

## APPETISERS

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Chilled Drunken Chicken Wings (4 pcs) 68 <i>in Chinese "Shaoxing" wine</i>	Lamb Samosas (4 pcs) 68 <i>with mint yoghurt dip</i>
Rich Curry Sauce with Roti Bread 🥜🌿 60	Thai Fresh Spring Rolls ✨ 60 <i>served with sweet Thai sauce</i>
Pork or Chicken Satay 🥜 (½ dozen) 80 (1 dozen) 140	Thai Prawn Cake (6 pcs) 🦐 ✨ 88 <i>served with sweet Thai chilli sauce</i>
Pan-fried Shanghainese 80	Crispy Tofu 🌱 70 <i>with spicy salt and garlic</i>
Pork Dumplings (4 pcs) <i>served with ginger vinaigrette</i>	
Lamb and Coriander Dumplings (6 pcs) 88 <i>with red chilli oil and soy sauce</i>	
Goi Cuon 🦐 92 <i>Chilled Vietnamese rice paper rolls with vegetables and shrimps chilli and lime sauce</i>	
Deep-fried White Bait 🦐 98 <i>with cumin salt and garlic mayonnaise</i>	
Vegetarian Samosas (4 pcs) 🌿 62 <i>with mint yoghurt dip</i>	

## SOUP

Chef's Asian Soup of the Day 55
Tom Yum Kung 🦐 🌿 88 <i>Hot and sour soup with prawn, lemongrass and galangal</i>

✨ new item  
🌿 gluten friendly

🥜 contains nuts  
🌱 vegan

🦐 contains seafood  
🌿 vegetarian

## SALADS & BURGER

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### SALADS

Thai Beef Fillet Salad 🥗🌿 150  
*with tomato, cucumber, Chinese celery  
and Thai chilli sauce*

Asian Chicken Salad 🥗 98  
*with Yuzu Vinaigrette  
Shredded chicken, mixed cabbages, sprouts,  
carrot, mint, coriander and shallot*

Chilled Noodle Salad 🥗 98  
*with crab meat, carrot, cucumber, seaweed  
and Japanese sesame dressing*

Laab Moo 🥗 110  
*Northeastern Thai-style spicy salad,  
choice of pork or chicken served with lettuce wraps*

Yum Som-O 🥗🌿 99  
*Thai Spicy Pomelo Salad*

Northeastern Thai-style  
Spicy Minced Protein Salad 🥗🌿 125  
*Soys, peas, mushroom and rice  
served with lettuce wraps*

### BURGERS

Make Your Own Burger 99

*Choice of two toppings:  
Bacon / cheese / mushrooms /  
avocado / fried egg*

Additional Topping 8/each

*Served with French fries*


# CHINESE FAMILY DISHES

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## 海鮮類 SEAFOOD

豆醬蒸海鱸魚伴豆腐  150  
Steamed seabass fillet on tofu  
with lime and sweet bean paste

蒜蓉粉絲娃娃菜蒸墨魚  120  
Steamed cuttlefish with Chinese  
baby cabbage and glass noodles

滑蛋蝦仁  125  
Soft scrambled eggs with sea shrimps  
and chinese chives

XO 醬帶子伴西蘭花  170  
Wok-fried Australian scallops  
and broccoli with XO sauce

馬拉盞炒蝦   170  
Wok-fried prawns with ginger,  
onion, spring onion and belacan

## 豬肉類 PORK

蜜汁欖角炒排骨 110  
Wok-fried pork spare ribs with  
preserved olive and honey

勝瓜肉片 110  
Wok-fried pork with black fungus and luffa  
acutangula

魚香茄子  99  
Braised eggplant with spicy minced pork  
and salted fish

菠蘿咕嚕肉 99  
Sweet and sour pork with pineapple

## 雞類 POULTRY

砂鍋雲吞雞  140  
Stewed chicken, seasonal vegetables  
and shrimp wonton soup in clay pot

薑蔥霸王雞(連骨) 128  
Poached fresh chicken (on bone)  
with ginger and spring onion


川辣口水雞  138  
Poached fresh chicken  
with hot Sichuan pepper sauce

## ASIAN MAINS

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### 蔬菜類 VEGETABLES


雪菜茄子燴豆腐  85  
Braised tofu with eggplant  
and preserved vegetables

蒜蓉時蔬 (可選清炒或白灼) 62  
Seasonal Greens  
Choice of:  
wok-fried with garlic / poached /  
with oyster sauce 

泰式炒小白菜  80  
Thai-style Wok-fried Baby Cabbage

### 粉麵飯類 FRIED RICE & NOODLES

欖菜蛋白炒飯  88  
Fried rice with egg white and  
chinese olive pickles



揚洲炒飯  88  
Fried rice “yeung chow” style

星洲炒米  90  
Singapore noodles

乾炒牛河 88  
Wok-fried “ho fan” with sliced beef,  
onion, bean sprouts

### 廚師推介 LRC FAVOURITES

海南雞飯 115  
LRC Hainan Chicken Rice  
Substitute with thigh or breast 20  
Add extra chicken 65

