

Food Allergies & Intolerances

Guests with allergies or intolerances are advised to inform our service team before placing orders for food or beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, due to shared cooking and preparation areas, there is a risk of allergen ingredients still being present.





Cold Appetisers ^{前菜}



🔍 Vegan 🔪

手拍黄瓜

Cucumber in Spicy Sauce

にんにくチリオイル漬けきゅうり 8lkcal



Q Vegan

芝麻菠菜

Spinach Dressed in Sesame Oil

ごまほうれん草とごま油 85kcal



糖醋小排

Honey & Vinegar Short Ribs

ショートリブの酢豚 496kcal



干煸四季豆

Sautéed String Beans with Minced Pork & Dried Shrimp

豆もやしのあえもの 118kcal



Q Vegan

姜丝云耳

Wood Ear Mushrooms with Ginger Strips & Vinegar Dressing

黒きくらげの黒酢あえ 70kcal



上海醉鸡

Original Shanghainese Drunken Chicken

上海風鶏肉の紹興酒漬け 148kcal



川香牛腱

Braised Sichuan Sliced Beef

薄切り牛スネ肉の四川風蒸し煮 123kcal





特色/小菜

Oriental Salad in Special Vinegar Dressing

豆腐干と昆布のあえもの 177kcal

Din Tai Fung's unique chilled appetiser is made with julienne seaweed, beansprouts, tofu and rice vermicelli, tossed in a light and tangy sesame oil dressing.



炸排骨 Signature Fried Pork Chop

パイクー(豚肉の香り揚げ) 302kcal



酥脆腐皮虾饼

Crispy Golden Prawn Pancake

えび入りの揚げゆばパンケーキ 398kcal





Sides eð Snacks スナック類



炸虾肉馄饨

Crispy Prawn & Pork Wontons

海老と豚の揚げワンタン 405kcal



炸菜肉馄饨

Crispy Pork & Vegetable Wontons

豚肉と野菜の揚げワンタン 380kcal



天津蔬菜鸡肉煎饺

Pan-fried Tianjin Cabbage & Chicken Gyoza

> 天津野菜鶏肉の餃子 220kcal



干拌虾肉馄饨

Prawn & Pork Wontons Tossed in Chicken Broth

豚とえびワンタン醤油かけ v 315kcal



干拌菜肉馄饨

Pork & Vegetable Wontons Tossed in Chicken Broth

豚と野菜ワンタン醤油かけ 251kcal



虾肉红油抄手

Prawn & Pork Wontons in Spicy Sauce

海老と豚のワンタンの米酢とチリ オイル添え 318kcal





菜肉红油抄手

Pork & Vegetable Wontons in Spicy Sauce

豚と野菜のワンタンの米酢とチリオイ ルがけ

254kcal

A delicious blend of pork and vegetables, enveloped within thin homemade skins and served in our spicy sauce.







Steame∂ Dumplings 蒸∪餃子



辣椒螃蟹小笼包

Chilli Crab & Pork Xiao Long Bao

チリクラブと豚肉入り小籠包 5pcs | 305kcal lpc | 6lkcal



松露小笼包

Truffle & Pork Xiao Long Bao

トリュフ入り小籠包 5pcs | 240kcal lpc | 48kcal



蟹粉小笼包 Crab & Pork Xiao Long Bao

蟹みそ入り小籠包 10pcs | 588kcal 5pcs | 294kcal



牛肉小笼包 Beef Xiao Long Bao

牛肉入り小籠包 8pcs | 320kcal 4pcs | 160kcal



鸡肉小笼包 Chicken Xiao Long Bao

鶏肉入り小籠包 10pcs | 318kcal 5pcs | 159kcal



10pcs | 494kcal 5pcs | 247kcal

Din Tai Fung's world-famous Xiao Long Bao features a minimum of 18 exquisite folds. Each handmade with succulent minced pork, wrapped in a delicate dough skin, which is pleated, twisted and then steamed.







虾肉烧卖

Prawn & Pork Shao Mai

えびと豚肉入り燒売 8pcs | 578kcal 4pcs | 289kcal



腐皮糯肉烧卖

Minced Pork & Glutinous Rice Shao Mai

もち米焼売豚ひき入り 4pcs | 226kcal 8pcs | 452kcal





Steamed **Dumplings** 蒸し餃子





Prawn & Pork Jiao Zi

えびと豚肉入り蒸し餃子 8pcs | 416kcal 4pcs | 208kcal



菜肉蒸饺

Pork & Vegetable Jiao Zi

野菜と豚肉入り蒸し餃子 8pcs | 496kcal 4pcs | 248kcal



Vegan

素菜蒸饺

Vegetable Jiao Zi

ベジタリアン蒸し餃子 8pcs | 390kcal 4pcs | 195kcal



キノコとトリュフ入り小籠包

10pcs | 348kcal

5pcs | 174kcal

Handmade with Shiitake, Shimeji, Enoki and Eryngii mushroom filling. Enriched with white truffle oil and seasoned with truffle salt to ensure a perfect balance of flavour and texture.







Steamed Buns 蒸しまんじゅう



鲜肉包

Pork Buns

豚肉まん

3pcs | 405kcal 1pc | 135kcal



鸡肉包

Chicken Buns

鶏肉まん

3pcs | 399kcal

lpcs | 133kcal



辣蟹鲜肉包 Chilli Crab & Pork Buns

チリクラブと豚肉入りまん

3pcs | 384kcal

1pc | 128kcal

Filled with Singaporean style sweet & spicy chilli sauce, hand picked Devonshire crab meat and prime British pork. Each bun is handmade daily in-house with Taiwanese flour and steamed in



菜肉包

Pork & Vegetable Buns

野菜と豚肉入りまん lpc | 147kcal

3pcs | 441kcal



素菜包

Vegetable Buns

ベジタリアンまん

3pcs | 366kcal

lpc | 122kcal







蒜炒四季豆

String Beans with Garlic*

炒めるにんにくとインゲン Original | 180kcal



(QVegan)

蒜炒高丽菜

Cabbage with Garlic*

炒めるにんにくとキャベツ Original | 166kcal



Vegetable Stir-Fries

野菜炒め

*Superior Broth

Our dishes are cooked with Superior Broth, made with a base of chicken & pork which is simmered for 8 hours.



