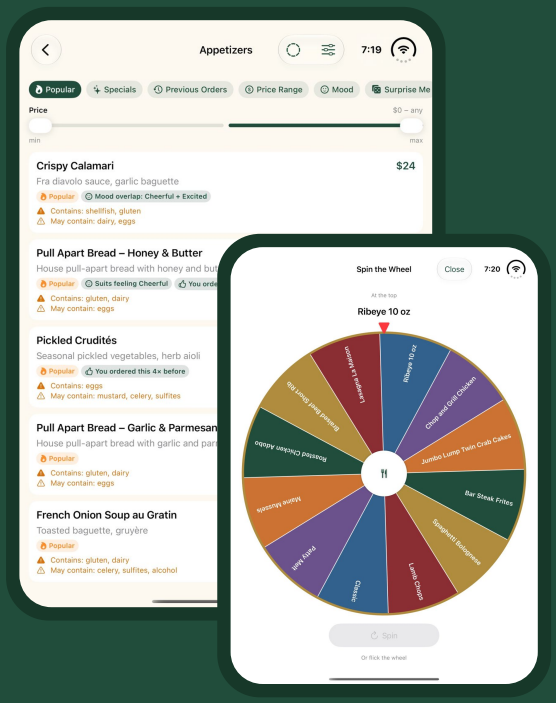
OMNIBRAL

Interactive Dining

A primer for restaurant owners

- Faster, safer ordering for every guest.
- Recommendations by mood, history, popularity and price.
- Reorders, refills and table requests in a tap.
- A dashboard that shows which dishes earn their place.



Shown with the Maison Pickle dinner menu as test data.

AT A GLANCE

Why an interactive menu?

OMNIBRAL Interactive Dining puts your menu on the guest's phone or a table device and turns it into a guide: it filters out what a guest can't or won't eat, suggests what suits them, and sends the order straight to your team with the table number attached. Behind it, your dashboard keeps the menu current and shows which dishes make money.

Faster ordering

Guests browse by category, pick from a short, relevant list and tap **Order**. The order reaches the kitchen instantly with table number, quantity and notes, so fewer trips back and forth to the table.

Built-in allergen safety

Guests declare allergies before browsing. Items that contain, or may contain, those allergens are removed from every recommendation. Guests with no allergies still see clear cautions on each dish.

Dislikes respected

Spicy, mushrooms, okra, even colours like “yellow”: dishes most likely to include a dislike are left out, with a list of what was hidden and why.

Recommendations that sell

Popular, Specials, Previous Orders, Price Range, Mood, Surprise Me, or a physics Spin Wheel. Each guest finds something that fits, and your best sellers and specials get seen.

Effortless reorders

Another round, another coffee, a free refill: guests reorder from their own history in one tap, and complimentary table requests (water, cutlery, napkins, the bill) arrive the same way.

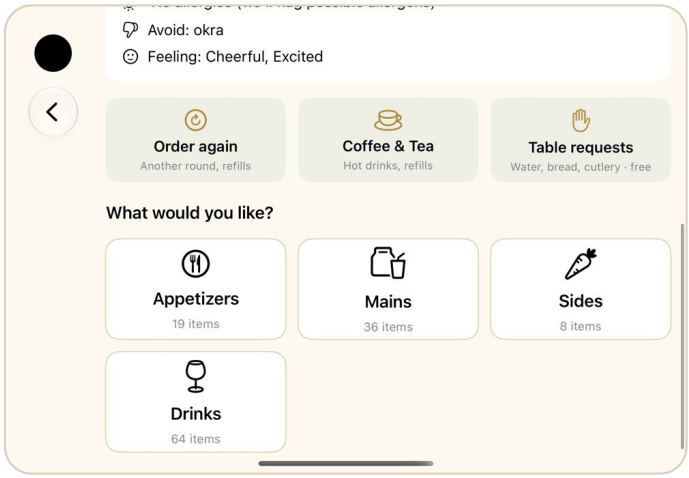
An owner's dashboard

Live orders and requests, AI menu uploads, cost and special settings, table QR codes, and a menu-engineering view of Stars, Plowhorses, Puzzles and Dogs with monthly and yearly running totals.

