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# Menu Management Best Practices Hong Kong - July 2020

This document has been prepared on July 2020. foodpanda technology is continuously evolving to ensure seamless vendor and customer experience. All elements in this document are subject to change.



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## **Menu Management Best Practices**

# **Introduction & Factors for a successful menu**



# Introduction

## Why is it important to have a proper online menu?

1

### **Drive more revenue**

An attractive menu attracts more customer awareness and attention

2

### **Enhance customer experience**

A clear and easy-to-understand menu helps manage customer expectations so there are no surprises upon food delivery

3

### **Ensure smooth operations**

A consistent and effort-free menu helps alleviate any operations stress in handling customer issues





# What factors contribute to a successful foodpanda menu?

- 1 **Number of Categories and Items**
- 2 **Photos**
- 3 **Pricing**
- 4 **Descriptions**
- 5 **Translations**
- 6 **Combos**



1

# Number of Categories and Items

What to **DO** to help your customers make an easy decision

- ✓ We recommend to stay within 3-10 categories
- ✓ Keep each category simple, offering your best selling items
- ✓ A general formula for a successful menu is:

**7 categories x 7 menu items each**

SUSHI PARTY SET
SASHIMI PARTY SET
LIMITED OFFER
HAND ROLL
APPETIZER
DESSERT
HOT FOOD
NOODLES

### Sushi Party Set

**Special Sushi Set A**

Salmon (2 pcs), Seared Yellowtail with Miso Sauce (2 pcs), Seared Black Pepper Salmon (1 pc), Seared Scallop (1 pc),...

HK\$99.20 HK\$124.00

**Special Sushi Set B**

Salmon (2 pcs), Yellowtail (1 pc), King Crab Stick (1 pc), Red Shrimp (1 pc), Surf Clam (1 pc), Boiled Shrimp (1 pc), Crab...

HK\$88.80 HK\$111.00

**Special Sushi Set D**

Seared Black Pepper Salmon (2 pcs), Seared Scallop (2 pcs), Seared Yellowtail with Miso Sauce (1 pc), Grilled Eel (Bewar...

HK\$106.40 HK\$133.00

**Classic Sushi Set A**

Salmon (3 pcs), Seared Yellowtail with Miso Sauce (2 pcs), Seared Black Pepper Salmon (3 pcs), Seared Red Shrimp...

HK\$166.40 HK\$208.00

**Classic Sushi Set B**

Tuna (2 pcs), Yellowtail (2 pcs), Salmon (2 pcs), Whelk (2 pcs), Scallop (2 pcs), Sweet Shrimp with Crab Paste Gunka...

HK\$169.60 HK\$212.00

**Classic Sushi Set C**

Salmon (3 pcs), Red Shrimp (2 pcs), Yellowtail (3 pcs), King Crab Stick (2 pcs), Whelk (2 pcs), Surf Clam (2 pcs), Boiled...

HK\$156.80 HK\$196.00

**Genki A**

Salmon (4 pcs), Yellowtail (3 pcs), Tuna (3 pcs), Prime Salmon (4 pcs), Red Shrimp (4 pcs), Ark Shell (3 pcs), Scall...

HK\$370.40 HK\$463.00

**Genki B**

Eel and Cheese Roll (Beware of Tiny Eel Bones) (6 pcs), Salmon (5 pcs), Red Shrimp (4 pcs), Tuna (5 pcs), Boiled...

HK\$337.60 HK\$422.00

**Kids Sushi Set**

Sweet Beancurd (1 pc), Deep-Fried Shrimp Roll (3 pcs), Crab Stick Roll (3 pcs), Fried Egg, Deep-Fried Chicken (2 pcs),...

HK\$88.80 HK\$111.00

**Sushi Roll Set**

Genki Roll (6 pcs), Crab Stick Roll (12 pcs), Cucumber Roll (6 pcs), California Roll (8 pcs), Deep-Fried Shrimp Roll (6 pcs)...

