



रेसिपी मेनु आइटम थप्पुहोस्

रेसिपीदेखि POS सम्म, 10 चरणमा

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

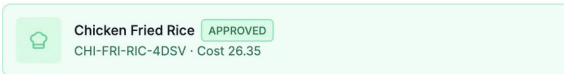


मेनु आइटम दुई प्रकारका

	+ Recipe Item रेसिपी मेनु आइटम यो गाइड	 Retail Item रिटेल मेनु आइटम छुट्टै गाइड
कहाँ बन्छ	किचनमा	किनेर ल्याइन्छ, जस्ताको तस्तै बेचिन्छ
जोडिएको	रेसिपीसँग	स्टक प्रोडक्टसँग
बिक्री हुँदा	किचन स्टकबाट घट्छ	इन्भेन्टरी स्टकबाट घट्छ
लागत कहाँबाट	रेसिपीका सामग्री	खरिद मूल्य
स्वीकृति चाहिन्छ?	चाहिन्छ, लागत गणनाअघि	चाहिँदैन
उदाहरण	फ्राइड राइस, लाटे	बोटलको पानी, क्यानका सामान



हरेक रेसिपी मेनु आइटमलाई चाहिन्छ



रेसिपी, AI वा म्यानुअल



Chicken Fried Rice

Approved ▾

रेसिपी **Approved** मा सेट



आइटमको फोटो

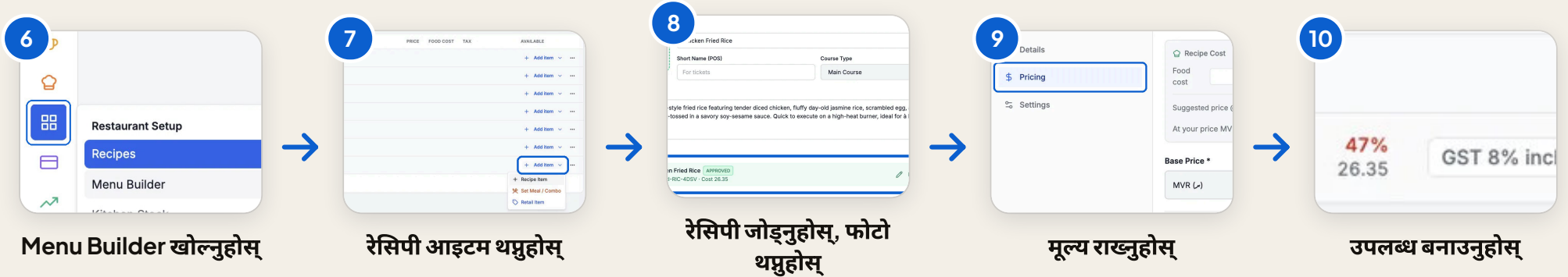


रेसिपीदेखि मेनुसम्म

