Wang Peng earned his living by running a barbecue restaurant, which served delicious bacon, fried chicken breast and mutton roasted with pepper and garlic. But his food and discount attracted fewer and fewer customers. Finally, he was in debt. Yong Hui’s slimming restaurant served fresh peas, carrots, eggplants, and raw cucumbers with vinegar. As the hostess, she said fibres benefited customers’ digestion the most. In order not to let Yong Hui get away with telling lies, Wang Peng spied on Yong Hui despite her glare. But he was surprised that she was losing her customers, too.

Curiosity drove Wang Peng to consult an expert. The expert sighed and said, “Both of your menus have weakness and limited strength. Your customers put on weight too easily, while Yong Hui’s lose weight too quickly. So Wang Peng, cut down the fat of your food and increase vegetables and fruits, like nuts, beans, mushrooms, peaches and lemons. You ought to combine the two menus and provide a balanced diet.”

王鹏经营一家**烧烤**餐厅来**谋生**，他的餐厅供应美味的**腊肉**、**油炸的**鸡**胸**肉，还有用**辣椒**和**大蒜**一起**烤制**的**羊肉**。但是，他的食物和**折扣**吸引的**顾客**越来越少，最后是他**负债累累**。永慧的**减肥**餐厅供应的是新鲜的**豌豆**、**红萝卜**、**茄子**和**醋**腌的**生黄瓜**。作为老板娘（**女主人**），她总是说食物**纤维**才是最**有利于**顾客的**消化**。为了不让永慧**说了谎不受惩罚**，王鹏不顾她的**怒视**，前去**探查**个究竟。但是让他惊奇的是，永慧的顾客也在严重地流失。

**好奇心**驱使王鹏去**咨询**专家。那位专家**叹息**着说：“你们俩的菜单都**缺点**明显、**优点**有限。你的顾客很容易就**发胖**，而永慧的顾客**体重**却**减轻**的太快。所以嘛，王鹏，你要**减少**你的食物中的脂肪含量，增加蔬菜和水果，例如**坚果**、**豆类**、**蘑菇**、**桃子**和**柠檬**之类。你**应该**把两份菜单**结合**起来，给顾客提供**平衡的膳食**。”

**不久**，王鹏就赢回了他的顾客。