

ASIAN

Chilled Drunken Chicken Wings
in Chinese “Shaoxing” Wine

S **Seared Tuna, Soba Noodle Salad**
with Pickled Burdock Root, Light Soy Sauce

V **N** **Rich Curry Sauce with Roti Bread**

N **Beef or Chicken Satay**

**Pan-fried Shanghainese
Pork Dumplings**
served with Ginger Vinaigrette

APPETIZERS

V **N** **GF** **Roast Vine-Ripened Tomatoes,
Portobello Mushroom, Thai Asparagus,
Parmesan Cheese with Pesto**

Taiwanese-style Chilled Tofu Salad
with Pork Floss, Sweet Soy Dressing

V **Mediterranean Quinoa Salad**
with Grilled Halloumi Cheese, Pearl Barley,
Red Onion, Bell Pepper, Garbanzo Beans,
Cherry Tomatoes, Cucumber, Black Olive, Basil,
Lemon and Olive Oil Dressing

S **Goi Cuon**
Vietnamese Chilled Spring Rolls
filled with Vegetables and Shrimps
Chili and Lime Sauce

N **Asian Chicken Salad**
with Yuzu Vinaigrette
Shredded Chicken, Red Cabbage, Cabbage,
Sprouts, Carrot, Mint, Coriander and Shallot

S **N** **Gado Gado**
Deep-fried Beancurd, Egg, Cherry Tomatoes
and Sliced Mixed Vegetables

SOUP

V **Cream of Mushroom**

S **Lobster Bisque**

Soup of the Day
Choice of Western or Asian

WESTERN

Make Your Own Salad

Tossed Mixed Greens with TWO of Followings:
Avocado / Tomato / Roast Beef / Apple / Tuna
Cheddar Cheese / Chicken Breast / Smoked Salmon /

Additional Filling \$15 each

Choice of Dressing: Balsamic, French,
Italian, Honey Mustard

Caesar Salad

with Avocado and Vegetarian Dressing /
Grilled Chicken Breast /
Smoked or Grilled Salmon

Pickled Herring Salad

Red Wine Vinaigrette

Poached Soft Organic Egg, Parma Ham and Asparagus Salad

with Honey Mustard Dressing



International Cheese Platter

French Comte, Italian Fontana, UK Stilton, Leicester
Red Cheddar and Coulommiers au lait Cru Brie
served with Dried Fruits and Crackers

Potato Gnocchi

with Pancetta and Semi-dried
Tomato Sauce

Linguine with Beef Stroganoff

  Penne with Green Vegetables
and Pesto
Green Beans, Broccoli,
Thai Asparagus, Arugula, Pesto
and Parmesan

FAVOURITES

*The following Sandwiches and Hamburger
are served with Fries and Salad:*

Reuben Sandwich

Banh Mi Gio Lua

Vietnamese Pork Pâté, Pickled Vegetables
in Baguette

Number 10 Club Sandwich

Parma Ham, Brie, Smoked Turkey, Fried Egg,
Bacon, Lettuce and Tomatoes

Make Your Own Sandwich

Choice of Bread: White / Whole Wheat / Pita
French Bread / Rye

Choice of Filling: Avocado / Roast Beef /
Cheddar Cheese and Green Apple /
Chicken Breast / Tomato /
Tuna Mayonnaise / Egg Mayonnaise

Additional Filling \$12 each

Hamburger with Two Toppings

Choice of Topping: Bacon / Cheese /
Mushroom / Avocado / Fried Egg
Additional Topping \$12 each