HK\$144.80 HK\$181.00



If you are limiting your menu to fit the above recommendations, feature only your **best selling items**

1

# Number of Categories and Items

What **NOT** to do to help your customers make an easy decision

Do not offer more than 10 categories

Do not offer less than 3 categories

Do not offer more than 50 menu items

川辣精選 中廚小菜 招牌滷水飯 粉麵下午茶餐 (2:30PM - 6:00PM) 各式包類下午茶 (2:30PM - 6:00PM) 薯仔沙律及薯條下午茶 (2:30PM - 6:00PM) 精選炒粉麵飯下午茶餐 (2:30PM - 6:00PM) >

< 精選炒粉麵飯下午茶餐 (2:30PM - 6:00PM) 叻哩撈公仔麵下午茶餐 (2:30PM - 6:00PM) 潮州粉麵 牛腩及牛什飯類 單點 精美焗飯及意粉 鐵板扒餐 河海鮮魚 原盅燉湯 >

<b>中廚小菜</b> <small>可連餐等；薯仔包類例湯、白飯或紅豆</small>			927. 上湯金銀蛋連時蔬 from HK\$79.20 HK\$88.00			929. 薑蔥生炒骨 from HK\$79.20 HK\$88.00		
901. 德豐小炒皇 from HK\$81.00 HK\$90.00	+		902. 香煎芙蓉蛋 from HK\$76.50 HK\$85.00	+		930. 椒鹽肉排 from HK\$79.20 HK\$88.00	+	
903. 深腩肉碎煎蛋 from HK\$76.50 HK\$85.00	+		904. 涼瓜肉碎煎蛋 from HK\$76.50 HK\$85.00	+		931. 京都肉排 from HK\$79.20 HK\$88.00	+	
905. 金針雙耳高湯雞 from HK\$79.20 HK\$88.00	+		906. 豉汁高祥骨 from HK\$79.20 HK\$88.00	+		933. 原隻雞丁 from HK\$79.20 HK\$88.00	+	
907. 梅子高祥骨 from HK\$79.20 HK\$88.00	+		908. 瑤柱肉碎蒸水蛋 from HK\$76.50 HK\$85.00	+		934. 椒鹽炒魚片配時蔬 from HK\$79.20 HK\$88.00	+	
909. 三色蒸水蛋 from HK\$76.50 HK\$85.00	+		910. 鹹魚蒸肉餅 from HK\$76.50 HK\$85.00	+		934. 椒鹽炒雞腿肉配時蔬 from HK\$79.20 HK\$88.00	+	
911. 鹹蛋蒸肉餅 from HK\$76.50 HK\$85.00	+		912. 梅菜蒸肉餅 from HK\$76.50 HK\$85.00	+		935. 泰式炒牛肉配時蔬 from HK\$79.20 HK\$88.00	+	
913. 北菇高湯雞 from HK\$79.20 HK\$88.00	+		914. 燒片扒時蔬 from HK\$79.20 HK\$88.00	+		935. 泰式炒魚片配時蔬 from HK\$79.20 HK\$88.00	+	
915. 豆腐炆豬腩 from HK\$79.20 HK\$88.00	+		916. 粟米斑腩 from HK\$79.20 HK\$88.00	+		935. 泰式炒雞腿肉配時蔬 from HK\$79.20 HK\$88.00	+	
917. XO醬爆茼蒿雞腿肉 from HK\$79.20 HK\$88.00	+		918. XO醬爆瓜雞腿肉 from HK\$79.20 HK\$88.00	+		936. 兩乳炒魚片配時蔬 from HK\$79.20 HK\$88.00	+	
920. 涼瓜斑腩 from HK\$79.20 HK\$88.00	+		921. 涼瓜火腩 from HK\$79.20 HK\$88.00	+		936. 兩乳炒雞腿肉配時蔬 from HK\$79.20 HK\$88.00	+	
922. 涼瓜牛肉 from HK\$79.20 HK\$88.00	+		923. 豆腐火腩 from HK\$79.20 HK\$88.00	+		937. 沙拉肉排 from HK\$81.00 HK\$90.00	+	
924. 豉椒炒肥牛 from HK\$79.20 HK\$88.00	+		925. 豆豉鯪魚炒時蔬 from HK\$79.20 HK\$88.00	+		939. 椒鹽牛仔骨 from HK\$84.60 HK\$94.00	+	
						940. 椒鹽鮮魷 from HK\$81.00 HK\$90.00	+	
						942. 豉椒味煲炒鮮魷 from HK\$81.00 HK\$90.00	+	
						944. 鹹菜鴨腩 from HK\$81.00 HK\$90.00	+	
						941. 薑蔥西芹鮮魷 from HK\$81.00 HK\$90.00	+	
						943. 西蘭花鮮魷 from HK\$81.00 HK\$90.00	+	
						945. 豉椒鴨腩 from HK\$81.00 HK\$90.00	+	



