



LAH  
LAH



---

## STEAMED BAOS

**PANKO PRAWN (1 PCS) (D, SF, E, S) 30**  
Panko breaded prawns, lettuce and sweet chili sauce

**SOFTSHELL CRAB (S) (1pc) (D, SF, S) 35**  
Tempura softshell crab, pickled kimchi, truffle mayo

**KOREAN SPICED CHICKEN (1pc) (D,S,E) 35**  
Crispy chicken, pickled kimchi, spicy sauce

**BBQ BEEF RIB (1pc) (S, LF) 30**  
Steamed beef rib, homemade BBQ sauce

**I'M CRAZY A "BAO" YOU (3pcs) 85**  
Choose three different types of your favorite Baos

---

## ON A STICK

**CHICKEN SATAY (6pcs) (N, S, LF) 65**  
Indonesian style marinated satay, peanut sauce, cucumber arch

**WAGYU YAKITORY (4pcs) (N, S, LF) 95**  
Wagyu rib eye, teriyaki sauce, sesame seeds

**PRAWN SKEWER (4PCS) (N,SF,S,LF) 75**  
Tiger prawn, mango salad, green chili dip

---

## DUMPLING AND GYOZA

**DUCK GYOZA (4pcs) (S, LF) 65**  
Cabbage, hoisin, five spices, ginger, coriander, coriander chili sauce

**VEGETABLE GYOZA (V, VG) 55**  
Mix of vegetable, mushroom and coriander chili sauce

**VEGAN DUMPLING 4PCS (V,VG,S) 55**  
Mushroom, ginger, carrot, vermicelli, Chinese cabbage, ginger soya sauce

---

**WAGYU BEEF DUMPLING (4pcs) (S, LF) 75**  
Wagyu beef, coriander, water chestnut, onion, chili, ginger soya sauce

**LOBSTER & SCALLOP DUMPLING (4pcs) (SF,S,LF) 75**  
Lobster, scallop, chives, ginger, soya sauce

**PRAWN HAR GAO (4pcs) (SF, S, LF) 65**  
Prawn, bamboo shoot, asparagus, truffle oil, ginger soya sauce

**CHICKEN SIU MAI (4pcs) (SF, S, LF) 65**  
Chicken, mushroom, water chestnut, spring onion, scallop, tobiko, ginger soya sauce

---

## COLD STARTERS

**TUNA TARTARE IN TRUFFLE PONZU (R, S, LF) 80**  
Avocado, chives, micros herbs, pickled ginger, rice cracker

**THAI GREEN PAPAYA SALAD Vegetarian (S, N, LF, V, VG) 60**  
**Prawn (N, SF, LF) 70**  
Green papaya, carrot, garlic, chili, cherry tomato, peanuts, long beans tamarind dressing

**VIETNAMESE SUMMER ROLLS (SF, N, LF) 60**  
Rice paper, prawn, crab, cucumber, carrot, iceberg lettuce, vermicelli noodles, Asian herbs, dipping sauce

**SZECHUAN CHICKEN SALAD (S, LF) 65**  
Grilled chicken with crunchy vegetables, Szechuan dressing

**CRUNCHY CRAB SALAD (S, SF, E, LF) 65**  
Flaked crab stick baked in tempura batter, avocado, sesame seeds, spicy mayonnaise

**THAI WAGYU BEEF SALAD (N, S, LF) 90**  
Cucumber, peanut, cherry tomato, coriander, sesame dressing

**MISO PRAWN AVOCADO SALAD (S, SF, LF) 80**  
Grilled tiger Prawn, Avocado, Lettuce, Cucumber, Edamame, White Onion, Carrot, Cherry Tomato, Miso Dressing, Sesame seed.

---

Should you have any allergies, please inform your waiter.

