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\$20-\$40

GO Noodle House, 313@Somerset: Famous Malaysia noodle chain that has already sold ONE MILLION bowls comes to Singapore

BY [RUBBISH EAT RUBBISH GROW](#) ON JANUARY 8, 2020 • ([LEAVE A COMMENT](#))

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Go Noodle House, the [famous noodle chain from Malaysia](#), with 37 outlets in Malaysia and Australia, has reached our shores at **313Somerset**. According to the founders, they initially registered the restaurant as G.O Noodle House (or Got One Noodle House), however it somehow ended up as GO Noodle House. And so the name stuck and frankly, it is more catchy than the original name – a blessing in disguise.

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Signature bursting meatball (pork) in superior broth with mi xian

You can customise your bowl of noodles here: **choose the soup type** (superior soup or homemade spicy soup). **Choose your noodles** (mi xian or bee hoon) and then **choose your ingredients**. If you'd like to have something dry, you can opt to have their **homemade pan mee** (thick or thin noodles) tossed in their special dark sauce with onsen egg or top up for a dollar to have it spicy.

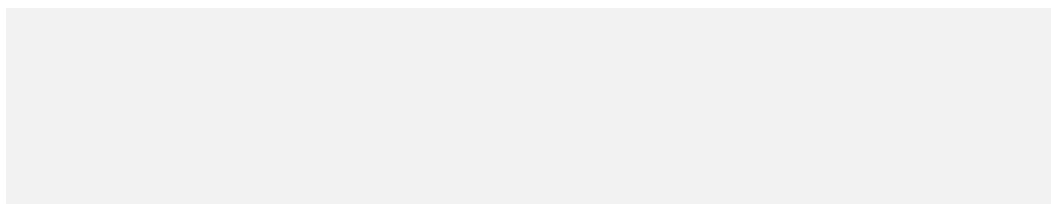
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The first noodle dish we tried is the **signature bursting meatball (pork) in superior broth with mi xian** (\$10.90++). The first image that comes to mind is the “Pissing Beef Balls” that were featured in Stephen Chow’s 1996 comedy film, *God of Cookery*. Did it have the same effect as grossly exaggerated by the characters in the movie? No.

It is, however, juicy, bouncy, and very flavourful. The superior broth is elevated by the addition of hua diao wine (aged for 3 years) which lends the light-tasting broth an irresistible aroma and umami flavour. The shot of wine is served separately and poured into the soup at the customer’s discretion. You may also request for 10-, 20-, 30-year hua diao (at an additional charge); you can even buy a bottle from the restaurant and they will safe-keep it for you for up to 6 months (this is only available in the second half of 2020 though).

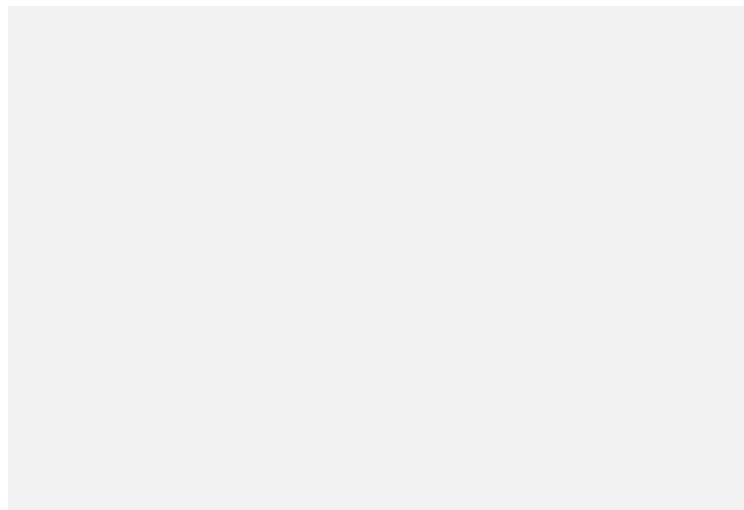
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Hakka homemade noodles with century egg

The thin noodles in the **Hakka sauce homemade noodles with century egg** (\$9.90++) are made daily. It has an excellent texture and every strand is coated with the velvety sauce (their famous fish broth is rendered into a sauce and mixed with lard). Shoutout to all lard lovers.

