

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 107550 Sula Rasa Syrah GLS TC  
**Recipe group** BW01 WINE  
**Batch size** 1 150  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
150.000	750	Wine Rasa Syrah 750ml BTI	I	1,637.25	0.00	150.000	245,587.50	

<b>Remarks</b>	<b>Ingredient cost</b>	245,587.50
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	245,587.50
	<b>Cost per portion</b>	245,587.50
<b>Last updated by</b> MS	<b>Sales price per portion</b>	750.00
<b>Last updated on</b> 20/07/2024	<b>Potential Food Cost %</b>	32,745.00

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 11708 STILL WATER  
**Recipe group** BS01 SOFT BEVERAGE  
**Batch size** 1 BTL  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	BTL	Water Mineral Veen Still 660 MI Glass Bo	I	88.00	0.00	1.000	88.00	

<b>Remarks</b>	<b>Ingredient cost</b>	88.00
Mineral Water Bottle	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	88.00
	<b>Cost per portion</b>	88.00
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	425.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	20.70

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 11721 TONIC WATER  
**Recipe group** BS01 SOFT BEVERAGE  
**Batch size** 1 CAN  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	CAN	Tonic Water Schweppes 320 MI Can	I	63.08	0.00	1.000	63.08	

<b>Remarks</b>	<b>Ingredient cost</b>	63.08
Tonic Water Schweppes 320 MI Can	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	63.08
	<b>Cost per portion</b>	63.08
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	240.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	26.28

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 123650 Indri Single Malt Whiskey 30ML  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	750	Whisky Indian Indri Single Malt 750ML	I	3,700.07	0.00	0.040	148.00	

<b>Remarks</b>	<b>Ingredient cost</b>	148.00
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	148.00
	<b>Cost per portion</b>	148.00
<b>Last updated by</b> MS	<b>Sales price per portion</b>	650.00
<b>Last updated on</b> 26/08/2024	<b>Potential Food Cost %</b>	22.76

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 13485 Beer Kingfisher premium Lager  
**Recipe group** BB01 BEER  
**Batch size** 1 BTL  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	NOS	Beer Kingfisher premium Lager 650 MI Bottle	I	113.28	0.00	1.000	113.28	

<b>Remarks</b>	<b>Ingredient cost</b>	113.28
Beer Kingfisher premium Lager 650 MI	<b>Other costs</b>	0.00
BTL	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	113.28
	<b>Cost per portion</b>	113.28
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	700.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	16.18

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 13722 Yellow Tail Shiraz BTL  
**Recipe group** BW01 WINE  
**Batch size** 1 BTL  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
750.000	ML	Yellow Tail Shiraz 750 ml	I	2.01	0.00	750.000	1,507.50	

<b>Remarks</b>	<b>Ingredient cost</b>	1,507.50
Yellow Tail Shiraz 750 MI BTL	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	1,507.50
	<b>Cost per portion</b>	1,507.50
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	0.00
<b>Last updated on</b> 27/08/2021	<b>Potential Food Cost %</b>	0.00

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 13772 Yellow Tail Shiraz BTL  
**Recipe group** BW01 WINE  
**Batch size** 1 GLS  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
750.000	750	Yellow Tail Shiraz 750 ml	I	2.01	0.00	750.000	1,507.95	

<b>Remarks</b>	<b>Ingredient cost</b>	1,507.95
Yellow Tail Shiraz 750 MI BTL	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	1,507.95
	<b>Cost per portion</b>	1,507.95
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	4,200.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	35.89

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 13773 Yellow Tail Shiraz  
**Recipe group** BW01 WINE  
**Batch size** 1 150  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
150.000	750	Yellow Tail Shiraz 750 ml	I	2.01	0.00	150.000	301.59	

<b>Remarks</b>	<b>Ingredient cost</b>	301.59
Yellow Tail Shiraz 750 MI	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	301.59
	<b>Cost per portion</b>	301.59
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	900.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	33.50

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 140619 RAMPUR SINGLEMALT 30MI TCK  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	750	Rampur Indian Single Malt Whisky Non Chi	I	6,246.88	0.00	0.040	249.88	

<b>Remarks</b>		<b>Ingredient cost</b>	249.88
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	249.88
		<b>Cost per portion</b>	249.88
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	1,100.00
<b>Last updated on</b>	20/08/2024	<b>Potential Food Cost %</b>	22.71

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 14361 Don Angel Tequila Blanco  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 PG  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	BTL	Don Angel Tequila Blanco 750ml	I	2,720.46	0.00	0.040	108.82	

<b>Remarks</b>	<b>Ingredient cost</b>	108.82
Don Angel Tequila Blanco 30 ML	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	108.82
	<b>Cost per portion</b>	108.82
<b>Last updated by</b> MT	<b>Sales price per portion</b>	450.00
<b>Last updated on</b> 25/08/2021	<b>Potential Food Cost %</b>	24.18

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 14362 Jim Beam Bourbon  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 PG  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	BTL	Whisky Imported Jim Beam Kentucky Straig	I	2,300.06	0.00	0.040	92.00	

<b>Remarks</b>	<b>Ingredient cost</b>	92.00
Jim Beam Bourbon 30ml	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	92.00
	<b>Cost per portion</b>	92.00
<b>Last updated by</b> MT	<b>Sales price per portion</b>	400.00
<b>Last updated on</b> 25/08/2021	<b>Potential Food Cost %</b>	23.00

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 146595 ST REMY VSOP-30ML  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.043	700	Brandy ST Remy VSOP 700ML	I	2,502.97	0.00	0.043	107.63	

<b>Remarks</b>	<b>Ingredient cost</b>	107.63
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	107.63
	<b>Cost per portion</b>	107.63
	<b>Sales price per portion</b>	500.00
<b>Last updated by</b>	MS	
<b>Last updated on</b>	20/08/2024	
	<b>Potential Food Cost %</b>	21.52

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 149174 Roberto Cavalli Night Edition  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.030	1LT	Vodka Roberto Cavalli Night Edition 1000	I	6,531.75	0.00	0.030	195.95	

<b>Remarks</b>		<b>Ingredient cost</b>	195.95
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	195.95
		<b>Cost per portion</b>	195.95
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	850.00
<b>Last updated on</b>	20/07/2024	<b>Potential Food Cost %</b>	23.05

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 149183 Roberto Cavalli Gold Edition V  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.030	1LT	Vodka Roberto Cavalli Gold Edition 1000	I	8,104.68	0.00	0.030	243.14	

<b>Remarks</b>		<b>Ingredient cost</b>	243.14
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	243.14
		<b>Cost per portion</b>	243.14
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	1,000.00
<b>Last updated on</b>	20/07/2024	<b>Potential Food Cost %</b>	24.31

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 149190 Hapusa Gin 30ML TCK  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	750	Gin Indian Hapusa Himalayan Dry 750 MI B	I	2,787.26	0.00	0.040	111.49	

<b>Remarks</b>	<b>Ingredient cost</b>	111.49
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	111.49
	<b>Cost per portion</b>	111.49
<b>Last updated by</b> MS	<b>Sales price per portion</b>	525.00
<b>Last updated on</b> 20/08/2024	<b>Potential Food Cost %</b>	21.23

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 153837 Antares Shiraz TCK 150ML  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	750	Antares Shiraj 750ml	I	1,237.65	0.00	1.000	1,237.65	

<b>Remarks</b>	<b>Ingredient cost</b>	1,237.65
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	1,237.65
	<b>Cost per portion</b>	1,237.65
<b>Last updated by</b> MS	<b>Sales price per portion</b>	700.00
<b>Last updated on</b> 20/08/2024	<b>Potential Food Cost %</b>	176.80

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 157657 KI NO BI GIN TCK  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	750	Gin Imported KI No BI Kyoto 750 MI Bottl	I	5,812.05	0.00	0.040	232.48	

<b>Remarks</b>	<b>Ingredient cost</b>	232.48
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	232.48
	<b>Cost per portion</b>	232.48
<b>Last updated by</b> MS	<b>Sales price per portion</b>	950.00
<b>Last updated on</b> 20/08/2024	<b>Potential Food Cost %</b>	24.47

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 16038 ANTARES CABERNET SAUVIGNON CH  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.200	BTL	Antares Cabernet Sauvignon 750ml	I	1,244.90	0.00	0.200	248.98	

<b>Remarks</b>	<b>Ingredient cost</b>	248.98
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	248.98
	<b>Cost per portion</b>	248.98
<b>Last updated by</b> MS	<b>Sales price per portion</b>	800.00
<b>Last updated on</b> 20/08/2024	<b>Potential Food Cost %</b>	31.12

