

MENU KNOWLEDGE

PENGETAHUAN MENU

By Meal Time

Breakfast menu

Brunch menu

Lunch menu

Dinner menu

Supper menu

By Price

Ala carte menu

Table d hote menu

Combination Menu

By Speciality

Banquet/Funtion Menu :

Government /Corporate Menu

Wedding

Catering

Poolside Menu

Kid Menu

Diet menu

By Meal Time

- | | |
|-----------------------|------------------------|
| 1. Breakfast menu | : 06.00 AM – 10. 00 AM |
| 2. Brunch menu Buffet | : 11.00 AM - 04. 00 PM |
| 3. Lunch menu | : 11.00 AM – 04.00 PM |
| 4. Dinner menu | : 06. 00 PM – 10.00 PM |
| 5. Supper menu | : 11.00 PM – 03.00 AM |

Breakfast menu

1. Continental breakfast :

- Fresh jus
- bread (croissant/ brioche/baguette/French toast) + jam /marmalade
- coffee or tea + milk



2. American breakfast :

Fresh juice

Egg dish (omelet/ sunny side up/ scramble/over easy/boil/poach)

Fresh fruit

Meat dish(sausage/ham/bacon/cold cut)

Cereal

Bread + jam/ marmalade

Coffee or tea + milk



3. English breakfast :

Fresh juice

Egg dish (omelet/ sunny side up/ scramble/over easy/boil/ poach)

Fresh fruit

Meat dish (sausage/ ham/ bacon)

cereal

bread + jam

Hot dish(baked bean)

coffee or tea + milk

grilled mushroom and tomatoes



▶ 4. Indonesian breakfast :

- ▶ Fresh juice
- ▶ Fresh fruit
- ▶ Carbo(rice, potatoes, etc)
- ▶ Main dish (chicken, beef, fish, etc)
- ▶ Soups
- ▶ Egg dish (boil , scramble, over easy etc)
- ▶ Local dish
- ▶ Coffee or tea



- **Breakfast Buffet Menu :**

#Buffet(prasmanan)

Penyajian makanan dalam pesta maupun restoran dengan meletakkan makanan pada meja panjang dan pengunjung mengambil sendiri **menu** yang diinginkan.



Brunch menu

penyajian makanan yang terdiri dari breakfast menu dan lunch menu

Contoh brunch menu :

Egg station

Pastry and bakery station

Cold cut and cheese station

Salad station

Pasta station

Live station

Main dish (beef/chicken/ fish/vegetable/carbo/etc)

Kids corner

Ice cream station

Juice station

Fruit station

lunch menu

Bisa berbentuk ala carte , table d hote(set menu) atau buffet

- a. appetizers (makanan pembuka)
- b. soup (sop)
- c. main course (makanan utama)
- d. Dessert (makanan penutup)

Noted: lunch ala carte menu harus di buat simple, cepat, dan tidak terlalu besar porsinya.

Table d hotel (set menu) 2 course or 3 course

Contoh :

appetizer > chicken ceasar salad

main course > grilled fillet of salmon, puree potatoes, garden vegetable, creamy lemon butter

Atau

soup > soto medan

main course > half spring chicken " taliwang"
jasmine rice, mix vegetable "urap" sambel , lalapan,

dessert > assorted slice fruit

Dinner Menu

berbentuk ala carte, table d'hôtel, atau buffet

- ▶ Appetizer
- ▶ Soup
- ▶ Main course
- ▶ Dessert

Table d'hôtel : terdiri dari 4 course or 5 course or more

- a. Welcome bread
- b. Amuse bourse
- c. Appetize
- d. Soup
- e. Main course
- f. dessert

Supper Menu

► Berbentuk ala carte

appetizer

soup

main course

dessert

note : di coffee shop or room service.