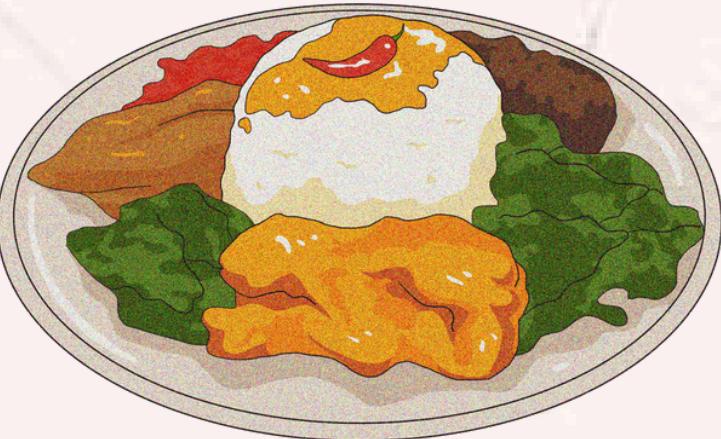


WHAT SHOULD  
I EAT  
TODAY?

# GST RESTAURANT!

AUTHENTIC MALAYSIAN CUISINE



# Agenda



1

Team Members

2

Welcome Speech

3

Introduction

4

Concept

5

Tools and Key Features

6

Enhancements/ Future Updates

