

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

Janet Lefler Dining Room

MEMORANDUM

To: Professor Abreu, Director of Service

From: Tina Ou, Student

Date: September, 23rd. 2019

Re: Restaurant Review - Hutong

Mr. Wells continues to hunt around New York City for delicious East Asian cuisines. This week he explored *Hutong*, which is a Northern Chinese style fine-dining restaurant that was newly opened in July. Different than all Dim Sum restaurants known, the ingredients and plating of their cuisines take it to the next level. Dim Sum is no longer the cheap food that you hear people want as their breakfast or lunch. They make their Wagyu-beef mille-feuilles have dense textures you never have before. As guests enter the restaurant, the collection of wines on both sides of the walls present itself bright and clear, giving pleasure to the eyes first. Similar to the review of Da Long Yi, Hutong features a lot of Sichuan style cuisines, dipping all possible ingredients in seas of chile pepper and oil. They also offer desserts made with fresh soy milk, that reminds people of their childhood.

I would visit Hutong at one point because it is different than my childhood memory. I have been used to having Dim Sum on wooden steamer basket with a stamp cart. This is the type of fine-dining I would enjoy going to because of its atmosphere. However, I am not into their featured cuisines that involves tons of peppers covering the food because I can not tolerate spicy food. Overall, Hutong seems to provide both quality of atmosphere and food. Thus, I would recommend to others as well.