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## GO Noodle House – Famous Malaysian Noodle Chain With Bursting Meatballs Opens In Singapore, At 313@somerset

By **admin** - December 3, 2019

Other than [Restoran Kota Zheng Zong Bak Kut Teh](#), another Malaysian brand that just reached our shores is Go Noodle House.

No need to drive to JB *liao* – at least for this?

Go Noodle House has opened at the basement of 313@somerset to relatively long queue.



The casual eatery is known for its fish bone broth along with Jiangxi province-style silky mixian – made fresh every day in Malaysia based on a secret recipe.

That same noodles is delivered to Singapore.

Talking about the soup, the master stock is said to be steeped by more than 40 types of fish bones including tenggiri or mackerel (which sits in a secret location in Shah Alam kept safe behind a fireproof wall.)

This is then transported in -20°C frozen blocks across the border. *Wah!*

I must say that I was slightly confused (or overwhelmed) by the extensive menu.

To make things easier for you, the signature dishes include Bursting Meatballs in family recipe fish bone broth (\$10.90), Handmade Fish Paste (\$10.90) and GO trio platter (\$12.90) with Five Spice Meat Roll, Crispy Fuchuk and Goin Coin (something like the bak kwa).

Singapore exclusives are Fresh Fish Slice (usually tenggiri or mackerel), Australian ribeye slices and frog (to be introduced later).

You get a choice between the “superior soup” or “homemade spicy soup” with mixian or fine bee hoon. I was recommended to try the original superior soup which had the mellow taste of *hua diao jiu*.

I was actually keener to try out the Dry Pan Mee, and so ordered a Special Dark Sauce with Onsen Egg (\$8.90).

After adding some of those bursting meatballs, pork balls and enoki mushrooms, the bill for a bowl reached up to more than \$20 though.

All the pan mee are made at every outlet twice a day, every day. The differences between Malaysia and Singapore are mainly they do not offer tear pan mee in Singapore (only thick and thin).

The pan mee comes with separate servings of fried shallots, fried anchovies, and minced pork which you can add separately.

I wasn't that bowled over by the special dark sauce, which I thought was missing an "*oomph*" factor (perhaps because I have had many good dry Ban Mian in Singapore), but the addition of the chilli sauce made it *shiokingly*-delicious.

The signature bursting meatballs are made of pork and filled with minced pork, which may remind you of Fuzhou fishballs.

While they were indeed juicy, there wasn't that big-bursting effect that I would have imagined.

While yes, you can get that same noodles across the Causeway at a fraction of the price, or even find delicious dry Pan Mee around in Singapore, I think what Orchard Road needs are more eateries like this – comfort food you can have on a daily basis, yet in a comfortable environment.

**GO Noodle House Singapore****313 Orchard Road, #B3-37/38 313@Somerset, Singapore 238895****Opening Hours: 10am – 10pm (Mon – Sun)** *Note: The restaurant will close from 3pm – 6pm from now till 9 December 2019.)*

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