

# Le Rida

*Mediterranean*

*French*

*Indian*

## Menu

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**Website:** [www.lerida.com.sg](http://www.lerida.com.sg) **Email:** info@lerida.com.sg

# Kids Menu



4



6

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

## Mediterranean Soup and Dips



4 pax

10

### 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



4 pax

11

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

12. Hummus 🍴 \$11  
Chickpeas paste sesame paste fresh lemon juice & EVOO

13. Motabal \$12  
Roasted eggplant, sesame paste, lemon Juice & EVOO

14. Labneh \$13  
Homemade cheese mixed with mint & EVOO

15. Organic Garlic Dip 🍴 \$12  
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



13



14



15



16



18

All prices are subject to 10% service charge.

19. **Tzatziki** \$11  
Greek yogurt mixed with cucumber, garlic & EVOO



10

20. **Warek Enab (4pc)** \$12  
Grape leaves, tomatoes, parsley, rice & lemon



20

21. **Mixed Olives** \$12  
Mixed olives, feta cheese, mint, tomato, & EVOO

## Salad

22. **Tabbouleh** \$12  
Fresh chopped parsley, bourghul wheat, tomatoes, onions, fresh mint, lemon juice & EVOO



22

23. **Fattoush** 🍷 \$13.90  
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

## 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



23



24



26



27



28



25

All prices are subject to 10% service charge.



30

## 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



34

## Wraps

- 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



31

# 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





46

## 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

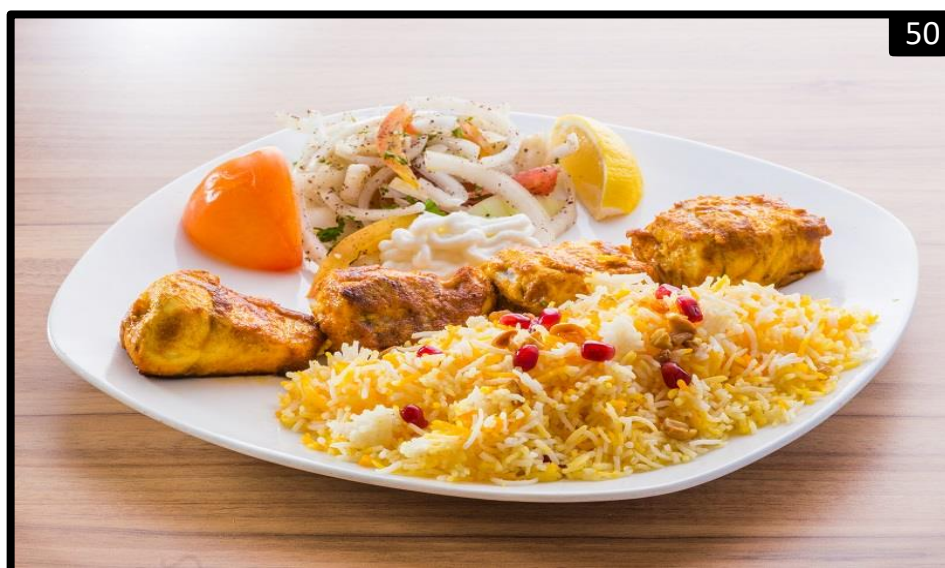
### 50. Fish Fillet 🍴

\$23

Grilled Seabass fillet marinated with lemon juice, ginger, garlic, mustard & served with saffron rice



59



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                                 | \$8.00 |
| 67. Namoorra   | \$8.90 |
| Lebanese semolina cake                                 |        |
| 68. Umm Ali  | \$8.90 |
| Filo pastry pudding topped with cream, milk & nuts     |        |
| 69. Crème Brûlée                                       | \$8.00 |



54



56



57







65

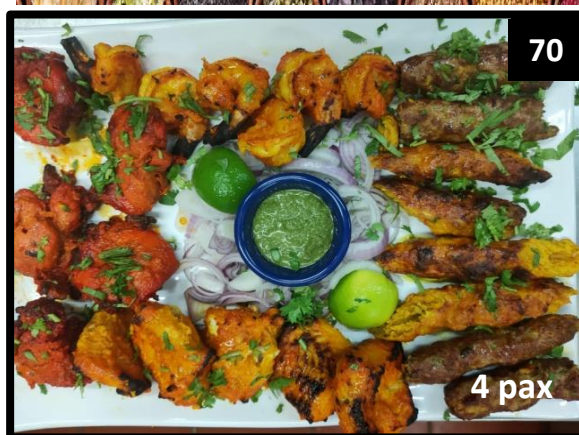


67

# 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**  
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

**79. Samosa (2PC)** 🍷  
Traditional Punjabi style

**\$6.90**

**80. Samosa Chaat**

**\$9.90**

**81. Onion Pakora** 🍷

**\$10.90**

Fried onion slices battered in gram flour



82

**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



87

**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

**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



90

**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



92

**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

*All prices are subject to 10% service charge.*



96

**96. Mixed Vegetable** 🍽️ **\$13.90**

Fresh mixed vegetables & paneer cooked in Indian spices



98

**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



99

**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



100

**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.



102



104

## Non Veg. Main Course



106

105. **Chicken Vindaloo** 🌶️ **\$16.90**  
Boneless chicken leg & potato cooked in hot spicy gravy



