



Restaurant Shanghai Street, a culinary establishment specializing in handcrafted Chinese-style noodles and snacks, was founded on December 30, 2018. With a five-year journey, it has expanded to encompass five branches strategically located in Cheras Traders Square, Kuchai Lama, Sri Petaling, Bdr Puteri Puchong, and Bdr Kinrara. Additionally, the restaurant boasts a research central kitchen with its own dedicated R&D team and cold storage facilities, a noodle and dumpling skin processing factory, and an online platform for delivering handmade, additive-free dumplings. Serving daily meals to over 2,000 households across Malaysia, including Penang and the entire Klang Valley, Restaurant Shanghai Street has become a culinary cornerstone in the region.

In response to the challenges posed by the 2020 pandemic, which brought about road closures and disruptions in food circulation, Restaurant Shanghai Street adapted its operations to focus on dining transportation. Initially providing free food delivery to church members and offering complimentary meals to welfare homes, the restaurant's commitment to community welfare grew stronger. A pivotal moment came when the team learned about a sister's child battling leukemia. This revelation underscored the potential health risks associated with the excessive additives present in many foods.

Motivated by a genuine concern for public health, Restaurant Shanghai Street made a resolute decision to establish a dining company dedicated to crafting traditional handmade food with zero additives, prioritizing health over production capacity or excessive profit pursuit.



THE RISING SHANGHAI CULINARY DELIGHT

A TASTE OF SHANGHAI



The name "Li Nong" pays homage to a distinctive form of residence in Shanghai, emphasizing its integral role in shaping the identity of the city and its people. Their regular clients often return for their preferred snacks, with pan-fried buns and xiaolongbao ranking among the favorites. Xiaolongbao is celebrated for its small size, abundant juice, and thin skin, while pan-fried buns offer a larger skin and filling, encapsulating piping hot soup. Both feature ample soup within. The distinction lies in the preparation methods – xiaolongbao is steamed, whereas pan-fried buns are adorned with pre-fried sesame seeds and chopped green onions, with the bottom crisped to perfection. Their commitment to quality is evident in its handmade dumpling skins and freshly prepared fillings, ensuring the ingredients are consistently fresh. Noteworthy on the menu is Shanghai's local noodles, recognized for its rich red oil sauce, balanced saltiness, and delightful flavor – a testament to Restaurant Shanghai Street's commitment to culinary excellence.

