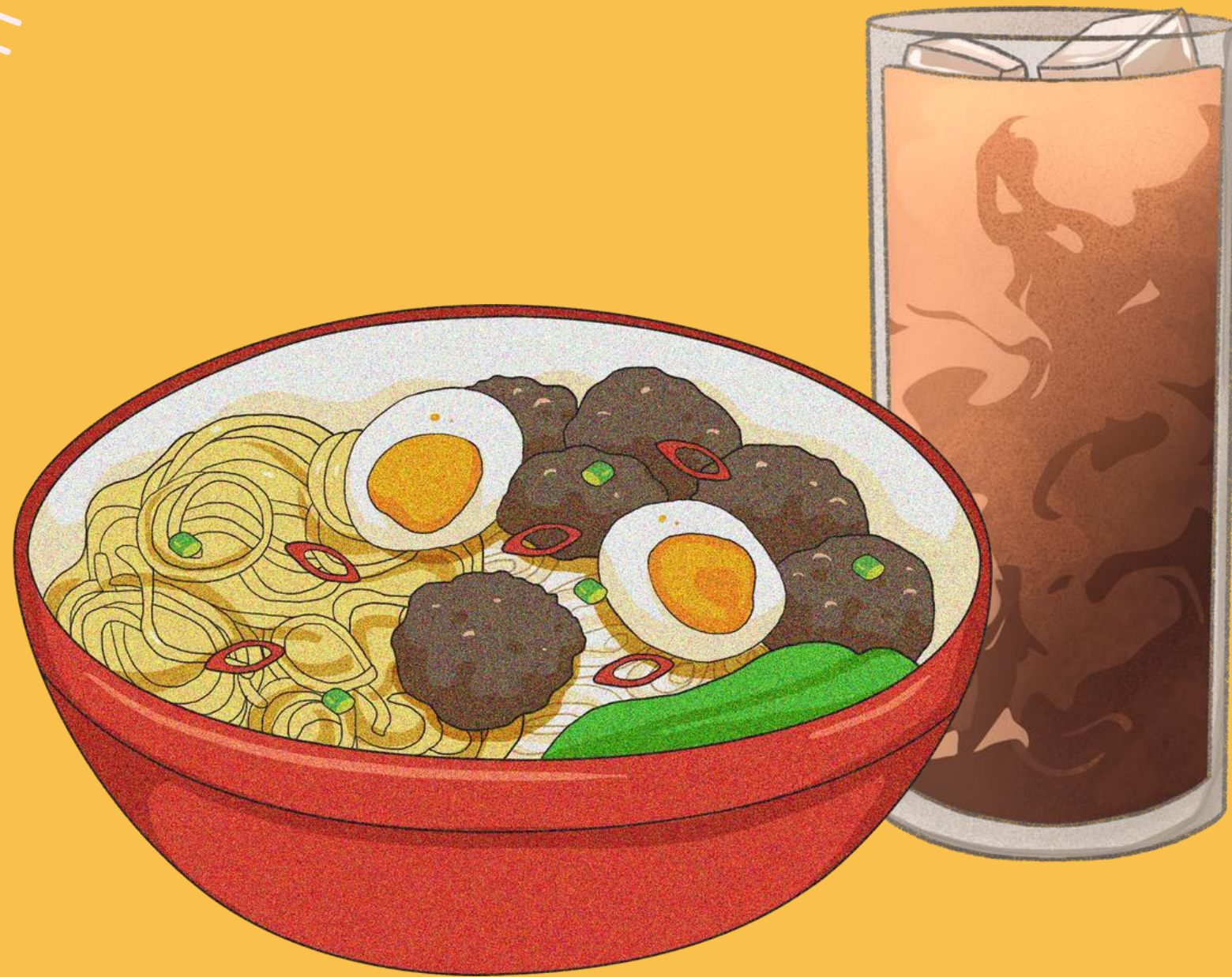
PENGUSAHA

PEMERINTAH

SERVER

CHEF

4 KELOMPOK MENU



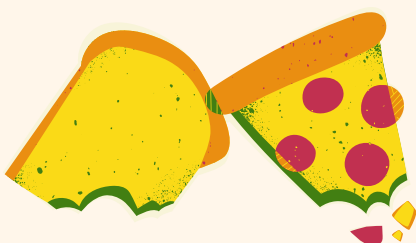
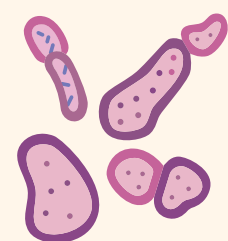
01. KERANGKA MENU

02. JENIS MENU

03. SIFAT MENU

04. WAKTU PENYAJIAN

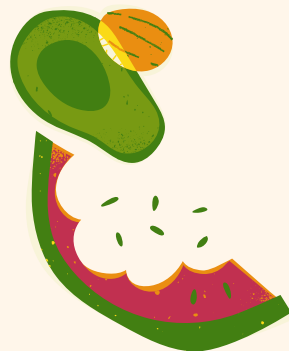
Kerangka Menu



