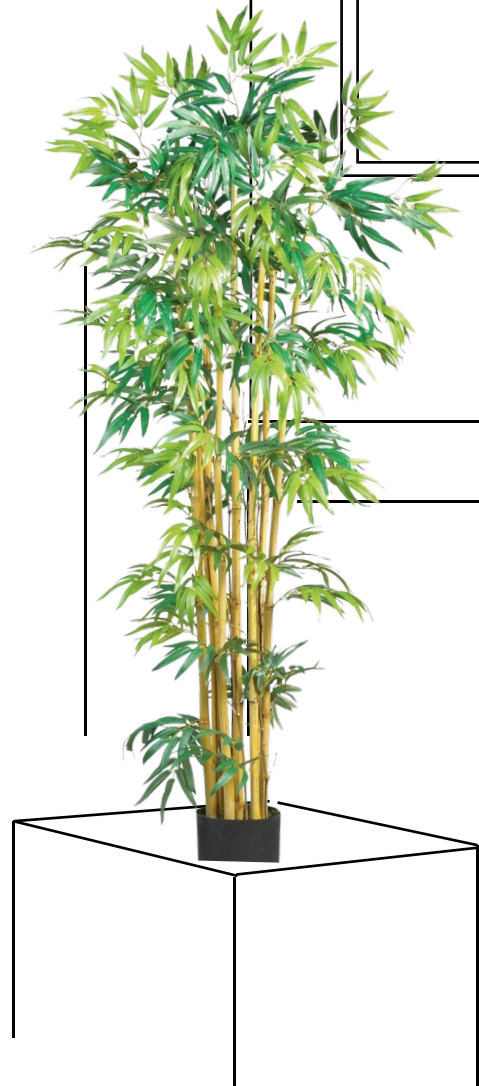


Dumplings' Legend

小籠皇



黑松露系列 *Fresh Black Truffle @ Dumplings' Legend*

Black Truffle & King Prawn Chang-Fen
(Till 6pm Daily)

£13.80



BT1

黑松露鮮蝦腸粉

Black Truffle & Scallop Dumplings (3 pcs)

£12.00



BT2

黑松露帶子餃 (3粒)

Lobster Tail with Black Truffle Dumplings (3 pcs)

£13.80



BT3

黑松露龍蝦餃 (3粒)

Black Truffle & Pork Xiao-Long-Bao (6 pcs)

£18.00



BT4

黑松露小籠包 (6粒)

