


# ASIAN


**Chilled Drunken Chicken Wings**  
in Chinese “Shaoxing” Wine  
\$68 (4 pieces)

  **Rich Curry Sauce with Roti Bread** \$55

 **Beef or Chicken Satay** \$78 (1/2 dozen)


**Pan-fried Shanghainese  
Pork Dumplings**  
served with Ginger Vinaigrette  
\$77 (4 pieces)


 **Roast Teriyaki Salmon**  
with Cucumber Pickle  
\$88


 **Okonomiyaki** \$80  
Japanese Pancake with Sliced Pork Belly  
Okonomiyaki Sauce, Mayonnaise and  
Bonito Flakes


**Deep-fried Japanese Beef  
and Cheese Croquette**  
\$75

# APPETIZERS


 **Lobster, Avocado, Green Apple Salad**  
with Thousand Island Dressing  
\$198

 **Chilled Tofu and Okra Salad** \$70  
with Bonito Flakes and Sweet Soy Dressing

 **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  
\$110

 **Goo Cuon** \$82  
Chilled Vietnamese Rice Paper Rolls  
with Vegetables and Shrimps  
Chili and Lime Sauce

 **Asian Chicken Salad**  
**with Yuzu Vinaigrette** \$90  
Shredded Chicken, Red Cabbage, Cabbage,  
Sprouts, Carrot, Mint, Coriander and Shallot

 **Alaskan Crab Leg and Avocado Salad** \$150  
with Toasted Rye Bread, Lemon Olive Oil  
and Balsamic Reduction

# SOUP

 **Cream of Mushroom** \$69

 **Lobster Bisque** \$70

**Soup of the Day** \$48  
Choice of Western or Asian

# WESTERN

## Make Your Own Salad \$88

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 \$70

with Avocado \$79 /

Grilled Chicken Breast \$96 /

Smoked or Grilled Salmon \$98 /

 with Avocado and Vegetarian Dressing \$79

## Smoked Sardine Salad \$90

Smoked Sardines, Roast Pumpkin, New Potato,  
Broccoli, Olive, Semi-dried Tomato  
with Lemon Olive Oil Dressing

## Poached Soft Organic Egg, Parma Ham and Asparagus Salad with Honey Mustard Dressing \$132

## International Cheese Platter \$170

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

## Gluten Free Spaghetti with Prawns \$148

Lime, Garlic, Red Chili, Kaffir Leave  
and Olive Oil

## Tagliatelle with Beef Stroganoff \$149

## Spaghetti with Green Vegetables and Pesto \$125

Green Beans, Broccoli, Thai Asparagus,  
Arugula, Pesto and Parmesan

# FAVOURITES

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

## Reuben Sandwich \$88

## Doner Kebab \$90

Roast Lamb Loin and Mint Yoghurt  
in Pita Bread

## Number 10 Club Sandwich \$90

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 \$48/ Roast Beef \$48 /

Cheddar Cheese and Green Apple \$48 /

Chicken Breast \$48 / Tomato \$45 /

Tuna Mayonnaise \$45 / Egg Mayonnaise \$45

**Additional Filling \$12 each**

## Hamburger with Two Toppings \$99

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) \$170  
served with French Fries and Daily Vegetables

Grilled Australian Sirloin Steak (200g) \$198  
served with French Fries and Daily Vegetables

Grilled N.Z. Lamb Chop \$188  
served with French Fries and Daily Vegetables

Roast Spring Chicken \$150  
with Sautéed Lyonnaise Potato on Sizzling Plate

# CHINESE FAMILY DISHES

## 海鮮類

### Seafood

咕嚕荔枝蝦

- S** Sweet and Sour Prawns with Lychee  
\$140

泰羅勒鐵板蠔

- S** Wok-fried Oysters with Bell Pepper  
Thai Basil on Sizzling Hot Plate  
\$188

