

ShangHai Taste Introduces New Soup Dumplings in Chinatown Vegas

Chef Jimmy Li puts a colorful twist on his already-popular Xiao Long Bao, combining art and ingenuity with authentic Shanghainese cuisine in the heart of Chinatown.



Nevada, Las Vegas, Mar 24, 2021 ([IssueWire.com](https://www.issuewire.com)) - **ShangHai Taste** is excited to announce new versions of **Xiao Long Bao** (soup dumplings) to the Chinatown restaurant's acclaimed Shanghainese menu: one with a shrimp and cucumber filling and another prepared with 100% Angus beef. **Sheng Jian Bao** (the pan-fried pork-filled cousin of Xiao Long Bao) is also now available with an Angus beef filling.

"Our dumpling makers and I have been experimenting for months, finally coming up with the perfect balance of a tender and tasty filling combined with a hot, clean, rich broth," said ShangHai Taste chef and proprietor **Jimmy Li**.

In a decorative, contemporary touch, the dough exteriors come in a variety of vivid colors, but purists should know all ingredients are 100% natural. Li uses carrot, bok choy, and squid ink as coloring agents.

As always, guests can watch the dumplings prepared from scratch and rolled by hand through tall windows facing the kitchen. Limited seating alongside the windows is available by request.

Shanghai-style Chinese food is growing in popularity around the world with Xiao Long Bao (casually called "XLB" in addition to soup dumplings) as one of the signature dishes. Chef Li opened ShangHai Taste in 2019 to not only preserve traditional culinary methods but elevate them to new standards.

Las Vegas Weekly Magazine chose ShangHai Taste's crab-yolk Xiao Long Bao as one of the [most memorable Las Vegas meals of 2020](#). "One bite of these decadent, meaty pork and crab soup dumplings, and you'll be hooked for life," wrote Leslie Ventura.

ShangHai Taste is earning a reputation as specialists in Xiao Long Bao and Sheng Jian Bao, but other dishes on Chef Li's authentic Shanghainese menu have not gone unnoticed. The restaurant's **Shanghai Fat Noodle** was featured on [Vegas PBS Recipe Box](#) in an episode that won a [Telly Award](#) in the "Online: Food & Beverage" category.

"Sharing one of my favorite dishes on film was a very big honor," said Li. "We look forward to sharing more recipes with Las Vegas."

SHANGHAI TASTE

ShangHai Taste serves elevated Shanghai-style Chinese street food in a clean, comfortable setting in the new Shanghai Plaza in Chinatown Las Vegas (4266 West Spring Mountain Road 104 A Las Vegas, NV 89102). Led by innovative chef and owner Jimmy Li, the restaurant is especially known for its Xiao Long Bao, serving more than 2,000 of the "soup dumplings" each day — reflected in the slogan "You order them, we stuff them, we steam them and you eat them." ShangHai Taste opened in 2019, earning immediate acclaim for its cuisine, customer service and efficiency. For more information, visit <https://g.page/xiao-long-bao-las-vegas?share>, [Facebook](#), [Twitter](#) or [Instagram](#) or call 702-570-6363.



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