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 162831 SULA ZINFANDAL ROSE 750ML  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	BTL	Sula Vineyards Zinfandel 750 MI Bottle	I	653.19	0.00	1.000	653.19	

<b>Remarks</b>	<b>Ingredient cost</b>	653.19
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	653.19
	<b>Cost per portion</b>	653.19
<b>Last updated by</b> MS	<b>Sales price per portion</b>	3,000.00
<b>Last updated on</b> 17/08/2024	<b>Potential Food Cost %</b>	21.77

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 164698 KHASRSANG KO SERO PHERO TCK  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.080	750	Gin Imported Beefeater London Dry 750 ML Bottle	I	2.37	0.00	0.080	0.19	

<b>Remarks</b>	<b>Ingredient cost</b>	0.19
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	0.19
	<b>Cost per portion</b>	0.19
<b>Last updated by</b> MS	<b>Sales price per portion</b>	900.00
<b>Last updated on</b> 27/08/2024	<b>Potential Food Cost %</b>	0.02

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 164699 LALI GURANS HI BALL TCK  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.080	750	Gin Imported Beefeater London Dry 750 ML Bottle	I	2.37	0.00	0.080	0.19	

<b>Remarks</b>	<b>Ingredient cost</b>	0.19
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	0.19
	<b>Cost per portion</b>	0.19
<b>Last updated by</b> MS	<b>Sales price per portion</b>	900.00
<b>Last updated on</b> 17/08/2024	<b>Potential Food Cost %</b>	0.02

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 164700 RATO PIRO ROKSHI TCK  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.080	750	Vodka Smirnoff 750 MI Bottle	I	830.63	0.00	0.080	66.45	

<b>Remarks</b>	<b>Ingredient cost</b>	66.45
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	66.45
	<b>Cost per portion</b>	66.45
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	900.00
<b>Last updated on</b> 26/08/2024	<b>Potential Food Cost %</b>	7.38

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 164701 G TEA TCK  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.080	750	Gin Imported Beefeater London Dry 750 ML Bottle	I	2.37	0.00	0.080	0.19	

<b>Remarks</b>	<b>Ingredient cost</b>	0.19
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	0.19
	<b>Cost per portion</b>	0.19
<b>Last updated by</b> MS	<b>Sales price per portion</b>	900.00
<b>Last updated on</b> 20/08/2024	<b>Potential Food Cost %</b>	0.02

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 164702 CAMACST COCKTAIL TCK  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.080	750	Gin Imported Beefeater London Dry 750 ML Bottle	I	2.37	0.00	0.080	0.19	

<b>Remarks</b>		<b>Ingredient cost</b>	0.19
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	0.19
		<b>Cost per portion</b>	0.19
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	900.00
<b>Last updated on</b>	20/08/2024	<b>Potential Food Cost %</b>	0.02

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 18856 J B RARE BLENDED SCOTCH WHISKE  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	750	Whisky Imported J And B Rare 750 MI Bott	I	1,664.94	0.00	0.040	66.60	

<b>Remarks</b>		<b>Ingredient cost</b>	66.60
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	66.60
		<b>Cost per portion</b>	66.60
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	400.00
<b>Last updated on</b>	20/08/2024	<b>Potential Food Cost %</b>	16.65

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 18960 SMIRNOFF VODKA  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	750	Vodka Smirnoff 750 MI Bottle	I	830.63	0.00	0.040	33.23	

<b>Remarks</b>	<b>Ingredient cost</b>	33.23	
	<b>Other costs</b>	0.00	
	<b>Overheads</b>	0.00	
	<b>Total recipe cost</b>	33.23	
	<b>Cost per portion</b>	33.23	
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	250.00
<b>Last updated on</b>	24/08/2024	<b>Potential Food Cost %</b>	13.29

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 19904 GL - Sula Vineyards Sauvignon  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.200	750	Wine Sula Sauvignon Blanc White 750 MI B	I	754.77	0.00	0.200	150.95	

<b>Remarks</b>	<b>Ingredient cost</b>	150.95
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	150.95
	<b>Cost per portion</b>	150.95
<b>Last updated by</b> MS	<b>Sales price per portion</b>	467.50
<b>Last updated on</b> 24/08/2024	<b>Potential Food Cost %</b>	32.28

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 200 test  
**Recipe group** FS01 SOUP  
**Batch size** 1 NOS  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	BTL	Honey Dabur 1 Kg Bottle	I	248.41	0.00	1.000	248.41	

<b>Remarks</b>	<b>Ingredient cost</b>	248.41
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	248.41
	<b>Cost per portion</b>	248.41
<b>Last updated by</b> PP	<b>Sales price per portion</b>	0.00
<b>Last updated on</b> 11/12/2024	<b>Potential Food Cost %</b>	0.00

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 213 Test  
**Recipe group** FS01 SOUP  
**Batch size** 1 NOS  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
2.000	KGS	Lime 20- 22 Pcs Per Kg	I	90.00	0.00	2.000	180.00	

<b>Remarks</b>	<b>Ingredient cost</b>	180.00
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	180.00
	<b>Cost per portion</b>	180.00
<b>Last updated by</b> PP	<b>Sales price per portion</b>	0.00
<b>Last updated on</b> 11/12/2024	<b>Potential Food Cost %</b>	0.00

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 22430 TTK Brancott Estate Pinot Noir  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	750	Brancott Estate Pinot Noir 750ml	I	2,680.56	0.00	1.000	2,680.56	

<b>Remarks</b>	<b>Ingredient cost</b>	2,680.56
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	2,680.56
	<b>Cost per portion</b>	2,680.56
<b>Last updated by</b> MS	<b>Sales price per portion</b>	5,950.00
<b>Last updated on</b> 24/08/2024	<b>Potential Food Cost %</b>	45.05

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 22443 SENSU PINOT GRIGIO 750ML  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	750	Sensi Pinot Grigio Collezione 750ml Btl	I	1,983.55	0.00	1.000	1,983.55	

<b>Remarks</b>	<b>Ingredient cost</b>	1,983.55
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	1,983.55
	<b>Cost per portion</b>	1,983.55
<b>Last updated by</b> MS	<b>Sales price per portion</b>	8,000.00
<b>Last updated on</b> 24/08/2024	<b>Potential Food Cost %</b>	24.79

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 23409 HIBIKI WHISKY  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.043	700	Hibiki Japanese Harmony Blended Whisky 7	I	10,493.91	0.00	0.043	451.24	

<b>Remarks</b>		<b>Ingredient cost</b>	451.24
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	451.24
		<b>Cost per portion</b>	451.24
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	1,800.00
<b>Last updated on</b>	20/08/2024	<b>Potential Food Cost %</b>	25.06

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 23412 YELLOW TAIL MARLOT 750ML  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	750	Yellow Tail Merlot 750ML	I	1,572.27	0.00	1.000	1,572.27	

<b>Remarks</b>	<b>Ingredient cost</b>	1,572.27
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	1,572.27
	<b>Cost per portion</b>	1,572.27
<b>Last updated by</b> MS	<b>Sales price per portion</b>	4,550.00
<b>Last updated on</b> 20/08/2024	<b>Potential Food Cost %</b>	34.55

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 29753 JOHNNIE WALKER BLACK LABEL 750  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
750.000	ML	Whisky Imported Johnnie Walker Black Label 750 MI Bottle	I	3.80	0.00	750.000	2,847.53	

<b>Remarks</b>	<b>Ingredient cost</b>	2,847.53
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	2,847.53
	<b>Cost per portion</b>	2,847.53
<b>Last updated by</b> MS	<b>Sales price per portion</b>	14,000.00
<b>Last updated on</b> 30/08/2024	<b>Potential Food Cost %</b>	20.35

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 29754 ABSOLUT VODKA 750 ML TCK  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
750.000	ML	Vodka Imported Absolut 750 MI Bottle	I	2.35	0.00	750.000	1,759.43	

<b>Remarks</b>	<b>Ingredient cost</b>	1,759.43
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	1,759.43
	<b>Cost per portion</b>	1,759.43
<b>Last updated by</b> MS	<b>Sales price per portion</b>	7,437.50
<b>Last updated on</b> 30/08/2024	<b>Potential Food Cost %</b>	23.69

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 29756 CORONA EXTRA PREMIUM 330ML TC  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	BTL	Beer Imported Corona extra premium 330	I	169.75	0.00	1.000	169.75	

