



THAI RESTAURANT & LOUNGE

## CHEF'S TABLE

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

### Appetizers

**Dragon Fire Dumplings:** Chicken and vegetable dumplings served with shrimp and avocado in a ginger soy based sauce - 14

**Por Pia:** Crispy Thai egg rolls stuffed with crabmeat, and seasoned vegetables (vegetarian available) - 9

**Crab & Cream Cheese Rolls:** Crispy egg rolls stuffed with crabmeat, cream cheese & green onions - 9

**Satay:** Skewered marinated tender pieces of grilled pork, beef or chicken served with house peanut sauce - 11 (also available with shrimp or lamb) - 16

**Calamari or Shrimp Tempura:** Calamari or shrimp deep fried in tempura batter served with Thai sweet chili sauce - 11

**Corn Cakes:** Deep fried kernel corn mixed with curry paste, green onions, and tempura batter served with Thai sweet chilli sauce - 9

**Soft Shell Crab:** Tempura fried soft shell crab served with caramelized green apples in a white wine butter sauce - 11

**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 - 9

**New Zealand Mussels:** Steamed "New Zealand" mussels served in a white wine butter cilantro cream sauce with french bread - 14

### Soups

**Tom Yum Chicken or Shrimp:** Thai style hot and sour broth of chilies, lemon grass, cilantro, mushrooms and fresh lime juice Bowl - 7, Cup - 5

**Tom Kha Chicken or Shrimp:** Creamy Coconut based broth of chilies, lemon grass, cilantro and fresh lime juice Bowl - 7, Cup - 5

### Salad

**Dragon Fire Salad:** Salad tossed with sauteed shrimp in a ginger soy wine sauce - 14

**Thai Salad:** Choice of chicken, beef or shrimp Thai style salad with lettuce, onions, cilantro in a lime and fish sauce vinaigrette - 14

**Yum Wunsen:** Sautéed shrimp and clear noodles tossed with lettuce, onions, cilantro in a lime and fish sauce vinaigrette - 14

**Crab & Apple Salad:** Lump crabmeat top tossed julian green apples, lettuce, onions, cilantro in a lime and fish sauce vinaigrette - 14

**Goat Cheese Thai Salad:** Panko crusted goat cheese served a top Thai Salad - 12

**Tiger Cry:** Grilled beef sirloin served on a bed of lettuce served with a spicy lime and fish dipping sauce - 18

## Choice of Meat & Seafood

Vegetarian - 14   Beef Sirloin - 18   Chicken - 17   Pork Tenderloin - 18   Lamb - 22   Roast Duck - 22  
Crawfish - 23   Sea Scallop - 23   Jumbo Shrimp - 23   Red Snapper - 23   Calamari - 23  
Maine Lobster, Catch of the Day, KOBE Beef, Wild Game, Ribeye, Lamb Chops, Filet - MKP

## 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 Kari:** 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)*

## Rock The Wok

**Pad Bai Gapro:** Fresh Thai basil with sauteed onions 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 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 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 red snapper in a delicate Thai basil red curry sauce with sea scallops and "New Zealand" mussels - 35

**Seafood Asparagus:** Light creamy egg, oyster, wine and soy based sauce over fresh steamed asparagus  
Maine Lobster - Market Price   Lump Crabmeat - 23   Crawfish - 23   Jumbo Shrimp - 23

**Fresh Wild Salmon:** Sushi grade salmon topped with mushrooms and wine cream sauce with fresh steamed vegetables and wasabi mashed potatoes or fried rice - 35

**Raad Prick:** Delicate Thai basil red curry sauce

Jumbo Shrimp - 23   Scallops - 23   Soft Shell Crab - 24   Red Snapper - 23   Salmon - 23  
Ribeye, Lamb Chop, Filet, Maine Lobster, Wild Game, Catch of the Day - 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 - 24

**Pla Choapraya:** Pan seared or panko crusted red snapper in a creamy sauce with crawfish, mushrooms and ginger in an oyster soy based sauce - 35

**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 - 23