

TEXT STRUCTURE IN CULINARY GUIDES *WINE AND DINE*: *SINGAPORE'S TOP RESTAURANTS*

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Abstract. The aim of this research is to define the stages and language characteristics of the descriptive text structure in *Wine & Dine: Singapore's Top Restaurants*. The contribution of this study is that it can be used as a guide in the preparation of descriptive texts with social functions, such as restaurant information reports. The principle of Descriptive Text by Knapp and Watkins was used in this research (2005). This thesis employs qualitative analysis techniques. The descriptive text in the culinary guidebook is based on this research data. The research discovered that the data subject is restaurant, and that the restaurant descriptive text has 12 (twelve) stages: Food, Identity, Decoration, Services, Place, Facilities, Comment, Beverages, Branches, Abstract, Price, and Employees. The use of simple present tense, relational verbs, action verbs, adjectives, and adverbs are all common language features of restaurant descriptive text. While there are 12 (twelve) stages in the restaurant descriptive text, the stages used in the composition of the descriptive text are 3-6 stages, according to this study. Relational and action verbs aren't used in every sentence in a text. In restaurant descriptive text, adjectives are used more often than adverbs or adverbial sentences.

Keywords: *Stages, Language Features, Descriptive text.*

INTRODUCTION

Language serves as a link between people, allowing them to connect and provide better information or referrals. Language is revolutionary, according to Chomsky (2005:10), since most of what people say in daily speech is completely unique, not a replication of something previously heard and not even identical in pattern to sentences. Language in knowledge can be expressed in writing to apply insight and social and cultural identity, according to James Paul Gee's *An Introduction to Discourse Analysis* (2010). The aim of discourse analysis is to ensure that the reader or listener understands the meaning being communicated. Readers and listeners, according to James

Paul Gee, must elaborate, recall, and interpret knowledge based on their social activities and identities as discourse analyzers. People construct Knowledge Structures based on the intent of information distribution, according to Discourse Analysis.

Every piece of information has a text structure or elements that are specific to the purpose of the content. The genre of the text and the use of words help to identify this structure to the meaning of every single sentence. The true genre of the text can be determined by determining the social's objective of the knowledge based in the text. The object of constructing types of text can be seen. The use of Lexico-grammatical and Semantics

then plays a critical role in distinguishing systemic features in each type of text for a variety of social objectives (Eggins and Slade, 1997). Meaning of the lexical has outlined by Lexico-grammatical, and then a stronger meaning is revealed by Semantics.

Many authors from diverse backgrounds now write books that are relevant to their studies, resulting in a wide range of styles and categories of published books, including encyclopedias, fiction, scholarly books, comics, catalogs, and guidebooks. Each book serves a distinct purpose and has distinct characteristics. However, the novel contains essential material that is communicated to the reader in order to provide knowledge in accordance with the book's type and genre. The knowledge communicated has a distinct pattern that allows the reader to comprehend the writer's purpose. The pattern in the information text is the same as the structure in the information text. One of them is in the culinary guidebook. There are some trends in conveying knowledge about different culinary Update the direction of each text in a book of different names. Any journalist who contributes to a culinary guide has his or her own writing style. However, between journalists and others, there will still be a consistent knowledge system. As a consequence, the Generic Structure approach is used to analyze this culinary guidebook.

Generic structure has been studied by Kevin Ngozi Nwogu (1997), entitled "The Medical Research Paper: Structure and Functions" and by Margaretha Suriana Mangul and N.K. Mirahayuni (2013), entitled "A Study of Structural Elements of Gossip among Female University Students". The thesis studied by Nwogu is about genre organization presented in

medical research as well as using genre-analysis. The results of this study found that there are 11 (eleven) generic structure schemes that are in the object. The thesis studied by Mangul and Mirahayuni is about the main topic and structure of gossip in casual conversations conducted by female students at boarding houses. The results of this study found that there are 3 (three) main topics and 3 (three) structural elements in gossip.

This study focuses on the structure of descriptive text using the approach of Discourse Analysis in the culinary guidebook *Wine & Dine: Singapore's Top Restaurants*. The structure of descriptive text in books is examined in this review. The writer is interested in this subject because the structure and interpretation of information in restaurant descriptive text differs. *Wine & Dine: Singapore's Top Restaurants* is a book that contains a collection of restaurant descriptive texts in Singapore. In the book, there are 7 (seven) different types of restaurants focused on Singaporean cuisine. Chinese, Indian, Southeast Asian, Japanese/ Korean, Continental / European, The Americas, and New Age are the seven (seven) styles of restaurants open. 9 different journalists contributed to the 7 (seven) categories of restaurants. The description text in this study is taken from the culinary guidebook *Wine & Dine: Singapore's Top Restaurants* based on 21 (twenty-one) different texts.

Other research that uses generic structures as the main topic is in the research conducted by Ae Mon Kyaw and Xin Zhiying with the title *Exploring Generic Structure Potential of Selected Editorials in the Myanmar Times Newspaper* research conducted in 2019. In this study, it is said that "Generic Structural Potential introduced in Systemic Functional Linguistics can be used to distinguish various social activities from a text." The aim of the

analysis was to find out what the graphical structural elements of an editorial in The Myanmar Times newspaper were.

There are also studies conducted by two different people and with different research titles but have similarities in data collection and research objectives. As done by Irwan Sulistyio with the title *An Analysis of Generic Structure of Narrative Text Written by the Tenth Years Students of SMA Yasiha Gubug*, and research by Fery Ardiansyah Maulana with the title *Genre Anlysis of Descriptive Text Written by Students of SMP Negeri 3 Teras in 2012 -2013 Academic Year*. Both researchers used students in collecting data and also had the same objective of research to identify problems faced by students in writing descriptive texts.

