

Le Rida

Mediterranean

French

Indian

Menu

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91342395 (Prasad)

Website: www.lerida.com.sg **Email:** info@lerida.com.sg

Kids Menu




- | | |
|---|------|
| 1. Fish & Chips | \$16 |
| 2. Chicken Nuggets & Fries | \$10 |
| 3. French Fries | \$8 |
| 4. Creamy Pasta  | \$11 |
| 5. Chicken wings (6pc) | \$11 |
| 6. Pizza Margherita | \$14 |
| 7. Potato Gratin | \$8 |

Mediterranean Soup and Dips



Soup

- | | |
|---|---------|
| 8. Adas Soup | \$6.90 |
| Made of Lebanese lentils and served with lemon | |
| 9. Seafood Soup  | \$10.00 |
| Homemade traditional seafood soup | |

Cold Mezze

- | | |
|---|---------|
| 10. Mezze Platter For 2pax / 4pax  | \$35/55 |
| Hummus, Motabal, Tabbouleh, Fattoush & Falafel & EVOO | |
| 11. Dips Platter For 2pax / 4pax  | \$35/55 |
| Hummus, Motabal, Garlic Dip, Labneh & Mohamara | |
| 12. Hummus  | \$11.00 |
| Chickpeas paste sesame paste fresh lemon juice & EVOO | |
| 13. Motabal | \$12.00 |
| Roasted eggplant, sesame paste, lemon Juice & EVOO | |
| 14. Labneh | \$13.00 |
| Homemade cheese mixed with mint & EVOO | |
| 15. Organic Garlic Dip  | \$12.00 |
| Raw garlic blended with Extra virgin olive oil & lemon | |
| 16. Spicy Feta Dip  | \$13.90 |
| Fresh Greek Feta mashed with chilli & EVOO | |
| 17. Fresh Greek Feta | \$13.90 |
| Homemade sliced cheese, tomato, oregano & EVOO | |
| 18. Muhammara | \$13.90 |
| Roasted Walnut, bell pepper, lemon juice, mint & EVOO | |



All prices are subject to 10% service charge.

- 19. **Tzatziki** **\$11.00**
Greek yogurt mixed with cucumber, garlic & EVOO
- 20. **Warek Enab (4pc)** **\$12.00**
Grape leaves, tomatoes, parsley, rice & lemon
- 21. **Mixed Olives** **\$12.00**
Mixed olives, feta cheese, mint, tomato, & EVOO



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Salad

- 22. **Tabbouleh** **\$12.00**
Fresh chopped parsley, bourghul wheat, tomatoes, onions, fresh mint, lemon juice & EVOO
- 23. **Fattoush** 🍷 **\$12.00**
Romaine lettuce, tomato, cucumber, parsley, spring onions, garlic, mint, lemon juice, radish, sumac, topped with crispy pitta & EVOO.
- 24. **Greek Salad** 🍷 **\$13.90**
Feta cheese, olives, cucumber, onion, green pepper, tomato, lemon juice & EVOO.
- 25. **Watermelon** **\$13.90**
Watermelon & feta cheese, olives and mint



20



22

Homemade Breads

- 26. **Pitta Bread (4pc)** **\$5.00**
- 27. **Za'ater Bread with herbs (1pc)** **\$6.90**
- 28. **Sesame Seed Bread (1pc)** **\$5.90**
- 29. **Cheese Bread (1pc)** **\$8.00**



26



27



23



28



25



24

All prices are subject to 10% service charge.



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Hot Mezze

30. Halloumi Grilled (4 pc) 🍴 **\$13.90**
Grilled Halloumi, rich in calcium and protein

31. Grilled Goat Cheese (4pc) **\$13.90**
Arabic grilled Goat cheese



32

32. Falafel (4 pcs) 🍴 **\$13.90**
Fritters of chickpeas & broad beans, onions, garlic, special spices & coriander in EVOO

33. Sanbusik (4 pcs) **\$14.00**
Pastries stuffed with minced lamb, tahini & pine kernels grilled in oven



33

34. Rakakat Bel Jebneh (6 pcs) 🍴 **\$12.00**
Fried spring rolls stuffed with feta cheese, onion, parsley, mint and pine kernel

