New York City College of Technology, CUNY  
Department of Hospitality Management  
Janet Lefler Dining Room  
   
MEMORANDUM

To: Professor Abreu, Director of Service  
From: Dulce Solis, Student  
Date: September 26, 2019  
Re: New York Times Restaurant Review

Pete Wells gave a restaurant review for Hutong, with a star rating of two. He briefly explained how no other places compare to how great Hutong is, food wise. As well as not liking one of their dishes that they are known for. He also mentioned where the first location first originated to how different the location in NY is. In general I think his review wasn’t very exciting considering he gave them two stars.

Pete Wells started of by speaking highly of Hutongs Wagyu-beef mille-feuilles, steamed buns, and “the crunchy, chewy, charcoal-black mini-footballs stuffed with pork (in what is known in Sichuan as “fish-fragrant” seasoning) to sparkle as if diamond chips had been kneaded into the dough?” I think this was probably the only part in his review that matched his star rating.

He also mentions the Manhattan branch, the entrance is on the east side of the circular driveway between East 58th and 59th Streets. “The inspiration seems to be Art Deco with a pinch of cocaine….” From his description I got a chic, chill, and laid back atmosphere where you don’t feel like you have to act fancy. Considering it’s a fine dining restaurant I think it’s great to be different than other places. He also said that their most famous Peking duck wasn’t as great as it should have been because it was messy, it had blobs of fat clinging to the lamb skin. Pete Wells also mentioned great dishes they offer such as dark meat stir fry, red lantern which was described greatly, Kou shut chicken, and a few more that are something you don’t find in a Chinese spot.

I read Pete Wells review for Hutong and after reading the review I wouldn't pay the restaurant a visit because the food really didn’t interest me. I would recommend this restaurant only if the person is open to spending a few bucks on food they may like and would like to experience a bit of Hong Kong. Overall I think this review wasn’t as great as I thought it would be because he was dry and to the point, unlike the review from last week. He wasn’t as descriptive.   
   
   
   
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