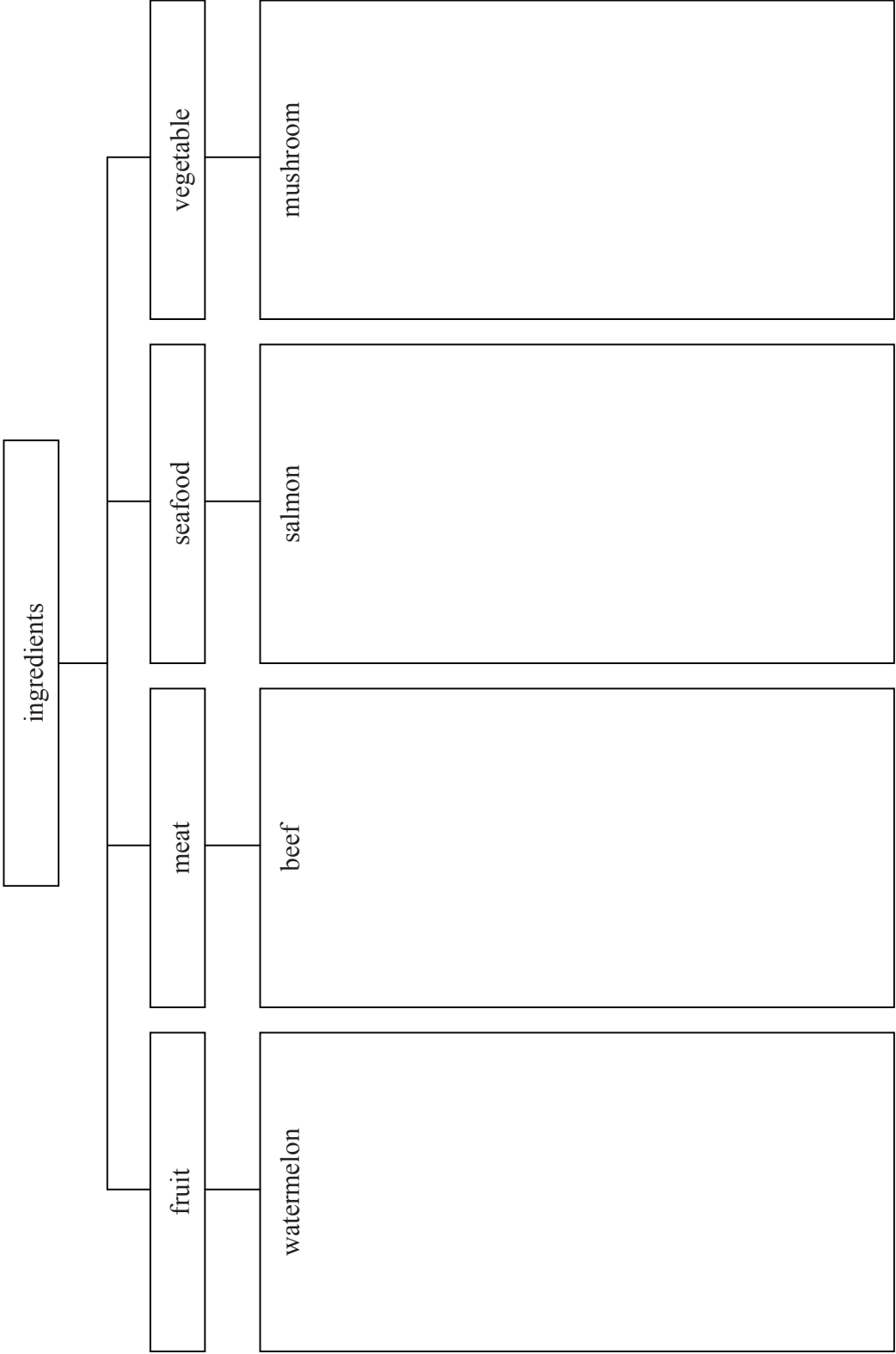


The GOLDEN CROWN RESTAURANT

& All Day Menu

Main Course (continued)	
Starter	
Chef's Salad (ingredients of your own choice, up to five choices)	\$45
Fruit Salad (pineapple, peach, papaya & corn)	\$45
Seafood Salad (lobster, shrimp, tomato & lettuce)	\$90
Sweet Corn Soup	\$30
Mini Sushi (salmon, tuna, octopus, scallop)	\$70
Kimchi Roll	\$40
Spinach Puff	\$50
Baked Oyster	\$20/pc
Main Course	
Roast Beef with Broccoli and Cauliflower	\$96
Grilled Chicken with Sweet Potatoes	\$80
Fried Fish with Onion Rings	\$85
Steamed Salmon with Black Beans	\$108
Grilled Pork Chop with Rice	\$85
Prime Steak with Baked Potatoes	\$108
Lamb Rack with Baby Carrots	\$168
Sweet and Sour Squirrel Fish	\$88
Pasta with Grilled Prawns	\$128
Pasta with White Clam Sauce	\$98
Mango Crab Curry	\$198
Steamed Bean Curd with Mushrooms	\$60
Dessert	
Ice-cream (strawberry, melon, durian)	\$20
Sundae (chocolate, banana, strawberry)	\$25
Fruit Platter (watermelon, orange, grape)	\$25
Coconut Pudding	\$20
Apple Pie	\$28
Frozen Yogurt (pear, blueberry, lemon)	\$35
Drink	
Coffee	\$18
Tea	\$15
Fruit Juice	\$20
Lemonade	\$12
Milkshake	\$20
Fruit Tea	\$30
Rose Mint Tea	\$20
Mineral Water	\$30
#Plus 10% service charge	

Work in groups of four. Group the different food items in the restaurant review and the menu of the Golden Crown Restaurant and put them in the appropriate columns in the tree diagram below.



What would you like to order?

Imagine you are working as a waiter/waitress at the Golden Crown Restaurant. It is lunch time and you meet the following customers. What would you recommend to them? You may refer to the All Day Menu of the Golden Crown Restaurant for ideas.