## 2

## Photos: Dish-level Photos

*The best way to capture customer attention is to offer **attractive dish-level photos** and **a hero photo** of your delicious menu items.*

✓ Dish-level photo requirements:

1. Dish at centre of the image
2. Min. Required Dimension - 2000px x 1294px, (jpg format and min 700kb per image)
3. Take food pictures either in a top view angle (90°) or flat view angle (0°)
4. No human figures
5. Not blurry
6. Landscape format
7. No disturbing background
8. No watermarks / branding



*Did you know?* We now offer our own photography services, continue to [slide 10](#) to learn more!

## 2

## Photos: Hero Photo

A Hero photo is the **first photo** a customer will see that represents your restaurant before entering your menu on foodpanda.

✓ Hero photo requirements:

1. Assorted Dishes
2. Dish at centre of the image
3. Min. Required Dimension - 2000px x 1294px, (jpg format and min 700kb per image)
4. Take food pictures either in a top view angle (90°) or flat view angle (0°)
5. No human figures
6. Not blurry
7. Landscape format
8. No disturbing background
9. No watermarks / branding
10. No collage of Image
11. Please make sure it has sufficient space so that if we crop it, only the blank portion gets cropped



Did you know? We now offer our own photography services, continue to [slide 10](#) to learn more!



2

## Photos: Our Services

*Did you know? foodpanda now offers affordable photography services you can sign up for:*

**HKD\$350**

**10 photos  
package**

Banner photo x 1  
Dish photos x 9

**HKD\$505**

**30 photos  
package**

Banner photo x 1  
Dish photos x 29

**HKD\$675**

**50 photos  
package**

Banner photo x 1  
Dish photos x 49

**[Click here to apply](#)  
or Scan Barcode:**



Note that each package includes 1 banner/hero photo



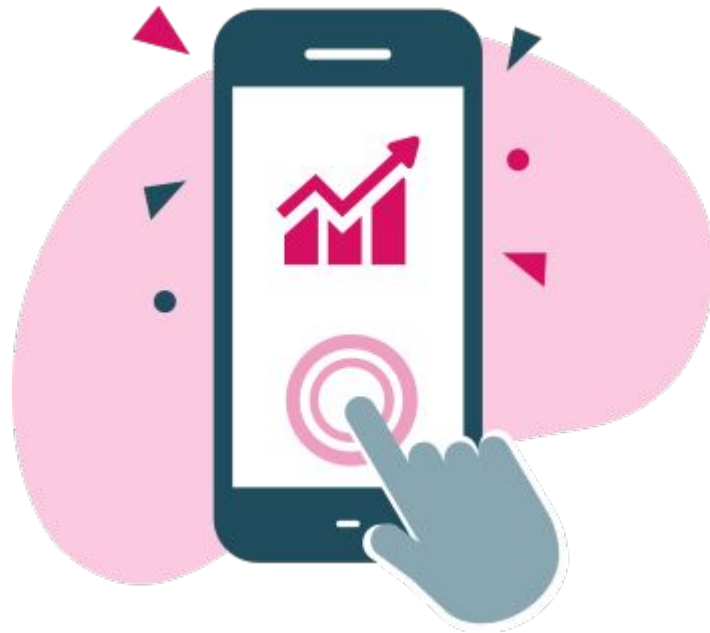
### 3

## Pricing

*Pricing is one of the major factors that influence customer behaviour and whether they will purchase from your menu or not*

