

## MENUS THAT TALK™ -- RESTAURANT MENUS GET TABLE SMARTS

### Miami Company Introduces Multi-lingual, Talking Menus that are Customized to Restaurants' Fare

Menus That Talk™ premieres at the 2007 SW Foodservice Expo;  
Dallas Convention Center: Sunday, June 24 - Tuesday, June 26, 2007  
Booth #2815

**Thursday, June 7, 2007, Miami, Florida**—Taylannas Inc. is introducing **Menus That Talk™** to a full house in Dallas, Texas at the *South West Foodservice Expo*, Sunday through Tuesday, June 24-26<sup>th</sup>.

Menus That Talk is a compact, portable, electronic restaurant menu system about the size of a DVD case that *speaks* to restaurant guests, describing selected food items.

**What's for dinner?** An array of lighted buttons displays a restaurant's menu categories, for example DRINKS, APPETIZERS, SEAFOOD... Guests simply press a button to hear descriptions of menu fare, wine suggestions, sides and prices.



**¿No habla ingles?** No problem: just press the *language* button for Spanish or other languages. No more squinting in dim light or turning page after page of complex printed menus. Say goodbye to awkward conferences with busy waiters.

**Ready to order?** A *Service Button* visually pages your serving person. For the blind, the buttons are also imprinted in Braille. Guests who can't see the button names and don't use Braille can easily browse the menu. Tapping a button identifies its name; a second tap plays the details.

**What was that again?** In noisy restaurants or for the hearing-impaired, Menus That Talk features a detachable hand-held earphone that also interfaces with *TeleCoil*-equipped hearing-aids.

“Menus should be able to communicate without being a challenge,” said President and CEO Susan Perry. “We’re making a restaurant’s entire menu available to *all* its customers, and we’re making it a pleasurable experience.”

**The Chicago Tribune's** Kevin Pang, covering the *National Restaurant Association* show May 23 hailed Menus That Talk as "one of the most interesting things we found at this week's show."

The idea originated in an Olive Garden restaurant where Ms. Perry was having lunch with her niece Jessica, a pretty 23 year-old with advanced macular degeneration who cannot read a menu from any distance. Jessica asked her aunt to read the menu to her, but Susan had forgotten her reading glasses. They laughed about it but Susan thought, "Why shouldn't menus be able to talk?"

**WHERE: 2007 Southwest Foodservice Expo, Dallas Convention Center**  
**WHEN: Sunday, June 24- Tuesday, June 26, 2007.**

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**More:** [www.menusthattalk.com](http://www.menusthattalk.com)

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