



dusit thani
college

IHM1213

Food and Beverage Service and Operations

Lesson 4: Menu and Service Style Knowledge

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Scope

- Menu
- Types of Menu
- Styles of Service

Objectives

By the end of the session, the student will be able to:

- Describe Menu
- Identify different types of menu
- Identify different styles of service

Review

- Fine Dining Concept
- Setting Atmosphere
- Layout and Space Planning

What is a Menu?



What is Menu?

- Full-course meal
 - Appetizer
 - Main Course
 - Dessert



Types of Menu

- Static Menu
- À la carte
- Table d'hôte
- Set Menu / Prix Fixe
- Carte du jour
- Cycle
- Degustation



Types of Menu

- Static Menu
 - Served all year-round and are mostly prevalent in fast casual and fast-food restaurants.

Steak
Add Endless Salad Bar for Just \$3**

Fresh Cut TRI-TIP
Classic 8 oz. \$11.99
Patty 6 oz. \$9.99
Rib Eye 12 oz. \$16.99

Seafood
Add Endless Salad Bar for Just \$3**

Grilled Salmon \$11.99
Unlimited ShrimpSM \$13.99
Fisherman's Platter \$12.99
Halibut Fish & Chips -2pc. \$10.99 3pc. \$13.99

Steak Combos
Add Endless Salad Bar for Just \$3**

Steak & Unlimited Shrimp \$15.99
Classic TrioSM \$14.99
Steak & Grilled Shrimp Skewers \$13.99
Steak & Jumbo Fried Shrimp \$13.99
Steak & Chicken \$12.99
Steak & Colossal ShrimpSM \$16.99
Steak & Lobster \$19.99

Super Premium Value Menu
Includes Endless Salad Bar

Steak & Colossal ShrimpSM \$18.99
Steak & Unlimited ShrimpSM \$18.99
Steak & Lobster \$21.99

Burgers & Sandwiches
Add Endless Salad Bar for Just \$3**

All Burgers & Sandwiches served with French Fries

Mega Bacon Cheeseburger \$8.99
1/3 lb. Sizzler Burger \$7.99
Grilled Chicken Club \$7.99

Sizzler
936 Ocean Beach Hwy., Longview
360-562-0571
Open Daily at 10:30 am

Chicken & Pasta
Add Endless Salad Bar for Just \$3**

Malibu Chicken \$10.99
Hibachi or Lemon Herb Grilled Chicken \$8.99
Fried Shrimp (10-11 Shrimp) \$8.99
Chicken Club Sandwich Grilled or Crispy \$8.99

Chicken & Pasta
Add Endless Salad Bar for Just \$3**

Double Malibu Chicken \$10.99
Double Hibachi or Lemon Herb Chicken \$10.99
Fettuccine Alfredo (Shrimp or Chicken) \$10.99
Chicken Strips \$9.99

Ultimate Value Menu
Available All Day

Includes Endless Salad Bar
Featuring Salads, Soups, Hot Bar, Steaks & Desserts

Malibu Chicken Single \$10.99 Double \$13.99
Hibachi or Lemon Herb Grilled Chicken Single \$10.99 Double \$13.99
Shrimp Grill or Jumbo Fried (6) \$11.99
Burgundy Mushroom Sirloin Tips \$10.99
Grilled Salmon \$13.99
Steak 4 oz. \$12.99 8 oz. \$14.99
Half Rack of Ribs \$14.99 Full Rack \$19.99

Complete Lunch Menu
Availability Monday-Saturday until 4pm

Includes Fountain Drink & One Trip Salad Bar
Substitutes Flavored Lemonade for \$9.99
*Open to the Public. Single Hot Bar & Sweet Bar for just \$2.00

1/3 lb. Sizzler Burger \$8.99
Malibu Chicken \$8.99
Hibachi or Lemon Herb Grilled Chicken \$8.99
Fried Shrimp (10-11 Shrimp) \$8.99
Chicken Club Sandwich Grilled or Crispy \$8.99
6 oz. Steak \$10.99

Honored Guest
Seniors Ages 60 & Over

Includes Endless Salad Bar, Plus a Fountain Drink, Tea or Coffee, Substitutes Flavored Lemonade for \$9.99

