



THAI RESTAURANT & LOUNGE

(Let server know of any food allergies)

CHEF'S TABLE

Five Course Meal prepared just for you - Includes appetizer, salad, soup, entrée and dessert
\$75 - per person (minimum 2 people)

Appetizers

Dragon Fire Dumplings: Chicken and vegetable dumplings served with shrimp and avocado in a ginger soy based sauce - 16

Por Pia: Crispy Thai egg rolls stuffed with crabmeat, and seasoned vegetables (vegetarian available) - 10

Crab & Cream Cheese Rolls: Crispy egg rolls stuffed with crabmeat, cream cheese & green onions - 10

Satay: Skewered marinated tender pieces of grilled pork, beef or chicken served with house peanut sauce - 13 (also available with shrimp or lamb) - 18

Calamari or Shrimp Tempura: Calamari or shrimp deep fried in tempura batter served with Thai sweet chili sauce - 13

Corn Cakes: Deep fried kernel corn mixed with curry paste, fish sauce, green onions, and tempura batter served with Thai sweet chilli sauce - 10

Soft Shell Crab: Tempura fried soft shell crab served with caramelized green apples in a white wine butter sauce - 13

Merlion Soft Spring Rolls: Soft rice paper rolls stuffed with shrimp, rice noodles, shredded carrots, cilantro, fresh Thai basil and avocado, served with house peanut sauce - 10

New Zealand Mussels: Steamed "New Zealand" mussels served in a white wine butter cilantro cream sauce with french bread - 16

Soups

Tom Yum Chicken or Shrimp: Thai style hot and sour broth of chilies, fish sauce, lemon grass, cilantro, mushrooms and fresh lime juice Bowl - 8, Cup - 6

Tom Kha Chicken or Shrimp: Creamy Coconut based broth of chilies, fish sauce, lemon grass, cilantro and fresh lime juice Bowl - 8, Cup - 6

Salad

Dragon Fire Salad: Salad tossed with sauteed shrimp in a ginger soy wine sauce - 16

Thai Salad: Choice of chicken, beef or shrimp Thai style salad with lettuce, onions, cilantro in a lime and fish sauce vinaigrette - 16

Yum Wunsen: Sautéed shrimp and clear noodles tossed with lettuce, onions, cilantro in a lime and fish sauce vinaigrette - 16

Crab & Apple Salad: Lump crabmeat top tossed julian green apples, lettuce, onions, cilantro in a lime and fish sauce vinaigrette - 21

Goat Cheese Thai Salad: Panko crusted goat cheese served a top Thai Salad - 14

Tiger Cry: Grilled beef sirloin served on a bed of lettuce served with a spicy lime and fish dipping sauce - 22

Choice of Meat & Seafood

Vegetarian - 16 Beef Sirloin - 22 Chicken - 21 Pork Tenderloin - 22 Lamb - 28 Roast Duck - 28
Crawfish - 28 Sea Scallop - 28 Jumbo Shrimp - 28 Red Snapper - 28 Calamari - 28
Maine Lobster, Catch of the Day, KOBE Beef, Wild Game, Ribeye, Lamb Chops, Lump Crab, Filet - MKP

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Curry

Panang: Thick creamy Thai curry prepared with avocado and/or bamboo shoots. Goes well with all meats and seafood *(Chef suggests with Maine Lobster, it's to die for!)*

Kan Kua Sapparos: Sweet and tangy Thai curry with crushed pineapple. Goes well with seafood, also excellent with lamb *(Chef suggests shrimp and scallops)*

Kang Keo Waan: Thai green curry made with green chilies, fresh Thai basil, a hint of lemon grass and kafir lime leaves served with bamboo shoots and/or squash and zucchini

Kang Ped: Thai red curry made with red chilies, fresh Thai basil, a hint of lemon grass and kafir limes leaves served with bamboo shoots and/or squash and zucchini

Kang Karee: Thai yellow curry made with curry powder, potatoes, onion and cashews. This curry has a hint of cumin, turmeric and cinnamon.

Kang Massaman: Thai curry with peanuts and onion with undertones of cinnamon, nutmeg and cloves

Merlion Thai Peanut Sauce Curry: Red curry made with peanut sauce, shallots and cilantro
(Chef suggest with ribeye or seafood combination of shrimp, scallop and crawfish)
(All curries contain fish sauce)

Rock The Wok

Pad Bai Gapro: Fresh Thai basil with sauteed onions, fish sauce and garlic in an oyster based sauce
(Chef suggests seafood combination of shrimp, crawfish and scallops)

Pad Kink: Yellow bean based sauce sauteed with mushrooms, onions and fresh ginger. Goes well with heavier meats *(Chef suggest with lamb, ribeye or wild game)*

Pad Med Mammuang: Hoisen based sauce sauteed with mushrooms, onions, snow peas, water chestnuts and cashews *(Chef suggest with shrimp or beef)*

Pad Pak Nam Mun Hoi: Vegetables stir-fried with garlic in an oyster and soy based sauce
(Chef suggests adding meat or seafood)

Kao Pad: Thai style fried rice with egg, onions, tomatoes, and green onions in a oyster soy based sauce
(Chef suggest trying with lump crab)

Pad Thai: Sauteed with fresh rice noodles, egg, fish sauce and bean sprouts in house special sauce topped with crushed peanuts and green onions

Gratiem Prick Thai: Shrimp or pork tenderloin sautéed with fresh garlic, fish sauce and ground black pepper served on a bed of lettuce



Chef Andrew's House Favorites

Merlion Signature Dish: Pan seared or deep fried panko crusted snapper in a delicate Thai basil red curry sauce with shallots, cilantro, sea scallops and "New Zealand" mussels - 42

Seafood Asparagus: Light creamy egg, oyster, cilantro, wine and soy based sauce over fresh steamed asparagus
Maine Lobster - Market Price Lump Crabmeat - Market Price Crawfish - 28 Jumbo Shrimp - 28

Fresh Wild Salmon: Sushi grade salmon topped with mushrooms and wine cream sauce with fresh steamed vegetables and wasabi mashed potatoes or fried rice - 40

Raad Prick: Delicate Thai basil red curry sauce with cilantro and shallots
Jumbo Shrimp - 28 Scallops - 28 Soft Shell Crab - 28 Red Snapper - 28 Salmon - 30
Ribeye, Lamb Chop, Filet, Maine Lobster, Wild Game, Catch of the Day, Lump Crab - Market Price

Soft Shell Curry Crab: Tempura soft shell crab a top of a creamy madras curry powder, soy and ginger based sauce with celery, egg, tofu - 28

Pla Choapraya: Pan seared or panko crusted red snapper in a creamy sauce with crawfish, cilantro, mushrooms and ginger in an oyster soy based sauce - 40

Suara's Fried Rice: Shrimp, scallops, crawfish sauteed in a Thai styled rice with egg, onions, tomatoes, water chestnuts and green onions in an oyster soy based sauce - 28
(All curries contain fish sauce)