35. Kibbey Maklieh (4 pcs) **\$14.00**
Fried round kibbeh balls, ground meat & pine kernels

Wraps



34

36. Chicken wrap **\$11.00**
Grilled chicken, lettuce, tomato in middle-eastern sauce

37. Lamb wrap **\$13.00**
Grilled lamb, lettuce, tomato in middle-eastern sauce

38. Falafel wrap (veg) **\$10.00**
Lettuce, Falafel, Tomato, Tahini & middle-eastern sauce



35



36

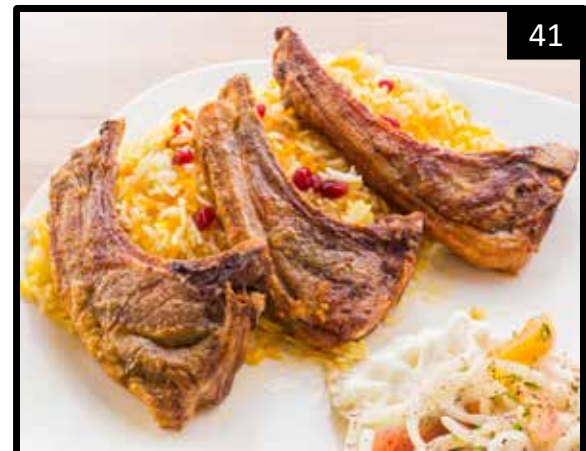


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FROM CHARCOAL GRILL

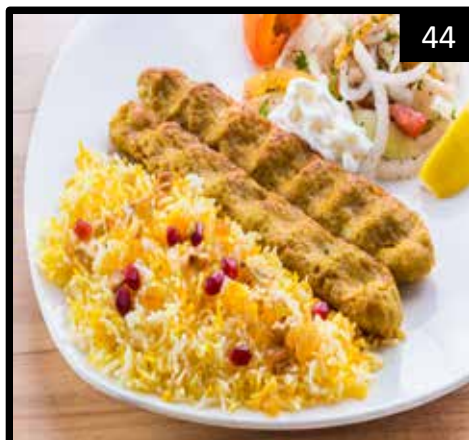
Lamb

39. **Mixed Grilled** for 2 pax / 4 pax 🍴 \$45/80
Charcoal grilled minced lamb, lamb tenderloin cubes, chicken cubes & minced chicken kebab serve with saffron rice
40. **Lebanese Kofta Kebab** \$23
Minced lamb meat skewered with onions, & parsley served with saffron rice
41. **Reyash Ghanam (premium lamb chop)** 🍴 \$25
Charcoal grilled lamb chops serve with saffron rice
42. **Shikaf Kebab** \$23
Lamb tenderloin cubes marinated with Lebanese spices, served with grilled tomatoes, onion & saffron rice



Chicken

43. **Shish Taouk** 🍴 \$22
Chicken morsels skewered with whole mushrooms, marinated with garlic sauce & mustard paste served with saffron rice
44. **Shirazy Kebab** 🍴 \$22
Minced chicken skewered with Iranian spices & served with saffron rice
45. **Lebanese Chicken Tikka** \$22
Fresh boneless chicken leg marinated with yoghurt & traditional spices & serve with saffron rice





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Beef

46. **Beef Shikaf Kebab** 🍴 \$24
 Beef cubes tenderloin marinated in Lebanese spices served with grilled tomatoes, onion, & saffron rice

Fresh Seafood



47

47. **Mixed Seafood Grilled** for 2 pax / 4 pax 🍴 \$45/80
 Combinations of prawns & fish fillet with saffron rice

48. **Grilled Prawn** \$28
 Fresh prawn marinated in apple vinegar, mustard & served with saffron rice

49. **Salmon Fillet** \$23
 Charcoal grilled salmon served with saffron rice



48

50. **Fish Fillet** 🍴 \$23
 Grilled Seabass fillet marinated with lemon juice, ginger, garlic, mustard & served with saffron rice



49



50

Middle Eastern Stew & Mendi Rice

51. **Lahem Shorba** \$22
Fresh lamb leg cubes in middle eastern stew
52. **Dajaj Shorba** \$20
Boneless chicken leg cubes in Lebanese stew
53. **Lamb Mendi** \$22
Lamb leg cooked with basmati rice & mendi spices
54. **Chicken Mendi** 🍷 \$20
Chicken leg cooked with basmati rice & mendi spices
55. **Fish Mendi** \$22
Seabass fillet cooked with basmati rice & mendi spices
56. **Prawn Mendi** \$25
Fresh prawn cooked with basmati rice & mendi spices

