

**LAH
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FOOD MENU

HOT STARTERS

PRAWN CRACKERS (SF, N, D, G) Peanut dip	30
EDAMAME (V, VG) Shichimi or sea salt	37
VEGETABLE SPRING ROLLS (VG, V, S, G) Sweet chilli sauce	60
5 SPICE CHILLI CORN RIBS (BITES) (VG, V, N) 🍴 Fried corn ribs, 5-Spice, chilli oil, spring onion, coriander	65
SZECHUAN SPICED CHICKEN WINGS (N, S, E, G) Szechuan peppercorn, dried chilli, spring onion	80
GRILLED MISO MUSSELS (SF, D) New Zealand green mussels, miso butter sauce, black tobiko, chives, shiso salsa, rocket leaves and wakame salad with ginger dressing	80
AROMATIC LEMONGRASS CHICKEN (N, SF, SE) Minced chicken, prawn, lemon grass, garlic, coriander mix herbs, peanuts, and homemade dipping sauce	75
LAH LAH CHILLI PRAWNS (SF, S, E, G, SE) 🍴 Spicy mayonnaise, iceberg lettuce, sesame seeds	90
DYNAMITE CAULIFLOWER (V, S, SE, G, MU) Battered cauliflower tossed with spicy mayo sauce and furikake	65
WAGYU WONTON TOSTADAS (D, S, E, G) Chilli beef, tomato avocado salsa, wasabi mayo, and lime wedges	80
CRISPY CALAMARI (SF, SE, MU, E) Asian spice, salt, pepper, truffle mayonnaise	80
DUCK GYOZA (5pcs) (S, G) 🍴 Cabbage, hoisin, 5-Spice, ginger, coriander, coriander chilli sauce	80
VEGETABLE GYOZA (V, VG, S, G) Mix vegetables, mushroom and coriander chilli sauce	65
CHICKEN SATAY (6pcs) (N, S, G) 🍴 Indonesian style marinated satay, peanut sauce, cucumber arch	80
WAGYU YAKITORI (4pcs) (SE, S, G) Wagyu ribeye, teriyaki sauce, sesame seeds	115



COLD STARTERS

TUNA TARTARE IN TRUFFLE PONZU (R, SF, S, G) 🍴 Avocado, chives, micro herbs, pickled ginger, rice cracker	85
WAGYU BEEF TATAKI (S, E, MU, G) Crispy garlic, rocket leaves, spring onion, coriander, yuzu ponzu dressing	85
SEAFOOD TIRADITO (R, SF, G) Thin sliced salmon, tuna, scallop, octopus, chives, toasted rice powder, cherry tomato, truffle vinaigrette, daikon katsura, and mango jalapeno salsa	85
THAI WAGYU BEEF SALAD (N, S, SE, D, MU, E, G) Cucumber, peanut, cherry tomato, coriander, sesame dressing	85
CRUNCHY CRAB SALAD (SE, SF, E, MU, G, D) Flaked crab stick baked in tempura batter, avocado, sesame seeds, spicy mayonnaise, and crispy soft-shell crab	85
VIETNAMESE SUMMER ROLLS (SF, N, G) Prawn, crab, cucumber, carrot, iceberg lettuce, vermicelli noodles, Asian herbs, dipping sauce	75
THAI GREEN PAPAYA SALAD Vegetarian (S, N, V, VG) Grilled tiger prawn (N, SF) Green papaya, carrot, garlic, chilli, cherry tomato, peanuts, long beans tamarind dressing	60 85

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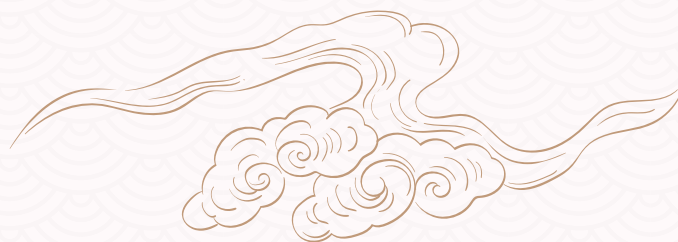
🍴CHEF'S RECOMMENDATION (V) VEGETARIAN (SE) SESAME (SF) SHELLFISH (MU) MUSTARD (N) NUTS (D) DAIRY (S) SOY (R) RAW (E) EGG (VG) VEGAN (G) GLUTEN

