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# Dainty Sichuan, New Shanghai and Chinta Ria open Emporium outlets

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**Hilary McNevin and Roslyn Grundy**

CBD retail and hospitality development **Emporium Melbourne** continues to draw quality food names to the lower ground and third levels of the Lonsdale Street development. The newest tenants include some well-known names in Asian dining. **Dainty Sichuan Noodle Express**, the fourth Dainty Sichuan venue, is on the lower ground floor. At peak times, expect to wait up to 30 minutes for noodle soup, skewers and potato-noodle dishes, all under \$13.

Restaurateur John Chen, who owns **New Shanghai** restaurants in Brisbane, Sydney and Shanghai, has his first Melbourne outpost on level three (store 323). The interior - dark woods, deep reds and warm lighting - is inspired by Shanghai back streets. Dumplings are handmade in the front window, alongside noodle and rice dishes. Pan-fried pork buns are popular; xiao long bao filled with crabmeat and pork are also worth venturing into the city for.

**Chinta Ria Soul** has opened at store 354 in the level-three "cafe court", a space embraced by city workers and students. Expect seafood laksa, Assam prawns and roti, plus sauces and condiments to take home. Finding a table at lunchtime can be tough, but turnover is quick.



New Shanghai's interior is inspired by Shanghai backstreets. Photo: Kate Morris

*Emporium Melbourne, 287 Lonsdale Street, Melbourne, [emporiummelbourne.com.au](http://emporiummelbourne.com.au)*

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