रेसिपी

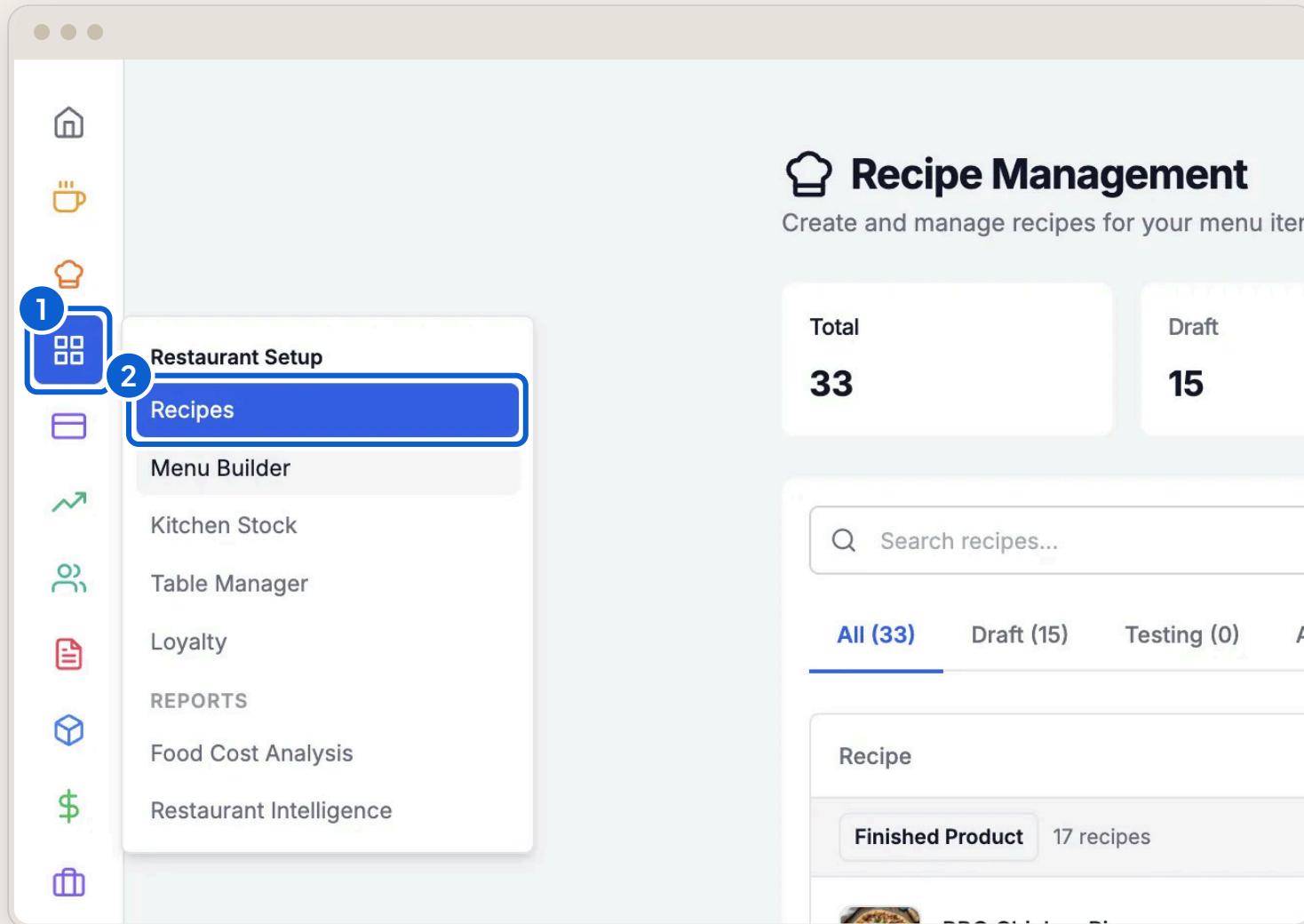


मेनु आइटम





1 रेसिपी खोलनुहोस्



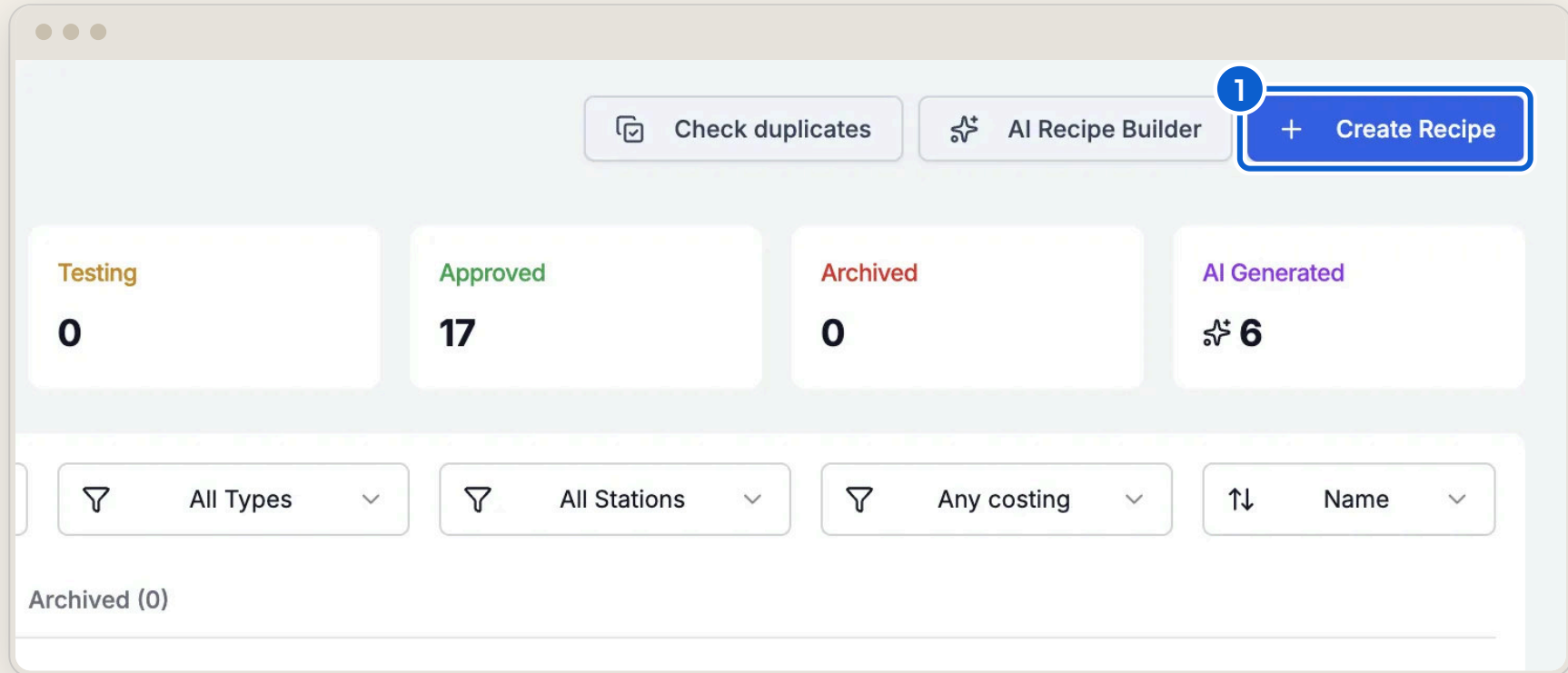
1 **setup** आइकनमा पोइन्टर लैजानुहोस्

2 **Recipes** मा क्लिक गर्नुहोस्



2

नयाँ रेसिपी सुरु गर्नुहोस्



1

Create Recipe मा क्लिक गर्नुहोस्



3 परिकारको वर्णन गर्नुहोस्

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 AI Recipe Builder खोल्नुहोस्

2 परिकारको नाम टाइप गर्नुहोस्

3 पठाउनुहोस्

i आफैँ टाइप गर्न चाहनुहुन्छ? **Manual Entry** प्रयोग गर्नुहोस्

Create Recipe

Build a recipe and link it to this menu item

Manual Entry

AI Recipe Builder

3

✓

↑



4

जाँचेर सेभ गर्नुहोस्

Create Recipe

Build a recipe and link it to this menu item

Manual Entry

AI Recipe Builder

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✓ Input: Chicken fried rice · 1 servings

✓ Tokens: 0 · Cost: \$0.0000

Chicken Fried Rice

✕ Clear

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🍴 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.

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gluten

eggs

soy

sesame

molluscs

✖ Regenerate

2

Save Recipe

Chicken fried rice

📄

📄

Cuisine

Any

Servings

1

Cost %

30

1

सामग्रीहरू जाँच्नुहोस्

2

Save Recipe मा क्लिक गर्नुहोस्



5

रेसिपी स्वीकृत गर्नुहोस्

Back

Chicken Fried Rice

Draft

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

Ingredients & Cost
14 items · all linked

1

2

Draft

Testing

Approved

Archived

+

 Add

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 ...

