A noodle like no other: Taste Dynasty’s fresh, hand-pulled ‘la mian’ noodles from China

When it comes to varieties of noodles in Asia (and there are a lot to choose from), it doesn’t get much better than fresh, hand-pulled ‘la mian’ – a Chinese delicacy made from soft dough and served up piping hot with a chewy consistency.

While difficult to find on the streets of Bangkok, one place you can enjoy these noodles is Dynasty restaurant, with the 24rd floor at Centara Grand at CentralWorld incorporating la mian into a number of authentic and contemporary Cantonese dishes.

Using the same centuries-old (and relatively time-consuming) technique of stretching, kneading and hand-slicing the flour-based dough, Dynasty’s master noodle makers serve them up either ‘dry’ (without soup), charcoal roasted or in a fragrant broth.

Look out for special items on our menu including ‘La Mian Noodles with Charsiew, ‘Charcoal Roasted BBQ Lacquered Pork’ or for seafood-lovers, ‘Maine lobster with La Mian topped with Shanghai Sauce’ either for lunch or dinner at Dynasty restaurant.

All of our a la carte la mian dishes are available from THB 265++ during the restaurant’s lunch (11.30 – 14.30) and dinner (18.00 – 22.30) services.

For more information or to make reservations, please contact 02 100 6255 or email: diningcgcw@chr.co.th

Find out more about Dynasty restaurant below.
Website: www.centarahotelsresorts.com/centaragrand/cgcw/restaurant/dynasty
Facebook: Dynasty – Centara Grand at CentralWorld
Instagram: dynastycgcw