

Supreme Dumplings Expands to San Francisco with Grand Opening at Stonestown Galleria

Bringing Authentic Xiao Long Bao and Taiwanese Cuisine to the Bay Area



San Francisco, California Jun 18, 2025 ([IssueWire.com](https://www.IssueWire.com)) - Supreme Dumplings, a celebrated name in the world of Xiao Long Bao, announces the grand opening of its newest location at Stonestown Galleria in San Francisco.

With a strong reputation built on culinary expertise and a steadfast commitment to authenticity, Supreme Dumplings is bringing its beloved soup dumplings and Taiwanese specialties to the heart of the Bay Area. Food lovers across the country have consistently praised the brand.

One enthusiastic diner even called it “possibly the greatest soup dumplings I’ve ever had.” Supreme Dumplings has received countless five-star reviews, a reflection of its dedication to quality and flavor. Following the success of its two Seattle locations, Supreme Dumplings continues its expansion with a mission to deliver the ultimate Xiao Long Bao experience.

The restaurant’s leadership team includes acclaimed culinary experts, including a former executive chef from Din Tai Fung and a five-star chef from the W Hotel. Their combined expertise has elevated the brand’s culinary offerings to new heights.

Signature Dishes & Flavors

At Supreme Dumplings, every dish tells a story of craftsmanship and passion. Their hallmark Supreme Pork Xiao Long Bao—delicate dough filled with tender pork and rich broth—is made using techniques perfected over generations. The menu is designed to offer a balanced mix of tradition and innovation:

Xiao Long Bao Highlights:

Supreme Pork Xiao Long Bao: The signature classic. Delicate wrapper filled with tender pork and rich, savory broth—this is the heart of the brand and a must-try for every guest.

Szechuan Spicy Xiao Long Bao: A bold twist with numbing spice and savory depth.

Crab & Pork Xiao Long Bao: Classic, luxurious, and bursting with umami.

Black Truffle & Chicken Xiao Long Bao: Earthy truffle meets clean, tender chicken.

Must-Try Mains & Sides:

Mushroom Egg White Fried Rice / Pork Chop Fried Rice: Flavorful rice bowls with premium ingredients.

Supreme Tan Tan Noodles: A peanutty, spicy classic packed with toppings.

Supreme Spicy Pork Wontons: Thin skin, juicy pork, drenched in spicy aromatic sauce.

Sweet Finishes:

Cocoa Bliss Xiao Long Bao: Dessert dumplings with a gooey cocoa center— it's our newest dessert, and you absolutely have to try it!

Onyx Lava Custard Bun with Gold Flakes: Rich, salted egg filling in a sleek black-gold bun.

About Supreme Dumplings

Founded in Seattle, Supreme Dumplings has become a beloved name for soup dumpling enthusiasts across the U.S. Led by a culinary team that includes a former Din Tai Fung executive chef and a former W Hotel 5-star chef, the brand is dedicated to delivering exquisite flavors, warm service, and culinary authenticity.

With its San Francisco launch, Supreme Dumplings invites Bay Area diners to experience the joy of Taiwanese cuisine, crafted with excellence, served with pride.

Opening Weekend: June 14–15, 2025

20% OFF in-store for all visitors

Father's Day Special (June 15 only): Additional coupon for one free basket of Supreme Pork Xiao Long Bao for future use





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