

ASIAN APPETIZERS


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


  **Rich Curry Sauce with Roti Bread**
\$58


 **Beef or Chicken Satay** **\$80** (1/2 dozen)


Pan-fried Shanghainese
Pork Dumplings
served with Ginger Vinaigrette
\$78 (4 pieces)

New **Lamb and Coriander Dumplings**
with Red Chili Oil and Soy Sauce
\$88 (6 pieces)


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


 **Okonomiyaki** **\$82**
Japanese Pancake with Bacon
Okonomiyaki Sauce, Mayonnaise
and Bonito Flakes

 **Goi Cuon** **\$83**
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

WESTERN APPETIZERS

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

 **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

New  **Deep-fried White Bait**
with Cumin Salt and Garlic Mayonnaise
\$98

New  **Smoked Salmon Tartare** **\$108**
with Rice Cracker and Dill Sour Cream

SOUP

 **Cream of Mushroom** **\$69**

 **Lobster Bisque** **\$70**

Soup of the Day **\$52**
Choice of Western or Asian



Dish without meat or seafood



Gluten Friendly



Contains Seafood



Contains Nuts

green
monday

WESTERN

Make Your Own Salad \$90

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 \$74

with Avocado \$78 /

Grilled Chicken Breast \$98 /

Smoked or Grilled Salmon \$100 /

 with Avocado and Vegetarian Dressing \$81

Grilled Beef Fillet and French Bean Salad

with Avocado, Vine Tomato, Horseradish
and Avocado Oil

\$135

Spaghetti with Crayfish Sauce \$170

with Crab Meat, Fresh Tarragona,
Leek and Cherry Tomato

Tagliatelle with Beef Stroganoff

\$149

Mediterranean Pasta \$130

Penne, Garlic, Kalamata Olives,
Marinated Artichoke Hearts, Cherry Tomatoes,
Parsley, Capers and Feta Cheese

FAVOURITES

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

Reuben Sandwich \$88

Doner Kebab \$93

Roast Lamb Loin and Mint Yoghurt
in Pita Bread

Number 10 Club Sandwich \$92

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 \$49/ Roast Beef \$49 /

Cheddar Cheese and Green Apple \$49 /

Chicken Breast \$49 / Tomato \$49 /

Tuna Mayonnaise \$46 / Egg Mayonnaise \$46

Additional Filling \$13 each

Hamburger with Two Toppings \$99

Choice of Topping: Bacon / Cheese /

Mushroom / Avocado / Fried Egg

Additional Topping \$13 each

Cajun Chicken Burger \$99

with Mozzarella, Bacon, Lettuce and Onion
Mustard Relish

*The following mains 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

- S** Deep-fried Oysters
with Miso Yuzu Dressing
\$188

豆醬蒸海鱸魚伴豆腐

- S** Steamed Seabass Fillet on Tofu
with Lime and Sweet Bean Paste \$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

蜜糖豆百合炒牛肉

- New* Wok-fried Sliced Beef with
Honey Beans and Lily Bulbs \$100

XO醬西蘭花炒牛肉

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

豬肉類

Pork

韭菜花炒鹹肉片

- Wok-fried Salted Pork Belly and
Chinese Chive Flower \$100

蜜汁欖角炒排骨

- Wok-fried Pork Spare Ribs with
Preserved Olive and Honey \$103

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 \$92

雞鴨類

Poultry

炸乳鴿

- New* Deep-fried 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

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 \$82

濃湯蟲草花浸翡翠苗

Cordyceps Flower and Green Sprouts in Chicken Broth \$82

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 \$82

揚洲炒飯

S Fried Rice "Yeung Chow" Style \$82

星洲炒米

S Singapore Noodle \$84

干炒牛河

Wok-fried "Ho Fan" with Sliced Beef, Onion, Bean Sprouts \$84

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, Boiled 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

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

豬頸肉蝦醬豆腐米線

New **S** Roast Pork Neck with Rice Vermicelli Tofu, Herbs and Shrimp Paste Sauce \$128