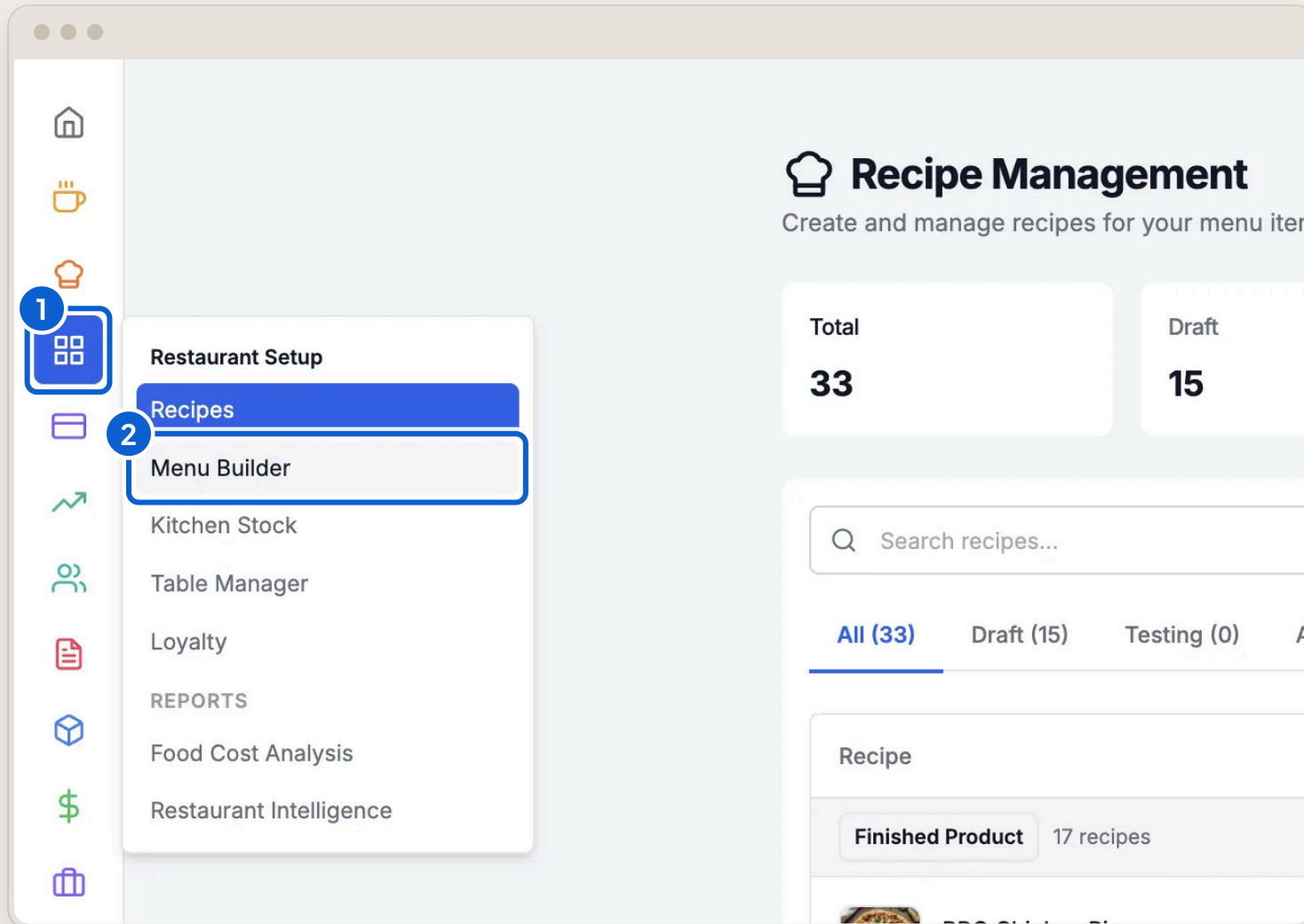
1 **Draft** मा क्लिक गर्नुहोस्

2 **Approved** छान्नुहोस्

स्वीकृत रेसिपी मात्र जोड्न मिल्छ



6 Menu Builder खोलनुहोस्



1 **setup** आइकनमा पोइन्टर
लैजानुहोस्

2 **Menu Builder** मा क्लिक
गर्नुहोस्



7 रेसिपी आइटम थप्नुहोस्

The screenshot shows a 'Drinks Menu' interface with a search bar and a list of menu categories. The categories are: 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). A dropdown menu is open, showing options: '+ Add item', '+ Recipe Item', 'Set Meal / Combo', and 'Retail Item'. The 'Recipe Item' option is highlighted with a blue box and a blue circle with the number 2.

1 **Add item** मा क्लिक गर्नुहोस्

2 **Recipe Item** छान्नुहोस्

i क्याटेगरी छैन? पहिले **Add Category** गर्नुहोस्

A close-up of the dropdown menu showing the 'Recipe Item' option highlighted with a blue box and a blue circle with the number 2. The other options are '+ Add item', 'Set Meal / Combo', and 'Retail Item'.



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रेसिपी जोड़नुहोस्, फोटो थप्नुहोस्

3

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

Chicken Fried Rice

CHI-FRI-RIC-4DSV • Cost 26.35

2

APPROVED

Edit Change

1

रेसिपी खोजेर छान्नुहोस्

2

Approved देखिनुपर्छ

3

photo थप्नुहोस्



9

मूल्य राख्नुहोस्

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

Maldives

☆ 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 price

55.56

Tax 8% (incl.)

