



Add a recipe menu item

From recipe to POS in 10 steps

Create Recipe

Build a recipe and link it to this menu item

Manual Entry

AI Recipe Builder

✓ Extracted recipe · Matched 14 ingredients · 0.0s

✓ Input: Chicken fried rice · 1 servings

✓ Tokens: 0 · Cost: \$0.0000

Chicken Fried Rice

×

Clear

A classic Asian-style fried rice featuring tender diced chicken, fluffy day-old jasmine rice, scrambled egg, and aromatic vegetables wok-tossed in a savory soy-sesame sauce. Quick to execute on a high-heat burner, ideal for à la carte service.

🍴 1 servings ⌚ 10m prep ⌚ 8m cook **Finished**

Ingredients (14) · click qty to edit · click X to remove

✓ 150 g jasmine rice

✓ 1 pieces egg

✓ 8 g garlic

✓ 30 g green peas

✓ 15 ml soy sauce

✓ 5 ml sesame oil

✓ 1 g white pepper

+

Add ingredient

✗ 100 g chicken breast

✗ 40 g onion

✗ 30 g carrot

✗ 15 g green onions

✗ 10 ml oyster sauce

✗ 20 ml vegetable oil

✗ 2 g salt

Instructions

Yield: 1 portion

Ensure all mise en place is prepared before firing: dice chicken, dice vegetables, beat egg, slice green onions, and measure all sauces into a small ramekin.

Heat a wok or large sauté pan over maximum heat until smoking. Add vegetable oil and swirl to coat.

⌚ gluten ⌚ eggs ⌚ soy ⌚ sesame ⌚ molluscs

🔄 Regenerate

💾 Save Recipe

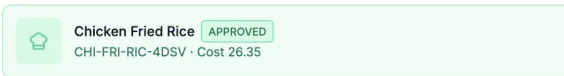


Two kinds of menu item

	+ Recipe Item Recipe menu item This guide	 Retail Item Retail menu item Own guide
Made	In the kitchen	Bought in, sold as-is
Linked to	A recipe	A stock product
When sold	Drains kitchen stock	Deducts inventory stock
Cost from	Recipe ingredients	Purchase price
Approval needed	Yes, before costing	No
Examples	Fried rice, lattes	Bottled water, canned goods



