

Dumpling Cooking Instructions

1. Bring a large pot of water to a rolling boil. You'll need enough water to cover the dumplings completely
2. Add the frozen dumplings to the pot, making sure they are submerged in the water.
3. Stir the dumplings gently with a slotted spoon or spatula to prevent them from sticking to the bottom of the pot.
4. Boil the dumplings for about 8-10 minutes or until they float to the surface of the water. You may need to adjust the cooking time depending on the size and thickness of the dumplings (Vegetarian and Vegan dumplings takes less time to cook).
5. Use a slotted spoon or strainer to remove the dumplings from the pot and place them on a plate.
6. Serve the dumplings hot with a dipping sauce made from soy sauce, vinegar, and a small amount of sesame oil (optional).

Tips:

- A. Be sure not to overcrowd the pot when cooking the dumplings, as this can cause them to stick together and cook unevenly.
- B. You can also pan-fry or steam the dumplings if you prefer. To pan-fry, add a small amount of oil to a non-stick pan over medium-high heat and cook the dumplings until they are golden brown on both sides. To steam, place the dumplings in a steamer basket over boiling water and steam for about 9-12 minutes.
- C. Experiment with different dipping sauces to find your favorite flavor combination. Some popular options include chili oil, hoisin sauce, black vinegar, and ginger scallion sauce

Soup Dumpling (Xiao Long Bao) Cooking Instructions

1. Prepare a steamer basket by lining it with parchment paper or cabbage leaves. This will prevent the dumplings from sticking to the basket and help them retain their shape.
2. Place the dumplings in the steamer basket, leaving a small amount of space between each dumpling to prevent them from sticking together as they cook.
3. Fill a large pot or wok with about an inch of water and bring it to a boil.
4. Place the steamer basket on top of the pot or wok, making sure the basket is securely balanced and the dumplings are not touching the water.
5. Cover the steamer basket with a lid and steam the dumplings for 9-10 minutes, or until they are fully cooked and the filling is hot.
6. Carefully remove the steamer basket from the pot or wok using oven mitts or a kitchen towel, and transfer the dumplings to a serving plate.
7. Serve the dumplings hot with soy sauce, black vinegar, and thinly sliced ginger on the side.

Frozen Chinese Beef Pancake Cooking Instructions

1. Remove the frozen beef pancake from the packaging and let it thaw at room temperature for about 10-15 minutes.
2. Preheat a non-stick frying pan over medium heat and add a small amount of oil to the pan. You only need enough oil to coat the bottom of the pan.
3. Place the beef pancake in the pan and fry for about 3-5 minutes on each side, or until it is golden brown and crispy. You may need to adjust the cooking time depending on the thickness of the pancake.
4. Use a spatula to carefully flip the pancake over and cook the other side.
5. Remove the pancake from the pan and let it cool for a few minutes before slicing it into wedges or bite-sized pieces.
6. Serve the Chinese beef pancake hot with your favorite dipping sauce, such as soy sauce, hoisin sauce, or chili oil.

Frozen Chinese Green Chive Pancake Cooking Instructions

1. Remove the Chinese green chive pancake from the packaging and let it thaw at room temperature for about 10-15 minutes. Another quick way to thaw the green chive pancake is to heat them in a microwave for 2-2.5 minutes
2. Preheat a non-stick frying pan over medium heat and add a small amount of oil to the pan. You only need enough oil to coat the bottom of the pan.
3. Place the green chive pancake in the pan and fry for about 3-5 minutes on each side, or until it is golden brown and crispy.
4. Use a spatula to carefully flip the pancake over and cook the other side.
5. Remove the pancake from the pan and let it cool for a few minutes before slicing it into wedges or bite-sized pieces.
6. Serve the Chinese green chive pancake hot with your favorite dipping sauce, such as soy sauce, hoisin sauce, or chili oil.



Dumpling City



Your Neighborhood Kitchen

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TEL: 650-272-6715

Business Hours
Mon: Closed
Tue-Sun: 10am-7pm



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Menu prices are subject to change without prior notice.

