

# Le Rida

MEDITERRANEAN  
FRENCH  
INDIAN



## Reach Us

 [www.LeRida.com.sg](http://www.LeRida.com.sg)

 64634755

 [info@lerida.com.sg](mailto:info@lerida.com.sg)

 903 Bukit Timah Road (S) 589620

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	



4

### Cold Mezze →

9. Mezze Platter For 2pax / 4pax	\$36/60
Hummus, Motabal, Tabbouleh, Fattoush & Falafel & EVOO	



9

10. Dips Platter For 2pax / 4pax	\$38/65
Hummus, Motabal, Garlic Dip, Labneh & Mohamara	



10

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



11

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



12

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



13

14. Organic Garlic Dip	\$14
Raw garlic blended with Extra virgin olive oil & lemon	



14

15. Spicy Feta Dip	\$14
Fresh Greek Feta mashed with chilli & EVOO	



15

16. Fresh Greek Feta	\$14
Homemade sliced cheese, tomato, oregano & EVOO	



16

17. Muhammara	\$14
Roasted Walnut, bell pepper, lemon juice, mint & EVOO	



17



2

**18. Tzatziki**

Greek yogurt mixed with cucumber, garlic & EVOO

**19. Warek Enab (4pc)**

Grape leaves, tomatoes, parsley, rice & lemon

**20. Mixed Olives**

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

**SALAD****21. Tabbouleh**

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

**22. Fattoush**

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

**23. Greek Salad**

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

**24. Watermelon**

Watermelon & feta cheese, olives and mint

**HOMEMADE BREADS****25. Pitta Bread (4pc)****26. Za'ater Bread with herbs (1pc)****27. Sesame Seed Bread (1pc)****28. Cheese Bread (1pc)**

25



26



27



24



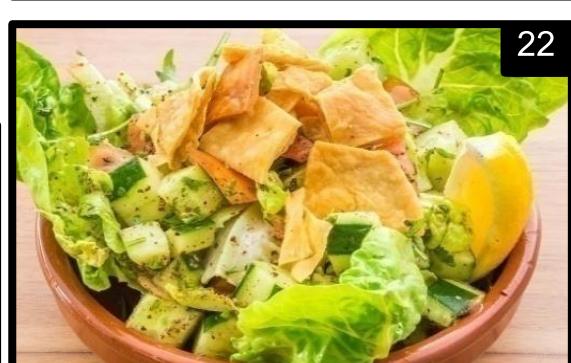
\$12



\$12



\$14

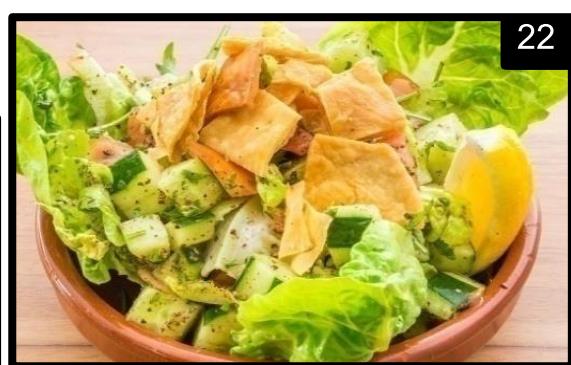


\$13



\$16

19



21

22

23

## HOT MEZZE

### 29. Halloumi Grilled (4 pc)

Grilled Halloumi, rich in calcium and protein

\$15



29

### 30. Falafel (4 pcs)

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

\$15



30

### 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



30

### 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



31

### 35. Lamb Wrap

Grilled lamb, lettuce, tomato in middle-eastern sauce

\$14



32

### 36. Falafel Wrap (VEG)

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

\$11



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



#### 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





## 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 →

<b>49. Lamb Mendi</b>	<b>\$23</b>
Lamb leg cooked with basmati rice & mendi spices	
<b>50. Chicken Mendi</b>	<b>\$20</b>
Chicken leg cooked with basmati rice & mendi spices	
<b>51. Fish Mendi</b>	<b>\$23</b>
Seabass fillet cooked with basmati rice & mendi spices	
<b>52. Prawn Mendi</b>	<b>\$25</b>
Fresh prawn cooked with basmati rice & mendi spices	



## Vegetable →

<b>53. Mussaka Batinjan</b>	<b>\$17</b>
Chickpeas & eggplant sauté with middle eastern spices	
<b>54. Spinach Cheese</b>	<b>\$20</b>
Cottage cheese cooked with fresh baby spinach, garlic & middle eastern spices	
<b>55. Lebanese Paneer Tikka</b>	<b>\$20</b>
Cottage cheese charcoal grilled, marinated in middle eastern spices and yoghurt, served with saffron rice	
<b>56. Batata Harra</b>	<b>\$16</b>
Spicy middle eastern potato	