### ✓ Recommendations:

1. Sign up to offer deals and promotions
2. Join pandabox to offer attractive pricing to new customers
3. Create a “value menu” offering low priced items



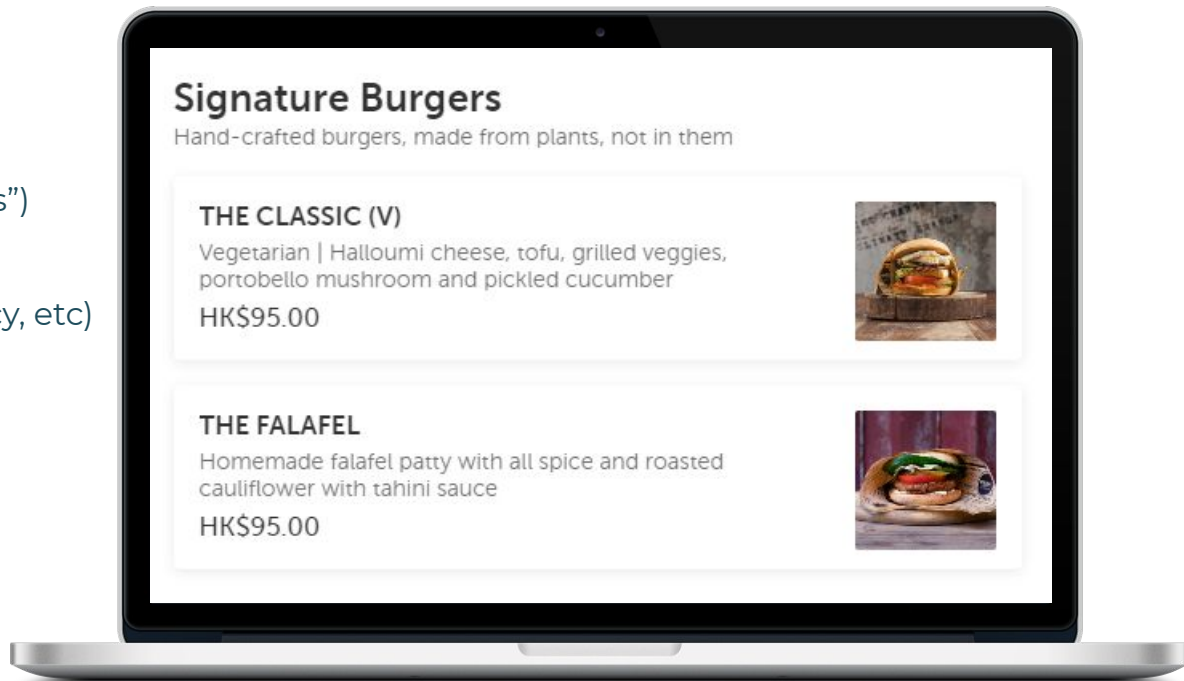
## 4

## Descriptions

*Customers want to know what your dishes are made of and how they're cooked so they're not surprised upon opening their delivery*

✓ Recommendations:

1. Ingredients
2. Cooking method
3. Allergens ("may contain peanuts")
4. Size
5. Dietary restrictions (eg. vegan)
6. Use of adjectives (eg. sweet, spicy, etc)



Description fields have a maximum of 140 characters, so use this space wisely to inform your customers

