

# TYPES OF DUMPLINGS

AVAILABLE ALL DAY



## SHUI JIAO

These water-boiled dumplings can be found in almost every part of Asia. Freshly made and stuffed with everything from chicken to beef, leeks, lamb, chives, and more, they're impossible to say no to.

2 4 5 7 9 10 11 12 13 15 18 20

## BÁNH BỘT LỘC

Hailing from Vietnam, these thin tapioca-skinned dumplings must be eaten fresh with sweet chili fish sauce. Filled with shrimp and pork, they're the perfect appetizer to any meal.

8



## GYOZA

Introduced to Japan during World War II, gyoza are pan-fried with pork or seafood filling. Dip them in a light soy sauce to enjoy!

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## XIAO LONG BAO

Originally from Shanghai, these soup-filled pork dumplings are exactly what the doctor ordered on a cold day. The soup's piping hot, so you'll want to proceed with caution.

9 11 12 13 14



## GUO TIE

Pan-fried pot stickers, or guo tie, are too easy to eat. Filled with ground meat and vegetables and wrapped in a thinly rolled piece of dough, you'll easily eat more than one.

1 5 9 12 13 15 19



## WONTONS

You'll find wontons served deep fried, in chili oil, in a clear broth, or in a bowl of noodle soup. Filled with ground pork and shrimp, or a mix of whole shrimp and shrimp paste, these are little clouds of perfection.

4 5 9 11 15 18 19



## MANDU

Direct from Korea, these dumplings can be steamed, boiled, pan-fried, or deep fried. Stuffed with ground pork or beef and served with a side of kimchi, you'll find these tasty mandu pair best with a mildly spicy sauce.

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AVAILABLE DURING DIM SUM HOURS ONLY (TRADITIONALLY BETWEEN 10:00AM TO 2:00PM)



## HAR GOW

These shrimp and prawn dumplings enveloped in a delicate tapioca starch wrapper are best enjoyed steamed and hot—and dipped in either soy sauce, chili oil, or a chili sauce for an extra kick.

1 6 14 16



## SIU MAI

Best enjoyed in one bite, these steamed pork dumplings are not only beautiful, but delicious. Topped with salmon roe or sometimes a whole prawn, we suggest getting two baskets to share!

1 6 12 13 14 16



## JIAN DUI

Craving something sweet? These fried Chinese pastries are made of rice flour and filled with a sweet paste—usually black sesame, lotus, red bean, or black bean. Enjoy responsibly: it's hard to eat just one.

1 6 14 16

## HAM SUI GOK

These Cantonese egg-sized pork croquettes have a tender-crisp crust enveloping a delicious minced pork core. Tip: get the waiter to cut these in half to share!

1 6 14 16



## WU GOK

Meet the taro dumpling. These crispy taro puffs are light and lovely, their delicate exteriors giving way to mashed taro and ground meat filling.

1 6 14 16



## CHIU CHOW FUN GOR

From the Chaozhou district of China, Chiu Chow Fun Gor contain the most fillings of any dumpling. You'll find chopped peanuts, garlic, chives, ground pork, dried shrimp, radish, and shiitake mushrooms wrapped in a tapioca flour wrapper. Trust us—these are delicious.

1 6 14 16

