


ASIAN


Chilled Drunken Chicken Wings
in Chinese "Shaoxing" Wine
\$68 (4 pieces)

  **Rich Curry Sauce with Roti Bread**
\$56

 **Beef or Chicken Satay \$79 (1/2 dozen)**


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


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


 **Okonomiyaki \$82**
Japanese Pancake with Bacon
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

New  **Chilled Japanese Tofu and Wakame Salad \$75**
with Cucumber, Seaweed
and Sesame Vinegar 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

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

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

 **Alaskan Crab Leg and Avocado Salad \$155**
with Toasted Rye Bread, Lemon Olive Oil
and Balsamic Reduction

SOUP

 **Cream of Mushroom \$69**

 **Lobster Bisque \$70**

Soup of the Day \$50
Choice of Western or Asian

WESTERN

Make Your Own Salad \$89

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 \$72

with Avocado \$76 /

Grilled Chicken Breast \$96 /

Smoked or Grilled Salmon \$98 /


 with Avocado and Vegetarian Dressing \$79

New   Seared Sea Prawns, Citrus,
Fennel and Rocket Salad \$135
with Passion Fruit Vinaigrette



New Grilled Beef Fillet and French Bean Salad
with Avocado, Vine Tomato, Horseradish and
Avocado Oil
\$135

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

New  Spaghetti with Crayfish Sauce \$170
with Crab Meat, Fresh Tarragona,
Leek and Cherry Tomato

Tagliatelle with Beef Stroganoff
\$149

New   Mediterranean Pasta \$130
Penne, Garlic, Kalamata Olives,
Marinated Artichoke Hearts, Cherry Tomatoes,
Parsley, Capers and Feta Cheese

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
Additional \$8 French Bread / Rye / Gluten-free

Choice of Filling: Avocado \$48/ Roast Beef \$48 /

Cheddar Cheese and Green Apple \$48 /

Chicken Breast \$48 / Tomato \$48 /

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

New Cajun Chicken Burger \$99

with Mozzarella, Bacon, Lettuce and Onion
Mustard Relish

*The following Steak are served with
French Fries and Daily Vegetables.
Please allow 20-25 minutes preparation time
for the following dishes:*

 Grilled Salmon Fillet (180g) \$172

Grilled Australian Sirloin Steak (200g) \$199

Grilled N.Z. Lamb Chop \$189

Grilled French Spring Chicken \$195

CHINESE FAMILY DISHES

海鮮類

Seafood

咕嚕荔枝蝦

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

酥炸生蠔伴柚子汁

- New* **S** Deep-fried Oysters
with Miso Yuzu Dressing
\$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 \$110

滑蛋蝦仁

- S** Soft Scrambled Eggs with Sea Shrimps
and Chinese Chives \$122

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 \$92

蜜汁欖角炒排骨

- Wok-fried Pork Spare Ribs with
Preserved Olive and Honey \$101

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

Poultry

瑞士乳鴿

- New* Swiss Sauce Pigeon \$108

砂鍋雲吞雞

- S** Stewed Chicken, Seasonal Vegetables
and Shrimp Wonton Soup in Clay Pot
\$139

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 \$129

S Contains Seafood

N Contains Nuts

green
monday

CHINESE & ASIAN FAMILY AND MAIN DISHES

蔬菜類

Vegetables

鮮露筍雜菌豆腐

New **VF** Sautéed Assorted Mushroom and Asparagus on Steamed Tofu with Soy Sauce \$99

VF 雪菜茄子燴豆腐

Braised Tofu with Eggplant and Preserved Vegetables \$81

濃湯蟲草花浸翡翠苗

Cordyceps Flower and Green Sprouts in Chicken Broth \$81

蒜蓉時蔬 (可選清炒或白灼)

S Seasonal Greens \$62

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 \$81

揚洲炒飯

S Fried Rice "Yeung Chow" Style \$81

星洲炒米

S Singapore Noodle \$83

干炒牛河

Wok-fried "Ho Fan" with Sliced Beef, Onion, Bean Sprouts \$83

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 \$100
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)

