

## ○ QUICK FACTS

### AREAS TARGETED:

- DMV, heavy asian and daytime population

### SIZE REQUIREMENTS

- 2,000 – 2,500 SF  
- Prefers 2nd gen restaurant locations.

### WHAT IS DUNHUANG LANZHOU NOODLE?

This traditional northwestern Chinese food with incredible aroma is a fusion between middle eastern and Chinese cuisine. The most famous and interesting part of traditional DUNHUANG hand pulled noodles is that it can be served in many different sizes. There are 8 different noodles in total, from extra thin as hair to as wide as a belt.

Lanzhou beef noodle: what LANZHOU is famous for! The skills of each person in this long production chain is incredible and will blow you away, from kneading the dough, pulling the noodles, filling the bowl with a specialty radish beef broth, some homemade chili oil, fatty beef chunks and green onion and cilantro, after you take your first bite, you're going to question every other bowl of noodles you've ever eaten!

## SEEKING NEW LOCATIONS



## ○ CONTACT

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