Fried Rice with Black Truffle & Mixed Seafood

£23.80



BT5

黑松露海鮮炒飯

Lo Mein with Baby Abalone & Black Truffle

£32.80



BT6

黑松露迷你鮑魚撈麵

Steamed Eggs with Scallop and Black Truffle

£23.80



BT7

黑松露帶子蒸土雞蛋

Minced Pork & Crab Roe Siu-Mai
£6.20



024

蟹子燒賣皇

099

酥皮蛋撻

Egg Tarts
£5.50



02

麻辣小籠包
Spicy Pork Xiao-Long-Bao
£12.00



022

爆汁叉烧包
Juicy Barbecued Pork Buns
£6.50



023A

水晶蝦餃
Crystal Prawn Dumplings
£6.20



頭盤

APPETISER

1A	香酥鴨	Crispy aromatic duck	1/4 Quarter	14.80
1B		(Served with steamed pancake, sliced cucumber, onion & duck sauce)	1/2 Half	25.80
1C		(No Gluten in duck only, all sauce and pancake are made with gluten)	全隻 Whole	48.50
1G	齋香酥鴨	Vegetarian crispy aromatic duck	1/4 Quarter	10.50
1H			1/2 Half	18.00
1D	北京片皮鴨 (兩吃)	Peking duck, served as 2 courses: with steamed pancake & stir fried	Whole	65.00
1F	小籠皇熱拼 (至少兩人) (素春捲, 京都小排, 鹽酥雞, 蝦多士, 干貝鬆)	Hot mixed platter (minimum 2 people) (vegetable spring rolls, Peking spare ribs, salt & pepper fried chicken, sesame prawn toast, crispy seaweed)		12.50pp
2	芝麻蝦	Sesame prawn toast		8.00
3	干貝鬆	Crispy seaweed		8.00
3A	素干貝鬆	Vegetarian crispy seaweed (available without meat floss on request)		8.00
4	素春卷	Vegetable spring rolls		8.00
5	紅油黃瓜	Cucumber in chilli oil (cold dish)		8.00
6	老虎菜	Tiger salad (spicy mixed vegetables) (cold dish)		8.00
7	野生木耳	Marinated black fungus (cold dish)		8.00
8	煎鍋貼	Grilled pork dumplings		9.00
9	椒鹽軟殼蟹	Deep-fried soft shell crab with salt & pepper (price per piece)		13.50
10	紅椒皮蛋	Preserved egg with red chilli & special sauce (cold dish)		11.50
11	皮蛋豆腐	Tofu cubes with preserved eggs & spicy sauce (cold dish)		11.50
12	紹興醉雞	Shaoxing drunken chicken, served chilled (cold dish)		12.50
13	鹽酥雞	Crispy fried chicken (boneless) with salt & pepper		11.50
13A	燻雞絲	Shredded smoked chicken		11.50
14	口水雞	Marinated chicken slices in spicy sauce (cold dish)		12.50
15	京都小排	Peking spare ribs		12.00
16	夫妻肺片	Hot & fiery marinated beef slices & beef tripe (cold dish)		13.50
17	紅油栢葉	Special beef tripe in spicy oil (cold dish)		12.00
18	籠抄手	Sichuan style spicy wonton		11.00
	新鮮蘇格蘭聖子 (附粉絲) : 清蒸 (18A) / 蒜蓉 (18B) / 豉汁 (18C) (price per piece)			10.50
	Fresh Scottish razor clam served with glass noodles: steamed / with garlic sauce / with black bean sauce			
	新鮮蒸帶子 (附粉絲) : 清蒸 (18D) / 蒜蓉 (18E) / 豉汁 (18F) (price per piece)			10.50
	Fresh scallop served with glass noodles: steamed / with garlic sauce / with black bean sauce			

湯類

SOUP

21	素酸辣湯	Vegetarian hot & sour soup		5.50
22	雞粒粟米湯	Chicken & sweetcorn soup		5.50
23	扁食 (蝦仁雲吞)	Prawn & pork wonton soup		6.50
24	元盅燉雞	Chicken (with bone) soup		6.50
25	清燉牛肉湯	Clear beef broth		6.50
26	酸菜燉排骨	Pickled vegetable & pork ribs stock soup		6.50

點心類

DIM SUM

01E	點心拼盤	8只	Dim sum platter (8 pcs)	16.50
01F	小籠包拼盤	8只	Mixed siu long bao platter (8 pcs)	16.50
01	頂級蟹黃小籠包 (每日數量有限, 售完為止)	8只	Fresh crab roe xiao-long-bao (8 pcs) (Limited supply daily)	14.50
02	精裝首創麻辣小籠包	8只	Spicy pork xiao-long-bao (8 pcs)	12.00
03	精裝小籠包 (大)	8只	Classic pork xiao-long-bao (8 pcs)	12.00
04	雞肉小籠包 (大)	8只	Chicken xiao-long-bao (8 pcs)	12.00
05	蟹粉小籠包 (大)	8只	Pork & crabmeat xiao-long-bao (8 pcs)	13.00
09	素菜小籠包	8只	Vegetarian xiao-long-bao (8 pcs)	11.50
010	蝦肉蒸餃	8只	Steamed prawn dumplings (8 pcs)	13.00
011	菜肉蒸餃	8只	Steamed pork & vegetable dumplings (8 pcs)	12.50
012	素菜餃	6只	Steamed vegetarian dumplings (6 pcs)	10.50

69

宮保雞丁
Kongbao
Chicken
£17.00



189

明爐燒鴨飯
Roast
Duck with
Rice
£14.00



58

雀巢乾牛絲
Crispy
Shredded
Beef
£15.00



54

豉椒炒牛肉
Stir-fried
Beef with
Black
Bean
Sauce
£19.80



35

鍋包肉
Deep-fried
battered
pork in
sweet &
sour sauce
£18.50

1D

北京片皮鴨
Pecking
Duck
£65.00



Welcome to Dumplings' Legend where we are famous for our renowned Xiao Long Bao.