Based on the background of the study, the objective of the study is formulated as follows is to find the stages in each text in *Wine & Dine: Singapore's Top Restaurants* and to find the language features in *Wine & Dine: Singapore's Top Restaurants*. This study discusses discourse analysis. This study is limited to structure of the text that can be identified from *Wine & Dine: Singapore's Top Restaurants*. This study will also discuss the stages and language features found in restaurant descriptive texts.

The findings of this study are expected to be theoretically and practically useful. Theoretically, this study can be used as a reference for linguistic studies, especially which have relations with the analyzed work. Practically, it will be useful in providing information about a study of Generic Structure in Culinary Guides.

The writer also hopes that this study can be useful to the reader's knowledge and give more contribution as references to the same study.

This research uses a qualitative approach. According to Punch (2005: 3) Qualitative analysis is a type of scientific study in which the data is not presented in numerical form. Qualitative study is most often associated with the gathering and analysis of data in different formats. This study is more focused on discovery and strives for a more detailed interpretation rather than a general discussion.

The data used in qualitative research is more in describing people, places and conversations. The operational variables framed the study's questions, but they were formulated to explore the subject in all of its complexity, in detail. (Bogdan et.al, 2007)

The source of the data is the culinary guide book *Wine & Dine: Singapore's Top Restaurants* (1995). The book is divided into 5 (five) chapters, with a total of 21 (twenty-one) information text sentences and 166 (one hundred sixty-six) sentences.

Since it is used to receive hypotheses from books online, the research instrument for this analysis is the Online Library. The writer does not use other instruments such as recorders or questionnaires, because all data is in the culinary guidebook *Wine & Dine: Singapore's Top Restaurants*. The writer collected data from 5 chapters of *Wine & Dine: Singapore's Top Restaurants* in the first step; second, the writer sorted out text in books based on the journalist; third, the writer created a table to input data; and fourth, the writer coded each text based on the order, number of paragraphs, and number of sentences.

The data analysis procedure is divided into five steps. The writer defines the stages and language features in each sentence in the first(1) step; in the second(2) step, the writer describes the analysis of each sentence; in the third(3)

step, the writer summarizes the number of each stage in all data; and in the fourth(4) step, the writer determines the stage sequence.

RESULT AND DISCUSSION

A. Result

Labels or stages contained in a text are referred to as stages in the text structure. This stage

distinguishes between different types of texts. This investigation would reveal functional stages that lead to the overall structure of text styles. Twelve (twelve) stages were discovered in ten (ten) restaurant descriptive text results. The following table summarizes these steps in detail:

Table 4.1 Stages in restaurant descriptive texts in *Wine & Dine: Singapore's Top Restaurants*

No.	Stages	Total	Text
1.	Food	10	Text 1, Text 2, Text 3, Text 4, Text 5, Text 6, Text 7, Text 8, Text 9, Text 10
2.	Identity	8	Text 1, Text 2, Text 3, Text 5, 6, Text 7, Text 8, Text 9
3.	Decoration	5	Text 1, Text 4, Text 6, Text 9, Text 10
4.	Services	6	Text 2, Text 4, Text 5, Text 6, Text 9, Text 10
5.	Location	4	Text 3, Text 4, Text 6, Text 9
6.	Facilities	3	Text 4, Text 9, Text 10
7.	Comment	2	Text 4, Text 5
8.	Beverages	3	Text 1, Text 6, Text 10
9.	Branches	4	Text 7, Text 8
10.	Abstract	1	Text 10
11.	Price	-	-
12.	Employees	1	Text 1

Table 4.2 The stages formula in 10 (ten) descriptive text of restaurants in *Wine & Dine: Singapore's Top Restaurant*

Data	Stages											
	F	I	D	S	Fc	L	C	B	Br	A	P	E
Text 1	2	5	1					4				3
Text 2	2	1		3								
Text 3	3	2,4				1						
Text 4	3		2	5	4	1	6					
Text 5	2	1		3			4					
Text 6	5	3	2	4		1		6				
Text 7	1,3	2,4							5			

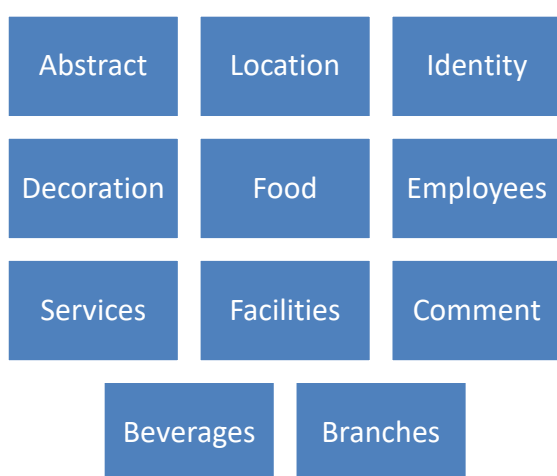
Text 8	2	1,3					4
Text 9	6	2	3	4	5,7	1	
Text 10	6,8		2	3,7	4		5 1

Table 4.3 The function of each stages in descriptive text of the restaurant in the *Wine & Dine: Singapore's Top Restaurant*.

Stages	Function
Food	To explain the food served by the restaurant. Descriptions discussed include the name of the food, the presentation, the ingredients, the cooking process, the type of dish, and the taste.
Identity	To explain things that make the difference with other restaurants. This is the atmosphere, specialties, restaurant history, and key to the general taste of all dishes in the restaurant.
Decoration	To explain the concept of decoration, decoration of restaurant facilities, restaurant furniture, and items used as restaurant decorations.
Services	To describe the restaurant's services to visitors by serving food, offering souvenirs, and describing the restaurant's facilities.
Location	To explain the name of the street or city where the restaurant is located. There is also the explanation of the landmarks near the restaurant.
Facilities	To explain the facilities and infrastructure provided by the restaurant to guests where it aims to improve the service of the restaurant.
Comment	To describe the subjective opinions of journalist or writers
Beverages	To explain the name of the drink, the taste of the drink, the ingredients used, the origin of the drink.
Branches	To provide information about the restaurant branches address and phone number so that guests can conveniently make reservations at a nearby restaurant.
Abstract	As an exposition or brief explanation of the subjective opinion of a journalist or writer

	before discussing restaurant details.
Price	To clarify the average food price. Each price is given specific details, such as the cost of lunch, dinner, or a meal package.
Employees	To describe the skills of restaurant workers and how they help to develop restaurant services.

