



## Dim sum at Lao Teng 老正和 at Yaowarat, Bangkok

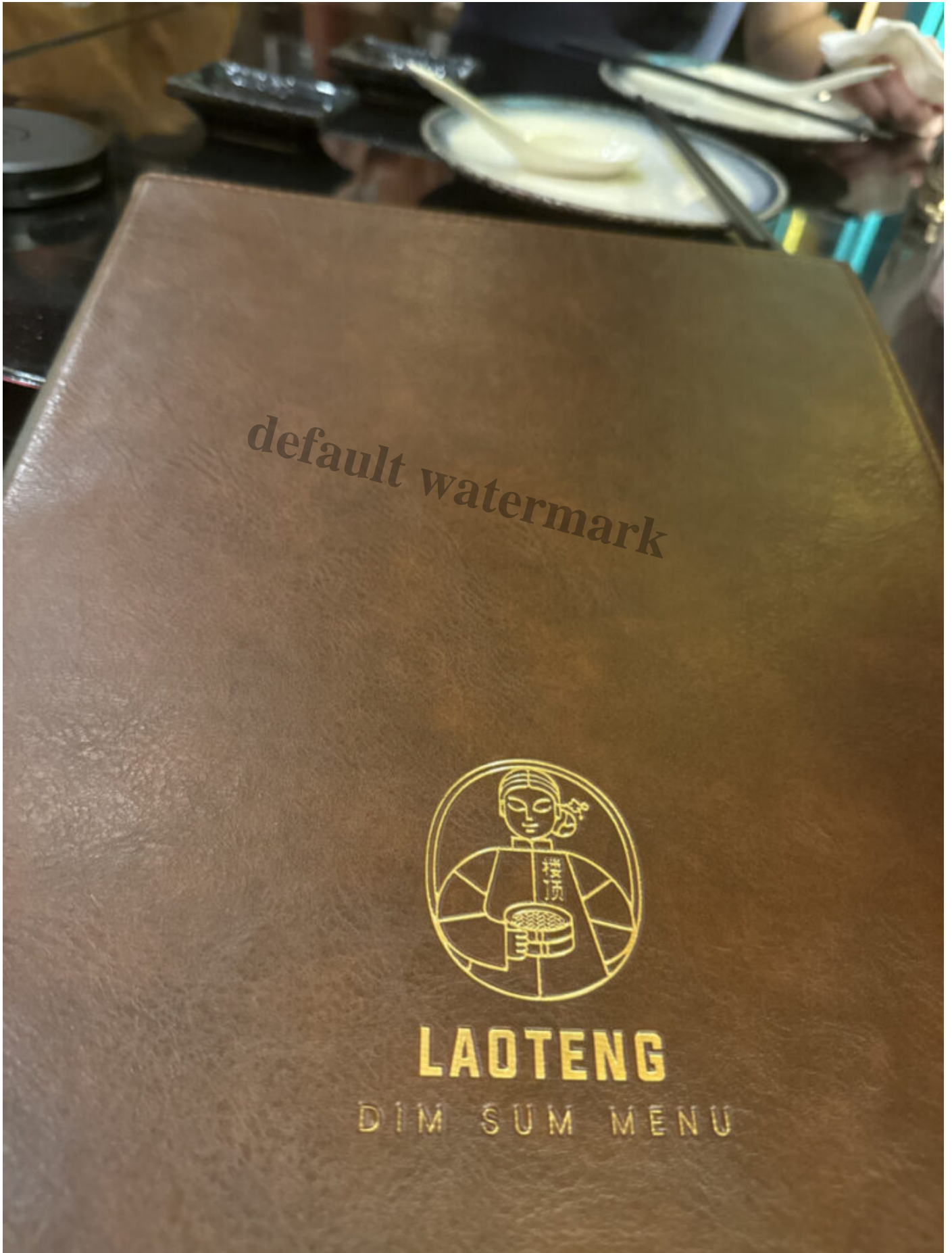
### Description

Yaowarat is Bangkok's version of Chinatown. Bustling with loads of street food, especially in the evenings, it is one large cauldron of Chinese culture mixed with a load of Thai enthusiasm sprinkled with a multitude of tourists from all over the world. Oh man, it is like walking into one large discotheque of organised mess. But what a beautiful mess. I love Yaowarat. So what if it is touristy? So what if there are places which charge me a few farang prices? This place has a charm that can never be replaced. If you say that places like Huay Kwang are more authentic, then you do not really understand what makes a Chinatown.