7

Our Website

8

Conclusion

Tan Jia Bao

Joyee Soon  
Ru Yee

Nur Syafika Balqis  
binti Jaswardi

## TEAM MEMBERS

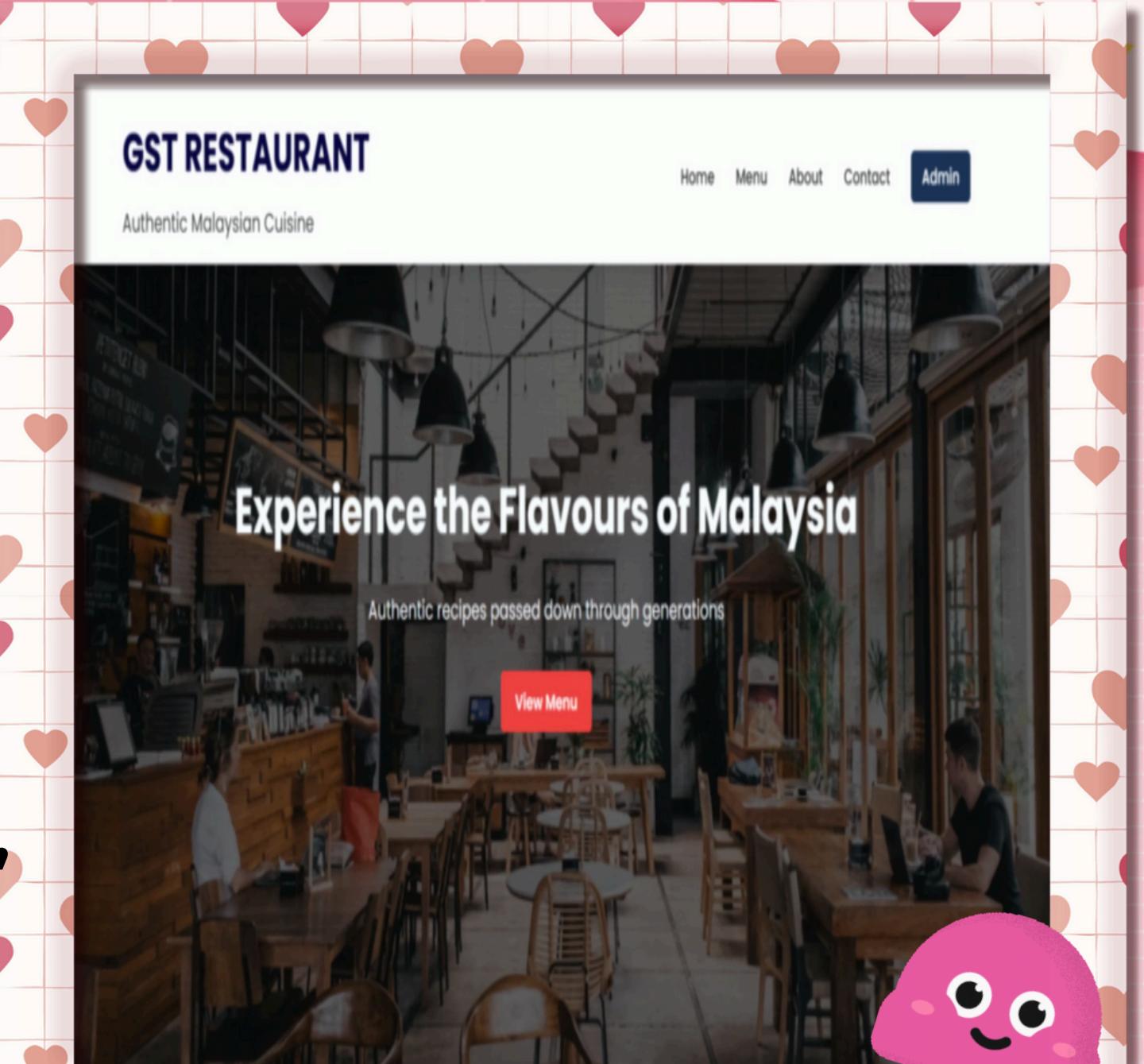
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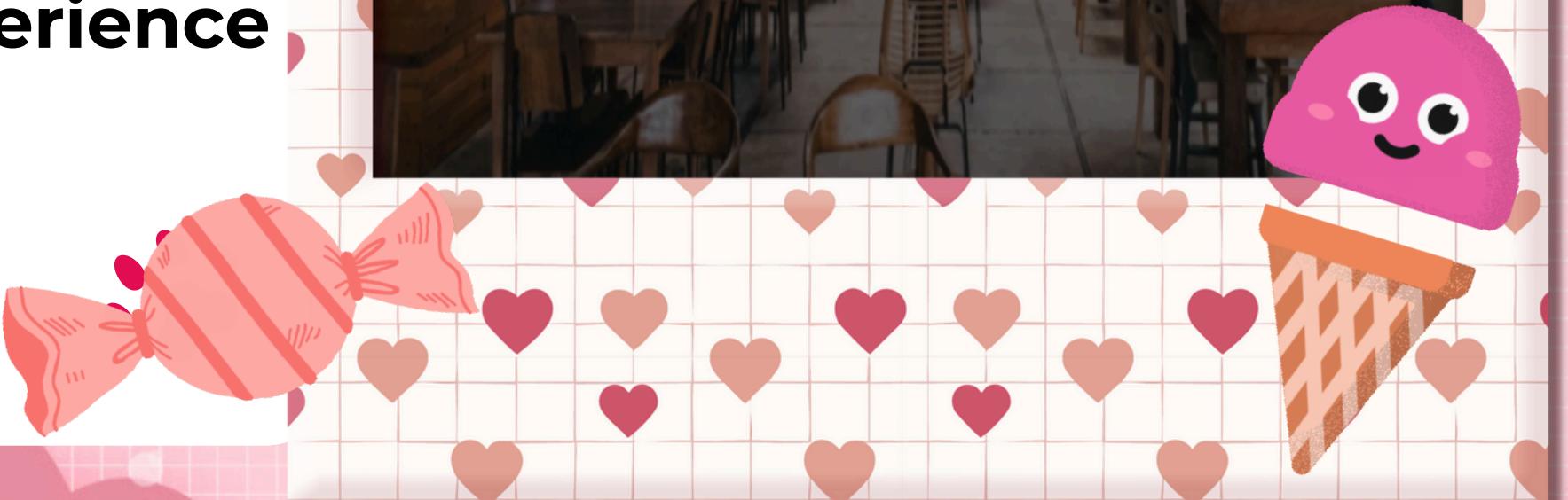


