

DIN TAI FUNG GUIDE SPIEL

FRIED RICE

Hi, here's your (name of the fried rice) white/brown (point the bowl) you can use your bowl for sharing. Thank you !

XIAO LONG BAO (PORK,CHICKEN,CRAB ROE, PORK and ROASTED GARLIC XLB)

Hi, here's your (name of the xlb, quantity,) please enjoy with your xiao long bao sauce and be careful its hot. Thank you !

PREMIUM XIAO LONG BAO

Hi, here's your truffle and pork xiao long bao/foie gras and chicken xiao long bao (quantity) I suggest to sip some water or tea first to cleanse your palate, and you can use your new sets of spoon as you to taste the real flavor of truffle/foie gras, you can enjoy it without sauce and be careful its hot. Thank you!

SEMI- PREMIUM XIAO LONG BAO (CHILI CRAB AND SHRIMP, KIMCHI AND PORK, UNI AND PORK XLB)

Hi,here,s your chili crab and shrimp xiao long bao 5/10 pcs, I suggest to sip some water or tea first to cleanse your palate, as you to taste the authentic flavor of **chili crab./kimchi/uni,** , you can enjoy it without sauce and be careful its hot. thank you.

GREEN SQUASH AND SHRIMP XIAO LONG BAO

Hi, here's your green squash and shrimp xiao long bao 5/10 pcs, please enjoy it without sauce because it has lighter flavour.

NOODLES AND SAUCE NOODLES

NOODLES WITH MINCED PORK SAUCED

Hi here's your noodles with minced pork sauce kindly mix it well while its hot and optionally you can add some more rice vinegar to enhance the flavor.

OTHER SAUCED NOODLES

Hi, here's your (name of the sauce noodle) kindly mix it while its hot, because when it's cold the noodles will might stick together. And you can use your bowl for sharing.

SHRIMP AND PORK WONTONS WITH HOUSE SPECIAL SPICY SAUCE

VEGETARIAN MUSHROOM WONTONS WITH HOUSE SPECIAL SPICY SAUCE

Hi,here's your (name of the wontons) kindly mix it while its hot, because when it's cold the wontons will might stick together.

DIN TAI FUNG HOT AND SOUR SOUP

Hi, here's your din tai fung hot and sour soup kindly mix it while it's hot to blend the vinegar at the bottom, you can use your bowl for sharing.

SOUP NOODLES

Hi, here's your (name of the soup noodles) you can use your bowl for sharing.

WINTER MELON ROCKSALT AND CHEESE

Hi, here's winter melon rocksalt and cheese, to fully enjoy your drink please sip directly from the cup as you to taste the rocksalt cheese first, follow by winter melon tea. Thank you !

OO LONG ROCKSALT AND CHEESE

Hi, here's your oolong rocksalt and cheese to fully enjoy your drink please sip directly from the cup as to taste the rocksalt cheese first followed by oolong tea. Thank you !

BROWN SUGAR PEARL MILK/ PASSION FRUIT GREEN TEA / OO LONG PASSION FRUIT TEA

Hi, here's your (name of drink), to fully enjoy your drink, please mix it well to evenly distribute the flavor

BLACK LAVA BUCHI

Hi, excuse me ma'am/ sir, here's your BLACK LAVA BUCHI please be careful when you bite it, the filling is hot and might spill out. Thank you

CRISPY NOODLES WITH SEAFOOD

Hi, here's your crispy noodles with seafood, Kindly toss the noddles to the sauce while it's hot.

OFFER APPETIZERS

Hi would you like to order some of our appetizers?

We have Sautéed string beans, Din tai fung house special, Spicy pickled cucumber, Taiwanese kao fu, Eggplant w/ minced pork. Should i get you one? (if yes) by the way that will be added to your bill, thank you !

For **(GREEN CARD)** That only serves as an indicator to the other server that we already offer you appetizer. Thank you !

FOR 86 ITEM

Our (insert product) is not available today because we rejected the quality of the produce or meat delivered to our store today.

HOW TO MAKE XIAO LONG BAO SAUCE

Hi, would you like me to show you how to make our xiao long bao sauce,

For the recommended ratio for our xiao long bao sauce is one part of brewed soy sauce and three parts of the rice vinegar.

XIAO LONG BAO GUIDE CARD

Using your chopstick and soup spoon pick the xiao long bao on its upper part, dip in to your sauce, transfer to your soup spoon poke a slight/little hole to release its broth, sip the broth but be careful its hot and optionally put some ginger on top of the xiao long bao to enhance its flavor, try it in one bite but be careful its hot, Enjoy!

INTRODUCING FRONT KITCHEN

Hi I've noticed that you are interested on how we make our world's most famous xiao long bao, would you like to know more?

By the way my name is _____

The xiao long bao is made from our chef's teamwork. Each xiao long bao is a product of team effort. Each chef has a designated task for it to be done. As you can see on this table, our chef is cutting the dough using his bare hands, because our xiao long bao is pure hand made even on how we cut it. Then they weigh each dough for exactly 5 grams each, then they will transfer it to another chef to roll it until its thin and delicate. They will now put the filling, the filling is 16 grams and the golden ratio for our xiao long bao is 5 grams of the dough and 16 grams of the filling. Each xiao long bao weighs 21 grams. They will now close/fold/lock it with 18 folds.

Why 18 folds?

Because our chef's found out that the 18 folds gives the xlb the best texture and appearance. If it exceeds 18 the top would be too thick, if it is less than 18 it might open up and gets broken easily.

Why they are not using gloves?

Because they have to feel the dough to make it thin and delicate but they are washing their hands every after 30 minutes or everytime they go outside the kitchen. Aside from that they are using face mask, hairnet, head gear and apron they also use lint roller for sanitary purposes.

WHY DIN TAI FUNG ROCKWELL CALLED FIRST EVER XIAO LONG BAO BAR??

We promote all day dining and have a concise menu that highlights Xiao long bao's and snacks.