*Types of Restaurants*

* Fast Food Restaurants:
  + Quick-service restaurants that offer counter service and/or drive-through service. These tend to be chain restaurants/franchises with high profit margins.
  + Menu options tend to be limited (may exclusively be a variety of burgers, pizzas or other food items).
  + Examples: McDonalds, Burger King

* Casual Restaurants:
  + Guests are seated and waited on in restaurants like these. They offer full-service dining.
  + Menu options tend to be diverse but familiar to the average restaurant-goer. They offer classic items (e.g. sandwiches) and comfort foods (e.g. soups).
  + Examples: Mugg n Bean

* Fine Dining Restaurants:
  + These restaurants offer extreme formality and items tend to be on the pricey side. This style of dining is very nuanced. Many rules apply to fine dining (e.g. dress code, strict eating etiquette).
  + Menu options tend to be pricey, exclusive items like caviar and steak tartare.
  + Examples: Kream

* Cafe or Coffee Shop:
  + This restaurant focuses on serving a variety of beverages. These range from warm to cold beverages. They tend to have small bakeries serving pastries and snacks like sandwiches and croissants. Service can either be counter-based or customers can be waited on.
  + Menu options tend to range from basic/classic beverages (e.g. cappuccino) to novelty beverages (e.g. themed frappuccinos).
  + Examples: Vida e Caffe, Starbucks

* Specialty Drink Shops:
  + These shops sell specialised drinks that aren’t common items you’d find at a cafe such as bubble tea, fresh juices or smoothies. They tend to have a trendy atmosphere and items range from affordable to slightly overpriced.
  + Menu options tend to be limited with the markup on drinks being very high. Service at these shops tend to be counter based.
  + Examples: Kauai, Ben’s Bubble Tea

* Buffet Restaurants:
  + Buffet restaurants offer an all-you-can-eat style of dining. Customers serve themselves from a wide range of available options laid out in the restaurant. A set standard price is charged to dine at a buffet.
  + These restaurants rely on high volumes of people to make a profit and hence, have large dining rooms with lots of available seating.
  + Menu options tend to be dominated by comfort foods.
  + Examples:

* Food Trucks:
  + These are mobile restaurants that offer popular or niche foods to events, parks, businesses and markets. They are compact kitchens on wheels with few employees that offer window service.
  + Menu options tend to be limited. Food trucks stick to comfort or convenience foods (such as burgers or tacos).
  + Examples:

References:

* <https://webstaurantstore.com/article/353/types-of-restaurants.html>
* https://en.wikipedia.org/wiki/Restaurant