



Dumplings' Legend



Split across three floors, Dumplings' Legend is the most popular Chinatown food/drinks destination. It offers spacious space for private parties and events of all sizes, with bespoke menu and entertainment packages to meet all budgets. and requests. There are also 4 plush private rooms that can seat up to 10 people, 20 people, or 30 people, all of which are equipped with advance karaoke sound system and a huge song list in multiple languages full of latest hits!

Please speak to the manager to enquire about venue hire, private party booking, and bespoke food/drinks arrangement. Enjoy our 3am late night license as well.

Dumplings' Legend

15-16 Gerrard Street, London Chinatown W1D 6JE



020 7494 1200

套餐 SET MEALS

201 Dumplings' Legend Set A 17.50 per person; minimum order: 2

精裝小籠包	Classic pork siu long bao (4 pcs)
雲吞湯	Shrimp won-ton soup
豉椒炒雞柳	Stir-fried chicken fillet with black bean sauce
宮保蝦球	Kongbao king prawn with dried chilli & cashew nuts
清炒雜菜	Stir-fried mixed vegetables
蛋炒飯	Egg fried rice

202 Dumplings' Legend Set B 18.50 per person; minimum order: 2

蝦片	Prawn crackers
雞蓉粟米湯	Chicken & sweetcorn soup
酥香咕嚕肉	Sweet & sour pork
豉椒牛肉	Beef with black bean sauce
清炒雜菜	Stir-fried mixed vegetables
蛋炒飯	Egg fried rice

203 Vegetarian Set 19.80 per person; minimum order: 2

酸辣湯	Vegetarian hot & sour soup
熱拼盤	Hot mixed platter
(椒鹽豆腐, 素春捲, 干貝鬆)	(salt & pepper tofu, vegetarian spring rolls, crispy seaweed)
魚香茄子碎	Aubergine with mashed garlic with chilli sauce
紅燒雙冬	Sautéed mushrooms & bamboo shoots
甜酸油條	Sweet & sour fried dough sticks
花菇扒時菜	Assorted mushrooms & seasonal vegetable

204 House Set 23.80 per person; minimum order: 2

雞蓉粟米湯	Chicken & sweetcorn soup
香酥鴨 (1/4)	Crispy aromatic duck (quarter)
四川蝦球	Sichuan spicy king prawn
西檸炸雞	Fried chicken (boneless) with lemon sauce
鳳梨咕嚕肉	Sweet & sour pork with pineapple
清炒雜菜	Stir-fried mixed vegetables
蛋炒飯	Egg fried rice

四人以上，額外加送 **A bonus dish for 4 or more people**

乾牛絲	Crispy shredded beef
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205 Supreme Set 28.00 per person; minimum order: 2

雞蓉粟米湯	Chicken & sweetcorn soup
熱拼盤	Hot mixed platter
(京都小排, 素春捲, 干貝鬆, 芝麻蝦多士)	(Peking spare ribs, vegetarian spring rolls, crispy seaweed, sesame prawn toast)
香酥鴨 (1/4)	Crispy aromatic duck (quarter)
四川蝦球	Sichuan spicy king prawn
鳳梨咕嚕肉	Sweet & sour pork with pineapple
豉椒炒雞柳	Stir-fried chicken fillet with black bean sauce
清炒雜菜	Stir-fried mixed vegetables
蛋炒飯	Egg fried rice

四人以上，額外加送 **A bonus dish for 4 or more people**

乾牛絲	Crispy shredded beef
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頭盤 APPETISER