<b>Remarks</b>	<b>Ingredient cost</b>	169.75
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	169.75
	<b>Cost per portion</b>	169.75
<b>Last updated by</b> MS	<b>Sales price per portion</b>	525.00
<b>Last updated on</b> 17/08/2024	<b>Potential Food Cost %</b>	32.33

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 29771 OLD MONK DARK RUM 30 ML  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	750	Rum Dark Old Monk 750 MI Bottle	I	769.00	0.00	0.040	30.76	

<b>Remarks</b>		<b>Ingredient cost</b>	30.76
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	30.76
		<b>Cost per portion</b>	30.76
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	400.00
<b>Last updated on</b>	20/08/2024	<b>Potential Food Cost %</b>	7.69

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 30313 Carlsberg 330ml  
**Recipe group** BB01 BEER  
**Batch size** 1 BTL  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	BTL	Beer Carlsberg 330 MI Bottle	I	72.21	0.00	1.000	72.21	

<b>Remarks</b>	<b>Ingredient cost</b>	72.21
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	72.21
	<b>Cost per portion</b>	72.21
<b>Last updated by</b> UT	<b>Sales price per portion</b>	450.00
<b>Last updated on</b> 17/06/2024	<b>Potential Food Cost %</b>	16.04

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 31018 MARTINI PROSECCO 750ML TCK  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	750	Martini Prosecco 750 ML Bottle	I	2,375.00	0.00	1.000	2,375.00	

<b>Remarks</b>	<b>Ingredient cost</b>	2,375.00
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	2,375.00
	<b>Cost per portion</b>	2,375.00
<b>Last updated by</b> MS	<b>Sales price per portion</b>	11,000.00
<b>Last updated on</b> 20/08/2024	<b>Potential Food Cost %</b>	21.59

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 31029 DEWAR S WHITE LABEL 30ML TCK  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	750	Whisky Imported Dewars White Label 750 M	I	1,677.18	0.00	0.040	67.09	

<b>Remarks</b>	<b>Ingredient cost</b>	67.09
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	67.09
	<b>Cost per portion</b>	67.09
<b>Last updated by</b> MS	<b>Sales price per portion</b>	500.00
<b>Last updated on</b> 20/08/2024	<b>Potential Food Cost %</b>	13.41

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 31049 THALABERT CROZES HERMITAGE JAB  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	750	Wine Impt Thalabert Crozes Hermitage Jab	I	8,477.96	0.00	1.000	8,477.96	

<b>Remarks</b>	<b>Ingredient cost</b>	8,477.96
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	8,477.96
	<b>Cost per portion</b>	8,477.96
<b>Last updated by</b> MS	<b>Sales price per portion</b>	21,600.00
<b>Last updated on</b> 20/08/2024	<b>Potential Food Cost %</b>	39.24

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 31056 CAMPO VIEJO RIOJA VIURA TEMPR  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.200	750	Wine Campo Viejo Rioja Tempranillo Red	I	1,730.83	0.00	0.200	346.17	

<b>Remarks</b>	<b>Ingredient cost</b>	346.17
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	346.17
	<b>Cost per portion</b>	346.17
<b>Last updated by</b> MS	<b>Sales price per portion</b>	0.00
<b>Last updated on</b> 26/08/2024	<b>Potential Food Cost %</b>	0.00

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 31059 DEWARS TRUE SCOTCH AGES 12 YRS  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	750	Whisky Imported Dewars True Scotch Ages	I	2,789.25	0.00	0.040	111.57	

<b>Remarks</b>	<b>Ingredient cost</b>	111.57
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	111.57
	<b>Cost per portion</b>	111.57
<b>Last updated by</b> MS	<b>Sales price per portion</b>	375.00
<b>Last updated on</b> 20/08/2024	<b>Potential Food Cost %</b>	29.75

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 3548 Heineken  
**Recipe group** BB01 BEER  
**Batch size** 1 BTL  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	BTL	Beer Heineken 330 MI Bottle	I	94.73	0.00	1.000	94.73	

<b>Remarks</b>	<b>Ingredient cost</b>	94.73
Beer Heineken 330 MI BTL	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	94.73
	<b>Cost per portion</b>	94.73
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	500.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	18.94

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 35829 BEER BUDWEISER 330ML TCK  
**Recipe group** BB01 BEER  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	BTL	Beer Budweiser 330 MI Bottle	I	81.86	0.00	1.000	81.86	

<b>Remarks</b>	<b>Ingredient cost</b>	81.86
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	81.86
	<b>Cost per portion</b>	81.86
<b>Last updated by</b> MS	<b>Sales price per portion</b>	437.50
<b>Last updated on</b> 30/08/2024	<b>Potential Food Cost %</b>	18.71

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 3600 Cosmopolitan  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 POR  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.030	KGS	Lime 20- 22 Pcs Per Kg	I	90.00	0.00	0.030	2.70	
0.060	PKT	Juice Cranberry Tropicana 1 Ltr Packet	I	73.66	0.00	0.060	4.42	
0.080	750	Vodka Smirnoff 750 MI Bottle	I	830.63	0.00	0.080	66.45	

<b>Remarks</b>	<b>Ingredient cost</b>	73.57
Classics Mixer Cocktail	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	73.57
	<b>Cost per portion</b>	73.57
	<b>Sales price per portion</b>	750.00
	<b>Potential Food Cost %</b>	9.80

**Last updated by** MS  
**Last updated on** 20/08/2024

**Executive Chef**

**Cost Controller**

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 3640 Marlboro Light  
**Recipe group** TS01 SMOKES  
**Batch size** 1 PKT  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	PKT	Cigarette Lights Marlboro Imported 20 Ci	I	336.00	0.00	1.000	336.00	

<b>Remarks</b>	<b>Ingredient cost</b>	336.00
Cigarette Lights Marlboro Imported 20 Cigarettes Packet	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	336.00
	<b>Cost per portion</b>	336.00
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	487.50
<b>Last updated on</b> 26/08/2021	<b>Potential Food Cost %</b>	68.92

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 40449 CHIVAS REGAL 18 YRS 30ML  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	750	Whisky Imported Chivas Regal 18 Yrs 750	I	6,038.08	0.00	0.040	241.52	

<b>Remarks</b>	<b>Ingredient cost</b>	241.52
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	241.52
	<b>Cost per portion</b>	241.52
<b>Last updated by</b> MS	<b>Sales price per portion</b>	1,000.00
<b>Last updated on</b> 20/08/2024	<b>Potential Food Cost %</b>	24.15

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 40857 GORDONS GIN 30  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	750	Gin Imported Beefeater London Dry 750 MI Bottle	I	2.37	0.00	0.040	0.09	

<b>Remarks</b>	<b>Ingredient cost</b>	0.09
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	0.09
	<b>Cost per portion</b>	0.09
<b>Last updated by</b> MS	<b>Sales price per portion</b>	0.00
<b>Last updated on</b> 28/08/2024	<b>Potential Food Cost %</b>	0.00

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 40925 JACK DANIELS 30  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	750	Whisky Imported Jack Daniel Old No. 7 Te	I	2,733.66	0.00	0.040	109.35	

<b>Remarks</b>	<b>Ingredient cost</b>	109.35
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	109.35
	<b>Cost per portion</b>	109.35
<b>Last updated by</b> MS	<b>Sales price per portion</b>	600.00
<b>Last updated on</b> 28/08/2024	<b>Potential Food Cost %</b>	18.22

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



Recipe for 43610 KINGFISHER ULTRA LAGER 330 ML  
Recipe group BB01 BEER  
Batch size 1 ML  
Weight / batch 0.00  
Weight / portion 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	BTL	Beer Kingfisher Ultra Lager 330 MI Bottl	I	75.78	0.00	1.000	75.78	

Remarks	Ingredient cost	75.78
	Other costs	0.00
	Overheads	0.00
	Total recipe cost	75.78
	Cost per portion	75.78
Last updated by MS	Sales price per portion	437.50
Last updated on 30/08/2024	Potential Food Cost %	17.32

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 44732 CHIVAS REGAL 12YRS  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Whisky Imported Chivas Regal Blended Sco	I	6.72	0.00	30.000	201.62	

<b>Remarks</b>	<b>Ingredient cost</b>	201.62
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	201.62
	<b>Cost per portion</b>	201.62
<b>Last updated by</b> MS	<b>Sales price per portion</b>	700.00
<b>Last updated on</b> 17/08/2024	<b>Potential Food Cost %</b>	28.80

