

■ Spice & Ember

Restaurant Knowledge Base — RAG Training Dataset

New York, NY | hello@spiceandember.com | +1-555-432-1000

This document contains restaurant data in multiple formats: plain text paragraphs, structured tables, key-value pairs, FAQ sections, and inline code-style data. It is intentionally designed to teach RAG pipeline developers how to handle heterogeneous data sources within a single document.

Section 1 — About the Restaurant (Plain Text)

Spice & Ember was founded in 2018 by Head Chef Marco Reyes and restaurateur Diana Castillo. What started as a 20-seat passion project on Ember Lane has grown into one of Downtown New York's most beloved dining destinations, now seating up to 80 guests across two floors.

The restaurant blends Continental classics with Asian-inspired spice and American BBQ tradition. The centerpiece is a custom-built ember grill imported from Argentina, which uses a combination of wood and charcoal to produce a distinct smoky depth in all grilled dishes.

Spice & Ember has received a Michelin Bib Gourmand in 2022 and 2023, won Best New Restaurant at the New York Food Awards in 2019, and has been Green Restaurant Certified since 2021. Over 70% of produce is sourced from farms within a 100-mile radius of the restaurant.

Section 2 — Contact & Operations (Key-Value Format)

Field	Value
Restaurant Name	Spice & Ember
Address	42 Ember Lane, Downtown, New York, NY 10001
Phone	+1-555-432-1000
WhatsApp	+1-555-432-1001
Email	hello@spiceandember.com
Seating Capacity	80 guests
Cuisine Types	Continental, Asian Fusion, BBQ
Delivery Radius	10 km from restaurant
Min. Delivery Order	\$20.00
Avg. Prep Time	25 minutes

Founded	2018
Head Chef	Marco Reyes
Mixologist	Priya Nair

Section 3 — Opening Hours (Table Format)

Day	Status	Open	Close
Monday	CLOSED	—	—
Tuesday	Open	12:00 PM	10:00 PM
Wednesday	Open	12:00 PM	10:00 PM
Thursday	Open	12:00 PM	10:00 PM
Friday	Open	12:00 PM	11:30 PM
Saturday	Open	11:00 AM	11:30 PM
Sunday	Open	11:00 AM	9:00 PM

Section 4 — Full Menu (Multi-Column Table)

ID	Item	Category	Price	Cal	Spice	Veg	GF
ST001	Ember Chicken Wings	Starter	\$12.99	480	Medium	No	Yes
ST002	Crispy Tofu Bites	Starter	\$9.99	320	Mild	Yes	No
ST003	Loaded Nachos	Starter	\$11.49	620	Hot	Yes	No
MN001	Ember Ribeye Steak	Main	\$38.99	850	None	No	Yes
MN002	Spicy Dragon Noodles	Main	\$16.99	590	Very Hot	Yes	No
MN003	Grilled Salmon Fillet	Main	\$27.99	620	None	No	Yes
MN004	The Mushroom Burger	Main	\$15.99	680	None	Yes	No
MN005	BBQ Pulled Pork Platter	Main	\$22.99	920	Mild	No	No
DS001	Lava Chocolate Cake	Dessert	\$8.99	540	None	Yes	No
DS002	Mango Sorbet	Dessert	\$6.49	180	None	Vegan	Yes
DR001	Fresh Lemonade	Drink	\$4.49	120	None	Yes	Yes
DR002	Mango Lassi	Drink	\$5.49	210	None	Yes	Yes
DR003	Ember Old Fashioned	Drink	\$13.99	190	None	Yes	Yes
DR004	Sparkling Water	Drink	\$2.99	0	None	Yes	Yes

Section 5 — Frequently Asked Questions (Q&A Format)

Q: Do you offer delivery?

A: Yes, we deliver within a 10km radius Tuesday through Sunday. Minimum order is \$20. Estimated delivery time is 35–50 minutes. You will receive a WhatsApp update when your order is confirmed and when it's out for delivery.

