



Dim sum at Lao Teng ๔๔๔ at Yaowarat, Bangkok

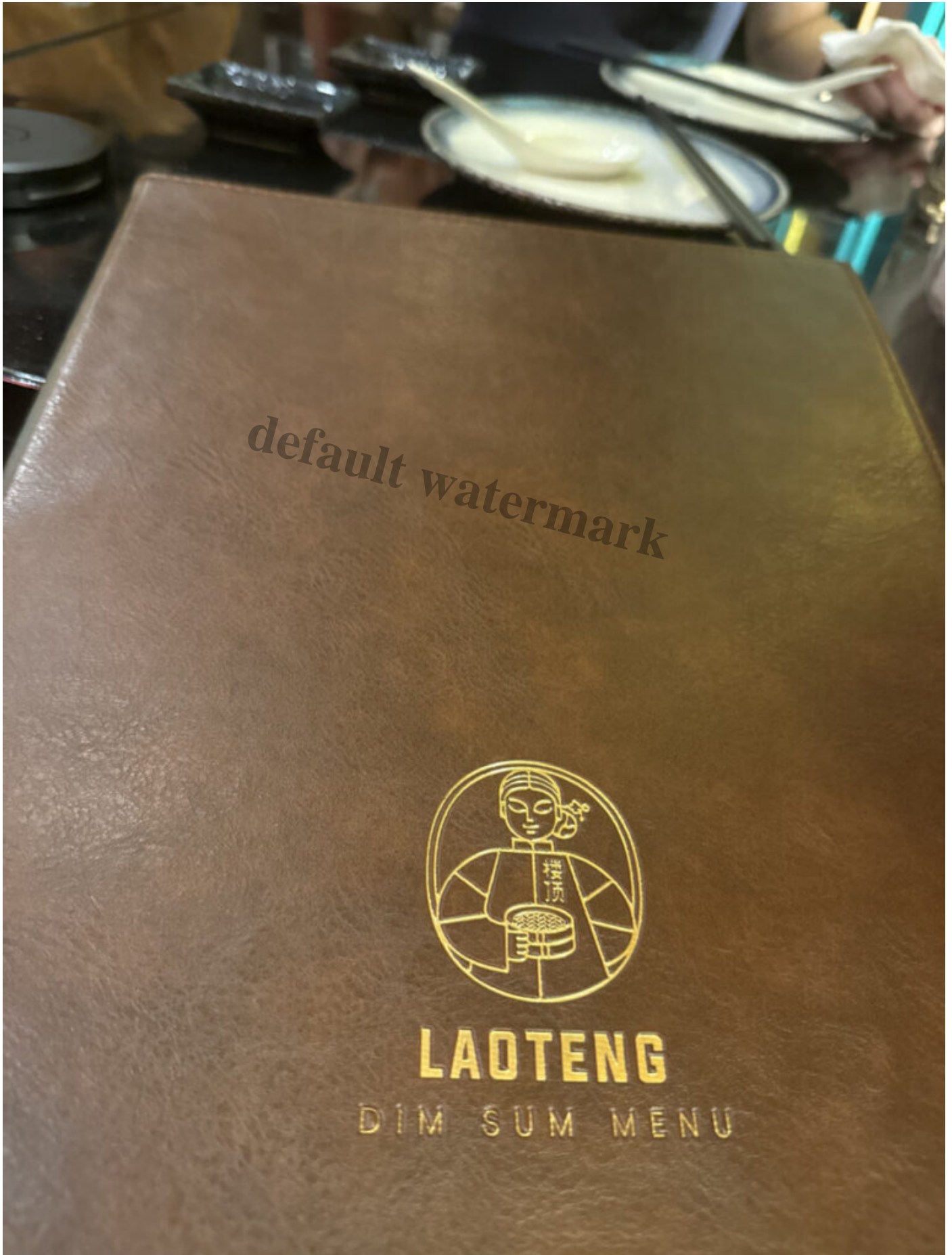
Description

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 farang's 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's!



