

Le Rida

MEDITERRANEAN
FRENCH
INDIAN



Reach Us

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Call Prasad

91342395

for catering & private events





KIDS MENU



- | | |
|----------------------------|------|
| 1. Fish & Chips | \$17 |
| 2. Chicken Nuggets & Fries | \$10 |
| 3. French Fries | \$9 |
| 4. Creamy Pasta 🍴 | \$13 |
| 5. Chicken wings (6pc) | \$11 |
| 6. Pizza Margherita | \$16 |
| 7. Potato Gratin | \$8 |



MEDITERRANEAN SOUP & DIPS

Soup →

8. **Adas Soup** \$7
Made of Lebanese lentils and served with lemon

Cold Mezze →

9. **Mezze Platter For 2pax / 4pax** 🍴 \$36/60
Hummus, Motabal, Tabbouleh, Fattoush & Falafel & EVOO
10. **Dips Platter For 2pax / 4pax** 🍴 \$38/65
Hummus, Motabal, Garlic Dip, Labneh & Mohamara
11. **Hummus** 🍴 \$12
Chickpeas paste sesame paste fresh lemon juice & EVOO
12. **Motabal** \$12
Roasted eggplant, sesame paste, lemon Juice & EVOO
13. **Labneh** \$14
Homemade cheese mixed with mint & EVOO
14. **Organic Garlic Dip** 🍴 \$14
Raw garlic blended with Extra virgin olive oil & lemon
15. **Spicy Feta Dip** 🌶️ \$14
Fresh Greek Feta mashed with chilli & EVOO
16. **Fresh Greek Feta** \$14
Homemade sliced cheese, tomato, oregano & EVOO
17. **Muhammara** \$14
Roasted Walnut, bell pepper, lemon juice, mint & EVOO



4



6



9

4 pax



10

4 pax



11



12



17



15



14



13

18. Tzatziki

Greek yogurt mixed with cucumber, garlic & EVOO

\$12

19. Warek Enab (4pc)

Grape leaves, tomatoes, parsley, rice & lemon

\$12

20. Mixed Olives

Mixed olives, feta cheese, mint, tomato, & EVOO

\$12



SALAD



21. Tabbouleh

Fresh chopped parsley, bourghul wheat, tomatoes, onions, fresh mint, lemon juice & EVOO

\$14

22. Fattoush

Romaine lettuce, tomato, cucumber, parsley, spring onions, garlic, mint, lemon juice, radish, sumac, topped with crispy pitta & EVOO.

\$13

23. Greek Salad

Feta cheese, olives, cucumber, onion, green pepper, tomato, lemon juice & EVOO.

\$16

24. Watermelon

Watermelon & feta cheese, olives and mint

\$16

HOMEMADE BREADS



25. Pitta Bread (4pc)

\$5

26. Za'ater Bread with herbs (1pc)

\$7

27. Sesame Seed Bread (1pc)

\$6

28. Cheese Bread (1pc)

\$8



19



20



21



22



23



25



26



27



24

HOT MEZZE

29. Halloumi Grilled (4 pc) 🍳

Grilled Halloumi, rich in calcium and protein

\$15

30. Falafel (4 pcs) 🍳

Fritters of chickpeas & broad beans, onions, garlic, special spices & coriander in EVOO

\$15

31. Sanbusik (4 pcs)

Pastries stuffed with minced lamb, tahini & pine kernels grilled in oven

\$16

32. Rakakat Bel Jebneh (6 pcs) 🍳

Fried spring rolls stuffed with feta cheese, onion, parsley, mint and pine kernel

\$12

33. Kibbey Maklieh (4 pcs)

Fried round kibbeh balls, ground meat & pine kernels

\$18

WRAPS



34. Chicken Wrap

Grilled chicken, lettuce, tomato in middle-eastern sauce

\$12

35. Lamb Wrap

Grilled lamb, lettuce, tomato in middle-eastern sauce

\$14

36. Falafel Wrap (VEG)

Lettuce, Falafel, Tomato, Tahini & middle-eastern sauce

\$11



29



30



31



32



33



34

FROM CHARCOAL GRILL

Lamb →

37. Mixed Grilled For 2pax / 4pax



\$46/85

Charcoal grilled minced lamb, lamb tenderloin cubes, chicken cubes & minced chicken kebab serve with saffron rice