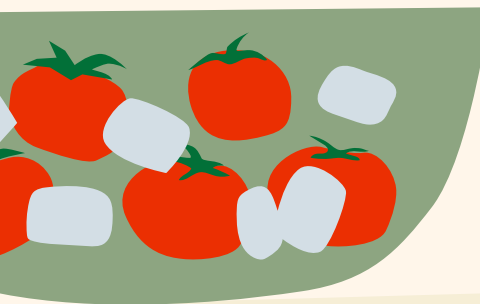
Menu Classic



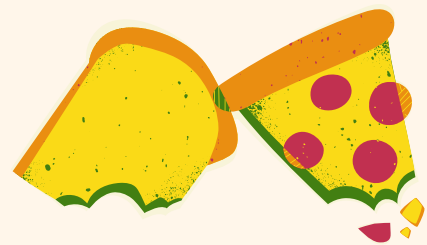
actual menu



menu modern



Jenis Menu



A'la Carte menu



Blue Plate Menu

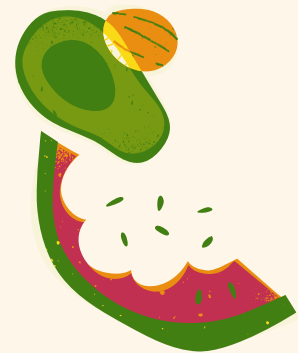
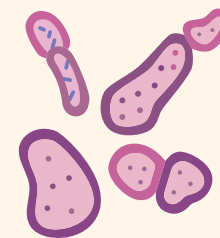
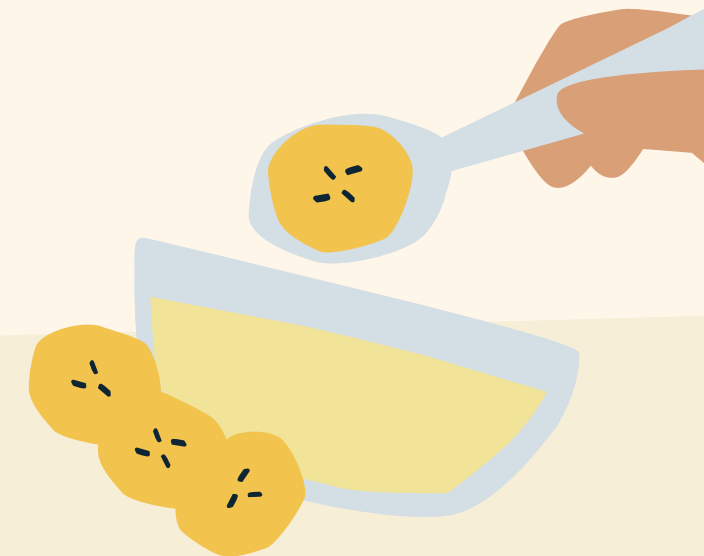
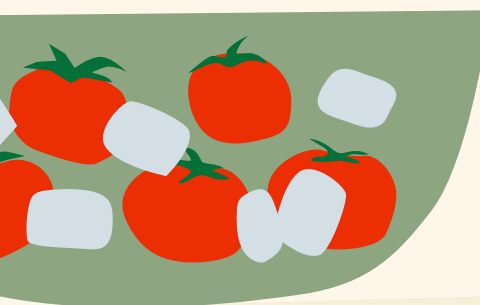


