New York City College of Technology, CUNY

Department of Hospitality Management

 Janet Lefler Dining Room

**MEMORANDUM**

To: Prof. Aberu, Director of Service

From: Josefina Piñeyro, Student

Date: 09, 24, 2019

Re: New York Times Restaurant Review

During this week’s review, Pete wells visited a Chinese restaurant named Hutong were we get to see the growth of Chinese cuisine and how its complexity takes immense skill. Pete well goes in to detail about the atmosphere of this restaurant and most importantly about the food. Hutong is not your typical traditional Chinese restaurant they provide a different aura and serve more than just Dim Sum. The steam buns are crafted with very thin layers of flakey pastry which is very difficult to do because of its delicacy. Pete wills also frequently mentions this restaurant to the

one located in Hong Kong, the readers get to see how drastically different they are based on Mr. wells descriptions.

 “The original Hutong opened in 2003 on the 28th floor of a glass tower overlooking the Hong Kong harbor” (Wells, 2019) the original very much tried to intimate the streets of Hong Kong by plastering it walls with red paper and lanterns compared to the one in currently located in Manhattan which goes for a more modern look and as Pete Wells describes as a “glittering, soaring, hard-edge dining room. The inspiration seems to be Art Deco with a pinch of cocaine; the blue leather banquettes, beveled mirrors and chandeliers of mirror-polished steel”.

Based on this review I think I would personally not visit this restaurant just because nothing specifically attracted me to the food, everything sounds delicious but nothing made me want to immediately come here to eat considering that even Pete Well gave it a 2-star rating. I would recommend this restaurant to others because maybe they’ll enjoy the food more than I would and it was depicted in a very positive way, but I’ll also make sure to consider the price of the menu because it is expensive. Overall I found this review to be interesting because of the evolution of the restaurant and the quality of the food.

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