Vegetable

57. **Mussaka Batinjan** 🍷 \$16
Chickpeas & eggplant sauté with middle eastern spices
58. **Spinach Cheese** 🍷 \$20
Cottage cheese cooked with fresh baby spinach, garlic & middle eastern spices
59. **Bamiya** \$16
Fresh okra in middle eastern stew
60. **Lebanese Paneer Tikka** 🍷 \$20
Cottage cheese charcoal grilled, marinated in middle eastern spices and yoghurt, served with saffron rice
61. **Batata Harra** 🌶️ \$16
Spicy middle eastern potato

Rice

62. **Saffron Rice** \$6
63. **Plain Rice** \$5
64. **Arabic / Olive Rice** \$6

Homemade Dessert

65. **Baklava** 🍷 \$8.90
Freshly baked traditional arabic pastry with mixed nut
66. **Lebanese Ice Cream** \$8
67. **Namoora** \$8.90
Lebanese semolina cake
68. **Umm Ali** 🍷 \$8.90
Filo pastry pudding topped with cream, milk & nuts
69. **Crème Brûlée** \$8



53



56



57



65



67

INDIAN

From Tandoor

- 70. Kebab Platter for 2 pax / 4 pax** 🍴 **\$45 / \$80**
Prawn, Fish, Chicken and Mutton with mild spices and made heavenly in tandoor
- 71. Tandoori Chicken half / Full** **\$15.90 / \$28.90**
Chicken Marinated with mild spices and made heavenly in tandoor
- 72. Chicken Tikka** 🍴 **\$16.90**
Boneless pieces of chicken leg marinated in Indian spices and BBQ in tandoor
- 73. Mutton Sheekh Kebab** 🍴 **\$18.90**
Minced mutton skewered with onion, garlic, ginger and Indian spices roasted in tandoor
- 74. Chicken Sheekh Kebab** **\$16.90**
Minced chicken skewered with onion, garlic, ginger & Indian spices roasted in tandoor
- 75. Fish Tikka** 🍴 **\$19.90**
Seabass fillet grilled with Indian spices in tandoor
- 76. Tandoori Salmon** **\$22.00**
Salmon Fillet roasted with Indian spices in tandoor
- 77. Tandoori Prawn** **\$28.00**
King size fresh prawn marinated in Indian spices and roasted in tandoor
- 78. Paneer Tikka (Veg)** **\$16.90**
Fresh cottage cheese marinated in spices and roasted in tandoor



Vegetarian Starters / Chaat / Papadam



79



82



87



88



90



92

- 79. Samosa (2PC)** 🍷
Traditional Punjabi style **\$6.90**
- 80. Samosa Chaat** **\$9.90**
- 81. Onion Pakora** 🍷
Fried onion slices battered in gram flour **\$10.90**
- 82. Paneer Pakora** **\$16.90**
Homemade cottage cheese coated with gram flour
- 83. Hara Bhara Kebab (4 pc)** **\$10.90**
Grinded baby spinach, mixed vegetable & spices
- 84. Masala Papadam** 🍷 **\$7.90**
- 85. Plain Papadam** **\$4.00**

Vegetarian Main Course

- 86. Butter Paneer Masala** 🍷 **\$14.90**
Fresh cottage cheese cooked in tomato gravy & spices
- 87. Palak Paneer** 🍷 **\$14.90**
Fresh cottage cheese cooked with baby spinach gravy
- 88. Matter Paneer** **\$14.90**
Green peas & cottage cheese cooked with Indian spices
- 89. Chilli Paneer** 🌶️ 🍷 **\$14.90**
- 90. Aloo Gobi** **\$13.90**
Potato & cauliflower cooked with tomato, onions, garlic, ginger and Indian spices
- 91. Aloo Palak** **\$13.90**
Potato cooked in spinach gravy with Indian spices
- 92. Jeera Aloo** 🍷 **\$13.90**
Potato cooked with cumin & fresh Indian spices
- 93. Brinjal Chana Masala** **\$13.90**
Eggplant and chickpeas cooked together with Indian spices
- 94. Channa Masala** **\$13.90**
Chickpeas cooked with tomato, onions, garlic, ginger and Indian spices
- 95. Mushroom Mattar** **\$13.90**
Fresh mushroom and green peas cooked in Indian spices