38. Lebanese Kofta Kebab

\$24

Minced lamb meat skewered with onions, & parsley served with saffron rice

39. Reyash Ghanam (premium lamb chop)

\$28

Charcoal grilled lamb chops serve with saffron rice

40. Shikaf Kebab

\$24

Lamb tenderloin cubes marinated with Lebanese spices, served with grilled tomatoes, onion & saffron rice

Chicken →



41. Shish Taouk

\$23

Chicken morsels skewered with whole mushrooms, marinated with garlic sauce & mustard paste served with saffron rice

42. Shirazy Kebab

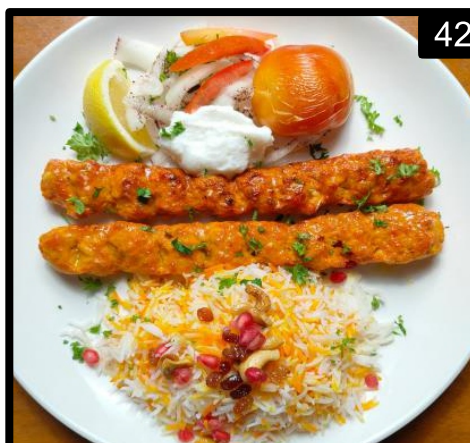
\$22

Minced chicken skewered with Iranian spices & served with saffron rice

43. Lebanese Chicken Tikka

\$22

Fresh boneless chicken leg marinated with yoghurt & traditional spices & serve with saffron rice



Beef →

44. Beef Shikaf Kebab

\$24

Beef cubes tenderloin marinated in Lebanese spices served with grilled tomatoes, onion, & saffron rice



Fresh Seafood →

45. Mixed Seafood Grilled For 2pax / 4pax \$46/85

Combinations of prawns & fish fillet with saffron rice

46. Grilled Prawn

\$28

Fresh prawn marinated in apple vinegar, mustard & served with saffron rice

47. Salmon Fillet

\$25

Charcoal grilled salmon served with saffron rice

48. Fish Fillet

\$24

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



Mendi Rice →

49. Lamb Mendi \$23

Lamb leg cooked with basmati rice & mendi spices

50. Chicken Mendi \$20

Chicken leg cooked with basmati rice & mendi spices

51. Fish Mendi \$23

Seabass fillet cooked with basmati rice & mendi spices

52. Prawn Mendi \$25

Fresh prawn cooked with basmati rice & mendi spices

Vegetable →

53. Mussaka Batinjan \$17

Chickpeas & eggplant sauté with middle eastern spices

54. Spinach Cheese \$20

Cottage cheese cooked with fresh baby spinach, garlic & middle eastern spices

55. Lebanese Paneer Tikka \$20

Cottage cheese charcoal grilled, marinated in middle eastern spices and yoghurt, served with saffron rice

56. Batata Harra \$16

Spicy middle eastern potato

Rice →

57. Saffron Rice \$6

58. Plain Rice \$5

59. Arabic / Olive Rice \$6

Dessert →

60. Baklava \$10

Freshly baked traditional arabic pastry with mixed nut

61. Lebanese Ice Cream \$8

62. Namoor \$9

Lebanese semolina cake

63. Umm Ali \$9

Filo pastry pudding topped with cream, milk & nuts



INDIAN

From Tandoor →

64. Kebab Platter for 2pax / 4pax 🍴

\$48/90

Prawn, Fish, Chicken and Mutton with mild spices and made heavenly in tandoor

65. Tandoori Chicken half / Full

\$16/29

Chicken Marinated with mild spices and made heavenly in tandoor

66. Chicken Tikka 🍴

\$17

Boneless pieces of chicken leg marinated in Indian spices and BBQ in tandoor

67. Mutton Sheekh Kebab 🍴

\$21

Minced mutton skewered with onion, garlic, ginger and Indian spices roasted in tandoor

68. Chicken Sheekh Kebab

\$17

Minced chicken skewered with onion, garlic, ginger & Indian spices roasted in tandoor