S Crispy Noodle on Sizzling Hot Plate \$99
Choice of Beef, Chicken or Vegetables in Black Pepper Sauce

豉椒牛河

New Wok-fried "Ho Fan" with Sliced Beef, and Black Bean Sauce \$90

越式牛肉湯河

S **N** Pho Bo \$100
Vietnamese Sliced Beef Noodle Soup with Onion, Fresh Chili, Cilantro, Lime, Bean Sprouts and Basil

Korean "Bibimbap" \$141

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

New Roast Herby Lamb Ribs

with Garlic, Soy-Vinegar Dipping Sauce \$138

V Dish without meat or seafood

VF Vegan Friendly

S Contains Seafood

N Contains Nuts

INDIAN

Snacks

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


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


New  **Mixed Vegetable Pokora** \$70 (9 pieces)
with Mint Yoghurt Dip


Murghi Tikka \$126
Delicately Spiced Tandoori Boneless Chicken
Pieces with Plain Naan

  **Tandoori Mixed Platter** \$145
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** \$140
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 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 \$106 / Prawns \$145

 **Sag Curry**
Creamy Spinach Curry with
Vegetables or Cheese \$90 /
Lamb, Chicken or Fish \$106 / Prawns \$145

 **Vindaloo**
Spicy Curry with
Lamb, Chicken or Fish \$106 / Prawns \$145

 **Indian Curry**
with
Vegetables or Cheese \$90 /
Lamb, Chicken or Fish \$106 / Prawns \$145

  **Fish Madras** \$106
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

KITCHEN

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** **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

New **S** **PLa Kaphng Nung Manaw** \$148
Steamed Barramundi with Lemongrass, Red Chili,
Lime Kaffir and Spicy Sauce

S **Thai-style Wok-fried Baby Cabbage** \$76

S **“Ko Moo Yang”** \$100
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
\$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 \$106 /
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 \$106 /
Prawns \$145

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

New **S** **Thai Red Curry with Seafood**
in Young Coconut \$198
Seabass Fillet, Mussel, Prawn, Squid,
Red Chili, Thai Basil

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

New **GF** **VF** Baked Coconut Cauliflower Bites \$80
with Thai Sweet Chili Sauce

VF **N** 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

New **VF** Roast Minced Protein Wraps \$88
Tomato, Red Onion, Cucumber, Lettuce and
Tortilla Wraps with Spicy Barbecue Sauce

VF Thai Red Curry
with Vegetables, Tofu and Basil
\$93

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

New **VF** Chana Masala \$92
Chickpea with Indian Spiced Tomato Sauce

VF Yellow Dal Masala
Lentils with Cumin, Garlic,
Tomato in Indian Spices
\$91

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

宮保豆腐

New **N** **VF** Kung Bao Tofu \$85
Diced Bean Curd, Celery, Dried Red Chili,
and Peanuts with Sichuan Sauce

VF 香辣素茄子

Braised Eggplant with Minced Protein
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

New Green Tea and Black Sesame
Layer Cake with Mixed Berries \$79

Lemon Tart with Meringue \$78

Apple Crumble with Custard \$59

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

New **GF** **N** Double Chestnut Cake \$79
with Honey Glazed Chestnut

GF Lemon Sorbet \$35

GF Pineapple Sorbet \$39

GF Coconut Sorbet \$39

N Häagen-Dazs Ice Cream
(Chocolate / Vanilla /
Strawberry / Ginger)
Single Scoop \$36
Double Scoop \$57

Vegan Dessert

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

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

New **GF** **VF** Japanese Agar Agar Jelly
with Red Bean, Summer Fruit,
Brown Sugar Syrup and Coconut Sorbet
\$79

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

GF Gluten Friendly

VF Vegan Friendly

S Contains Seafood

N Contains Nuts