

Le Rida

MEDITERRANEAN FRENCH INDIAN



Reach Us

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 903 Bukit Timah Road (S) 589620

Call Prasad

91342395

for catering & private events





KIDS MENU



- | | |
|----------------------------|------|
| 1. Fish & Chips | \$17 |
| 2. Chicken Nuggets & Fries | \$12 |
| 3. French Fries | \$10 |
| 4. Creamy Pasta 🍴 | \$15 |
| 5. Chicken wings (6pc) | \$11 |
| 6. Pizza Margherita | \$18 |
| 7. Potato Gratin | \$9 |



MEDITERRANEAN SOUP & DIPS



Soup →

- | | |
|--|-----|
| 8. Adas Soup | \$8 |
| Made of Lebanese lentils and served with lemon | |

Cold Mezze →

- | | |
|--|-------------|
| 9. Mezze Platter (2 / 4 / 6 pax) 🍴 | \$40/75/115 |
| Hummus, Motabal, Tabbouleh, Fattoush & Falafel & EVOO | |
| 10. Dips Platter (2 / 4 / 6 pax) 🍴 | \$40/75/115 |
| Hummus, Motabal, Garlic Dip, Labneh & Mohamara | |
| 11. Hummus 🍴 | \$14 |
| Chickpeas paste sesame paste fresh lemon juice & EVOO | |
| 12. Motabal | \$14 |
| Roasted eggplant, sesame paste, lemon Juice & EVOO | |
| 13. Labneh | \$17 |
| Homemade cheese mixed with mint & EVOO | |
| 14. Organic Garlic Dip 🍴 | \$16 |
| Raw garlic blended with Extra virgin olive oil & lemon | |
| 15. Spicy Feta Dip 🌶️ | \$17 |
| Fresh Greek Feta mashed with chilli & EVOO | |
| 16. Fresh Greek Feta | \$17 |
| Homemade sliced cheese, tomato, oregano & EVOO | |
| 17. Muhammara | \$17 |
| Roasted Walnut, bell pepper, lemon juice, mint & EVOO | |