69. Fish Tikka 🍴

\$21

Seabass fillet grilled with Indian spices in tandoor

70. Tandoori Salmon

\$24

Salmon Fillet roasted with Indian spices in tandoor

71. Tandoori Prawn

\$28

King size fresh prawn marinated in Indian spices and roasted in tandoor

72. Paneer Tikka (Veg)

\$17

Fresh cottage cheese marinated in spices and roasted in tandoor



64

2 pax



66



67



72



71



70

VEGETARIAN STARTERS / CHAAT / PAPADAM

- 73. Samosa (2PC)** 🍲 **\$7**
Traditional Punjabi style
- 74. Samosa Chaat** **\$10**
- 75. Onion Pakora** 🍲 **\$11**
Fried onion slices battered in gram flour
- 76. Paneer Pakora** **\$17**
Homemade cottage cheese coated with gram flour
- 77. Hara Bhara Kebab (4 pc)** **\$14**
Grinded baby spinach, mixed vegetable & spices
- 78. Masala Papadam** 🍲 **\$8**
- 79. Plain Papadam** **\$4**

Vegetarian Main Course →

- 80. Butter Paneer Masala** 🍲 **\$17**
Fresh cottage cheese cooked in tomato gravy & spices
- 81. Palak Paneer** 🍲 **\$17**
Fresh cottage cheese cooked with baby spinach gravy
- 82. Matter Paneer** **\$17**
Green peas & cottage cheese cooked with Indian spices
- 83. Chilli Paneer** 🌶️ 🍲 **\$19**
- 84. Aloo Gobi** **\$14**
Potato & cauliflower cooked with tomato, onions, garlic, ginger and Indian spices
- 85. Aloo Palak** **\$14**
Potato cooked in spinach gravy with Indian spices
- 86. Jeera Aloo** 🍲 **\$14**
Potato cooked with cumin & fresh Indian spices
- 87. Brinjal Chana Masala** **\$14**
Eggplant and chickpeas cooked together with Indian spices
- 88. Channa Masala** **\$14**
Chickpeas cooked with tomato, onions, garlic, ginger and Indian spices
- 89. Mushroom Mattar** **\$14**
Fresh mushroom and green peas cooked in Indian spices



73



76



81



82



84



86

90. Mixed Vegetable 🍲

Fresh mixed vegetables & paneer cooked in Indian spices

\$14



91. Yellow Dal Fry (Dal Tadka)

Lentils cooked in Indian tadka masala spices

\$13

92. Dal Makhani

Black lentils simmered overnight to create an excellent taste

\$15



93. Bhindi Masala

Fresh ladies fingers cooked with onions, garlic, ginger in Indian spices

\$14

94. Gobi Munchurian 🍲

Indo Chinese dish made of cauliflower, soy sauce, bell peppers, chilli sauce, ginger garlic paste

\$15



Biryani →

95. Chicken Biryani

Marinated chicken cooked with basmati rice in Indian spices

\$17

96. Mutton Biryani 🍲

Marinated mutton cubes cooked with basmati rice & Indian spices

\$21

97. Vegetarian Biryani

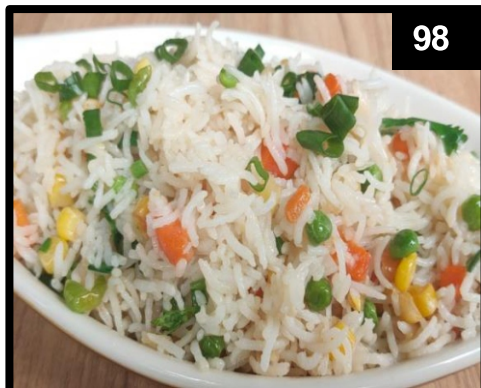
Rice cooked with assorted mixed vegetables & Indian spices

\$15

98. Veg. Fried Rice 🍲

Indo Chinese dish made of soy sauce, carrot, green piece, corn and spring onion

\$15



NON VEG. MAIN COURSE

99. **Chicken Vindaloo** 🌶️ \$17

Boneless chicken leg & potato cooked in hot spicy gravy

100. **Chicken Tikka Masala** 🍲 \$19

Pieces of boneless chicken tikka cooked in Indian spices

101. **Palak Chicken** \$17

Boneless chicken cooked in spinach puree with spices

102. **Chicken Rogan Josh** \$17

Boneless chicken cooked with potato and rogan spices

103. **Butter Chicken** 🍲 \$20

Boneless pieces of tandoori chicken cooked in cashew, tomato butter gravy with mild spices