As one of the most established and esteemed restaurants of Chinatown we have attracted diners from all over the world and in 2015, even played host to His Royal Highness King Charles and Camilla, Duchess of Cornwall.

While we still have our skilful dim sum and Xiao Long Bao chef Mr Lizhong Wu, we have also enhanced our existing menu by working together with Mr Tianjin Zhao who specialises in the cuisine of North Eastern China as well as being equally versed in the cooking of South East Asia.

Mr Tianjin Zhao previously lead our popular Manchurian Legend restaurant which was featured in the Michelin Guide 2014-2015.

肉類

MEAT

31	京都焗小排 ★	Sweet & sour spare ribs	-	16.80
33	東坡肉 ★	Dongpo pork belly, red-braised and slowly-stewed		18.80
34	酥香咕嚕肉	Sweet & sour pork		15.00
35	鍋包肉 (特)	Deep-fried battered pork in sweet & sour sauce		18.50
36	回鍋肉 🌶️	Twice-cooked pork belly slices with chilli & onion		18.50
37	魚香肉絲 ★🌶️	Marinated shredded pork with mixed vegetables in special chilli sauce		15.50
38	農家小炒肉	Villager's stir-fried pork		16.80
39	香辣豬手 🌶️	Spicy pork knuckles		18.50
40	紅燒美容蹄	Slow-braised pig's trotters		18.50
41	一品豬扒	Supreme deep-fried pork fillets in delicious creamy sauce		18.50
42	京式豬扒	Pork fillet in Peking sauce		18.50
43	椒鹽焗豬扒	Flavoursome salt & pepper pork fillet		18.50
44	蒜芯炒燒肉	Stir-fried Garlic Sprout with Crispy Roast Pork		19.50
45	鹹魚蒸肉餅	Steamed pork pie with salted fish		18.00
46	毛血旺 🌶️	Combination hot pot: beef, beef tripe, pig's intestines, pig's blood pudding & luncheon meat in flavoursome hot soup		28.80
47	芋頭扣肉	Stewed pork belly slices with yam		18.80
48	梅菜扣肉	Stewed pork belly slices with dried mustard vegetables		18.80
49	咖哩牛腩 🌶️ GF	Curry braised beef brisket		18.00
50	土豆燉牛腩	Beef brisket & potato stew		18.00
51	牛腩燉蘿蔔	Beef brisket & white turnip stew		18.00
53	川椒炒牛肉	Stir-fried beef with Sichuan chillies		19.80
54	豉椒炒牛肉 (特)	Stir-fried beef with black bean sauce		19.80
55	鐵板黑椒牛小排	Sizzling beef ribs with black pepper sauce		25.50
56	西汁牛小排 (特)	Beef ribs with Peking sauce		25.50
57	芥蘭炒牛肉	Stir-fried beef with Chinese broccoli		18.50
58	雀巢乾牛絲	Crispy shredded beef		15.00
59	新疆小炒羊 🌶️	Xinjiang-style stir-fried lamb with chillies		19.80
60	杭椒燻肥羊 🌶️	Black pepper lamb with chillies		19.80
61	栗子枝竹炆羊腩	Lamb Brisket with Chestnut and Bean Curd sticks stew		19.80
61A	孜然焗羊小排 (特)	Lamb Chops with Spicy Herbal Sauce		27.50
61B	甘香煎羊小排	Lamb Chops with Spicy Chilli		27.50
62	三杯雞	Taiwanese "3-cup" chicken (boneless) (with soy sauce, sesame oil & rice wine)		19.00
63	菠蘿咕嚕雞	Sweet & sour chicken fillet with pineapple (boneless)		15.00
66	腰果炒雞丁	Sautéed diced chicken with cashew nuts		15.00
67	娘惹咖哩雞 🌶️★ GF	Malaysian "Nyonya" curry chicken (on the bone)		15.00
68	鐵板豉汁雞球	Sizzling chicken fillet in black bean sauce		17.00
69	宮保雞丁 🌶️	Kongbao chicken with dried chilli & cashew nuts		17.00
71	格樂山辣子雞 🌶️★	Sichuan-style stir-fried spicy chicken with chilli & peanut		21.50
73	黔西啤酒雞 (特) 🌶️	Southwestern-style chicken cooked with beer		26.80
74	大盤雞 (特) 🌶️	'Big plate' chicken – most popular, must-try Xinjiang dish! A large platter of chicken (with bone), potato, green & red pepper, tomato, and special belt noodles; mildly spicy	中份/medium portion 26.00 大份/large portion 38.00	
75	酥炸橙花鴨	Deep-fried duck (boneless) with orange sauce		16.50
76	鳳梨炒鴨片	Stir-fried duck (boneless) slices with pineapple		16.50



