



After epidemic period Lumiere's Kitchen Buffet

Reopen protocol

疫情过后卢米亚厨房自助餐重新营业步骤

# Safety Check 安全检查

- We provide wash-free hand sanitizer
- 我们为客人提供免洗消毒液。
- Before enter the restaurant, we measure guest body temperature.
- 进入餐厅前，进行体温测量。
- We set certain route for guest to take food.
- 我们规定了客人取餐路线



# Taking Guests Orders

## 客人点单

- Lumiere's Kitchen provide set menu for guest choice.
- 卢米亚厨房的早餐，提供套餐。客人可以任意选择。
- Guests keep 1.8m distance during taking food time. Guests need to keep certain distance according to local policy.
- 取餐时客人之间保持1.8米。根据要求客人用餐保持一定距离。
- After guests take seat, service team collect guests orders.
- 客人落座后，服务员询问并收集客人选择的套餐。
- Service team get set meal from buffet counter according to guests orders.
- 服务员根据客人点餐的信息，前往自助餐台取餐。



## Service Team Take Food 服务员取餐

- Service team take food according to guests orders from buffet counter
- 服务员在自助餐台，按照客人需要取餐



## Service Team Deliver Food 服务员送餐

- Service team deliver meal to table.
- 服务员把客人点餐送到客人桌上。
- The entire procedure of taking food reduce the chance of contact food and tableware. Reduce the possibility of disease spread.
- 整个客人用餐过程，尽可能减少人与人、人与公用餐具之间接触。减少传播病毒的可能性。



# Lumiere's Kitchen prepare food 厨房配餐

- Lumiere's Kitchen now prepare main dish as A La Carte form. This method let guests easy take easy go. Reduce time of guests stay in front of buffet counter, reduce the possibility of contact to food.
- 卢米亚厨房自助餐现在提供零点形式的出菜方式。方便客人即拿即走，减少停留及接触时间。



# Service team help take food 服务员帮助取餐

- Service team take food according to guests orders at buffet counter.
- 服务员在自助餐台，按照客人需要，拿取相应食品。
- Guests must wear mask while taking food in the restaurant.
- 客人在餐厅取餐时，必须佩戴口罩。



## Service team pass food 服务员传递食品

- **Service team deliver set meal to table.**
- 服务员把客人需要的食品，帮忙送到客人手里。





## Lumiere' s Kitchen special trolley service 厨房特别送餐

- Culinary team move trolley to guests table, provide live carving dish. This service can increase guests experience by make guests moving less. And reduce the possibility of guests contact more food.
- 厨房把小推车推到客人桌边，提供现切菜品。减少客人走动。提升客人体验，并且减少客人接触更多食品的机会。



