

that you are in a good restaurant, the staff should show the passion for the service they offer, be aware of their work ethic and make sure their customers are satisfied. Nothing is more annoying than entering a restaurant and having to wait for someone to attend to you.

The items on menu are in season

This is also one of the next signs that will make or break the restaurant. It really matters when a restaurant has seasonal menus or a menu that is frequently changing with weekly alterations or chef's specials. It shows that the owners and chefs are thoughtful about their customers and it really matters to them what they are serving to them.

The servers are knowledgeable

Nothing is more annoying than asking servers a query regarding some dish on their menu and having them remain clueless or lost with no response. The server should be well aware of what the restaurant is serving, and should be enthusiastic about the food they are offering. Outstanding food Without a doubt, this may be the most important factor from the whole list. Delicious food definitely matters as it is the primary reason people visit restaurants in the first place. Hence, good food made from fresh ingredients having an ample amount of flavor is a must. Also, how the food is presented really matters alongside its taste.

Comfortable environment

Ambience is another factor that makes a specific restaurant ideal to visit. It sets the tone for the food you are about to have and makes the customer feel comfortable and relaxed in the space they are seated in. The cutlery, the plates, the menu and the seating arrangement all



should go in sync with the food they are serving. This shows the owner has paid attention to all details inclusive of big or small, alongside food.

Clean bathrooms

Clean restrooms/bathrooms matter merely because of hygiene purposes. Such factors showcase that the restaurant is not clean in face value, but sanitation is also considered in the kitchen and restrooms. It also gives a positive impression on the owner who is seen to care more about the restaurant overall, other than the food only.



The food is served all at once

Nothing is more annoying when you are at a diner with your friends and they serve everybody's dishes except for yours. And then everybody awkwardly has to wait for that one dish to be served while the other dishes are slowly getting cold. At any good restaurant, all dishes must be served at once as it adds to the overall service also.

Restaurants are full even at weekdays

If a restaurant is full at all times, you just know that it is worth going to. People tend to return to the places where they get good food alongside good service and ambience, hence if it is full at all times, it just shows they are doing everything correctly.



They have an open kitchen

This isn't a 100% giveaway of how the food will taste and is totally optional, but going to any restaurant with an open kitchen gives an overall good vibe. You get to see what is happening behind the scenes, how your food is cooked and the ingredients that are being used.

These are all the signs that show you are in a good restaurant. We hope this article was helpful in order for you to decide what restaurant you're eating next at while keeping all these signs in your mind.

Courtesy: Express Tribune