



Hutong Lot 10

WELCOMES THE LUNAR NEW YEAR WITH A FEAST OF HERITAGE AND FORTUNE

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Penang Chicken Egg Fried Kuey Teow

As the Lunar New Year approaches, Kuala Lumpur turns vibrant with colour, anticipation, and the promise of reunion. At the heart of Bukit Bintang, Hutong Lot 10 stands as a culinary sanctuary where tradition is preserved, flavours are honoured, and memories are made around the table. This Chinese New Year, Hutong Lot 10 invites families and friends to celebrate the season through food that carries history, symbolism, and heartfelt meaning.

Hutong Lot 10 is more than a dining destination. It is a living archive of Malaysian Chinese culinary heritage, bringing together some of the country's most respected hawkers and legacy eateries under one roof. Each stall tells a story passed down through generations, making it a fitting place to mark a festival rooted in ancestry, gratitude, and continuity. During Chinese New Year, these stories become even more powerful, as food takes on its ceremonial role as a bearer of luck, prosperity, and unity.

The experience begins the moment one steps into Hutong. The atmosphere during the festive season feels warmer and more animated, with families gathering after shopping, friends meeting for reunion meals, and visitors seeking familiar tastes of home.



Kim Lian Kee Hokkien Mee



Kong Tai's Fried Oyster Omelette



Conversations rise above the gentle clatter of bowls and chopsticks, creating a rhythm that feels comforting and celebratory. It is the kind of place where time slows, allowing diners to savour not just the dishes, but the company they keep.

Central to Chinese New Year is the idea of abundance, and Hutong delivers this through a generous spread of classic favourites. A bowl of hand pulled noodles, springy and aromatic, symbolises longevity and good health for the year ahead. Wontons filled with seasoned pork and prawns are served plump and comforting, reminding diners of prosperity and completeness. Each spoonful feels grounding, connecting the present moment to countless New Year meals enjoyed by generations before.



Chinese New Year Dinner

Rice dishes play an equally important role during the festive season. At Hutong, fragrant plates of roasted meats over rice offer both indulgence and tradition. Crispy roast pork with its crackling skin represents decisiveness and success, while tender char siew glazed with sweet sauce evokes joy and satisfaction. These dishes are often shared, reinforcing the communal spirit that defines Chinese New Year dining.

For many families, soup is a non negotiable part of the New Year table, and Hutong's offerings do not disappoint. Clear broths simmered for hours carry layers of depth and nourishment, reflecting care, patience, and balance. Whether it is a herbal soup believed to restore vitality or a simple pork broth enhanced with dried seafood, these bowls are enjoyed slowly, often accompanied by quiet moments of reflection and gratitude.

Seafood also takes centre stage during the festive period, symbolising surplus and continuity. At Hutong, fish based dishes are prepared with respect for tradition, allowing the natural sweetness of the ingredients to shine.



Chinese New Year Lunch

Desserts complete the celebration, offering sweetness for the year ahead. Traditional treats such as peanut filled tang yuan or warm sweet soups provide comfort and nostalgia. Their soft textures and gentle flavours are reminders that Chinese New Year is not only about prosperity, but also harmony and emotional fulfilment. Sharing dessert marks the closing of a meal and the beginning of renewed hope.

What makes celebrating Chinese New Year at Hutong Lot 10 particularly special is the sense of accessibility. Located within one of Kuala Lumpur's most iconic shopping destinations, it welcomes both longtime patrons and first time visitors. It is a place where grandparents recognise familiar flavours, parents appreciate consistency and quality, and younger diners discover the richness of their culinary heritage. This cross generational appeal mirrors the essence of the festival itself.

In a city that continues to evolve rapidly, Hutong Lot 10 remains a steady anchor. It preserves recipes that might otherwise fade, giving them relevance in a modern setting. During Chinese New Year, this mission feels especially meaningful.



Ho Weng Kee's BBQ 2 Combo