Based on table 4.1, table 4.2, and table 4.3 it can be seen 3 (three) points in the sequence stages of the restaurant descriptive text in *Wine & Dine: Singapore's Top Restaurant* are as follows:



Cantonese dishes, replete with vegetable carvings and yin yang harmony.

The journalist selects a session for decoration. *Grand dining* is a restaurant term that refers to fancy or pretentious dinner dishes. At the time, a *grand dining* journalist served traditional Cantonese dishes, which originated in the Guangdong region of southern China and were one of *China's Eight Cuisine Traditions*. *Vegetable carvings* and the *Yin yang* principle are also supportive. *Vegetable carvings* are carved vegetables that are used to decorate the dinner table, typically in the form of flowers or animals. The *Yin yang* is a Chinese idea or theory.

b) Food

Data 1.1.2 Their Peking duck is faultless and comes glowing with a back-lit ice globe.

Peking Duck is a Beijing Cantonese dish in which duck is roasted. *Peking duck* is portrayed without being cut in this sentence, so the form of the duck resembles a ball, glowing and steaming like an ice ball.

c) Employees

B. Discussion

Text 1: Hai Tien Lo

The stages: Decorations, Food, Employees, Beverages, and Identity

This information pertains to the Hai Tien Lo restaurant. There is just one paragraph of six sentences (sentences). The basic present tense is used in this text's language features. Relational verbs such as *is* and action verbs such as *take* and *make* are also used.

In this data, the stages found are *Decoration*, *Food*, *Employees*, *Beverages*, *Identity*. The analysis is the following:

a) Decorations

Data 1.1.1 Grand dining takes fanciful shape in the presentation of traditional

Data 1.1.3 Head Chef Chan Chen Hei is very innovative and makes bold forays into the realm of eclecticism like combining panfried oysters in black pepper sauce with mint leaf, supreme 'Kam San' sharks's fin with lobster meat and double-boiled supreme bird's nest with coconut milk.

At Hai Tien Lo restaurant, *Head Chef Chan Chen Hei* uses *Eclecticism* to produce wonderful new flavours for dishes. *Eclecticism* refers to an individual who has taken a few different ideas and believes they can be combined harmoniously.

Data 1.1.4 Efficient service with knowledgeable waitresses.

A service provided by the restaurant must be good. However, it becomes an additional point if the restaurant waiter is very knowledgeable. These two sentences show that the restaurant has good employees.

d) Beverages

Data 1.1.5 Good wine list with limited choice of French, Swiss, German and Australian vintages.

Wine is a fermented grape-based alcoholic beverage. Although the restaurant is Cantonese, it serves drinks from Europe and Australia. This is an example of the *Eclecticism* principle in motion, as it blends the flavours of eastern cuisine with those of western beverages. Furthermore, if the wine ferments for a long time, it

will be more expensive, making the restaurant more upscale or classier.

e) Identity

Data 1.1.6 To top this off, a beautiful panoramic view of the city is bound to make dining at Hai Tien Lo an experience of a lifetime.

Hai Tien Lo has a sense of the stairs to Heaven. Then *Hai Tien Lo* restaurant located on the 37th floor of the Marina Square Shopping Mall. Therefore, visitors can enjoy a meal at this restaurant is like being on a cloud with a view of the city from above.

Text 2: Top of the Plaza

The stages: Identity, Food, Service

This data discusses Top of the Plaza restaurant. This data contains 2 (two) paragraphs with total 8 (eight) sentences. The language features in this text use simple present tense. There are also uses of relational verbs such as *is* and action verbs such as *offered*. This text also contains adjectives to describe nouns such as *glorious* and *huge*. The stages found are *Identity*, *Food*, and *Service*. The analysis is the following:

a) Identity

Data 2.1.1 If you have a head for heights, this is glorious dining up on high; soaring 60 storeys with a breathtaking view of Singapore.

Top of the Plaza restaurant is located on the 60th floor of UOB Plaza One, Singapore. Journalist come to this restaurant at dinner. Therefore journalist can see the view of Singapore from above at night.

b) Food

Data 2.1.2 In the heart of financial district, it's invariably packed at lunch and the dim sum is a huge draw with special items like slow-cooked spare ribs and a dessert list as long as your arm.

UOB is an abbreviation of United Overseas Bank is a Singapore Bank that was built by Wee Kheng Chiang. The location of this tower in the famous financial and business district in Singapore is 80 Raffles Place. Therefore UOB Plaza is said to be *in the heart of the financial district*. Cantonese dim sum is food served in a small steamer basket. These foods are small enough to be consumed in a single bite. Slow cooking is a time-consuming process. It's a term that's diametrically opposite to *fast food*. From the above sentence it can be understood that the restaurant certainly has dim sum and ribs as a must-try dish with several desserts that can be chosen individually according to the tastes of visitors.

Data 2.1.3 It specialises in imported premium stuff like Japanese dried abalone and even a special vermicelli from Hong Kong.

Dried Abalone and Vermicelli are restaurant specialities at the Top of the Plaza restaurant, which uses quality food ingredients imported from Japan and Hong Kong. *Abalone* clam that has been dried and stored. And Japan is one of the abalone's exporters. *Vermicelli* is a term in European languages, specifically

derived from German, that refers to a smaller type of pasta, but it was chosen because of information sent from Hong Kong. Vermicelli is a type of rice noodle that is commonly used in Chinese cuisine. The analysis obtained is both of these food are the main ingredients used by this restaurant.

Data 2.1.4 Braised sharks's fin is cooked with two whole abalone in a redolent sauce.