The short version: guests decide faster and with more confidence, servers spend less time relaying orders and fetching extras, and you see exactly which menu items earn their place.

Everything a guest needs, one screen

The restaurant home shows the table, the guest's saved preferences, quick shortcuts for **Order again**, **Coffee & Tea** and free **Table requests**, and the menu categories.

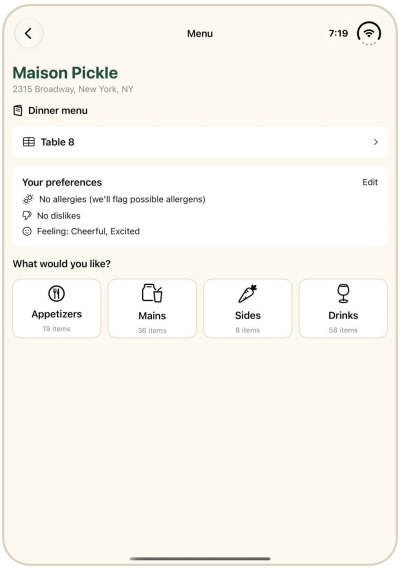


Shortcuts and categories on the restaurant home

THE GUEST EXPERIENCE

From table to order in a few taps

1 Find the restaurant	Search by restaurant name, street or city, or simply scan the QR code on the table.
2 Set the table	Scanning the table QR sets the table automatically; guests can also type a table or control number.
3 Share preferences	Allergies (required: a list, or “I have no allergies”), optional dislikes and moods. Saved on the device for next time.
4 Pick a category	Appetizers, Mains, Sides, Desserts, Drinks, for whichever menu is being served: Breakfast, Brunch, Lunch or Dinner.
5 Choose	Filter by Popular, Specials, Previous Orders, Price Range, Mood or Surprise Me, or let the Spin Wheel decide.
6 Order	Confirm quantity and an optional kitchen note, tap Order. The guest sees Sent → Preparing → Served.



Restaurant home: table, preferences, categories

Ordering efficiencies for your floor

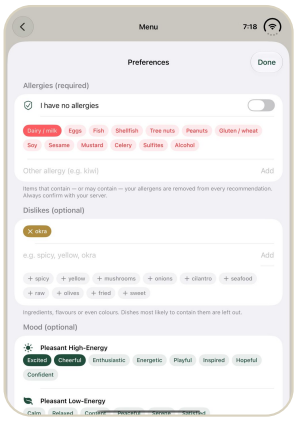
- **No re-keying.** Orders arrive in the dashboard already itemised with table number, quantity, notes, and how the guest chose the dish.
- **Fewer clarifying trips.** Allergens and dislikes are handled before the order is placed, not discovered at the pass.
- **Shorter decision time.** Guests see a short, relevant list instead of the whole menu, which keeps tables turning.
- **Always the current menu.** Price, cost and special changes in the dashboard reach guests immediately; no reprints.

GUEST SAFETY

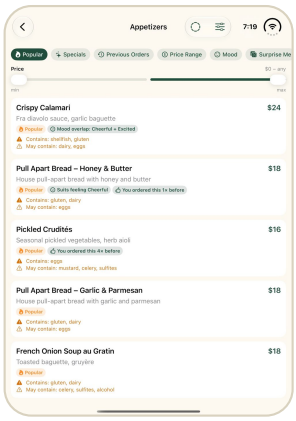
Allergen and dislike avoidance, with cautionary alerts

When a menu is uploaded, AI reads every item and records its likely ingredients, the allergens it **contains**, the allergens it **may contain** (standard recipes, fryer and kitchen cross-contact, garnishes), its flavours and its visible colours. Staff can review every item in the dashboard.