96. Mixed Vegetable 🍴 **\$13.90**
Fresh mixed vegetables & paneer cooked in Indian spices



97. Yellow Dal Fry (Dal Tadka) **\$11.90**
Lentils cooked in Indian tadka masala spices

98. Dal Makhani **\$13.90**
Black lentils simmered overnight to create an excellent taste

99. Bhindi Masala **\$13.90**
Fresh ladies fingers cooked with onions, garlic, ginger in Indian spices

100. Gobi Munchurian 🍴 **\$14.90**
Indo Chinese dish made of cauliflower, soy sauce, bell peppers, chilli sauce, ginger garlic paste

Biryani



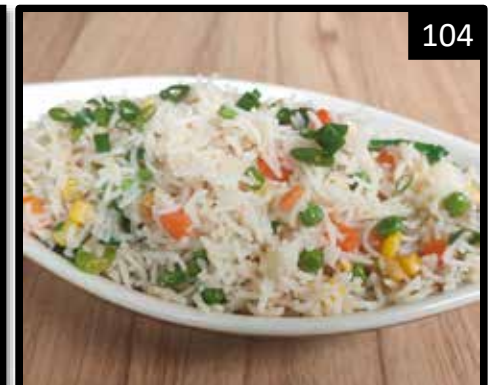
101. Chicken Biryani **\$16.90**
Marinated chicken cooked with basmati rice in Indian spices

102. Mutton Biryani 🍴 **\$18.90**
Marinated mutton cubes cooked with basmati rice & Indian spices



103. Vegetarian Biryani **\$13.90**
Rice cooked with assorted mixed vegetables & Indian spices

104. Veg. Fried Rice 🍴 **\$13.90**
Indo Chinese dish made of soy sauce, carrot, green piece, corn and spring onion.



Non Veg. Main Course



106



107



109



110



111



114



115

- 105. Chicken Vindaloo** 🌶️ **\$16.90**
Boneless chicken leg & potato cooked in hot spicy gravy
- 106. Chicken Tikka Masala** 🍽️ **\$17.90**
Pieces of boneless chicken tikka cooked in Indian spices
- 107. Palak Chicken** **\$16.90**
Boneless chicken cooked in spinach puree with spices
- 108. Chicken Rogan Josh** **\$16.90**
Boneless chicken cooked with potato and rogan spices
- 109. Butter Chicken** 🍽️ **\$17.90**
Boneless pieces of tandoori chicken cooked in cashew, tomato butter gravy with mild spices
- 110. Chilli Chicken** 🌶️ **\$18.90**
Indo Chinese dish
- 111. Mutton Rogan Josh** **\$19.90**
Fresh boneless mutton pieces cooked in rogan gravy
- 112. Mutton Vindaloo** 🌶️ 🍽️ **\$18.90**
Boneless mutton leg & potato cooked in hot spicy gravy
- 113. Palak Mutton** **\$18.90**
Boneless mutton cooked in spinach puree with spices
- 114. Fish Curry** **\$18.90**
boneless Seabass cubes cooked with tomato, onion, garlic, ginger & mild spices
- 115. Prawn Curry** **\$22.00**
Fresh king size prawn cooked with tomato, onion, garlic, ginger & mild spices



116

Raita

- 116. Cucumber Raita \$5.90
- 117. Boondi Raita \$5.90
- 118. Onion Raita \$5.90
- 119. Plain Greek Yoghurt \$4.90



122

Tandoori Naan & Roti

- 120. Plain Naan \$3.90
- 121. Butter Naan 🍞 \$4.00
- 122. Garlic Naan \$4.00
- 123. Sesame Seed Naan \$4.00
- 124. Mixed Naan Basket 🍞 \$15.90
(Plain, Butter, Garlic & Sesame seed)
- 125. Tandoori Roti \$3.90
- 126. Missi Roti (Gram flour) \$4.00
- 127. Cheese Naan \$6.90
- 128. Onion Kulcha \$6.90



124



133

Rice

- 129. Saffron Rice \$6.00
- 130. Basmati Jeera Rice \$6.00
- 131. Kashmiri Rice \$6.90
- 132. Basmati Plain Rice \$5.00