The method of cooking abalone described earlier is demonstrated in the preceding sentence. The shark's fin is boiled with two whole abalones before being tossed in the sauce until it smells fine. It's the *'Buddha Leaps Over the Wall' soup's* cooking process.

Data 2.2.1 Other must-tries include Peking duck, lobster with garlic, sautéed spinach noodles with shredded roast duck meat and 'Buddha jumps over the wall' soup.

Analysis of Data 2.2.1 is in addition to dim sum as for the dishes that need to be tried on the advice of journalist which are *Peking duck, lobster with garlic, sautéed spinach noodles with shredded roast duck meat and 'Buddha jumps over the wall' soup*. In data 2.1.4 the cooking process of *'Buddha jumps over the wall' soup* has been explained. The food is a Fujian cuisine during the Qing Dynasty made by Zheng Chunfa, chef and owner of Ju Chun Yuan Restaurant.

Move to a new paragraph. This data is still discussing the *Food*. This sentence explains the other foods that are worth a try such as *fresh prawn with pork dumpling, baked abalone pie*

and *bird's nest with red bean soup*. Then this sentence is followed by other special dishes, as below:

Data 2.2.2 Also offered are specialities like fresh prawn with pork dumpling, baked abalone pie and bird's nest with red bean soup.

Data 2.2.3 Go for the peanut cream, sago and honeydew melon and the durian pudding for dessert.

c) Service

Data 2.2.4 Good wine list and efficient service despite the crowd.

The room of the Top of the Plaza restaurant is very large, thus allowing many guests to come to enjoy a meal at this restaurant. That makes the atmosphere in this restaurant crowded. But despite that, the service at the restaurant is very efficient.

Text 3: Yunnan Kitchen

The stages: Location, Identity, Food, Identity

This data discusses Yunnan Kitchen restaurants. This data contains 1 (one) paragraph with 7 (seven) sentences. The language features in this text use simple present tense. There are also uses of relational verbs such as *is* and *are*. Then action verbs like *takes*, *eschewing*, and *savour*. This text also contains adjectives to describe nouns such as *indigenous*, *exotic*, and *briny*.

The stages found are *Location*, *Identity*, and *Food*. The analysis is the following:

a) Location

Data 3.1.1 Clarke Quay is a balmy strip of foodie fun and a meal of Yunnan specialities adds a measure of gustatory refinement.

Clarke Quay is a historic riverside pier in Singapore, located within the Singapore River Planning Area. In this place there are many restaurants, cafes and bars that are usually visited by tourists. That is the reason this sentence contains the *Location*, which suggests culinary lovers to come to this restaurant. In addition, Yunnan Kitchen is a restaurant that specializes in Yunnan cuisine, namely cuisine from Yunnan province in southwest China.

b) Identity

Data 3.1.2 The ambience is reflective of tribal China and the food is distinctly different from other Chinese cuisine.

China tribe is identical to the red color and symbols that depict animals such as dragon and tiger beliefs. Usually in a room decoration that is identical to the Chinese tribe will display the animal in red or gold. And most appear is the writing of Chinese characters. The sentence above shows that Yunnan Kitchen indeed take into the atmosphere *china tribal* to the decoration of the restaurant, but the taste is served in a restaurant dish is not like a Chinese restaurant in general.

Data 3.1.3 To preserve the authenticity of the mountain cuisine, they specially fly in the

indigenous vegetables and meat products from Yunnan.

The sentence above is a further explanation of the previous sentence, which is Data 3.1.2. From this sentence, it can be analyzed that the concept of Yunnan Kitchen is a Chinese restaurant that aspires to retain the distinct flavour of Yunnan cuisine, and the ingredients used are also from Yunnan. Food tastes vary depending on the soil or environment in each region. This restaurant does an excellent job of preserving Yunnan cuisine's authenticity. The following sentence clarifies this even more:

Data 3.1.4 So at different times of the year, you may savour exotic vegetables that would not appear in any other Chinese restaurant in Singapore.

c) Food

Data 3.1.5 The distilled shark's fin soup, as the name suggests, is a culinary masterpiece where pressure steaming coaxes all the juice and flavours out of chicken wrapped around superior shark's fin.

Shark's fin soup is considered a luxury Chinese cuisine. In the sentence above is not only a shark fin, but chicken is also a main ingredient of the soup.

Data 3.1.6 Pu-er-tea-smoked chicken is another speciality worth waiting for and the special rice vermicelli takes a liberal leaf by eschewing traditional variety meats and

adding chicken, scallops and prawns.

Pu-er-tea-smoked chicken is chicken meat which is marinated and seasoned and then smoked with tea. This cooking process is a typical cuisine from Asia, especially Chinese cuisine. In the above sentence to be understood that both dishes such as *Pu-er-tea smoked Chicken with Rice Vermicelli* not use other materials besides chicken, prawns, and scallops.

d) Identity

Data 3.1.7 Their fresh-from-tank seafood items are wonderful for their briny freshness.

If the note on Data 3.1.5 and Data 3.1.6 sentence that some dishes from the restaurant is synonymous with ingredients derived from the sea. This makes sentence Data 3.1.7 show that this restaurant specializes in Yunnan seafood.

Text 4: Bangles

The stages: Location, Decoration, Food, Facilities, Services, Comment

This data discusses Bangles restaurant. This data has 3 (three) paragraphs for a total of 10 (ten) sentences. The language features in this text use simple present tense. There are also uses of relational verbs such as *are*. Then action verbs such as *scores, spells, stokes, orders, and complete*. This text also contains adjectives to describe nouns such as *obscure, charming* and *savoury*. There is also adverb which is *quite*.

There are stages of *Location, Decoration, Food, Facilities, Services,*

and *Comment*. The analysis is the following:

a) Location

Data 4.1.1 In a little corner off Victoria Street is a quiet obscure lane that is home to one of Singapore's finer North Indian restaurants

Victoria street is one of the main streets in Singapore. This sentence explains that this North Indian specialty restaurant is located on Victoria Street. *Bangles* is located on the corner of *Victoria street* so it is a bit quiet.

b) Decoration

Data 4.1.2 Bangles Tandoor (occupying one of those charming old shophouses) scores tops for its decor that spells "faraway pavilions of Indian Maharajas" and wonderfully fragrant cuisine to match.

