



Xiang Yuan Xiao Long Bao Menu

<https://menuweb.menu>

1668 E 14th St, San Leandro, United States

+15103516698 - <http://xiangyuenxiaolongbao.com/>



The menu of Xiang Yuan Xiao Long Bao from **San Leandro** comprises about **152** different courses and drinks. On average you pay about \$12.2 for a dish / drink. Nestled in a quiet corner, this dim sum spot offers an enticing menu that shines through its pan-fried pork buns, universally praised as a must-try. While dishes such as soup dumplings and spicy wontons have received mixed reviews for their texture and flavor, the friendly service and affordable prices leave diners satisfied. Notably, the restaurant has garnered acclaim for its vibrant vegetable dumplings and savory noodle soups, promising a delectable experience with every visit. With a blend of culinary treasures and a welcoming atmosphere, this restaurant proves to be a hidden gem for dumpling enthusiasts.

Xiang Yuan Xiao Long Bao Menu



Non Alcoholic Drinks

WATER

Sauces

PEANUT SAUCE

Vegetarian Dishes

MA PO TOFU \$11.5

Beef Dishes

FIVE-SPICE BEEF SLICES

Appetizers

SESAME COLD NOODLES

Chinese Specialties

PEKING DUCK

Special Noodles

UDON

Fried Rice

FRIED RICE

Hot Drinks

TEA

Snacks And Sides

COLESLAW

Vietnamese Pancakes

BEEF PANCAKE

Appetizer & Soup

SESAME NOODLE

Chinese Food Menu - Combination Platters

MONGOLIAN BEEF COMBINATION

Rice Cakes And Pots

PORK RIB AND RICE CAKE POT

Entrées

SCALLION PANCAKE

THREE CUPS CHICKEN

Soups

VEGETABLE SOUP

HOT AND SOUR SOUP

Noodles

NORTH YELLOW EEL NOODLE

SPICY BEEF TENDON NOODLE

Stir Fried Dishes

SHANGHAI STYLE STIR-FRIED

FISH FILLET WITH PEPPER SAUCE

Dessert

PANCAKE

DONUT

CREPES

DONUTS

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These Types Of Dishes Are Being Served

SOUP

PANINI

FISH

NOODLES

Uncategorized

水煮牛	\$11.5
FISH FRAGRANT EGGPLANT	\$11.5
干扁四季豆	\$11.5
家常豆腐	\$11.5

Drinks 饮料

G1. COKE KĒ LÈ	\$2.3
G3. SPRITE XUĒ BÌ	\$2.3
G4. GINGER ALE JIĀNG WÈI QÌ SHUǐ	\$2.3
G6. LEMON ICE TEA NÍNG MÉNG CHÁ	\$4.5
G2. DIET COKE JIÀN YÍ KĒ LÈ	\$2.3
G5. BOTTLE WATER KUÀNG QUÁN SHUǐ	\$1.8