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 45297 ABSOLUTE-30ML  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Vodka Imported Absolut 750 MI Bottle	I	3.50	0.00	30.000	105.14	

<b>Remarks</b>		<b>Ingredient cost</b>	105.14
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	105.14
		<b>Cost per portion</b>	105.14
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	400.00
<b>Last updated on</b>	20/07/2024	<b>Potential Food Cost %</b>	26.25

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 53341 Wine Sula Cabernet Shiraz Red  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
150.000	ML	Wine Sula Vineyards Shiraz Cabernet 750	I	1.12	0.00	150.000	168.72	

<b>Remarks</b>		<b>Ingredient cost</b>	168.72
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	168.72
		<b>Cost per portion</b>	168.72
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	1,300.00
<b>Last updated on</b>	17/08/2024	<b>Potential Food Cost %</b>	12.92

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 5492 Chandon Brut  
**Recipe group** BW01 WINE  
**Batch size** 1 PG  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.200	BTL	Champagne Indian Sparkling Chandon Brut	I	1,528.07	0.00	0.200	305.61	

<b>Remarks</b>	<b>Ingredient cost</b>	305.61
Chandon Brut 150 ML	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	305.61
	<b>Cost per portion</b>	305.61
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	900.00
<b>Last updated on</b> 26/08/2021	<b>Potential Food Cost %</b>	33.95

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 5497 Chandon Brut BTL  
**Recipe group** BW01 WINE  
**Batch size** 1 BTL  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	BTL	Champagne Indian Sparkling Chandon Brut	I	1,528.07	0.00	1.000	1,528.07	

<b>Remarks</b>	<b>Ingredient cost</b>	1,528.07
Champagne Indian Sparkling Chandon Brut 750 MI Bottle	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	1,528.07
	<b>Cost per portion</b>	1,528.07
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	3,375.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	45.27

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 57005 B G MERLOT 750ML  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	750	Wine IMP B&G Merlot Reserve	I	1,738.94	0.00	1.000	1,738.94	

<b>Remarks</b>	<b>Ingredient cost</b>	1,738.94
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	1,738.94
	<b>Cost per portion</b>	1,738.94
<b>Last updated by</b> MS	<b>Sales price per portion</b>	6,300.00
<b>Last updated on</b> 20/08/2024	<b>Potential Food Cost %</b>	27.60

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6455 Kutir Colada  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
60.000	ML	Bacardi Carte Blanca	R	31.25	0.00	60.000	1,875.24	

<b>Remarks</b>		<b>Ingredient cost</b>		1,875.24
		<b>Other costs</b>		0.00
		<b>Overheads</b>		0.00
	(.gif)	<b>Total recipe cost</b>		1,875.24
		<b>Cost per portion</b>		1,875.24
<b>Last updated by</b>	MS	<b>Sales price per portion</b>		900.00
<b>Last updated on</b>	17/08/2024	<b>Potential Food Cost %</b>		284.00

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line



# Recipe Card

## Taj Chia Kutir Resorts and Spa

**Recipe for** 6461 Darjeeling Gin Fizz  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 GLS  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.080	750	Gin Imported Beefeater London Dry 750 MI Bottle	I	2.37	0.00	0.080	0.19	
0.060	PKT	Juice Pineapple Real 1.0 Ltr Packet	I	61.46	0.00	0.060	3.69	
0.002	KGS	Cardamom Green	I	1,800.00	0.00	0.002	3.60	
30.000	ML	Liqueur Imported Cointreau 700 MI Bottle	I	4.17	0.00	30.000	125.05	
0.030	KGS	Lime 20- 22 Pcs Per Kg	I	90.00	0.00	0.030	2.70	

<b>Remarks</b>	<b>Ingredient cost</b>	135.23
Organic Carfted Cocktails	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	135.23
	<b>Cost per portion</b>	135.23
	<b>Sales price per portion</b>	900.00
	<b>Potential Food Cost %</b>	13.91

**Last updated by** MS  
**Last updated on** 20/08/2024

**Executive Chef**

**Cost Controller**

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6462 Kanchenjunga Mai Chai  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.080	BTL	Black & White Blended Scotch Whiskey 750	I	2,245.25	0.00	0.080	179.62	
0.010	PKT	Juice Pineapple Real 1.0 Ltr Packet	I	56.18	0.00	0.010	0.56	

<b>Remarks</b>	<b>Ingredient cost</b>	180.18
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	180.18
	<b>Cost per portion</b>	180.18
<b>Last updated by</b> MS	<b>Sales price per portion</b>	900.00
<b>Last updated on</b> 27/07/2024	<b>Potential Food Cost %</b>	20.02

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6463 Long Chai  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	750	Gin Imported Beefeater London Dry 750 MI Bottle	I	2.37	0.00	30.000	71.16	
30.000	ML	Bacardi Carte Blanca	R	31.25	0.00	30.000	937.62	
30.000	ML	SMIRNOFF VODKA	R	33.23	0.00	30.000	996.75	
1.000	PG	Don Angel Tequila Blanco	R	108.82	0.00	1.000	108.82	

<b>Remarks</b>		<b>Ingredient cost</b>	2,114.35
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	2,114.35
		<b>Cost per portion</b>	2,114.35
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	900.00
<b>Last updated on</b>	17/08/2024	<b>Potential Food Cost %</b>	234.92

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6464 Kagzi Mojito  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
60.000	ML	Bacardi Carte Blanca	R	31.25	0.00	60.000	1,875.24	

<b>Remarks</b>		<b>Ingredient cost</b>	1,875.24
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	1,875.24
		<b>Cost per portion</b>	1,875.24
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	900.00
<b>Last updated on</b>	29/08/2024	<b>Potential Food Cost %</b>	284.00

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6466 Makai Bari Chia  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
2.000	PG	Don Angel Tequila Blanco	R	108.82	0.00	2.000	217.64	

<b>Remarks</b>		<b>Ingredient cost</b>					217.64	
		<b>Other costs</b>					0.00	
		<b>Overheads</b>					0.00	
		<b>Total recipe cost</b>					217.64	
		<b>Cost per portion</b>					217.64	
<b>Last updated by</b>	MS	<b>Sales price per portion</b>					900.00	
<b>Last updated on</b>	17/08/2024	<b>Potential Food Cost %</b>					24.18	

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6467 Signature Mai-Tai  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Rum White Bacardi Carta Blanca750 MI Bot	I	1.04	0.00	30.000	31.25	

<b>Remarks</b>		<b>Ingredient cost</b>	31.25
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	31.25
		<b>Cost per portion</b>	31.25
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	750.00
<b>Last updated on</b>	20/08/2024	<b>Potential Food Cost %</b>	4.16

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6468 Daydreamers Dalquiri  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
60.000	ML	Bacardi Carte Blanca	R	31.25	0.00	60.000	1,875.24	

<b>Remarks</b>		<b>Ingredient cost</b>	1,875.24
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	1,875.24
		<b>Cost per portion</b>	1,875.24
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	750.00
<b>Last updated on</b>	17/08/2024	<b>Potential Food Cost %</b>	340.80

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6469 Moscow Mule  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 GLS  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.030	KGS	Lime 20- 22 Pcs Per Kg	I	90.00	0.00	0.030	2.70	
1.000	CAN	Tonic Water O Smart 250 MI Can	I	42.86	0.00	1.000	42.86	
0.080	750	Vodka Smirnoff 750 MI Bottle	I	830.63	0.00	0.080	66.45	

<b>Remarks</b>	<b>Ingredient cost</b>	112.01
Moscow Mule Classic Mixer Cocktails	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	112.01
	<b>Cost per portion</b>	112.01
<b>Last updated by</b> MS	<b>Sales price per portion</b>	750.00
<b>Last updated on</b> 20/08/2024	<b>Potential Food Cost %</b>	8.86

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6471 Negrini  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.080	750	Gin Imported Beefeater London Dry 750 MI Bottle	I	2.37	0.00	0.080	0.19	
30.000	ML	Liqueur Imported Campari Bitter 750 MI Bottle	I	3.62	0.00	30.000	108.54	
30.000	ML	Vermouth Martini Bianco Imported 1000 MI Bottle	I	1.01	0.00	30.000	30.17	

<b>Remarks</b>		<b>Ingredient cost</b>	138.89
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	138.89
<b>Last updated by</b>	MS	<b>Cost per portion</b>	138.89
<b>Last updated on</b>	20/08/2024	<b>Sales price per portion</b>	750.00
		<b>Potential Food Cost %</b>	18.51

