

Shanghainese Chef Reveals Menu For His Highly-Anticipated New Chinatown Vegas Restaurant

Located in the new Shanghai Plaza in red-hot Chinatown, Xiao Long Bao and Shen Jian Specialists Unveil Menu For ShangHai Taste



Las Vegas, Dec 24, 2019 ([IssueWire.com](http://www.IssueWire.com)) - Chef Jimmy Li is set to debut his chef-driven Shanghainese cuisine at the newest modern eatery to open in the culinary hot-spot, [Chinatown Vegas](#).

The restaurant promises to deliver an authentic dining experience and they spared no expense in

assuring just that. They delayed the opening by several months as they waited for shipments to arrive from China. Every single thing you see in the restaurant has been hand-picked and imported from Chef Li's birthplace. For example, Chef Li and his business partner Joe Muscaglione tasted over three dozen types of high-quality Chinese vinegar before choosing the right one. That same determination and passion went into every detail in creating the restaurant.

Using only the highest-quality ingredients is important to Chef Li. *"We want to be able to offer our customers authentic Shanghainese dishes using the best ingredients without compromising on the quality and freshness and keep the prices approachable to everyone. [ShangHai Taste](#) will offer affordable fine dining in a fast-casual setting".*

The open kitchen restaurant's main draw will be their delicious [Xiao Long Bao](#) and [Sheng Jian](#), but the entire menu will feature a nice variety of Shanghainese dishes.

Food writer Andy Wang recently wrote: *"You can expect the crowds to swarm for Shanghai Taste's pork-and-crab soup dumplings, slow-roasted short rib, Shanghai duck, and magnificent fried rice when the restaurant debuts"* in Food & Wine Magazine's [Guide to Eating in Las Vegas Right Now](#).

ShangHai Taste's Debut Menu:

Pan-Fried

Sheng Jian (Pan Fried Soup Dumplings), \$7.95

Shanghai Scallion Pancake, \$3.95

Appetizer

Kao Fu (Steamed Wheat Gluten), \$6.95

Cold Bean Curd Noodles with Housemade Scallion Oil, \$6.95

Scallion Chicken Salad, \$6.95

Cold Sliced Ox Tongue, Sichuan Sauce, \$7.95

Old Fashion Shanghai Style Sweet & Sour Pork Ribs, \$7.95

Sliced Beef Shank Garlic Sauce, \$7.95

Shanghai Duck, \$12.95

Slow-Roasted Angus Beef Short Rib, \$13.95

Steamed

XLB - Traditional Shanghai Xiao Long Bao, \$9.95

XLB - Crab Yolk Xiao Long Bao, \$13.95

**GLUTEN FREE" XLB, \$10.95

Steamed Vegan Dumplings, \$10.95

Steamed Fish Dumplings, \$10.95

Shanghai Shao Mai, \$10.95

Shanghai Shrimp Shao Mai, \$12.95

Soup

Curry Beef Soup with Rice Noodles, \$5.95

Fried Tofu Soup with Rice Noodles, \$5.95

Shanghai Pork Wonton Soup, \$10.95

Fish Wonton Soup, \$11.95

Noodles

Angus Short Rib Noodle Soup, \$14.95

Shanghai Beef Noodle Soup, \$11.95

Chopped Pork Tenderloin Noodle Soup with Potato and Bell Pepper, \$10.95

Pickled Mustard Greens & Pork Tenderloin Noodle Soup, \$10.95

Shanghai Vegan Noodles Soup, \$10.95

Cold Noodles with Scallion Oil and Shanghai Soy Sauce (Dry), \$9.95

Sichuan Oil & Peanut Sauce Fish Wonton (Dry), \$11.95

Fried Rice & Noodles

House Fried Rice, \$12.95

(Pork, Chicken, Beef, Shrimp, Mushroom) Shrimp add \$1.00

House Fried Fat Noodles, \$12.95

(Pork, Chicken, Beef, Shrimp, Mushrooms Shrimp add \$1.00

Shanghai Egg Fried Rice, \$9.95

Shanghai Fried Rice Cake, \$12.95

Fried Rice with Chopped Chinese Sausage & Greens, \$10.95

Shanghai Duck Bowl, \$13.95

Chopped Pork, Potato, Bell pepper in Chili Sauce Bowl, \$10.95

Curry Chicken Bowl, \$10.95

Vegetable

Boiled Vegetables in Fish Sauce, \$9.95

Boiled Vegetables in Chicken Broth, \$9.95

Dessert

XLB- Red Bean Paste, \$9.95

Tangyuan in Osmanthus Soup (Hot), \$6.95

Shanghai Taste opens from Monday to Sunday from 10 am to 10 pm.

You can see their ABC Channel 13 News Clip here <https://www.youtube.com/watch?v=iJBaBR7nRDA>



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