

The Ordinary Patrons



Go Noodle House Singapore at 313 Somerset, Orchard Road

16 December 2019

Go Noodle House Singapore at 313 Somerset, Orchard Road is an outlet of a popular Malaysian noodle chain. According to an [article in CNA](#), Go Noodle House first opened in Kuala Lumpur in 2014. In just five years, it has expanded to 37 outlets in Malaysia and even one in Melbourne, Australia. Opened in November 2019, the Singapore outlet is their second overseas branch.



Go Noodle House Singapore occupies a large space at basement 3 of the 313 Somerset Shopping Mall. It is nice and spacious and the staff were friendly and helpful. We selected four different types of noodles and some side dishes to go with the noodles.



The Go Noodle House Menu contains a wide range of noodles. Most of them can be customised by selecting the soup, type of noodles and the toppings to go with them. Extra add ons can be added.

民推介

加料 每碗最多三种加料
Maximum 3 Add On Per Bowl

FU ZHOU FISHBALL 福州鱼丸	AD01	\$ 2.90
Caution: Hot Filling 警告: 热馅		
PORK BALL 猪肉丸	AD02	2.50
HANDMADE WEST SAURY FISHBALL (SAI TOH) 手打西刀鱼丸	AD03	2.50
SQUID BALL 墨鱼丸	AD04	2.50
SIGNATURE BURSTING MEATBALL (PORK) 招牌爆肉丸 (猪肉)	AD05	2.90
Caution: Hot Filling 警告: 热馅		
HANDMADE FISH PASTE 手打鱼滑	AD06	3.50
PORK BELLY SLICE 五花肉片	AD07	3.50
PREMIUM BEEF SLICE 特级肥牛片	AD08	4.50
PREMIUM BEEF BALL 特级牛丸	AD09	2.90
FRESH FISH SLICE (SEASONAL) 新鲜鱼片 (时令)	AD10	4.50
WHITE CLAM 沙白贝	AD11	3.50
FRESH PRAWN 鲜虾	AD12	4.90
DOUBLE BURSTING FISHBALL (FISH ROE) 鱼籽爆丸	AD13	4.90
Caution: Hot Filling 警告: 热馅		
BEEF TENDON/BEEF TRIPE (SEASONAL) 牛筋/牛拍叶 (时令)	AD14	3.90
ENOKI MUSHROOM 金针菇	AD15	2.90
GOLDEN PILLOW (HOMEMADE TAUPOK) 自制金枕头	AD16	2.50
ONSEN EGG 温泉蛋	AD17	1.50
NAI PAK 奶白	AD18	2.50
CHINESE SPINACH 苋菜	AD19	2.00
BITTER GOURD 苦瓜	AD20	1.50
PLAIN MI XIAN 净米线	AD21	2.50
PLAIN BEE HOON 净米粉	AD22	2.00

109A FRESH FISH SLICE 新鲜鱼片

105A HANDMADE FISH PASTE 手打鱼滑

This is a picture of our lunch at Go Noodles 313 Somerset. All the noodles were served in large portions. The quantity is significantly more than the amount in a typical plate of wanton noodles from a local hawker centre. The amounts of ingredients were also generous. Viewed in this perspective, the price of around \$10 for each of the noodles seem reasonable.



Go Noodle House Singapore – The Noodles



Signature Bursting Meatball noodles

The broth in all the soup noodles was the best part of all the soup noodles that we tried. It was light and fragrant. A shot of Chinese wine (shao xing hua diao jiu) is poured into each bowl once they are served on the table. We tried three kinds of soup noodles – the Signature Bursting Meatball noodles, the Premium Beef Ball noodles (\$9.90) and the Golden Pillow noodles (\$8.90).



Premium Beef Ball noodles

Basically the soup noodles tasted similar, only with different toppings. We ordered the “bursting meatballs” because it reminded us of the game Exploding Kittens. But these noodles were not as exciting as the game. They were meat balls that contained minced meat inside. Overall, the meat balls and the “pillows” (taupok) were fine but not as interesting as their names made them out to be. The real draw was the soup.