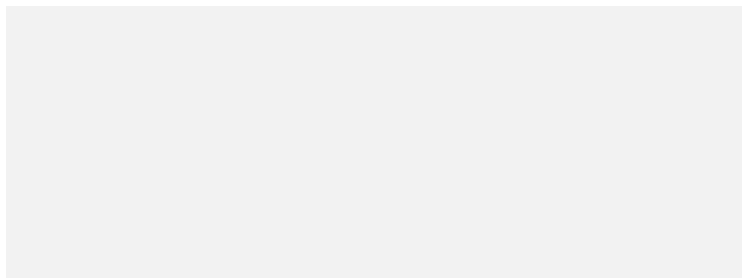




Fresh (whole) frog in superior soup with bee hoon

Fresh (whole) frog in superior soup with bee hoon (\$12.90++): The frog meat is unbelievably tender and goes well with the fiery sambal. Shioek. The bee hoon is silky and if you allow it to sit in the soup for a while, it absorbs the broth.

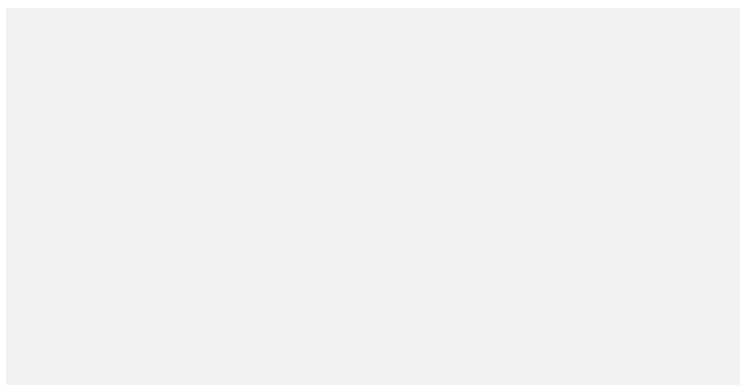
Another thing to note is that thinly sliced, crunchy bittergourd is also added to the soup. This is apparently common in Malaysia where it is believed that the addition of bittergourd helps to bring out the sweetness of the frog meat. This item is exclusive to Singapore as the founders are able to get fresh frogs daily from Jurong Frog Farm.





Double bursting fishball (fish roe) in homemade spicy soup with mi xian

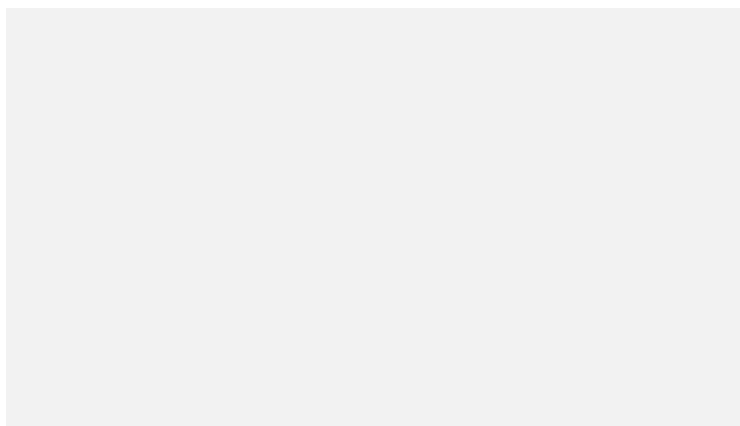
Wasn't too impressed with the **double bursting fishball** (fish roe) that comes in **homemade spicy soup with mi xian** (\$14.90++) as I'm reminded of the frozen ones you get during steamboat but I adore the homemade spicy soup. The spice level is manageable and the tangy soup is appetising.





