

# Merlion

RESTAURANT

UNIQUELY Singapore 非常新加坡

## Roti Prata with Chicken Curry

Curry gravy with potato and chicken with two buttery, paper-thin multi-layered pancakes called pratas. A local hot favorite served 24 hours across Singapore.

Choice of Chicken Curry with Jasmine white rice.

## Singapore Laksa

Laksa is a bowl of *unforgettable* coconut curry goodness! This loved local dish is made from a blend of spices, herbs, dried shrimp, coconut and chili with noodles topped with egg, fishcake slices, tofu and a sprinkle of laksa leaves.

Choice of Shrimp or Chicken.

## Singapore Hainanese Chicken Rice

Tender steamed chicken with a side of rice specially cooked in rich chicken consommé. Served with a trio ensemble of chili, sesame ginger and sweet soy sauce. The unofficial national dish of Singapore!

Choice of Roast Chicken.

## Char Kway Teow (optional)

Broad rice noodles, known as *kway teow*, fried with dark soy sauce, bean sprouts, egg, shrimp and greens. A craved street food in Singapore!

## Hokkien Noodles

A combination of egg noodles and rice noodles with shrimp, calamari, bean sprouts, chive and egg. Stir-fried and further steam-cooked with house broth.

Served with chili sambal and lemon for extra zing!

## Mee Goreng

Egg noodles are stir-fried with shrimp, chicken, bean sprouts, tau pok (tofu puff), potato cubes, egg and spices in tomato-chili sauce. Garnished with ground peanuts, red peppers, sesame seeds and lemon.

\$7.95

## *Savoring Asia weekend Lunch Specials*

### **Beef Noodle Soup (Cantonese style)**

Fresh rice noodle, bok choy and beef in traditional homemade broth garnished with cilantro and scallion. An endearingly favorite. A must try!

### **Crispy Pan Fried Noodles (Cantonese style)**

Crispy angel hair egg noodles with seafood and vegetable in gravy.

### **Beef Hor Fun in Black Bean Sauce**

Succulent slices of beef in savory black bean sauce over seared broad rice noodle.

### **Stir Fry Hor Fun**

A traditional favorite. 'Wok hei' imparts a smoky flavor to the broad rice noodle from the high heat of the wok. Choice of Beef, Chicken or Shrimp.

### **Fried Rice with Preserved Salted Fish**

A nostalgic favorite - rice with diced red and green peppers, onions and preserved salted mackerel. The distinctive flavor and saltiness of the fish gives a nice contrast to this classic dish.

### **Bee Hoon**

Rice vermicelli, bean sprout, red and green pepper, onion, scallion, Char Siew, shrimp and egg stir-fried with curry powder.

### **Pad Kee Mao** 🍜

Broad rice noodles stir-fried with chicken and shrimp, mushroom, bell peppers, onion and fresh basil.

### **Pad Thai**

Rice noodles stir-fried with egg, tofu, bean sprouts, preserved turnip, ground peanuts and spring onion in Thai sauce. Choice of Shrimp or Chicken.

### **Shanghai Baby Bok Choy with Oyster sauce**

Fresh baby bok choy in oyster sauce, a perfect flavor companion.

### **Tofu and Shitake**

Tofu, shitake mushroom and mixed vegetables in Chef's sauce.

### **Cantonese Roast Duck with Rice (available Sunday only)**

Fresh roasted duck served with bok choy and Jasmine rice.

\$7.95