

New York City College of Technology, CUNY
Department of Hospitality Management

Janet Lefler Dining Room

MEMORANDUM

To: Professor Abreu, Director of Service
From: Tanya Vivas, Student
Date: September 26, 2019
Re: NYT Restaurant Review

For his restaurant review, Pete Wells writes about his experience at “Hutong,” located on East 58th street. Overall, he was satisfied with the service, as he begins by stating that one would do well in ordering a large portion of the food chosen, since only one or two other restaurants in town rival Hutong. He explains that the first Hutong opened in 2003 in a glass tower overlooking the Hong Kong harbor, yet, Manhattan gives it a different impression. Hutongs entrance is on the east side of a circular driveway consisting of a narrow hallway, two soaring glass stacks of wine bottles on the right, and on the left there is a glittering, hard-edge dining room.

Wells described a dish named Red Lantern, which consists of dried peppers, cherry-sized, used in a decorative way. He illustrates that the soft-shell crabs are buried under the chiles with arcing bamboo handle, and that the ground spices on the crabs are more aromatic than simply searingly hot. Furthermore, he describes a dessert that mimics the shape of a steamed bun that contains a scoop of ice-cream made of lightly sweetened soy milk. He adds that the milk is extremely fresh, as if it were served before it being frozen.

After reviewing the restaurant review, I would go to Hutong because although, Pete Wells states that the items are expensive, I would enjoy trying the soy milk dessert. This is made of white chocolate, filled with sesame cream and of bittersweet salted caramel. Additionally, I would recommend this restaurant to those who enjoy eating, or tasting Chinese dishes.