*Please allow 20-25 minutes preparation time
for the following dishes:*

Grilled Salmon Fillet (180g)

served with French Fries and Daily Vegetables

Grilled Australian Sirloin Steak (200g)

served with French Fries and Daily Vegetables

Grilled French Spring Chicken

served with French Fries and Daily Vegetables



Dish without meat or seafood



Gluten Friendly



Contains Seafood



Contains Nuts

CHINESE FAMILY DISHES

海鮮類 Seafood

咕嚕荔枝蝦

S Sweet and Sour Prawns with Lychee

鐵板薑蔥蠔

S Wok-fried Oysters with Ginger and Spring Onion on Sizzling Hot Plate

豉汁蒸海鱸魚伴豆腐

S **N** Steamed Seabass Fillet on Tofu with Black Bean Sauce

金銀蒜粉絲蒸蝦仁

S Steamed Sea Shrimps with Garlic and Vermicelli

滑蛋蝦仁

S Soft Scrambled Eggs with Sea Shrimps and Chinese Chives

牛肉類 Beef

中式牛柳

Wok-fried Beef Fillet with Plum Sauce

沙爹肥牛金菇粉絲煲

S **N** Beef, Enoki Mushroom and Vermicelli with Satay Sauce in Clay Pot

XO 醬西蘭花炒牛肉

S Wok-fried Sliced Beef and Broccoli with XO Sauce

豬肉類 Pork

瑤柱蒸肉餅

S Steamed Handmade Pork Patties with Conpoy

蜜汁欖角炒排骨

Wok-fried Pork Spare Ribs with Preserved Olive and Honey

魚香茄子

S Braised Eggplant with Spicy Minced Pork and Salted Fish

菠蘿咕嚕肉

Sweet and Sour Pork with Pineapple

雞，鴨類 Chicken & Duck

陳皮冬瓜瑤柱鴨腿湯

S Stewed Duck Leg and Winter Melon Soup with Conpoy, Dried Mandarin Peel

砂鍋雲吞雞

S Stewed Chicken, Seasonal Vegetables and Shrimp Wonton Soup in Clay Pot

薑蔥霸王雞 (連骨)

Poached Fresh Chicken (on bone) with Ginger and Spring Onion

川辣口水雞

N Poached Fresh Chicken with Hot Sichuan Pepper Sauce

CHINESE & ASIAN FAMILY AND MAIN DISHES

蔬菜類 Vegetables

千頁豆腐伴炒什菌蘆筍
VF Thousand Layer Tofu with Assorted
Mushrooms and Asparagus

雪菜茄子燴豆腐
VF Braised Tofu with Eggplant
and Preserved Vegetables

濃湯蟲草花浸翡翠苗
Cordyceps Flower and Green Sprouts
in Chicken Broth

蒜蓉時蔬 (可選清炒或白灼)
S Seasonal Greens with Garlic
Choice of Wok-fried with Garlic
or Poached, served with Oyster Sauce

粉麵飯類 Fried Rice and Noodles

欖菜蛋白炒飯
V Fried Rice with Egg White and
Chinese Olive Pickles

揚洲炒飯
S Fried Rice “Yeung Chow” Style

星洲炒米
S Singapore Noodles

干炒牛河
S Wok-fried “Ho Fan” with Sliced Beef,
Onion, Bean Sprouts

廚師推介 LRC Favorites

海南雞飯
S LRC Hainan Chicken Rice
Substitute with Thigh or Breast
Add Extra Chicken

星洲喇沙
S **N** Singapore “Laksa” Noodles
Singapore Noodles with Shrimps, Egg,
Fish Cake, Cod, Tofu and Bean Sprouts
in Spicy Coconut Soup

鐵板黑椒炒麵 (可選牛肉, 雞肉或時蔬)
Crispy Noodles on Sizzling Hot Plate
Choice of Beef, Chicken or Vegetables
in Black Pepper Sauce

越式牛肉湯河
S **N** Pho Bo
Vietnamese Sliced Beef Noodle Soup
with Onion, Fresh Chili,
Cilantro, Lime,
Bean Sprouts and Basil


Korean “Bibimbap”
Pearl Rice, Australian Sirloin Strip,
Carrot Kimchi, Zucchini, Sweet Corn,
Wood Ear, Bean Sprouts and Fried Egg

