

Swiggy Dineout 2.0

Reimagining the In-Restaurant
Experience



Made with GAMMA

Strategic Context & Market Analysis

Based on comprehensive research into the Indian dining-out market, **Swiggy Dineout** emerges as the ideal focal point for transformative product innovation. With **18,000+ restaurants across 24+ cities**, **19.8 million Monthly Transacting Users** (35% YoY growth), and **₹68 crore in out-of-home consumption revenue** (88.9% YoY increase), Swiggy Dineout commands a dominant position in India's rapidly expanding dining ecosystem.

18,000+

Restaurants

Across 24+ cities

19.8M

Monthly Transacting Users

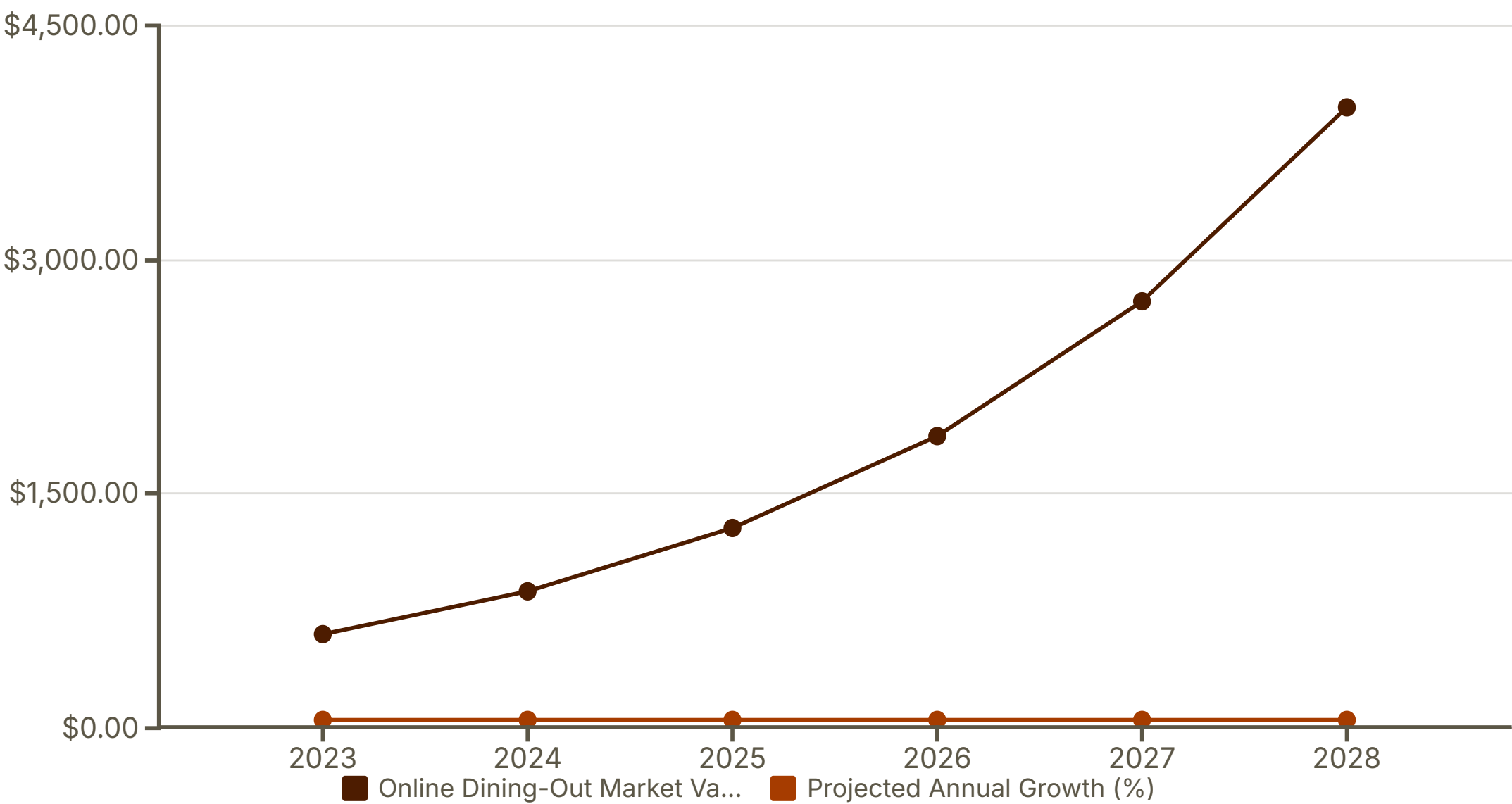
35% YoY growth

₹68 Cr

Out-of-Home Consumption
Revenue

88.9% YoY increase

The strategic opportunity is massive: the online dining-out market is valued at **\$600 million** in 2023 with projected **46-53% annual growth** through 2028. This growth significantly outpaces food delivery, indicating a fundamental shift in consumer preferences toward experiential dining.