Every recipe menu item needs



A recipe, AI or manual



Chicken Fried Rice Approved ▾

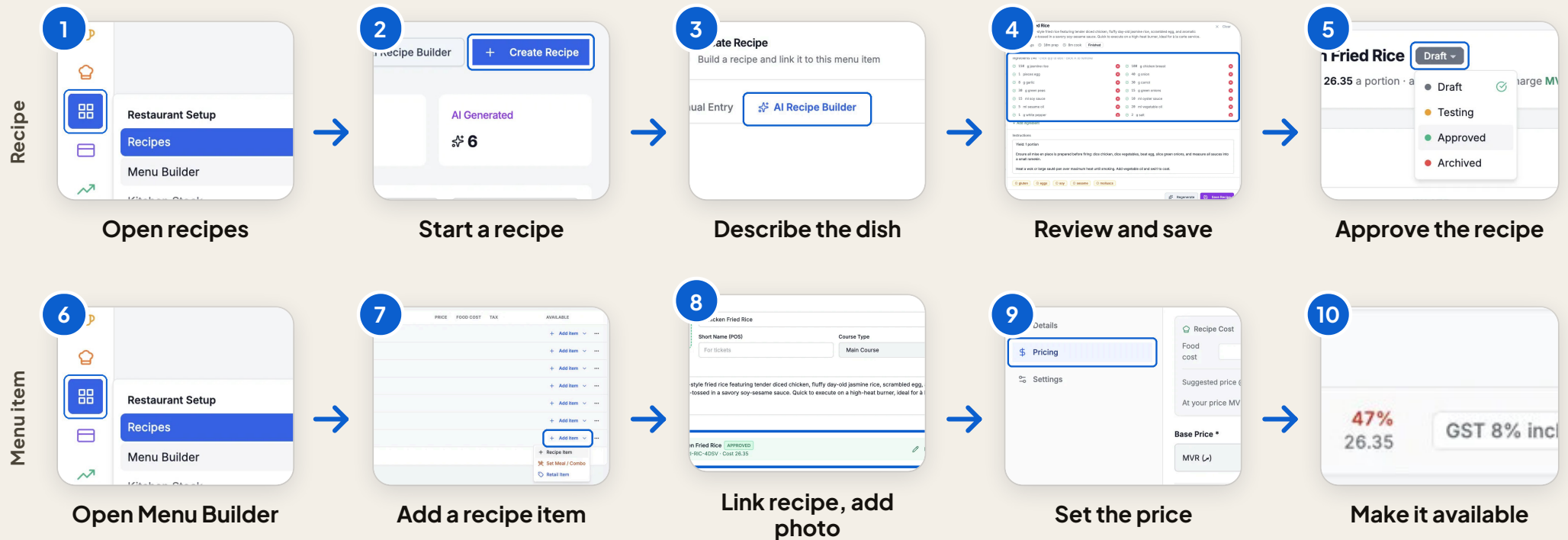
Recipe set to **Approved**



An item photo

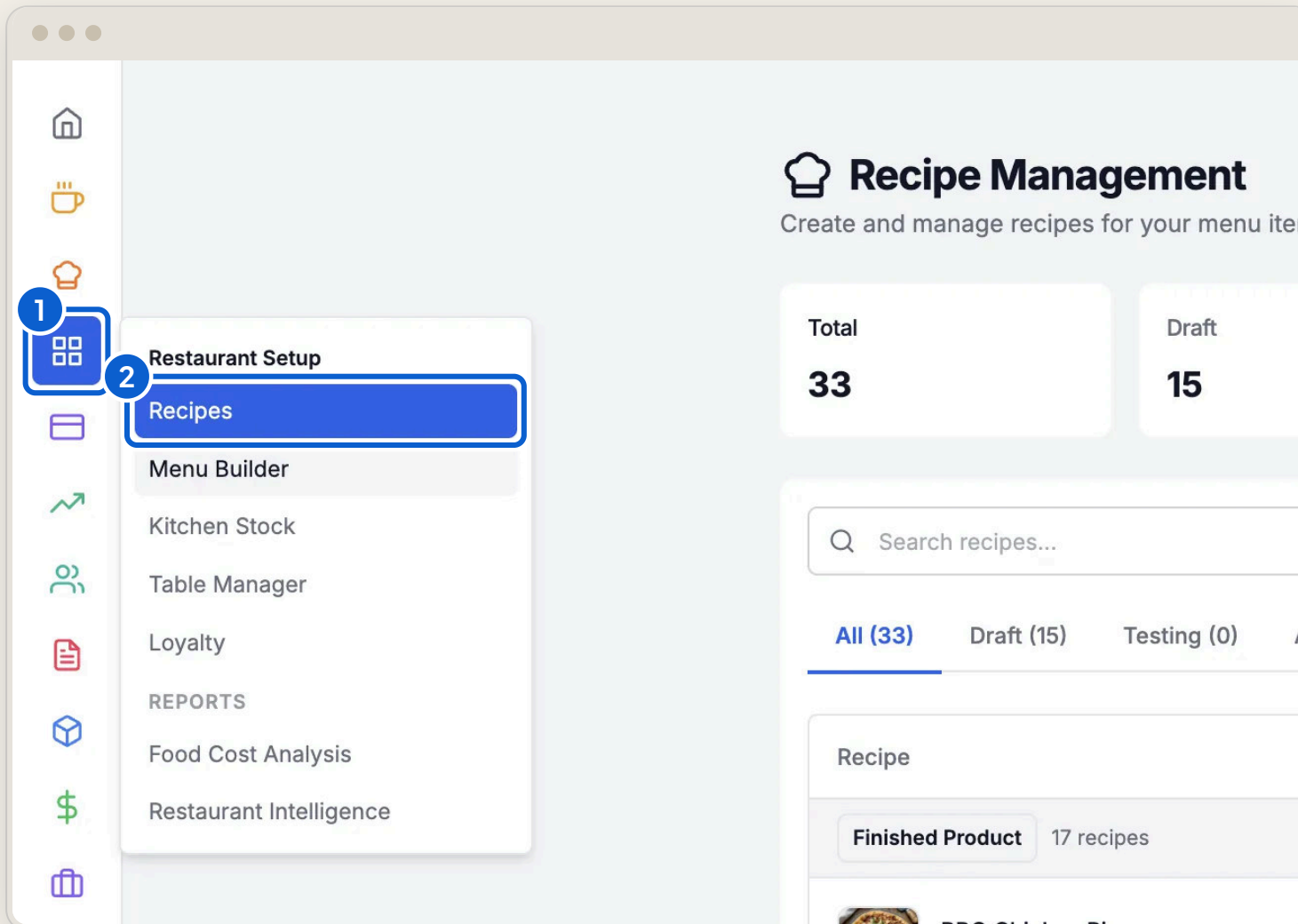


From recipe to menu





1 Open recipes

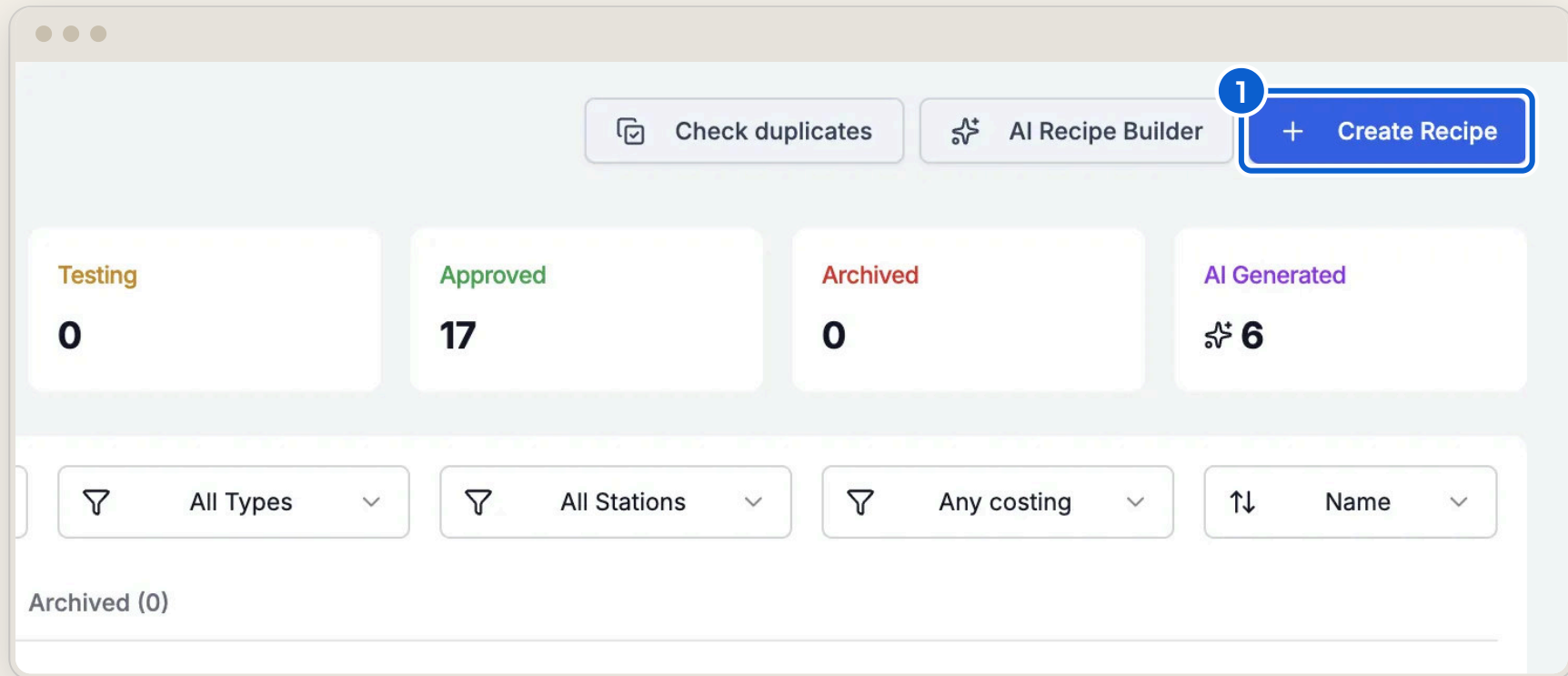


1 Point to the **setup** icon

2 Click **Recipes**



2 Start a recipe



1 Click **Create Recipe**



3 Describe the dish

Create Recipe

Build a recipe and link it to this menu item

Manual Entry

AI Recipe Builder

AI Recipe Builder

Upload recipe photos, paste a URL, or describe your dish to generate a complete professional recipe

2

Chicken fried rice

3

Cuisine

Any

Servings

1

Cost %

30

1 Open **AI Recipe Builder**

2 Type the dish name

3 Send

i Prefer typing? Use **Manual Entry**

Create Recipe

Build a recipe and link it to this menu item

Manual Entry

AI Recipe Builder