豉汁蒸海鱸魚伴豆腐

- S** Steamed Seabass Fillet on Tofu  
with Black Bean Sauce \$145

黃金脆墨魚

- S** Deep-fried Cuttlefish  
with Butter Egg Yolk \$108

滑蛋蝦仁

- S** Soft Scrambled Eggs with Sea Shrimps  
and Chinese Chives \$120

## 牛肉類

### Beef

日式照燒醬炒什菌美國牛柳粒

- Wok-fried U.S. Beef Fillet Cubes and  
Mixed Mushrooms with Teriyaki Sauce  
\$140

孜然香蔥炒牛肉

- S** Wok-fried Sliced Beef with Onion,  
Leek and Cumin \$99

XO醬西蘭花炒牛肉

- S** Wok-fried Sliced Beef and Broccoli  
with XO Sauce \$110

## 豬肉類

### Pork

欖菜肉鬆四季豆

- S** Wok-fried Green Bean and Minced Pork  
with Chinese Olive Pickles \$90

蜜汁欖角炒排骨

- Wok-fried Pork Spare Ribs with  
Preserved Olive and Honey \$99

魚香茄子

- S** Braised Eggplant with Spicy Minced Pork  
and Salted Fish \$98

菠蘿咕嚕肉

- Sweet and Sour Pork with Pineapple \$90

## 雞, 鴨類

### Chicken & Duck

大千鴨

- N** Wok-fried Roast Duck  
with Dried Chili, Garlic, Peanuts,  
Crispy Rice Cracker \$160

砂鍋雲吞雞

- S** Stewed Chicken, Seasonal Vegetables  
and Shrimp Wonton Soup in Clay Pot  
\$138

薑蔥霸王雞 (連骨)

- Poached Fresh Chicken (on bone)  
with Ginger and Spring Onion \$120

川辣口水雞

- N** Poached Fresh Chicken  
with Hot Sichuan Pepper Sauce \$128

# 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 \$112

雪菜茄子燴豆腐

**VF** Braised Tofu with Eggplant and Preserved Vegetables \$80

濃湯蟲草花浸翡翠苗

Cordyceps Flower and Green Sprouts in Chicken Broth \$80

蒜蓉時蔬 (可選清炒或白灼)

**S** Seasonal Greens \$60  
Choice of Wok-fried with Garlic, Poached or 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 \$80

揚洲炒飯

**S** Fried Rice "Yeung Chow" Style \$80

星洲炒米

**S** Singapore Noodle \$82

干炒牛河

**S** Wok-fried "Ho Fan" with Sliced Beef, Onion, Bean Sprouts \$82

### 廚師推介

#### LRC Favorites

海南雞飯

**S** LRC Hainan Chicken Rice \$110  
*Substitute with Thigh or Breast \$20*  
*Add Extra Chicken \$65*

星洲喇沙

**S** **N** Singapore "Laksa" Noodle \$99  
Singapore Noodle 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 Noodle on Sizzling Hot Plate \$99  
Choice of Beef, Chicken or Vegetables in Black Pepper Sauce

越式牛肉湯河

**S** **N** Pho Bo \$99  
Vietnamese Sliced Beef Noodle Soup with Onion, Fresh Chili, Cilantro, Lime, Bean Sprouts and Basil

Korean "Bibimbap" \$140

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

Bak Kut Teh \$140

Singapore-style Pork Spare Rib Soup severed with Deep-fried Dough, Dark Soy Sauce and Preserved Cabbage

潮式沙爹牛河

**S** **N** Wok-fried "Ho Fan" with Sliced Beef, Vegetables and Chiu Chow Satay Sauce \$89

# INDIAN

## Snacks


 **Vegetarian Samosas** \$52 (4 pieces)  
with Mint Yoghurt Dip


**Lamb Samosas** \$58 (4 pieces)  
with Mint Yoghurt Dip

**Murghi Tikka** \$125  
Delicately Spiced Tandoori Boneless Chicken  
Pieces with Plain Naan

  **Tandoori Mixed Platter** \$143  
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** \$139  
Salmon marinated in Yoghurt  
with Garlic, Ginger and Indian Spices  
roasted in our Clay Oven,  
served with Plain Naan