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



ໝາກດໍ້າ 🍡 130฿
Steamed prawns block dumplings
XO 虾饺皇



ໝາກຈີບກຸ້ງ 90฿
Steamed minced pork and shrimp
dumplings 烧麦



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

LAOTENG



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



ໝາກກຸ້ງ 105฿
Steamed prawns dumplings
虾饺皇



ກຣຣີຍ໌ຍ໌ປູບິ່ງພາກະຫຣີ 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



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



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

LAOTENG

ລາຄາດັ່ງກ່າວຍັງໄປຮວມກັບລູກເພີ່ມ 7% ແລະ ສ່ວນຮັບສະໜັບສະໜູນ 5% / The price do not include VAT and service charge

DIM-SUM | 点心



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



ฮะก้าหอยเชลล์ 160฿
Steamed prawns dumplings with scallop
扇贝虾饺



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

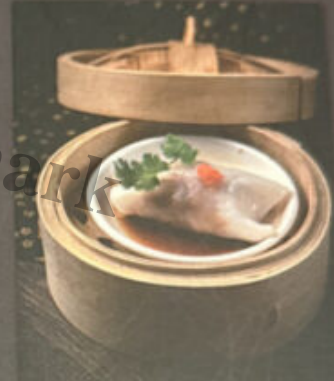
LAOTENG



ฮะก้าฟัวกรา 180฿
"Hokao" Steamed prawns with Foie Gras fillet
鹅肝虾饺



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



ก๋วยเตี๋ยวหลอดรวมมิตร 85฿
Steamed mixed combination wrapped with rice noodle
肠粉

LAOTENG



ก๋วยเตี๋ยวหลอดหอยเชลล์ 210฿
Steamed USA scallops wrapped with rice noodle
扇贝肠粉



ก๋วยเตี๋ยวหลอดหมูแดง 105฿
BBQ braised honey pork wrapped with rice noodle
叉烧肠粉



ก๋วยเตี๋ยวหลอดไส้กุ้งทอด 160฿
Deep-fried shrimps wrapped with rice noodle
炸虾肠粉

LAOTENG

ราคาคำนวณรวมภาษีมูลค่าเพิ่ม

DIM-SUM | 点心



ชาลาปาเห็ด 🍄
Mushroom buns
蘑菇包子

130฿



ชาลาปาหมูแดง
Steamed BBQ pork buns
叉烧包

105฿



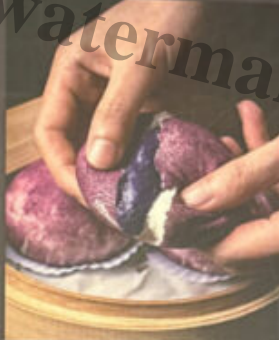
ชาลาปาบัวแบบเผือก
Porcupine taro buns
芋头刺猬面包

110฿



หมั่นโถวเนื้อวากิว A4
A4 Wagyu steamed bun
和牛馒头

330฿



ชาลาปามันม่วงลาวา 🍌 110฿
Steamed sweet potatoes custard buns
紫薯包子

110฿



ชาลาปาลาวาไข่เค็ม 🍌 110฿
Steamed salted egg yolk custard buns
蛋黄流沙包

110฿



คาร์ตไข่
Egg tarts
蛋撻

130฿



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

105฿



ชิ้นสุ่ยก๊วย 🍌 105฿
Deep-fried chicken and pork wrapped
with glutinous rice 咸水角

105฿

ราคาคูณกล่าวยังไม่รวมภาษีมูลค่าเพิ่ม 7% และเซอร์วิสชาร์จ 5% / The price do not include VAT and service charge

DIM-SUM | 点心



เสี่ยวหลงเปา
"Xiao Long Bao" steamed soup dumplings
小笼包

170฿



ปอเปี๊ยะทอด
Crispy spring rolls
春卷

105฿



ชาลาเปาหิมะไส้หมูแดง
Braised pork snow buns
雪山叉烧包

130฿



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

230฿



ข้าวเหนียววากกอลไส้เผือก
Deep-fried sweet taro balls
芝麻糯米

85฿



เกี๊ยวหมูเจี๋ยบ
Original half-burned pork dumplings
炸猪肉饺子

190฿ / 6 ชิ้น 330฿ / 12 ชิ้น



ฟองเต้าหู้ใส่กุ้งทอด
Deep-fried bean curd roll with shrimps
虾仁豆腐

130฿



เกี๊ยวหมูต้ม
Original steamed pork dumplings
蒸猪肉饺子

190฿ / 6 ชิ้น 330฿ / 12 ชิ้น



ขนมผักกาดทอด
Deep-fried turnip with minced shrimps
菜头粿

85฿

LAOTENG

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ราคาคู่มือสำหรับลูกค้า...