Endless Salad Bar & Drink Only \$8.99
Malibu Chicken \$9.99
Lemon Herb or Hibachi Grilled Chicken \$9.99
Crispy Fried Shrimp \$9.99
Chopped Steak \$9.99
Country Fried Steak \$9.99
1 pc. Halibut Fish & Chips \$9.99
Burgundy Mushroom Sirloin Tips \$10.99
Grilled Shrimp Skewers \$11.99
Grilled Salmon \$11.99
6 oz. Steak \$11.99

Sizzler Kids
Ages 10 & Under

Grill Entrees include French Fries & Fountain Drink. Substitutes Flavored Lemonade for \$9.99

Dino Chicken \$4.99
Cheese Pizza \$4.99
Grilled Cheese \$4.99
Mac & Cheese \$4.99
Fried Shrimp \$4.99
Cheeseburger \$4.99
Steak \$6.99
Endless Salad Bar & Drink Only \$4.99

Types of Menu

- À la carte
 - “According to the card” or “From the card”
 - “Host’s Table”



Mahogany Dining Room

FOOD MENU

Appetizer

Crème of Mushroom Soup	฿ 89
<i>Creamy mushroom soup topped with sauté shitake.</i>	
Grilled Salmon Caesar Salad	฿ 99
<i>Romaine served with grilled salmon belly topped with cheese.</i>	
Crab Croquette	฿ 109
<i>Crispy crab served with salad and hot sauce.</i>	
Sriracha Prawn Cocktail	฿ 89
<i>Prawn in Sriracha cocktail sauce served on fresh iceberg lettuce.</i>	

Main course

BBQ Pork Ribs	฿ 169
<i>Roaster pork ribs glazed with BBQ sauce served with mashed potato.</i>	
Roasted Duck Breast with spicy red curry	฿ 159
<i>Roasted Duck Breast with spicy curry sauce served with sweet potato.</i>	
Swedish Meatballs	฿ 149
<i>Grilled meatball in gravy served with mashed potato and vegetables.</i>	
Braised Beef Short Ribs	฿ 159
<i>Short ribs in dark beer sauce served with mashed potato and vegetables.</i>	
Grilled Salmon Supreme	฿ 179
<i>Grilled salmon served with garlic sauce, mashed potato, and vegetable.</i>	

Dessert

Panna Cotta	฿ 79
<i>Creamy panna cotta with passion fruit</i>	
Banoffee Parfait	฿ 99
<i>Layer of vanilla ice cream, brownie, crumble, cream, caramel, chocolate.</i>	
Tart Tatin	฿ 89
<i>Sweet crispy tart with caramel apple topped with vanilla ice cream.</i>	

Types of Menu

- Table d'hôte
– “*Host’s Table*”

MAHOGANY DINING ROOM

APPETIZER

PUMPKIN SOUP
ONION SOUP
SHRIMP COCKTAIL

MAIN

DUCK CONFIT WITH MASH POTATOES
STUFFED SALMON ROLL
BEEF RAGOUT WITH RICE PILAF

DESSERT

CREPE SUZETTE
FRUITY PANNA COTTA
TIRAMISU

Three-Course Menu for 299 THB

Types of Menu

- Set Menu / Prix Fixe
 - The chef picks the three courses for one price.



Types of Menu

- Set Menu / Prix Fixe

SET MENUS

134 Set Meal A
(minimum for 2)
£10.80 per head

Crispy & Aromatic Duck
*served with fresh spring onion, cucumber,
hoi sin sauce & pancakes*
* * *

Sweet "N" Sour Chicken
Crispy Chilli Shredded Beef
Egg Fried Rice

135 Set Meal B
(minimum for 2)
£11.80 per head

8 Treasures Mixed Hors D'oeuvres
*capital juicy spare ribs, satay chicken on skewers,
sesame prawn toast, spring rolls & crispy seaweed*
* * *

Sautéed Chicken with Chilli in
Black Bean Sauce
Sautéed Beef with Ginger & Spring Onion
Egg Fried Rice

136 Set Meal C
(minimum for 2)
£19.80 per head

8 Treasures Mixed Hors D'oeuvres
*BBQ spare ribs, smoked shredded chicken, sesame
prawn toast, spring rolls & crispy seaweed*
* * *