104. **Chilli Chicken** 🌶️ \$20

Indo Chinese dish

105. **Mutton Rogan Josh** \$21

Fresh boneless mutton pieces cooked in rogan gravy

106. **Mutton Vindaloo** 🌶️ 🍲 \$20

Boneless mutton leg & potato cooked in hot spicy gravy

107. **Palak Mutton** \$20

Boneless mutton cooked in spinach puree with spices

108. **Fish Curry** \$20

Boneless Seabass cubes cooked with tomato, onion, garlic, ginger & mild spices

109. **Prawn Curry** \$23

Fresh king size prawn cooked with tomato, onion, garlic, ginger & mild spices



100



101



103



104



109



108



105

RAITA



- | | |
|---------------------------|-----|
| 110. Cucumber Raita | \$7 |
| 111. Plain Greek Yoghourt | \$6 |

TANDOORI NAAN & ROTI

- | | |
|---|------|
| 112. Plain Naan | \$4 |
| 113. Butter Naan 🍞 | \$5 |
| 114. Garlic Naan | \$5 |
| 115. Sesame Seed Naan | \$5 |
| 116. Mixed Naan Basket 🍞
(Plain, Butter, Garlic & Sesame seed) | \$19 |
| 117. Tandoori Roti | \$4 |
| 118. Missi Roti (Gram flour) | \$4 |
| 119. Cheese Naan | \$7 |
| 120. Onion Kulcha | \$7 |
| 121. Laccha Paratha | \$6 |



110



114



116



126



128

RICE



- | | |
|-------------------------|-----|
| 122. Saffron Rice | \$6 |
| 123. Basmati Jeera Rice | \$6 |
| 124. Kashmiri Rice | \$7 |
| 125. Basmati Plain Rice | \$5 |



HOMEMADE DESSERT

- | | |
|--|------|
| 126. Gulab Jamun (2PC) | \$7 |
| 127. Kaju & Pista Barfi (3pc)
Homemade cashew and pistachio | \$7 |
| 128. Gajar Halwa
Pudding of carrot in desi ghee | \$7 |
| 129. Ras Malai (2PC) | \$10 |

FRENCH

Soup →

130. French Onion Soup

\$10

Homemade traditional baked French onion soup

131. Wild Mushroom Soup

\$8

Entrees →

132. Coquilles Saint-Jacques (Scallops)

\$19

Scallops in butter lemon sauce with potato gratin

133. Escargots (6pc)

\$16

Baked with butter garlic parsley & herbs

Plats →

134. Duck Leg

\$20

Duck Leg in apricot sauce with potato gratin & salad

135. Premium Lamb Rack

\$28

Lamb Rack in rosemary sauce, potato gratin & salad

136. Chicken Fricassée

\$20

Boneless breast chicken in cream sauce served with butter rice



130



131



133



134



135

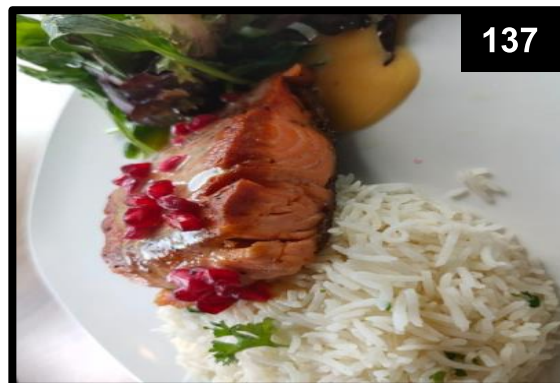


136

137. Salmon in Butter Lemon

Grilled Salmon in butter lemon sauce served with butter rice

\$24



137

138. Fresh Prawn in Dijon Mustard

Sautéed prawns in Dijon mustard sauce served with butter rice

\$25



138

139. Seabass in Dijon Mustard 🍳

Seabass fillet in Dijon mustard sauce served with butter rice

\$24



139

140. Veg. Aglio e Olio



\$18

141. Shrimp Aglio e Olio

\$28



141

142. Seafood Carbonara 🍳

\$24



142

Le Steaks ➔



143. Black Angus Ribeye Steak (Grain fed)

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

\$35

144. Black Angus Serlion Steak (Grain fed) 🍳

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

\$30

145. Wagyu Ribeye

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

\$60



144



Tap Beer →

Erdinger White /

Guinness

Tiger/ Heineken



BEVERAGE



Before 8.00 PM

After 8.00 PM

Pint

Jug

Tower

Pint

Jug

Tower

\$13

\$38

\$75

\$15

\$40

\$90

\$12

\$30

\$72

\$13

\$37

\$82

← Bottle Beer / Cider →

\$10

- Corona
- Asahi
- Hoegaarden
- Mythos (Greek)

