

○ QUICK FACTS

AREAS TARGETED:

- DC, Virginia and Maryland.

SIZE REQUIREMENTS

- 2,000- 3,000 SF

WHAT IS DUMPLING LAB?

Dumpling Lab was open in New York City on October 14, 2021. Within few months of the opening, **it was on the Michelin 2022 Guide List (New York City)**. This is really rare in the restaurant business. Normally it will take a few years for a high-quality restaurant to get on the Michelin Guide List. Dumpling lab achieved this honor and milestone in just a few months. Also, it was listed as recommended restaurant in number of known magazine/website articles.

Dumpling Lab was the concept of Chef Chao Wang, who created two Michelin stores: Hunan Slurp and Dumpling Lab. Before Wang became a Michelin Chef, he has been an artist for years. Graduated from the New York University Tish School of The Arts, Wang started his career as an artist. Aside from his love and passion in art, Chef Wang always has the passion to bring high quality and authentic Chinese food to the US with his innovative thoughts on cuisine. Under this passion, Chef Wang opened his first restaurant Hunan Slurp in 2018 and brought his hometown food from Hunan, China to New York city. Looking back, it is a great start and huge success. New Yorkers love his idea and the great food he brings to the city. In a few months, the restaurant was on Michelin Guide List. Dumpling Lab opened four years later and again showed great success. Unfortunately, because of the pandemic and the designation of some key management team members, the store closed down at the end of 2022.

○ CONTACT

Alan Tan
Direct | 571.765.4440
Cell | 202.888.3045
Email | atan@renaudconsulting.net

SEEKING NEW LOCATIONS