- **Mandatory allergy step.** Guests must choose their allergies, or confirm they have none, before they see recommendations.
- **Conservative exclusion.** Anything that contains *or may contain* a declared allergen is removed: dairy, eggs, fish, shellfish, tree nuts, peanuts, gluten, soy, sesame, mustard, celery, sulfites, alcohol, plus custom allergies such as kiwi.
- **Cautions for everyone.** Guests who report no allergies still see “Contains” and “May contain” alerts on each dish and at checkout.
- **Dislikes, including colours.** Ingredients (okra, mushrooms, cilantro), flavours (spicy, sweet, fried) and colours (“yellow”) are matched, and the most likely matches are hidden.
- **Transparent.** A “hidden for your allergies & dislikes” list shows each removed dish and the reason.
- **Server confirmation.** Every caution reminds guests to confirm dietary needs with their server.



Preferences



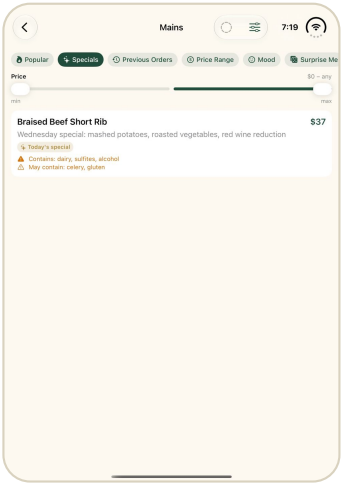
Cautions on dishes

> Allergen data is AI-estimated from the menu text and should be reviewed by your kitchen. The app is designed to reduce risk and start the conversation, not to replace your allergen procedures.

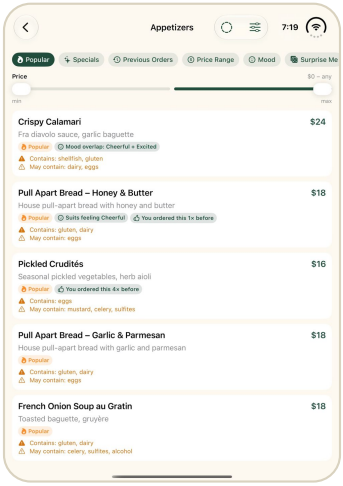
RECOMMENDATIONS

Options based on mood, history, popularity and price

Popular	The top quarter of each category by units sold over the last 30 days, refreshed daily and after each order. Before sales history exists, AI and owner picks seed the list.
Specials	Today's specials only, including day-of-week dishes such as a plat du jour.
Previous Orders	What this guest ordered here before (“You ordered this 2× before”), plus similar dishes they may like.
Price Range	Minimum and maximum price sliders, sorted low to high within the range.
Mood	Thirty moods in four groups (pleasant/unpleasant, high/low energy). Guests can pick several; dishes where moods overlap rank first, e.g. “Mood overlap: Sad + Stressed”.
Surprise Me	A random pick from the guest's safe, filtered list, weighted toward good matches.
Spin the Wheel	A playful selector with real momentum: flick or tap Spin; the dish under the pointer is shown live and chosen when the wheel stops.



Today's special



Popular + mood badges



Spin the Wheel

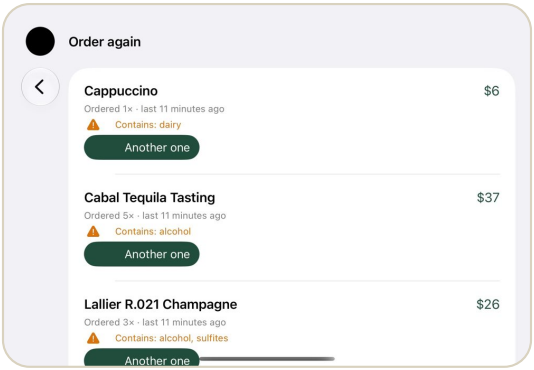
Allergy and dislike filters apply to every mode, including Surprise Me and the Spin Wheel.