All over the world, there are various Chinatowns. You end up in places like New York or London, you will also find a Chinatown. Chinatowns are made up of immigrant Chinese who set up their businesses in that congregated area of every cosmopolitan city. Yaowarat is no different. This is the place where the Chinese set up shop in Bangkok decades ago. You want to see a place that caters to the current Chinese from mainland China, then you visit Huay Kwang or the Rama 9 area. But if it is Chinatown that you are after, then there can only be one Yaowarat.

If there is a quintessential Chinatown food, it would be dim sum. So let me introduce you to the best place to get dim sum in Yaowarat.

Lao Teng 老正和!



Just to be clear, Lao Teng serves the usual Chinese fare. You want to have the typical stir fried Chinese dishes, mainly Cantonese style food, then they have a rather extensive menu for that. However, I was here with my family for dim sum.

Here is the dim sum menu. It is not as extensive as their full Chinese-fare Menu but their dim sum is really good.

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# DIM-SUM | 点心



ໝາກດໍາ 🍡 130฿  
Steamed prawns block dumplings  
XO 虾饺皇



ໝາກຮຸ້ງ 90฿  
Steamed minced pork and shrimp  
dumplings 烧麦



ໝາກຮຸ້ງປູ 130฿  
Steamed minced pork and crab meats  
dumpling 蟹肉烧麦

LAOTENG



ຖົງບິນຖົງກວງ 🍡 130฿  
Steamed shrimp dumplings with truffle oil flavor  
金银包



ໝາກຮຸ້ງ 105฿  
Steamed prawns dumplings  
虾饺皇



ກຣຽ້ຍນຸ່ງປິ່ງພາກະຫຼີ 130฿  
Steamed crab legs in yellow curry sauce  
咖喱粉蒸蟹腿 🍡

LAOTENG



ໝາກປວຍເລັ່ງ 110฿  
Steamed shrimp and chinese spinach dumplings  
菠菜烧麦



ສາຫຼ່າຍພິນຖົງ 90฿  
Steamed minced shrimp in seaweed rolls  
蒸紫菜虾仁卷



ລູກຂີ້ນຖົງພັກໂສກລູ 90฿  
Steamed shrimp balls with vegetable  
in brown sauce 虾球

LAOTENG

ລາຄາດັ່ງກ່າວຍັງບໍ່ລວມກາຢືນລູກຳພິນ 7% ແລະ ສ່ວນວິສາຫະກຳ 5% / The price do not include VAT and service charge

# DIM-SUM | 点心



ขนมจีบเป๋าฉื่อ 210฿  
Steamed minced pork & shrimp dumplings with abalone  
鮑魚燒賣



ตะกั่วหอยเชลล์ 160฿  
Steamed prawns dumplings with scallop  
扇貝蝦餃



ขาไก่ต้มดำซอส 85฿  
Steamed chicken hands in black bean sauce  
豉汁凤爪

LAOTENG



ตะกั่วเป็ด 180฿  
"Hokao" Steamed prawns with Foie Gras fillet  
鵝肝蝦餃



ซี่โครงหมูต้ม XO 105฿  
Steamed pork ribs XO sauce  
XO醬蒸排骨



ก๋วยเตี๋ยวหลอดรวมมิตร 85฿  
Steamed mixed combination wrapped with rice noodle  
腸粉

LAOTENG



ก๋วยเตี๋ยวหลอดหอยเชลล์ 210฿  
Steamed USA scallops wrapped with rice noodle  
扇貝腸粉



ก๋วยเตี๋ยวหลอดหมูแดง 105฿  
BBQ braised honey pork wrapped with rice noodle  
叉燒腸粉



ก๋วยเตี๋ยวหลอดใส่กุ้งทอด 160฿  
Deep-fried shrimps wrapped with rice noodle  
炸蝦腸粉

LAOTENG

ราคาต้นกล่าวถึงไม่รวมภาษีมูลค่าเพิ่ม

# DIM-SUM | 点心



ขาลาเปาเห็ด 🍄 130฿  
Mushroom buns  
蘑菇包子



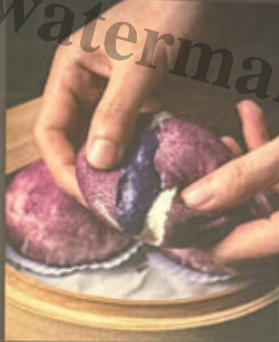
ขาลาเปาหมูแดง 105฿  
Steamed BBQ pork buns  
叉烧包