(V) VEGETARIAN (A) ALCOHOL (SF) SHELLFISH (N) NUTS (D) DAIRY

(S) SOY (R) RAW (E) EGG (VG) VEGAN (LF) LACTOSE FREE

All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and tax



---

**WAGYU BEEF TATAKI (S, E, LF) 80**  
Crispr garlic, rocket leave, spring onion, coriander, yuzu ponzu dressing

---

## HOT STARTERS

**PRAWN CRACKER (S,N,LF) 25**  
Peanut dip

**EDAMAME (V, VG, S, LF) 35**  
Shichimi or sea salt

**CRISPY SPRING ROLL CHICKEN 60**  
**VEGETABLE (VG, V, S, LF) 55**  
Sweet chili sauce

**SZECHUAN SPICED CHICKEN WINGS (N, S, LF) 65**  
Szechuan pepper corn, dried chili, spring onion

**LAH LAH CHILI PRAWNS (SF, S, E, LF) 80**  
Spicy mayonnaise, iceberg lettuce, sesame seed

**DYNAMITE CAULIFLOWER (V, S) 45**  
Battered fry cauliflower tossed with spicy mayo sauce and furikake

**CRISPY CALAMARI (E, LF) 65**  
Asian spice, salt, pepper, truffle mayonnaise

**CHICKEN KATSU SANDO (D, E, S) 65**  
Milk brioche, wasabi coleslaw, pickle jalapeno, katsu sauce

**CRISPY SOFT-SHELL CRAB WITH KIMCHI YUZU SAUCE 80**  
Softshell crab, rice masago, seaweed salad and kimchi yuzu sauce

**GRILLED DUCK IN VINE LEAF 70**  
Minced duck, foie gras, lemongrass, vine leaf cucumber salad and spicy dipping sauce

## URAMAKI SPECIAL

**VEGAN MAKI (V, VG, S, LF) 55**  
Sago ikura, mango, avocado, chukka wakame, miso sauce

**SALMON ABURI MAKI (R, D, E, S) 70**  
Salmon, avocado, cream cheeses, mayo and teriyaki

**SPICY TUNA AVOCADO MAKI (R, S, E, LF) 65**  
Chili garlic sauce, coriander, spicy mayo, avocado, glazed tuna toping, pickled jalapeno, black tobiko

**UNAGI MAKI (R, S, E, LF) 70**  
Eel, ebi prawn tempura, avocado, mayo, orange tobiko and teriyaki sauce

**CALIFORNIA ROLL (S, SF, E, LF) 65**  
Cucumber, ebi, crab stick, avocado, orange tobiko, mayonnaise

**DRAGON ROLL (S, SF, E, LF) 70**  
Tempura prawn, avocado, cucumber, tempura flakes, spicy mayonnaise

**CRUNCHY SALMON MAKI (R, E, LF) 70**  
Spring onion, cucumber, avocado, mayo, wasabi tobiko, togarash

**LAH LAH SIGNATURE MAKI (S, SF, E, LF) 70**  
Panko fried, crab mixture with signature sauce, sakura powder, avocado, takuan, tempura flakes, pickled jalapeno, furikake, spicy mayo, and sriracha.

---

Should you have any allergies, please inform your waiter.

(V) VEGETARIAN (A) ALCOHOL (SF) SHELLFISH (N) NUTS (D) DAIRY

(S) SOY (R) RAW (E) EGG (VG) VEGAN (LF) LACTOSE FREE

All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and tax



---

## HOSOMAKI 8 PIECES

### CHOICE OF:

<b>SALMON</b>	40
<b>TUNA</b>	40
<b>HAMACHI</b>	50
<b>UNAGI</b>	45
<b>EBI PRAWN</b>	40
<b>AVOCADO</b>	35
<b>Mayo and teriyaki sauce</b>	

---

## NIGIRI PLATTERS

### CHOICE OF:

#### **SALMON, TUNA, HAMACHI, EBI PRAWN, UNAGI**

10 Pieces	125
15 Pieces	165
20 Pieces	220

---

## SUSHI PLATTERS

#### **LAH LAH SUSHI TASTING PLATTER (S, R, SF, LF)**

LAH LAH selection of maki  
LAH LAH selection of nigiri  
LAH LAH selection of sashimi

