New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

**MEMORANDUM**

To: Professor Abreu, Director of Service

From: Savanna Acevedo, Student

Date: September 19, 2019

RE:  A New Destination for Sum and Culinary Discipline

During this week's reading, Pete Wells goes into detail about a Chinese restaurant named Hutong, he talks about how different it is compared to Dim Sum. How their menu style differs along with the type of meals they choose to serve. He goes on about how the chefs must have precise master skills to put together a good Chinese meal. He then compares Hutong now, to the Hutong that had opened in 2003. He talks about how different their set up. Hutong in 2003 had a glass tower overlooking the Hong Kong harbor, but the restaurant tried to focus on their decorations to bring their restaurant of significance.  The Hutong located in Manhattan decided to follow a different approach. Their entrance is between “the Bloomberg Building followed by a hallway between two glass stacks on wine bottles.” After reading this article, I realized how I’ve never really explored parts of New York City as much as I would like to. I was inspired to plan a day to go to a hutong restaurant to explore their set up and taste their halibut red star noodles which has red bell peppers and Chile sauce. This dish had caught my attention in the slideshow part of the article.

“Providing Over 70 Years of Quality Service to the Hospitality Industry”