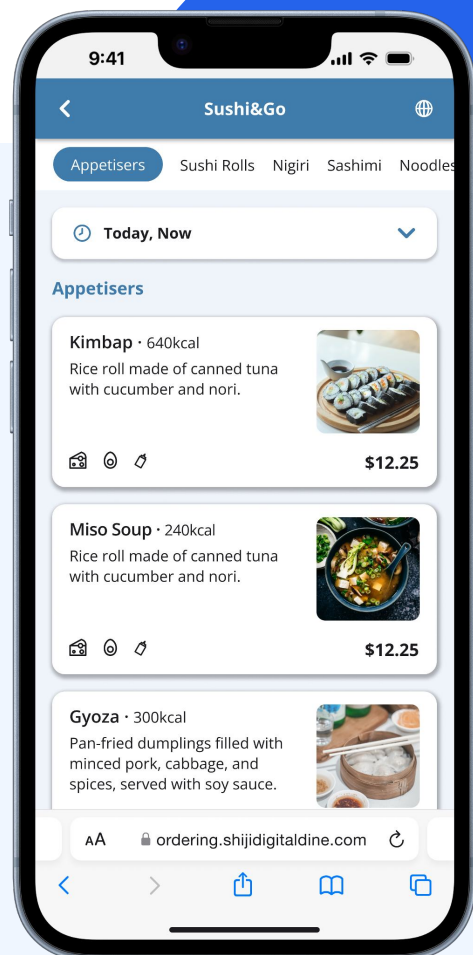# Creating better digital dining experiences

Use digital menu and ordering technology to boost the number of orders, increase average check value and reducepressure on staff.

All dining options, every outlet, same URL

→ Intuitive design and single-page navigation consolidates full offering in one place.

→ Complete device compatibility for alldiners meaning less drop-off.

→ Highly visible allergen icons providing reassurance, confidence andaccountability.

→ Multilingual capabilities boosting chance of sales with customers in their preferred languages.

9:41

Sushi&Go

Appetisers Sushi Rolls Nigiri Sashimi Noodles

🕐 Today, Now ⌄

Appetisers

Kimbap · 640kcal
Rice roll made of canned tuna with cucumber and nori.

$12.25

Miso Soup · 240kcal
Rice roll made of canned tuna with cucumber and nori.

$12.25

Gyoza · 300kcal
Pan-fried dumplings filled with minced pork, cabbage, and spices, served with soy sauce.

AA 🔒 ordering.shijidigitaldine.com ↻

How does Digital Dine improve the guest experience?

Platform approach:

Set-up multiple new experiences and easily manage them all from the same place, ensuring you can maximise business efforts, avoid staff confusion,and ensure you can offer as much of your F&B offering as you want digitally

Diversity of payment options:

Customize the checkout screen by experience to personalise by outlet, orbrand, to strengthen your identity

Web solution:

No application download required asit's a web based solution compatible with all portable devices

Flexible configuration:

Our agile Menu Editor allows you to instantly include descriptions and imagery to improve the quality of yourmenus and boost your sales with optimised content and save money through an end-to-end solution

Languages:

The multilingual capabilities allow for a higher conversion rate as you can communicate with more guest typesfrom different markets

Peace of mind and security for the customer:

Highly visible and recognizable allergen icons allow hotels to configure their menus in detail, giving your guests the opportunity to feelsafe and cared for, when looking at dietary needs/intolerances

Staff motivation:

Make services charges easier and more attractive by adding tip options by percentage as well as being able to type a custom tip amount manually

Limit order volume:

Set order limits to reduce strain on your kitchen and guarantee operational excellence

Scheduled commands:

Switch menus to be view only during non-operational hours to allow guests to order ahead outside of services hours. E.g., it allows for breakfast to be ordered for the following morning

Digital Dine made easy

Measurable ROI

Reduce staff workloads and increase revenue with our easyto-use dining technology.

Exceed Expectations

Provide the efficient and userfriendlydining experience thatyour guest expects.

Integrated& Compliant

Our Solution seamlessly integratesinto your existing systems toimprove operational excellence.

CONTACT US

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