18 Pieces	195
36 Pieces	345

#### **SASHIMI WAVE (S, R, SF, LF)**

LAH LAH Chefs selection of sashimi

12 Pieces	140
18 Pieces	180
24 Pieces	220

#### **URAMAKI ROLLS PLATTER (S, SF, LF, E)**

LAH LAH chef selection of maki roll

10 Pieces	120
15 Pieces	160
20 Pieces	220

---

## SOUP & CURRIES

<b>TOFU MISO SOUP (V, VG, S, LF)</b>	50
Enoki mushroom, tofu, bok choy, spring onion, chili oil	

<b>TOM YUM GOONG SOUP (SF, LF)</b>	60
Prawn, lemongrass, galangal, kaffir lime, mushroom, chili in tom yum broth	

<b>MALAYSIAN LAKSA (SF, LF)</b>	85
Bok choy, bean sprout, fish cake, prawn, tofu, rice noodle, boiled egg.	

<b>VIETNAMESE BEEF PHO (LF)</b>	75
Rice noodle, onion, mint, basil, spring onion, coriander, chili sauce, 14-hour bone broth	

<b>THAI GREEN CURRY (LF)</b>	
Baby eggplant, snow bean, young coconut, sweet basil bamboo shoot	

<b>VEGETABLE (V, VG)</b>	80
<b>CHICKEN</b>	105
<b>PRAWN (SF)</b>	115

<b>THAI RED CURRY (LF)</b>	
Eggplant, cherry tomato, lychee, grapes, pineapple, eggplant, young coconut, sweet basil, kaffir lime	

<b>ROASTED DUCK (S)</b>	105
<b>CHICKEN</b>	95
<b>PRAWN (SF)</b>	105

---

## RICE & NOODLES

<b>NASI GORENG (SF, S, E, LF)</b>	95
Prawn, chicken, sambal, fried egg, chicken satay, prawn cracker	

<b>SEAFOOD UDON NOODLE (SF, S, D)</b>	85
Udon noodle, prawn, squid, Scallop, enoki mushroom, spring onion, coriander, black pepper sauce	

---

Should you have any allergies, please inform your waiter.

(V) VEGETARIAN (A) ALCOHOL (SF) SHELLFISH (N) NUTS (D) DAIRY

(S) SOY (R) RAW (E) EGG (VG) VEGAN (LF) LACTOSE FREE

All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and tax



<b>TOM YUM FRIED RICE (SF,S, E,LF)</b>	85	<b>SHORT RIB BEEF RENDANG (S, LF)</b>	170
Grill tiger prawns, tomato, cucumber, coriander, tom yum paste and fried egg		48 hours sous vide short ribs, rendang curry gravy, toasted coconut, bok choy, broccoli	
<b>PAD THAI (N, SF, S, E, LF)</b>	95	<b>MONGOLIAN RIB EYE (S)</b>	175
Rice noodle, egg, tofu, prawn, onion, chive, bean sprout, peanut, dried shrimp, tamarind sauce		Rib eye beef, asparagus, sugar snap white onion, leek and spring onion	
<b>SHANGHAI NOODLES (E, S, LF)</b>	90	<b>SEABASS FILLET (LF, S)</b>	115
Egg noodles, beef, bamboo shoot, shitake mushroom, onion, bean sprout, bok choy, coriander		CHOICE OF: <b>CHINESE STYLE STEAM IN SOYA SAUCE</b> <b>THAI STYLE STEAM IN BANANA LEAF</b>	
<b>CHICKEN CHOW MEIN (E, S, LF)</b>	80	<b>GRILLED SALMON TERIYAKI (S, LF)</b>	120
Egg noodles, bean sprout, spring onion, mushroom, capsicum, chinese cabbage		Marinated salmon steamed bok choy, teriyaki sauce.	