116

King Prawn with Chilli
£28.00

乾鍋蝦球



128

Silken Tofu Cubes with Mixed Mushrooms
£18.00

野蕈玉子豆腐



90

Sea bass grilled with mixed chillies, lotus roots & potatoes
£39.80

農夫烤爐魚



91

Boiled tender sea bass slices in spicy soup
£28.00 / £39.00

山城水煮魚



133

Stir-fried green beans with minced pork
£15.00

乾煸四季豆

各式海鮮

SEAFOOD

81	麻辣明蝦球 🍤	Deep-fried king prawn with chilli & Sichuan pepper	21.50
82	鮮果咕嚕蝦球	Sweet & sour prawn with seasonal fruit	21.50
83	宮保蝦球 🍤	Kongbao king prawn with dried chilli & cashew nuts	21.50
84	黃金炸明蝦 (特)	Golden king prawn (with shell) fried with salted egg yolk	26.00
85	香辣棒棒蝦 (特) 🍤	'Bang Bang' king prawn (with shell) with dried chillies	26.00
86	干煎豉油皇大蝦	Grilled king prawn (with shell) with soy sauce	26.00
87	豉汁蒸鱸魚	Steamed sea bass fillet with black bean sauce	30.00
88	傳統潮州蒸鱸魚	Traditional Chaozhou-style steamed sea bass (barley malt white vinegar)	36.00
89	清蒸鱸魚排	Sea bass fillet steamed with soya sauce	28.50
89A	煎封海鱸魚 (特)	Deep-fried Seabass (Whole) with Soy Sauce	34.00
90	農夫烤鱸魚 🍤	Sea bass grilled with mixed chillies, lotus roots & potatoes	39.80
91	山城水煮魚 🍤	Boiled tender sea bass slices in spicy soup 小份/small portion 28.00 大份/large portion 39.00	
92	天府酸菜魚	Tender sea bass slices with pickled cabbage & glass noodles in fragrant soup 小份/small portion 26.80 大份/large portion 38.00	
94	古法蒸多寶魚	Steamed turbot with soya sauce	時價 seasonal price
95	飄香八爪魚 🍤	Deep-fried octopus with dried chilli	22.00
96	椒鹽八爪魚	Deep-fried octopus with salt & pepper	22.00
97	生滾螃蟹粥	Fresh crab (with shell) congee	30.00
98	香辣蟹 🍤	Aromatic chilli crab (with shell)	30.00
99	黑胡椒炒螃蟹 ★	Fresh crab (with shell) stir-fried with black pepper sauce	30.00
100	紹興老酒蒸螃蟹	Fresh crab (with shell) steamed with Shaoxing rice wine	30.00
101	時菜炒帶子	Fried scallops with vegetables	23.00
	生猛龍蝦	Fresh lobster, with a chosen sauce from below	時價 seasonal price
	(104D) 薑蔥 Ginger & spring onion / (104E) 椒鹽 Salt & pepper / (104F) 豉汁 Black bean sauce / (104G) 多加麵 with noodles (optional) (104H) 香檳 Champagne		
105	牛油芝士焗龍蝦 ★	Fresh lobster baked with butter & cheese	時價 seasonal price
106	豉汁蒸活鱸(全魚)	Steamed whole fresh eel with black bean sauce	時價 seasonal price