Appetizers 头枱



A19. DEEP-FRIED CHICKEN WINGS XIĀNG YUÁN Jǐ CHÌ \$9.0

A23. SHRIMP SMALL WONTON SOUP XIĀ PÍ XIǎO HÚN TÚN \$8.0

A22. EIGHT TREASURE GLUTINOUS RICE DESSERT BĀ BǎO FÀN \$7.0

A18. SHANGHAI STYLE EGG ROLL SHÀNG Hǎi CHŪN JUǎN \$3.3

A21. GLUTINOUS RICE BALLS FERMENTED WINE SOUP JIǔ NIÀNG TĀNG WÁN \$8.0

A20. CUMIN SQUID Zǐ RÁN XIĀNG YÓU YÚ \$9.0

Cold Dishes 冷菜类



B10. FRIED SPARE RIBS WITH SWEET AND SOUR SAUCE TÁNG CÙ PÁI Gŭ \$14.0

B7. SLICED BEEF MARINATED IN CHILI SAUCE Fŭ Qī Fèi PIàn \$12.0

B6. SICHUAN STYLE STEAM CHICKEN WITH CHILI SAUCE Kǒu SHUǐ Jī \$11.0

B1. CUCUMBER WITH GARLIC SAUCE SUÀN NÍ HUÁNG GUǎ \$7.0

B4. SHANGHAI STYLE TENDER CHICKEN WITH SPECIAL SOY SAUCE SHÀNG Hǎi Bǎi Zhǎn Jī \$10.5

B8. QUICK FIVE SPICE BEEF Wǔ XIĀNG NIÚ RÒU \$12.0

B5. SALTY DUCK XIÁN SHUǐ Yǎ \$11.0

B2. SHANGHAI STYLE BEAN CURD SÌ Xǐ Kǎo Fŭ \$9.0

B9. SHANGHAI STYLE STIR FRY PRAWNS IN SOY SAUCE YÓU BÀO XIǎ \$12.0

Fried Rice Cake / Flat Rice Noodle 年糕/河粉



D1. PORK WITH PICKLED VEGETABLES FRIED RICE CAKE XUĒ CÀI RÒU Sǐ CHǎO NIÁN GǎO \$12.0

D6. BEEF FRIED FLAT RICE NOODLE GÀN CHǎO NIÚ HÉ \$14.0

D4. BEEF FRIED RICE CAKE NIÚ RÒU CHǎO NIÁN GǎO \$14.0

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D7. CHICKEN FRIED FLAT RICE
NOODLE Jǐ Ròu Chǎo Hé Fěn \$13.0

D2. MIXED SEAFOOD FRIED RICE
CAKE Hǎi Xiān Chǎo Nián Gāo \$15.0

D9. VEGETABLE RICE NOODLE SÙ
Cài Chǎo Hé Fěn \$13.0

D5. SEAFOOD STIR FRY RICE
NOODLE Hǎi Xiān Chǎo Hé Fěn \$16.0

D3. SPARE RIBS TIPS WITH RICE
CAKE HOT POT Pái Gǔ Nián Gāo \$14.0

D8. SPARE RIBS STIR FRIED RICE
NOODLE Pái Gǔ Chǎo Hé Fěn \$14.0

Popular Items



C9. SHANGHAI STYLE
FRIED UDON NOODLE
SHÀNG Hǎi Cŭ Chǎo
Miàn \$13.0

C1. SHANGHAI FRIED
RICE WITH EGG SHÀNG
Hǎi Dàn Chǎo Fàn \$10.0

A9. CRAB MEAT XIAO LONG BAO
Xiè Fěn Xiǎo Lóng Bǎo \$9.0

A5. GREEN ONION PANCAKE Cōng
Yóu Bǐng \$6.0

A11. HOME MADE POT STICKER
Xiāng Yuán Guō Tiē \$9.0

F35. DRY SAUTEED STRING BEAN
Gàn Biǎn Sì Jì Dòu \$13.0

A13. HOMEMADE PORK DUMPLING
Shuǐ Jiǎo \$8.0

A12. STEAMED VEGGIE DUMPLING
Sù Zhēng Jiǎo \$9.0

C20. BRAISED BEEF NOODLE
SOUP Hóng Shǎo Niú Ròu Tāng
Miàn \$12.0

C2. SALTED PORK FRIED RICE
Xián Ròu Cài Fàn \$13.0

Soup 羹/汤类



E10. FRESH SALTED
PORK WITH BAMBOO
SHOOT SOUP IN
POTTERY POT SHÀNG
Hǎi Yān Dǔ Xiān \$19.0

E1. SPICY SOUR SOUP SUǎN LÀ
Tāng \$9.0

E9. WEST LAKE DUCK SOUP Xǐ Hú
Lǎo Yā Tāng \$19.0

E4. CHICKEN SOUP YUǎN WÈI Jǐ
Tāng \$9.0

E2. WEST LAKE BEEF SOUP Xǐ Hú
Niú Ròu Gēng \$11.0

E6. GROUNDED CHICKEN WITH
SWEET CORN SOUP Yù Mǐ Jī Rōng
Gēng \$10.0

E5. FISH SOUP WITH MUSHROOM,
SNOW PEA CARROT Sòng Sǎo Yú
Gēng \$11.0

E3. FISH FILLET WITH SNOW PEA
LEAVES SOUP Dòu Miáo Yú Piàn
Tāng \$11.0

E7. SEAFOOD SOUP WITH
ASPARAGUS Lú Sǔn Hǎi Xiān
Tāng \$12.0

E8. VEGETABLE TOFU SOUP Sù Cài
Dòu Fǔ Tāng \$9.0

Shanghai Dim Sum 早点



A10. PAN FRIED PORK
BUN Xiāng Yuán
Shēng Jiǎn Bǎo \$9.0

A8. SHANGHAI PORK
XIAO LONG BAO Xiāng
Yuán Shàng Hǎi Xiǎo
Lóng Bǎo \$7.0

A14. PORK WONTON WITH SPICY
SAUCE Hóng Yóu Chǎo Shǒu \$8.0

A17. SHRIMP DUMPLING Xiā Jiǎo \$8.0

A16. CHICKEN DUMPLING Jǐ Ròu
Jiǎo \$9.0

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A15. HOMEMADE PORK VEGGIE WONTON SOUP CÀI RÒU DÀ HÚN TÚN	\$8.0
A1. SWEET SOY BEAN MILK TIÁN DÒU JIANG	\$3.5
A4. CHINESE FRIED DOUGH YÓU TIÁO	\$3.0
A3. COLD SOY BEAN MILK BĪNG DÒU JIANG	\$4.0
A2. SALTY SOY BEAN MILK XIÁN DÒU JIANG	\$4.0
A6. BEEF SANDWICH NIÚ RÒU JIǎ BĪNG	\$9.0