This sentence explains that *Bangles* is a restaurant on the shophouses building and there is a decoration that reads *faraway pavilions of Indian Maharajas* which is an added value for restaurants. The restaurant decoration trinkets look very distinctive in Indian style, but seem simple. Not fancy and not cheap.

c) Food

Data 4.1.3 Start with samosas that will stoke your appetite for more.

Samosa is an Indian food made from pastries filled with potatoes with spices and triangular in shape. These

foods include one-bite foods that are suitable as appetizers.

Data 4.1.4 From the tandoor, order the murgh tandoor (tandoori chicken).

Tandoor is an oven from clay. This cooker is commonly used by the people of North India. *Murgh Tandoor* is marinated chicken which is then skewered and then roasted in *Tandoor*. Analysis of this data is after getting *samosas* as an appetizer then journalist ordered *Murgh Tandoor* as a main meal.

Data 4.1.5 The mixed naans in a basket are a sensible option for variety and they are just the thing to wipe the savoury curry gravy off your plates!

Another dish ordered by journalist is *Mixed Naan*. *Naan* is flat shaped bread made from wheat flour with yeast. *Naan* is eaten with or without sauce. In this sentence, *Naan* is made from several filling and then eaten with a savory curry sauce.

Data 4.1.6 Two good options are Murg Mughlai (chicken curry) and Goan fish curry.

Murgh Mughlai is a North Indian food curry chicken. *Goan* is a local name in India which has a seafood because the area near the sea. This causes the food to be made from fish with Indian special spices. In this sentence it can be understood that both are Indian specialties that must be tried as the main food.

Data 4.1.7 Complete your meal with the sweet gulab jamun.

After trying the main food, then it is necessary to try *Gulab Jamun* as a dessert. *Gulab jamun* is a typical Indian food made from milk that tastes sweet and is eaten as a dessert. Therefore this sentence intends to recommend to complete the dish with *gulab jamun*.

d) Facilities

Data 4.2.1 Bangles Tandoor also doubles up as an entertainment stop with a live band on the second level and a private on the third with a karaoke system for song birds.

In this sentence, understandably, the restaurant building has several levels. On the first floor, there is a pub, and on the second floor, there is a live band that guests who love music will enjoy. A karaoke room with a *songbirds* device is situated on the third floor. *Songbirds* are birds that can produce a wide range of musical tones.

On the other hand, *Song Birds* can be described as a system with a large number of musical notes.

e) Services

Data 4.3.1 And before you go, women diners will be thrilled with a gift of a set of Indian bangles.

Female tourists can receive *Indian Bangles* as souvenirs after they have finished their meal at the Bangles restaurant. *Indian Bangles* are a type of bracelet common among traditional Indian women. The colour and

material substance of this bracelet convey a lot of philosophy. Married women also wear the traditional gleaming bracelet.

f) Comment

Data 4.3.2 A nice touch, don't you think?

This sentence is a continuation sentence from the previous sentence. This sentence is a rhetorical sentence that is used as a complement or reaction of the previous sentence. Then this phrase refers to the comments of journalists.

Text 5: Tandoor

The stages: Identity, Food, Services, Comment

This data discusses Tandoor restaurant. This data has 2 (two) paragraphs and a total of 5 (five) sentences. The language features in this text use simple present tense. There are also uses of relational verbs such as *is* and *have*. Then the action verbs like *go*. This text also contains adjectives to describe nouns such as *traditional, classy, outlandish, distinct, talented, well-known, rich, sweet, excellent, and standard*. There are stages of *Identity, Food, Services, and Comments*. The analysis is the following:

a) Identity

Data 5.1.1 Imagine this: traditional Indian music, classy Indian decor without the usual outlandish gold, distinct blend of spices, talented chefs at work in full view – and you have the best of North India housed in Tandoor.

This data invites readers to imagine a Tandoor restaurant with several descriptions from journalist such as *traditional Indian music, classic Indian decor, distinct blend of spices, and talented chefs* which are characteristic of this restaurant. This sentence explains that the restaurant being discussed is named *Tandoor* which means clay oven. The following sentence continues the description of the identity of the restaurant under discussion that this restaurant specializes in cuisine cooked with Tandoor. The sentence is as follows:

Data 5.1.2 The restaurant is well-known for perfecting its speciality tandoori items.

b) Food

Data 5.2.1 Go for the set dinner menus which offer a sampling of dishes like tandoor murgh (chicken), jheenga malai (fresh prawns marinated with spices and sautéed with tomatoes and onions), lobster masala presented in a rich creamy tomato gravy and desserts of kulfi (Indian ice cream) and the wonderfully sweet gulab jamun, a traditional favourite of a whole milk reduction in a cardamom flavoured syrup.

Journalist come to this restaurant at dinner, so journalist mention many of Indian specialties such as *tandoor murgh, jheenga panicles, lobster masala, desserts of kulfi, and gulab jamun* that are in this restaurant. All of these offerings is a set dinner if guests want to try a taste of North Indian cuisine for dinner.

c) Services

Data 5.2.2 To top it off, service is excellent and standard of food has been consistent over the years.

From this data it can be seen that Journalist have visited this restaurant before, stating that the taste of the cuisine is still consistent. This sentence also shows that the guests who want to try to come to this restaurant need not worry about the service, because this restaurant has been running for years with well-known service.

d) Comment

Data 5.2.3 Definitely worth a visit.

This sentence is a sentence supplement, and its object is to incorporate a previous sentences advice. This sentence expresses the journalist's view on the restaurant under discussion.