107

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



109

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



110

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



111



114



115



## Raita

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

## 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 🍷<br>(Plain, Butter, Garlic & Sesame seed) | \$15.90 |
| 125. Tandoori Roti  | \$3.90  |
| 126. Missi Roti (Gram flour) 🍷                                    | \$4.00  |
| 127. Cheese Naan  | \$6.90  |
| 128. Onion Kulcha   | \$6.90  |

## Rice

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

## Homemade Dessert

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

# 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** \$16  
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



137



138



141



148



149

**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

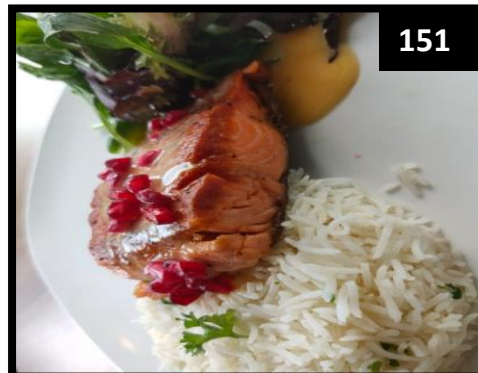
\$25

**158. Black Angus Serlion 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



151



152



153



155



156



158



# 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 \$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

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## Juices (\$5)

Apple	Orange	Cranberry	Pink Guava
Mango	Mango Lassi \$6	Laban (Yogurt) \$6	Lime Juice
Fresh Lime Soda \$6	Sweet / Salt Lassi \$6	Fresh Lime with Mint \$7	

## 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)	Mineral water	Evian water
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## Tea (\$5)

English Tea	Fresh Mint Tea \$8
Saffron Tea \$8	Cinnamon Tea
Lemon Tea	Cardamom Tea
Green Tea	Ginger Tea

## Coffee

Masala Tea \$8	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
<b>VODKA</b>					
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
<b>GIN</b>			<b>BRANDY</b>		
Bombay Sapphire	\$12	\$140	Martell VSOP	\$20	\$250
Beefeater 24	\$12	\$140	Remy Martin	\$15	\$259
<b>RUM</b>			<b>LIQUEUR</b>		
Bacardi 151	\$12	\$190	Baileys	\$11	\$160
Bacardi Superior	\$10	\$140	Peach Schnapps	\$11	\$160
Myer's Dark Rum	\$12	\$140	Sambuca	\$11	\$160
<b>TEQUILA</b>			Kahlua	\$11	\$160
Jose Cuervo	\$11	\$140	Tia Maria	\$11	\$160
Patron Anejo	\$14	\$200	Malibu	\$11	\$160
<b>WHISKY</b>			<b>APERITIF</b>		
Glenlivet 18 years	\$20	\$350	Campari	\$11	\$160
Nikka 21 years	\$20	\$290	Jagermeister	\$11	\$160
Macallan 12 years	\$14	\$250	Martini	\$11	\$160
Glenfiddich 12 years	\$14	\$250	(Bianco, Dry, Rosso)		
Jack Daniels	\$12	\$180			
Singleton 12 years		190			

All prices are subject to 10% service charge.



# Wine & Champagne



## House Pour Wine (Red / White)

	GLASS	BOTTLE
DE'VALIER Rosso / Bianco (Italy)	\$12	\$45
Baby Doll Pinot Noir / Sauvignon Blanc	\$15	\$65

## Champagne / Sparkling Wine

Moet & Chandon Imperial Brut		\$150
Prosecco Wine (Extra Dry)	\$15	\$55

## Red Wine

Thema Red Syrah ( Greek)	\$60
Cranswick Sarus Barossa Shiraz, Australia,	\$76
Cranswick Lakefield Cabernet Merlot, Australia	\$76
Poggio De Vinci Chianti DOCG, Italy	\$70
Yealands Estate Single Vineyard Pinot Noir, Marlborough, New Zealand	\$70
Vidal Fleury Cotes Du Rhone Rouge, Rhone, France	\$65
La Closerie De Malescasse Haut Medoc Rouge, France 2014	\$95
Sabatacha Crianza, Spain 2017	\$75
Rooiberg Cabernet Sauvignon, South Africa, South Africa	\$65

## White Wine

Yealands Estate Single Vineyard Sauvignon Blanc, Marlborough, New Zealand	\$70
Vidal Fleury Cotes Du Rhone Blanc, Rhone, France	\$65
Cranswick Estate Chardonnay, Australia	\$60
Genus (D.O.P Jumilla) White Spain	\$70
Lunardi Pinot Grigio IGT, Veneto, Italy	\$65
Le Preare Soave DOC Classico 2019, Italy	\$70
Rooiberg Chenin Blanc, South Africa	\$65

# Le Rida

*Mediterranean . French & Indian*

## DELIVERY & PICK UP



*GrabFood*



*Deliveroo*



*Foodpanda*

Oddle (Islandwide):

[www.lerida.oddle.me/en\\_SG/stores](http://www.lerida.oddle.me/en_SG/stores)

Deliver.sg (Islandwide):

[www.deliver.sg/en/store/le-rida/457329](http://www.deliver.sg/en/store/le-rida/457329)

Delivery by Le Rida (Islandwide):

[www.lerida.com.sg/shop](http://www.lerida.com.sg/shop)

## SERVICE AVAILABLE

*Catering*

*Live BBQ*

*Delivery*

*Event Plan*

Call us: 91438122 (Sanjiv), 91342395 (Prasad)