



百味蘭州拉面

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LAN ZHOU HAND PULLED NOODLE RESTAURANT

212-219-0889 / 0996

21 Division Street (地威臣街)

堂吃外賣
一律歡迎

Business House:
10:00am - 10:30pm



Lanzhou Hand-pulled noodles, also known as beef noodles, originated from city of Lanzhou, the source of Huanghe river, western plateau of China. It is said that they were sold in the streets of Lanzhou as early as Han dynasty and Tong dynasty. The beef noodles then was called hot pot. During the period of Guangxu in Qing dynasty, there was a Muslim named Ma Bao Zhai who studied seriously on beef noodles and further made improvements on it. It has now become the light beef noodle soup. By the 1990s of last century, Lanzhou beef noodle soup has been sold all over China as well as every nation of South-east Asia. The worldwide customers highly praised the distinctness of Lanzhou beef noodles.

There are four characteristics of genuine Lanzhou Hand-pulled noodles:

- 1) Clear, means that soup should be clear.
- 2) White, means that flour must be white with endon.
- 3) Red, means that hot chili oil must be red.
- 4) Green, means that parsley, garlic bolt must be fresh and green.

Beef noodles vary in their sizes. They are commonly seen as wide, wider, thin, thinner as well as the side of chive leaf. The distinctness of the Lanzhou Hand-pulled noodles is that it is cooked using beef, beef bones together with more than 20

different natural seasoning. It tastes deliciously without feeling greasy. The ancients said "Flour benefits hearts, beef benefits body" The Lanzhou Hand-pulled Noodles together with Xi'an Lamb soup, Shanxi knife-sliced noodles and Tianjin Goubuli buns are called the Four most favorite food of China, and has been made known nationwide.

Cattle eat variety of grasses and conquer hundreds of diseases. Today's science indicates that beef bone adds calcium to human body. Eating beef and lamb in winter can dispel cold, keep warm and nourishes one's health in summer.

We guarantee that our customers will have a genuine beef noodle soup in our restaurant.