From Authentic Cantonese to Asian Fusion Dynasty’s Reveals New Signature Dishes

Dynasty restaurant, Centara Grand at CentralWorld known for its fusion of traditional Cantonese flavors with modern twists and artistic preparation, has just released an exciting new selection of signature dishes – all courtesy of Chef Kongsun Sae-Liang and his team.

Enjoying a lofty position overlooking downtown Bangkok at Centara Grand at CentralWorld, Dynasty restaurant’s newly-added dishes put the focus in-season produce that is freshly imported from all over the world.

Some of the highlights now available at Dynasty include the delicate ‘Snow Fish’ (cooked either with honey or sake sauce); ‘Maine lobster’ (stir-fried or steamed); ‘Wok-fried Wagyu Ribeye with black pepper sauce’; and the classic ‘Roasted duck breast and mango with orange sauce’.

For something on the lighter side, we also recommend other new signatures such as the ‘Stir-fried Cantonese tofu with salted sauce’, ‘Vietnamese prawn salad and vegetables’ and the ‘Japanese abalone and fish maw soup’.

All of these dishes are available alongside the restaurant’s regular a la carte menu, set menus and dim sum selections every day (lunch from 11.30 – 14.30 and dinner from 18.00 – 22.30 hrs.)

All of Dynasty’s new signature dishes can be found below:

Crispy duck salad with plum sauce, Deep fried prawn with green tea, Pork char siu, Chicken Mongolia, Roasted chicken Peking style, Chinese crispy duck salad with lemongrass sauce, Mexico abalone with shitake in brawn sauce, Australia abalone braise with vegetable, Grilled lamb chopped with coffee sauce and Stir fried mud crab; Singapore style, Curry style or Black pepper sauce

For bookings and more information, please call 02-100-6255 or email diningcgcw@chr.co.th

Find out more about Dynasty below.

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

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