



麵貼面
DOUGH ZONE

DOUGH ZONE'S BRAND-NEW FLAGSHIP STORE IN DOWNTOWN BELLEVUE IS COMING UP SOON!

Seattle, WA, Release: February 23, 2021. For Immediate Release



The best soup dumpling restaurant in Seattle – Dough Zone is expanding its market aggressively. It's brand new flagship store in downtown Bellevue will open on Feb 26, 2021 (Friday).

Fans of the soup dumpling in downtown Bellevue can now easily enjoy that signature secret recipe – Xiao Long Bao Aka soup dumplings & Q-Bao Aka Pan Fried Buns – at Dough Zone Dumpling House everywhere!

In order to create the soupy filling, our chefs proudly use a traditional recipe. By adding aspic to seasoned moist pork, crab meat and steaming, the jelly will liquefy into a broth and fill the traditional steamed bun with juiciness and savory goodness. These were traditionally steamed inside a little bamboo basket, thus the name Xiao (small) Long (basket) Bao (bun) was born.

One of our signature dishes - Q-Bao are originally from the famous Shanghai Sheng Jian Bao (Pan Fried Buns). Our tasty Q-Bao are made and prepared with distinctively fresh ingredients in a traditional way of cooking. It is filled with moist pork, secret recipe aspic and wrapped with dough. After being half steamed and half pan-fried, buns turn out perfectly soft on the top, crispy and crunchy on the bottom.

www.doughzonedumplinghouse.com

 @doughzoneusa
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To celebrate the opening of the brand-new flagship store in downtown Bellevue, our chefs have new, inspired dishes to impress our loyal fans. Dough Zone is now not only serving boiled wontons with a variety of sauces, but also creating a breakthrough new pan-fried wonton. One that is crunchy and chewy on the outside, while juicy and flavorful on the inside.

Our chefs know pan-fried dishes always go better with dipping sauces. They have created two varieties of dipping sauces for customer to try, Dough Zone's signature chili sauce and chef's secret recipe garlic spicy sauce. Dough Zone's signature chili sauce tends to involve layered spicy flavors. On the other hand, the chef's secret recipe garlic spicy sauce brings a distinctive garlic flavor into its spices.

History

Dough Zone Dumpling House was established in 2014 in Seattle. The heritage of Dough Zone was motivated by a desire to bring traditional handmade Chinese comfort food into a modern setting. Dough Zone opened its first flagship store at Bellevue Crossroads and since then, Dough Zone has expanded into a chain with seven stores throughout the greater Seattle area. And soon Dough Zone's new flagship store will be opened in North California. Our specialty is authentic Chinese buns like Q-Bao (Pan Fried Buns) and Xiao Long Bao (Soup Dumplings).

Dough Zone's Flagship Store List:

Bellevue Downtown

10360 Main St.
Bellevue, WA 98004
(425)454-0118

Bellevue Overlake

14625 NE 24th St. STE 4B
Bellevue, WA 98007
(425)641-5555

Redmond TC

7625 170th Ave NE
Redmond, WA 98052
(425)702-8888

Issaquah Meadows

1580 NW Gilman Blvd #1
Issaquah, WA 98027
(425)427-5555

Seattle International District

504 5th Ave S STE 109
Seattle, WA 98104
(206)285-9999

Seattle Pine

815 Pine St.
Seattle, WA 98101
(206)682-6666

Renton Landing

800 N 10th Pl, Ste A
Renton, WA 98057
(425)227-6000

Contact info:

Name: Rainie Chiu

Title: Marketing Specialist

Email: rainiechiu@mojicorps.com

Tel: 425-956-3648

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