# WELCOME TO GST RESTAURANT!

**GST Restaurant brings local flavors to life.  
We serve traditional dishes made with  
care, using recipes that reflect our culture.  
Whether it's a quick bite or a favorite meal,  
GST offers a cozy, tasty dining experience  
full of hometown pride!!**



The image shows a screenshot of the GST Restaurant website. The header features the restaurant's name "GST RESTAURANT" and a subtitle "Authentic Malaysian Cuisine". Below the header is a navigation bar with links for "Home", "Menu", "About", "Contact", and "Admin". A main banner image shows the interior of the restaurant with the text "Experience the Flavours of Malaysia" and "Authentic recipes passed down through generations". A red button labeled "View Menu" is visible. The footer of the website has a repeating pattern of hearts.

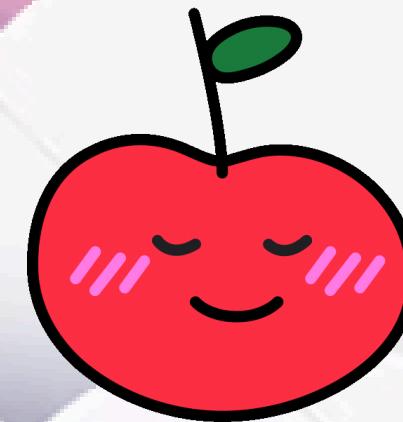




# INTRODUCTION

"The GST Restaurant website was made to promote the restaurant and make things easier for customers. It gives quick access to menus, contact details, and updates.

We used a clean layout, bright images, and simple navigation to keep it modern and easy to use. The design and content show the restaurant's identity and help bring in more customers."

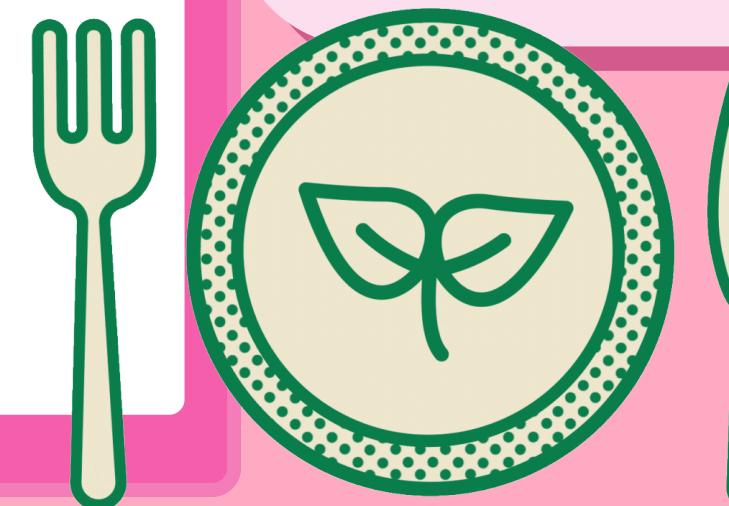


# CONCEPT

**Our idea came from wanting to help a local restaurant grow online. Many small businesses struggle without a website, so we created one to help GST Restaurant reach more people and show what makes it special.**

## Target Audience

We designed the website for GST Restaurant's customers – locals, tourists, and food lovers. It gives them quick and easy access to menus, promotions, and contact info in a clear and attractive way.



1

A responsive navbar with a logo and links to Home, Menu, About Us, and Contact.

2

An image slider on the homepage to show food and the restaurant's ambience.

3

Interactive buttons and a form for feedback, contact, or reservations.

4

A clean layout with matching colors to reflect a modern brand.

5

A footer with social media, useful links, and copyright info.

## KEY FEATURES

# VISUAL STUDIO CODE

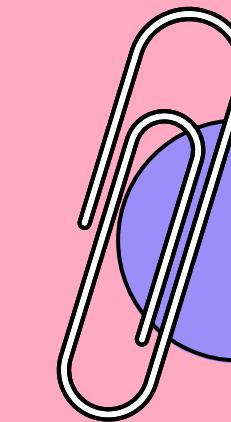
We used HTML, CSS, and JavaScript to build a clean, interactive website. Visual Studio Code was our main editor, and we used simple image tools and AI like ChatGPT and DeepSeek to help with the code.