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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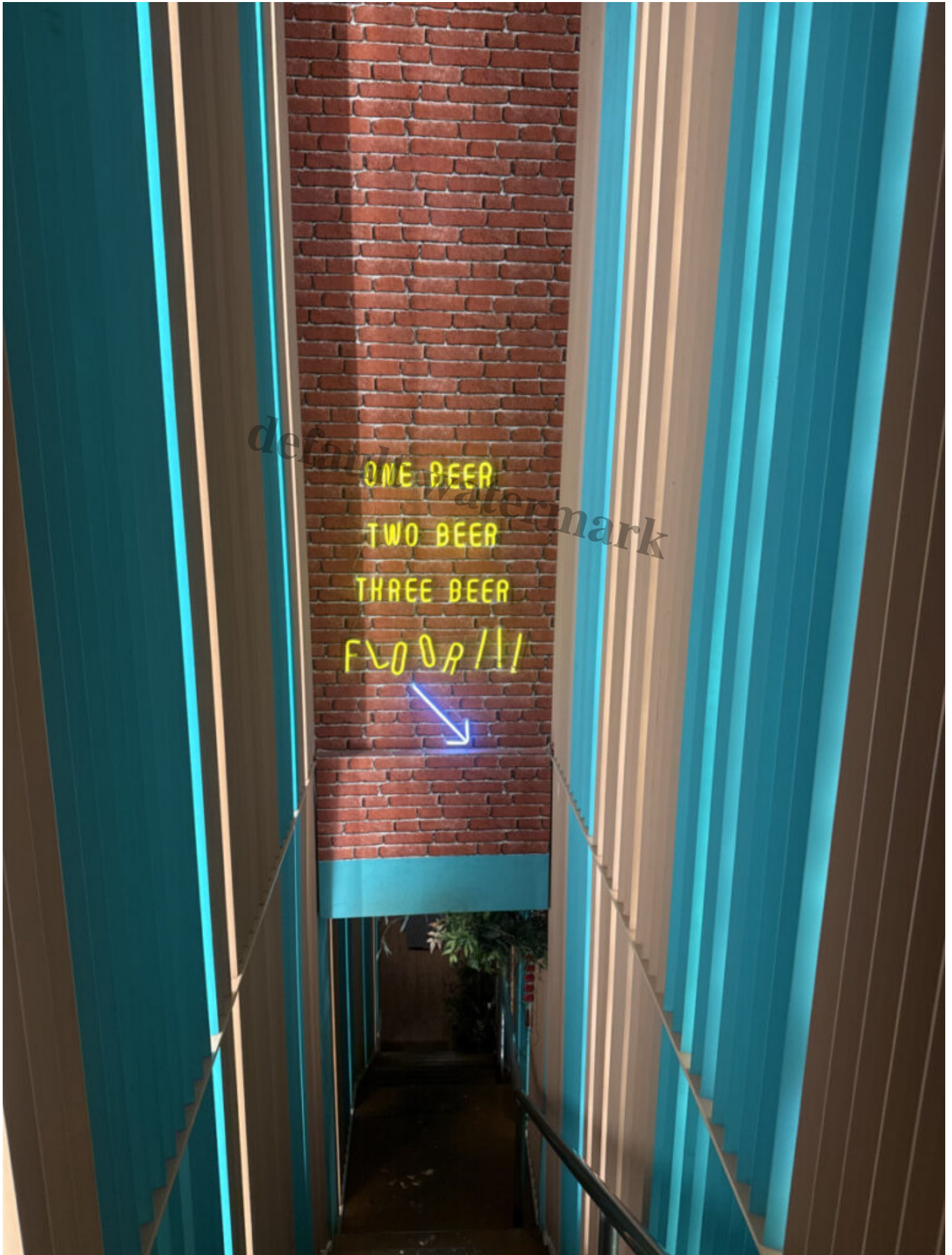
The place was filling up close to dinner time.

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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? like meâ?!

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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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Author

daryllum

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