

The Great Food The Great Attitude – The Great Restaurant

Recently, having a chicken pot in hot pot style becomes trendy. A lot of restaurants emerge to meet this trend. The Great Restaurant seems having the best reputation among them. Five restaurants have been opened in just three years.



People might think there are some special meanings behind the name when they heard about “The Great” for the first time, but there is none indeed. “I used this name without detailed considerations. However, I think “The Great” is better than “The Second” and “The Third”. In my point of view, names are not either good or bad. When the restaurant becomes famous, people will like the name. Success can never be created by a single hand, and the great support from the customer is essential to a restaurant. I have never expected this restaurant can gain such big compliments from the public,” Mr. Law, a low profile and pragmatic owner, shared the success story of The Great Restaurant generously.



The taste of chicken pots in Mainland China is too spicy, and it completely covers the flavor of the chicken. Before starting the business, Mr. Law spent much time in doing researches by visiting different Provinces in China, and tasted different kinds of chicken pots. He finally adjusted a taste which is suitable for Hong Kong people the most. “It is hard to define what the original taste of the chicken pot is as there is no standard for the taste. I think the best taste is welcomed by the majority,” Mr. Law addressed.

This year, The Great Restaurant enhances its ordering system with Seito’s iPad e-Menu, which customers can order food with the iPads by themselves. Mr. Law indicated that after applying the ordering system with iPad e-Menu, it simplified the order procedure and the customers can simply make their orders such as hot pot dishes and beverages by themselves. This ordering system can boost the whole operations in terms of ordering food and checking bills, and customers do not need to ask the waiters for help by rising up their hands. Moreover, the system can not only elevate the company image, but also bring a satisfaction to the customers. Indeed, the iPad e-Menu provides details and photos of the food and the customers are able to view clearly what they are ordering. In fact, it really attracts new customers and reduces our labour cost. As a result, the operation and the revenues of the restaurant can be greatly improved.



Managing the restaurant attentively, providing quality foods, being humble and using advanced F&B POS systems are crucial to the legend of The Great Restaurant.