18. Tzatziki

Greek yogurt mixed with cucumber, garlic & EVOO

\$14

19. Warek Enab (4pc)

Grape leaves, tomatoes, parsley, rice & lemon

\$14

20. Mixed Olives

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

\$16



SALAD



21. Tabbouleh

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

\$16

22. Fattoush

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

\$15

23. Greek Salad

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

\$20

24. Watermelon Feta Salad

Watermelon & feta cheese, olives and mint

\$20

HOMEMADE BREADS



25. Pitta Bread (4pc)

\$6

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

\$8

27. Sesame Seed Bread (1pc)

\$7

28. Cheese Bread (1pc)

\$12



19



20



21



22



23



25



26



27



24

HOT MEZZE

29. Halloumi Grilled (4 pc) 🍳

Grilled Halloumi, rich in calcium and protein

\$18

30. Falafel (4 pcs) 🍳

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

\$18

31. Sanbusik (4 pcs)

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

\$19

32. Rakakat Bel Jebneh (6 pcs) 🍳

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

\$16

33. Kibbey Maklieh (4 pcs)

Fried round kibbeh balls, ground meat & pine kernels

\$20

WRAPS



34. Chicken Wrap

Grilled chicken, lettuce, tomato in middle-eastern sauce

\$15

35. Lamb Wrap

Grilled lamb, lettuce, tomato in middle-eastern sauce

\$18

36. Falafel Wrap (VEG)

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

\$14



29



30



31



32



33



34

FROM CHARCOAL GRILL

Lamb →



37. Mixed Grilled (2 / 4 / 6 pax)



\$50/95/145

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

38. Lebanese Kofta Kebab

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

\$26

39. Reyash Ghanam (premium lamb chop)



Charcoal grilled lamb chops serve with saffron rice

\$35

40. Shikaf Kebab

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

\$27

Chicken →



41. Shish Taouk



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

\$25

42. Shirazy Kebab



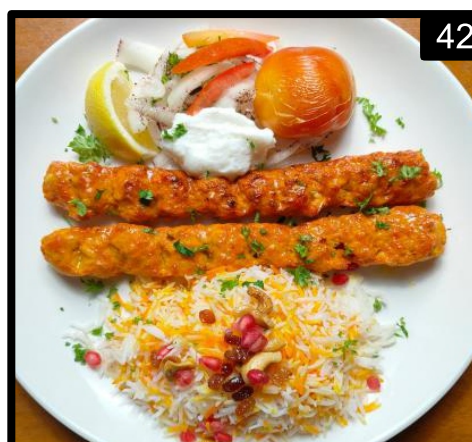
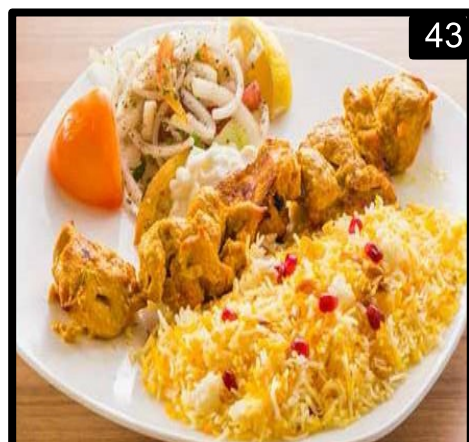
Minced chicken skewered with Iranian spices & served with saffron rice

\$24

43. Lebanese Chicken Tikka

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

\$24



Beef →

44. Beef Shikaf Kebab

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

\$28



44



Fresh Seafood →

45. Mixed Seafood Grilled (2 / 4 / 6 pax) \$50/95/145

Combinations of prawns & fish fillet with saffron rice

\$30



45

46. Grilled Prawn

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

\$28



46

47. Salmon Fillet

Charcoal grilled salmon served with saffron rice

\$26



47

48. Fish Fillet

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



48

Mendi Rice →

49. Lamb Mendi \$26

Lamb leg cooked with basmati rice & mendi spices

50. Chicken Mendi \$22

Chicken leg cooked with basmati rice & mendi spices

51. Fish Mendi \$24

Seabass fillet cooked with basmati rice & mendi spices

52. Prawn Mendi \$26

Fresh prawn cooked with basmati rice & mendi spices

Vegetable →

53. Mussaka Batinjan \$20

Chickpeas & eggplant sauté with middle eastern spices

54. Spinach Cheese \$22

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

55. Lebanese Paneer Tikka \$22

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

56. Batata Harra \$18

Spicy middle eastern potato

Rice →

57. Saffron Rice \$8

58. Plain Rice \$6

59. Arabic / Olive Rice \$8

Dessert →

60. Baklava (3 pcs) \$14

Freshly baked traditional arabic pastry with mixed nut

61. Lebanese Ice Cream \$10

62. Namoor \$10

Lebanese semolina cake

63. Umm Ali \$12

Filo pastry pudding topped with cream, milk & nuts



INDIAN

From Tandoor →

64. Kebab Platter (2 / 4 / 6 pax) 🍴

\$50/95/145

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

65. Tandoori Chicken half / Full

\$18/34

Chicken Marinated with mild spices and made heavenly in tandoor

66. Chicken Tikka 🍴

\$20

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

67. Mutton Sheekh Kebab 🍴

\$24

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

68. Chicken Sheekh Kebab

\$21

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

69. Fish Tikka 🍴

\$25

Seabass fillet grilled with Indian spices in tandoor

70. Tandoori Salmon

\$25

Salmon Fillet roasted with Indian spices in tandoor

71. Tandoori Prawn

\$29

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

72. Paneer Tikka (Veg) \$20

Fresh cottage cheese marinated in spices and roasted in tandoor



VEGETARIAN STARTERS / CHAAT / PAPADAM

73. Samosa (2PC) 🍲

Traditional Punjabi style

\$9

74. Samosa Chaat

\$12

75. Onion Pakora 🍲

Fried onion slices battered in gram flour

\$11

76. Paneer Pakora

Homemade cottage cheese coated with gram flour

\$20

77. Hara Bhara Kebab (4 pc)

Grinded baby spinach, mixed vegetable & spices

\$16

78. Masala Papadam 🍲

\$10

79. Plain Papadam

\$5

Vegetarian Main Course →

80. Butter Paneer Masala 🍲

Fresh cottage cheese cooked in tomato gravy & spices

\$20

81. Palak Paneer 🍲

Fresh cottage cheese cooked with baby spinach gravy

\$20

82. Matter Paneer

Green peas & cottage cheese cooked with Indian spices

\$18

83. Chilli Paneer 🌶️ 🍲

\$20

84. Aloo Gobi

Potato & cauliflower cooked with tomato, onions, garlic, ginger and Indian spices