 **Yellow Dal Masala** \$90  
Masur Lentils with Cumin, Garlic, Tomatoes  
in Indian Spices


 **Murghi Tikka Masala** \$118  
Spiced Spiced Tandoori Boneless Chicken  
cooked with Creamy Tomato Sauce


# KITCHEN


## Main Course



 **Mutton Masala** \$110  
Boneless Lamb cooked with Dry Masala

 **Makhanwala**  
Rich Tomato Gravy with  
**Vegetables or Cheese** \$90 /  
**Lamb, Chicken or Fish** \$105 / **Prawns** \$145

 **Sag Curry**  
Creamy Spinach Curry with  
**Vegetables or Cheese** \$90 /  
**Lamb, Chicken or Fish** \$105 / **Prawns** \$145

 **Vindaloo**  
Spicy Curry with  
**Lamb, Chicken or Fish** \$105 / **Prawns** \$145

 **Indian Curry**  
with  
**Vegetables or Cheese** \$90 /  
**Lamb, Chicken or Fish** \$105 / **Prawns** \$145

  **Fish Madras** \$105  
Fish Fillet cooked with Coconut Milk  
and Indian Spicy Spices

## Side Orders

**Naan** \$23 **Garlic Naan** \$23  
**Onion Kulcha** \$25  
**Cucumber Raita** \$23 **Poppadum** \$18  
**Steamed Rice** \$13 **Basmati Rice** \$22  
**Brown Rice** \$22

# THAI

## Soup and Appetizers

**GF S** Tom Kha Kai \$70  
Chicken Soup with Galangal  
and Coconut Milk

**GF S** Tom Yum Kung \$83  
Hot and Sour Soup with Prawn,  
Lemongrass and Galangal

**V** Deep-fried Thai Spring Rolls  
served with Sweet Thai Chili Sauce  
\$55 (4 pieces)

**S** Deep-fried Thai Fish Cakes  
served with Sweet Thai Chili Sauce  
\$55 (4 pieces)

**S** Laab Moo \$105  
Northeastern Thai-style Spicy Salad,  
Choice of Pork or Chicken  
served with Lettuce Wraps

**GF S** "Yam Neua" \$105  
Thai-style Grilled Australian Beef Sirloin  
and Herbs Spice Salad

**GF S N** Yum Som-O \$99  
Thai Spicy Pomelo Salad

## Main Course

**S N** Yum Woon Sen \$99  
Spicy Vermicelli with Prawns,  
Minced Chicken, Shallots and Cashew Nuts

Deep-fried Chicken \$99  
with Lemongrass, Garlic and Sweet Chili Sauce

**S** Thai-style Wok-fried Baby Cabbage \$75

**S** "Ko Moo Yang" \$99  
Grilled Pork Neck served with "Nam Jim Jaew"  
(Spicy and Sour Dipping Sauce)

# KITCHEN

## Main Course

**S N** Phad Prik Haeng Mamuanaong  
Himmaphan  
Sautéed Beef with Onion, Mushrooms,  
Dried Chili and Cashew Nuts  
\$105

**S N** Kung Phad \$146  
Sautéed Prawns with Onion, Mushrooms,  
Dried Chili and Cashew Nuts

**S** Phad Bai Kra Praow \$99  
Stir-fried Minced Chicken or Beef  
with Long Beans and Thai Basil

**S N** Phad Thai \$99  
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 \$90 /  
Chicken, Beef, Pork or Fish \$105 /  
Prawns \$145 / Roast Duck \$145

**S** Kang Kheou Whaan Mhoo, Nuea, Pla  
Green Curry with Thai Basil  
and your choice of  
Vegetables \$90 /  
Chicken, Beef, Pork or Fish \$105 /  
Prawns \$145

**S** Green Mango and Sea Prawn Salad \$102  
with Spicy Thai Lime Dressing

**S** Meuk Pad Kapi Prik Thai Dan \$125  
Sautéed Mixed Seafood with Green  
Pepper Corn and Shrimp Paste  
(Prawns, Mussels, Fish, Cuttlefish)