1A	香酥鴨	Crispy aromatic duck	1/4 Quarter	9.50
1B		(served with steamed pancake, sliced cucumber, onion & duck sauce)	1/2 Half	18.00
1C			全隻 Whole	33.80
1D	北京片皮鴨 (兩吃)	Peking duck, served as 2 courses: with steamed pancake & stir-fried	Whole	45.00
1F	小籠皇熱拼 (素春捲, 京都小排, 鹽酥雞, 蝦多士, 干貝鬆) (至少兩人)	Hot mixed platter (minimum 2 people) (vegetable spring rolls, Peking spare ribs, salt & pepper fried chicken, sesame prawn toast, crispy seaweed)		8.50 p.p
2	芝麻蝦	Sesame prawn toast		5.50
3	干貝鬆	Crispy seaweed		5.50
4	素春捲	Vegetable spring rolls		5.50
5	紅油黃瓜	Cucumber in chilli oil		5.50
6	老虎菜	Tiger salad (spicy mixed vegetables)		6.00
7	野生木耳	Marinated black fungus		5.50
8	煎鍋貼	Grilled pork dumplings		6.00
9	椒鹽軟殼蟹	Deep-fried soft shell crab with salt & pepper (price per piece)		8.50
10	紅椒皮蛋	Preserved egg with red chilli & special sauce		7.00
11	皮蛋豆腐	Tofu cubes with preserved eggs & spicy sauce		7.00
12	紹興醉雞	Shaoxing drunken chicken, served chilled		7.50
13	鹽酥雞	Crispy fried chicken (boneless) with salt & pepper		7.00
14	口水雞	Marinated chicken slices in spicy sauce		8.00
15	京都小排	Peking spare ribs		7.50
16	夫妻肺片	Hot & fiery marinated beef slices & beef tripe		8.00
17	紅油栢菜	Special beef tripe in spicy oil		7.50
18	籠抄手	Sichuan-style spicy wonton		6.50
	新鮮蘇格蘭聖子 (附粉絲): 清蒸 (18A) / 蒜蓉 (18B) / 豉汁 (18C)	(price per piece)		4.50
	Fresh Scottish razor clam served with glass noodles: steamed / with garlic sauce / with black bean sauce			
	新鮮蒸帶子 (附粉絲): 清蒸 (18D) / 蒜蓉 (18E) / 豉汁 (18F)	(price per piece)		4.50
	Fresh scallop served with glass noodles: steamed / with garlic sauce / with black bean sauce			

湯類 SOUP

21	素酸辣湯	Vegetarian hot & sour soup	3.50
22	雞粒粟米湯	Chicken & sweetcorn soup	3.50
23	扁食 (蝦仁雲吞)	Shrimp & pork wonton soup	4.50
24	元盅燉雞	Chicken (with bone) soup	4.50
25	清燉牛肉湯	Clear beef broth	4.50
26	酸菜燉排骨	Pickled vegetable & pork ribs stock soup	4.50

點心類 DIM SUM & DUMPLING

01E	點心拼盤	8只	Dim sum platter (8 pcs)	12.00
02	精裝首創麻辣小籠包	8只	Spicy pork siu long bao (8 pcs)	7.50
03	精裝小籠包 (大)	8只	Classic pork siu long bao (8 pcs)	7.50
04	雞肉小籠包 (大)	8只	Chicken siu long bao (8 pcs)	7.50
05	蟹粉小籠包 (大)	8只	Pork & crabmeat siu long bao (8 pcs)	8.50
09	素菜小籠包	8只	Vegetarian siu long bao (8 pcs)	7.00
010	蝦肉蒸餃	8只	Steamed prawn dumplings (8 pcs)	8.50
011	菜肉蒸餃	8只	Steamed pork & vegetable dumplings (8 pcs)	8.00
012	素菜餃	6只	Steamed vegetarian dumplings (6 pcs)	6.50