ขาลาเปาบัวบกแบบเผือก 110฿  
Parcupine taro buns  
芋头刺猬面包



หมับโกวเนือวากิว A4 330฿  
A4 Wagyu steamed bun  
和牛馒头



ขาลาเปามันม่วงลาวา 🍆 110฿  
Steamed sweet potatoes custard buns  
紫薯包子



ขาลาเปาลาวาไข่เค็ม 🍳 110฿  
Steamed salted egg yolk custard buns  
蛋黄流沙包



มาร์ตไข่ 130฿  
Egg tarts  
蛋撻



เผือกทอด 105฿  
Deep-fried minced taro with chicken and  
pork filling 炸芋头



ชิ้นสุ่ยก๊วง 🍗 105฿  
Deep-fried chicken and pork wrapped  
with glutinous rice 咸水角

ราคาดังกล่าวยังไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าธรรมเนียม 5% / The price do not include VAT and service charge

# DIM-SUM | 点心



เสี่ยวหลงเปา 170฿  
"Xiao Long Bao" steamed soup dumplings  
小笼包



ปอเปี๊ยะทอด 105฿  
Crispy spring rolls  
春卷



ชาลาเป่าหิมะไส้หมูแดง 130฿  
Braised pork snow buns  
雪山叉烧包

LAOTENG



ข้าวเหนียวห่อใบบัวเผาะ 230฿  
Glutinous rice with braised abalone in lotus leaf  
鲍鱼荷叶饭



ข้าวเหนียววากทอลไส้เผือก 85฿  
Deep-fried sweet taro balls  
芝麻糯米



เกี้ยวหมูเร่ยน  
Original half-burned pork dumplings  
炸猪肉饺子  
190฿ / 6 ชิ้น 330฿ / 12 ชิ้น

LAOTENG



ฟองเต้าหู้ใส่กุ้งทอด 130฿  
Deep-fried bean curds roll with shrimps  
虾仁豆腐



เกี้ยวหมูต้ม  
Original steamed pork dumplings  
蒸猪肉饺子  
190฿ / 6 ชิ้น 330฿ / 12 ชิ้น



ขนมผักกาดทอด 85฿  
Deep-fried tunip with minced shrimps  
菜头粿

LAOTENG

ราคาต้นกล่าวถึงโปรแกรมพิเศษ...

冰沙

SMOOTHIES



Mango so good มะม่วงสมูทตี้  
(Mango smoothie)  
芒果冰沙  
120.-



Coco lover โคลิคอนสมูทตี้  
(Coconut smoothie)  
椰子奶昔  
120.-



Follow your passion เสาวรสสมูทตี้  
(Passion fruit smoothie)  
百香果冰沙  
120.-



Lychee Lychee ลิ้นจี่สมูทตี้  
(Lychee smoothie)  
荔枝冰沙  
120.-



Berry's Party เบอร์รี่รวมสมูทตี้  
(Mixed Berry smoothie)  
混合浆果奶昔  
150.-



Classic Strawberry สตอเบอร์รี่สมูทตี้  
(Strawberry smoothie)  
草莓冰沙  
135.-



For starters, sit on the top level. There is a hidden bar behind that book shelf. It was rather interesting to see people go in and out of the bar. I was there at about 6pm and there were at least 4 groups of people who entered the hidden bar.



My colleague Kevin did visit the hidden speakeasy bar and filmed the entrance two years ago.

The top level of the restaurant will lead you past this sign by the stairs.



Nice decoâ?!

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Now what is this? Something pickled?

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This is called Follow Your Passionâ? It is just a passion fruit smoothieâ?

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The braised pork snow buns were just about passable (according to those who had them).



Egg tarts were decently crispy and flaky.



According to my wife, the Deep-fried turnip with minced shrimps were the best she ever had. I confirmed with her that she meant ever. Not just in Thailand. As a point to note, my wife's standards are ridiculously high. So this passed a very high bar.

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To me I liked the Porcupine taro buns. To be clear, no actual porcupines were harmed in the making of these buns.

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awww so cuteâ?!

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They are filled with taro and ginkgo nuts.

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Unlike the Porcupine buns, these mushroom buns were filled with actual mushrooms. The buns were shaped like mushrooms to contain actual mushrooms. Do not be mind blown by the thought of it.

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This legit looks like a mushroom.





The Xiao Long Bao was passable.



The Steamed salted egg yolk custard buns were very good.



The custard was still runny. This is how it is supposed to be. Yet many dim sum places mess this up.



The Steam mixed combination wrapped with rice noodles was decent. Quite different to have everything in a huge pillow like shape rather than long strips.

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Oh but to be this was my favourite. The Steamed sweet potatoes custard buns were excellent. They are not too sweet and extremely soft. Biting into them felt like I was biting into a pearl jelly.





