**Recommendations and Conclusions:**

Based on the comprehensive analysis of the Bengaluru restaurant dataset, several key takeaways and actionable recommendations for restaurant owners and stakeholders have emerged:

**Location Choice:** Given the significant influence of location on restaurant ratings and popularity, stakeholders should consider setting up or investing in restaurants in areas such as Brigade Road, Brookfield, and other high-rated locations to maximize their business potential.

**Online Services:** Offering online delivery services and enabling online table bookings appear to positively impact restaurant ratings. Therefore, it is recommended that restaurant owners prioritize integrating these services to enhance customer convenience and satisfaction.

**Cuisine Variety:** Considering the prevalence of North Indian, Chinese, and South Indian cuisines in Bengaluru, diversifying menu offerings with a blend of these popular cuisines could attract a wider customer base and increase overall patronage.

**Price Sensitivity:** While maintaining competitive pricing is crucial, higher-priced restaurants should ensure that the quality of their offerings justifies the costs to meet customer expectations and satisfaction.

**Service Quality:** Maintaining high service standards is essential, as it significantly contributes to overall customer experiences and, subsequently, restaurant ratings. Continuous staff training and regular quality checks are recommended to ensure consistent and exceptional service.

**Customer Engagement:** Encouraging customer feedback through various platforms and actively responding to reviews can foster positive relationships with customers, demonstrate responsiveness, and build a strong and loyal customer base.

**Market Differentiation:** Understanding the specific preferences of the target audience and tailoring menus, services, and ambience to meet these preferences can help restaurants stand out in the competitive Bengaluru market and attract a dedicated customer following.

Questions -

* How Many restaurants delivering Online ?
* How many restaurants allowing table booking online?
* Table booking Rate vs Rate
* Best Location
* Relation between Location and Rating
* Restaurant Type
* Gaussian Rest type and Rating
* Types of Services
* Relation between Type and Rating
* Cost of Restaurant
* No. of restaurants in a Location

**Practice Questions**

1. Is there any correlation between the length of a review and the associated rating?
2. Can you identify any patterns in the most-liked dishes for different cuisines?
3. How are the restaurant costs distributed across the dataset?
4. What is the distribution of ratings in the dataset?
5. Find the location of top 5 most expensive restaurant?