巴東牛肉
N Beef Rendang

潮式沙爹牛河
S **N** Wok-fried “Ho Fan” with Sliced Beef,
Vegetables and Chiu Chow Satay Sauce

INDIAN KITCHEN

Snacks


 **Vegetarian Samosas**
with Mint Yoghurt Dip


Lamb Samosas
with Mint Yoghurt Dip


Murghi Tikka
Delicately Spiced Tandoori Baked Boneless
Chicken Pieces with Plain Naan

  **Tandoori Mixed Platter**
Chicken, Lamb and Salmon marinated in
Yoghurt with Garlic, Ginger and
Indian Spices roasted in our Clay Oven,
served with Plain Naan

Main Course


 **Tandoori Salmon**
Salmon marinated in Yoghurt
with Garlic, Ginger and Indian Spices
roasted in our Clay Oven,
served with Plain Naan


 **Yellow Dal Masala**
Masur Lentils with Cumin, Garlic, Tomatoes
in Indian Spices

 **Murghi Tikka Masala**
Spiced Tandoori Chicken
cooked with Creamy Tomato Sauce



Main Course


 **Mutton Masala**
Boneless Lamb cooked with Dry Masala

 **Makhanwala**
Rich Tomato Gravy with
Vegetables or Cheese /
Lamb, Chicken or Fish / Prawns

 **Sag Curry**
Creamy Spinach Curry with
Vegetables or Cheese /
Lamb, Chicken or Fish / Prawns

 **Vindaloo**
Spicy Curry with
Lamb, Chicken or Fish / Prawns

  **Prawn Bhuna**
Prawns in Tomato and Mixed Indian Masala,
Spicy Thick Curry

 **Indian Curry**
with
Vegetables or Cheese /
Lamb, Chicken or Fish / Prawns

Side Orders

Naan Garlic Naan
Onion Kulcha
Cucumber Raita Poppadum
Steamed Rice Basmati Rice
Brown Rice

THAI KITCHEN

Soup and Appetizers

GF S Tom Kha Kai
Chicken Soup with Galangal
and Coconut Milk

GF S Tom Yum Kung
Hot and Sour Soup with Prawn,
Lemongrass and Galangal

V Deep-fried Thai Spring Rolls
served with Sweet Thai Chili Sauce

S Deep-fried Thai Fish Cakes
served with Sweet Thai Chili Sauce

S Laab Moo
Northeastern Thai-style Spicy Salad,
Choice of Pork or Chicken
served with Lettuce Wraps

GF S “Yam Neua”
Thai-style Grilled Australian Beef Sirloin
and Herbs Spice Salad

GF S N Yum Som-O
Thai Spicy Pomelo Salad

Main Course

S N Yum Woon Sen
Spicy Vermicelli with Prawns,
Minced Chicken, Shallots and Cashew Nuts

S Moo Pat Pick Khing
Stir-fried Sliced Pork with Fresh Beans,
Red Curry Paste and Chili

S Thai-style Wok-fried Baby Cabbage

S “Ko Moo Yang”
Grilled Pork Neck served with “Nam Jim Jaew”
(Spicy and Sour Dipping Sauce)

Main Course

S N Phad Prik Haeng Mamuanaong
Himmaphan
Sautéed Beef with Onion, Mushrooms,
Dried Chili and Cashew Nuts

S N Kung Phad
Sautéed Prawns with Onion, Mushrooms,
Dried Chili and Cashew Nuts

S Phad Bai Kra Praow
Stir-fried Minced Chicken or Beef
with Long Beans and Thai Basil

S N Phad Thai
Fried Rice Noodles with Fresh Prawns,
Bean Sprouts, Peanuts,
Bean Curd, Egg, Dried Shrimps
and Tamarind