Table D'Hote Menu

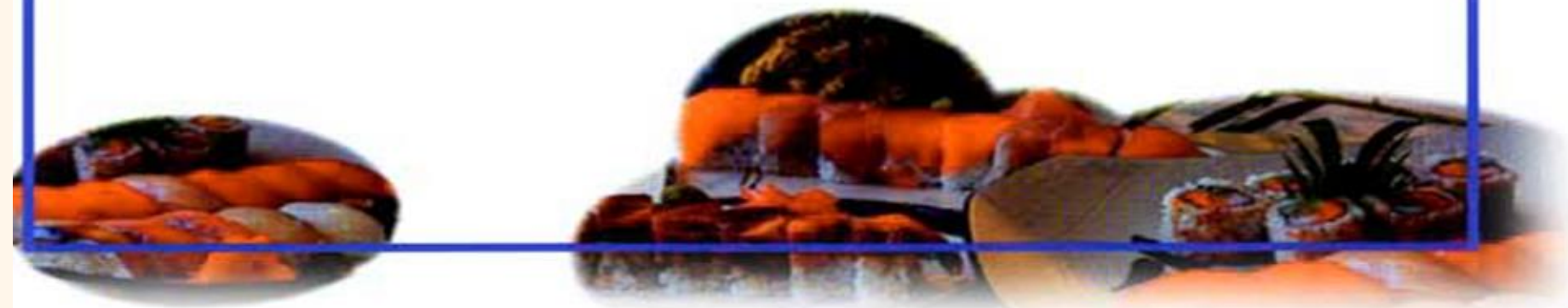


Buffet Menu



Koreana Sushi
No Substitute

- | | | |
|-----|--|---------|
| 27. | Sushi Regular
8 pieces of Nigiri and 6 pieces of Tekka Maki | \$16.95 |
| 28. | Sushi Deluxe
12 pieces of chef's choice of Nigiri with 6 pieces California Maki | \$23.95 |
| 29. | Sushi Special
18 pieces of Nigiri, 6 pieces of California Maki and
6 pieces spicy tuna chef's special selection | \$38.95 |
| 30. | Sashimi Regular
Assorted fresh raw fish garnished with radish | \$17.95 |
| 31. | Sashimi Deluxe
Artfully sliced pieces of fresh raw garnished with radish | \$26.95 |
| 32. | Sashimi Special
Chef's specially selected fresh raw fish | \$69.95 |
| 33. | House Special
Sushi Maki and Sashimi combination
Dragon Maki, Spicy tuna Maki, California Maki and 36 pieces of Nigiri | \$89.95 |
| 34. | Maki Combination
California Maki, Tekka Maki, and Salmon skin Maki | \$12.95 |
| 35. | Futo Maki
10 pieces of giant roll with Tamago, Crab stick and vegetables | \$10.95 |
| 36. | Vegetable Maki Combination
Kappa Maki, Avocado Maki, and Spinach Maki | \$10.50 |
| 37. | Non-raw Sushi Combination
2 pieces of Kani, Taco, Ebi, Tamago, and Unagi | \$17.95 |