3

✓

↑



4

Review and save

Create Recipe

Build a recipe and link it to this menu item

Manual Entry

AI Recipe Builder

✓ Extracted recipe · Matched 14 ingredients · 0.0s

✓ Input: Chicken fried rice · 1 servings

✓ Tokens: 0 · Cost: \$0.0000

Chicken Fried Rice

✕ Clear

A classic Asian-style fried rice featuring tender diced chicken, fluffy day-old jasmine rice, scrambled egg, and aromatic vegetables wok-tossed in a savory soy-sesame sauce. Quick to execute on a high-heat burner, ideal for à la carte service.

🍴 1 servings ⌚ 10m prep ⌚ 8m cook **Finished**

1

Ingredients (14) · click qty to edit · click ✕ to remove

✓ 150 g jasmine rice	✕	✓ 100 g chicken breast	✕
✓ 1 pieces egg	✕	✓ 40 g onion	✕
✓ 8 g garlic	✕	✓ 30 g carrot	✕
✓ 30 g green peas	✕	✓ 15 g green onions	✕
✓ 15 ml soy sauce	✕	✓ 10 ml oyster sauce	✕
✓ 5 ml sesame oil	✕	✓ 20 ml vegetable oil	✕
✓ 1 g white pepper	✕	✓ 2 g salt	✕

Instructions

Yield: 1 portion

Ensure all mise en place is prepared before firing: dice chicken, dice vegetables, beat egg, slice green onions, and measure all sauces into a small ramekin.

Heat a wok or large sauté pan over maximum heat until smoking. Add vegetable oil and swirl to coat.

gluten

eggs

soy

sesame

molluscs

Regenerate

2

Save Recipe

Chicken fried rice

📄

📄

Cuisine

Any

Servings

1

Cost %

30

1 Check the ingredients

2 Click **Save Recipe**



5 Approve the recipe

[← Back](#)



Chicken Fried Rice

Costs **MVR 26.35** a portion · a **large** MVR 87.82

Draft

- Draft
- Testing
- Approved
- Archived

+ Add



Ingredients & Cost

14 items · all linked

INGREDIENT	QTY	WASTE	COST/UNIT	TOTAL
jasmine rice 	150 g	5%	MVR 0.04/G est	MVR 6.30 ...
chicken breast 	100 g	10%	MVR 0.06/G est	MVR 8.80 ...
egg 	1 pieces	5%	MVR 1.90/PIECES est	MVR 2.10 ...