**Customer Reviews:**  
Rate dishes + Leave feedback

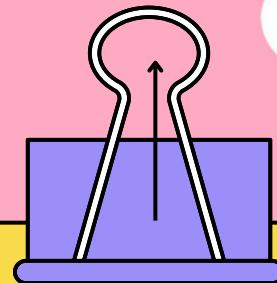


**AI Chatbot:**  
Instant answers to FAQs.



## Enhancements/ Future Updates

**Online Ordering:**  
Pickup/delivery +  
real-time tracking



**Multilingual:**  
Support more  
languages (e.g.,  
Chinese, Malay)



# GST RESTAURANT

Logo

Authentic Malaysian Cuisine

Home

Menu

About

Contact

Admin

## Experience the Flavours of Malaysia

Authentic recipes passed down through generations

[View Menu](#)

Button

Navigation Bar

Admin Page

# Our Signature Dishes

Product Title



**Nasi Lemak**

Malaysia's national dish - fragrant coconut rice served with sambal, crispy anchovies, roasted peanuts, cucumber slices, and hard-boiled egg.

RM 12.90



**Curry Mee**

Rich and spicy coconut curry broth with yellow noodles and rice vermicelli, topped with cockles, tofu puffs, bean sprouts, and mint leaves. A Penang favorite with Chinese and Malay influences.

RM 14.90



**Roti Canai**

Flaky, crispy flatbread served with flavorful curry dipping sauce. A popular Malaysian breakfast item that's perfect any time of day.

RM 5.90

Product Image

Product Price



**Satay**

Skewered and grilled marinated meat (chicken or beef) served with peanut sauce and fresh cucumber-onion salad.

RM 18.90 (10 sticks)



**Asam Laksa**

Penang's famous sour fish noodle soup with tamarind-infused broth, flaked mackerel, lemongrass, galangal, and garnished with pineapple, cucumber, onion, and mint. Served with thick rice noodles.

RM 15.90

Product Description



**Nasi Goreng Kampung**

Authentic Malaysian-style fried rice with anchovies, shrimp paste, chili, and aromatic spices. Topped with a sunny-side-up egg and served with crispy fried shallots and cucumber slices.

RM 13.90

# About GST Restaurant

---

Founded in 2025, GST Restaurant brings authentic Malaysian flavors to food lovers around the world. Our recipes have been passed down through generations, preserving the rich culinary heritage of Malaysia.

We use only the freshest ingredients and traditional cooking methods to ensure every dish captures the true essence of Malaysian cuisine – a harmonious blend of Malay, Chinese, and Indian influences.

Whether you're craving the comforting flavors of home or eager to explore Malaysian cuisine for the first time, we welcome you to our table.



Website Background



# Contact Us

## Reservation Form

### Visit Us

📍 456 Jalan Pinang, Penang, Malaysia

📞 +603-1234 5678

✉️ info@gstrestaurant.com

### Opening Hours

Monday - Friday: 10:00 AM - 10:00 PM

Saturday - Sunday: 9:00 AM - 11:00 PM

### Useful Information

Your Name

Your Email

Phone Number

dd/mm/yyyy

--:-- --

Number of Guests

Make Reservation

# Footer

## GST RESTAURANT

Bringing authentic Malaysian flavours to your table since 2025.

Copyright Tag

## Quick Links

[Home](#)

[Menu](#)

[About](#)

[Contact](#)

## Follow Us



© 2025 GST RESTAURANT. All Rights Reserved.

Social Media

# THANKS FOR WATCHING

We hope you loved the website  
— we're super excited and can't  
wait to make it even cooler!



## CONCLUSION

GST Restaurant is the product of our dedication.  
We've designed it to be simple, helpful, and  
inviting. We hope it makes dining better for  
everyone

