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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) 67
Indonesian style marinated satay, peanut sauce, cucumber arch

WAGYU YAKITORI (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 soy 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, micro 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

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

HOT STARTERS

PRAWN CRACKER (S,N,LF) 30
Peanut dip

EDAMAME (V, VG, S, LF) 37
Shichimi or sea salt

CRISPY SPRING ROLL CHICKEN 60
VEGETABLE (VG, V, S, LF) 57
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.

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HOSOMAKI 8 PIECES

CHOICE OF:

SALMON	40
TUNA	40
HAMACHI	50
UNAGI	45
EBI PRAWN	40
AVOCADO	35
Mayo and teriyaki sauce	

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

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

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

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

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

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

VEGETABLE (V, VG)	80
CHICKEN	105
PRAWN (SF)	115

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

ROASTED DUCK (S)	105
CHICKEN	95
PRAWN (SF)	105

RICE & NOODLES

NASI GORENG (SF, S, E, LF)	98
Prawn, chicken, sambal, fried egg, chicken satay, prawn cracker	

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

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TOM YUM FRIED RICE (SF,S, E,LF) 85
Grill tiger prawns, tomato, cucumber,
coriander, tom yum paste and fried egg

PAD THAI (N, SF, S, E, LF) 95
Rice noodle, egg, tofu, prawn, onion, chive, bean
sprout, peanut, dried shrimp, tamarind sauce

SHANGHAI NOODLES (E, S, LF) 90
Egg noodles, beef, bamboo shoot, shitake
mushroom, onion, bean sprout, bok choy,
coriander

CHICKEN CHOW MEIN (E, S, LF) 80
Egg noodles, bean sprout, spring onion,
mushroom, capsicum, chinese cabbage

LAH LAH SIGNATURE PEKING DUCK (N, S, LF)
All our ducks are prepared the traditional way, marinat-
ed 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

SHORT RIB BEEF RENDANG (S, LF) 170
48 hours sous vide short ribs, rendang curry gravy,
toasted coconut, bok choy, broccoli

MONGOLIAN RIB EYE (S) 175
Rib eye beef, asparagus, sugar snap white
onion, leek and spring onion

SEABASS FILLET (LF, S) 115

CHOICE OF:
CHINESE STYLE STEAM IN SOYA SAUCE
THAI STYLE STEAM IN BANANA LEAF

GRILLED SALMON TERIYAKI (S, LF) 120
Marinated salmon steamed bok choy, teriyaki sauce.

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

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

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

LARGE PLATES

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

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

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

LAH LAH TASTING PLATTER FOR 2. 170

Green papaya salad
Vegetable spring roll
Grill duck on vine leaf
Chicken satay
Yuzu soft-shell crab
Chili prawn

GRILLED WAGYU RIB EYE 220GR 185
Sautéed mushroom, asparagus and beef jus

GRILLED PLATTER 225
Lamb rack, wagyu beef, king prawn, korean spiced
chicken

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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, rice noodles, carrot, bok choy, mushroom, spring onion

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

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