**LAH LAH SIGNATURE PEKING DUCK (N, S, LF)**  
All our ducks are prepared the traditional way, marinated for 48 hours. and roasted by our chefs to perfection

QUARTER (pre-sliced)	110
HALF (pre-sliced)	180
WHOLE (pre-sliced)	340

Condiments: Leek, cucumber pancake and hoisin sauce

<b>KUNG PAO CHICKEN (N, S, LF)</b>	95
Bell pepper, onion, celery, ginger, water chestnut, dried chili, signature sauce	

<b>SINGAPORE STYLE SWEET &amp; SOUR (LF)</b>	
CHOICE OF:	
<b>CHICKEN</b>	95
<b>PRAWN</b>	115
Bell pepper, white onion, pineapple, pomegranate, sweet & sour sauce	

<b>BLACK PEPPER BEEF (D, S)</b>	145
USDA tenderloin, capsicum, white onion, asparagus, mushroom, celery, ginger,	

## LARGE PLATES

<b>CHICKEN KATSU BOWL(E, S, LF)</b>	90
Jasmine rice, kimchi, cucumber pickles, crispy egg, dashi sauce	

<b>KOREAN STYLE BBQ CHICKEN (S, LF)</b>	95
Cornfed chicken, pickle kimchi, roasted baby Gem lettuce, kimchi,sesame seeds, rice crackers, Fried egg, and togarashi and gochujang sauce	

<b>MARINATED LAMB CUTLETS WITH GINGER PLUM SAUCE (S,LF)</b>	175
Marinated with Asian herb, eggplant and enoki mushroom tempura, sesame seed and ginger plum sauce	

<b>LAH LAH TASTING PLATTER FOR 2.</b>	170
Green papaya salad Vegetable spring roll Grill duck on vine leaf Chicken satay Yuzu soft-shell crab Chili prawn	

<b>GRILLED WAGYU RIB EYE 220GR</b>	185
Sautéed mushroom, asparagus and beef jus	
<b>GRILLED PLATTER</b>	225
Lamb rack, wagyu beef, king prawn, korean spiced chicken	

Should you have any allergies, please inform your waiter.

(V) VEGETARIAN (A) ALCOHOL (SF) SHELLFISH (N) NUTS (D) DAIRY

(S) SOY (R) RAW (E) EGG (VG) VEGAN (LF) LACTOSE FREE

All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and tax

---

## VEGAN

**SZECHUAN KUNG PAO TOFU (V, VG, LF) 60**  
Crispy tofu, water chestnut, bell pepper,  
white onion, cashew nuts

**WOK FRIED SEASONAL VEGETABLES  
(V, VG, S, LF) 55**  
Mushroom and oyster mushroom sauce

**BRAISED EGGPLANT TOFU (V, VG, S, N, LF) 60**  
Tofu, eggplant, mushroom, mint,  
spring onion, soya sauce

**VEGAN RICE NOODLES (V, VG, S, LF) 60**  
Tofu, eggplant, mushroom, mint,  
spring onion, soya sauce

---

## DESSERT

**LAH LAH' SWEET INDULGENCE (2 person) 85**  
A selection of mochi, lava cake, lemon  
yuzu, tropical fruits

**MANGO STICKY RICE (LF, V, VG) 45**  
Sweet mango, sticky rice, sesame  
seed, coconut sauce

**LEMON YUZU PIE (D, E) 45**  
Lemon Yuzu custard, whipping cream,  
wheat crackers, sesame seeds.

**CHOCOLATE LAVA CAKE (D, E) 50**  
Coconut ice cream

**MOCHI ICE CREAM (3pcs) (D) 55**  
Green tea, vanilla, coconut, chocolate  
orange, mango

**TROPICAL FRUIT ON ICE (V, VG, LF) 55**  
Seasonal fruits, ice lollypop

**DEEP FRIED ICE CREAM (D) 50**  
Grated coconut, chocolate sauce

---

Should you have any allergies, please inform your waiter.

(V) VEGETARIAN (A) ALCOHOL (SF) SHELLFISH (N) NUTS (D) DAIRY

(S) SOY (R) RAW (E) EGG (VG) VEGAN (LF) LACTOSE FREE

All prices are in UAE Dirhams and are inclusive of all applicable service charges,  
local fees and tax

LAH  
LAH