Korean "Bibimbap" \$141

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

INDIAN

Snacks

 **Vegetarian Samosas** \$54 (4 pieces)
with Mint Yoghurt Dip

Lamb Samosas \$60 (4 pieces)
with Mint Yoghurt Dip

Pokora with Mint Yoghurt Dip

 **Vegetable Pokora** \$70 (9 pieces)
Fish Pokora \$70 (6 pieces)


Murghi Tikka \$128


Delicately Spiced Tandoori Boneless Chicken
Pieces with Plain Naan

  **Tandoori Mixed Platter** \$147

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** \$144
Salmon marinated in Yoghurt
with Garlic, Ginger and Indian Spices
roasted in our Clay Oven,
served with Plain Naan


 **Baigan Aloo Masala** \$92
Eggplant and Potatoes cooked with
Tomatoes, Onion, Garlic, Parsley and Spices


 **Murghi Tikka Masala** \$120
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 \$92 /
Lamb, Chicken or Fish \$108 / **Prawns** \$147

 **Sag Curry**
Creamy Spinach Curry with
Vegetables or Cheese \$92 /
Lamb, Chicken or Fish \$108 / **Prawns** \$147

 **Vindaloo**
Spicy Curry with
Lamb, Chicken or Fish \$108 / **Prawns** \$147

 **Indian Curry**
with
Vegetables or Cheese \$92 /
Lamb, Chicken or Fish \$108 / **Prawns** \$147

  **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** \$23
Brown Rice \$23

THAI

Soup and Appetizers

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

GF S Tom Yum Kung \$85
Hot and Sour Soup with Prawn,
Lemongrass and Galangal

V Deep-fried Thai Spring Rolls
served with Sweet Thai Chili Sauce
\$57 (4 pieces)

S Deep-fried Thai Fish Cakes
served with Sweet Thai Chili Sauce
\$57 (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

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

S Thai-style Wok-fried Baby Cabbage \$77

S “Ko Moo Yang” \$100
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 \$102
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 \$92 /
Chicken, Beef, Pork or Fish \$108 /
Prawns or Roast Duck \$147

S Kang Kheou Whaan Mhoo, Nuea, Pla
Green Curry with Thai Basil
and your choice of
Vegetables \$92 /
Chicken, Beef, Pork or Fish \$108 /
Prawns \$147

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

New S Kai Jiew Chai On \$108
Thai-style Omelette, Cha-Om Vegetable,
Red Chili, Minced Pork,
Shrimps with Thai Chili Sauce

V Dish without meat or seafood

GF Gluten Friendly

S Contains Seafood

N Contains Nuts

VEGAN

VF Crispy Tofu
with Spicy Salt and Garlic \$64

GF **VF** Baked Coconut Cauliflower Bites \$88
with Coconut, Kaffir Lime Leaf Dip

New **VF** Red Quinoa Taco \$88
Romaine Lettuce, Cherry Tomatoes,
Avocado, Coriander and Tomato Salsa

New **VF** Portobello Mushroom and Tofu Burger
Roast Portobello Mushroom and Pan-fried
Tofu, Red Onion and Kimchi Mayonnaise
served with Side Salad
\$118

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

New **VF** Warm Soba Noodle Salad \$98
with Marinated Tofu, Burdock Pickles,
Okra and Ginger Soy 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

New **VF** Thai-style "Impossible" Fried Rice
Fresh Bean, Red Chili and Thai Basil
\$105

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

梅菜素肉扒菜心
New **VF** Sautéed Choi Sum \$98
with Preserved Vegetable and Minced Protein

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
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 \$92

*** *The Plant Based Protein consist of Soys, Peas, Mushrooms and Rice Proteins*

DESSERT

GF Fresh Fruit Platter \$65

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

New **S** Key Lime Cheese Cake \$80

Apple Crumble with Custard \$60

New Poached Red Wine Pear \$80
with Ricotta Cheese and Vanilla Sauce

New **N** Warm Lava Chocolate Pudding \$80
with Ice-Cream

GF Lemon Sorbet \$36

GF Pineapple Sorbet \$42

GF Coconut Sorbet \$40

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

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

Vegan Dessert

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

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

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