風味乾鍋

Special Dry-Wok Dishes

111	乾鍋手撕包菜 🍤	Hand-sliced Chinese cabbage with chilli sauce	16.50
112	乾鍋藕片 🍤	Spicy lotus root slices with chilli	17.50
113	乾鍋子雞 🍤	Fragrant tender chicken (with bone) with dried chilli	23.00
114	乾鍋回鍋肉 🍤	Double-cooked pork belly slices with chilli, onion & tofu	23.00
115	乾鍋肥腸 🍤	Succulent pork intestines with chilli	21.00
116	乾鍋蝦球 🍤	King prawn with chilli	28.00
118	乾鍋百葉 🍤	Beef omasum with chilli	21.00
119	乾鍋牛肚 🍤	Beef tripe with chilli	21.00
120	乾鍋肥羊 🍤	Sliced lamb with chilli	23.50

雞蛋豆腐類

EGG & TOFU

121	菜圃煎蛋	Taiwanese omelette with chopped salted radish	13.00
122	三色蒸水蛋	Steamed eggs with preserved egg & salted duck egg	16.80
123	麻婆豆腐 🍤	Mapo tofu, with minced pork in spicy sauce	14.00
128	野蕈玉子豆腐 ★	Silken tofu cubes with mixed mushrooms	18.00
129	肉碎玉子豆腐	Silken tofu cubes with minced pork	17.00
130	石鍋海鮮玉子豆腐	Supreme seafood with silken tofu cubes in stone bowl	24.80

176

鮮蝦雲吞湯麵
Prawn & Pork
Won-Ton
Noodle
Soup
£14.50



153

地三鮮
Triple
Earthly
Freshness
£15.00



182

鮮烘麵底
Shrimp & Pork
Won-Ton
Noodle
Soup
£15.50



165

豬扒蛋炒飯
Pork chop
with egg
fried rice
£15.50



18F

新鮮蒸帶子
Fresh
Scallop
served
with Glass
Noodles
£10.50
each



18B

新鮮蘇格蘭聖子
Fresh
Scottish
Razor Clam
served with
Glass
Noodles
£10.50
each



燒味

1E	明爐燒鴨	Signature roast duck
1E1	桶子油雞	Soya sauce chicken
1E2	蜜汁叉燒	Honey roast pork
1E3	脆皮燒肉	Crispy roast pork
1E5	燒味雙拼	Combination of any two above
1E6	燒味三拼	Roast meat platter

ROAST MEAT SPECIALS

每份	半隻	每隻
Portion	Half	Whole
13.50	23.50	43.00
13.50	19.50	32.00
		14.00
		16.50
		19.50
		23.00

蔬菜類

VEGETABLE		
131	魚香茄子	Fragrant aubergine with minced pork & chilli sauce 15.00
132	椒鹽茄子	Salt & pepper crispy aubergine 15.00
133	乾扁四季豆	Stir-fried green beans with minced pork 15.00
141	腐乳炒通菜	Stir-fried spicy water spinach with fermented bean curd 15.00
142	清炒白菜仔	Stir-fried baby pak-choi (Chinese cabbage) 15.00
143	金銀蛋浸白菜仔 GF	Baby pak-choi in supreme soup with salted egg & preserved egg 19.00
144	蒜子菜心 GF	Stir-fried choi-sum with garlic 15.00
145	薑汁炒芥蘭 GF	Stir-fried Chinese broccoli with ginger paste 15.00
146	清炒西蘭花 GF	Stir-fried broccoli 13.50
147	炒菠菜 GF	Stir-fried spinach 13.50
148	韭菜炒蛋 GF	Stir-fried chives with scrambled eggs 15.00
149	黑白菜 GF	"Black & white": black fungus & Chinese cabbage 13.50
150	清炒雜菜 GF	Stir-fried mixed vegetables 13.50
151	金銀蛋浸菠菜 ★ GF	Spinach in supreme soup with chopped salted egg & preserved egg 19.00
152	魚香菠菜	Spicy spinach with minced pork & chilli bean paste 15.00
153	地三鮮	'Triple earthy freshness': sautéed aubergine, red pepper & potato 15.00

