

DAFTAR PUSTAKA

- Abdelhamied, H. H. S. (2011). Customers' Perceptions Of Floating Restaurants In Egypt <https://doi.org/10.1080/13032917.2011.556212>
- Adams, C., Walpola, R., Schembri, A. M., & Harrison, R. (2022). The Ultimate Question? Evaluating The Use Of Net Promoter Score In Healthcare: A Systematic Review. <https://doi.org/10.1111/Hex.13577>
- Antara, M., & Vairagya, M. (2018). Keragaman Budaya Indonesia Sumber Inspirasi Inovasi. Desain Komunikasi Visual, Sekolah Tinggi Desain Bali.
- Aparna J Varma, Ranjith P V, & Ashwini J. (2021). An Empirical Study Of Hospitality Industry With Respect To Effect Of Customer Experience On Customer's Revisit Intention.
- Aprianti, K., & Amalia, R. (2022). Pengaruh Authentic Atmospherics Terhadap Behavioral Intention Dengan Positive Emotion Dan Customer Experience Sebagai Variabel Mediasi Pada Galeri Kopi Indonesia Di Aceh Tengah. <http://jim.unsyiah.ac.id/Ekm>
- Barkah, & Febriasari, P. (2021). Factors That Influencing Tourists Revisit Intention. *Jurnal Dinamika Manajemen*.
- Cakici, A. C., Akgunduz, Y., & Yildirim, O. (2019). The Impact Of Perceived Price Justice And Satisfaction On Loyalty: The Mediating Effect Of Revisit Intention. <https://doi.org/10.1108/Tr-02-2018-0025>
- Canny, I. (2014a). Measuring The Mediating Role Of Dining Experience Attributes On Customer Satisfaction And Its Impact On Behavioral Intentions Of Casual Dining Restaurant In Jakarta. <https://doi.org/10.7763/Ijimt.2014.V5.480>
- Choe, J. Y. (Jacey), & Kim, S. (Sam). (2018). Effects Of Tourists' Local Food Consumption Value On Attitude, Food Destination Image, And Behavioral Intention. <https://doi.org/10.1016/J.Ijhm.2017.11.007>
- Christina, C. R. (2018a). Ambience And Food As Stimuli To Diner Loyalty: The Mediating Effect Of Dining Experience - (Mr. Model). <https://doi.org/10.1145/3230467.3230471>
- Chun, S. H., & Nyam-Ochir, A. (2020). The Effects Of Fast Food Restaurant Attributes On Customer Satisfaction, Revisit Intention, And Recommendation Using Dineserv Scale. <https://doi.org/10.3390/Su12187435>

- Ebster, C., & Guist, I. (2004). The Role Of Authenticity In Ethnic Theme Restaurants. *Journal Of Foodservice Business Research*, 7, 41–52. https://doi.org/10.1300/J369v07n02_04
- Hair, J., & Alamer, A. (2022). Partial Least Squares Structural Equation Modeling (Pls-Sem) In Second Language And Education Research: Guidelines Using An Applied Example. <https://doi.org/10.1016/J.Rmal.2022.100027>
- Hair, J. F., Hult, G. T. M., Ringle, C. M., Sarstedt, M., & Thiele, K. O. (2017). Mirror, Mirror On The Wall: A Comparative Evaluation Of Composite-Based Structural Equation Modeling Methods. <https://doi.org/10.1007/S11747-017-0517-X>
- Hair, J. F., Risher, J. J., Sarstedt, M., & Ringle, C. M. (2019). When To Use And How To Report The Results Of Pls-Sem. <https://doi.org/10.1108/Ebr-11-2018-0203>
- Han, H., & Ryu, K. (2009). The Roles Of The Physical Environment, Price Perception, And Customer Satisfaction In Determining Customer Loyalty In The Restaurant Industry. <https://doi.org/10.1177/1096348009344212>
- Heale, R., & Twycross, A. (2015). Validity And Reliability In Quantitative Studies. In *Evidence-Based Nursing* (Vol. 18, Issue 3). <https://doi.org/10.1136/Eb-2015-102129>
- Jauhari, V. (2017). Hospitality Marketing And Consumer Behavior: Creating Memorable Experiences. In *Hospitality Marketing And Consumer Behavior: Creating Memorable Experiences*. <https://doi.org/10.1201/9781315366227>
- Juliandi, A. (2018). Structural Equation Model Partial Least Square (Sem-Pls) Dengan Smartpls.
- Karaosmanoğlu, D. (2020). How To Study Ethnic Food: Senses, Power, And Intercultural Studies. In *Journal Of Ethnic Foods* (Vol. 7, Issue 1). <https://doi.org/10.1186/S42779-020-00049-1>
- Kock, N., & Hadaya, P. (2018). Minimum Sample Size Estimation In Pls-Sem: The Inverse Square Root And Gamma-Exponential Methods. <https://doi.org/10.1111/Isj.12131>
- Lego Muñoz, C., & Wood, N. T. (2009). A Recipe For Success: Understanding Regional Perceptions Of Authenticity In Themed Restaurants. <https://doi.org/10.1108/17506180910980564>
- Meiselman, H. L. (2009). Dimensions Of The Meal: A Summary. In *Meals In Science And Practice: Interdisciplinary Research And Business Applications*. <https://doi.org/10.1533/9781845695712.1.3>