肉類 MEAT

31	京都焗小排 ★	Sweet & sour spare ribs	11.50
32	川椒排骨 ㊄	Pork ribs with Sichuan chillies	12.50
33	東坡肉 ★	Dongpo pork belly, red-braised and slowly-stewed	12.50
34	酥香咕嚕肉	Sweet & sour pork	10.50
35	鍋包肉 ㊄	Deep-fried battered pork in sweet & sour sauce	12.50
36	回鍋肉	Twice-cooked pork belly slices with chilli & onion	12.50
37	魚香肉絲 ★ ㊄	Marinated shredded pork with mixed vegetables in special chilli sauce	11.00
38	農家小炒肉 ㊄	Villager's stir-fried pork	11.00
39	香辣豬手 ㊄	Spicy pork knuckles	12.50
40	紅燒美容蹄	Slow-braised pig's trotters	12.50
41	一品豬扒	Supreme deep-fried pork fillets in delicious creamy sauce	12.50
42	京式豬扒	Pork fillet in Peking sauce	12.50
43	椒鹽焗豬扒	Flavoursome salt & pepper pork fillet	12.50
44	水煮肉片 ㊄	Boiled tender pork slices in spicy soup	14.00
45	鹹魚蒸肉餅	Steamed pork pie with salted fish	12.00
46	毛血旺 ㊄	Combination hot pot: beef, beef tripe, pig's intestines, pig's blood pudding & luncheon meat in flavoursome hot soup	19.50
47	鮮椒爆肥腸 ㊄	Pan-fried pork intestines with fresh chillies	12.00
48	乾扁大腸 ㊄	Stir-fried pork intestines with dried chillies	12.00
49	咖喱牛腩 ㊄	Curry braised beef brisket	12.00
50	土豆燉牛腩	Beef brisket & potato stew	12.00
51	牛腩燉蘿蔔	Beef brisket & white turnip stew	12.00
52	山寨水煮牛	Boiled tender beef slices in spicy soup	15.50
53	川椒炒牛肉	Stir-fried beef with Sichuan chillies	13.80
54	豉椒炒牛肉 ㊄	Stir-fried beef with black bean sauce	13.80
55	鐵板黑椒牛小排	Sizzling beef ribs with black pepper sauce	16.80
56	西汁牛小排 ㊄	Beef ribs with Peking sauce	16.80
57	芥蘭炒牛肉	Stir-fried beef with Chinese broccoli	13.00
58	雀巢乾牛絲	Crispy shredded beef	10.50
59	新疆小炒羊 ㊄	Xinjiang-style stir-fried lamb with chillies	13.50
60	杭椒燜肥羊 ㊄	Black pepper lamb with chillies	14.50
61	手抓羊	Xinjiang-style boiled mutton ribs	16.50
62	三杯雞 ㊄	Taiwanese "3-cup" chicken (boneless) (with soy sauce, sesame oil & rice wine)	13.00
63	菠蘿咕嚕雞	Sweet & sour chicken fillet with pineapple (boneless)	10.50
64	雙冬炒雞柳	Stir-fried chicken fillet with mushroom & bamboo shoots	10.50
65	時菜炒雞球	Stir-fried chicken fillet with seasonal green	10.50
66	腰果炒雞丁	Sautéed diced chicken with cashew nuts	10.50
67	娘惹咖喱雞 ㊄ ★	Malaysian "Nyonya" curry chicken (on the bone)	10.50
68	鐵板豉汁雞球	Sizzling chicken fillet in black bean sauce	12.50
69	宮保雞丁 ㊄	Kongbao chicken with dried chilli & cashew nuts	11.50
71	格樂山辣子雞 ㊄ ★	Sichuan-style stir-fried spicy chicken with chilli & peanut	14.50
73	黔西啤酒雞 ㊄ ㊄	Southwestern-style chicken cooked with beer	16.80
74	大盤雞 ㊄ ㊄	'Big plate' chicken - most popular, must-try Xinjiang dish! A large platter of chicken (with bone), potato, green & red pepper, tomato, and special belt noodles; mildly spicy	
		中份/medium portion 18.80	大份/large portion 28.00
75	酥炸橙花鴨	Deep-fried duck (boneless) with orange sauce	11.80
76	鳳梨炒鴨片	Stir-fried duck (boneless) slices with pineapple	11.80



各式海鮮

SEAFOOD

81	麻辣明蝦球	Deep-fried king prawn with chilli & Sichuan pepper	14.50
82	鮮果咕嚕蝦球	Sweet & sour prawn with seasonal fruit	14.50
83	宮保蝦球	Kongbao king prawn with dried chilli & cashew nuts	14.50
84	黃金炸明蝦	Golden king prawn (with shell) fried with salted egg yolk	18.00
85	香辣棒棒蝦	'Bang Bang' king prawn (with shell) with dried chillies	18.00
86	干煎豉油皇大蝦	Grilled king prawn (with shell) with soy sauce	18.00
87	豉汁蒸鱸魚	Steamed sea bass fillet with black bean sauce	22.00
88	傳統潮州蒸鱸魚	Traditional Chaozhou-style steamed sea bass	22.00
89	清蒸鱸魚排	Sea bass fillet steamed with soya sauce	21.00
90	農夫烤鱸魚	Sea bass grilled with mixed chillies, lotus roots & potatoes	28.00
91	山城水煮魚	Boiled tender sea bass slices in spicy soup	
		小份/small portion 19.00	大份/large portion 28.80
92	天府酸菜魚	Tender sea bass slices with pickled cabbage & glass noodles in fragrant soup	
		小份 Small portion 18.00	大份 Large portion 28.00
94	古法蒸多寶魚	Steamed turbot with soya sauce	時價 seasonal price
95	飄香八爪魚	Deep-fried octopus with dried chilli	15.50
96	椒鹽八爪魚	Deep-fried octopus with salt & pepper	15.50
97	生滾螃蟹粥	Fresh crab (with shell) congee	18.50
98	香辣蟹	Aromatic chilli crab (with shell)	18.50
99	黑胡椒炒螃蟹	Fresh crab (with shell) stir-fried with black pepper sauce	18.50
100	紹興老酒蒸螃蟹	Fresh crab (with shell) steamed with Shaoxing rice wine	18.50
101	時菜炒帶子	Fried scallops with vegetables	15.50
102	水煮田雞腿	Boiled frog legs in hot soup	17.00
103	宮保田雞	Kongbao frog with dried chilli & cashew nuts	17.00
104	椒鹽田雞腿	Deep-fried frog legs with salt & pepper	17.00
	生猛龍蝦	Fresh lobster, with a chosen sauce from below	時價 Seasonal price
	(104D) 薑蔥	Ginger & spring onion / (104E) 椒鹽	Salt & pepper /
	(104F) 豉汁	Black bean sauce / (104G) 多加麵	with noodles (optional) (104H) 香檳
105	牛油芝士焗龍蝦	Fresh lobster baked with butter & cheese	時價 Seasonal price