Vegan / Vegetarian

Options available upon request





蒜炒西兰花

Broccoli with Garlic*

炒めるにんにくとブロッコリー Original | 227kcal With Prawns | 343kcal



(Vegan)

蒜炒菠菜

Spinach with Garlic*

炒めるにんにくとほうれん草 Original | 255kcal With Prawns | 371kcal



蒜炒虾仁豆苗 Prawn Dou Miao with Garlic

炒めるにんにくとえびと豆苗

Original | 293kcal With Prawns | 409kcal







Fried Rice チャーハン



蛋炒饭

Egg Fried Rice

たまごチャーハン 663kcal



排骨蛋炒饭

Pork Chop & Egg Fried Rice

パイコーチャーハン (豚のスペアリブ) 965kcal



肉丝蛋炒饭

Shredded Pork & Egg Fried Rice

> 豚肉チャーハン 675kcal



什蔬蛋炒饭

Vegetable & Mushroom Egg Fried Rice

> 野菜たっぷりチャーハン 604kcal



Vegan 白饭

Steamed Rice

ライス 311kcal



虾仁蛋炒饭 Prawn & Egg Fried Rice

えびチャーハン

635kcal

Din Tai Fung's signature Fried Rice owes its popularity to freshly prepared ingredients and a skilled hand. Taikeng No. 9 Taiwanese Rice is specially imported for its fragrance and texture. Free range eggs are added at just the right temperature to coat every single grain.





元盅鸡汤面

Steamed Chicken Soup with Noodles

蒸し鶏スープ麺 502kcal



虾仁馄饨川味燃面

Prawn & Pork Wontons with Noodles in Sichuan Sauce

海老と豚のワンタン麺四川ソース味 482kcal





Noodles

麺類

*Superior Broth

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Vegan / Vegetarian

Options available upon request



虾仁馄饨汤面

Prawn & Pork Wonton Noodle Soup*

野菜と豚肉入りワンタン麺 478kcal



菜肉馄饨汤面

Pork & Vegetable Wonton Noodle Soup*

野菜と豚肉入りワンタン麺 425kcal



红烧牛肉汤面 Special Noodle Soup with Braised Beef

ニューローメン

455kcal







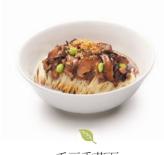




担担面

Dan Dan Noodles

タンタン麺 359kcal



毛豆香菇面

Mushroom & Edamame Noodles

キノコと枝豆麺 489kcal



干拌面

Dry Noodles Tossed in House Sauce

ガンバン麺 300kcal



炸酱面

Noodles with Minced Pork in Bean Sauce

ジャ - ジャ - 麺 347kcal





Noodles in Spicy Sauce

特製辛いソース麺 322kcal





干拌排骨面

Pork Chop & Dry Noodles in House Sauce

パイクー麺

602kcal

Premium pork chop marinated for tenderness then deep fried to perfection. Served with homemade egg noodles in house sauce and finished with fresh spring onions and black pepper.



酸辣汤(原味/辣味)

Hot & Sour Soup (Original / Spicy)

> サンラータン 180kcal



元盅鸡汤

Steamed Chicken Soup

鶏肉蒸しスープ 261kcal







*Superior Broth

Our dishes are cooked with Superior Broth, made with a base of chicken & pork which is simmered for 8 hours.



虾肉馄饨汤

Prawn & Pork Wontons in Superior Broth*

えびと豚肉入りワンタンスーブ 280kcal



菜肉馄饨汤

Pork & Vegetable Wontons in Superior Broth*

野菜と豚肉入りワンタンスーブ 218kcal



元盅松露鸡汤 Steamed Truffle Chicken Soup

鶏肉蒸しスープトリュフ入り

284kcal







Desserts スナック



豆沙小笼包

Red Bean Xiao Long Bao

あん入り小籠包 8pcs | 480kcal 4pcs | 240kcal



芋泥小笼包

Sweet Taro Xiao Long Bao

タロイモ入り小籠包 8pcs | 358kcal 4pcs | 179kcal



流沙包

Salted Egg Yolk Custard Lava Buns

塩味カスタードのクリームままん 3pcs | 666kcal lpc | 222kcal



豆沙包

Red Bean Buns

あんこまん 3pcs | 366kcal lpc | 122kcal



学泥包

Sweet Taro Buns

タロイモまん



杨枝甘露(冷)

Mango Pomelo Sago (Chilled)

ヨンジーガムロウ(冷製) 78kcal



芒果布丁(冷)

Mango Pudding (Chilled)

マンゴープリン(冷製) 127kcal



Q Vegan

冻仙草糯米盅(冷)

Grass Jelly Topped with Sweet Black Glutinous Rice (Chilled)

仙草ゼリーの黒もち米のせ(冷製)





巧克力豆沙小笼包

Red Bean Xiao Long Bao with Chocolate Lava

チョコあんこ入り小籠包 8pcs | 546kcal 4pcs | 273kcal

Smooth, earthy red bean paste specially imported from Taiwan, encases a flowing lava centre of rich, bittersweet Caraïbe 66% Valrhona chocolate.