



## **DIN TAI FUNG INTRODUCES WAGYU BLACK PEPPER TENDERLOIN TO THE MENU - A TRADITIONAL DISH WITH AN ELEVATED TWIST**

**The world-renowned Taiwanese restaurant adds a new premium cut of beef to its existing lineup of exquisitely crafted traditional dishes.**

**LOS ANGELES - October 11, 2021-** World-famous dumpling house Din Tai Fung announced it is adding Wagyu Black Pepper Tenderloin to its current lineup of authentic Taiwanese fare. This new take on a traditional dish features eight ounces of imported Wagyu tenderloin, wok-fired with shimeji mushrooms, assorted bell peppers and onions in a classic house-made black pepper sauce with a merlot finish, served family-style.

This melding of traditional cooking methods and recipes with high-end premium ingredients is something the brand is synonymous for, having previously introduced Kurobuta pork and Jidori chicken to its handcrafted dishes over the years, and continues the brand's legacy of combining traditional Taiwanese flavors with premium ingredients.

Wagyu Black Pepper Tenderloin has been a well-loved staple on the menu at the brand's ARIA Las Vegas location, and will now be available across all US locations.

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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 and Instagram @dintaifungusa

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