Text 6: Alkaff Mansion

The stages: Location, Decoration, Identity, Services, Food, Beverages

This data discusses Alkaff Mansion restaurant. This data has 1 (one) paragraph and a total of 7 (seven) sentences. The language features in this text use simple present tense. There are also uses of relational verbs such as *is* and *are*. This text also contains adjectives to describe nouns such as *traditional, grand, old, historical, bygone, peaceful, ceremonious, sultry, and airy*. There are stages of *Location, Decoration, Identity, Services, Food, and Beverages*. The analysis is the following:

a) Location

Data 6.1.1 Situated on a hilltop, a grand old mansion of an old family (the Alkaffs) is transformed into a charming restaurant.

This sentence describes how the restaurant's place, which is on a hilltop and charming, came to be. This restaurant is located in Singapore's Taman Bukit Telok Blangah. *Alkaff Mansion* is a colonial bungalow designed by the *Alkaff family* in the early twentieth century. This restaurant is really charming since it is housed in a bungalow of colonial-style architecture.

b) Decoration

Data 6.1.2 The dining hall is filled with antique furniture some of which are more than 100 years old.

This charming style can be seen not only in the exterior of the restaurant but also in the interior, where *antique furniture* serves as restaurant decoration. This sentence describes that the restaurant has more than 100-year-old antique furniture. The antiques in question, such as ceiling fans, antique mirrors, and glass lamps, were then listed in the following sentence. The sentence is as follows:

Data 6.1.3 Historical paraphernalia of ceiling fans, antique mirrors and glass lamp shades all lend and breathe an atmosphere of a bygone colonial era.

c) Identity

Data 6.1.4 Far from the madding crowd, a peaceful evening of long drinks precede a grand dinner in the old Indonesian style.

Journalist come to this restaurant for dinner and therefore the atmosphere of the restaurant feels very peaceful. This restaurant is a restaurant that is classified as Trans-Asian Restaurant, so from this sentence it can be seen that this restaurant serves dinner with an old-fashioned Indonesian style.

d) Services

Data 6.1.5 You are treated to a feast of Rijstaffel of over 10 courses, where each course is 'announced' by a ceremonious gong.

Journalist get *Rijstaffel* services where every dish comes, will always be mentioned the name of the dish accompanied by the beat of the gong. *Rijsttafel* is a Dutch language from the rice table. This is a suggestion for serving food in the archipelago. This presentation is done by arranging the dishes in sequence in the dining table.

e) Food

Data 6.1.6 The feast consists of various traditional Indonesian meat and vegetable curries which flood the palate with a variety of spices and herbs.

This sentence explains that the dishes in *Rijsttafel* are Indonesian dishes. The food is in the form of meat and vegetables curries.

f) Beverages

Data 6.1.7 One can also experience a grand high tea here in the sultry afternoons in the cool, airy halls.

This sentence shows that the premium tea is the beverage most advisable when guests eating a meal in Alkaff Mansion. In addition these data suggest that not only the building and the interior is charming but the premium quality of the dishes in this restaurant makes this restaurant more charming.

Text 7: Sanur

The stages: Food, Identity, Food, Identity, Branches

This data discusses Sanur restaurant. This data has 1 (one) paragraph with a total of 6 (six) sentences. The language features in this text use simple present tense. There are also uses of relational verbs such as *are*. Then the action verbs that appear are *scores* and *attracts*. This text also contains adjectives to describe nouns such as *small, unpretentious, traditional, spicy, sour, heavenly*. The stages found are *Food, Identity*, and also *Branches*. The analysis is the following:

a) Food

Data 7.1.1 Small and unpretentious, Sanur scores on its spread of traditional favourites like tahu telur (egg and beancurd omelette), fish manado (spicy, sour curry) and grilled or sauced chicken dishes.

In its first paragraph, the restaurant's descriptive text immediately mentions the most

favorite cuisine in the restaurant under discussion. The dishes include *tahu telur (egg and beancurd omelette), fish manado (spicy, sour curry)* and *grilled or sauced chicken dishes*. All three are typical dishes from Indonesia.

b) Identity

Data 7.1.2 No flash décor here but the food more than makes up for it.

This sentence is a further explanation sentence from data 7.1.1 which explains that this small and unpretentious Sanur restaurant does not use eye-catching decoration. This sentence explains the special characteristics of the restaurant being discussed. *Sanur* Restaurant does not have an identical decoration to the restaurant but the taste of the food served is the identity of this restaurant.

c) Food

Data 7.1.3 The tahu telur was voted the third most popular dish in the 1995 Singapore Food Festival.

In this sentence, *Tahu Telur* is mentioned again. The sentence explains that *Tahu Telur* is the most popular Indonesian dish of 1995 in Singapore.

Data 7.1.4 The beef rendang and sambal kangkong are exceptional and the desserts like chendol and avocado shake are richly heavenly.

Beef Rendang is a typical Indonesian dish made from beef covered in spices and coconut milk

then cooked in a low temperature for a long time. *Sambal Kangkong* is water spinach vegetables that are given chili sauce. How to eat it by stirring the sauce with water spinach like a salad. *Chendol* is a drink made from rice flour served with coconut milk sauce, brown sugar and grated ice. All three are typical Indonesian cuisine. In addition this sentence mentions tropical fruit drinks such as *Avocado shake*.

d) Identity

Data 7.1.5 Very much a family restaurant, it also attracts an ongoing flow of executives looking for a fine but value-for-money Indonesian eatry.

This sentence shows the identity of the Sanur restaurant. One of them is marked by Family Restaurant and executives. *Value-for-money Indonesian eatry*, which means that this restaurant is suitable restaurant for guests who want to try Indonesian cuisine with executive tastes even with economical prices and simple restaurant decoration.

e) Branches

Data 7.1.6 There are four other Sanur branches at: Centrepoint, tel: 734-2192, Chinatown Point, tel: 534-5152. Northpoint, tel: 754-7541 and Suntec City, tel: 338-2777.

