



The essence of Guilin Nun Noodles is in its soup. The soup is boiled for a long time with soybean sprouts, fresh straw mushrooms, shiitake mushrooms and winter bamboo shoots. The soup is golden in color, sweet in taste, and has a mouth-watering smell. The noodles are first boiled and then put into bowls where the soup is added. It is served with

Guilin

Fermented Tofu, scrambled eggs, vegetarian ham, gluten flour and some spices. The fresh-cooked dish is very tasty, and the smell and color are pleasant as well. The Crescent Moon Building in Seven Star Park enjoys a great reputation for its Nun Noodles.