Crispy & Aromatic Duck
*served with fresh spring onion, cucumber,
hoi sin sauce & pancakes*
* * *

Sizzling Beef with Vegetables in
Hot Bean Sauce
Mixed Seafood with Ginger & Spring Onion
Chinese Seasonal Vegetables
Yeung Chow Special Fried Rice

137 Set Meal D
(minimum for 2)
£20.80 per head

8 Treasures Mixed Hors D'oeuvres
*hot & spicy spare ribs, satay chicken on skewers,
sesame prawn toast, spring rolls & crispy seaweed*
* * *

Crispy & Aromatic Duck
*served with fresh spring onion, cucumber,
hoi sin sauce & pancakes*
* * *

Sizzling Fillet Steak in Black Pepper Sauce
Sautéed Chicken in "Tao Pan" Sauce (hot)
Stir Fried Mixed Vegetables
Egg Fried Rice

138 Set Meal E
(minimum for 2)
£21.80 per head

8 Treasures Mixed Seafood Platter
butterfly king prawns, crab claws, hot & spice squid, prawn rolls & deep fried scallops
* * *

Crispy & Aromatic Duck
served with fresh spring onion, cucumber, hoi sin sauce & pancakes
* * *

Steamed Fresh Seabass Fillet (*ginger & spring onion or lime & chilli*)
Sautéed "Kung Po" King Prawns in Sweet Chilli Sauce
Stir Fried Mixed Vegetables
Yeung Chow Special Fried Rice

Types of Menu

- Carte du jour
 - “*Menu of the Day*” or “*Special of the Day*”



Types of Menu

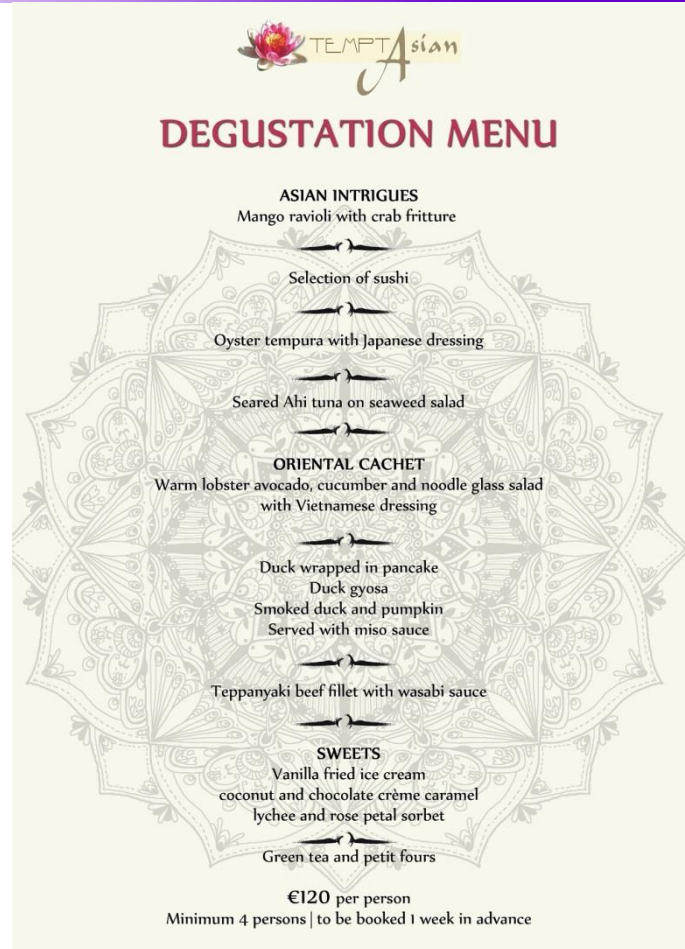
- Cycle
 - A group of menu is used on a rotating basis.