風味乾鍋

Special Dry-Wok Dishes

111	乾鍋手撕包菜	Hand-sliced Chinese cabbage with chilli sauce	11.00
112	乾鍋藕片	Spicy lotus root slices with chilli	12.00
113	乾鍋子雞	Fragrant tender chicken (with bone) with dried chilli	16.00
114	乾鍋回鍋肉	Double-cooked pork belly slices with chilli, onion & tofu	16.00
115	乾鍋肥腸	Succulent pork intestines with chilli	15.00
116	乾鍋大蝦	King prawn with chilli	19.00
117	乾鍋田雞	Frog with chilli & pepper	16.80
118	乾鍋百葉	Beef omasum with chilli	14.00
119	乾鍋牛肚	Beef tripe with chilli	14.00
120	乾鍋肥羊	Sliced lamb with chilli	16.00

雞蛋豆腐類

EGG & TOFU

121	菜園煎蛋	Taiwanese omelette with chopped salted radish	8.50
122	三色蒸水蛋	Steamed eggs with preserved egg & salted duck egg	11.00
123	麻婆豆腐	Mapo tofu, with minced pork in spicy sauce	9.50
124	百花煎豆腐	Grilled tofu filled with mashed prawn	9.80
125	金沙燴豆腐	Braised tofu with prawn & salted egg yolk	9.80
126	雪里紅燴豆腐	Minced pork & pickled vegetable stew with tofu	11.00
127	椒鹽百花豆腐	Salt & pepper tofu filled with mashed prawn	9.80
128	野蕈玉子豆腐	Silken tofu cubes with mixed mushrooms	12.50
129	肉碎玉子豆腐	Silken tofu cubes with minced pork	12.50
130	石鍋海鮮玉子豆腐	Supreme seafood with silken tofu cubes in stone bowl	16.00



31

54



51

62



67

1E6

燒味

ROAST MEAT SPECIALS

1E	明爐燒鴨	Signature roast duck
1E1	桶子油雞	Soya sauce chicken
1E2	蜜汁叉燒	Honey roast pork
1E3	脆皮燒肉	Crispy roast pork
1E5	燒味雙拼	Combination of any two above
1E6	燒味三拼	Roast meat platter

每份
Portion9.50
9.50半隻
Half16.50
13.50每隻
Whole26.00
19.50
9.50
11.00
12.50
14.50

蔬菜類

VEGETABLE

131	魚香茄子	Fragrant aubergine with minced pork & chilli sauce	9.80
132	椒鹽茄子	Salt & pepper crispy aubergine	9.80
133	乾扁四季豆	Stir-fried green beans with minced pork	9.80
141	腐乳炒通菜	Stir-fried spicy water spinach with fermented bean curd	9.80
142	清炒白菜仔	Stir-fried baby pak-choi (Chinese cabbage)	9.80
143	金銀蛋浸白菜仔	Baby pak-choi in supreme soup with salted egg & preserved egg	13.00
144	蒜子菜心	Stir-fried choi-sum with garlic	9.80
145	薑汁炒芥蘭	Stir-fried Chinese broccoli with ginger paste	9.80
146	清炒西蘭花	Stir-fried broccoli	8.50
147	炒菠菜	Stir-fried spinach	8.50
148	韭菜炒蛋	Stir-fried chives with scrambled eggs	9.80
149	黑白菜	"Black & white": black fungus & Chinese cabbage	8.80
150	清炒雜菜	Stir-fried mixed vegetables	8.80
151	金銀蛋浸菠菜	Spinach in supreme soup with chopped salted egg & preserved egg	13.00
152	魚香菠菜	Spicy spinach with minced pork & chilli bean paste	10.50
153	地三鮮	'Triple earthy freshness': sautéed aubergine, red pepper & potato	10.50