Main Meal

Meal 01

\$15.00

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Meal 02

\$25.00

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Meal 03

\$19.00

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Vegetarian MENU



Salads

Meal 01

\$15.00

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Meal 02

\$25.00

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Meal 03

\$19.00

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Freshes

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Fresh 01

\$5.00

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Fresh 02

\$2.00

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Desserts

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Dessert 01

\$5.00

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Dessert 02

\$15.00

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TABLE D'HOTE MENU

Nicoise Salad

*

Cheese crusted onion soup

*

Roasted breast of chicken with garlic sauce

Mashed potatoes

Glazed vegetable

*

Caramel custard and chocolate mousse

(American soft roll)



THE VILLA WREA GREEN

TABLE D'HOTE

MONDAY - SATURDAY 12PM-2PM & 6PM-7PM

Something to start

Soup of the Day

Charred Mackerel, Spelt, Beetroot
Ox Cheek, Mushroom Ketchup, Roasted
Cauliflower

The Main event

Confit Pork Belly, Mustard Mash, Red
Cabbage, Wild Mushrooms

Fish Of The Day, Spicy Split Peas,
Tender stem Broccoli

Roast Chicken Breast, Dauphinoise,
Artichokes, Crispy Shallots

Sweets

Vanilla Rice Pudding, Fig Puree

Roasted Chocolate Mousse, Green Apple &
Elderflower, Lemon Verbena Sorbet

Cherry Frangipane & Pistachio Tart,
Vanilla Parfait

Two courses £15.95

Three courses £19.95

Sample menu





Rib & Chicken Plate

P375



Classic Meatloaf Plate

P345



Meaty Burger Steak Plate

P295



Fish & Chips Plate

P295



Smoked Spring Chicken Plate

P325



Surf & Turf Plate

P385

**3 BLUE
PLATES
FOR P999**
Monday to Friday

Comes with a FREE drink





BUFFET MENU

Balinese Cuisine

IDR 100,000++ / pax

APPETIZERS

Chicken Sambal Matah

SOUP

Jimbaran Seafood Soup

MAIN COURSES

Urap Kacang

Balinese Grilled Fish Satay

Roast Chicken Betutu

Sweet Potato Rice

Sambal, Kerupuk Melinjo, Acar

DESSERT

Assorted Traditional Snack

Banana Fritter

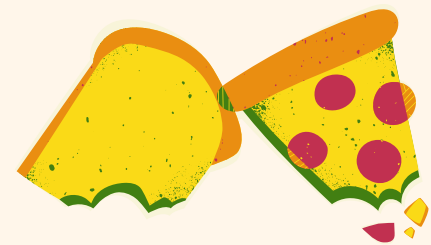
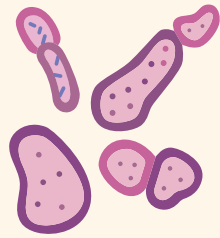
ALL MENU ACCOMPANIED WITH FREE ICE TEA / MINERAL WATER

All the prices are subject to 4% service charge and 10% government tax





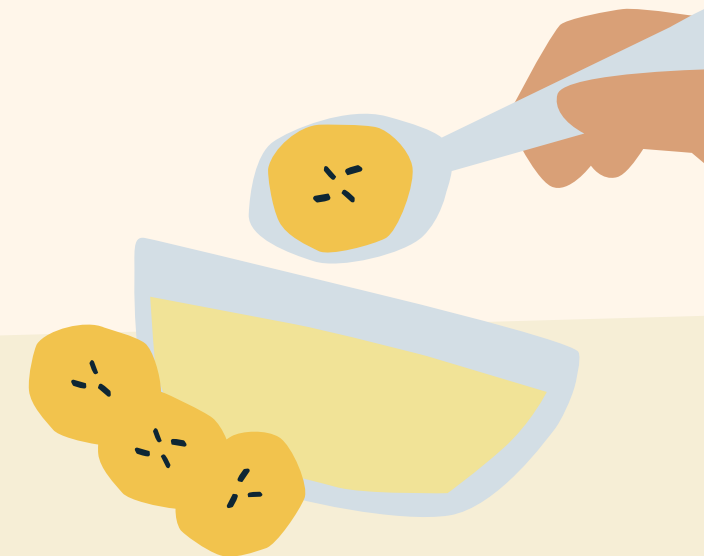
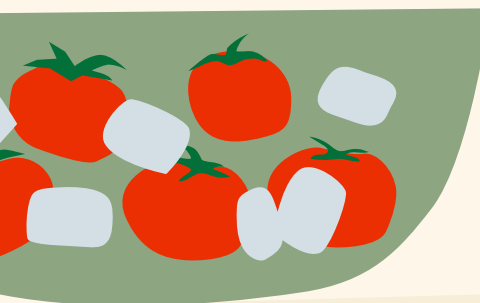
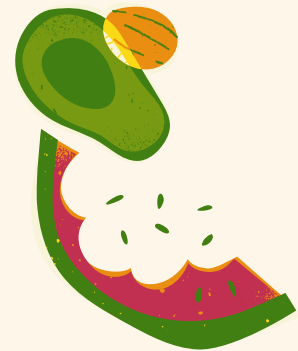
Sifat Menu