各式粉麵飯類

NOODLES & RICE DISHES

161	揚州炒飯 GF	Yang-Zhou fried rice with chicken & shrimp 13.80
161A	福建炒飯	Fu-Jian special fried rice with prawn & mixed meat & vegetables 16.80
162	蝦仁蛋炒飯 特★ GF	Egg fried rice with shrimp 13.80
163	娘惹咖哩雞飯 特	Malaysian-style curry chicken (on the bone) with steamed rice 15.50
164	咖哩牛腩飯 特	Curry braised beef brisket with steamed rice 15.50
165	豬扒蛋炒飯	Pork chop with egg fried rice 15.50
374	蛋炒飯 GF	Egg fried rice 6.80
167	特級蛋炒飯 特★	Supreme egg fried rice with chopped spring onions 8.00
168	絲苗白飯 GF	Steamed jasmine rice 4.00
169	肉碎玉子豆腐石鍋飯	Stone-bowl rice with minced pork & silken tofu 16.00
170	鹹魚蒸肉餅石鍋飯	Stone-bowl rice with steamed meat pie & salted fish 16.00
171	三寶臘味石鍋飯 ★	Stone-bowl rice with cured pork & duck 17.50
172	紅燒牛肉湯麵 ★	Spicy beef noodle soup 15.50
173	清燉牛肉湯麵	Beef stew noodle soup 15.50
175	豬扒湯麵 ★	Sliced pork chop noodle soup 15.50
176	蝦仁豬肉雲吞湯麵	Prawn & pork won-ton noodle soup 14.50
177	乾炒牛肉河粉	Stir-fried beef hofen (wide rice noodles) 15.00
178	甘香辣炒海鮮河粉	Spicy seafood hofen (wide rice noodles) 15.00
179	豉椒炒牛肉河粉	Stir-fried beef hofen with black bean sauce 14.50
180	沙茶牛肉炒麵	Stir-fried beef noodles with Shacha sauce 15.00
181	大麵炒(海鮮)	Stir-fried mixed seafood noodles 15.50
182	三鮮烘麵底	Crispy noodles topped with mixed seafood 15.50
183	上海炒麵(海鮮)	Shanghai-style stir-fried mixed seafood noodles 15.50
184	乾炒雞絲麵	Stir-fried chicken noodles 14.00
185	芽菜炒麵	Stir-fried noodles with bean sprouts 10.50
186	乾炒海鮮米粉	Stir-fried mixed seafood vermicelli 15.00
187	星洲米粉	Spicy Singapore noodles with chicken & shrimp 14.00
188	炒冬粉(蝦米, 肉碎)	Stir-fried glass noodles with dried shrimp & minced pork 14.00
189	明爐燒鴨飯/湯麵	Roast duck with rice / noodle soup 14.00/14.50
190	蜜汁叉燒飯/湯麵	Honey roast pork with rice / noodle soup 14.00/14.50
191	脆皮燒肉飯	Crispy roast pork with rice 14.00
192	豉油雞飯	Soya chicken with rice 14.00
193	燒味雙拼飯	2 kinds of barbecue roast meat with rice 15.00
194	燒味三拼飯	3 kinds of barbecue roast meat with rice 18.00

201 Dumplings' Legend Set A**25.50 per person; minimum order: 2**

精裝小籠包	Classic pork siu long bao (4 pcs)
雲吞湯	Prawn & pork won-ton soup
豉椒炒雞柳	Stir-fried chicken fillet with black bean sauce
宮保蝦球	Kongbao king prawn with dried chilli & cashew nuts
清炒雜菜	Stir-fried mixed vegetables
蛋炒飯	Egg fried rice

202 Dumplings' Legend Set B**26.50 per person; minimum order: 2**

蝦片	Prawn crackers
雞蓉粟米湯	Chicken & sweetcorn soup
酥香咕嚕肉	Sweet & sour pork
豉椒牛肉	Beef with black bean sauce
清炒雜菜	Stir-fried mixed vegetables
蛋炒飯	Egg fried rice

203 Vegetarian Set**27.50 per person; minimum order: 2**

酸辣湯	Vegetarian hot & sour soup
熱拼盤	Hot mixed platter
(椒鹽豆腐, 素春捲, 干貝鬆)	(salt & pepper tofu, vegetarian spring rolls, crispy seaweed)
魚香茄子砵	Aubergine with mashed garlic with chilli sauce
紅燒雙冬	Sautéed mushrooms & bamboo shoots
甜酸油條	Sweet & sour fried dough sticks
花菇扒時菜	Assorted mushrooms & seasonal vegetable

