



DIN TAI FUNG LAUNCHES NEW VEGAN MENU ITEMS IN ALL US LOCATIONS

The world-renowned Taiwanese restaurant adds five NEW vegan wonton and noodle dishes to its menu, melding authentic Taiwanese flavors with plant-based ingredients.

LOS ANGELES - May 11, 2021 - World-famous Taiwanese dumpling house Din Tai Fung announced it is adding five new plant-based wonton and noodle dishes to its current lineup of handcrafted dumplings, noodles and buns in all 13 US locations today. The new menu items are crafted with JUST Egg, a premium plant-based egg product made from protein-rich mung beans, and feature the fresh, authentically Taiwanese flavors the brand is beloved for.

The wonton skins and noodles in the new vegan dishes are made with plant-based JUST Egg and are infused with fresh-squeezed spinach juice, giving them a vibrant green hue. The five new dishes include Vegan Wontons with House Spicy Sauce, Vegan Noodles with Sesame Sauce, Vegan Wonton Soup, Vegan Noodles with House Spicy Sauce, and Vegan Noodle Soup.

"We have received an incredible amount of feedback asking for more vegan options," says Albert Yang, VP of Din Tai Fung. "We have been working hard to ensure these new offerings are up to the quality standards our guests expect."

The five new vegan dishes will be available for dine-in and take-out at all 13 US locations beginning May 11.

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About Din Tai Fung:

Din Tai Fung is a Taiwanese restaurant specializing in Xiao Long Bao. Originally founded as a cooking oil retail business in 1958, Din Tai Fung was reborn as a steamed dumpling and noodle restaurant in 1972. Since its founding, Din Tai Fung has become world-renowned for its quality, standardization and service. The Hong Kong branch has been awarded a Michelin star five times. Din Tai Fung currently has over 170 locations in 13 countries worldwide.

For more information, please visit <https://www.dintaifungusa.com/us/> ; Find Din Tai Fung USA on Facebook (link) and Instagram (link).

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