- Beer Bucket (5) \$45
- Little Creature Pale Ale \$12
- Somersby Apple Cider \$15



← Cocktail →

Before 8.00 PM

After 8.00 PM

Glass

Jug

Glass

Jug

\$14

\$50

\$16

\$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 →

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

Glass
\$10

Jug
\$40



← Shooters →

Before 8.00 PM

After 8.00 PM

\$10

\$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

— Juices —

\$6 Apple
Orange
Cranberry

Pink Guava
Mango



\$7 Laban (Yogurt)
Fresh Lime Juice
Fresh Lime Soda
Lassi (Sweet / Salt)

\$8 Mango
Lassi



— Soft Drinks —

\$5 Coke
Zero Coke
Light Coke
Sprite

Ginger Ale
Soda Water
Tonic Water

\$6 Red Bull
Ice Mint
Tea



\$7 Hot Chocolate
Hot Milo/Ice Milo
Homemade Ice
Lemon Tea



Perrier Sparkling water

— Water —

\$6



Mineral water

\$5

— Tea —

\$5 English Tea
Saffron Tea
Lemon Tea
Green Tea
Fresh Mint Tea

Cinnamon Tea
Cardamom Tea
Ginger Tea
Masala Tea



— Coffee —

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



— Premium Spirits —

VODKA

Grey Goose
Absolute Blue

GIN

Bombay Sapphire
Hendrick's
Roku Gin

RUM

Bacardi 151
Bacardi Superior
Myer's Dark Rum
Old Monk

TEQUILA

Jose Cuervo
Patron Anejo

WHISKY

The Singleton
Glenlivet 18 years
Nikka 21 years
Macallan 12 years
Glenfiddich 12 years



30 ML BOTTLE

\$14 \$190
\$12 \$140

\$12 \$140
\$14 \$200
\$14 \$200

\$12 \$190
\$10 \$140
\$12 \$140
\$13 \$150

\$12 \$140
\$14 \$200

- \$190
\$20 \$350
\$20 \$290
\$14 \$250
\$14 \$250

Jack Daniels
J.W. Red Label
J.W. Black Label
Monkey Shoulder

BRANDY

Martell VSOP
Remy Martin

LIQUEUR

Baileys
Peach Schnapps
Sambuca
Kahlua
Tia Maria
Malibu

APERITIF

Campari
Jagermeister
Martini
(Bianco, Dry, Rosso)

30 ML BOTTLE

\$12 \$180
\$12 \$170
\$12 \$180
\$14 \$190

\$20 \$250
\$15 \$259

\$11 \$160
\$11 \$160
\$11 \$160
\$11 \$160
\$11 \$160
\$11 \$160

\$11 \$160
\$11 \$160
\$11 \$160



WINE & CHAMPAGNE

House Pour Wine (Red / White)

DE'VALIER (Rosso / Bianco) - Italy

Baby Doll (Pinot Noir / Sauvignon Blanc)

Champagne / Sparkling Wine

Moët & Chandon Imperial Brut

Prosecco Wine (Extra Dry)



GLASS BOTTLE

\$13 \$45

\$15 \$70

- \$150

\$16 \$55

◆ Red Wine ◆

Thema Red - 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 - France

La Closerie De Malescasse Haut Medoc Rouge - France 2014

Sabatacha Crianza - Spain 2017

Rooiberg Cabernet Sauvignon - South Africa



\$70

\$76

\$76

\$70

\$70

\$70

\$95

\$75

\$65

◆ White Wine ◆

Thema White - Greek

Yealands Estate Single Vineyard Sauvignon Blanc, Marlborough - New Zealand

Vidal Fleury Cotes Du Rhone Blanc - 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



\$70

\$70

\$70

\$60

\$70

\$70

\$70

\$65

Le Rida

Mediterranean.French.Indian



Delivery
& Pick Up



SERVICES AVAILABLE



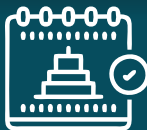
Catering



Delivery



Live BBQ



Event
Planning



Oddle
(Islandwide)



Delivery by LeRida
(Islandwide)

Call Prasad

91342395

for more details