手工冷凍水餃

Handmade Frozen Dumpling
(20pc)/bag

- A01. 白菜豬肉水餃 Pork Dumpling w/ Napa Cabbage.....12
- A02. 韭菜豬肉水餃 Pork Dumpling w/ Chive..... 12
- A03. 香菜豬肉水餃 Pork Dumpling w/ Cilantro.....12
- A04. 茴香豬肉水餃 Pork Dumpling w/ Dill.....12
- A05. 芹菜豬肉水餃 Pork Dumpling w/ Celery..... 12
- A06. 香菇豬肉水餃 Pork Dumpling w/ Dry Mushroom..... 12
- A07. 芥菜豬肉水餃 Pork Dumpling w/ Chinese Spinach.... 12
- A08. 四季豆猪肉水餃 Pork Dumpling w/ Green Bean.....12
- A09. 白菜鸡肉水餃 Chicken Dumpling w/ Napa Cabbage...13
- A10. 韭菜鸡肉水餃 Chicken Dumpling w/ Chive..... 13
- A11. 玉米雞肉水餃 Chicken Dumpling w/ Corn..... 13
- A12. 菠菜雞肉水餃 Chicken Dumpling w/ Spinach..... 13
- A13. 三鮮水餃 Pork & Shrimp Dumpling w/ Chive.....13
- A14. 胡蘿蔔牛肉水餃 Beef Dumpling w/ Carrot..... 13
- A15. 玉米牛肉水餃 Beef Dumpling w/ Corn.....13

手工冷凍水餃

Handmade Frozen Dumpling
(20pc)/bag

- A16. 西葫羊肉水餃 Lamb Dumpling w/ Zucchini..... 13
- A17. 白萝卜羊肉水餃 Lamb Dumpling w/ Radish.....13
- A18. 白菜羊肉水餃 Lamb Dumpling w/ Napa Cabbage.....13
- A19. 韭菜蝦仁水餃 Shrimp Dumpling w/ Chive.....13
- A20. 韭菜魚肉水餃 Fish Dumpling w/ Chive.....13
- 🌱 A21. 韭菜雞蛋水餃 Green Chive Dumpling.....13
w/ Egg (Vegetarian)
- 🌱 A22. 西葫蘆雞蛋水餃 Zucchini Dumpling.....13
w/ Egg(Vegetarian)
- 🌱 A23. 素菜水餃(全素) Vegan Dumpling..... 13
(高麗菜, 豆腐, 豆腐干, 豆腐皮, 粉条, 毛豆, 玉米)
Vegan Dumpling contains cabbage, tofu, tofu skin, bean curd, vermicelli noodle, soybean, corn.
- 🌱 A24. 香菇白菜水餃(全素) Dry Mushroom.....13
& Napa Cabbage(Vegan)
- 🌱 A25. 香菇青江菜水餃(全素) Dry Mushroom.....13
& Bok Choy Dumpling(Vegan)
- 🌱 A26 别样牛肉玉米水餃 Beyond Meat Beef.....18
& Corn Dumpling

手工包子

Handmade Steamed Bun

- B01. 白菜猪肉包 Napa Cabbage & Pork Steamed Bun(4).....11
- B02. 白菜牛肉包 Napa Cabbage & Beef Steamed Bun(4).....12
- B03. 素菜包 Vegetarian Steamed Bun(4)..... 11
- B04. 馒头 Sweet Steamed Bun(4).....10
- B05. 花卷 Twisted Steamed Bun (4).....10

手工點心

Handmade Frozen Dim Sum

- C01. 灌湯小籠包 Shanghai Soup Dumpling(12).....13
- C02. 韭菜盒子 Green Chives Pancakes(2).....8
- C03. 牛肉餡餅 Beef Pancake.....8
- C04. 豬肉鍋貼 Pork Pot Sticker(12).....12
- C05. 素菜鍋貼 Vegan Pot Sticker (12).....12
- C06. 豬蝦雲吞 Pork & Shrimp Wonton(20)..... 10
- C07. 菠菜雞肉雲吞 Chicken Spinach Wonton(20)..... 10
- C08. 芥菜猪肉云吞 Chinese Spinach Pork Wonton (20)..... 10

醬料

Dumpling Sauce

- D01. 水餃沾醬 Dumpling Dipping Sauce..... 4
- D02. 香辣水餃沾醬 Spicy Dumpling Dipping Sauce..... 4



🌱 Vegetarian 🌱 Vegan

All frozen dumplings and dim sum are uncooked, the photos are for illustration purpose.