

The background of the slide features a bokeh effect of warm, out-of-focus lights in shades of yellow, orange, and blue. Overlaid on this are several colorful, spherical lanterns in red, orange, yellow, and blue, hanging from thin black strings. A large, semi-transparent white rectangular box is centered on the slide, containing the title and subtitle.

Menu Knowledge

Pembagian menu & Bagan menu

Menu Distribution

Classic Menu

A menu consisting of 13 - 17 course that must be passed in sequence.

Classic Menu

1. Hors-d oeuvre / Appetizer

In recent years, hors d'oeuvres have gained popularity, and now appear on most of the menus in modest eating places. Served from a rotating trolley or a tray a small amount of each variety being placed on the plate to make up a portion.

2. Potage / Soup

Soup also act as an appetiser for the further courses to come. Soups like clear soup(consommé) and the other a thick soup (crème, veloute, puree) are served during this course. Although it must be noted that the clear soup is always placed first on the menu.

3. Oeuf / Egg

Oeufs are the dishes made from egg. There are many styles of cooking and preparation of eggs such as boiled, en cocotte, poached or scrambled. This course is not included in the dinner menu.

4. Farinaceous / Farineaux / Pasta or Rice

This is Italy's contribution to the courses of the menu. It includes different kinds of rice and pasta. Pasta dishes are spaghetti, lasagne and gnocchi. There are more than 200 varieties of pasta. The ingredients, size, shape and colour determine the type of pasta.



Classic Menu

5. Poisson / Fish

Poisson is the dishes made from fish. Fish, being soft-fibred, prepares the palate for the heavier meats that follow.

6. Entrée / Entree

The First in the meat course Entrées is generally small, well-garnished dishes which come from the kitchen ready for service. They are always accompanied by very rich gravy or sauce

7. Sorbet

It counteracts the previous dishes and rejuvenates the appetite for those that are to follow. It is water and crushed ice slush flavoured as a rule with champagne, spirit, or liqueur and served in a glass.

8. Releves / Joints

This is the main meat course on the menu, Releves are normally larger than entrees and take the form of butcher's joints which have to be carved. These joints are normally roasted. A sauce or a roast gravy with potatoes and green vegetables are always served with this course.



Classic Menu

9. Roast / Poultry

At this stage, the balance of the courses is gradually returning from heavy to light. Roast always contain roast of game or poultry. Each dish is accompanied by its own particular sauce and gravy, with a green salad served separately.

10. Legumes / Vegetables

These are vegetable dishes that can be served separately as an individual course or may be included along – with the entrée, relevé or roast courses.

11. Salades / Salad

Usually served after a main meal and using a small plate with dressing.

12. Buffet Froid / Cold Buffet

This type of food includes meat, fish, cheese, and eggs served together with part of the salad.

Classic Menu

13. Fromage / Cheese

It is usually served with butter, crackers and occasionally celery. Gouda, Camembert and Cheddar are some examples of cheese.

14. Entremets / Sweets

Entremets on a menu refers to desserts. This could include hot or cold sweets, gateaux, soufflés or ice-cream.

15. Savoureux / Savory

A dish of pungent taste, such as anchovies on toast or pickled fruit. They are served hot on toast or as savoury soufflé. Canape diane are some of the examples.

16. Dessert / Cut Fruits & Nuts

Dessert is a course that typically comes at the end of a meal. All forms of fresh fruit and nuts may be served in this course. Common desserts include cakes, cookies, fruits, pastries and candies.

17. Boissons / Beverage

All types of hot or cold beverage, Tea, Coffee etc. are served. Always remember that while compiling menus beverages are not counted as a course.

Menu Distribution

Modern Menu

Modern menu is a simplification of a classic menu that is tailored to the needs. The modern menu consists of 3-6 courses.

Modern Menu

- 3 course menu => Soup, main course, and sweet (dessert)
- 4 course menu => Appetizer, soup, main course, and dessert
- 5 course menu => Cold Appetizer, soup, warm appetizer, main course and dessert.

Chart of Menu

Appetezer

1. Warm/ Hot appetizer
2. Cold appetizer

Portion 80 – 100 gram

Chart of Menu

Soup

1. Clear soup
2. Thick soup
3. Nationality soup
4. Speciality soup

Portion : 200 – 220 ml

Chart of Menu

Main Course

1. Poultry
2. Meat
3. Fish/ Seafood
4. Vegetarian

Portion : 150 – 200 gram

Chart of Menu

Dessert

1. Ice cream
2. Cake
3. Cookies
4. Chocolate
5. Cream/ pudding
6. Fruits
7. Traditional sweets

Portion : 80 – 100 gram