



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 chili 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

(Let Server know of any food allergies)

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 sauteed 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)