



## News Release:

# CAFÉ G, HOLIDAY INN BANGKOK SHOWCASES HAND-PULLED NOODLES WITH CHEF XING YOUFU

23 August, 2007

Holiday Inn Bangkok this week showcased Chef Xing Yofu in a month-long special of Hand Pulled Noodles – featured in the hip and stylish Café G at the ground level of the hotel along Ploenchit Road.

Chef Xing Youfu will be pulling noodles to make traditional Chinese wheaten food and refreshments such as Chinese dumplings, hand-pulled noodles, and more!

“A bunch of noodle strings” is one of the hand-pulled noodles, which require the highest skills from chefs. Within a few seconds, crossed dough with wave shape will be changed to 128 noodle strings.

Chef Xing Youfu’s speciality is making Chinese traditional wheaten food and refreshments, such as Chinese dumplings and hand-pulled noodles. With more than 10 years of experience in making Hand-Pulled Noodles, Chef Xing regards this as trademark.

Lanzhou hand-pulled noodles in beef soup a local delicacy of Lanzhou city. Lanzhou noodles Chef Xing has made have such features as *“clear soup, well stewed meat with attractive smell and strong noodle strings.”* All aspects of noodles, which include colour, fragrance and appearance, are very attractive. The sharp and vivid colour substantially arouses customers’ appetite.

Making hand-pulled noodles is a perfect blend of skills and artistry. Dough can be stretched into noodle strings of many different sizes – super wide, wide, common wide, regular, thin, super thin, and more.

It consists of noodle strings and clear soup. The top hand-pulled noodle in beef soup has several standards. First, is limpidness which means clean soup. Secondly, is whiteness which is the colour that comes from one of the ingredients, white radishes. Thirdly, is greenness that comes from caraways and garlic sprouts, which is served as ingredients in soup. Fourthly, is redness that comes from red peppers. Lastly, is the yellowness that comes from the noodle strings. Featured with well-stewed meat and testable soup, Lanzhou hand-pulled noodle has become renowned all over the world and gains the reputation as *“The No. 1 Noodle in China.”*

InterContinental Hotels Group and Holiday Inn Bangkok is proud to bring to Thailand Chef Xing Youfu from China exclusively at Café G, Holiday Inn Bangkok, Ploenchit Road in Bangkok.



Chef Xing will be pulling noodles until September 10, 2007.

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**Note to Editors:**

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