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DUMPLING TRAIL





DUMPLING TRAIL

Grab your chopsticks, some extra napkins, and get ready for a taste explosion.

While it isn't a literal trail of dumplings—as deliciously amazing as that would be—the Dumpling Trail is a collection of 20 restaurants serving up some of the most delectable dumplings this side of the Pacific. They're crispy, they're chewy, and they're stuffed with everything from soup to meat. From the very first bite, they'll have you craving more.

TIPS TO MAKE THE MOST OF YOUR DUMPLING TRAIL EXPERIENCE

- Best enjoyed in a group—dumplings can be filling if you are visiting multiple restaurants, and you may be enticed to try other menu items as well.
- Stops on the trail range from high-end restaurants to unassuming food court stalls, each offering a different experience.
- Be prepared—some restaurants only accept cash.

Looking for inspiration? Visit DumplingTrail.com for itinerary ideas.

WHERE TO EAT WHAT

For every bite on the trail, we've indicated our recommended restaurants. Use the numbers under each dumpling description to find your way to the restaurants. Flip this brochure to find a map on the back that will show you where you need to eat.



DUMPLING TRAIL RESTAURANTS

VO - Vegetarian options available | **C** - Cash only | **D** - Debit only

- 1 **The Jade Seafood Restaurant**
208, 2811 No 3 Rd, Richmond BC | PH: 604 249 0082 | **VO**
Located on the second floor.
- 2 **Golden Sichuan Restaurant**
170, 3631 No 3 Rd, Richmond BC | PH: 604 288 9058
- 3 **Red Lantern**
2265, 8181 Cambie Road, Richmond BC | PH: 778 829 8009 | **C**
Located in the President Plaza food court.
- 4 **Szechuan House**
3080, 4151 Hazelbridge Way, Richmond BC | PH: 604 431 6283 | **C**
Located in the Aberdeen Centre food court.
- 5 **Cheng Du Xiao Chi**
150, 4160 No 3 Rd, Richmond BC | PH: 604 278 6609
- 6 **Morals Village Hot Pot**
1200, 4540 No 3 Rd, Richmond BC | PH: 778 237 3737
Located on the first floor.
- 7 **Shiang Garden Seafood Restaurant**
4540 No 3 Rd, Richmond BC | PH: 604 273 8858 | **VO**
Located on the second floor.
- 8 **Beijiing Restaurant**
8111 Leslie Road, Richmond BC | PH: 778 297 4988 | **VO**
- 10 **Bánh Mi Très Bon**
1840, 4720 McClelland Road, Richmond BC | PH: 604 273 4422
- 11 **R&H Chinese Food**
5300 No 3 Rd, Richmond BC | PH: 778 297 5668
Located in the Lansdowne Centre food court.
- 12 **SuHang Restaurant**
100, 8291 Ackroyd Road, Richmond BC | PH: 604 278 7787 | **VO**
- 13 **Dinesty Dumpling House**
160, 8111 Ackroyd Road, Richmond BC | PH: 604 303 7772 | **VO**
- 14 **Empire Seafood Restaurant**
200, 5951 No 3 Rd, Richmond BC | PH: 604 249 0080 | **VO**
- 9 **Pepper Lunch**
1625, 4791 McClelland Road, Richmond BC | PH: 604 370 1222
- 15 **150, 5951 No 3 Rd, Richmond BC | PH: 604 285 5933**
- 16 **4 Stones Vegetarian Cuisine**
160, 7771 Westminster Hwy, Richmond BC | PH: 604 278 0852 | **VO**
- 17 **Parklane Chinese Restaurant**
200, 7997 Westminster Hwy, Richmond BC | PH: 604 273 0888 | **VO**
Located on the second floor.
- 18 **Samsoonie Noodle & Rice**
140, 8211 Westminster Hwy, Richmond BC | PH: 778 988 3398 | **C D**
- 19 **Tim Chai Noodle Restaurant**
50, 8251 Westminster Hwy, Richmond BC | PH: 604 273 6288 | **C**
- 20 **Xi'An Cuisine**
2370, 8260 Westminster Hwy, Richmond BC | PH: 604 279 9727 | **C**
- 21 **Silkway Halal Cuisine**
110, 8188 Saba Road, Richmond BC | PH: 604 278 6788

TYPES OF DUMPLINGS

AVAILABLE ALL DAY



SHUI JIAO

These water-boiled dumplings can be found in almost every part of Asia. Freshly made and stuffed with everything from chicken to beef, leeks, lamb, chives, and more, they're impossible to say no to.

2 3 4 5 6 8 12 13 16 19

BÁNH BỘT LỘC

Hailing from Vietnam, these thin tapioca-skinned dumplings must be eaten fresh with sweet chili fish sauce. Filled with shrimp and pork, they're the perfect appetizer to any meal.

10



GYOZA

Introduced to Japan during World War II, gyoza are pan-fried with pork or seafood filling. Dip them in a light soy sauce to enjoy!

9 13 15



XIAO LONG BAO

Originally from Shanghai, these soup-filled pork dumplings are exactly what the doctor ordered on a cold day. The soup's piping hot, so you'll want to proceed with caution.

11 12 13 14



GUO TIE

Pan-fried pot stickers, or guo tie, are too easy to eat. Filled with ground meat and vegetables and wrapped in a thinly rolled piece of dough, you'll easily eat more than one.

11 12 13 16 20



WONTONS

You'll find wontons served deep fried, in chili oil, in a clear broth, or in a bowl of noodle soup. Filled with ground pork and shrimp, or a mix of whole shrimp and shrimp paste, these are little clouds of perfection.

2 5 11 12 13 16 19



MANDU

Direct from Korea, these dumplings can be steamed, boiled, pan-fried, or deep fried. Stuffed with ground pork or beef and served with a side of kimchi, you'll find these tasty mandu pair best with a mildly spicy sauce.

18



AVAILABLE DURING DIM SUM HOURS ONLY (TRADITIONALLY BETWEEN 10:00AM TO 2:00PM)

HAR GOW

These shrimp and prawn dumplings enveloped in a delicate tapioca starch wrapper are best enjoyed steamed and hot—and dipped in either soy sauce, chili oil, or a chili sauce for an extra kick.

1 7 14 17



SIU MAI

Best enjoyed in one bite, these steamed pork dumplings are not only beautiful, but delicious. Topped with salmon roe or sometimes a whole prawn, we suggest getting two baskets to share!

1 7 14 17



JIAN DUI

Craving something sweet? These fried Chinese pastries are made of rice flour and filled with a sweet paste—usually black sesame, lotus, red bean, or black bean. Enjoy responsibly: it's hard to eat just one.

1 7 14 17



WU GOK

Meet the taro dumpling. These crispy taro puffs are light and lovely, their delicate exteriors giving way to mashed taro and ground meat filling.

1 7 13 14 17



CHIU CHOW FUN GOR

From the Chaozhou district of China, Chiu Chow Fun Gor contain the most fillings of any dumpling. You'll find chopped peanuts, garlic, chives, ground pork, dried shrimp, radish, and shiitake mushrooms wrapped in a tapioca flour wrapper. Trust us—these are delicious.

1 7 14 17



HAM SIU GOK

These Cantonese egg-sized pork croquettes have a tender-crisp crust enveloping a delicious minced pork core. Tip: get the waiter to cut these in half to share!

1 7 14 17





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