星洲喇沙   108  
Singapore “Laksa” Noodle  
Singapore noodles with shrimps, boiled egg, fish cake,  
cod, tofu and bean sprouts in spicy coconut soup

炒麵  99  
Crispy Noodles  
(可選豬肉，雞肉或時蔬)  
Choice of:  
Pork / Chicken / Vegetables in black pepper sauce

豉椒肉片炒河 97  
Wok-fried “ho fan” with sliced pork,  
and black bean sauce

越式牛肉湯河 108  
Pho Bo  
Vietnamese sliced beef noodle soup with onion,  
fresh chili, cilantro, lime, bean sprouts and basil

韓式石鍋拌飯 148  
Korean “Bibimbap”  
Pearl rice, pork belly, carrot, kimchi,  
zucchini, sweet corn, wood ear, bean sprouts  
and fried egg

# INDIAN KITCHEN



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Murghi Tikka	140	Tandoori Mixed Platter  	170
<i>Delicately spiced tandoori boneless chicken pieces with plain naan</i>		<i>Chicken, lamb and salmon marinated in yoghurt with garlic, ginger and Indian spices roasted in our clay oven, served with plain naan</i>	
Tandoori Salmon 	170	Vindaloo 	
<i>Salmon marinated in yoghurt with garlic, ginger and Indian spices roasted in our clay oven, served with plain naan</i>		Chicken 	115
		Fish 	115
		Lamb 	120
Aloo Gobi  	99	Prawns  	147
<i>Indian curry with cauliflower and potatoes cooked with coriander seed, onion, tomato, bell pepper and masala</i>		Indian Curry 	
		Vegetables or cheese 	95
		Chicken 	108
Murghi Tikka Masala  	130	Fish 	108
<i>Spiced tandoori boneless chicken cooked with creamy tomato sauce</i>		Lamb 	120
		Prawns  	147
Biryani 		Fish Madras  	110
<i>Traditional herbs and spices saffron rice with</i>		<i>Fish fillet cooked with coconut milk and spiced gravy</i>	
Vegetables	108		
Chicken	118	Mutton Masala 	125
Lamb	120	<i>Boneless lamb cooked with mildly spiced gravy</i>	
Makhanwala 			
<i>Rich tomato gravy</i>			
Vegetables or cheese	95		
Chicken 	108		
Fish 	108		
Lamb 	120		
Prawns  	147		
Sag Curry 			
<i>Creamy Spinach Curry</i>			
Vegetables or cheese	95		
Chicken 	108		
Fish 	108		
Lamb 	120		
Prawns  	147		

## SIDE ORDERS

Naan	26	Poppadum	20
Garlic Naan	26	Steamed Rice	16
Onion Kulcha	26	Basmati Rice	30
Cucumber Raita	24	Brown Rice	26

 new item  
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 vegetarian

# THAI KITCHEN

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Panang Curry Beef and Eggplant 🍲	168	Phad Thai 🍲	110
		<i>Fried rice noodles with fresh prawns, bean sprouts, peanuts, bean curd, egg, dried shrimps and tamarind</i>	
Yum Woon Sen 🍲	105		
<i>Spicy vermicelli with prawns, Minced chicken, shallots and cashew nuts</i>		Kang Phed Kai / Mhoo / Nuea / Pla / Phad Yang 🍲	
		<i>Red curry with eggplant, Thai basil and your choice of:</i>	
Pla Kaphng Nung Manaw 🍲	149	Vegetables	98
<i>Steamed barramundi with lemongrass, red chilli, lime kaffir and spicy sauce</i>		Chicken, Pork or Fish	125
		Prawns or Roast Duck	150
“Ko Moo Yang” 🍲	105	Kang Kheou Whaan Mhoo, Nuea, Pla 🍲	
<i>Grilled pork neck served with “nam jim jaew” (spicy and sour dipping sauce)</i>		<i>Green curry with Thai basil and your choice of:</i>	
Phad Prik Haeng	110	Vegetables	98
Mamuanaong Himmaphan 🍲		Chicken, Pork or Fish	125
<i>Sautéed pork with onion, mushrooms, dried chilli and cashew nuts</i>		Prawns	150
Kung Phad 🍲	150	Pu Poo Nim Grob 🍲	178
<i>Sautéed prawns with onion, mushrooms, dried chilli and cashew nuts</i>		<i>Deep-fried soft shell crab with Thai yellow curry sauce</i>	
Phad Bai Kra Praow 🍲	108		
<i>Stir-fried minced chicken with long beans and Thai basil</i>			