DURING THE MEAL

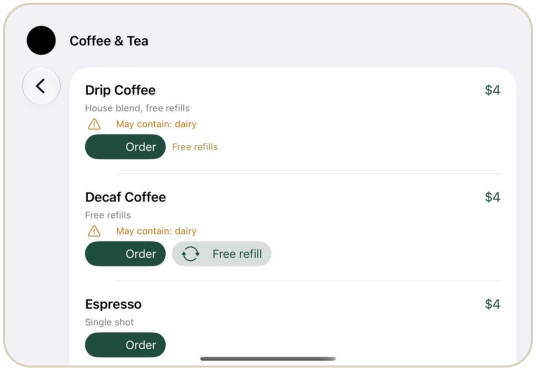
Reorders, coffee and tea, refills and table requests

Most of a server's steps after the first order are small: another drink, a coffee, a refill, a fork, water for the table, the bill. Interactive Dining lets guests ask for all of these in a tap, and routes each to your team with the table number.

- **Order again.** Everything the guest has ordered here, with **Another one** and a quantity picker for the next round.
- **Coffee & Tea.** Hot drinks in one place, ready to order after the meal.
- **Free refills.** Refillable drinks (drip coffee, hot tea, iced tea, lemonade) get a **Free refill** button once ordered; refills go out as no-charge requests.



Order again



Coffee & Tea with free refills

- **Complimentary table requests.** Glasses or a pitcher of water, ice, lemon, bread basket and butter; forks, dinner, steak and bread knives, spoons; plates, saucers, bowls, cups; napkins, straws, wet wipes, condiments, a to-go box, a high chair.
- **The bill and the server.** “Check, please” and “Ask a server to come over” are one tap away.
- **Live status.** Guests see Sent → Someone's on the way → Delivered.

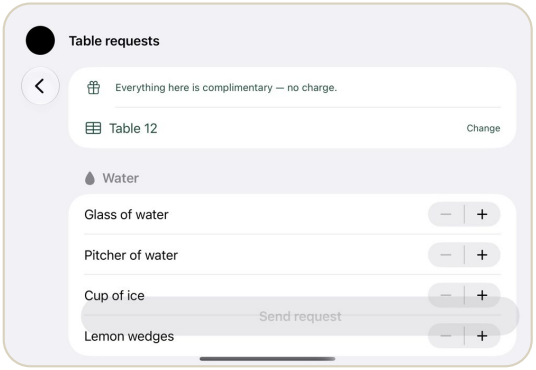
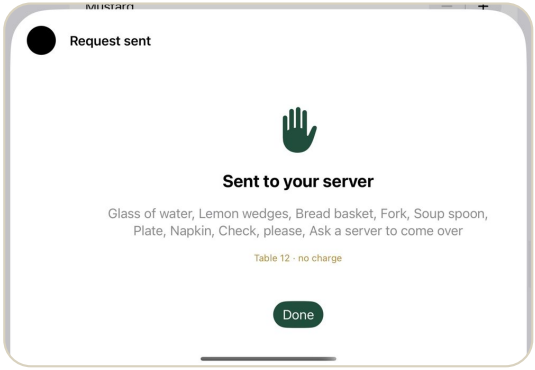


Table requests: choose quantities



Confirmation with a live status

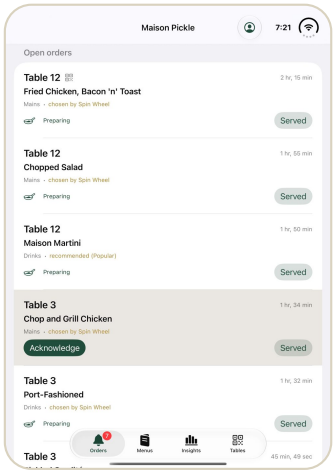
Why it matters: requests arrive itemised (“2 × Glass of water, Steak knife, Check, please”), so one trip covers the whole table, instead of a server being flagged down several times.

