



ANCIENT CITY APPETITE

BY JOSHUA BAER

MU DU NOODLES

1494 Cerrillos Road, Santa Fe

Open Tuesdays through Saturdays – Closed Sundays and Mondays

Lunch: 11:00 AM - 2:30 pm Dinner: 5:30 - 9:00 pm

Dinner reservations recommended.

505-983-1411

Mu Du Noodles is one of the few restaurants—in the country, not just in Santa Fe—where you can throw darts at the menu and enjoy a great meal. Still, these are the dishes you do not want to miss:

Sake Mojito; \$5. Order one at the beginning and another at the end, drink, and be thankful.

Roasted Cauliflower (with Thai sauce, sesame seeds, and cilantro); \$10.

Thai Beef Salad (grilled hanger steak with romaine lettuce, grapes, cucumber, shallots, and carrots in a spicy cane sugar lime sauce); \$14.

Korean Pork Tacos (braised pork shoulder, barbeque sauce, Napa cabbage and cilantro slaw, kimchee, and pear—on corn tortillas); \$11.

Salmon Dumplings (in millionaire sauce); \$7.

Lamb Martabak (Indonesian crispy dumplings filled with minced lamb, scallions, garlic, and Middle Eastern spices, with a mint-cilantro dipping sauce); \$8. The best item on the menu, due to its sublime dipping sauce.

Jicama Grapefruit Salad (with cooked shallots, peanuts, and cilantro); \$6.

Beef Jantaboon (Angus beef tenderloin stir-fried with baby bok choy, scallions, sweet and hot peppers, red onion and wide rice noodles—topped with bean sprouts, crushed roasted peanuts, crispy shallots, and cilantro); \$16. Neck-and-neck with the

Malaysian Laksa for best entrée on the dinner menu. Mu will kill me for saying this, but as great as her Jantaboon is, it tastes even better if you ask the kitchen to hold the sprouts and the peanuts.

Malaysian Laksa (wide rice noodles simmered in a mild red coconut curry sauce with baby bok choy, broccoli, carrots, zucchini garnished with fresh scallions, and Brazil nuts); \$19 with seafood; \$17 with chicken; \$15 with tofu. Order it with chicken, and hold the Brazil nuts.

Green Oolong Tea; \$4. It works with everything, like a charm.

Thai Iced Tea with Condensed Milk over Coconut Milk; \$4. Habit-forming.

Coconut-Ginger Gelato; \$8.

People like to complain about Mu Du Noodles. They complain about the parking, the long waits for tables on Friday and Saturday nights, and the “pricey” noodle dishes. Then they go on about how they had better for cheaper on their last vacation in Phuket. People who complain about a restaurant with this degree of class and style should either stay at home and eat a Snickers or maybe try Panda Express. Santa Fe is lucky that Mu Jing Lau chooses to live here and feed us. It’s that simple.

Photograph by Joshua Baer. Ancient City Appetite recommends places to eat, in and out of Santa Fe. Send your favorite places to places@ancientcityappetite.com.