Double bursting fishball (fish roe)

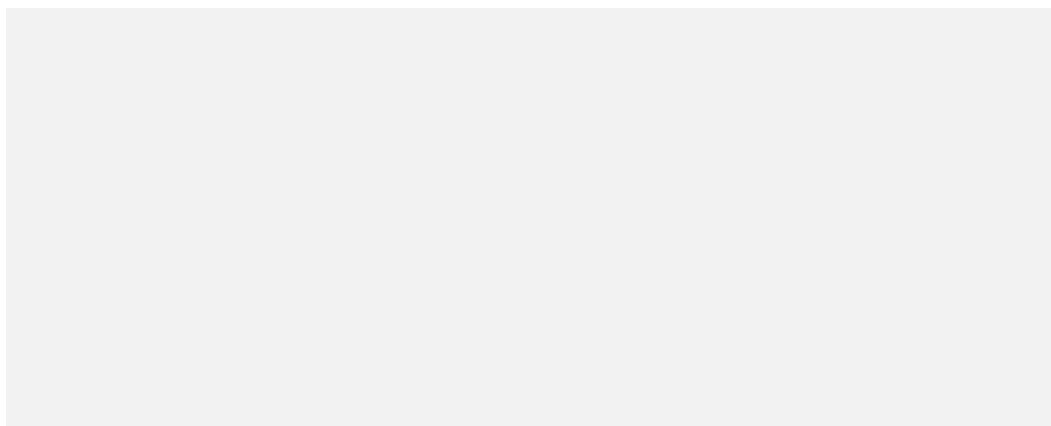
Slurping up the **hearty trio beef combo** (premium beef slice, beef tendon & beef ball) soup with the smooth and spaghetti-like mi xian (\$13.90++) is hugely comforting.





Trio beef combo (premium beef slice, beef tendon, beef ball) with mi xian

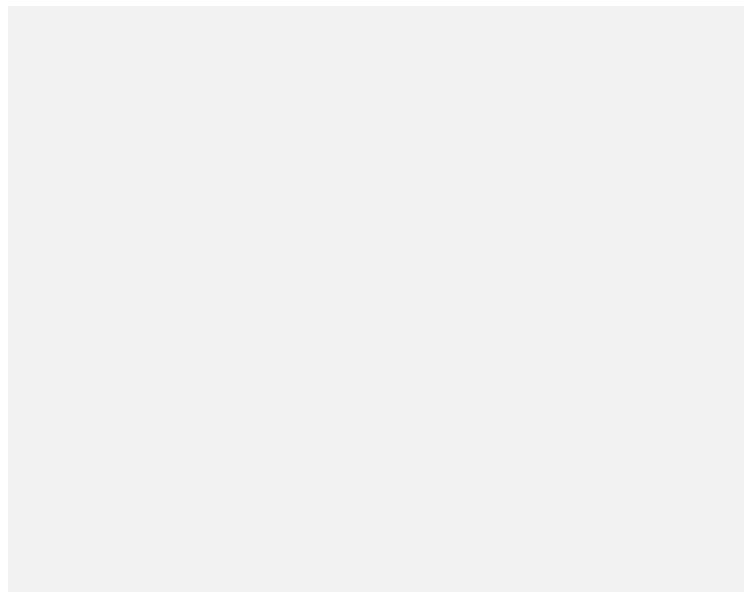
The **handmade fish paste in superior soup** (\$11.90++) has a nice texture but it is surprisingly, bland; perhaps to complement the flavourful superior soup. I would rather go for the noodle dishes.





Handmade fish paste in superior soup

The trio platter (five spice meat roll, crispy fu chuk, gold coin aka bak kwa) (\$12.90++) is ok but nothing special.





Trio platter (five spice meat roll)

Overall, the food here is priced affordably, and they do not compromise on their quality. I would definitely recommend my family and friends if they are in town to come here for a satisfying meal.

Go Noodle House

313@Somerset #B3-37/38, 313 Orchard Rd Singapore 238895

Tel: +65 6363 5323 (Only walk-ins are accepted.)

10am – 10pm daily

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Food: 6.75/10

Decor/ambience: 6/10

Price/value: 7/10

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Written by [Vanessa Khong](#). Vanessa is someone who enjoys checking out the local food scene. She believes the way to her heart is through her stomach.

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