135

Homemade Dessert

- 133. Gulab Jamun (2PC) \$6.90
- 134. Kaju & Pista Barfi (3pc) \$6.90
Homemade cashew and pistachio
- 135. Gajar Halwa \$6.90
Pudding of carrot in desi ghee
- 136. Ras Malai (2PC) \$8.90

French

Soup

137. **French Onion Soup** \$10
Homemade traditional baked French onion soup
138. **Wild Mushroom Soup** \$8

Entrees

139. **Coquilles Saint-Jacques (Scallops)** \$19
Scallops in butter lemon sauce with potato gratin
140. **Foe Grass in butter lemon sauce** \$19
Served with potato gratin
141. **Escargots (6pc)** \$16
Baked with butter garlic parsley & herbs

Salad

142. **Grilled Goat cheese Salad** 🍴 \$13
143. **Grilled Prawn Salad** \$15
144. **Grilled Chicken Salad** \$16

Side Dish

145. **Potato Gratin** \$8
146. **Baby Spinach** \$8
147. **French Beans** \$8

Plats

148. **Duck Leg** \$20
Duck Leg in apricot sauce with potato gratin & salad
149. **Premium Lamb Rack** \$28
Lamb Rack in rosemary sauce, potato gratin & salad
150. **Chicken Fricassée** \$20
Boneless breast chicken in cream sauce served with butter rice



151. Salmon in Butter Lemon

Grilled Salmon in butter lemon sauce served with butter rice

\$22



152. Fresh Prawn in Dijon Mustard

Sautéed prawns in Dijon mustard sauce served with butter rice

\$25



153. Seabass in Dijon Mustard 🍷

Seabass fillet in Dijon mustard sauce served with butter rice

\$22



154. Veg. Aglio e Olio (Spicy)

\$18

155. Shrimp Aglio e Olio (Spicy)

\$22

156. Seafood Carbonara 🍷

\$22

Le Steaks

157. Black Angus Ribeye Steak (Grain fed)

French Fries, salad and sauce: (250 grams) , 4-5 Marbling

\$35



158. Black Angus Sirloin Steak (Grain fed) 🍷

French Fries, salad and sauce: (250 grams), 4-5 Marbling

\$28



159. Wagyu Ribeye

French fries, salad and sauce: (250 grams) , 4-5 Marbling

\$45





BEVERAGE



Draft Beer

	Happy Hours (<8 .00 PM)	After > 8.00 PM
Erdinger White / Guinness (Pint, Jug, Tower)	\$12.00 \$30.00 \$75.00	\$14.00 \$40.00 \$90.00
Tiger/ Heineken (Pint, Jug, Tower)	\$11.00 \$27.00 \$72.00	\$12.00 \$37.00 \$82.00
Archipelago Summer IPA (Pint, Jug, Tower)	\$12.00 \$30.00 \$75.00	\$14.00 \$40.00 \$90.00

Bottle Beer / Cider

Corona \$10	Asahi \$10	Stella \$10	Hoegaarden \$10	Beer Bucket (5) \$45
Little Creature Pale Ale \$12	Mythos (Greek) \$10	Somersby Apple Cider \$15		



Cocktail (Happy Hours [Glass \$12, Jug \$50]) After 8.00 PM [Glass \$15, Jug \$60]

Mojito	Singapore Sling	Screw Driver	Tequila Sunrise
Long Island Tea	Lychee Martini	Tequila Martini	Vodkatini
Bloody Marry	Russian (White, Black)	Brandy Dry	Whiskey Sour
Sangria	Cosmopolitan	Margarita (Lime, Mango)	Caipiroska

Mocktail (Glass \$10, Jug \$40)

Virgin Mojito	Rida Cooler (Sprite + Blue Grenadine Syrup)
Virgin Bloody Marry	Rida Sunrise (Orange + Grenadine Syrup)
Fruit Punch	Rida Thirsty (Mango + Yoghurt + Pistachio)
Shirley Temple (Sprite + Grenadine Syrup)	

Shooters (Happy Hours \$10) (After 8.00 PM \$12)

B-52	Jagerbomb	Tequila Shoot	Kamikazi
Baby Guinness	Big Bamboo	Mind Eraser	

Freshly Squeezed Juices (\$8)

Fresh Water Melon	Fresh Lime With Mint Fresh	Fresh Banana Shake
Fresh Carrot & Beet Root	Fresh Carrot	Young Coconut Water

All prices are subject to 10% service charge.