## VEGAN

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Korean Fried Cauliflower  	88	粉絲素肉節瓜煲 	98
<i>with sweet chilli sauce</i>		Sautéed Hairy Gourd	
		<i>with glass noodle and minced protein</i>	
Avocado Sushi Roll 	90	<i>in clay pot</i>	
<i>with pickled ginger</i>			
Roasted Papad Chaat  	80	南乳粗齋 	88
<i>Roasted poppadum mixed with</i>		Braised Choy Sum, Bean Curd, Wood Ear,	
<i>chaat masala, cucumber, tomato, potato,</i>		Glass Noodle, Chinese Cabbage	
<i>onion and coriander leaves</i>		<i>with red bean curd sauce</i>	
Vegan Korean “Bibimbap” 	120	宮保豆腐  	90
<i>Pearl rice, braised chilli protein,</i>		Kung Bao Tofu	
<i>carrot, kimchi, zucchini, sweet corn,</i>		<i>Diced bean curd, celery, dried red chilli,</i>	
<i>wood ear, bean sprouts</i>		<i>and peanuts with sichuan sauce</i>	
Thai Red Curry 	102	香辣素茄子 	99
<i>with vegetables, tofu and basil</i>		Braised Eggplant with Minced Protein	
		<i>and spicy broad bean chili sauce</i>	
Stir-fried rice noodles 	105	素菠蘿咕嚕球 	99
<i>Baby corn, straw mushroom, long bean,</i>		Sweet and Sour Minced Protein Balls	
<i>chilli, carrot, broccoli and Thai basil</i>		<i>with pineapple</i>	
Chana Masala  	99	素麻婆豆腐 	110
<i>Chickpea with Indian spiced tomato sauce</i>		“Impossible” Ma Po Tofu	
Yellow Dal Masala  	99		
<i>Lentils with cumin, garlic, tomato in Indian spices</i>			

*Plant-based protein consists of soys, peas, mushrooms and rice proteins*

# DESSERTS

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## THE CLASSIC

Fresh Fruit Platter 🌿🍷	68
Passion Fruit Cheesecake <i>with chocolate tuile and passion fruit sauce</i>	85
Apple Crumble with Custard	63
Warm Lava Chocolate Pudding 🍫 <i>with ice-cream</i>	85
Thai Mango Combo 🍷 <i>Sliced mango, mango pudding, mango ice cream, Thai-style steamed sticky rice with coconut cream</i>	105
Lemon Sorbet 🌿	36
Pineapple Sorbet 🌿	42
Coconut Sorbet 🌿	40
New Zealand Natural Ice Cream 🍷 <i>(Chocolate / Vanilla / Strawberry / Hokey Pokey)</i>	
Single Scoop	40
Double Scoop	70

## VEGAN DESSERT

Apple Strudel 🍷 <i>with fresh berries and raspberry sauce</i>	88
Eggless Chocolate Mousse 🌿🍷 <i>with dates in glass</i>	90
Thai Sticky Rice 🍷 <i>Steamed sticky rice with sliced mango and coconut cream</i>	60
Oatchi (Mango / Strawberry) 🍷 <i>4 pcs of Oat-based Mochi &amp; happy to mix</i>	40



















## SWEET COUPLE

Creamy Tiramisu Bowl	135
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## A LA CARTE DIM SUM SELECTION



Monday–Saturday (except Public Holidays), 12nn–2:30pm

水晶鮮蝦餃 	52	野菌素菜餃 	46
“Har Gau” Steamed Prawn Dumplings (4 pcs)		Vegetable and Mushroom Dumplings (3 pcs)	
蟹籽蒸燒賣 	46	潮州蒸粉果  	46
“Siu Mai” Steamed Pork and Shrimp Dumplings (4 pcs)		Steamed Dumplings in “Chiuchow” Style (3 pcs)	
迷你珍珠雞 	40	野菌松露蒸餃 	52
Steamed Mini Glutinous Rice and Pork wrapped in Lotus Leaf (2 pcs)		Steamed Wild Mushroom and Truffle Dumplings (3 pcs)	
蜜汁叉燒包 	48	菠菜白玉菇蒸餃 	48
Steamed Barbequed Pork Buns (3 pcs)		Steamed Spinach and Shimeji Mushroom Dumplings (3 pcs)	
蟲草花蟹肉灌湯餃* 	58	香煎素肉包 	40
Supreme Soup Dumplings with Crab Meat and Cordyceps Flower (1 pc)		Pan-fried Minced Barbequed Tofu Bun (3 pcs)	
小籠包*	55	香煎韭菜素餃 	50
Xiao Long Bao (3 pcs)		Pan-fried Omnipork and Chive Dumplings (4 pcs)	
蟲草花鮮蝦餃 	52	松露日式餃子 	55
Steamed Prawn and Cordyceps Flower Dumplings (3 pcs)		Truffle Gyoza (4 pcs)	
椰汁紅豆糕 	42	涼拌粉皮 	48
Chilled Coconut and Red Bean Pudding (4 pcs)		Chilled Rice Noodles with Sesame Paste	
杞子桂花糕 	40	香煎素菜腐皮卷 	48
Chinese Wolfberry and Osmanthus Pudding (4 pcs)		Pan-Fried Vegetarian Beancurd Sheet Rolls	

\* Please allow 20 minutes preparation time.

 new item  
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Updated January 2023