SUSHI SELECTION

SALMON ABURI MAKI 🍣 (R, E, SF, S, MU, D) Salmon, avocado, cream cheese, mayo and teriyaki	80
SPICY TUNA AVOCADO MAKI (R, SF, S, E, MU, G, D) Chilli garlic sauce, coriander, spicy mayo, avocado, glazed tuna topping, pickled jalapeno, black tobiko	80
CALIFORNIA ROLL (S, SF, E, R, MU, G, D) Cucumber, ebi, crab stick, avocado, orange tobiko, mayonnaise	70
SPIDER VOLCANO MAKI (SF, S, R, SE, E, MU, G, D) Panko fried uramaki, soft shell crab, cucumber, enoki mushroom, jalapeno Crispy kani, spicy mayo, sriracha, red tobiko	80
UNAGI MENTAI MAKI (S, SF, E, MU, R, G, D) Mentai crab topping, yuzu kosho, black tobiko, smoky mayo, cucumber, mango, unagi, chives	80
DEEP MARINA ROLL 🍣 (S, SF, R, E, SE, MU, D, G) Torch salmon and octopus, spicy mayo, truffle oil, black tobiko, takuwan, wakame, cucumber, salsa	80
DRAGON ROLL (S, SF, E, G, SE, MU, D) 🍣 Tempura prawn, avocado, cucumber, tempura flakes, spicy mayonnaise	80

SUSHI PLATTERS

LAH LAH SUSHI TASTING PLATTER(S, R, SF, G) A selection of maki, nigiri, sashimi 18 pieces 36 pieces	215 395
URAMAKI ROLLS PLATTER (S, SF, E, G) Chef's selection of maki roll 10 pieces 15 pieces 20 pieces	135 175 235
NIGIRI PLATTER (SF, S, E, D,G) Choice of: SALMON, TUNA, HAMACHI, EBI PRAWN, UNAGI 10 pieces 15 pieces 20 pieces	135 175 235
SASHIMI WAVE (S, R, SF, G) Choice of: SALMON, TUNA, EBI PRAWN, TAKO, UNAGI, HAMACHI 12 pieces 18 pieces 24 pieces	150 190 230



DUMPLINGS AND BAOS

PANKO PRAWN (1 PCS) (D, SF, E, S, G) Lettuce and sweet chilli sauce, wasabi coleslaw	35	CRAB MEAT & SHRIMP CRYSTAL DUMPLING (SF, R, G, D) 🍣 Crab meat, prawn, spring onion, leek, butter and black tobiko	70
SOFT-SHELL CRAB (S) (1pc) 🍣 (D, SF, S, G, SE, MU) Tempura soft-shell crab, pickled kimchi, truffle mayo, coleslaw	40	CORNFED CHICKEN SIEW MAI (4pcs) (SF, S, G, R) 🍣 Chicken, mushroom, water chestnut, spring onion, scallop, tobiko, ginger, soya sauce	65
KOREAN SPICED CRISPY CHICKEN (1pc) (D, S, E, G, SE, MU) Crispy chicken, pickled kimchi, spicy sauce	35	VEGAN DUMPLING 4PCS (V, VG, S, G) Mushroom, ginger, carrot, vermicelli, Chinese cabbage, ginger, soya sauce	55
I'M CRAZY A "BAO" YOU (3pcs) Chicken, prawn, crab	95	WAGYU BEEF DUMPLING (4PC) (S, G) Wagyu beef, coriander, water chestnut, onion, chilli, ginger, soya sauce	75
LOBSTER & SCALLOP DUMPLING (4pcs)(SF, S, G) Lobster, scallop, chives, ginger, soya sauce	75	LAH LAH DUMPLING COLLECTION (G, SF, D, S, R) 🍣 Supreme basket 10pcs	155

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MAIN COURSE

CHICKEN KATSU BOWL (E, S, G)