+4.44

Total

MVR 60.00

Service 10%

+6.00

Grand total

MVR 66.00

Cancel

3 Add Item

1 Pricing खोल्नुहोस्

2 Base Price हाल्नुहोस्

3 Add Item मा क्लिक गर्नुहोस्

i कर र सर्भिस चार्ज जाँच्नुहोस्

3

Cancel

Add Item

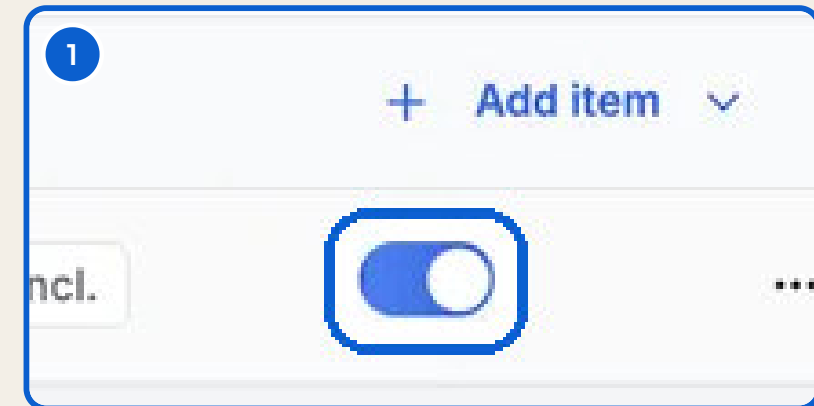
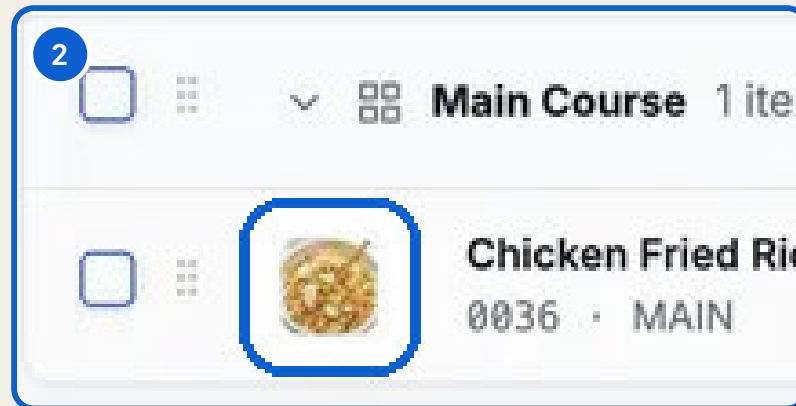


10 उपलब्ध बनाउनुहोस्



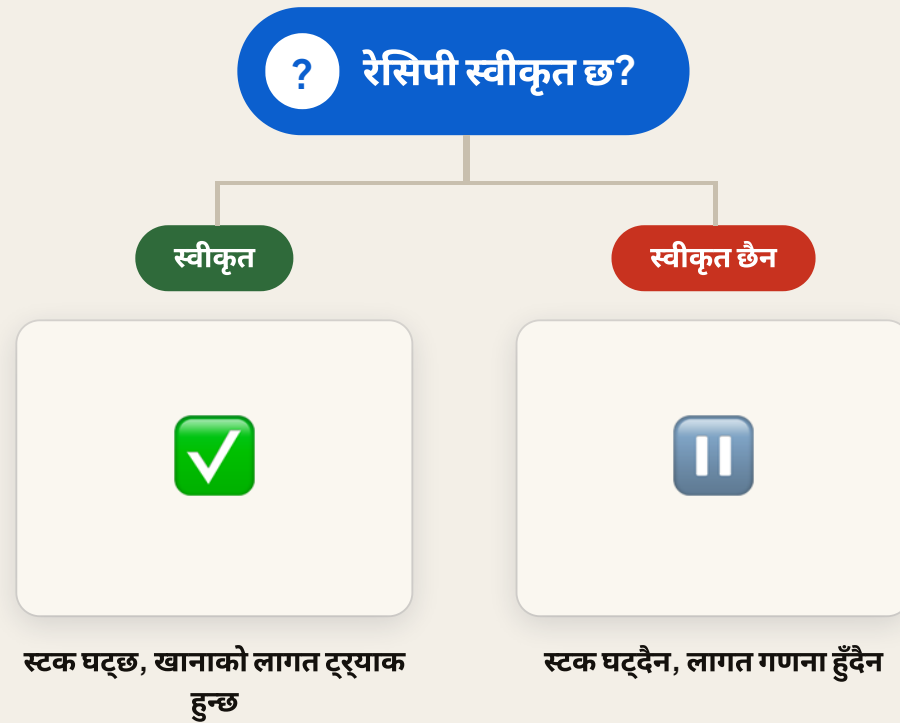
1 Available अन गर्नुहोस्

2 आइटमको फोटो यहाँ देखिन्छ





बिक्री हुँदा





अब POS मा उपलब्ध