Static Menu



Cycle Menu (daily)



11111
22222
33333
44444

TODAY Special Menu



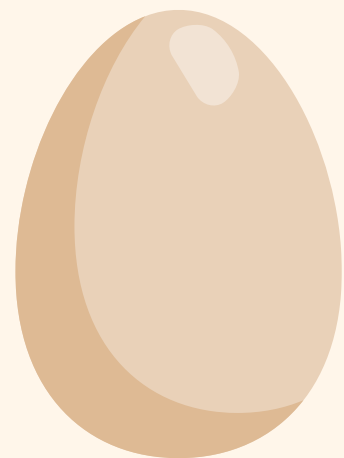
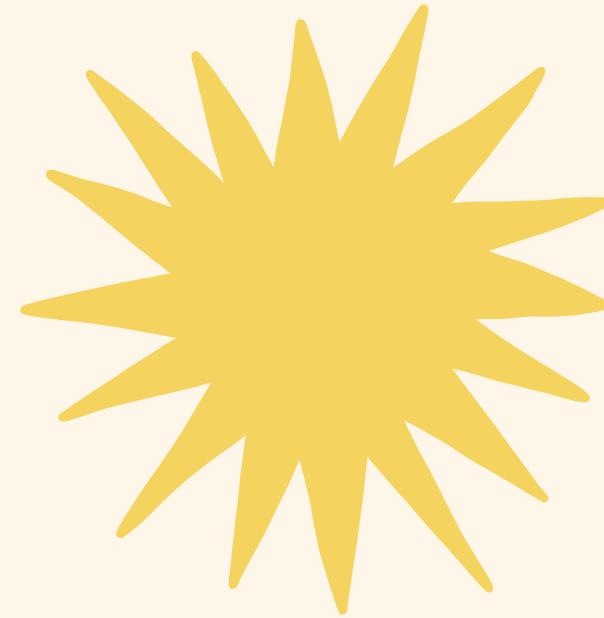
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PRICES NOT INCLUDED