- Meyer, C., & Schwager, A. (2007). Understanding Customer Experience. Harvard Business Review,
- Mhlanga, O. (2015). Electronic Meal Experience: A Gap Analysis Of Online Cape Town Restaurant Comments. In African Journal Of Hospitality, [Http://Www.Ajhtl.Com](http://www.ajhtl.com)[http://Www.Reviewpro.Com/Wp-Content/uploads/2014/05/Wordle-Reviews-550x346.Jpg](http://www.reviewpro.com/Wp-Content/uploads/2014/05/Wordle-Reviews-550x346.jpg)
- Mohamed, M. E. A., Hewedi, M. M., Lehto, X., & Maayouf, M. (2020). Egyptian Food Experience Of International Visitors: A Multidimensional Approach. [Https://Doi.Org/10.1108/Ijchm-02-2020-0136](https://doi.org/10.1108/Ijchm-02-2020-0136)
- Omar, M. S., Ariffin, H. F., & Ahmad, R. (2015). The Relationship Between Restaurant Ambience And Customers' Satisfaction In Shah Alam Arabic Restaurants, Selangor.
- Purwanto, A., Asbari, M., & Santoso, T. I. (2021). Analisis Data Penelitian Marketing: Perbandingan Hasil Antara Amos, Smartpls, Warppls, Dan Spss Untuk Jumlah Sampel Besar.
- Richardson, S., Lefrid, M., Jahani, S., Munyon, M. D., & Rasoolimanesh, S. M. (2019). Effect Of Dining Experience On Future Intention In Quick Service Restaurants. [Https://Doi.Org/10.1108/Bfj-09-2018-0617](https://doi.org/10.1108/Bfj-09-2018-0617)
- Santos, J. (2002). From Intangibility To Tangibility On Service Quality Perceptions: A Comparison Study Between Consumers And Service Providers In Four Service Industries. [Https://Doi.Org/10.1108/09604520210442083](https://doi.org/10.1108/09604520210442083)
- Semuel, H., & Chandra, K. (2020). Analisa Pengaruh Store Environment Terhadap Repurchase Intention Dengan Customer Experience Sebagai Variabel Mediasi Pada Restoran Gogogi Surabaya.
- Suhud, U., & Wibowo, A. (2016). Predicting Customers' Intention To Revisit A Vintage-Concept Restaurant. [Https://Doi.Org/10.29244/Jcs.1.2.56-69](https://doi.org/10.29244/Jcs.1.2.56-69)
- Utami, S. (2018). Kuliner Sebagai Identitas Budaya: Perspektif Komunikasi Lintas Budaya. [Https://Doi.Org/10.35814/Coverage.V8i2.588](https://doi.org/10.35814/Coverage.V8i2.588)
- Waller, K. (2006). Book Review: Successful Restaurant Management: From Vision To Execution. [Https://Doi.Org/10.1177/1356766706067609](https://doi.org/10.1177/1356766706067609)
- Widyakusumastuti, M. A. (2014). Pengelolaan Keaslian Rasa Dan Budaya Pada Restoran Etnik Khas Jawa: Analisis Atmospheric Restoran Etnik Khas Jawa Di

Jakarta Selatan Dan Jakarta Pusat.
<https://doi.org/10.21512/Humaniora.V5i2.3204>

Wood, N. T., & Muñoz, C. L. (2007). 'No Rules, Just Right' Or Is It? The Role Of Themed Restaurants As Cultural Ambassadors.
<https://doi.org/10.1057/Palgrave.Thr.6050047>

Yuliawati, L. (2017). Analisis Struktur, Perilaku, Dan Kinerja Industri Makanan Dan Minuman Di Indonesia.