C5. BEEF FRIED RICE NIÚ CHǎO FÀN	\$14.0
C22. DAN DAN NOODLE DǎN DǎN MIÀN	\$10.0
C29. PAN FRIED NOODLE WITH CHICKEN Jǐ Sǐ LIǎNG MIÀN HUÁNG	\$16.0
C26. PAN FRIED NOODLE WITH SHREDDED EEL SHÀN Sǐ LIǎNG MIÀN HUÁNG	\$20.0
C7. CHICKEN FRIED RICE Jǐ CHǎO FÀN	\$13.0
C21. SPICY BRAISED BEEF NOODLE SOUP XIǎNG LÀ NIÚ RÒU TĀNG MIÀN	\$13.0

Ingredients Used



PORK MEAT
CHILI
VEGETABLES

BEANS
DUCK
BEEF
EGG
GINGER
ONION
MUSTARD
MILK

C12. SEAFOOD CHOW MEIN Hǎi Xiān Cŭ CHǎO MIÀN	\$17.0
C28. PAN FRIED NOODLE WITH BEEF NIÚ RÒU LIǎNG MIÀN HUÁNG	\$17.0
C25. PAN FRIED NOODLE WITH SEAFOOD Hǎi Xiān LIǎNG MIÀN HUÁNG	\$16.0
C14. SALTED VEGETABLE PORK NOODLE SOUP XUĒ CÀI RÒU Sǐ TĀNG MIÀN	\$11.0
C23. NOODLE WITH SCALLION SAUCE Cōng Yóu Kǎi Yǎng Bàn MIÀN	\$9.0
C30. PAN FRIED NOODLE WITH VEGGIE Sù Shén Jǐn LIǎNG MIÀN HUÁNG	\$14.0

Rice/ Noodle/Wonton/Dumpling 饭/面/馄饨/水饺类



C4. YANGZHOU FRIED RICE Yǎng Zhōu Chǎo Fàn \$14.0
C6. SHRIMP FRIED RICE Xiā Chǎo Fàn \$14.0

C10. BEEF FRIED UDON NOODLE NIÚ RÒU Cŭ CHǎO MIÀN	\$14.0
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C13. VEGETABLE FRIED UDON NOODLE Sù CÀI Cŭ CHǎO MIÀN	\$13.0
C11. CHICKEN FRIED UDON NOODLE Jǐ Sǐ Cŭ CHǎO MIÀN	\$12.0
C8. PORK FRIED RICE RÒU Sǐ CHǎO FÀN	\$13.0
C16. COLD NOODLE WITH SESAME SAUCE Zhǐ Má Liǎng Miàn	\$8.0
C3. CHENGDU FRIED RICE WITH BEAN CURD AND CHILI Chéng Dōu Chǎo Fàn	\$14.0

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C17. CHICKEN, PORK, DRIED SHRIMP, BEAN CURD GREEN SOY BEAN BĀ BǎO LÀ JIÀNG MIÀN \$11.0

