

Steamed Symphony: Exquisite Expressions of Xiao Long Bao at Solaire Resort Entertainment City

Red Lantern presents an exclusive one-night-only soup dumpling dinner, where luxurious interpretations of Xiao Long Bao bring together premium ingredients, time-honored Chinese craftsmanship, and contemporary culinary artistry



Manila, Luzon Oct 11, 2026 ([Issuewire.com](https://www.issuewire.com)) - On October 17, indulge in an intimate evening of elevated Chinese dining at Red Lantern, Solaire Resort Entertainment City, with Exquisite Soup Dumpling: a ten-course tasting menu that pays homage to the iconic Xiao Long bao. Guests will savor an expertly curated progression of traditional and reimagined soup dumplings, each showcasing precise technique and the finest ingredients, from Alaskan king crab and Kurobuta pork to black truffle, foie gras, Hokkaido scallop, and Wagyu beef.

The experience begins with the ritual of Xiao Long Bao: delicately thin dough pleated around fragrant fillings and rich, umami-filled broth, enhanced with Chinese black vinegar and fresh julienned ginger. This enduring classic becomes a canvas for creativity, as Red Lantern's culinary team explores contrasting textures, aromas, and flavors, while preserving the precision and restraint behind this celebrated Chinese craft.

The first expression sets the tone with a classic Kurobuta pork Xiao Long Bao, elevated with pan-seared foie gras, crispy duck skin, and toasted brioche. An element of surprise follows with a giant crab meat

soup dumpling enriched with the briny depth of salty crab roe. Another standout rendition follows with a fresh abalone and shrimp Xiao Long Bao accompanied by Morel mushrooms stuffed with crisp water chestnuts, creating a unique interplay of savory, earthy and textured notes.

The menu continues with fish maw tube and chicken Xiao Long Bao, followed by Hokkaido scallop and shrimp with glass noodles, demonstrating the chef's versatility in balancing authenticity and contemporary flair within each delicate parcel. Black truffle pork Xiao Long Bao elegantly plated with a generous portion of Dongpo Kurobuta pork introduces an intensely aromatic and rich dimension, adding savory depth to the progression of flavors.

The journey then reaches its luxurious crescendo with Alaskan king crab Xiao Long Bao. The finale then takes a bold turn with Sichuan-spiced Wagyu beef, paired with a special 20-Year Aged *Pu-erh* tea whose restorative qualities and health benefits provide a comforting and relaxing sensation for guests to savor as they reach the final main course.

Each creation is thoughtfully complemented by a selection of tea, allowing guests to pause in between tastings and appreciate the nuances of each pairing. The evening concludes with a playful and light sweet note with strawberry snowball mochi and refreshing mango sago and pomelo.

Set within Red Lantern's elegant interiors, the dining experience brings together the warmth of Chinese culinary traditions and Solaire Resort Entertainment City's signature world-class hospitality. From the theatrical arrival of each handcrafted dumpling to the variations in textures, aromas, and flavors, Exquisite Soup Dumpling invites guests to indulge in a familiar classic through a refined and celebratory lens.

Discover the art and evolution of Xiao Long Bao at Red Lantern on October 17. Guests are invited to indulge in a thoughtfully curated steamed symphony celebrating one of Chinese cuisine's most beloved and sought-after creations. For inquiries and reservations, call +632 8888 8888 or visit <http://sec.solaireresort.com/offers/dining/red-lantern-soup-dumpling-dinner>. Solaire Rewards members enjoy up to 20% off dining, while new members who sign up for Solaire Rewards may receive 30% off their first dining bill.

About Solaire Resort Entertainment City

Solaire Resort Entertainment City is the Philippines' first integrated luxury resort, located at the heart of Manila's Entertainment City. Home to the Bay and Sky Towers, the resort offers 800 elegantly appointed rooms, suites, and villas, alongside world-class gaming, premium culinary offerings, luxury shopping, and live entertainment at the 1,740-seat Lyric Theatre. Guests can also enjoy a range of leisure and wellness experiences, including the Solaire Sports Club with paddle, pickleball, and golf facilities, the Sky Shooting Range, and versatile event spaces, from the grand ballroom and meeting rooms to The Space, a 1,400-square-meter venue for bespoke events. Bringing together luxury hospitality, award-winning dining, entertainment, gaming, wellness, and events, Solaire Resort Entertainment City is the Philippines' premier integrated resort destination. For more information, visit <https://sec.solaireresort.com/>.

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