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line



## Recipe Card

### Taj Chia Kutir Resorts and Spa

**Recipe for** 6472 Perfect Manhattan  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 GLS  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.080	BTL	Whisky Imported Jim Beam Kentucky Straig	I	2,300.06	0.00	0.080	184.00	
0.030	BTL	Angostura Bitters 118 MI Bottle	I	0.00	0.00	0.030	0.00	
30.000	ML	Vermouth Martini Bianco Imported 1000 MI Bottle	I	2.98	0.00	30.000	89.40	

<b>Remarks</b>	<b>Ingredient cost</b>	273.40
Perfect Manhattan Classics Mixer	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	273.40
	<b>Cost per portion</b>	273.40
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	750.00
<b>Last updated on</b> 27/08/2021	<b>Potential Food Cost %</b>	36.45

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6473 Whiskey Sour  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 GLS  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.080	BTL	Whisky Imported Jim Beam Kentucky Straig	I	2,300.06	0.00	0.080	184.00	
0.060	KGS	Lime 20- 22 Pcs Per Kg	I	75.00	0.00	0.060	4.50	

<b>Remarks</b>	<b>Ingredient cost</b>	188.50
Classics Mixer cocktails	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	188.50
	<b>Cost per portion</b>	188.50
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	750.00
<b>Last updated on</b> 27/08/2021	<b>Potential Food Cost %</b>	25.13

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6474 Perfect Margarita  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
2.000	PG	Don Angel Tequila Blanco	R	108.82	0.00	2.000	217.64	

<b>Remarks</b>		<b>Ingredient cost</b>	217.64
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	217.64
		<b>Cost per portion</b>	217.64
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	562.50
<b>Last updated on</b>	17/08/2024	<b>Potential Food Cost %</b>	38.69

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6493 Talisker 10 years  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Whisky Imported Single Malt Talisker 750 ML Bottle	I	7.54	0.00	30.000	226.20	

<b>Remarks</b>		<b>Ingredient cost</b>	226.20
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	226.20
		<b>Cost per portion</b>	226.20
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	700.00
<b>Last updated on</b>	20/07/2024	<b>Potential Food Cost %</b>	32.31

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6496 Caol ila 12 years  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 PG  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Whisky Imported Single Malt Caol Ila 12 Yrs 750 MI Bottle	I	7.40	0.00	30.000	222.00	

<b>Remarks</b>	<b>Ingredient cost</b>	222.00
Whisky Imported Single Malt Caol Ila 12 Yrs 750 MI	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	222.00
	<b>Cost per portion</b>	222.00
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	525.00
<b>Last updated on</b> 26/08/2021	<b>Potential Food Cost %</b>	42.28

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6501 Glenkinchie 12 years  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	BTL	Glenkinchie 12 YO single malt Scotch Whisky 750ml	I	5,803.92	0.00	0.040	232.16	

<b>Remarks</b>		<b>Ingredient cost</b>	232.16
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	232.16
		<b>Cost per portion</b>	232.16
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	600.00
<b>Last updated on</b>	17/08/2024	<b>Potential Food Cost %</b>	38.69

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6503 Paul John  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 PG  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	BTL	Paul John Indian single malt whisky, nirvana unpeated 750ml	I	3,426.33	0.00	0.040	137.05	

<b>Remarks</b>	<b>Ingredient cost</b>	137.05
Paul John Indian single malt whisky, nirvana unpeated 750ml	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	137.05
	<b>Cost per portion</b>	137.05
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	500.00
<b>Last updated on</b> 27/08/2021	<b>Potential Food Cost %</b>	27.41

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6505 Teacher s Highland Cream  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	ML	Whisky Teachers Highland Cream 750 MI Bottle	I	2.20	0.00	0.040	0.09	

<b>Remarks</b>	<b>Ingredient cost</b>	0.09
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	0.09
	<b>Cost per portion</b>	0.09
<b>Last updated by</b> MS	<b>Sales price per portion</b>	300.00
<b>Last updated on</b> 30/08/2024	<b>Potential Food Cost %</b>	0.03

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6509 Black White  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	BTL	Black & White Blended Scotch Whiskey 750	I	1,610.25	0.00	0.040	64.41	

<b>Remarks</b>	<b>Ingredient cost</b>	64.41
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	64.41
	<b>Cost per portion</b>	64.41
<b>Last updated by</b> MS	<b>Sales price per portion</b>	350.00
<b>Last updated on</b> 17/08/2024	<b>Potential Food Cost %</b>	18.40

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6513 BALLANTINES FINEST  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	BTL	Whisky Imported Ballantines Finest 750 MI Bottle	I	1,835.59	0.00	0.040	73.42	

<b>Remarks</b>	<b>Ingredient cost</b>	73.42
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	73.42
	<b>Cost per portion</b>	73.42
<b>Last updated by</b> MS	<b>Sales price per portion</b>	450.00
<b>Last updated on</b> 28/08/2024	<b>Potential Food Cost %</b>	16.31

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6519 J.W.Black Label  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Whisky Imported Johnnie Walker Black Label 750 MI Bottle	I	3.80	0.00	30.000	113.90	

<b>Remarks</b>	<b>Ingredient cost</b>	113.90
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	113.90
	<b>Cost per portion</b>	113.90
<b>Last updated by</b> MS	<b>Sales price per portion</b>	700.00
<b>Last updated on</b> 28/08/2024	<b>Potential Food Cost %</b>	16.28

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6523 Johnnie Walker Gold Label Rese  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	BTL	Johnnie Walker Gold Label Reserve Blended Scotch Whisky 750 MI Bottle	I	4,479.51	0.00	0.040	179.18	

<b>Remarks</b>		<b>Ingredient cost</b>	179.18
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	179.18
		<b>Cost per portion</b>	179.18
<b>Last updated by</b>	FNB	<b>Sales price per portion</b>	800.00
<b>Last updated on</b>	26/08/2024	<b>Potential Food Cost %</b>	22.39

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6526 Bacardi Carte Blanca  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Rum White Bacardi Carta Blanca750 MI Bot	I	1.04	0.00	30.000	31.25	

<b>Remarks</b>		<b>Ingredient cost</b>	31.25
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	31.25
		<b>Cost per portion</b>	31.25
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	225.00
<b>Last updated on</b>	20/07/2024	<b>Potential Food Cost %</b>	13.89

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6537 Kingfisher Premium 330 MI  
**Recipe group** BB01 BEER  
**Batch size** 1 BTL  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	BTL	Beer Kingfisher 330 MI Bottle	I	57.45	0.00	1.000	57.45	

<b>Remarks</b>	<b>Ingredient cost</b>	57.45
Kingfisher Premium 330 MI BTL	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	57.45
	<b>Cost per portion</b>	57.45
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	450.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	12.76

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6567 Ketel One  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Vodka Imported Ketel One 750 ML Bottle	I	3.51	0.00	30.000	105.30	

<b>Remarks</b>		<b>Ingredient cost</b>	105.30
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	105.30
		<b>Cost per portion</b>	105.30
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	300.00
<b>Last updated on</b>	17/08/2024	<b>Potential Food Cost %</b>	35.10

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6569      Ciroc  
**Recipe group** BL01      LIQUOR  
**Batch size** 1      ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Vodka Imported Ciroc 750 MI Bottle	I	4.27	0.00	30.000	128.03	

<b>Remarks</b>	<b>Ingredient cost</b>	128.03
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	128.03
	<b>Cost per portion</b>	128.03
<b>Last updated by</b> MS	<b>Sales price per portion</b>	700.00
<b>Last updated on</b> 20/08/2024	<b>Potential Food Cost %</b>	18.30

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6571 Tanqueray  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	BTL	Gin Imported Tanquery 750 MI Bottle	I	2,063.64	0.00	0.040	82.55	

<b>Remarks</b>		<b>Ingredient cost</b>	82.55
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	82.55
		<b>Cost per portion</b>	82.55
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	500.00
<b>Last updated on</b>	20/07/2024	<b>Potential Food Cost %</b>	16.51

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6572 Monkey 47  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 PG  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Gin Imported Monkey-47 500 MI Bottle	I	9.26	0.00	30.000	277.80	

<b>Remarks</b>	<b>Ingredient cost</b>	277.80
Gin Imported Monkey-47 500 MI	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	277.80
	<b>Cost per portion</b>	277.80
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	750.00
<b>Last updated on</b> 26/08/2021	<b>Potential Food Cost %</b>	37.04