\$16

85. Aloo Palak

Potato cooked in spinach gravy with Indian spices

\$17

86. Jeera Aloo 🍲

Potato cooked with cumin & fresh Indian spices

\$16

87. Brinjal Chana Masala

Eggplant and chickpeas cooked together with Indian spices

\$16

88. Channa Masala

Chickpeas cooked with tomato, onions, garlic, ginger and Indian spices

\$16

89. Mushroom Mattar

Fresh mushroom and green peas cooked in Indian spices

\$16



73



76



81



82



84



86

90. Mixed Vegetable 🍲

Fresh mixed vegetables & paneer cooked in Indian spices

\$16

91. Yellow Dal Fry (Dal Tadka)

Lentils cooked in Indian tadka masala spices

\$14

92. Dal Makhani

Black lentils simmered overnight to create an excellent taste

\$18

93. Bhindi Masala

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

\$16

94. Gobi Munchurian 🍲

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

\$18

Biryani →

95. Chicken Biryani

Marinated chicken cooked with basmati rice in Indian spices

\$18

96. Mutton Biryani 🍲

Marinated mutton cubes cooked with basmati rice & Indian spices

\$22

97. Vegetarian Biryani

Rice cooked with assorted mixed vegetables & Indian spices

\$17

98. Veg. Fried Rice 🍲

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

\$17



90



92



93



94



98



96



95

NON VEG. MAIN COURSE

- 99. Chicken Vindaloo** 🌶️ **\$19**
Boneless chicken leg & potato cooked in hot spicy gravy
- 100. Chicken Tikka Masala** 🍲 **\$21**
Pieces of boneless chicken tikka cooked in Indian spices
- 101. Palak Chicken** **\$19**
Boneless chicken cooked in spinach puree with spices
- 102. Chicken Rogan Josh** **\$19**
Boneless chicken cooked with potato and rogan spices
- 103. Butter Chicken** 🍲 **\$23**
Boneless pieces of tandoori chicken cooked in cashew, tomato butter gravy with mild spices
- 104. Chilli Chicken** 🌶️ **\$23**
Indo Chinese dish
- 105. Mutton Rogan Josh** **\$24**
Fresh boneless mutton pieces cooked in rogan gravy
- 106. Mutton Vindaloo** 🌶️ 🍲 **\$24**
Boneless mutton leg & potato cooked in hot spicy gravy
- 107. Palak Mutton** **\$24**
Boneless mutton cooked in spinach puree with spices
- 108. Fish Curry** **\$24**
Boneless Seabass cubes cooked with tomato, onion, garlic, ginger & mild spices
- 109. Prawn Curry** **\$25**
Fresh king size prawn cooked with tomato, onion, garlic, ginger & mild spices



RAITA



- 110. Cucumber Raita \$8
- 111. Plain Greek Yoghourt \$8

TANDOORI NAAN & ROTI

- 112. Plain Naan \$5
- 113. Butter Naan  \$6
- 114. Garlic Naan \$6
- 115. Sesame Seed Naan \$6
- 116. Mixed Naan Basket  \$23
(Plain, Butter, Garlic & Sesame seed)
- 117. Tandoori Roti \$5
- 118. Missi Roti (Gram flour) \$5
- 119. Cheese Naan \$8
- 120. Onion Kulcha \$8
- 121. Laccha Paratha \$7



110



114



116



126



128

RICE



- 122. Saffron Rice \$8
- 123. Basmati Jeera Rice \$8
- 124. Kashmiri Rice \$8
- 125. Basmati Plain Rice \$6



HOMEMADE DESSERT

- 126. Gulab Jamun (2PC) \$10
- 127. Kaju & Pista Barfi (3pc) \$8
Homemade cashew and pistachio
- 128. Gajar Halwa \$10
Pudding of carrot in desi ghee
- 129. Ras Malai (2PC) \$14