1.

I have a coupon for \$200 and I'd like to have a 3-course meal. I hope the coupon can cover all I have to pay. What would you recommend?



I would recommend

_____ as a starter,

_____ as a main

course and _____ as a

dessert.

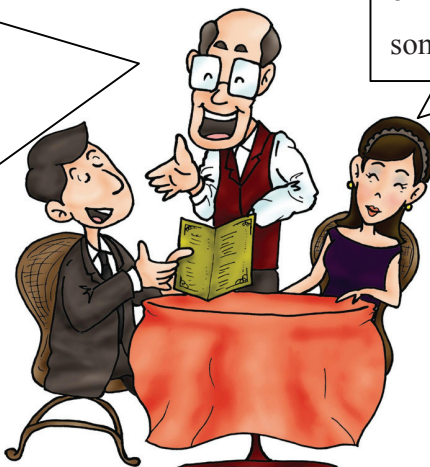


2.

I think you can have

and

I need to keep fit so I don't want anything fat or oily. I'd like to have two courses only. Can you recommend something for me?



LT 1.7

3.

You can try our

and _____

I am 98 years old and I have no teeth. I don't like cold dishes or cold drinks but I love sweet food. Can you recommend some food for me?



4.

I'd like to order a starter, a main course and a drink. I love meat but I hate seafood.



I would recommend

Situation

Your group is preparing a menu for the school's mini-restaurant. You go to a grocery near your school with one of your group members to find out what ingredients are available. While your group member is talking to Mr Lee, the owner of the grocery, you take notes about the ingredients you hear and the quantity available.

The recording will be played twice.

- 1) When you listen for the first time, tick ☒ the food items and seasoning you hear.
- 2) When you listen for the second time, note down the quantity available, using 'a few', 'a little', 'some' and 'a lot of' in the spaces provided. If the ingredients are out of stock, write 'no'.

Mini-restaurant

Ingredients

Fruit

	no			some	
☒		grapes	☒		papayas
☐		pineapples	☐		durians
☐		coconuts	☐		oranges

Vegetable

☐		corn	☐		tomatoes
☐		mushrooms	☐		pumpkins
☐		lettuce	☐		peas
☐		onions	☐		potatoes
☐		carrots	☐		cucumbers

