



The go-to dining destination for steamed dumplings and noodles has arrived on the Las Vegas Strip.

From Taipei to Los Angeles, the esteemed Taiwanese dumpling house is renowned for their Xiao Long Bao — the famed Shanghai-style soup dumplings filled with Kurobuta pork and house seasonings. Discover this highly anticipated new dining experience featuring exquisite hand craftsmanship and artistry unlike anything else.

DIN TAI FUNG FEATURES THE KUROBUTA PORK XIAO LONG BAO – WEIGHED AND FOLDED BY HAND TO ACHIEVE OUR SIGNATURE GOLDEN RATIO OF 18 FOLDS AND STUFFED WITH TOP-QUALITY KUROBUTA PORK MARINATED IN A BLEND OF CAREFULLY SELECTED SEASONINGS.

SERVICE AVAILABILITY

Dinner

GENERAL INFORMATION

Executive Chef – Chen-Wei Chan

Seating Capacity

Semi-private seating area to seat 20 people max.



RESTAURANT INFO

Originally a shop that sold cooking oil, Din Tai Fung dedicated half of their shop to making and selling Xiao Long Bao — steamed pork soup dumplings.

Din Tai Fung's Xiao Long Bao became so popular that they phased out the oil business and turned Din Tai Fung into the full-fledged restaurant that it is today.

With a menu boasting far more than just Xiao Long Bao, the brand has won many awards — including the coveted Michelin star at its Hong Kong branch — and has become an internationally beloved brand, offering a taste of Taiwan to the United States, Japan, South Korea, Singapore, China, Hong Kong, Indonesia, Malaysia, Australia, Europe, and Thailand.

SIGNATURE DISHES

Cucumber Salad

Kurobuta Pork Xiao Long Bao

Sautéed String Beans

Shrimp Fried Rice

Shrimp and Kurobuta Pork Wontons with House Spicy Sauce