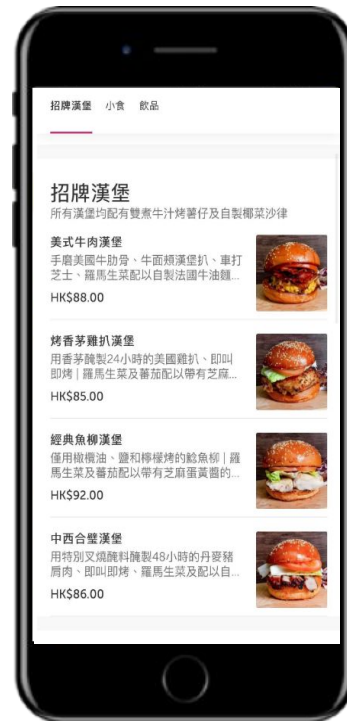
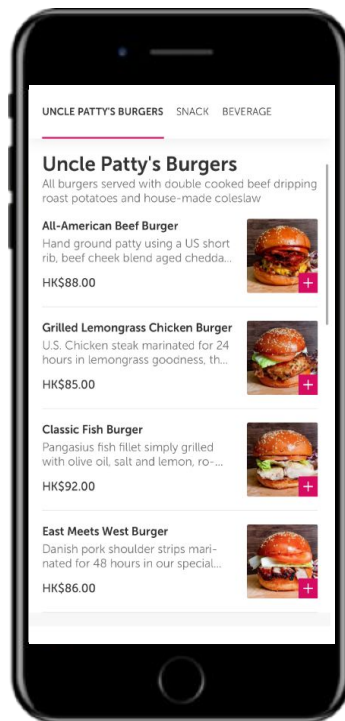
## 5

# Translations

To maximize the number of customers your menu appeals to, it is **critical to have both English and Chinese translations** on your online menu.

## ✓ Recommendations:

English and Chinese translations for  
**100% of your menu**



Customers who enter a menu not listed in their language are 90% likely to exit the menu and not return

## 6

# Combos

Make it easy for your customers to order for themselves and for others by selecting your **best selling items** to create combo sets.

## ✓ Recommendations:

1. Offer 2 - 6 person combo sets
2. Packaging your best selling items
3. Promote your seasonal and foodpanda exclusive menu

### Sets

#### Value Set for 2

2 x Rice Noodles with 2 Toppings + Small Hunan Cumin Chicken Wings/Herb Chicken Wings/Sliced...

HK\$156.00



#### Value Set for 3

3 x Rice Noodles with 2 Toppings + Small Hunan Cumin Chicken Wings/Herb Chicken Wings/Sliced...

HK\$234.00



#### Value Set for 4

4 x Rice Noodles with 2 Toppings + Large Hunan Cumin Chicken Wings/Herb Chicken Wings/Sliced...

HK\$305.00



### Sharing Meals

#### Crispy Thighs Sharing Bucket Combo for 2

Crispy Thighs (6 pcs), Apple Pie or Fresh Corn Cup (L) or Fries (L) with Seasoning (2 pcs) and 2x Beverages...

HK\$118.00



#### Crispy Thighs Sharing Bucket Combo for 3

Crispy Thighs (6 pcs), Burgers or Mini Twisty Past (2 pcs), Apple Pie or Fresh Corn Cup (L) or Fries (L) with...

HK\$178.00



#### Burger Lovers Combo for 2

2x Burgers, 2x Soft Drinks (M), Twister Fries or Fries (L), 6 pcs Chicken McNuggets and Fresh Corn Cup (L)

HK\$105.00



#### Burger Lovers Combo for 3

3x Burgers, 3x Soft Drinks (M), Twister Fries or Fries (L), 4 pcs McNuggets, 6 pcs Chicken McNuggets and Fres...

HK\$148.00



Offering combos or sets helps to increase your average basket size as it allows customers to easily order more





## Case Studies

# How these menu factors can impact your business



# 1 Case Study #1: Adding Menu Photos

*Restaurant X added photos to their menu in March 2020 resulting at **70% growth at new customer** and **> 200% at average daily orders***



Photos were added to **80% of their entire menu**, covering: all **best selling items and main dishes** also ensuring photos were provided for at least 50% of snacks and drink sections



## 1

# Case Study #1: Adding Menu Photos - Results

*Restaurant X added photos to their menu*



- Adding photos to this restaurant's menu resulted in an **increase in their number of new customers**
- From averaging approximately 80 new customers per month → to gaining an average of 290 new customers per month since Month 5 (**70% growth on new customers**)
- The restaurant also saw an **increase in their average daily # of orders**, going from less than 5 orders per day → to more than 16 and growing
- Additionally, this growth is reflected in their # of successful orders with an **uplift of more than 200%**



## 2

## Case Study #2: Adding Translations

Restaurant Y added translations to their menu resulting at around **170% Order Growth**

*Impact to your business when adding translations*



Non-Chinese customers who enter a menu without translations are *very likely to exit the menu*, regardless if there are photos, and vice versa for those not comfortable with English.

