

Dim sum at Lao Teng æ¥¼é¡¶ at Yaowarat, Bangkok

Description

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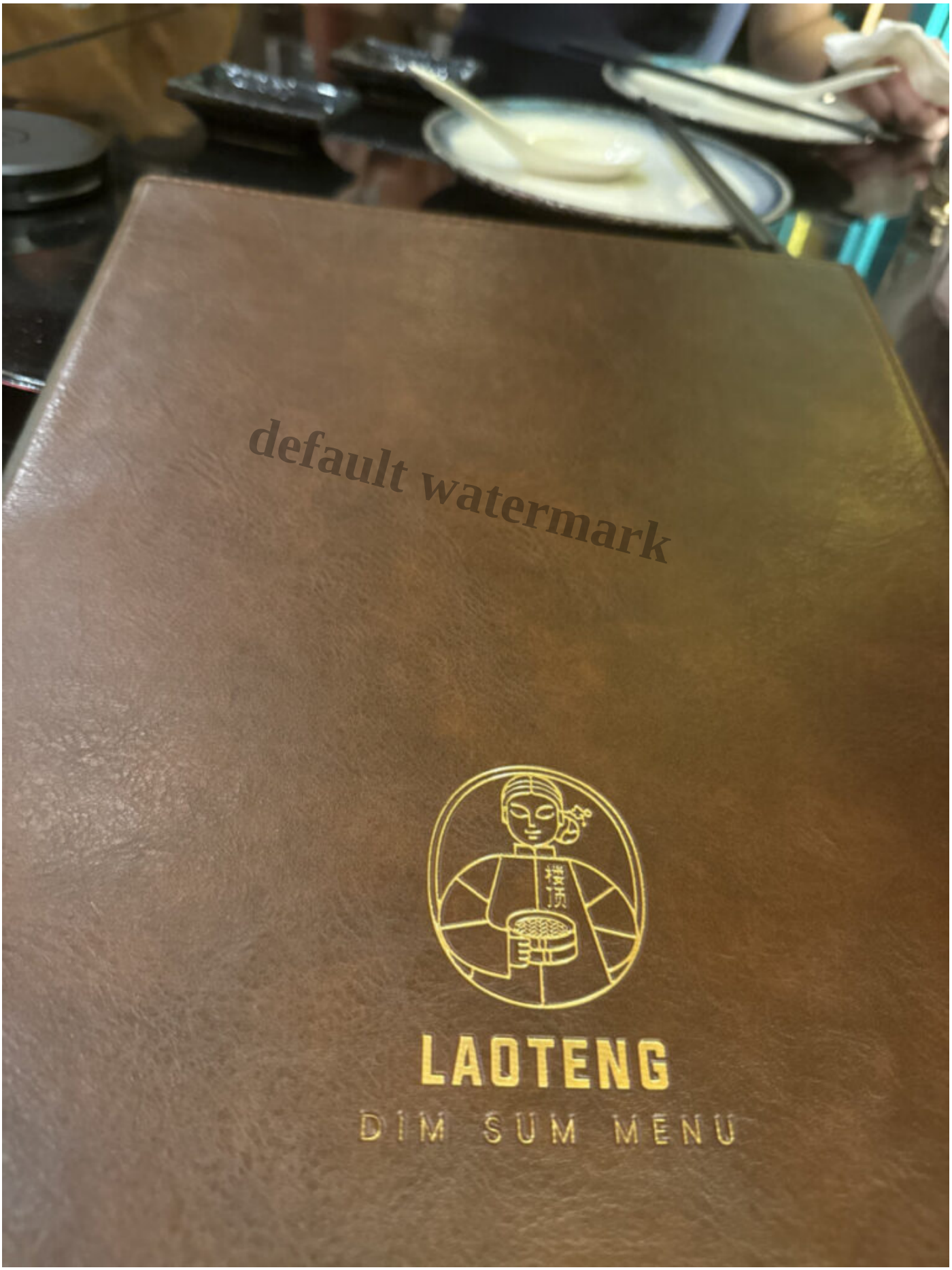
Yaowarat is Bangkokâ??s version of Chinatown. Bustling with loads of street food, especially in the evenings, it is one large cauldron of Chinese culture mixed with a load of Thai enthusiasm sprinkled with a multitude of tourists from all over the world. Oh man, it is like walking into one large discotheque 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 â??farangâ?? 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 Tengâ?¦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LAOTENG
DIM SUM MENU

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 Manu but their dim sum is really good.

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DIM-SUM 点心
LAOTENG
ฮะเก๋าด้ำ 130฿
Steamed prawns block dumplings
XO虾饺皇
ขนมจีบกุ้ง 90฿
Steamed minced pork and shrimp dumplings 烧麦
ขนมจีบปู 130฿
Steamed minced pork and crab meats dumpling 蟹肉烧麦
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ฮะเก๋ากุ้ง 105฿
Steamed prawns dumplings
虾饺皇
กรรเชียงปูนึ่งพงกะหรี่ 130฿
Steamed crab legs in yellow curry sauce
咖喱粉蒸蟹腿
กุ้งเงินกุ้งทอง 130฿
Steamed shrimp dumplings with truffle oil flavor
金银包
สาหร่ายพันกุ้ง 90฿
Steamed minced shrimp in seaweed rolls
蒸紫菜虾仁卷
ลูกชิ้นกุ้งผักโสภณ 90฿
Steamed shrimp balls with vegetable in brown sauce 虾球
ฮะเก๋าปวยเล้ง 110฿
Steamed shrimp and chinese spinach dumplings
菠菜烧麦
ราคาดังกล่าวยังไม่รวมภาษีมูลค่าเพิ่ม 7% และเซอร์วิสชาร์จ 5% / The price do not include VAT and service charge



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DIM-SUM | 点心



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

ปอเปี๊ยะทอด 105฿
Crispy spring rolls
春卷

ซาลาเปาหมูไส้หมูแดง 130฿
Braised pork snow buns
雪山叉烧包

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

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

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

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

เกี๊ยวหมูนึ่ง
Orginal 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

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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.



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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.


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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 wifeâ??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.


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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.


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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.




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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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3RD
FLOOR
FINDME
COCKTAIL BAR
SUN-THUR
18.00 - 00.00
FRI-SAT
18.00 - 01.00
063-162-9365
WIDDERSHINS

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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OPEN

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.


LAOTENG
Deksomboon
Healthy Boy
LAOTENG
438

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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ฮั่วเซ่งเฮง
和成興大金行
GOLD NOW
UOB
YAOWARAJ
STREET FOOD

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

Enjoy!

Yours sincerely,

Daryl

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