C31. SIDE ORDER OF RICE BÁI FÀN \$1.8

C15. SHANGHAI STYLE PORK RIBS NOODLE SOUP DÀ PÁI TĀNG MIÀN \$12.0

C18. SPICY PORK NOODLE SOUP LÀ RÒU TĀNG MIÀN \$11.0

C27. PAN FRIED NOODLE WITH SHRIMP XIĀ RÉN LIǎNG MIÀN HUÁNG \$19.0

C24. LITTLE BIT OF EVERYTHING NOODLE SOUP DÀ Lǚ MIÀN \$11.0

Shanghai Special 上海风味小炒



F8. SALT PEPPER PORK CHOP JIǎO YÁN PÁI Gǔ \$16.0

F20. BOILED FISH IN CHILI SAUCE SHUǐ ZHǔ YÚ PIÀN \$18.0

F2. KUNG PAO CHICKEN GŌNG BÀO Jǐ DĭNG \$14.0

F32. SAUTEED CHINESE BROCCOLI WITH GARLIC SAUCE HÁO YÓU JIÈ CÀI MIÁO \$14.0

F9. STEWED MEATBALL IN BROWN SAUCE HÓNG SHĀO SHĪ ZI TÓU \$17.0

F29. SHRIMP TOFU XIĀ RÉN HUÌ DÒU Fǔ \$17.0

F11. STEAMED PORK WITH PRESERVED VEGETABLE MÉI CÀI KÒU RÒU \$16.0

F33. MIXED MUSHROOM WITH CHINESE GREEN SHUǎNG Gŭ CÀI XĪN \$14.0

F26. MAPO TOFU MÁ PÓ DÒU Fǔ \$13.0

F7. CHINESE TWICE COOKED PORK HUÍ GUŌ RÒU \$15.0

F10. WUXI STYLE FRIED SPARE RIBS WÚ XĪ PÁI Gǔ \$18.0

F37. BRAISED EGGPLANT WITH FISH GARLIC SAUCE YÚ XIĀNG JIǎ ZI \$13.0

F24. DRY SPICY POT WITH SQUID. SHRIMP. BEEF. PORK& CHICKEN XIĀNG LÀ GÀN GUŌ \$24.0

F18. SAUTEED CRYSTAL SHRIMP SHUǐ JĭNG XIĀ RÉN \$19.0

F15. BOILED BEEF IN CHILI SAUCE SHUǐ ZHǔ NIÚ RÒU \$18.0

F31. PEA SPROUT WITH WINE JIǔ XIĀNG DÒU MIÁO \$18.0

F34. SHANGHAI STYLE FRESH VEGETABLE SHÀNG HǎI CÀI MIÁO \$12.0

F6. SAUTEED SHREDDED PORK IN FISH GARLIC SAUCE YÚ XIĀNG RÒU SĪ \$14.0

F16. GRILLED BEEF WITH CUMIN ZĪ RÁN NIÚ RÒU CŌNG BÀO NIÚ RÒU \$18.0

F19. SALTED DUCK EGG YOLK FISH FILET OR SHRIMP XIÁN DÀN HUÁNG YÚ PIÀN HUÒ XIĀ RÉN \$19.0

F3. DICED CHICKEN SAUTEED WITH GREEN PEPPER LÀ ZI Jǐ DĭNG \$15.0

F21. FISH FILLET WITH WINE SAUCE ZǎO XIĀNG YÚ PIÀN \$18.0

F12. BRAISED PORK UPPER LEG IN BRAWN SAUCE ZǎO XIĀNG YUÁN TÍ \$18.0

F13. SHREDDED PORK WITH SPICY GREEN PEPPER XIǎO JIǎO XIĀNG GÀN RÒU SĪ \$13.0

F22. BOILED FISH FILLET WITH PICKLED CABBAGE CHILI SUǎN CÀI YÚ PIÀN \$18.0

F30. SAUTEED YAM WITH FUNGUS HĒI MÙ ĚR CHǎO SHĀN YÀO \$17.0

F28. SEAFOOD TOFU HǎI XIĀN DÒU Fǔ BĀO \$17.0

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F14. BEEF WITH DRY BEAN CURD CHILI JIĀN JIĀO DÒU GÀN CHǎO NIÚ RÒU	\$15.0	F39. WALNUT PRAWN HÉ TÁO XIĀ	\$19.0
F36. SHANGHAI VEGETATION SHÀNG HǎI SÙ SHÉN JǐN	\$13.0	F1. CHICKEN HOT POT BÀ WÁNG Jǐ GŌNG BǎO	\$15.0
F27. CRAB MEAT TOFU XIÈ FĒN DÒU Fŭ	\$16.0	F23. DRY PANNED FISH FILLET GÀN GUŌ YÚ PIÀN	\$17.0
F38. DRY POT CABBAGE SHŌU SĪ BǎO CÀI	\$12.0	F5. DRY PANNED CHICKEN WITH CHILI SAUCE GÀN GUŌ Jǐ PIÀN	\$16.0
F25. HOME STYLE TOFU JIĀ CHÁNG DÒU Fŭ	\$13.0	F17. DRY SPICY POT WITH BEEF GÀN GUŌ NIÚ RÒU	\$18.0
		F4. SAUTEED SHREDDED CHICKEN IN FISH GARLIC SAUCE YÚ XIĀNG Jǐ	\$14.0

Xiang Yuan Xiao Long Bao

1668 E 14th St, San Leandro,
United States

Opening Hours:
Monday 11:00 -20:30
Tuesday 11:00 -20:30
Wednesday 11:00 -20:30
Thursday 11:00 -20:30
Friday 11:00 -21:00
Saturday 11:00 -21:00
Sunday 11:00 -20:30

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