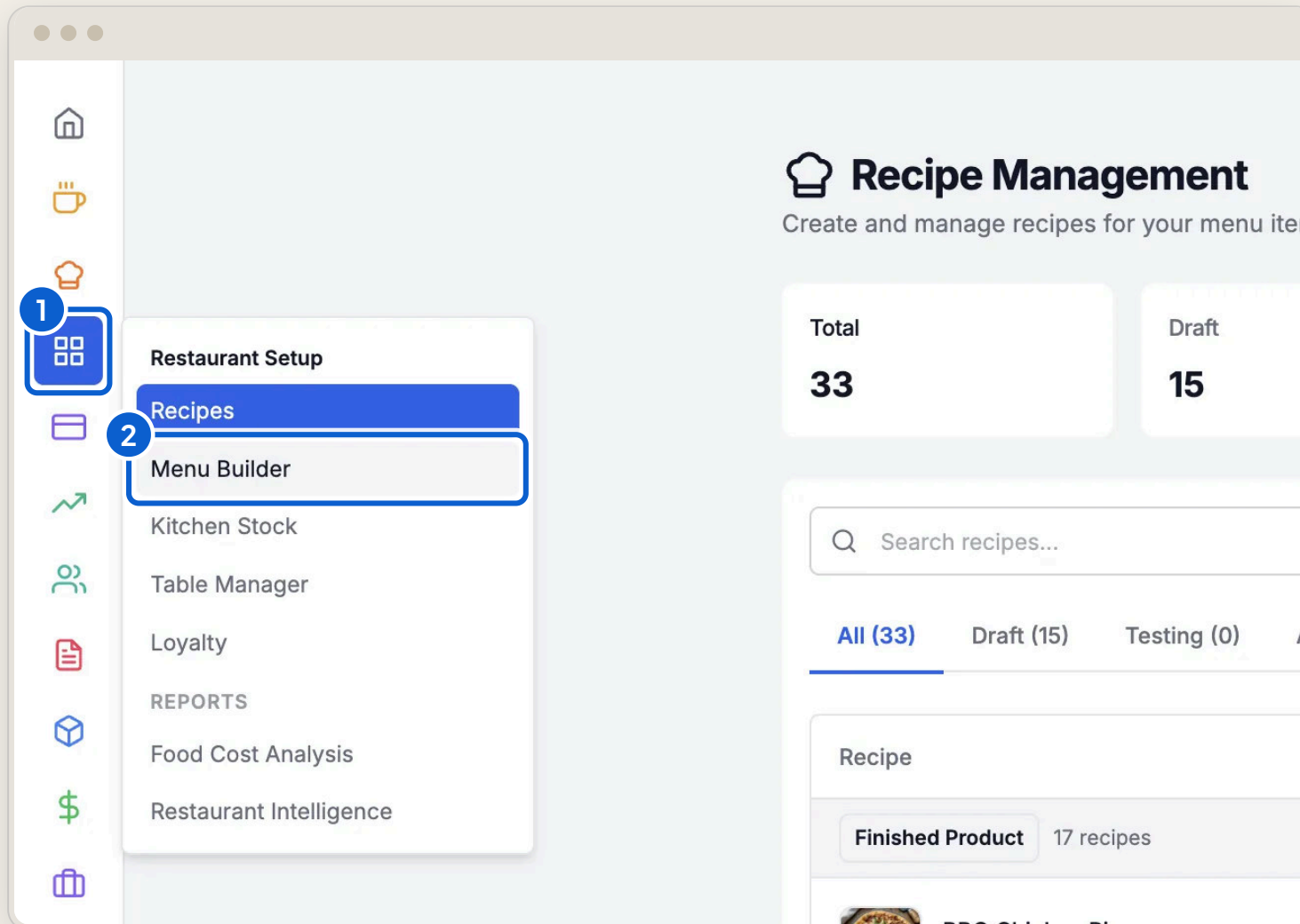
1 Click **Draft**

2 Choose **Approved**

 Only approved recipes can link



6 Open Menu Builder



1 Point to the **setup** icon

2 Click **Menu Builder**



7

Add a recipe item

The screenshot shows a web application interface for managing a menu. At the top, there's a header with 'Drinks Menu' and tabs for 'Menu Items' and 'Modifiers'. A search bar contains 'Search 35 items...'. Below the header is a table with columns: ITEM, RECIPE, STATION, PRICE, FOOD COST, TAX, and AVAILABLE. The table lists several categories: Soft Drinks (8 items, 6 no tax), Tea & Coffee (11 items, 8 no tax), Sandwiches (5 items), Pizza (3 items), Fresh Juice (5 items, 5 no tax), Appetizers (3 items), and Main Course (0 items). At the bottom of the table, it says 'No items yet — add the first item'. On the right side, a dropdown menu is open, showing options: '+ Add item', '+ Recipe Item', 'Set Meal / Combo', and 'Retail Item'. The dropdown is numbered 1 and 2.

1 Click **Add item**

2 Choose **Recipe Item**

i No category? **Add Category** first