Meat

☐		beef	☐		chicken
☐		turkey	☐		pork
☐		duck	☐		lamb

Seafood

☐		prawns	☐		lobsters
☐		tuna	☐		oysters
☐		salmon	☐		crabs
☐		squid	☐		mussels

Seasoning

☐		salt	☐		pepper
☐		curry	☐		sugar
☐		vinegar	☐		soy sauce

Ingredients

☒	<u>no</u>	grapes
☒	<u>some</u>	pineapples
☐		coconuts

☒ some papayas

☐ _____ durians

☐ _____ oranges

☒	<i>no</i>	corn
☒	<i>a lot of</i>	mushrooms
☒	<i>no</i>	lettuce
☒	<i>some</i>	onions
☒	<i>some</i>	carrots

☒	<u>a few</u>	tomatoes
☐	<u> </u>	pumpkins
☐	<u> </u>	peas
☒	<u>a few</u>	potatoes
☐	<u> </u>	cucumbers

☒	<u>a little</u>	beef
☐	<u> </u>	turkey
☐	<u> </u>	duck

☒	<u>some</u>	chicken
☒	<u>some</u>	pork
☒	<u>no</u>	lamb

☐	_____	prawns
☐	_____	tuna
☒	<i>some</i>	salmon
☒	<i>some</i>	squid

☐	_____	lobsters
☐	_____	oysters
☒	<i>a few</i>	crabs
☒	<i>some</i>	mussels

☒ a lot of salt

☐ curry

☐ vinegar

☒	<u>a little</u>	pepper
☒	<u>a lot of</u>	sugar
☐		soy sauce

Transcript for Audio Clip 1.1

Group Member:	Good morning, Mr Lee. We're preparing a menu for the mini-restaurant for our coming School Open Day. Could you please help us find out what ingredients are available?
Mr Lee:	Sure! What do you need for your menu?
Group Member:	First, I'd like to know if there are any fruits and vegetables for making starters and desserts. Let's begin with fruits. Are there any papayas, grapes and pineapples?
Mr Lee:	OK. Mm ... There are some papayas and pineapples but we don't have any grapes.
Group Member:	What about vegetables? We may need lettuce, corn, mushrooms, potatoes and tomatoes.
Mr Lee:	Let me see. (Pause) You're lucky. We have a lot of mushrooms and a few potatoes and tomatoes. But the lettuce and corn are gone. Do you need any carrots and onions? We have some in stock.
Group Member:	That's good. I think just having mushrooms, potatoes, tomatoes, carrots and onions is fine. We must remember not to include any lettuce and corn in our menu. What about meat and seafood? We need them for our main dishes.
Mr Lee:	Wait a minute. Mm ... For meat, we have some chicken and pork, and a little beef. But lamb is out of stock and we don't have any right now. As for seafood, we still have a few crabs, some salmon, mussels and squid.
Group Member:	There's actually a lot for us to choose from. Oh, I almost forgot that we need seasoning as well. Without seasoning, the dishes will be tasteless. Is there any pepper, salt and sugar in stock?
Mr Lee:	Let me check. Mm ... There's still a lot of sugar and salt. But for pepper, it's almost gone.
Group Member:	That's OK. Just a little pepper will be enough. I think we can start preparing our menu. Thank you very much for your help.
Mr Lee:	You're welcome.



Today's Special









Starter 

Tuna salad with vegetables
(Tuna, lettuce, tomato & potato)

Main Course 

(Choose one only)

A. Grilled salmon with pasta

or

B. Fried chicken with rice

C. Steamed lobster with vegetables

or

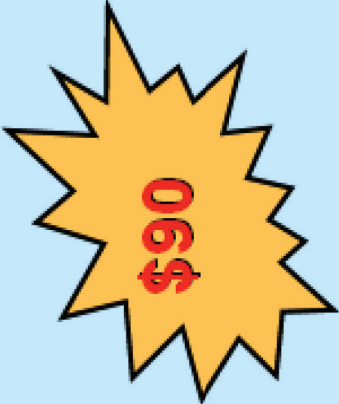
Strawberry cheesecake with ice-cream

Dessert 









\$90

*Available after 11a.m.

** Plus 10% service charge

Designing a Set Menu

Follow the instructions below and design a set menu for your mini-restaurant.

1. There are **three** courses in the set menu, i.e. starter, main course and dessert.
2. There are **three** choices in each course.
3. The choices for starters and main courses should include the following:
 - i. one with **meat**;
 - ii. one with **seafood**; and
 - iii. one of your **own choice**.

You can get some ideas for your menu from the following pictures.