FRENCH

Soup →

130. French Onion Soup

Homemade traditional baked French onion soup

\$12

131. Wild Mushroom Soup

\$9



130

Entrees →

132. Coquilles Saint-Jacques (Scallops)

Scallops in butter lemon sauce with potato gratin

\$20

133. Escargots (6pc)

Baked with butter garlic parsley & herbs

\$18



131

Plats →

134. Duck Leg

Duck Leg in apricot sauce with potato gratin & salad

\$25

135. Premium Lamb Rack

Lamb Rack in rosemary sauce, potato gratin & salad

\$35



133

136. Chicken Fricassée

Boneless breast chicken in cream sauce served with butter rice

\$25



134



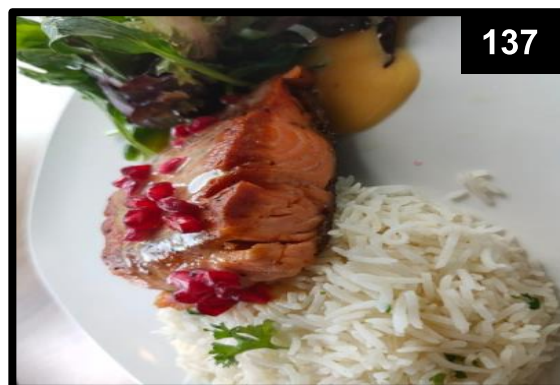
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135

137. Salmon in Butter Lemon

Grilled Salmon in butter lemon sauce served with butter rice

\$28**137****138. Fresh Prawn in Dijon Mustard**

Sautéed prawns in Dijon mustard sauce served with butter rice

\$28**138****139. Seabass in Dijon Mustard**

Seabass fillet in Dijon mustard sauce served with butter rice

\$26**139****140. Veg. Aglio e Olio** **\$19****141. Shrimp Aglio e Olio****\$30****142. Seafood Carbonara** **\$28****141****Le Steaks** → **143. Black Angus Ribeye Steak (Grain fed)**

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

\$40**144. Black Angus Serlion Steak (Grain fed)**

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

\$35**145. Wagyu Ribeye**

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

\$70**144****142**



Tap Beer →

- Erdinger White / Guinness
- Tiger/ Heineken



BEVERAGE



Before 8.00 PM

After 8.00 PM

Pint	Jug	Tower	Pint	Jug	Tower
\$14	\$40	\$80	\$16	\$45	\$95
\$13	\$35	\$73	\$14	\$40	\$83

← 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
\$17	\$75

Glass	Jug
\$19	\$85



- 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)



← Shooters →

Before 8.00 PM
\$12

After 8.00 PM
\$14



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

← Freshly Squeezed Juices (\$9) →

- 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 **\$6 /12**
330 ml / 750 ml



- Mineral Water **\$5**

— Tea —

\$6

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



— Coffee —

- Freshly Brewed Coffee **\$6**
- Espresso **\$5**
- Latte **\$8**
- Cappuccino **\$8**
- Mochaccino **\$8**
- Turkish Coffee **\$6**
- Irish Coffee **\$12**



— Premium Spirits —

VODKA

Grey Goose
Absolute Blue



30 ML	BOTTLE
\$14	\$190
\$12	\$140

GIN

Bombay Sapphire
Hendrick's
Roku Gin

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

RUM

Bacardi 151
Bacardi Superior
Myer's Dark Rum
Old Monk

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

TEQUILA

Jose Cuervo
Patron Anejo



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

WHISKY

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

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

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

30 ML	BOTTLE
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\$12	\$180
\$12	\$170
\$12	\$180
\$14	\$190

BRANDY

Martell VSOP
Remy Martin



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

LIQUEUR

Baileys
Peach Schnapps
Sambuca
Kahlua
Tia Maria
Malibu

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

APERITIF

Campari
Jagermeister
Martini
(Bianco, Dry, Rosso)



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

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)

Champagne / Sparkling Wine

Moët & Chandon Imperial Brut

Prosecco Wine (Extra Dry)



GLASS BOTTLE

\$14

\$50

\$16

\$70

-

\$150

\$16

\$70

◆ 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



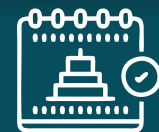
Catering



Delivery



Live BBQ



Event
Planning



Oddle
(Islandwide)



Delivery by LeRida
(Islandwide)

Call Prasad

91342395

for more details

