

Chamoon Hot Pot äº«æ??æ±¤ç?? â?? Premium Healthy Hot Pot Chain From China

Description

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The current rainy season is a perfect time for hotpot. If you are getting a bit bored with going back to the few same places, consider checking out Chamoon Hot Pot äº«æ??æ±¤ç??.

This is a chain from China and they recently opened their first outlet in Scotts Square. They are famed for their clear soup made with premium healthy ingredients. Itâ??s a refreshing change from the usual mala soup (although they do have mala option available).



The setting is elegant and posh.

Everyone getâ??s their own hotpot set up. This will appeal to people who might have a bit of uneasiness about sharing food. This is also a good set up for corporate luncheon where you have to dine with a group of people whom you are not that close to.


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We started off with a pot of pu-er tea to warm our stomach. The pickles were complementary.



For myself, I ordered the signature soup Truffle Based Matsutake Mushroom.


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My wife ordered the eauty-Enhancing Papaya Tomato soup.

The mushroom was light but very flavourful. It got better towards the end after cooking with meat.

I tend to avoid ordering tomato soup for hot pot as I do not quite like the taste of it. Their version is better due to the addition of papaya. The tomato taste is not too overpowering and itâ??s lighter and sweeter.

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The truffle fried rice is very good. If you visit, I highly recommend you ordering this dish. Priced at $22 for a small portion and $32 for a large, this fried rice is fragrant and rich without being overwhelming. The dish has the â??wok heiâ?? that adds a pleasant smokiness, while the truffle provides an earthy aroma that enhances the overall taste.



They do have several grade of beef available including A5 wagyu. We went with the Angus beef and it was already of premium quality.


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The hokkaido kurobuta pork was pretty good too.

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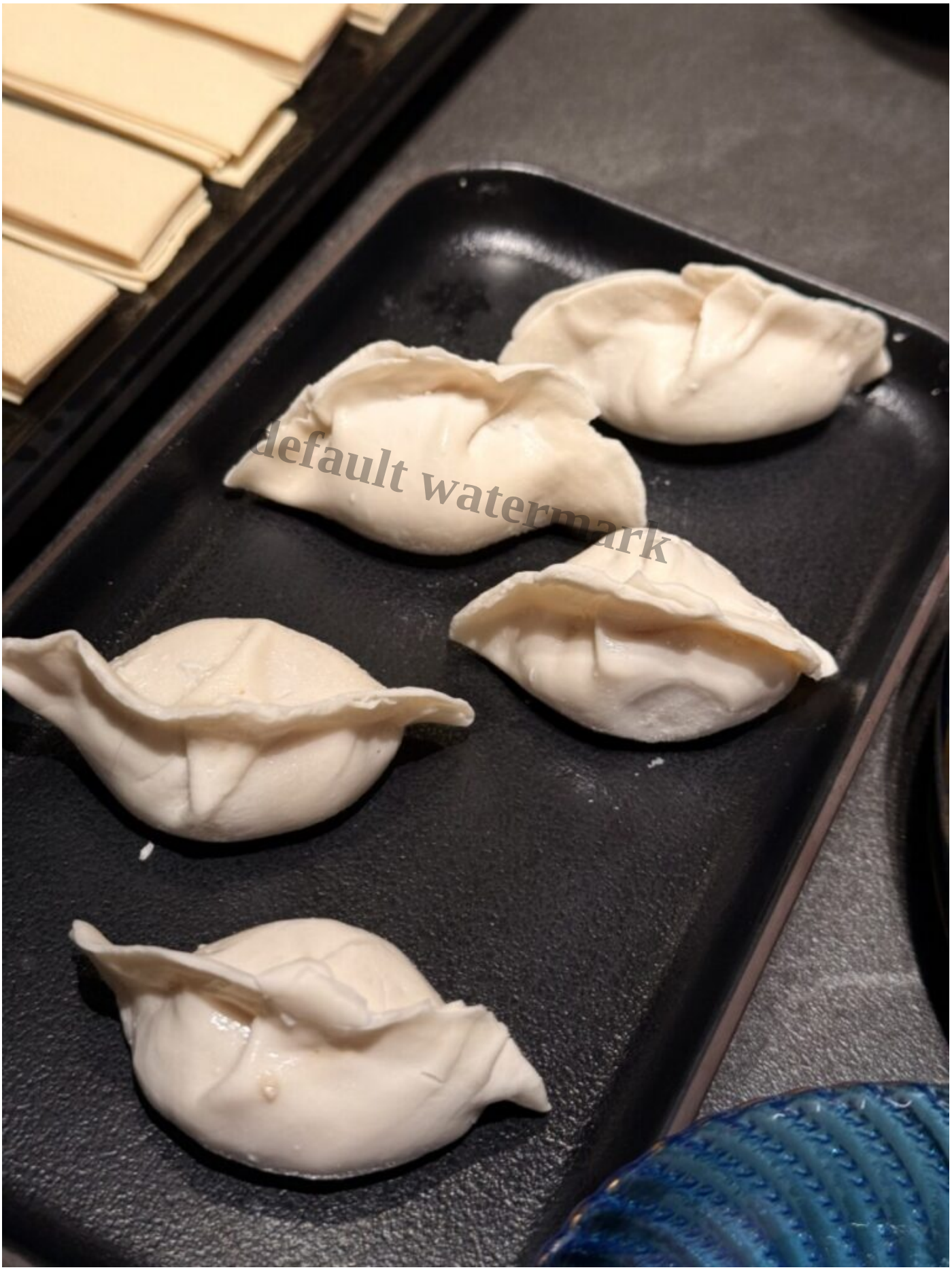

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Their selection of hot pot ingredients is not big but they do have some pretty special items on offer.

There are a variety of mushrooms that we seldom find on other hot pot menu. Thereâ??s only 2 of us so we are not able to try eveything.

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These are Matsutake Mushroom Dumplings, a delightful combination of tender dough and flavorful fillings.

The total bill came up to about $180.00. Itâ??s definitely on the pricey side. If you want to get quality hot pot for a special occasion, you can definitely give Chamoon a try.

If you are hosting important guests, you can also opt to book the rooms for added privacy.

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