Oh and apparently the Ah Mas here are rather cheekyâ?!

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If you want to visit the hidden bar, here are its opening hours.

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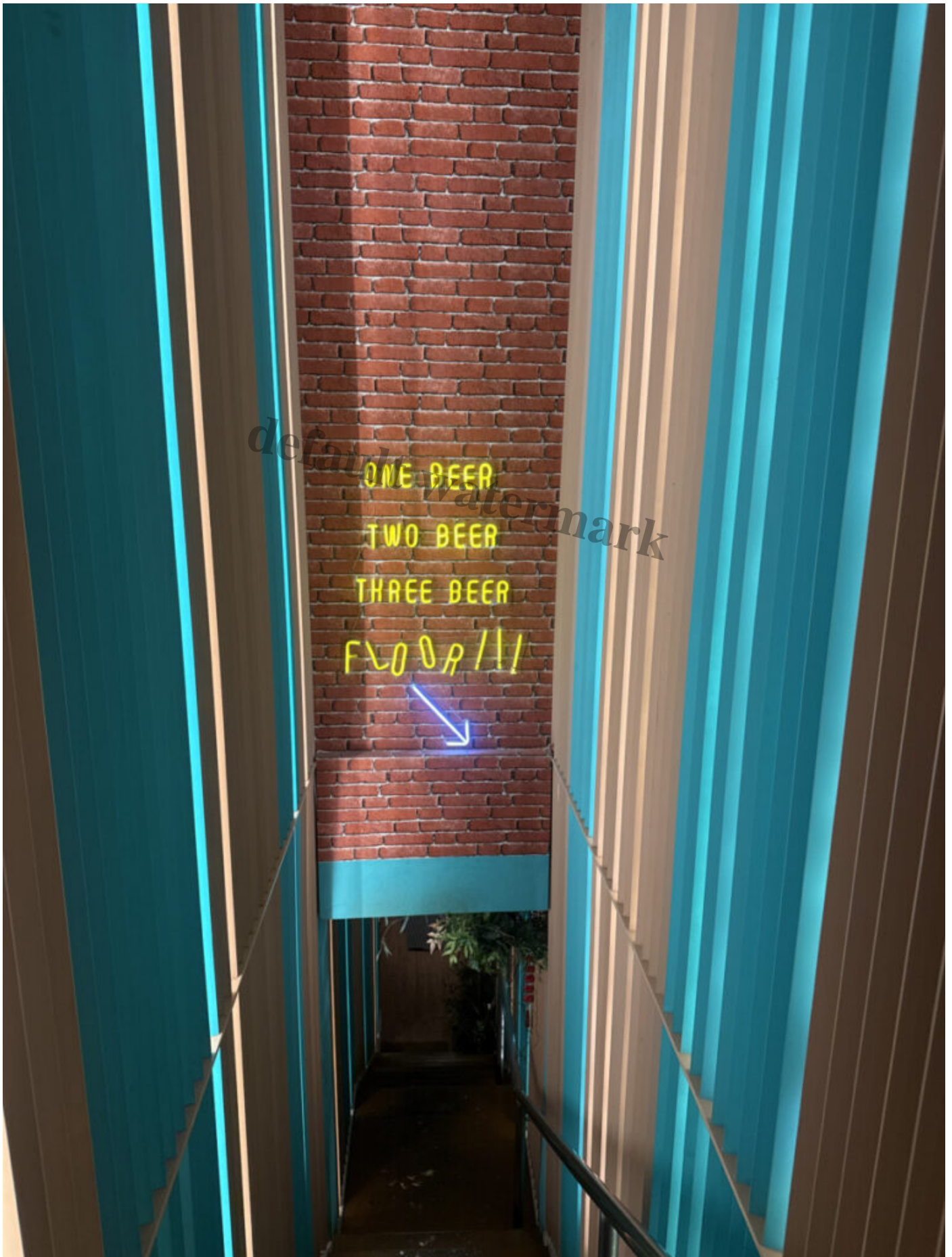
The place was filling up close to dinner time.

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This is the narrow staircase up to the second level.

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Lao Teng does not have a large shop front. Look out for this stall on the ground level. The entrance to Lao Teng is by the side.



This is how the shophouse looks like from the street.



There are signs leading up to Lao Teng. Alternatively, look for this cocktail bar.

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Yes Yaowarat can be rather hectic and messy. However, you can always be zenâ?i like meâ?i

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Dim Sum at Lao Teng is a definite must go if you are visiting Yaowarat, Bangkok.

Enjoy!

Yours sincerely,

Daryl



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