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6574 Baileys Irish Cream  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Liqueur Imported Baileys Irish Cream 750 ML Bottle	I	3.77	0.00	30.000	113.10	

<b>Remarks</b>		<b>Ingredient cost</b>	113.10
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	113.10
		<b>Cost per portion</b>	113.10
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	400.00
<b>Last updated on</b>	20/07/2024	<b>Potential Food Cost %</b>	28.27

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6575 Budweiser  
**Recipe group** BB01 BEER  
**Batch size** 1 BTL  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	BTL	Beer Budweiser 330 MI Bottle	I	73.84	0.00	1.000	73.84	

<b>Remarks</b>	<b>Ingredient cost</b>	73.84
Beer Budweiser 330 MI Bottle	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	73.84
	<b>Cost per portion</b>	73.84
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	450.00
<b>Last updated on</b> 26/08/2021	<b>Potential Food Cost %</b>	16.40

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6576 Corona Extra 330 MI  
**Recipe group** BB01 BEER  
**Batch size** 1 BTL  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	BTL	Beer Imported Corona extra premium 330	I	180.64	0.00	1.000	180.64	

<b>Remarks</b>	<b>Ingredient cost</b>	180.64
Beer Corona Extra Premium 330 MI BTL	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	180.64
	<b>Cost per portion</b>	180.64
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	700.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	25.80

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line



# Recipe Card

## Taj Chia Kutir Resorts and Spa

**Recipe for** 6594 Jacobs Creek Classic Chardonnay  
**Recipe group** BW01 WINE  
**Batch size** 1 GLS  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
150.000	ML	Wine Jacobs Creek Classic Chardonnay Sem	I	1.75	0.00	150.000	262.50	

<b>Remarks</b>	<b>Ingredient cost</b>	262.50
Wine Jacobs Creek Chardonnay Semillon	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	262.50
	<b>Cost per portion</b>	262.50
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	850.00
<b>Last updated on</b> 26/08/2021	<b>Potential Food Cost %</b>	30.88

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6596 Sula Vineyards Chenin Blanc  
**Recipe group** BW01 WINE  
**Batch size** 1 750  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
150.000	ML	Wine Sula Vineyards Chenin Blanc 750 ML Bottle	I	0.68	0.00	150.000	102.00	

<b>Remarks</b>		<b>Ingredient cost</b>	102.00
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	102.00
		<b>Cost per portion</b>	102.00
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	337.50
<b>Last updated on</b>	20/07/2024	<b>Potential Food Cost %</b>	30.22

Executive Chef

Cost Controller

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## Recipe Card

### Taj Chia Kutir Resorts and Spa



**Recipe for** 6643 Favourite Ice Tea  
**Recipe group** BMOC MOCKTAIL  
**Batch size** 1 GLS  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.090	KGS	Water Melon Local	I	25.00	0.00	0.090	2.25	
0.030	KGS	Lime 20- 22 Pcs Per Kg	I	75.00	0.00	0.030	2.25	

<b>Remarks</b>	<b>Ingredient cost</b>	4.50
Taste of Darjeeling Favorite Organic Iced Tea Mcktails	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	4.50
	<b>Cost per portion</b>	4.50
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	400.00
<b>Last updated on</b> 27/08/2021	<b>Potential Food Cost %</b>	1.12

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6644 Expresso Martini  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 GLS  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Liqueur Imported Baileys Irish Cream 750 MI Bottle	I	3.12	0.00	30.000	93.53	
0.080	750	Vodka Smirnoff 750 MI Bottle	I	830.63	0.00	0.080	66.45	

<b>Remarks</b>	<b>Ingredient cost</b>	159.98
Organic Crafted Cocktails	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	159.98
	<b>Cost per portion</b>	159.98
<b>Last updated by</b> MS	<b>Sales price per portion</b>	900.00
<b>Last updated on</b> 20/08/2024	<b>Potential Food Cost %</b>	17.78

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6645 Classic Martini  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
60.000	750	Gin Imported Beefeater London Dry 750 ML Bottle	I	2.37	0.00	60.000	142.33	

<b>Remarks</b>		<b>Ingredient cost</b>	142.33
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	142.33
		<b>Cost per portion</b>	142.33
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	562.50
<b>Last updated on</b>	17/08/2024	<b>Potential Food Cost %</b>	25.30

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 66827 THE SOURCE GRENACHE ROSE  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	750	The Source Grenache Rose 750 ML Bottle	I	1,335.42	0.00	1.000	1,335.42	

<b>Remarks</b>		<b>Ingredient cost</b>	1,335.42
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	1,335.42
		<b>Cost per portion</b>	1,335.42
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	5,400.00
<b>Last updated on</b>	20/08/2024	<b>Potential Food Cost %</b>	24.73

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6690 Sula Cabernet Shiraz  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
150.000	ML	Wine Sula Vineyards Shiraz Cabernet 750	I	1.16	0.00	150.000	174.36	

<b>Remarks</b>	<b>Ingredient cost</b>	174.36
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	174.36
	<b>Cost per portion</b>	174.36
<b>Last updated by</b> MS	<b>Sales price per portion</b>	412.50
<b>Last updated on</b> 20/08/2024	<b>Potential Food Cost %</b>	42.18

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6721 Club Soda  
**Recipe group** BS01 SOFT BEVERAGE  
**Batch size** 1 GLS  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.500	BTL	Soda Water Lehar 750 MI Bottle	I	8.48	0.00	0.500	4.24	

<b>Remarks</b>	<b>Ingredient cost</b>	4.24
Club Soda Water Lehar	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	4.24
	<b>Cost per portion</b>	4.24
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	150.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	2.82

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6722 Coco-Cola-Zero  
**Recipe group** BS01 SOFT BEVERAGE  
**Batch size** 1 CAN  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	CAN	Soft Drink Diet Pepsi 250 MI Can	I	15.85	0.00	1.000	15.85	

<b>Remarks</b>	<b>Ingredient cost</b>	15.85
Soft Drink Diet Can	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	15.85
	<b>Cost per portion</b>	15.85
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	150.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	10.56

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6723 Coco-Cola  
**Recipe group** BS01 SOFT BEVERAGE  
**Batch size** 1 CAN  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	CAN	Soft Drink Pepsi 250 MI Can	I	15.85	0.00	1.000	15.85	

<b>Remarks</b>	<b>Ingredient cost</b>	15.85
Soft Drink CAN	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	15.85
	<b>Cost per portion</b>	15.85
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	150.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	10.56

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6724 Sprite  
**Recipe group** BS01 SOFT BEVERAGE  
**Batch size** 1 CAN  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	CAN	Soft Drink Sprite 300 MI Can	I	29.92	0.00	1.000	29.92	

<b>Remarks</b>	<b>Ingredient cost</b>	29.92
Soft Drink Sprite 300 MI Can	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	29.92
	<b>Cost per portion</b>	29.92
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	200.00
<b>Last updated on</b> 26/08/2021	<b>Potential Food Cost %</b>	14.96

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6726 Ginger Ale  
**Recipe group** BS01 SOFT BEVERAGE  
**Batch size** 1 CAN  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	CAN	Soft Drink Gingerale Schweppes 330 MI Ca	I	99.29	0.00	1.000	99.29	

<b>Remarks</b>	<b>Ingredient cost</b>	99.29
Soft Drink Gingerale Schweppes 330 MI Can	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	99.29
	<b>Cost per portion</b>	99.29
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	150.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	66.19

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6727 Tonic Water  
**Recipe group** BS01 SOFT BEVERAGE  
**Batch size** 1 CAN  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	CAN	Tonic Water Schweppes 320 MI Can	I	63.08	0.00	1.000	63.08	

<b>Remarks</b>	<b>Ingredient cost</b>	63.08
Tonic Water Schweppes 320 MI CAN	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	63.08
	<b>Cost per portion</b>	63.08
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	200.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	31.54

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6728 Lemon / Lime Soda  
**Recipe group** BS01 SOFT BEVERAGE  
**Batch size** 1 GLS  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	BTL	Soda Water Lehar 750 MI Bottle	I	8.48	0.00	1.000	8.48	
0.050	KGS	Lime 20- 22 Pcs Per Kg	I	75.00	0.00	0.050	3.75	

<b>Remarks</b>	<b>Ingredient cost</b>	12.23
Lemon / Lime Soda Choice	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	12.23
	<b>Cost per portion</b>	12.23
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	150.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	8.15