The Core Problem: Where Digital Meets Reality

Current market research reveals a critical disconnect in the dining experience. While Swiggy Dineout excels at discovery, booking, and providing **up to 40% discounts** at premium restaurants, the platform's value proposition abruptly ends when diners are seated. This creates two fundamental pain points:

For The Leisurely Diner:

Urban professionals (age 30-45) seeking quality dining experiences report feeling rushed by anxious waiters, experiencing interrupted conversations, and having no control over their dining pace. The app's cluttered interface makes finding relevant details difficult during the critical in-restaurant phase.



For The Anxious Restaurant Manager:

Mid-to-high-end restaurant owners (age 35-50) struggle with service guesswork, staff either being over-attentive or inattentive, and heavy reliance on discount-dependent loyalty programs that squeeze profit margins.





The Solution:

Swiggy

Pace

Feature

Swiggy Dineout 2.0 introduces the revolutionary **Swiggy Pace Feature** - a lightweight innovation allowing diners to communicate their desired service pace directly to restaurant staff.



How It Works:

01

Upon Seating:

Diners select their preference via the Swiggy app:

- **Relaxed:** For long, unhurried meals with friends
- **Standard:** For typical dining experiences
- **In a Hurry:** For quick meals prioritizing speed

02

Restaurant Integration:

Staff receive color-coded preferences through their existing Swiggy for Business tablets

03

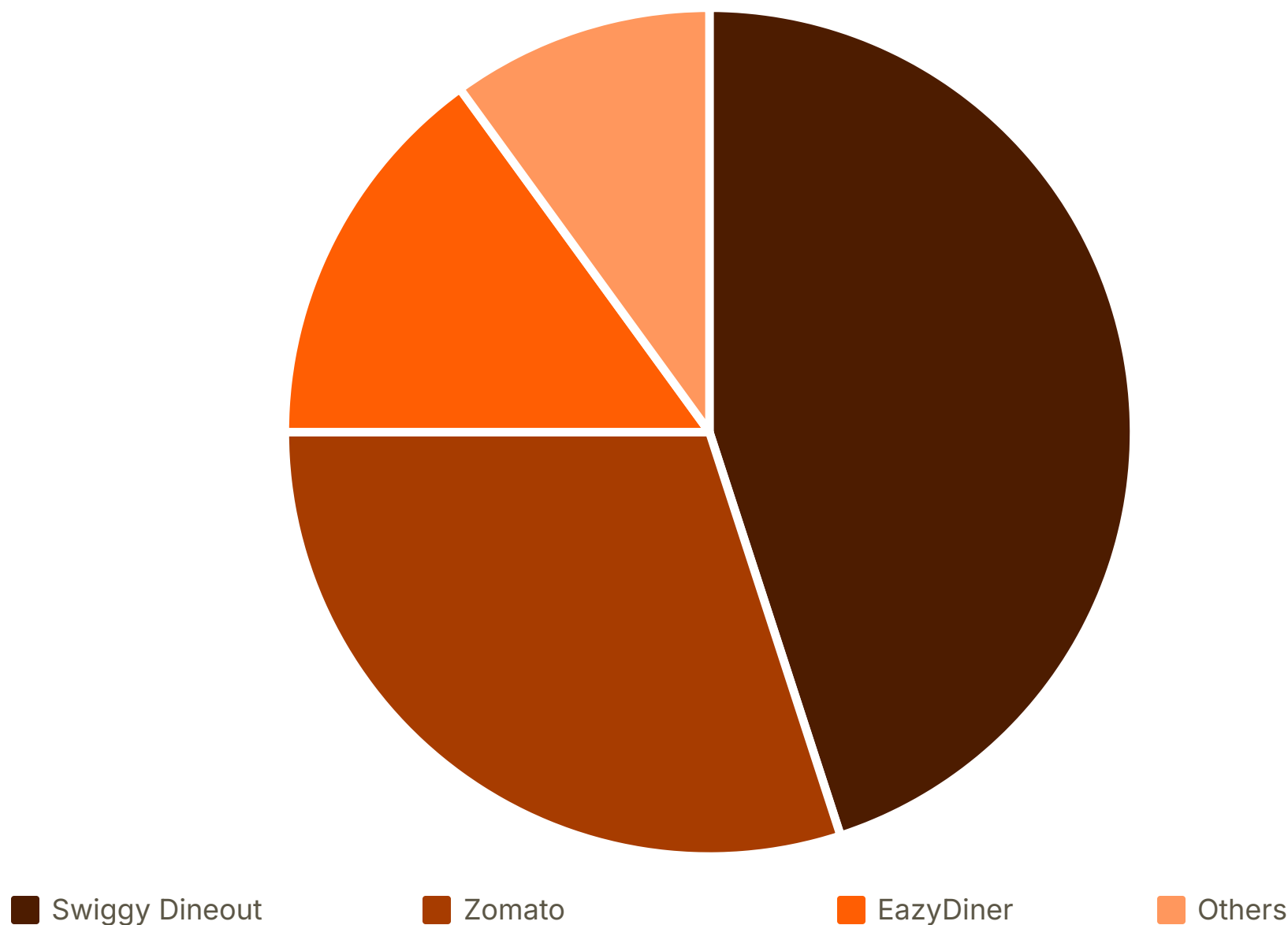
Personalized Service:

Eliminates guesswork, reduces interruptions, delivers perfect pacing

Market Opportunity & Competitive Advantage

Swiggy Dineout's market leadership position provides the perfect foundation for this innovation:

Market Share Distribution of Indian Dining-Out Platforms



The competitive landscape shows Swiggy Dineout's dominance, but more importantly, reveals that **no competitor addresses the in-restaurant experience gap**. While Zomato focuses on delivery optimization and EazyDiner emphasizes discounts, Swiggy Dineout 2.0 would be the first platform to extend digital convenience into the physical dining experience.

MPP Development

4 Pill Phase 1

This current development highlights
practical adoption of the
available infrastructure.

Stable Scaling

APP & AI Integration

The current development highlights
the integration of the
available infrastructure.

Scaling & Platform

AI Integration

The current development highlights
the integration of the
available infrastructure.

Product Roadmap: Strategic Implementation

Product Roadmap for Swiggy Dineout 2.0 Development Phases

1

Phase 1 (Now)

Focus on MVP development, pilot restaurant onboarding, and core KPI measurement to establish product-market fit.

2

Phase 2 (Next)

Scale with automated suggestions, in-app waiter calling, and digital menu integration to enhance user experience.

3

Phase 3 (Later)

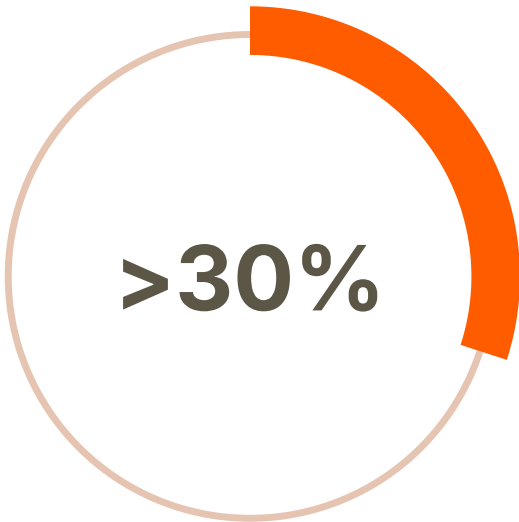
Transform into a comprehensive dining platform with direct ordering, dynamic pricing tools, and AI-driven personalization.



Success Metrics & Business Impact

KPI Dashboard showing success metrics for Swiggy Dineout 2.0 implementation

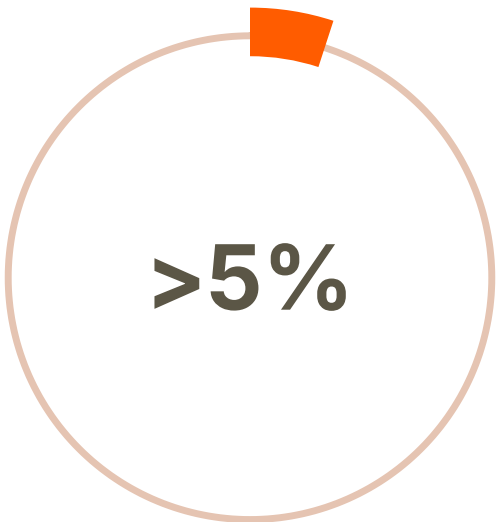
The success framework targets four critical KPIs:



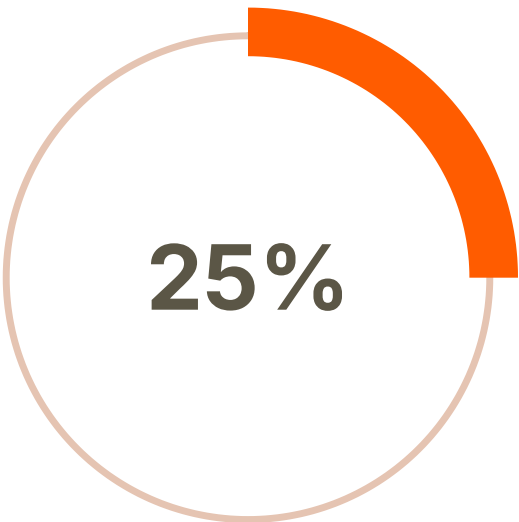
User Adoption Rate
Within 3 months



Customer Satisfaction
Increase in service ratings



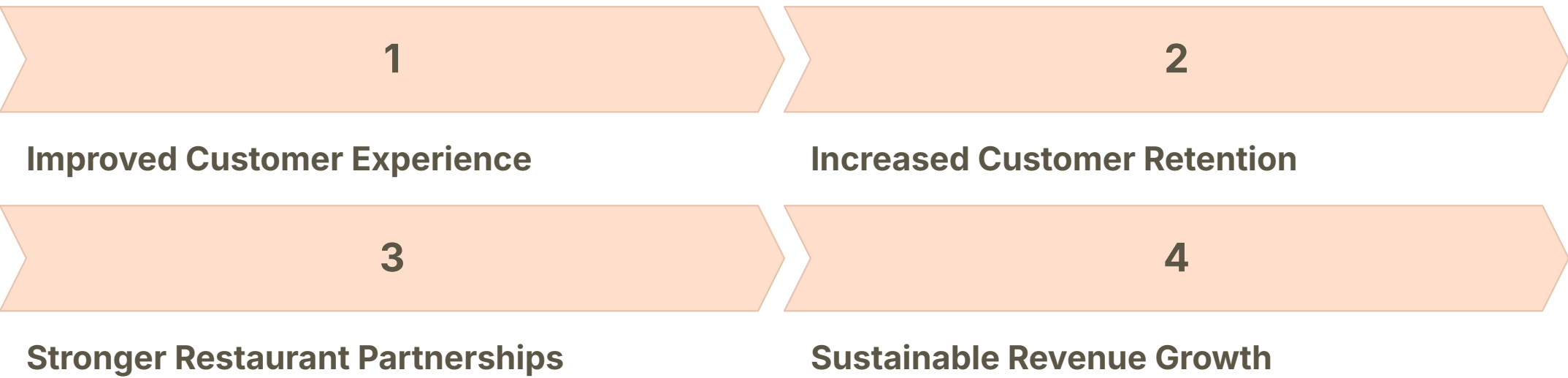
Restaurant Retention
Year-over-year improvement



Sentiment Analysis
Reduction in negative keywords

The Transformative Vision

This innovation represents more than a feature enhancement - it's a strategic foundation for redefining the entire dine-out industry. By addressing the fundamental emotional pain points of both diners and restaurant managers, Swiggy Dineout 2.0 creates a **virtuous cycle**:



The business case extends beyond immediate revenue impact to encompass:

- **Reduced churn** through superior experiences
- **Premium positioning** beyond discount dependency
- **Higher average order values** from relaxed diners
- **Partner loyalty** driven by value creation rather than just reach

Visual Assets & User Journey

Customer journey comparison showing improved dining experience

The customer journey transformation is dramatic: converting the most critical touchpoint from frustration to delight. Instead of the traditional pattern where satisfaction plummets during the dining phase, Swiggy Pace maintains consistently high emotional engagement throughout the entire experience.

Implementation Strategy

The complete pitch deck provides detailed implementation guidelines including:

- **Technical Requirements:** Mobile app updates, restaurant tablet integration, real-time communication systems
- **Investment Framework:** ₹3.5-5.5 crore total investment over 18 months
- **Go-to-Market Strategy:** Pilot city approach expanding from 50 to 500+ restaurants
- **Success Timeline:** From MVP launch to national rollout with AI features

The Future of Dining Out

Swiggy Dineout 2.0 positions the platform to become the definitive dining experience enabler in India. By solving the core in-restaurant pain points that no competitor addresses, this innovation creates sustainable competitive advantage while building stronger relationships with both diners and restaurant partners.

The complete award-winning pitch deck with detailed slide-by-slide content, visual specifications, and implementation roadmap is available in the downloadable presentation file.