Juices (\$5)

Apple	Orange	Cranberry	Pink Guava
Mango	Mango Lassi \$6	Laban (Yogurt) \$6	Lime Juice
Fresh Lime Soda \$6	Sweet / Salt Lassi \$6		

Soft Drinks (\$5)

Coke	Zero Coke	Light Coke	Sprite
Ginger Ale	Red Bull \$6	Soda Water	Tonic Water
Homemade Ice Lemon Tea \$6		Ice Mint Tea \$6	Ice Milo \$6

Water (\$5)

Perrier Sparkling water (\$6.00)	Mineral water	Evian water
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Tea (\$5)

English Tea	Fresh Mint Tea
Saffron Tea	Cinnamon Tea
Lemon Tea	Cardamom Tea
Green Tea	Ginger Tea

Coffee

Masala Tea	Cappuccino \$6
Freshly Brewed Coffee \$5	Mochaccino \$6
Latte \$6	Irish Coffee \$12
Espresso \$5	Turkish Coffee \$6

Premium Spirits

	30 ML	BOTTLE		30 ML	BOTTLE
VODKA					
Grey Goose	\$14	\$190	J.W. Red Label	\$12	\$170
Belvedere	\$12	\$170	J.W. Black Label	\$12	\$180
Absolute Blue	\$12	\$140	Monkey Shoulder	\$14	\$190
GIN			BRANDY		
Bombay Sapphire	\$12	\$140	Martell VSOP	\$20	\$250
Beefeater 24	\$12	\$140	Remy Martin	\$15	\$259
RUM			LIQUEUR		
Bacardi 151	\$12	\$190	Baileys	\$11	\$160
Bacardi Superior	\$10	\$140	Peach Schnapps	\$11	\$160
Myer's Dark Rum	\$12	\$140	Sambuca	\$11	\$160
TEQUILA			Kahlua	\$11	\$160
Jose Cuervo	\$12	\$140	Tia Maria	\$11	\$160
Patron Anejo	\$14	\$200	Malibu	\$11	\$160
WHISKY			APERITIF		
The Singleton	-	\$190	Campari	\$11	\$160
Glenlivet 18 years	\$20	\$350	Jagermeister	\$11	\$160
Nikka 21 years	\$20	\$290	Martini	\$11	\$160
Macallan 12 years	\$14	\$250	(Bianco, Dry, Rosso)		
Glenfiddich 12 years	\$14	\$250			
Jack Daniels	\$12	\$180			

All prices are subject to 10% service charge.



Wine & Champagne



House Pour Wine (Red / White)

DE'VALIER Rosso / Bianco (Italy)

Baby Doll Pinot Noir / Sauvignon Blanc

GLASS

BOTTLE

\$12

\$45

\$15

\$65

Champagne / Sparkling Wine

Moet & Chandon Imperial Brut

Prosecco Wine (Extra Dry)

\$15

\$150

\$55

Red Wine

Thema Red Syrah (Greek)

Cranswick Sarus Barossa Shiraz, Australia

Cranswick Lakefield Cabernet Merlot, Australia

Poggio De Vinci Chianti DOCG, Italy

Yealands Estate Single Vineyard Pinot Noir, Marlborough, New Zealand

Vidal Fleury Cotes Du Rhone Rouge, Rhone, France

La Closerie De Malescasse Haut Medoc Rouge, France 2014

Sabatacha Crianza, Spain 2017

Rooiberg Cabernet Sauvignon, South Africa, South Africa

\$60

\$76

\$76

\$70

\$70

\$65

\$95

\$75

\$65

White Wine

Thema White Sauvignon Blanc (Greek)

Yealands Estate Single Vineyard Sauvignon Blanc, Marlborough, New Zealand

Vidal Fleury Cotes Du Rhone Blanc, Rhone, France

Cranswick Estate Chardonnay, Australia

Genus (D.O.P Jumilla) White Spain

Lunardi Pinot Grigio IGT, Veneto, Italy

Le Preare Soave DOC Classico 2019, Italy

Rooiberg Chenin Blanc, South Africa

\$60

\$70

\$65

\$60

\$70

\$65

\$70

\$65

Le Rida

Mediterranean . French & Indian

DELIVERY & PICK UP



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Deliveroo



Foodpanda

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