

Discover the ancient art of China's 'la mian' noodles at Dynasty restaurant



Eaten across China (yet rarely found in Bangkok), 'la mian' or 'lamian' is a type of hand-pulled noodles that only a true noodle master can produce.

The technique of pulling hundreds of strands of noodle requires expert skills, and you can now taste the difference yourself here at Dynasty restaurant as part of our extensive Cantonese and Asian-inspired menu.

Promising a delicate yet fragrant taste, la mian is made from quality wheat flour which is stretched, kneaded, twisted and pulled before being boiled or blanched.

It can either be enjoyed 'dry' with seasoning, or in a bowl of hearty noodle soup. We recommend going for the 'La Mian Noodles with "Changshou" Charcoal Roasted BBQ Lacquered Pork' or the more extravagant 'Main lobster with La Mian topped with Shanghai Sauce' on your next visit here to Dynasty.

These a la carte 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 below.

Website: www.centarahotelsresorts.com/centaragrand/cgcw/restaurant/dynasty

Facebook: Dynasty - Centara Grand at CentralWorld

Instagram: [dynastycgcw](https://www.instagram.com/dynastycgcw)