各式粉麵飯類

NOODLES & RICE DISHES

161	揚州炒飯	Yang-Zhou fried rice with chicken & shrimp	9.50
162	蝦仁蛋炒飯	Egg fried rice with shrimp	9.50
163	娘惹咖哩雞飯	Malaysian-style curry chicken (on the bone) with steamed rice	10.50
164	咖哩牛腩飯	Curry braised beef brisket with steamed rice	10.50
165	豬扒蛋炒飯	Pork chop with egg fried rice	10.50
166	蛋炒飯	Egg fried rice	4.00
167	特級蛋炒飯	Supreme egg fried rice with chopped spring onions	5.00
168	絲苗白飯	Steamed jasmine rice	2.60
169	肉碎玉子豆腐石鍋飯	Stone-bowl rice with minced pork & silken tofu	10.50
170	鹹魚蒸肉餅石鍋飯	Stone-bowl rice with steamed meat pie & salted fish	10.50
171	三寶臘味石鍋飯	Stone-bowl rice with cured pork & duck	11.50
172	紅燒牛肉湯麵	Spicy beef noodle soup	9.50
173	清燉牛肉湯麵	Beef stew noodle soup	9.50
174	元盅雞湯麵	Chicken (on the bone) stew noodle soup	9.50
175	豬扒湯麵	Sliced pork chop noodle soup	10.50
176	蝦仁雲吞湯麵	Shrimp & pork won-ton noodle soup	9.50
177	乾炒牛肉河粉	Stir-fried beef hofen (wide rice noodles)	10.50
178	甘香辣炒海鮮河粉	Spicy seafood hofen (wide rice noodles)	10.50
179	豉椒炒牛肉河粉	Stir-fried beef hofen with black bean sauce	10.00
180	沙茶牛肉炒麵	Stir-fried beef noodles with Shacha sauce	10.00
181	大麵炒(海鮮)	Stir-fried mixed seafood noodles	10.50
182	三鮮烘麵底	Crispy noodles topped with mixed seafood	10.50
183	上海炒麵(海鮮)	Shanghai-style stir-fried mixed seafood noodles	10.50
184	乾炒雞絲麵	Stir-fried chicken noodles	9.50
185	芽菜炒麵	Stir-fried noodles with bean sprouts	7.00
186	乾炒海鮮米粉	Stir-fried mixed seafood vermicelli	10.50
187	星洲米粉	Spicy Singapore noodles with chicken & shrimp	9.50
188	炒冬粉(蝦米、肉碎)	Stir-fried glass noodles with dried shrimp & minced pork	9.50
189	明爐燒鴨飯/湯麵	Roast duck with rice / noodle soup	9.00/9.50
190	蜜汁叉燒飯/湯麵	Honey roast pork with rice / noodle soup	9.00/9.50
191	脆皮燒肉飯	Crispy roast pork with rice	9.00
192	豉油雞飯	Soya chicken with rice	9.00
193	燒味雙拼飯	2 kinds of barbecue roast meat with rice	10.00
194	燒味三拼飯	3 kinds of barbecue roast meat with rice	11.50

Legend's Specialities Recommended Spicy
All prices inclusive of VAT.

A 12.5% service charge will be added to your bill. Thank you.

1D



03



01E

Welcome to **Dumpling's Legend** where we are famous for our renowned Xiao Long Bao. As one of the most established and esteemed restaurants of Chinatown we have attracted diners from all over the world and in 2015, even played host to His Royal Highness Prince Charles and Camilla, Duchess of Cornwall.

While we still have our skillful dim sum and Xiao Long Bao chef **Mr Fenghai Fang**, we have also enhanced our existing menu by working together with **Mr Tianjin Zhao** who specialises in the cuisine of North Eastern China as well as being equally versed in the cooking of South East Asia.

Mr Tianjin Zhao previously lead our popular **Manchurian Legend** restaurant which was featured in the Michelin Guide 2014-2015



Food allergies & intolerances:

Customers are advised to inform the restaurant staff prior to order of their food allergy/intolerance, or if they would like to know the list of ingredients in a particular dish. Thank you.

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