FOR OWNERS AND MANAGERS

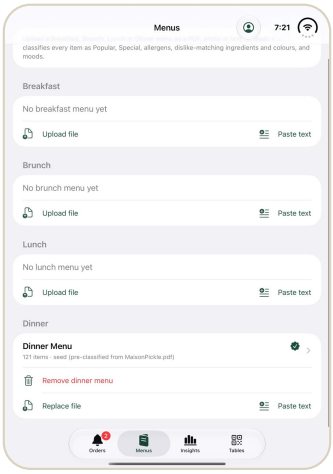
The restaurant dashboard

A PIN-protected dashboard on any iPhone, with tabs for orders, menus, insights and tables:

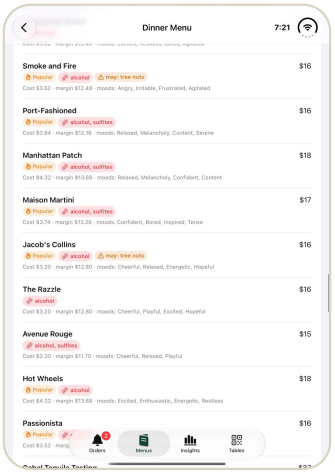
Orders	Live feed of open orders and free table requests with table number, quantity, notes and how each dish was chosen. New items trigger a notification and banner; staff tap **Acknowledge**/**On it** and **Served**/**Done**, and the guest's screen updates.
Menus	Upload Breakfast, Brunch, Lunch and Dinner menus as a PDF, photo or pasted text. AI analyses each item and classifies it as Popular, Special, allergen alerts, dislike-matching ingredients and colours, and moods. Re-upload any time to update.
Menu items	Per item: edit price and plate/pour cost (with contribution margin and food-cost %), feature it as popular, mark it as a special for every day or a chosen weekday, and review the AI classification.
Insights	Revenue, cost, profit and margin for the month or year, monthly and yearly running totals, and the Stars / Plowhorses / Puzzles / Dogs analysis (next page).
Tables	Printable QR codes per table, so guests are seated in the app with the right table number.