The address and phone number of the Sanur restaurant branch in Singapore are explained in this sentence. Sanur restaurant has 4 (four) additional locations.

Text 8: Klongtan Ping

The stages: Identity, Food, Identity, Branches

This data discusses Klongtan Ping restaurant. This data has 2 (two) paragraphs and 8 (eight) sentences. The language features in this text use simple present tense. There are also uses of relational verbs such as *is* and *are*. Then the action verbs that appear are *offers*, *devour*, *plan*. This text also contains adjectives to describe nouns such as *affordable*, *spicy*, *generous*, *unfussy*, *healthy*, *brown*, *wonderful*. There are stages of *Identity*, *Food*, and *Branches*. The analysis is the following:

a) Identity

Data 8.1.1 This Thai-Teochew hybrid offers affordable and quality food that appeals to those with less spicy inclinations yet still wanting to devour some Thai treats.

This sentence shows that this restaurant is a combination of Thai and Teochew cuisine which is suitable for guests who want to try Thai cuisine but are not too spicy. *Teochew* or *Tiochiu* is an area in eastern Guangdong. This place is famous for seafood and vegetables with the method of stir-fry.

Data 8.1.2 Less generous in the use of robust spices, the restaurant's 'unfussy' interior caters to big family groups and a healthy lunch-time crowd of professionals.

The sentence shows another *identity* of *Klongtan Ping* restaurant such as not using a lot of spices and wide room layout without detailed

decoration. Then the room of this restaurant feels wider so that is an advantage of a restaurant which can serve many guests.

b) Food

Data 8.2.1 Plan your meal thus: braised superior shark's fin in brown sauce served in claypot, fried fish maw with prawns baked crab with vermicelli and salt-baked king prawns.

This sentence states set the recommended dishes that can be enjoyed in this restaurant as *Shark's Fin, Fish Maw, Prawns, Crab and vermicelli*. *Shark's fin* is a typical East Asian cuisine. This restaurant serves shark fins with brown colored sauce served in claypot. *Fish maw* is a bulging fish's bowels. This restaurant cooks fish maw by frying it.

Data 8.2.2 Do not miss the braised goose web, it is an amalgam of wonderful flavours.

In addition to the cuisine in Data 8.2.1, there are other dishes such as *Braised Goose Web* that need to be tasted. *Braised goose web* is a boiled goose's leg, usually with abalone and chicken broth. This sentence mentions braised goose web as a recommended dish in addition to the previous sentence. In addition, the next sentence that mentions the recommended dishes is as follows:

Data 8.2.3 The Teochew steamed fish and fried rice are also house specialities.

c) Identity

Data 8.2.4 Klongtan Ping is great for an affordable and first-time try of this form of cuisine; if you are experimenting.

The purpose of this sentence is that this restaurant is perfect for guests who only want to try Thai cuisine but at an affordable price other than because want to taste spicy Thai cuisine. *Affordable* is a word that shows the other identity of this restaurant.

Data 8.2.5 The unique way dishes are served in claypots is really one of the best ways to retain stock, aroma and flavor.

To maintain the quality of the taste of the cuisine, Klongtan Ping restaurant uses claypots in serving the dishes. This is the key of the restaurant that makes the *identity* of the restaurant itself.

d) Branches

Data 8.2.4 Klongtan Ping's new outlet is at #02-01 Pidemco Centre Singapore 058717, tel: 538-8835

This sentence provides information that the restaurant has just opened a new branch and information regarding the address and telephone number that can be contacted for reservations.

Text 9: Asuka

The stages: Location, Identity, Dceoration, Services, Facilities, Food, Facilities

This data discusses Asuka restaurant that has 1 (one) paragraph and 8 (eight) sentences. The language features in this text use simple present tense. There are also uses of relational verbs such as *is* and *are*. Then the action verbs that appear are *offers*, *sets*, *assure*. This text also contains adjectives to describe nouns such as *beautiful*, *soft*, *yellow*, *mellow*, *sleek*, *creamy*, *crunchy*. There are stages of *Location*, *Identity*, *Decoration*, *Services*, *Facilities*, and *Food*. The analysis is the following:

a) Location

Data 9.1.1 Tiong Bahru may not be dripping with class and style but Asuka Japanese Restaurant is a gem of beautiful restaurant in a neighborhood shopping centre.

Tiong Bahru is a historical district in Singapore known for its historical sites, culinary districts, and shopping districts. Asuka Restaurant is located in Tiong Bahru. This leads to the restaurant Asuka, which seemed to be a lovely location in the centre of a historic shopping district.

b) Identity

Data 9.1.2 Soft yellow lighting sets you in a mellow mood while the soft plunking shamisen music wafts through the place.

This phrase refers to the *Identity* because when Journalist entering Asuka, a yellow light will be emitted as the characteristics of the restaurant and greeted by *shamisen* music. *Shamisen* is a stringed

instrument from Japan which has three strings.

c) Decoration

Data 9.1.3 Japanese elements such as Noh masks highlight the sleek interior design not unlike Philippe Starck's.

Asuka's restaurant design is very minimalist unlike *Philippe Starck's* design. *Philippe Starck* is an interior designer from Paris. There are also some *Noh Mask* decorations. *Noh mask* is a mask that shows the human mood which is Japanese art.

d) Services

Data 9.1.4 Three separate menus (lunch, teppanyaki and sushi plus sashimi) assure patrons that restaurant vouches authenticity.

In order to facilitate service for guests, Asuka provides the best service by dividing the menu into *lunch menus*, *sushi-sashimi*, and *teppanyaki*.

e) Facilities

Data 9.1.5 From the 15-seater sushi counter, you get the freshest of sashimi and sushi.

To serve *sushi-sashimi* menu at Asuka, there is a *sushi-sashimi counter* where guests can enjoy sushi or sashimi which is directly made by the chef when the guest has ordered.

f) Food

Data 9.1.6 The usual fare is offered but venture further and you will be rewarded with creamy giant cod semen and a crunchy giant cockle in a

refreshing, piquant vinegar sauce.