EXAMPLE MENU PLANNER

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main meal						
Cottage Pie <i>or</i> Sausage Hotpot <i>Served with</i> Mashed Potato <i>or</i> Boiled Potatoes Sliced Carrots Cauliflower	Pork & Apple Casserole <i>or</i> Vegetable Crumble <i>Served with</i> Potato Wedges <i>or</i> Croquette Potatoes Brussel Sprouts Vegetable Medley	Minced Steak & Potato Pie <i>or</i> Sweet & Sour Chicken <i>Served with</i> Mashed Potato <i>or</i> White Rice Cut Green Beans Carrot Tips	Braised Chicken with Lentils <i>or</i> Irish Stew <i>Served with</i> Lyonnaise Potato <i>or</i> Mustard Mash Cabbage Broccoli	Battered Fish <i>or</i> Vegetable Lasagne <i>Served with</i> Oven Chips <i>or</i> Boiled Potatoes Peas Heinz Baked Beans	Ham & Leek Crumble <i>or</i> Chef's Chicken Curry <i>Served with</i> Spring Onion Mash White Rice Cauliflower	Roast Beef in Gravy with Yorkshire Pudding <i>or</i> Roast Pork in Gravy with Yorkshire Pudding <i>Served with</i> Roast Potatoes <i>or</i> Boiled Potatoes Mashed Swede Cut Green Beans
Desserts						
Sticky Toffee Pudding & Custard <i>or</i> Rice Pudding	Summer Fruit Crumble & Custard <i>or</i> Tapioca	Chocolate Chip Sponge & Custard <i>or</i> Semolina	Spotted Dick & Custard <i>or</i> Rice Pudding & Nutmeg	Apple Pie & Custard <i>or</i> Cooked Summer Fruits	Bread & Butter Pudding & Custard <i>or</i> Rice & Sultanas	Raspberry Pudding & Custard <i>or</i> Stewed Apple
Tea-time						
Chicken & Pasta with Tomatoes & Herbs	Corned Beef Hash	Cauliflower Cheese	Minestrone Soup	Bacon, Leek & Mushroom Pasta Bake	Beef Bolognaisse Pasta	Cream of Carrot Soup

Types of Menu

- Degustation
 - Usually seen in first class establishments
 - it is more of showcasing the chef's skills



 **TEMPT Asian**

DEGUSTATION MENU

ASIAN INTRIGUES
Mango ravioli with crab friture

Selection of sushi

Oyster tempura with Japanese dressing

Seared Ahi tuna on seaweed salad

ORIENTAL CACHET
Warm lobster avocado, cucumber and noodle glass salad
with Vietnamese dressing

Duck wrapped in pancake
Duck gyoza
Smoked duck and pumpkin
Served with miso sauce

Teppanyaki beef fillet with wasabi sauce

SWEETS
Vanilla fried ice cream
coconut and chocolate crème caramel
lychee and rose petal sorbet

Green tea and petit fours

€120 per person
Minimum 4 persons | to be booked 1 week in advance

Types of Menu

- Others
 - Beverage
 - Wine
 - Children's

Food and Beverage Service Methods

- **Table Service**
 - Service to customer at a laid cover
- **Assisted Service**
 - Combination of table service and self-service
- **Self-Service**
 - Self-service of customers

Food and Beverage Service Methods

- Single point Service
 - Service of customers at single point – consumed on premises or taken away
- Specialized Service
 - Service to customers in areas not primarily designed for service



Styles of Service

- American Service
- English Service
- French Service
- Buffet Service
- Family Service



Styles of Service

American Service or “*Plate Service*”

- Food is prepared and plated in the kitchen
- Waiter serves food on the table from the right hand of the guest.



Styles of Service

English Service or “*Silver Service*”

- The food is portioned and placed on platters in the kitchen and transferred by the waiter onto hot plate in front of the customer using fork/spoon.
- Service is done from the guest’s left hand side.



Styles of Service



Flambé is a cooking procedure in which alcohol is added to a hot pan to create a burst of flames.

French Serviceor “*Gueridon Service*”

- Food is partially or wholly prepared at table, involving a different variety of gueridon services (i.e. carving, flaming, deboning)

Styles of Service



Gueridon is a movable piece of furniture (trolley/side table) used for the preparation of food.

Styles of Service

Buffet Service

- Commonly offered in hotels serving international variety of foods, usually for breakfast.
- Guests can select their own food and place it on their plate by their own.

Buffet Service



Styles of Service

Family Service

- Series of food platters prepared by the chef in the kitchen, brought onto the guest table by waiting staff.
- Guest serve themselves and help their family members at the table.





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Thank you

