About ănăn

anan kitchen & bar is a modern Vietnamese restaurant in District 1 in the center of bustling Saigon specializing in Vietnamese street food inspired dishes by the award - winning chef Peter Cuong Franklin. There is much more to Vietnamese cuisine than pho noodle soup and banh mi sandwiches. Chef Peter re-interprets Vietnam's fresh and vibrant street food culture and incorporate his French technique and quality market fresh ingredients to create a focused menu of small bites, rice paper rolls, salads and specialties from the charcoal grill, all meant to pair with the bar's diverse selection of local craft beers, French natural wines and tropical inspired cocktails.

ănăn means "eat-eat" in Vietnamese and "clouds" in Arabic. The restaurant is located at Chợ cũ on Tôn Thất Đạm right street in the heart of one of the oldest markets in Saigon. Despite the open market humble and dilapidated exterior, the vendors at Chợ Cũ are known to provide some of best and highest quality herbs, fruits, vegetables, meats and other products in the city. Based directly in the old market, ănăn cuisine reflects a vision of the new Saigon by connecting the traditional street market with modern presentation and techniques.

GENERAL DUTIES

Establish and maintain a high level of service for customers and increase satisfaction overtime

Provide accurate recommendations and additional information upon request Contribute in optimizing revenue through upselling

MAIN RESPONSIBILITIES

CUSTOMER RELATIONS

Provide a warm and personalized welcome to customers

Be attentive to customer feedback and make sure to communicate it to the team

PERFORMANCES

Mise en place before and after services Keep work and service stations clean before and after service

Keep well informed about our menu offerings as well as any other service disruptions Be adaptable to our organization and working culture Be responsible in maintaining restaurant inventories

HYGIENIC PROCEDURES

Maintain clean and tidy workplaces as well as respect the HACCP procedures Be careful about the instructions of certain machines and its disposition Be eco friendly, attentive in using electricity, water, etc.