Data 9.1.7 There are also deep-fried baby crabs and grasshoppers.

At Asuka besides *sushi-sashimi* and *teppanyaki*, guests can enjoy other dishes such as *creamy giant cod cement*, *a crunchy giant cockle*, *deep-fried baby crabs* and *grasshoppers*.

g) Facilities

Data 9.1.8 Lest Asuka should frighten you, be assured that it offers two nine seater teppanyaki counters for those who prefer to have their food cooked.

Asuka also provides a *Teppanyaki* counter for guests who prefer cooked cuisine. A *Teppanyaki* is a form of Japanese cuisine that is served on an iron plate. *Sushi-sashimi*, on the other hand, is not fried and is eaten raw.

Text 10: Inagiku

The stages: Abstract, Decoration, Services, Facilities, Beverages, Food, Services, Food

This data discusses Inagiku restaurant which has 2 (two) paragraphs and 9 sentences. The language features in this text use simple present tense. There are also uses of relational verbs such as *is*, *have*, *has*. Then the action verbs that appear are *infuses* and *suits*. This text also contains adjectives to describe nouns such as *highest*, *serene*, *large*, *sweet*, *buttery*. There is also an adverb that is found *fairly*. There are stages of *Comment*, *Decoration*, *Facilities*,

Beverages, *Food*, and *Services*. The analysis is the following:

a) Identity

Data 10.1.1 This is Japanese dining of the highest order.

The preceding sentence refers to the Abstract, in which the journalist expresses his belief that the Inagiku restaurant is a high-end Japanese restaurant.

b) Decoration

Data 10.1.2 True to the Japanese concept of zen harmony, dining here is an experience in harmony of body, soul and mind, reflected in its décor and refined cuisine.

Inagiku Restaurant takes *Zen* concept as a balance between body, soul and mind while trying the meal at Inagiku. *Zen* is a Mahayana Buddhist belief in Japan.

c) Services

Data 10.1.3 To set the scene, softly-piped Kitaro music infuses the serene atmosphere with dramatic punctuations making this a draw for a mostly businessman clientele.

To create *Zen* harmony, Inagiku provides music services from *Kitaro*. *Kitaro* is a Japanese musician who created New-Age Japanese instrumental music.

d) Facilities

Data 10.1.4 The fairly large interior is further sectioned off into sushi, teppanyaki and

tempura counters and private tatami rooms.

There are two models of dining tables in Inagiku, namely *counters* and *tatami*. *Counter* is an ordinary dining table in Inagiku to enjoy dishes such as sushi, *teppanyaki*, and *tempura*. This facility visitors must order food directly to the chef, so visitors can also see the process of cooking food that is ordered. *Tatami* in Japanese is a traditional straw mat. In this *private tatami room*, guests will sit on the *tatami*.

e) Beverages

Data 10.2.1 Have the choya ume to kick off your meal – this sweet plum liqueur is a Japanese aperitif.

Choya ume is a sweet drink available at Nanbantei for guests who want something sweet. *Choya ume* is a plum juice-based beverage with low alcohol content. Before tourists or readers eat the food ordered, the journalist recommends this drink in this restaurant.

f) Food

Data 10.2.2 Popular items include assorted sashimi, tempura and beef tenderloin teppanyaki.

Data 10.2.3 Inagiku has made dinners sit up with its king prawns teppanyaki, mainly because of the buttery sweet sauce – the chef's secret.

Inagiku serves food like *Sashimi*, *Tempura*, and *Teppanyaki* which is popular dishes. *Sashimi* is raw fish meat slices served with seasonings

such as soy sauce, grated ginger, and wasabi. *Tempura* is a food made from seafood or vegetables which is dipped in flour mixture then fried. *Teppanyaki* is a Japanese dish that is served in a heated iron plate.

g) Services

Data 10.2.4 If it suits your preference, the restaurant also offers kaiseki (Japanese set meals) that harmonise with the seasons.

The Japanese set meal service is *Kaiseki*. In addition to popular dishes, Journalist also try this set meal. *Kaiseki* is a Japanese dinner dish prepared with art such as gourmet art.

h) Food

Data 10.2.5 The fragrance green tea ice cream here is one of the best in town.

Journalist try green tea ice cream as a dessert at Inagiku restaurant. Ice cream with green tea flavor is the best desserts in town that can be tasted by guests.

CONCLUSION

The writer studied the structure of the text in the book *Wine & Dine: Singapore's Top Restaurants* for this research. The author selects 10 (ten) data descriptive text from the book's total of 142 (one hundred and forty-two) text. In the restaurant descriptive text book *Wine & Dine: Singapore's Top Restaurants*, the writer discovered 12 (twelve) stages of the text structure based on these results. The stages found are Food, Identity, Decoration, Services, Facilities, Location, Comments, Beverages, Branches, Abstract, Price, and Employees. The following is the

sequences of the stages in the restaurant descriptive text:



According to Knapp and Watkins, the language features used in *Wine & Dine: Singapore's Top Restaurants* are simple present tense (2005). Even if not every sentence in the text contains relational and action verbs, each text contains the relation to them. Adverbs and adverbial phrases are used less often than adjectives.

This research yielded some surprising results. While restaurant descriptive texts have been found to have 12 (twelve) stages, in general, only 3-6 stages are used to compile restaurant descriptive texts. This is due to the presence of a single sentence that addresses several topics, in which case it would refer to the Identity point. The dining table is often decorated according to the phases of decoration. In a journalist's subjective view, there are two phases: Abstract stages and Comment stages. Both, however, have distinct purposes. The Abstract stages are often in the text's first order, while the Comment stages are in the text's body.

Since the sequence of the text structure is based on the Journalists' experience while visiting the restaurant being addressed, the order of the stages in each text in *Wine & Dine: Singapore's Top Restaurants* is not the same. The results of this analysis, on the other hand, can be found in a particular order in the restaurant's descriptive text.

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