

April 2022**火锅餐饮 - China**

“火锅餐饮市场已进入稳定发展期，头部火锅品牌一方面对门店扩张愈发谨慎，另一方面也在挖掘全球供应链的潜能。与此同时，消费者对美味的火锅汤底、优质的区域性/季节性原材料以及特色小菜的追求，为产品创新提供思路。此外，疫情后消费者对居家就餐场景的需求日益增长，对火锅行业的便利性和灵活性提出了要求。因此，火锅外卖和进一步细分化的火锅类型或将成为火锅经营者的救星。”

– 高屹，研究分析师

March 2022**Hot Pot Dining - China**

"Hot pot dining has entered a stage of steady development, leading brands are becoming more cautious about store expansion, while exploring potentials of global supply chains. Meanwhile, consumers are pursuing tasty hot pot base, quality regional/seasonal raw materials and exclusive side dishes, which leave clues for product innovation. In ...

菜单洞察 - China

“宵夜正在成为一种慰藉食物。区域菜肴和家常菜可以作为爆点。与此同时，不同时段内零售空间的转变、改变店铺类型以及调整营业时间将成为变革的开端，以应对后新冠疫情时期外卖增加和消费行为的变化。商家不妨推出可以分享的菜品，以此调整菜单设计，更好地服务社交场景。”

– 高屹，研究分析师

February 2022**Menu Insights - China**

“Late-night dining is becoming a comfort food. Regional cuisine and home recipes can act as flashpoints. Meanwhile, retail space shifting during dayparts or varied store types and business hours' adjustment would be the start of the revolution as the response to the increase of food delivery and the consumption behaviours ...