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6729 Orange Soda  
**Recipe group** BS01 SOFT BEVERAGE  
**Batch size** 1 GLS  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.500	BTL	Soda Water Lehar 750 MI Bottle	I	8.48	0.00	0.500	4.24	

<b>Remarks</b>	<b>Ingredient cost</b>	4.24
Orange Soda Water	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	4.24
	<b>Cost per portion</b>	4.24
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	200.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	2.12

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6730 Red Bull  
**Recipe group** BS01 SOFT BEVERAGE  
**Batch size** 1 CAN  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	CAN	Drink Energy Red Bull 250 MI Can	I	82.88	0.00	1.000	82.88	

<b>Remarks</b>	<b>Ingredient cost</b>	82.88
Drink Energy Red Bull 250 MI Can	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	82.88
	<b>Cost per portion</b>	82.88
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	300.00
<b>Last updated on</b> 26/08/2021	<b>Potential Food Cost %</b>	27.62

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6772 Coco-Cola-Zero  
**Recipe group** BS01 SOFT BEVERAGE  
**Batch size** 1 GLS  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	CAN	Soft Drink Diet Pepsi 250 MI Can	I	15.85	0.00	1.000	15.85	

<b>Remarks</b>	<b>Ingredient cost</b>	15.85
Soft Drink Diet	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	15.85
	<b>Cost per portion</b>	15.85
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	0.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	0.00

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6906 Sula Vineyards Zinfandel BTL  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	BTL	Sula Vineyards Zinfandel 750 ML Bottle	I	795.13	0.00	1.000	795.13	

<b>Remarks</b>		<b>Ingredient cost</b>	795.13
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	795.13
		<b>Cost per portion</b>	795.13
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	1,250.00
<b>Last updated on</b>	20/08/2024	<b>Potential Food Cost %</b>	63.61

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6907 Sula Vineyards Shiraz Cabernet  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
150.000	ML	Wine Sula Vineyards Shiraz Cabernet 750	I	1.16	0.00	150.000	174.36	

<b>Remarks</b>		<b>Ingredient cost</b>	174.36
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	174.36
		<b>Cost per portion</b>	174.36
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	2,500.00
<b>Last updated on</b>	20/08/2024	<b>Potential Food Cost %</b>	6.96

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa

**Recipe for** 6908 CHATEAU BONNET WHITE/ BORDEAU  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
150.000	ML	Wine Imported French Chateau Bonnet, Entre Deux Mers AOC Bordeaux Sauvignon Blanc White 750 MI Bottle	I	3.82	0.00	150.000	572.34	

<b>Remarks</b>		<b>Ingredient cost</b>	572.34
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	572.34
		<b>Cost per portion</b>	572.34
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	3,850.00
<b>Last updated on</b>	20/08/2024	<b>Potential Food Cost %</b>	14.88

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6912 Sula Vineyards Chenin Blanc BT  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
750.000	ML	Wine Sula Vineyards Chenin Blanc 750 ML Bottle	I	0.96	0.00	750.000	719.55	

<b>Remarks</b>	<b>Ingredient cost</b>	719.55
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	719.55
	<b>Cost per portion</b>	719.55
<b>Last updated by</b> MS	<b>Sales price per portion</b>	2,000.00
<b>Last updated on</b> 20/08/2024	<b>Potential Food Cost %</b>	36.00

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 6918 Chivas Regal 12 Yrs  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 PG  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Whisky Imported Chivas Regal Blended Sco	I	6.72	0.00	30.000	201.60	

<b>Remarks</b>	<b>Ingredient cost</b>	201.60
Whisky Imported Chivas Regal 12 Yrs. 750 MI Bottle	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	201.60
	<b>Cost per portion</b>	201.60
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	700.00
<b>Last updated on</b> 27/08/2021	<b>Potential Food Cost %</b>	28.80

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 7039 Kingfisher Ultra Beer 330 ML  
**Recipe group** BB01 BEER  
**Batch size** 1 BTL  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	BTL	Beer Kingfisher Ultra Lager 330 MI Bottl	I	72.33	0.00	1.000	72.33	

<b>Remarks</b>	<b>Ingredient cost</b>	72.33
Kingfisher Ultra Beer 330 ML	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	72.33
	<b>Cost per portion</b>	72.33
<b>Last updated by</b> MT	<b>Sales price per portion</b>	450.00
<b>Last updated on</b> 25/08/2021	<b>Potential Food Cost %</b>	16.07

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 7040 Bombay Sapphire  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Gin Imported Bombay Sapphire 750 MI Bottle	I	0.00	0.00	30.000	0.00	

<b>Remarks</b>		<b>Ingredient cost</b>	0.00
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	0.00
		<b>Cost per portion</b>	0.00
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	500.00
<b>Last updated on</b>	20/07/2024	<b>Potential Food Cost %</b>	0.00

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 7052 Dalwhinnie 15 Yrs  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.040	BTL	Dalwhinnie 15 YO Highland Single Malt Scotch Whisky 750ml	I	5,621.86	0.00	0.040	224.87	

<b>Remarks</b>		<b>Ingredient cost</b>	224.87
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	224.87
		<b>Cost per portion</b>	224.87
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	600.00
<b>Last updated on</b>	20/07/2024	<b>Potential Food Cost %</b>	37.47

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 7055 Chilean Antares Chardonnay  
**Recipe group** BW01 WINE  
**Batch size** 1 150  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.200	BTL	Antares Chardonnay 750ml	I	1,104.66	0.00	0.200	220.93	

<b>Remarks</b>	<b>Ingredient cost</b>	220.93
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	220.93
	<b>Cost per portion</b>	220.93
<b>Last updated by</b> MS	<b>Sales price per portion</b>	750.00
<b>Last updated on</b> 20/07/2024	<b>Potential Food Cost %</b>	29.45

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa

**Recipe for** 7829 Jacobs Creek Classic Shiraz Cabernet  
**Recipe group** BW01 WINE  
**Batch size** 1 GLS  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
150.000	ML	Wine Australian Jacobs Creek Shiraz Cabernet 750 MI Bottle	I	1.75	0.00	150.000	262.50	

<b>Remarks</b>	<b>Ingredient cost</b>	262.50
Wine Australian Jacobs Creek Shiraz	<b>Other costs</b>	0.00
Cabernet 750 MI Bottle	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	262.50
	<b>Cost per portion</b>	262.50
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	900.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	29.16

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 7830 Jacobs Creek Classic Shiraz Ca  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	750	Wine Jacobs Creek Classic Shiraz Caberne	I	1,048.70	0.00	1.000	1,048.70	

<b>Remarks</b>		<b>Ingredient cost</b>	1,048.70
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	1,048.70
		<b>Cost per portion</b>	1,048.70
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	4,300.00
<b>Last updated on</b>	20/08/2024	<b>Potential Food Cost %</b>	24.38

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 7833 Sula Vineyards Rasa Cabernet S  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.200	BTL	Wine Sula Vineyards Rasa Cabernet Sauvignon 750ml BTI	I	1,711.64	0.00	0.200	342.33	

<b>Remarks</b>		<b>Ingredient cost</b>	342.33
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	342.33
		<b>Cost per portion</b>	342.33
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	675.00
<b>Last updated on</b>	17/08/2024	<b>Potential Food Cost %</b>	50.71

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 8221 Belgian Hoegaarden 330 MI  
**Recipe group** BB01 BEER  
**Batch size** 1 BTL  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	BTL	Beer Imported Belgian Hoegaarden 330 MI	I	144.25	0.00	1.000	144.25	

<b>Remarks</b>	<b>Ingredient cost</b>	144.25
Beer Imported Belgian Hoegaarden 330 MI BTL	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	144.25
	<b>Cost per portion</b>	144.25
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	700.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	20.60

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 8222 Hendrick s Gin N  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Gin Imported Hendrick's 700 MI Bottle	I	5.00	0.00	30.000	150.14	

<b>Remarks</b>	<b>Ingredient cost</b>	150.14
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	150.14
	<b>Cost per portion</b>	150.14
<b>Last updated by</b> MS	<b>Sales price per portion</b>	600.00
<b>Last updated on</b> 28/08/2024	<b>Potential Food Cost %</b>	25.00

Executive Chef

Cost Controller

\* I = Inventory item, R = sub-recipe and X = information only line

# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 8227 Grey Goose  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Vodka Imported Grey Goose 750 MI Bottle	I	3.90	0.00	30.000	116.90	

