



FACT SHEET

Dragon's Fi is derived from two words, the dragon is a symbol of power, strength, and good luck for people who are worthy of it in East Asian culture. Dragons symbolize such character traits as dominance, ambition, authority, dignity and capacity. Fi on the other hand symbolize "always faithful" or "always loyal in Latin Language. Combining together, **Dragon's Fi Chinese Restaurant** offers the most prominent regional cuisines in China that attracts guests and keep them coming back for traditional and authentic Chinese dining experience by serving mostly Sichuan and Cantonese cuisines.

Chinese cuisine is generally divided into eight regional cuisines based on their geographic location namely **Lu(Shandong), Chuan(Sichuan), Hui (Anhui), Yue (Guangdong), Min (Fujian), Xiang (Hunan), Su (Jiangsu), Zhe (Zhejiang)**. The regional cooking styles are as diverse as the terrain and its people. The most praised "Four Major Cuisines" are Chuan, Lu, Yue and Huaiyang, representing West, North, South and East China cuisine correspondingly.

Sichuan is known for its hot and spicy flavor, though it may sport sweet and sour flavors too. The most commonly used spices are "The Five Fragrances" which consist of fennel, pepper, aniseed, cinnamon, and clove; chili and Sichuan pepper. Spicy Diced Chicken (Kung Pao Chicken) is one the famous Sichuan dishes.

Cantonese or Yue cuisine originates from Guangdong. Steaming and stir-frying are most commonly used to preserve the ingredients' natural flavors. Typical and traditional dishes of Cantonese cuisine are bite-sized wontons, and steamed spare ribs with pickled plum and soybean paste.

Dragon's Fi's Restaurant Operating Hours:

Lunch: 12:30 PM to 3:30 PM

Dinner: 6:30 PM until midnight