**V** Dish without meat or seafood

**GF** Gluten Friendly

**S** Contains Seafood

**N** Contains Nuts

# VEGAN

**VF** Crispy Tofu  
with Spicy Salt and Garlic \$63

四喜烤麩

**VF** **N** Wheat Gluten with  
Chinese Mushrooms \$65

**VF** Pearl Barley, Quinoa and Kale Salad  
Quinoa, Mango, Dark Raisin, Toasted  
Almonds, Pomegranate, Yuzu Dressing  
\$98

**VF** “Impossible” Vegan Burger \$135  
Pan-fried Plant Based Protein Patty with  
Vegan Cheese, Red Onion and Tomato  
served with Side Salad

**VF** Vegan Korean “Bibimbap” \$120  
Pearl Rice, Braised Chili Protein,  
Carrot Kimchi, Zucchini, Sweet Corn,  
Wood Ear, Bean Sprouts

**GF** **VF** Goo Cuon \$80  
Chilled Vietnamese Rice Paper Rolls  
with Vegetables and  
Grilled Vegan Protein,  
Chili and Lime Sauce

**VF** Thai Red Curry  
with Vegetables, Tofu and Basil  
\$92

**GF** **VF** Northeastern Thai-style  
Spicy Minced Protein Salad  
Soy, Pea, Mushroom and Rice  
served with Lettuce Wraps  
\$120

**VF** **N** Phad Prikphoa  
Stir-fried Tofu with Dried Chili,  
Cashew Nuts  
\$105

**VF** Yellow Dal Masala  
Lentils with Cumin, Garlic,  
Tomato in Indian Spices  
\$90

**VF** Aloo-Gobi \$90  
Potatoes and Cauliflower Cooked with Cumin  
Seeds ,Onion, Tomato, Bell Pepper , Masala

## Chinese Dishes

花菇扒西蘭花  
**VF** Braised Chinese Mushroom  
and Broccoli  
\$105

豆乳腐竹白果浸時蔬  
**GF** **VF** Poached Mixed Vegetables,  
Bean Curd Sheets and  
Ginkgo Nuts in Soy Broth \$82

潮式腐皮卷配酸甜汁  
**VF** Deep-fried Plant Based Protein Bean Curd  
Sheet Rolls with Sweet and Sour Sauce  
\$95

香辣素茄子  
**VF** Braised Eggplant with Plant Based Proteins  
and Spicy Broad Bean Chili Sauce  
\$98

素菠蘿咕嚕球  
**VF** Sweet and Sour Minced Protein Balls  
with Pineapple \$90

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

# DESSERT

**GF** Fresh Fruit Platter \$64

French Cruller Doughnut with  
Whiskey Cherry and Vanilla Sauce  
\$78

Lemon Tart with Meringue \$78

Apple Crumble with Custard \$59

**N** American Cheesecake \$78  
with Mixed Berries and Chocolate Sauce

**N** Baked Pear Almond Cake \$78  
with Custard, Fresh Berries  
and Caramel Sauce

**GF** Lemon Sorbet \$35

**GF** Pineapple Sorbet \$39

**GF** Coconut Sorbet \$39

**N** Häagen-Dazs Ice Cream  
(Chocolate / Vanilla /  
Strawberry / Ginger)  
Single Scoop \$35  
Double Scoop \$55

## Vegan Dessert

**VF** Apple Strudel \$88  
with Fresh Berries and Raspberry Sauce

**GF** **VF** Eggless Chocolate Mousse  
with Dates in Glass \$88

**GF** **VF** Mango and Coconut Crème Brûlée  
with Fresh Berries  
\$60

**VF** Thai Sticky Rice \$59  
Steamed Sticky Rice with  
Fresh Sliced Mango and Coconut Cream

## Sweet Couple

**N** Thai Mango Combo \$97  
Fresh Sliced Mango  
Mango Pudding  
Mango Ice Cream  
Thai-style Steamed Sticky Rice  
with Coconut Cream

**S** Creamy Tiramisu Bowl \$128

**GF** Tropical Fruit Chocolate Tart  
with Cotton Candy \$138

**S** **N** Carrot Cake Loaf with Mini Eggless  
Chocolate Stone, Mushroom Meringue  
and Sweet Glazed Carrots \$148