Golden Pillow Noodles

The Hakka ban mian with century egg (\$9.90) stood out from the others as the only dry noodle dish that we tried that day. It was prepared with a thin type of ban mian. We liked the texture of the noodle. It had a light taste, probably prepared with the same broth as the soup. It was topped with some century egg and ikan bilis.



The Side Dishes



For side dishes, we decided to have the Trio Platter (\$12.90). This was a compilation of three types of snacks – five spice meat roll (ngoh hiang), crispy fuchuk (deep-fried beancurd skin) and Gold Coin Pork (bak kua). We thought that these tasted quite ordinary. We would simply stick to noodles on a future visit.



We had some warm drinks – betong ginger tea (\$2.80) and dates wolfberry tea (\$2). They tasted good and were certainly welcome during the recent cold spell that Singapore has been experiencing this December 2019.



Ratings:

Food: 3

Service: 4

Value: 3

Atmosphere: 3

Overall Rating: 3 TOPs



Go Noodle House Singapore

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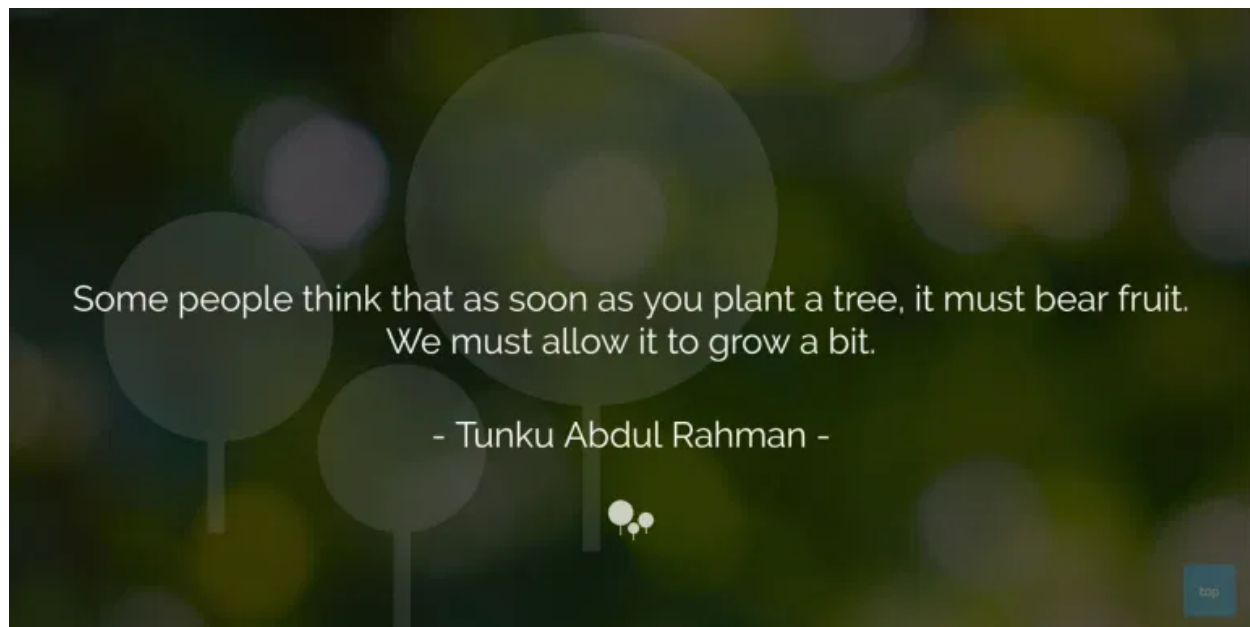
Opening Hours: 10 am to 10 pm

Nearby MRT Station: Somerset

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Some people think that as soon as you plant a tree, it must bear fruit. We must allow it to grow a bit. -Tunku Abdul Rahman

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