

Daily Media announces Top 10 Asian Restaurants in NYC to Visit in 2022

Celebrate the Year of the Tiger

Top 10 Asian Restaurants in NYC to Visit in 2022

THE YEAR OF THE TIGER 2022



Sai NYC



Tao Downtown



Dim Sum Palace



Tipsy Shanghai



99 Favor Taste



Nan Xiang Xiao Long Bao



Naked Crab



Chai



KungFu Kitchen



Prince Tea House



New York City, New York Jan 31, 2022 (Issuewire.com) - Celebrate the Lunar New Year and the Year of the Tiger by adding some cultural flavors to your taste buds. Since the Year of the Tiger involves big changes, why not change up your dining routine by trying out one or all of the following authentic Asian restaurants? New York City Media Group Daily Media Studio announces the top 10 Asian Fusion restaurants to go.

We are recommending top 10 Asian Fusion cuisine in New York City, all of them have Lunar New Year specials. **Tao Downtown** encompasses Asian culture in a unique way unlike other cultural venues. With an extraordinary Buddha sculpture sitting atop a grandiose staircase, the dining atmosphere below is a mixture of Asian and American-mainstream culture, creating an impressive dining experience. One of Tao's specialties is the Dimsum Dumpling Platter, a dish that is never ignored during the Lunar New Year. Tiger Bao Buns and Crispy Snapper in "Sand" are other beloved dishes created by talented Chef Ken for Tao Downtown. www.taogroup.com

Prince Tea House is a quaint cafe with a large selection of imported French teas, plus coffee, desserts & small warm bites. The desserts at Prince Tea house are made in-house and served daily to ensure freshness. With flavors such as the Green tea, brown sugar boba, mixed fruit, and ever-changing seasonal flavors, guests will always find a new go-to as well discover a new flavor they'll just have to try. Now with the highly popular afternoon tea service, which offers a variety of sandwiches, freshly baked scones, mini desserts, and a free flow of tea, you can definitely find something you'll love from Prince Tea House. www.princeteahouse.com

Nan Xiang Xiao Long Bao Said to be New York City's "best soup dumpling shop," Nan Xiang Xiao Long Bao from impressive reviews given by foodies and critics alike. On top of being an affordable, delicious neighborhood eatery. Highlights from this Flushing cultural landmark include their "Instagrammable" colorful Xiao Long Bao collections. Guests can have a taste of luxurious ingredients such as braised abalone, spike sea cucumber, and aged smoked ham, or just go for the more traditional flavors such as pork and chicken. Other fans' favorite dishes included Braised Beef Noodle Soup, Scallion Pancake, and Pan-Fried Pork Buns. Instagram @nanxiangsoupdumpling. www.nanxiangxiaolongbao.com

Tipsy Shanghai is Inspired by a century-long legacy originating in Wuxi, China, Tipsy Shanghai's cuisine encompasses all that is cultural and flavorful. The restaurant's interior replicates a traditional, Chinese setting with original photography from the initial Shen Yu meat shop. The Wuxi pork ribs are a classic favorite along with the Wuxi ribs which are so tender that the meat practically melts off from the bone. www.tipsy-shanghai.com

99 Favor Taste offers Unlimited Hotpot and BBQ restaurant and venue offers free meals on birthdays and has become an iconic spot for celebrations. 99 Favor Taste offers homemade broths for your Hot Pot, hours spent on boiling and marinating. Your broth choices are Original, Chinese herbal, Kimchi, Spicy, Congee, Tomato, Curry and Pig Bone. BBQ is also fulfilling with choices for pork, beef, ribs, seafood and vegetables. **Birthday Free Meal** 1. Have a valid photo ID; 2. Within 3 days. Minimum of 4 people, unless it is the day of your birthday. <https://99favortaste.com/>

KungFu Kitchen is known for both their KungFu Ramen and their owner - "Noodle Master" Peter Song, dancing in the shop window as he processes ingredients. This unique spectacle attracts customers and adds a bit of flair many other restaurants don't have. A recognized catering company, KungFu Kitchen has been in the New York Times, NBC, as well as others. On top of the beloved ramen, delicacies such as "Kung Fu Fried Noodles" are a go-to dish. Other popular dishes include Mala Tang, soup dumplings, steamed buns and shumai. Instagram : kungfukitchennyc <https://www.kfkitchennyc.com/>

Dim Sum Palace is one of the largest authentic Cantonese dim sum restaurants in NYC. The beautiful, grandiose venue is ideal for wedding receptions, parties, and family celebrations. Many locations

available and capacity of more than 150. They just opened a new fancy location called Dim Sum Sam providing fast food service for Hong Kong style BBQ & many kinds of dim sum.

www.dimsumpalace.com

Naked Crab located in Downtown Flushing, a casual & trendy seafood restaurant with a menu just as diverse as the neighborhood it thrives in. Everyone can find something that suits their fancy at Naked Crab with the mix of cajun-style, ocean-based, and Asian Twist dishes. With an impressive Happy Hour and incredible pasta and meat dishes, Naked Crab is a force to be reckoned with. Voted as “Best in the Area,” Naked Crab is known for the eclectic Louisiana-style seafood boils, seafood dishes, pasta dishes - such as Uni, sea urchin, pasta - rack of lamb, and Tomahawk Steak. Spicy crawfish, garlic oyster and entree with Szechuan sauce is popular for Asian flavor lovers. <https://nakedcrabny.com/>

Sai NYC is a hidden gem in Rego Park, Queens you will want to visit if you haven't already. With high ranking reviews on Yelp and impressive customer rankings, it's no wonder visitors enjoy this space with their delicious meals and comfortable, upscale dining room. The beautifully colored dishes add to the top-of-the-line aesthetic brought forward at Sai NYC. Presentation is key at Sai NYC and the chefs do not take presentation lightly. Every roll is perfectly constructed and the flavorful sushi and sashimi is simply exquisite. The appetizers at Sai NYC should never be overlooked with the Toro Truffle and Crispy Spicy Tuna being go-tos. www.sainyc.com

Chai incorporates authentic regional Beijing cuisine using the cooking techniques famously used in court cuisine. With a Siheyuan-inspired interior design crediting original Beijing culture, the restaurant design represents the historical evolution of the capital including the thematic elements that include the cultural courtyard and lanes of hutongs. Chai exemplifies the dishes that come from Beijing. General Tso's Chicken, Zha Jiang Noodles, Signature Seafood Bisque and Chai's Treasure Platter give visitors a taste of authenticity they may have never experienced. Full bar services and reservation of parties are available and the variety of dishes will be profound. <https://www.chai-nyc.com/> .

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