## Rice →

<b>57. Saffron Rice</b>	<b>\$6</b>
Cottage cheese charcoal grilled, marinated in middle eastern spices and yoghurt, served with saffron rice	
<b>58. Plain Rice</b>	<b>\$5</b>



## Dessert →

<b>60. Baklava</b>	<b>\$10</b>
Freshly baked traditional arabic pastry with mixed nut	
<b>61. Lebanese Ice Cream</b>	<b>\$8</b>
<b>62. Namoora</b>	<b>\$9</b>
Lebanese semolina cake	
<b>63. Umm Ali</b>	<b>\$9</b>
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**

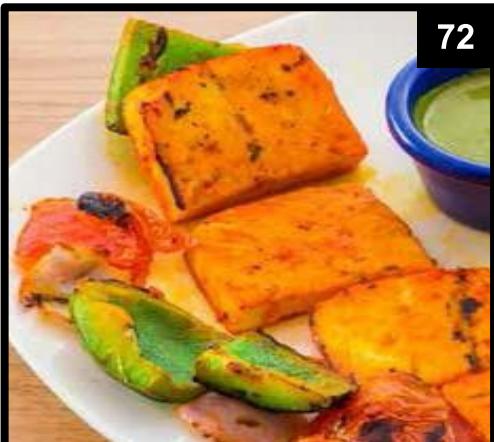
Salmon Fillet roasted with Indian spices in tandoor

**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



## VEGETARIAN STARTERS / CHAAT / PAPADAM

### 73. Samosa (2PC)

Traditional Punjabi style

\$7



### 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

81

82

84

86

**90. Mixed Vegetable** 

\$14

Fresh mixed vegetables & paneer cooked in Indian spices

**91. Yellow Dal Fry (Dal Tadka)**

\$13

Lentils cooked in Indian tadka masala spices

**92. Dal Makhani**

\$15

Black lentils simmered overnight to create an excellent taste

**93. Bhindi Masala**

\$14

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

**94. Gobi Munchurian** 

\$15

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

**Biryani →****95. Chicken Biryani**

\$17

Marinated chicken cooked with basmati rice in Indian spices

**96. Mutton Biryani** 

\$21

Marinated mutton cubes cooked with basmati rice & Indian spices

**97. Vegetarian Biryani**

\$15

Rice cooked with assorted mixed vegetables & Indian spices

**98. Veg. Fried Rice** 

\$15

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



## 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



## 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

## 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



110



114



116



126



128

# FRENCH

## Soup →

**130. French Onion Soup** \$10

Homemade traditional baked French onion soup

**131. Wild Mushroom Soup** \$8



130

## 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



131

## Plats →

**134. Duck Leg** \$20

Duck Leg in apricot sauce with potato gratin & salad



133

**135. Premium Lamb Rack** \$28

Lamb Rack in rosemary sauce, potato gratin & salad



134

**136. Chicken Fricassée** \$20

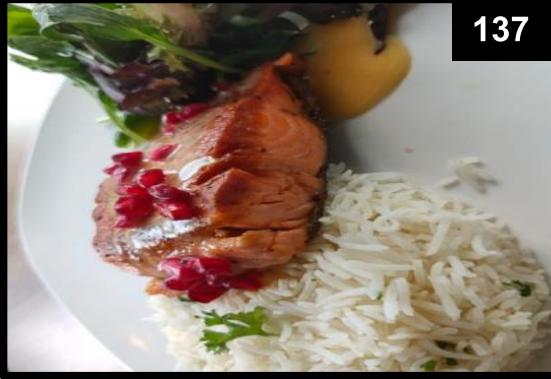
Boneless breast chicken in cream sauce served with butter rice



135



13

137. <b>Salmon in Butter Lemon</b>	\$24	 137
Grilled Salmon in butter lemon sauce served with butter rice		
138. <b>Fresh Prawn in Dijon Mustard</b>	\$25	 138
Sautéed prawns in Dijon mustard sauce served with butter rice		
139. <b>Seabass in Dijon Mustard</b> 	\$24	 139
Seabass fillet in Dijon mustard sauce served with butter rice		
140. <b>Veg. Aglio e Olio</b>	\$18	 141
		