S Kang Phed Kai / Mhoo / Nuea / Pla
/ Phad Yang
Red Curry with Eggplant, Thai Basil
and your choice of
Vegetables /
Chicken, Beef, Pork or Fish /
Prawns / Roast Duck

S Kang Kheou Whaan Mhoo, Nuea, Pla
Green Curry with Thai Basil
and your choice of
Vegetables /
Chicken, Beef, Pork or Fish /
Prawns

S Deep-fried Whole Pomfret Fish
with Tomatoes, Cucumber, Chili
and Tamarind Sauce

VEGAN & VEGETARIAN

VF Crispy Tofu
with Spicy Salt and Garlic

V Deep-fried Wontons
with Sweet and Sour Sauce

VF “Gunkan Maki”
Nori Sushi Roll with Wheat
and Potato Protein,
Coconut Oil and Heme served with Wasabi
and Soya Sauce

VF Pearl Barley, Quinoa and Kale Salad
with Strawberries, Blueberries and
Bell Peppers, Yuzu Dressing

VF Chilled Fresh Okra
with Garlic, Chili and Soy Sauce

VF “Impossible” Vegan Burger
Pan-fried Plant Based Protein Patty
with Vegan Cheese, Red Onion and Tomato
served with Side Salad

VF Vegan Korean “Bibimbap”
Pearl Rice, Braised Chili Protein,
Carrot Kimchi, Zucchini, Sweet Corn,
Wood Ear, Bean Sprouts

VF **N** Roast Teriyaki Mushrooms and Broccoli
with Soba Noodles

VF Northeastern Thai-style
Spicy Minced Protein Salad
Soy, Pea, Mushroom and Rice
served with Lettuce Wraps

VF **N** Phad Prikphoa
Stir-fried Tofu with Dried Chili,
Cashew Nuts

VF Yellow Dal Masala
Lentils with Cumin, Garlic,
Tomato in Indian Spices

VF Karela Aloo Masala
Bitter Melon, Potatoes cooked with
Cumin and Masala

Chinese Dishes

西蘭花燴素肉釀鮮冬菇
VF Braised Minced Protein filled in
Fresh Mushroom with Broccoli
and Ginger Soy Sauce

時菜燴素獅子頭
VF Braised Minced Protein Ball
with Green Vegetables

香辣素茄子
VF Braised Eggplant with Plant Based Protein
and Spicy Broad Bean Chili Sauce

素菠蘿咕嚕球
VF Sweet and Sour Minced Protein
with Pineapple

*** The Plant Based Protein consist of Soy, Pea, Mushroom and Rice Proteins

DESSERT

GF Fresh Fruit Platter

S **N** Mocha Panna Cotta
with Honey Comb Candy

N Triple-Layer Ice Cream
in Puff Pastry and Chocolate Sauce

Apple Crumble with Custard

N American Cheesecake
with Mixed Berries and Chocolate Sauce

GF Lemon Sorbet

GF Pineapple Sorbet

GF Coconut Sorbet

N Häagen-Dazs Ice Cream
(Chocolate / Vanilla /
Strawberry / Ginger)
Single Scoop
Double Scoop

Vegan Dessert

VF Apple Strudel
with Fresh Berries and Raspberry Sauce

VF **N** Green Tea and Red Bean Cake Tower
served with Chocolate Crumble
and Coconut Sorbet

VF **GF** Mango and Coconut Crème Brûlée
with Fresh Berries

VF Thai Sticky Rice
Steamed Sticky Rice with
Fresh Sliced Mango and Coconut Cream

Sweet Couple

N Thai Mango Combo
Fresh Sliced Mango
Mango Pudding
Mango Ice Cream
Thai-style Steamed Sticky Rice
with Coconut Cream

S Creamy Tiramisu Bowl

GF Tropical Fruit Chocolate Tart
with Cotton Candy

S **N** Carrot Cake Loaf with Mini Eggless
Chocolate Stone, Mushroom Meringue
and Sweet Glazed Carrots