<b>Remarks</b>	<b>Ingredient cost</b>	116.90
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	116.90
	<b>Cost per portion</b>	116.90
<b>Last updated by</b> MS	<b>Sales price per portion</b>	650.00
<b>Last updated on</b> 28/08/2024	<b>Potential Food Cost %</b>	18.00

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 8229 Glenlivet 12 Yrs  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 PG  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Whisky Imported Glenlivet 750 MI Bottle	I	7.35	0.00	30.000	220.50	

<b>Remarks</b>		<b>Ingredient cost</b>	220.50
Whisky Imported Glenlivet 750 MI		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
		<b>Total recipe cost</b>	220.50
		<b>Cost per portion</b>	220.50
<b>Last updated by</b> FNB		<b>Sales price per portion</b>	750.00
<b>Last updated on</b> 26/08/2021		<b>Potential Food Cost %</b>	29.40

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 8231 Glenfiddich 12 Yrs  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 PG  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Whisky Imported Single Malt Glenfiddich 12 Years 700 MI Bottle	I	7.63	0.00	30.000	228.90	

<b>Remarks</b>	<b>Ingredient cost</b>	228.90
Whisky Imported Single Malt Glenfiddich	<b>Other costs</b>	0.00
12 Years 700 MI	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	228.90
	<b>Cost per portion</b>	228.90
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	750.00
<b>Last updated on</b> 26/08/2021	<b>Potential Food Cost %</b>	30.52

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 8232 Monkey Shoulder  
**Recipe group** BCOC COCKTAIL  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Whisky Imported Blended Monkey Shoulder 700 MI Bottle	I	7.11	0.00	30.000	213.30	

<b>Remarks</b>		<b>Ingredient cost</b>	213.30
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	213.30
		<b>Cost per portion</b>	213.30
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	525.00
<b>Last updated on</b>	20/07/2024	<b>Potential Food Cost %</b>	40.62

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 8234 Campo Viejo Rioja Viura  
**Recipe group** BW01 WINE  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
0.200	750	Wine Campo Viejo Rioja Viura Tempranill	I	1,561.69	0.00	0.200	312.34	

<b>Remarks</b>	<b>Ingredient cost</b>	312.34
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	312.34
	<b>Cost per portion</b>	312.34
	<b>Sales price per portion</b>	935.00
	<b>Potential Food Cost %</b>	33.40

**Last updated by** MS  
**Last updated on** 20/08/2024

**Executive Chef**

**Cost Controller**

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 8236 Sula Seco Rose Method  
**Recipe group** BW01 WINE  
**Batch size** 1 GLS  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
150.000	ML	Sula Seco Rose Method Classique 750 MI	I	0.79	0.00	150.000	118.50	

<b>Remarks</b>	<b>Ingredient cost</b>	118.50
Sula Seco Rose Method Classique 750 MI	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	118.50
	<b>Cost per portion</b>	118.50
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	600.00
<b>Last updated on</b> 26/08/2021	<b>Potential Food Cost %</b>	19.75

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 8242 Campo Viejo Rioja Viura BTL  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	750	Wine Campo Viejo Rioja Viura Tempranill	I	1,561.69	0.00	1.000	1,561.69	

<b>Remarks</b>		<b>Ingredient cost</b>	1,561.69
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	1,561.69
		<b>Cost per portion</b>	1,561.69
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	3,710.00
<b>Last updated on</b>	20/08/2024	<b>Potential Food Cost %</b>	42.09

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 8712 Jodhpur London Dry Gin  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 PG  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Gin Imported Jodhpur London Dry 700 ML	I	6.95	0.00	30.000	208.50	

<b>Remarks</b>	<b>Ingredient cost</b>	208.50
Gin Imported Jodhpur London Dry 700 ML	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	208.50
	<b>Cost per portion</b>	208.50
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	350.00
<b>Last updated on</b> 26/08/2021	<b>Potential Food Cost %</b>	59.57

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 8714 Whisky Suntory Toki Beam  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 ML  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	SUNTORY WHISKY TOKI - 700 ML	I	7.40	0.00	30.000	222.00	

<b>Remarks</b>		<b>Ingredient cost</b>	222.00
		<b>Other costs</b>	0.00
		<b>Overheads</b>	0.00
	(.gif)	<b>Total recipe cost</b>	222.00
		<b>Cost per portion</b>	222.00
<b>Last updated by</b>	MS	<b>Sales price per portion</b>	800.00
<b>Last updated on</b>	17/08/2024	<b>Potential Food Cost %</b>	27.75

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 8715 Bacardi Black  
**Recipe group** BL01 LIQUOR  
**Batch size** 1 PG  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
30.000	ML	Black by Bacardi Deluxe original premium Crafted Rum.	I	1.06	0.00	30.000	31.75	

<b>Remarks</b>	<b>Ingredient cost</b>	31.75
Black by Bacardi Deluxe Original	<b>Other costs</b>	0.00
Premium Crafted Rum 750 MI	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	31.75
	<b>Cost per portion</b>	31.75
<b>Last updated by</b> PP	<b>Sales price per portion</b>	350.00
<b>Last updated on</b> 05/12/2024	<b>Potential Food Cost %</b>	9.08

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 8720 Perrier Sparkling Water 330 ml  
**Recipe group** BS01 SOFT BEVERAGE  
**Batch size** 1 BTL  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	BTL	Water Sparkling Perrier 330 MI Bottle	I	99.00	0.00	1.000	99.00	

<b>Remarks</b>	<b>Ingredient cost</b>	99.00
Water Sparkling Perrier 330 MI Bottle	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	99.00
	<b>Cost per portion</b>	99.00
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	300.00
<b>Last updated on</b> 28/08/2021	<b>Potential Food Cost %</b>	33.00

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** 8721 Dict Pepsi  
**Recipe group** BS01 SOFT BEVERAGE  
**Batch size** 1 CAN  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
1.000	CAN	Soft Drink Diet Pepsi 250 MI Can	I	15.85	0.00	1.000	15.85	

<b>Remarks</b>	<b>Ingredient cost</b>	15.85
Soft Drink Diet Pepsi 250 MI Can	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	15.85
	<b>Cost per portion</b>	15.85
<b>Last updated by</b> FNB	<b>Sales price per portion</b>	200.00
<b>Last updated on</b> 26/08/2021	<b>Potential Food Cost %</b>	7.92

Executive Chef

Cost Controller

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## Recipe Card

### Taj Chia Kutir Resorts and Spa



**Recipe for** A-1234 Test  
**Recipe group** FS01 SOUP  
**Batch size** 1 NOS  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
10.000	KGS	Cardamom Black	I	800.00	0.00	10.000	8,000.00	
1.000	KGS	Cardamom Green	I	1,800.00	0.00	1.000	1,800.00	
0.500	BTL	Honey Dabur 1 Kg Bottle	I	248.41	0.00	0.500	124.20	
0.700	PKT	Juice Cranberry Tropicana 1 Ltr Packet	I	73.66	0.00	0.700	51.56	
9.000	GMS	Onions Large Not More Than 6 Pcs	I	0.03	0.00	9.000	0.26	
6.000	PKT	Tea ginger cardamom - makaibari (100 gm)	I	201.19	0.00	6.000	1,207.14	

<b>Remarks</b>	<b>Ingredient cost</b>	11,183.17
Test2	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	11,183.17
	<b>Cost per portion</b>	11,183.17
<b>Last updated by</b> PP	<b>Sales price per portion</b>	400.00
<b>Last updated on</b> 09/10/2024	<b>Potential Food Cost %</b>	2,795.79

Executive Chef

Cost Controller

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# Recipe Card

## Taj Chia Kutir Resorts and Spa



**Recipe for** UK200 TEST  
**Recipe group** FS01 SOUP  
**Batch size** 1 1.7  
**Weight / batch** 0.00  
**Weight / portion** 0.00

Quantity	Unit	Ingredient	*	Unit Price	Waste%	Raw Quantity	Ingredient Cost	Item Remarks
100.000	PKT	Juice Cranberry Tropicana 1 Ltr Packet	I	73.66	2.00	102.041	7,516.33	

<b>Remarks</b>	<b>Ingredient cost</b>	7,516.33
	<b>Other costs</b>	0.00
	<b>Overheads</b>	0.00
	<b>Total recipe cost</b>	7,516.33
	<b>Cost per portion</b>	7,516.33
<b>Last updated by</b> ABD	<b>Sales price per portion</b>	0.00
<b>Last updated on</b> 11/12/2024	<b>Potential Food Cost %</b>	0.00

Executive Chef

Cost Controller

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