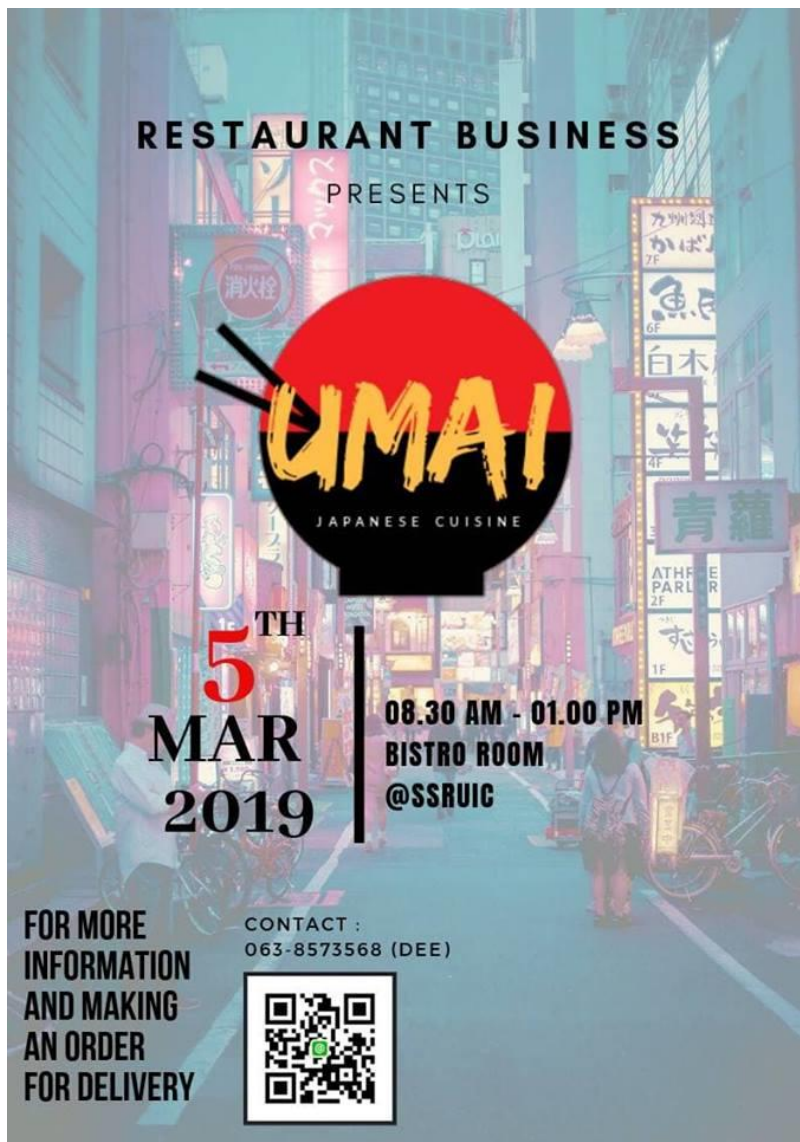


Ms. Nakaporn Ketgomut, a lecturer of Restaurant Business Major in Hotel Management Program has organized practical learning class in HIR2304 Basic Technique for Commercial Cookery for second year students.

Ms. Nakaporn Ketgomut, a lecturer of Restaurant Business Major in Hotel Management Program has organized practical learning class in HIR2304 Basic Technique for Commercial Cookery for second year students. They were assigned to run restaurant business at Bistro simulation room. The students had well-performed by creating several of Japanese food sets menu such as Tonkatsu set and beverages.



UMAI JAPANESE CUISINE		
Presented by Restaurant Business Major		
FOOD		
Tonkatsu Rice (Pork / Chicken) (Extra Cheese + 10 THB) (Extra Egg + 10 THB)		50 THB
Ramen Shoyu soup (Pork / Chicken)		50 THB
SET MENU		
Tonkatsu Rice + Sparkling Drinks		60 THB
Ramen Shoyu soup + Sparkling Drinks		60 THB
DESSERTS		
Basic Brownie		20 THB
Red Velvet Brownie		20 THB
Coconut Cake		45 THB
Orange Cake		35 THB
Chocolate Cake		35 THB
Cheese Cake (Passion Fruit / Blueberry)		40 THB
(For Cakes : 3 Pieces for 100 THB)		
DRINKS		
(Coffee)		
Espresso	Hot	Cool
Cappuccino	25 THB	30 THB
Americano	25 THB	30 THB
Latte	25 THB	30 THB
Mocha	25 THB	30 THB
(Tea)		
Jasmine Tea (Sweet / Original)	25 THB	30 THB
Green Tea (Sweet)	-	25 THB
Thai Tea (Sweet)	-	25 THB
(Sparkling Drinks)		
Murasaki No Hana Sparkling	-	20 THB
Orenji No Hana Sparkling	-	20 THB
Akurui No Hana Sparkling	-	20 THB
(Another Drinks)		
Chocolate	-	25 THB
Sakura Hana	-	25 THB
• Every Drinks With Orange Cake + 30 THB •		