

《呷哺呷哺18年憋出大招 高端新品牌全国首店入驻北京》

导读:呷哺呷哺旗下在六月末推出了一个名为凑凑的新品牌火锅店，在原有基础上采用“火锅+茶憩”的创新模式，高端大气上档次，博得众多顾客青睐。



Business at Xiabu Xiabu's recently opened sibling CouCou seemed brisk even before it officially began operations on the last day of June.

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The new restaurant, the first of its kind under the giant restaurant chain, offers hotpot and tea-culture elements. The average cost per person is 120-150 yuan.

??“??+??”????????????????????120?150????

The dimly lit setting, wooden partitions and flowing evaporating steam make for a cooling environment and create a strong sense of privacy. The soothing ambience seemed to magically dissipate the heat from the boiling pots.

Soup offerings include Taiwan-style spicy, lamb spine, beef shank with tomatoes, Sichuan-style numbing spice and mushroom. We opt for beef shank with tomatoes and Taiwan-style spicy bases, and we're surprised at how much treasure is hidden under the bubbling surface.

Don't be fooled by the dark red color of the Taiwan-style soup: It won't paralyze your tongue and make you jump up and down the way Sichuan and Chongqing hotpot can do. Instead, the soup offers a slight tingle.

Big chunks of translucent beef tendons are immersed in the tomato-red soup and emerge soft but resilient. We stew thick slices of tofu and duck-blood bean curd in the darker, spicier broth in the other half of the soup pot.

I try handmade Da Hong Pao (a rock tea from Fujian's Wuyi Mountain) with no syrup and no ice, and a special Taiwan drink integrating white gourd and black tea. Both were very refreshing and complemented the meaty and slightly oily hotpot foods.

The noodle-like spinal cord of deep-ocean cod is an eye-opener, served in a bowl on a bigger plate filled with flowing white smoke. It melts in the mouth and carries no unpleasant fish odor. Our server says it's full of collagen and thus a dream food for girls who long for fair skin.

One 50g portion of spinal cord requires 150 kilograms of deep-ocean cod, which is in limited supply and thus not always available.

The scampi from New Zealand steals some limelight from the hotpot feast, because I don't put it in the pot but eat it raw - it is delightfully sweet with an edge of salty seawater.

[illegible]

The servers point out that the beef rib-eye slice is bigger than an iPhone 6 Plus. Its thickness is perfect for cooking in the broth, and it's tender and delicious when we fish it out.

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The seafood "lollipops" made of ground fish and shrimp mixed with fennel and carrots were springy, with very little starch added.

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Just like the owner promised, I don't leave with a nasty hotpot smell, which might be proof of the soup's natural herbal ingredients or the restaurant's very good ventilation system. Either way, it's a nice dining experience and a bold break from its Xiabu Xiabu siblings.

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