204 House Set**31.50 per person; minimum order: 2**

雞蓉粟米湯	Chicken & sweetcorn soup
香酥鴨 (1/4)	Crispy aromatic duck (quarter)
四川蝦球	Sichuan spicy king prawn
西檸炸雞	Fried chicken (boneless) with lemon sauce
鳳梨咕嚕肉	Sweet & sour pork with pineapple
清炒雜菜	Stir-fried mixed vegetables
蛋炒飯	Egg fried rice

四人以上, 額外加送 A bonus dish for 4 or more people

乾牛絲	Crispy shredded beef
-----	----------------------

205 Supreme Set**39.50 per person; minimum order: 2**

雞蓉粟米湯	Chicken & sweetcorn soup
熱拼盤	Hot mixed platter
(京都小排, 素春捲, 干貝鬆, 芝麻蝦多士)	(Peking spare ribs, vegetarian spring rolls, crispy seaweed, sesame prawn toast)
香酥鴨 (1/4)	Crispy aromatic duck (quarter)
四川蝦球	Sichuan spicy king prawn
鳳梨咕嚕肉	Sweet & sour pork with pineapple
豉椒炒雞柳	Stir-fried chicken fillet with black bean sauce
清炒雜菜	Stir-fried mixed vegetables
蛋炒飯	Egg fried rice

四人以上, 額外加送 A bonus dish for 4 or more people

乾牛絲	Crispy shredded beef
-----	----------------------

Food allergies & intolerances:

Customers are advised to inform the restaurant staff prior to order of their food allergy/intolerance, or if they would like to know the list of ingredients in a particular dish. Thank you.



**Frieze Masters
2023**



**Self-Portrait LFW
2024**



**Taste of London
2022 - 2024**

London's best Chinese soup dumplings

Celebrate Chinese New Year with a round of Xiao long bao, a Shanghai speciality also known as a soup dumpling



YUMMY BUNS: YAUATCHA'S SOUP DUMPLINGS

JASMINE GARDNER
18 FEBRUARY 2015

London's best dim sum restaurants

We've parcelled up the best places serving up this dainty Chinese lunchtime speciality

Written by [Angela Hui](#), [Sarah Cohen](#) & [Leonie Cooper](#) Thursday 14 December 2023



Greg Woodward

The Standard

This Shanghai speciality, otherwise known as a soup dumpling, is a basket of steamed buns usually filled with a pork and seafood broth.

Celebrate Chinese New Year with a portion to yourself but be careful — you need to put them in your mouth whole if you don't want the soup to spill everywhere. You'll also need to be able to resist eating them too quickly, they come out from the kitchen piping hot.

DUMPLINGS LEGEND

This Gerrard Street restaurant specialises (unsurprisingly) in dumplings, and the xiao long bao, which you can watch being made in a glass room within the restaurant, are the best thing on the menu.

LEONG'S LEGEND

If you're too late for a table at Dumplings, try Leong's. It's owned by the same parent company and the soup dumplings are almost as good.

3. Dumplings' Legend

Restaurants Chinese Chinatown

This popular Chinatown hangout is more traditional than new kid [Din Tai Fung](#), but shares the same signature dish: soup dumplings. (The classic, subtle pork version is our favourite.)

Despite the name, there's more to this place than just dumplings: the terrific fried turnip cake and quivering cheung fun are worth ordering too.





小籠皇 KTV 唱吟



*Have you heard of the
Dumplings' Legend?*

15-16 Gerrard Street
London Chinatown
W1D 6JE



020 7494 1200

Split across three floors, Dumplings' Legend is the most popular Chinatown food/drinks destination. It offers spacious space for private parties and events of all sizes, with bespoke menu and entertainment packages to meet all budgets. and requests. There are also 4 plush private rooms that can seat up to 10 people, 20 people, or 30 people, all of which are equipped with advance karaoke sound system and a huge song list in multiple languages full of latest hits!

Please speak to the manager to enquire about venue hire, private party booking, and bespoke food/drinks arrangement. Enjoy our 3am late night license as well.