



Summary of Analysis

- **Cuisines:** *North Indian, Chinese, and Cafe* cuisines dominate the restaurant market.
 - **City Trends:** Metro cities (Delhi, Mumbai, Bangalore) have the highest restaurant density, while smaller cities show limited but niche offerings.
 - **Ratings:** Average ratings fall between **3.5 – 4.2**, indicating most restaurants are rated “Good” but very few achieve “Excellent.”
 - **Cost Insights:** There is **low correlation** between restaurant cost and ratings — higher prices do not guarantee better reviews.
 - **Customer Engagement:** Restaurants with mid-range prices and multi-cuisine menus attract **more votes** (higher engagement).
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Recommendations

1. Focus on Mid-range Pricing

- Restaurants priced moderately perform well in both ratings and customer engagement.
- Premium restaurants should **add value** (ambience, service) to justify higher costs.

2. Leverage Popular Cuisines

- *North Indian & Chinese* are consistently popular.
- New entrants can offer **fusion or diversified menus** to capture wider audiences.

3. Improve Low-rated Cities

- Smaller cities have potential but show lower average ratings.
- Training staff and improving food quality can boost customer satisfaction.

4. Marketing Strategy

- Promote **highly-rated but less popular cuisines** (e.g., Mediterranean, Continental) through targeted campaigns.
- Use Zomato ratings & reviews to highlight customer trust.

5. **Customer Engagement Boost**

- Encourage customers to leave reviews and ratings by offering **discounts or loyalty points**.
- More reviews → stronger credibility on Zomato → better visibility.