This is a close-up of the dropdown menu from the previous screenshot. It shows the '+ Add item' button and the dropdown list. The 'Recipe Item' option is highlighted with a blue box and a blue circle with the number 2. The other options are 'Set Meal / Combo' and 'Retail Item'.



8 Link recipe, add photo

3


Add photo

Name

Chicken Fried Rice

Short Name (POS)

For tickets

Course Type

Main Course

Description

A classic Asian-style fried rice featuring tender diced chicken, fluffy day-old jasmine rice, scrambled egg, and aromatic vegetables wok-tossed in a savory soy-sesame sauce. Quick to execute on a high-heat burner, ideal for à la carte service.

Linked Recipe *

1

2

 Chicken Fried Rice

APPROVED

CHI-FRI-RIC-4DSV • Cost 26.35

 Edit Change

- 1 Search and pick the recipe
- 2 Must show **Approved**
- 3 Add a **photo**



9

Set the price

Details

1 Pricing

Settings

Recipe Cost

MVR 26.35 / portion

Food cost

25% 30% 35% 40% 50%

Suggested price @ 30% food cost

MVR 87.82 Use

At your price MVR 60.00

43.9% food cost

Base Price *

MVR ↵

2 60

☒ Taxable ☒ Tax Inclusive ☒ Service charge 10%

% Tax Rate Selection

Recommended for Maldives

No Tax 0% GST 8% BPT 15% TGST 17%

Custom Rate

Enter Custom

Tax Inclusive

Tax is included in the selling price

☒

Selected Tax Rate:

8% (Inclusive)