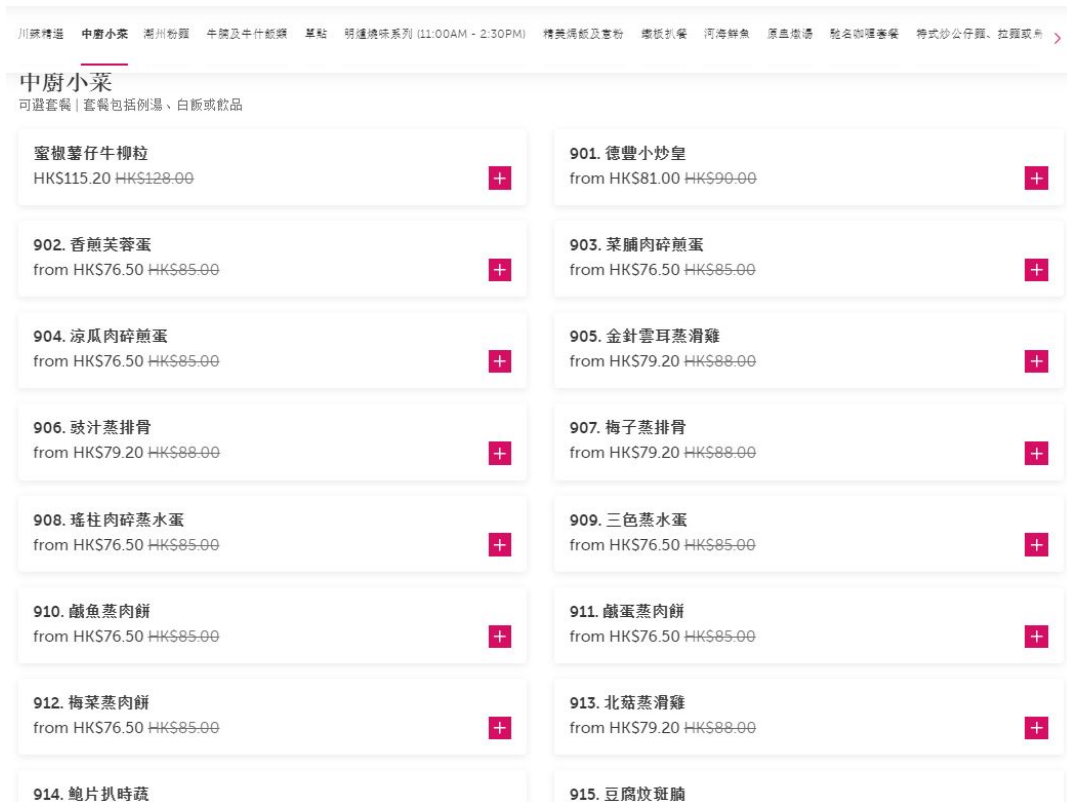
This restaurant added English translations in Month 6 and **experienced an uplift of 167% to their number of successful orders.**





### 3 Case Study #3: What NOT to do on a menu

- 1. No hero banner or dish level **photos**
- 2. Excessive **number of categories and items**
- 3. **Pricing** not consistent with dine-in menu
- 4. No item **descriptions**
- 5. No **translations** provided
- 6. No **combos** or sharing sets





# Summary

Menu Factors	Recommended
1) Photos	100% of menu
2) Categories & Items	7 categories x 7 items
3) Pricing	Offer deals & promotions Offer a value menu
4) Descriptions	Ingredients, cooking method, allergens, size, dietary restrictions, use of adjectives
5) Translations	100% of Chinese and English ready
6) Combos	1-6 person combo sets





# Did you know?

You can now update your menus **on your own** through the **Menu Management feature** on Restaurant Portal!

To login to your Restaurant Portal account, [click here!](#)

New to Restaurant Portal and don't have access to your login details?

- Click [here](#) for Restaurant Portal Overview Guide
- Click [here](#) for Menu Management Step-by-Step Guide
- Click [here](#) if you forgot your password

