



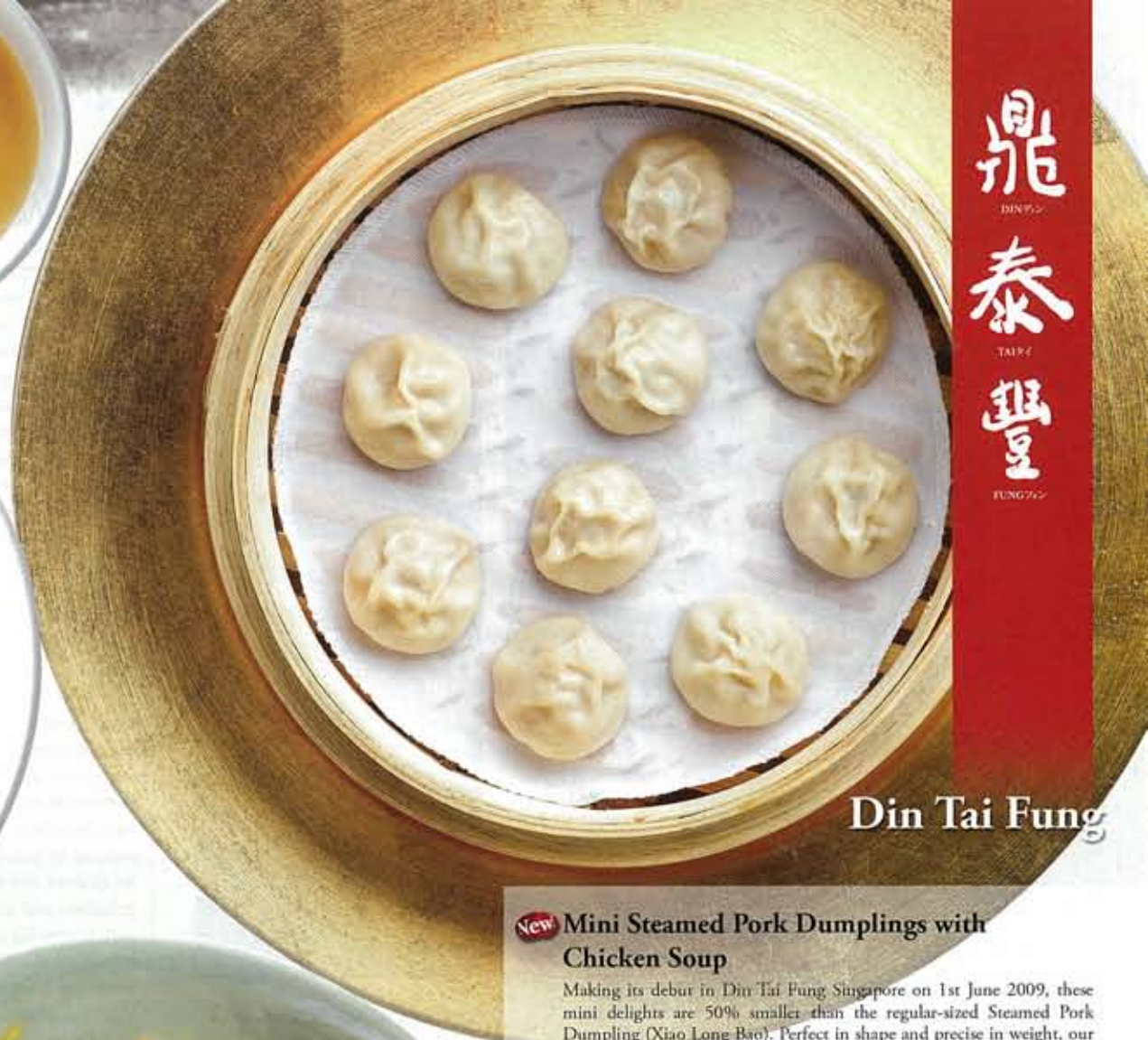
Double-boiled Papaya and Snow Fungus soup \$5.80

Succulent papayas with silky-smooth snow fungus... What could be a more nourishing way than this to achieve a great complexion? The vitamins-packed papaya promotes healthy metabolism while offering anti-ageing benefits. Rock sugar which is sweet in flavor and mild in nature, is said to moisten the lungs, strengthen the spleen, help restore vital energy circulation and is good for digestion. Snow fungus also nourishes the lungs, soothes coughs and is a good source of collagen!



Steamed Pork Ribs Soup \$8.80

A delectable complement to your dining experience at Din Tai Fung – boiled for 6 hours and using only premium-grade pork ribs, lean meat and bittergourd that dispels heatiness, this soup rids your body of toxins while offering soothing effects for the throat.



New Mini Steamed Pork Dumplings with Chicken Soup

Making its debut in Din Tai Fung Singapore on 1st June 2009, these mini delights are 50% smaller than the regular-sized Steamed Pork Dumpling (Xiao Long Bao). Perfect in shape and precise in weight, our master chefs undergo a year of demanding training before they could master the skills of making these fine delicacies. Juicy meat filling wrapped in a melt-in-your-mouth skin with 18 exquisite folds, only the best pork with the right mix of leanness and juiciness can ensure both healthful goodness and divine taste. Served with a fragrant chicken broth that is boiled for 6 hours, these Mini Steamed Pork Dumplings are truly unforgettable. Available exclusively at Din Tai Fung Paragon now. *Serving Time: 3pm – 5pm (weekdays) 10am – 12 noon (weekends)*

Crunchy Mini Cucumber in Spicy Sauce \$3.80

This appetizer makes for a refreshingly cooling and deliciously crunchy treat. Rinsed clean without cooking, the cucumbers are tossed with garlic, chilli oil, soy sauce and vinegar to enhance its natural flavours subtly. Cucumbers, if eaten regularly, can lower blood pressure and prevent cardiovascular diseases.



Savour
Wholesome
Oriental
Cuisine

The arrival of **Din Tai Fung** in Singapore creates new standards in the local dining scene. Ranked as one of the world's Top Ten Best Restaurants by The New York Times, the celebrated restaurant has its roots dating back to Taiwan more than 30 years ago. With its famous signature xiao long bao (Steamed Pork Dumplings) and steamed chicken soup, this acclaimed restaurant makes waves with branches in Singapore, Japan, China, Hong Kong, Indonesia, South Korea and USA.

With a selection of more than 80 dishes that utilises fresh ingredients and relishes simple cooking styles as its highlights, Din Tai Fung's cuisine is about harmony as diners tuck into flavourful recipes that create bursts of delights with each bite. Its recipe selection is never too rich or heavy on the palate and its fresh selection of ingredients and simple cooking styles are furthermore welcoming given the increasing emphasis on healthy cuisine.



Vegetarian Delight in Special Vinegar Dressing \$2.80

Prepared fresh daily, its key ingredients include bean curd, bean sprouts, chillies and vermicelli, enhanced with vinegar, sesame oil and soy sauce. Bean curd is cholesterol free and rich in protein while bean sprouts and chillies are good sources of dietary fibre, protein, calcium, iron and vitamin C. It also helps to lower the risk of heart diseases. Combined with silky vermicelli and digestion-aiding vinegar, this full-of-goodness oriental salad is a wholesome crowd pleaser all over the world!



Stir-fried Dou Miao with Pork Strips \$12.00

Using hydroponically-grown organic dou miao, this dish ranks high in dietary fibre. Stir-fried with only a teaspoonful of sunflower oil, it's a perennial favourite among health-conscious diners. Complemented by shredded lean meat that's low in cholesterol, this healthful and flavourful dish is all yours to enjoy.