Live orders



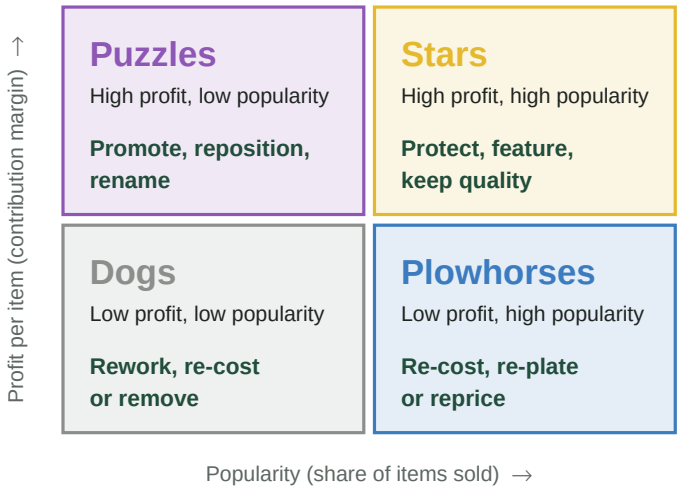
Menu uploads



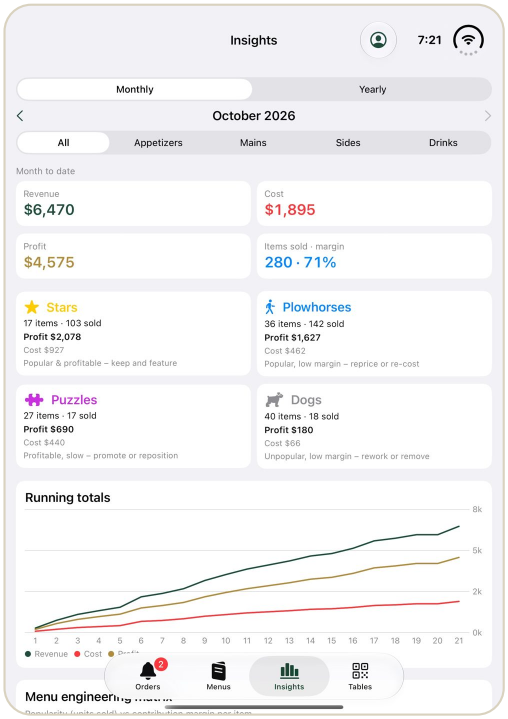
Items: cost & tags

Stars, Plowhorses, Puzzles and Dogs

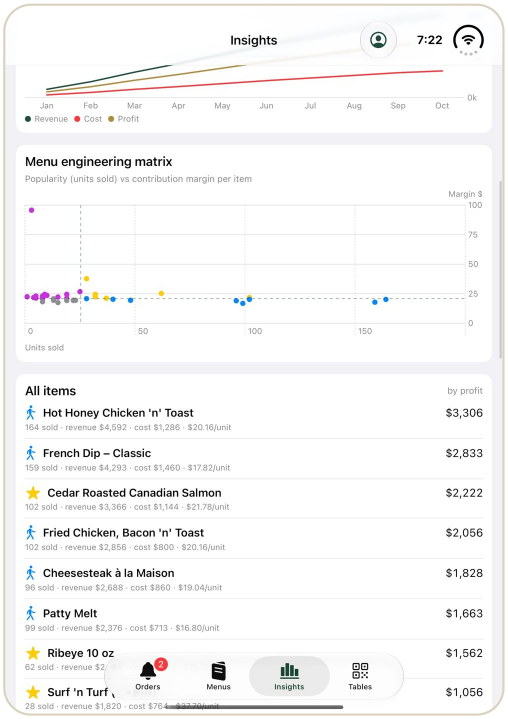
Every item is placed on two axes: how popular it is and how much profit each sale contributes (price minus your plate cost). Following the classic Kasavana & Smith method, an item counts as popular when its share of sales is at least 70% of an equal share, and as high-profit when its contribution margin beats the menu's weighted average.



- **Monthly and yearly views** with revenue, cost, profit and margin, by category or the whole menu.
- **Running totals** chart cumulative revenue, cost and profit through the month (by day) or year (by month).
- **Quadrant totals** show item count, units sold, cost and profit for each group.
- **Item list** ranks every dish by profit with units, revenue, cost and margin per unit.
- **Matrix chart** plots each dish against the popularity and margin thresholds.



Monthly totals, quadrants, running totals



Matrix and profit-ranked items

Turning the numbers into decisions

- **Stars:** keep recipes and portions consistent, give them prime placement and let the app's Popular filter keep them visible.
- **Plowhorses:** guests love them but margins are thin; review plate cost or portion, or adjust price carefully.
- **Puzzles:** profitable but overlooked; mark them as Specials, feature them, or rename them so recommendations surface them.
- **Dogs:** rework, re-cost or retire them, freeing menu space and prep time.

Accurate plate and pour costs make this analysis meaningful. AI estimates a starting cost for each item; replace it with your actual cost in the Menu items screen.

GETTING STARTED

Up and running in six steps

1 Register	Create your restaurant with its name, street and city (how guests will find you) and an owner PIN.
2 Upload menus	Add each service's menu as a PDF, photo or text. Review the AI's categories, allergens and specials.
3 Set costs	Enter plate and pour costs for your main sellers so margins and quadrants are accurate.
4 Mark specials	Flag daily or weekday specials and any dishes you want featured as popular.
5 Print table QRs	Print a code for each table from the Tables tab and place them on tables or check holders.
6 Open the Orders tab	Keep a device at the pass or host stand with notifications on for new orders and requests.

What owners gain

For guests

Confidence about allergens, choices that match their taste, mood and budget, and service that arrives when they ask.

For staff

Clear, itemised tickets and requests with table numbers; fewer trips to take orders, fetch extras or clarify allergies.

For the business

Specials and best sellers surfaced to every guest, easy reorders, and a monthly and yearly view of which dishes drive profit.

OMNIBRAL Interactive Dining: smarter ordering for guests, clearer numbers for owners.