Waktu Penyanjian



Breakfast

06.00 - 09.30



Brunch

10.00 - 11.00



lunch

12.00 - 14.30



Tea Time

15.00 - 17.00



Dinner

18.00 - 21.30



Supper

23.00 - 01.00







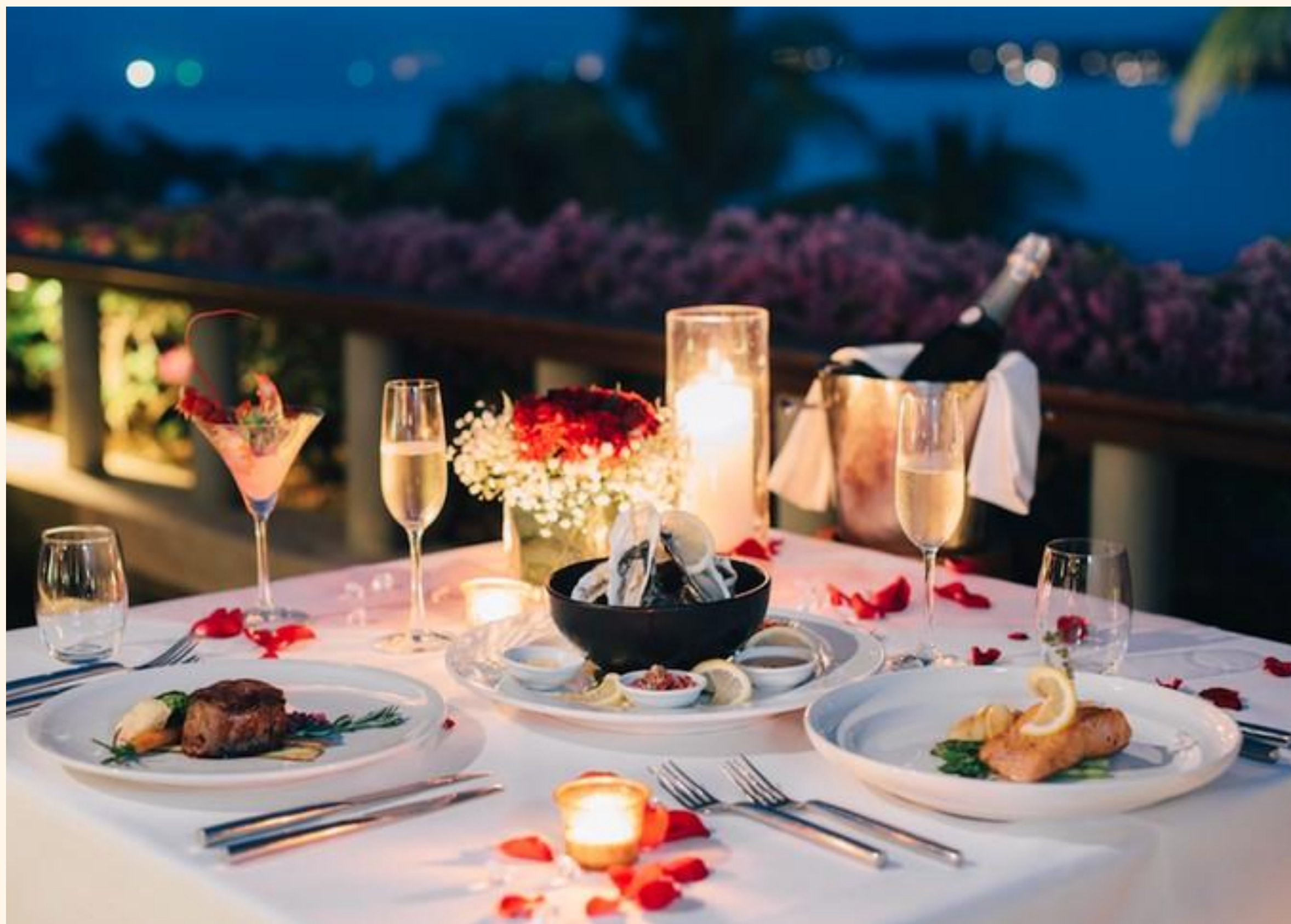


















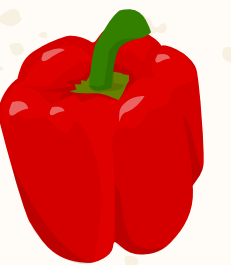
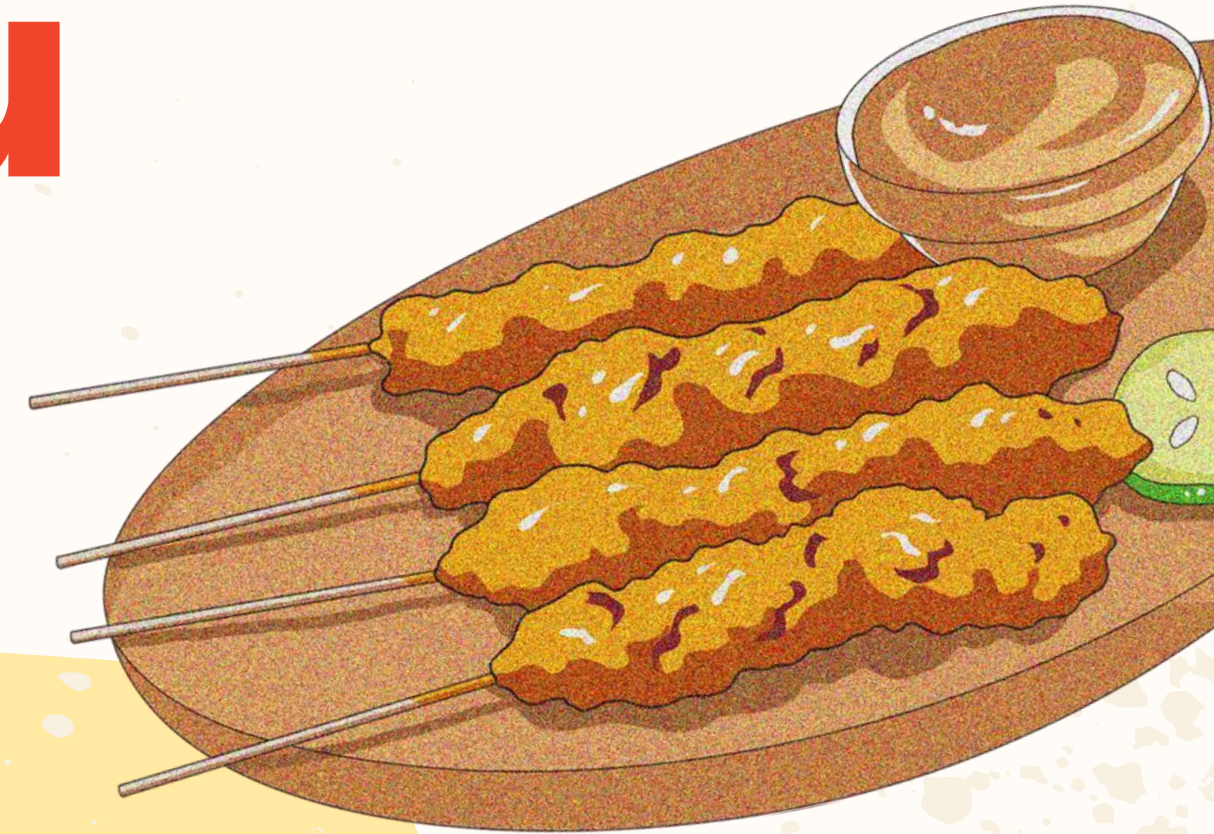


DASAR PENYUSUNAN MENU

1. Guest Needs
2. Variasi Menu yang akan di hidangkan
3. Penampilan Menu
4. Faktor Musim
5. Persediaan Bahan di Pasaran
6. Peralatan Dapur Yang di miliki
7. Kandungan Nutrisi
8. Kesiapan dan keahlian Pramusaji dan Juru Masak
9. Harga yang harus di hitung

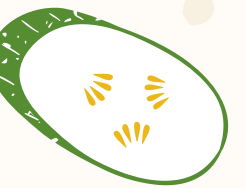
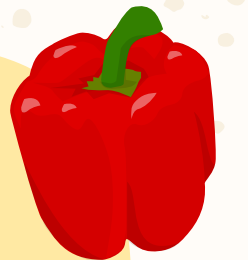
Design Menu

- 1. menarik**
- 2. mudah di mengerti**
- 3. identitas restoran**



Fun Facts

**MENU IS A
SILENT
SALESMAN**



**Thank you for your
attention**



BYE BYE

stay healthy stay strong and keep smile
See ya good people !!