141. <b>Shrimp Aglio e Olio</b>	\$28	 142
		
142. <b>Seafood Carbonara</b> 	\$24	
		
<b>Le Steaks</b> 		
143. <b>Black Angus Ribeye Steak (Grain fed)</b>	\$35	 143
French Fries, salad and sauce: (250 grams), 4-5 Marbling		
144. <b>Black Angus Serlion Steak (Grain fed)</b> 	\$30	 144
French Fries, salad and sauce: (250 grams), 4-5 Marbling		
145. <b>Wagyu Ribeye</b>	\$60	 145
French fries, salad and sauce: (250 grams), 4-5 Marbling		



## 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)
- Little Creature Pale Ale
- Somersby Apple Cider



- Mojito
- Singapore Sling
- Screw Driver
- Tequila Sunrise
- Long Island Tea
- Lychee Martini
- Tequila Martini
- Vodkatini

## ← Cocktail →

Before 8.00 PM

Glass	Jug
\$14	\$50

After 8.00 PM

Glass	Jug
\$16	\$60



- 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)



## ← Shooters →

Before 8.00 PM

\$10

After 8.00 PM

\$12

- B-52
- Jagerbomb

- Tequila Shoot
- Kamikazi

- Baby Guinness
- Big Bamboo



## ← 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 →

**\$6**

Apple  
Orange  
Cranberry

Pink Guava  
Mango

**\$7**



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

**\$8**

Mango  
Lassi



**\$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

**\$6**



Mineral water

**\$5**

## ← Water →

**\$5**

English Tea  
Saffron Tea  
Lemon Tea  
Green Tea  
Fresh Mint Tea

Cinnamon Tea  
Cardamom Tea  
Ginger Tea  
Masala Tea



Freshly Brewed Coffee  
Espresso  
Latte  
Cappuccino  
Mochaccino  
Turkish Coffee  
Irish Coffee



**\$5**  
**\$5**  
**\$6**  
**\$6**  
**\$6**  
**\$6**  
**\$12**

## ← Tea →

## ← Coffee →

### VODKA

Grey Goose  
Absolute Blue



### 30 ML BOTTLE

**\$14**  
**\$12**

**\$190**  
**\$140**

Jack Daniels

### 30 ML BOTTLE

**\$12**

**\$180**

J.W. Red Label

**\$12**

**\$170**

J.W. Black Label

**\$12**

**\$180**

Monkey Shoulder

**\$14**

**\$190**

### GIN

Bombay Sapphire  
Hendrick's  
Roku Gin

### 30 ML BOTTLE

**\$12**

**\$140**

**\$14**

**\$200**

**\$14**

**\$200**

Martell VSOP

**\$20**

**\$250**

Remy Martin

**\$15**

**\$259**

### RUM

Bacardi 151  
Bacardi Superior  
Myer's Dark Rum  
Old Monk

### 30 ML BOTTLE

**\$12**

**\$190**

**\$10**

**\$140**

**\$12**

**\$140**

**\$13**

**\$150**

Baileys

**\$11**

**\$160**

Peach Schnapps

**\$11**

**\$160**

Sambuca

**\$11**

**\$160**

Kahlua

**\$11**

**\$160**

Tia Maria

**\$11**

**\$160**

Malibu

**\$11**

**\$160**

### TEQUILA

Jose Cuervo  
Patron Anejo



**\$12**

**\$140**

**\$14**

**\$200**

APERITIF

**\$11**

**\$160**

Campari

**\$11**

**\$160**

Jagermeister

**\$11**

**\$160**

Martini

**\$11**

**\$160**

(Bianco, Dry, Rosso)



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
DE'VALIER ( <b>Rosso / Bianco</b> ) - Italy	\$13	\$45
Baby Doll ( <b>Pinot Noir / Sauvignon Blanc</b> )	\$15	\$70

### Champagne / Sparkling Wine

Moet & Chandon Imperial Brut

Prosecco Wine ( **Extra Dry** )

-	\$150
Prosecco Wine ( <b>Extra Dry</b> )	\$16

### ← Red Wine →

#### Thema Red - Greek

\$70

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 - France

\$70

La Closerie De Malescasse Haut Medoc Rouge - France 2014

\$95

Sabatacha Crianza - Spain 2017

\$75

Rooiberg Cabernet Sauvignon - South Africa

\$65



### ← White Wine →

#### Thema White - Greek

\$70

Yealands Estate Single Vineyard Sauvignon Blanc, Marlborough - New Zealand

\$70

Vidal Fleury Cotes Du Rhone Blanc - France

\$70

Cranswick Estate Chardonnay - Australia

\$60

Genus (D.O.P Jumilla) White - Spain

\$70

Lunardi Pinot Grigio IGT, Veneto - Italy

\$70

Le Preare Soave DOC Classico 2019 - Italy

\$70

Rooiberg Chenin Blanc - South Africa

\$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