Q: Do you take reservations?

A: Yes! You can book a table via WhatsApp at +1-555-432-1001, by calling us, or by email. We recommend booking at least 24 hours in advance, especially on Fridays and Saturdays.

Q: Do you have vegan options?

A: Yes. Crispy Tofu Bites, Mango Sorbet, and several customizable dishes are fully vegan. Ask the chatbot to filter the menu by 'vegan' for a full list.

Q: Can you handle food allergies?

A: Please mention any allergy when placing your order. Our kitchen is shared, so we cannot guarantee zero cross-contamination. Customers with severe nut allergies should note that sesame seeds are used in multiple dishes.

Q: What payment methods are accepted?

A: We accept cash, all major credit/debit cards, Apple Pay, Google Pay, and PayPal for online orders. A 10% service charge applies to dine-in groups of 6 or more.

Q: Can I schedule an order in advance?

A: Yes, orders can be placed up to 2 hours in advance for both delivery and dine-in.

Section 6 — Chef's Notes (Unstructured Text)

Ember Ribeye Steak

We dry-age the beef in-house for a minimum of 21 days. The secret to the crust is a very hot cast iron pan, unsalted butter, and finishing with rosemary basted directly on the meat. Never salt too early — always right before it hits the pan. We serve medium-rare by default.

Spicy Dragon Noodles

Inspired by a trip to Chengdu, China. The chili oil is made in-house every Tuesday morning using Sichuan peppercorns, dried chilis, and star anise infused in neutral oil. The numbness from Sichuan peppercorn is normal. Customers who can't handle heat should order mild or avoid entirely.

BBQ Pulled Pork

Smoked low and slow for 14 hours overnight using hickory wood. The rub is brown sugar, paprika, garlic powder, onion powder, black pepper, and a touch of cayenne. No shortcuts are ever taken.

Lava Chocolate Cake

Baked fresh per order. Takes exactly 12 minutes. Cannot be rushed. If overbaked it becomes a regular chocolate cake — we will not serve it that way. Please set customer expectations.

Soup of the Day

Changes weekly. This week: Roasted Butternut Squash with coconut cream and ginger — vegan. Next week planned: French Onion Soup (contains dairy, not vegan).

Section 7 — Nutrition Data (Inline Structured Text)

The following data represents per-serving nutritional information. This format mimics data that might be scraped from a menu website or exported from a POS system — it is structured but not tabular.

ST001 | Ember Chicken Wings

Calories: 480 | Protein: 38g | Carbs: 12g | Fat: 32g | Sodium: 890mg | Allergens: dairy

ST002 | Crispy Tofu Bites

Calories: 320 | Protein: 18g | Carbs: 28g | Fat: 14g | Sodium: 540mg | Allergens: soy, gluten

MN001 | Ember Ribeye Steak

Calories: 850 | Protein: 72g | Carbs: 18g | Fat: 52g | Sodium: 740mg | Allergens: dairy

MN002 | Spicy Dragon Noodles

Calories: 590 | Protein: 22g | Carbs: 78g | Fat: 18g | Sodium: 1140mg | Allergens: eggs, gluten, soy

MN003 | Grilled Salmon Fillet

Calories: 620 | Protein: 48g | Carbs: 32g | Fat: 28g | Sodium: 680mg | Allergens: fish, dairy

MN004 | The Mushroom Burger

Calories: 680 | Protein: 24g | Carbs: 72g | Fat: 34g | Sodium: 920mg | Allergens: gluten, dairy, eggs

DS001 | Lava Chocolate Cake

Calories: 540 | Protein: 8g | Carbs: 64g | Fat: 28g | Sodium: 220mg | Allergens: gluten, dairy, eggs

DS002 | Mango Sorbet

Calories: 180 | Protein: 1g | Carbs: 44g | Fat: 0g | Sodium: 20mg | Allergens: none