

## A brand new and thoughtful Korean culinary experience – Lab Korean Cafe

Established in Hong Kong, **Capital Restaurant Holding Group (CRHG)** has been operating high class Chinese banquet services and restaurants for over 30 years. In recent years, in order to meet the catering trend in China and Hong Kong and cater for the style and need of young consumers, CRHG developed a new conceptual brand, **C.G. Concept** to operate popular Korean cuisine business in China and Hong Kong. After Hong Kong market, a few Korean restaurants have been operating in Shenzhen recently as a stepping stone to developing China market.



CRHG always commits to meet the catering trend, emphasises attentive, quality customer service and provides high quality food to the customers so that they can enjoy diversified and unique Korean foods.

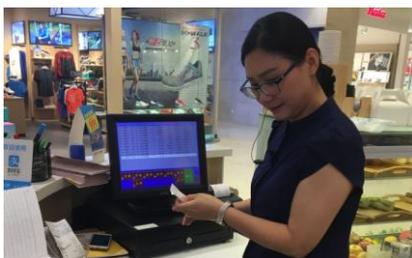


Currently CRHG has “**K-Pot**” which mainly provides Korean Buda Jjigae (literally translate as army stew) and hot pot, “**K-Pan**” which offers traditional Korean barbecue food and “**Lab Korean Cafe**”, which provides both Buda Jjigae and barbecue food. Lab Korean Cafe has

young and stylish interior decoration and broadcasts popular K-Pop music videos. Customers can enjoy the tasty food under a relaxing and delightful environment. These Korean restaurants have been loved by many customers since its launch.



Apart from restaurant decoration and food quality, CRHG also concerns about attentive and prompt customer service. The Lab Korean Cafe located in Shenzhen adopted **Seito Wireless Ordering System** and provided 10 units of professional wireless terminals for staff ordering. Just standing in front of the customers, staff is now able to finish order taking promptly and accurately. Thus, the ordering efficiency has been greatly enhanced. By using **Seito Food & Beverage Management System**, its integrative and reliable functions totally fulfils the need of food service operation requirements including ordering, kitchen printing and billing. Staff could quickly response to customers’ request so that service quality could be further enhanced.



We look forward to continuing development of innovating food service brands by CRHG to provide quality dining experiences to the customers.