



MENU KNOWLEDGE

PENGETAHUAN KULINER

By Meal Time

1. Breakfast menu : 06.00 AM – 10.00 AM
2. Brunch menu : 10.00 AM - 03.00 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.

‘ breakfast menu terdiri dari :

Egg station

Pastry and bakery station

Cold cut and cheese corner

Fresh fruits corner

Live station

Main dish (hot dish)

Local station

Kids corner



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.