

NEW TECH RESTAURANT - THE PERFECT SOLUTION FOR IMPATIENT GUESTS



No matter how good the food may be in any restaurant, as long as the service is insufficient, customers might leave unsatisfied. People often get tired of waiting to be served and particularly frustrated when human waiters get the order wrong and bring an erroneous dish. These were the precise thoughts and experiences of the owners of London Soho's **Inamo** restaurant, where customers have touch pads at their disposal to order dishes. They determine the waiting time and any complaints about service can only be aimed at themselves.

The interactive system also allows customers to choose the décor of the restaurant, depending on their mood. They are able to, by using the touch pad, select from a range of animated sounds and choose different types of lighting and colors for the table. It is a little bit like being in your own living room, at your own computer, yet with the benefit of enjoying luxury food whilst somebody brings it to the table you have chosen.

The interactive style of **Inamo** does not mean that the food is not superb. The famous chef Anthony Sousa Tam is one of the best Oriental fusion chefs specializing in Japanese, Thai and Chinese food. Just in case guests become curious about how their food is being prepared, they can always refer to the live feed to the kitchen via their touch pads. Restaurant staff is also at hand to help people; just they are not as relied upon as elsewhere.

The touch pad system is perfect to suit a range of moods. If the evening is going well and a couple is, for example, on a date then romantic music can be played during the meal. If things are not quite going so well, then a range of games are available on the interactive system. If things end up being disastrous, or if both decide to leave, the touch pad also allows guests to order a taxi home.

Date: 2008-11-18

Article link:

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