Unit price55.56

Tax 8% (incl.)+4.44

TotalMVR 60.00

Service 10%+6.00

Grand totalMVR 66.00

Cancel

3 Add Item

1 Open **Pricing**

2 Enter the **Base Price**

3 Click **Add Item**

i Check tax and service charge

3

Cancel

Add Item

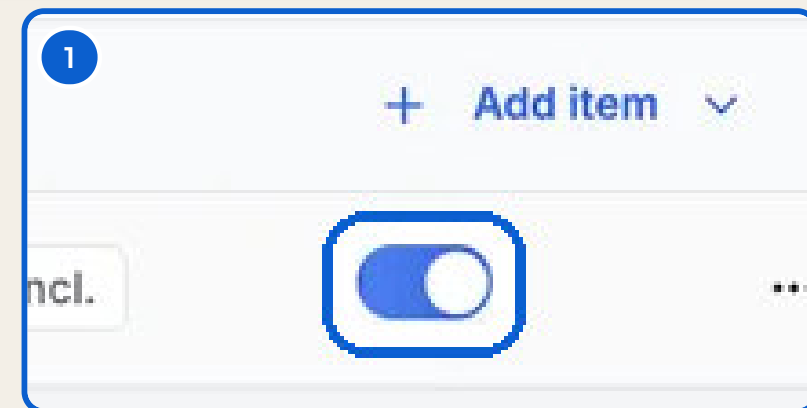
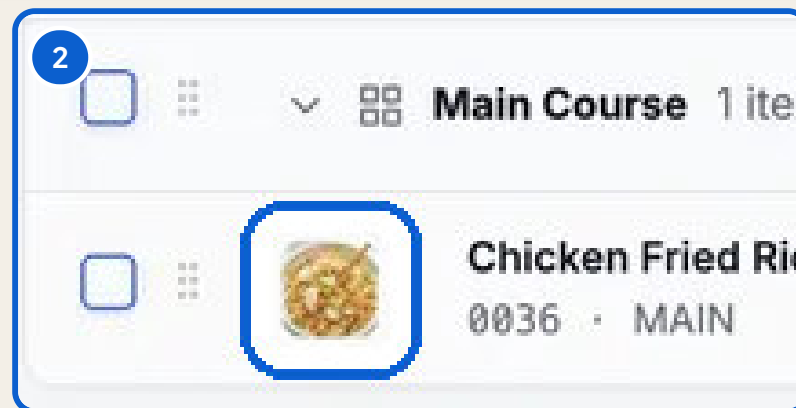


10 Make it available



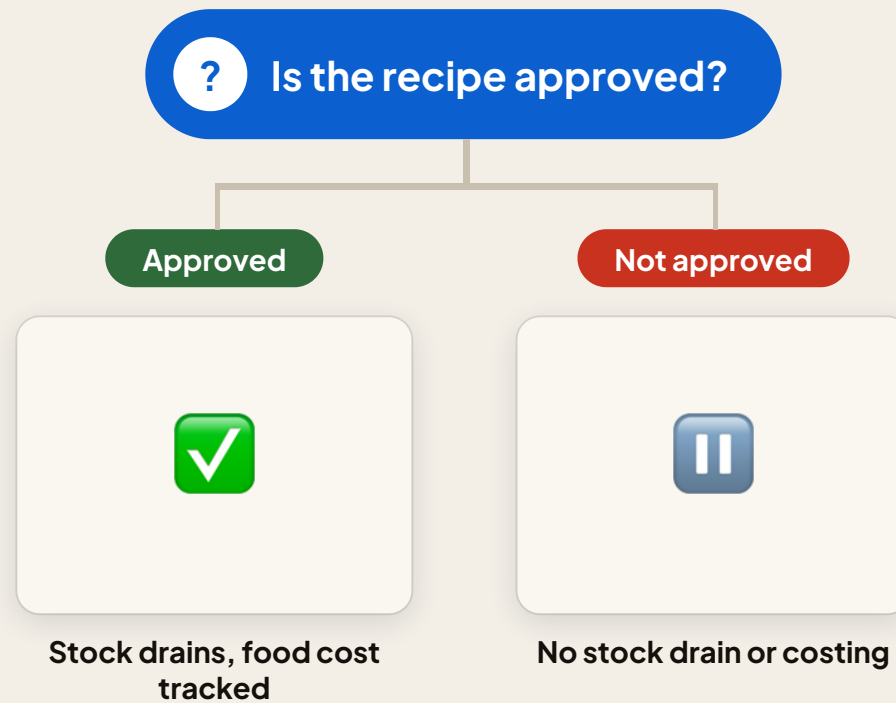
1 Switch on **Available**

2 Item photo shows here





When it sells





Live on the POS