Jasmine rice, kimchi, cucumber pickles, crispy egg, dashi sauce

115

KOREAN STYLE BBQ CHICKEN 🍗

(S, E, G, SE)

Cornfed chicken, pickled kimchi, roasted baby gem lettuce, kimchi, sesame seeds, fried egg, and togarashi and gochujang sauce

115

WAGYU SHORT RIB BEEF RENDANG 🍖

(S, G, D)

48 hours sous vide short ribs, rendang curry gravy, toasted coconut, bok choy, broccoli

215

KUNG PAO CHICKEN (N, S, G) 🍗

Bell pepper, onion, celery, ginger, water chestnut, dried chilli, signature sauce

115

THAI GREEN CURRY 🍲

Baby eggplant, snow bean, young coconut, sweet basil, bamboo shoot

Vegetable (V, VG)

Chicken

Prawn (SF)

80

115

125

THAI RED CURRY

Eggplant, cherry tomato, lychee, grape, pineapple, young coconut, sweet basil

Roasted duck (S)

Chicken

Prawn (SF)

120

115

125

SINGAPORE-STYLE SWEET & SOUR

Choice of:

Chicken

Prawn (SF)

Bell pepper, white onion, pineapple, pomegranate, sweet & sour sauce

115

125

WOK WAGYU RIB-EYE WITH BLACK PEPPER 195

(S, D, G) 🍖

Capsicum, white onions, asparagus, mushroom, celery, ginger

GRILLED SALMON TERIYAKI (S, SF, G) 150

Steamed bok choy, teriyaki sauce

YUZU MISO BLACK COD (E, SF, D) 175

Steamed asparagus, lemon, ginger root mixed cress

CHARCOAL-GRILLED SEABASS FILLET 160

(SF, SE)

Kimchi, lettuce, burnt lemon, seaweed salad and green chili sauce

THAI STYLE PAD PRIK PRAWN (4PCS) 145

(E, SF)

Jumbo prawn, lemongrass, kaffir lime leaves, Thai chili paste, onion, toasted rice powder, crispy egg floss, serve with green chilli sauce and jasmine rice

CHARGRILLED TIGER PRAWN (4 PCS) 🍤 145

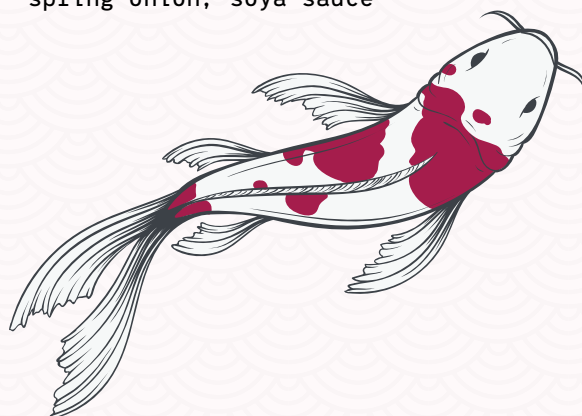
(D, SF)

Mango salad, tomato salsa burns lime and lemon butter sauce

70

BRAISED EGGPLANT TOFU (V, VG, S, N, G)

Tofu, eggplant, mushroom, mint, spring onion, soya sauce



SPECIALTY BEEF CUT

JAPANESE WAGYU A5 (200G) 🍣

495

Spicy truffle ponzu, burnt jalapeno, asparagus and yuzu kosho salsa, fried sweet potato, and green salad

VARIETIES OF BEEF CUT SERVED WITH SAUTEED MUSHROOM, BEEF JUS AND A CHOICE OF SIDE DISH:

FRENCH FRIES, GARLIC CORN, STEAMED VEGETABLE OR MIX GREEN SALAD

AUSTRALIAN WAGYU

RIB EYE MBS 6-7	250GR	325
STRIPLOIN MBS 6-7	250GR	315

USDA BEEF 🍣

TENDERLOIN	250GR	235
RIBYE	250GR	225

MBS: MARBLE BEEF SCORE

LAH LAH'S SIGNATURE PEKING DUCK (N, S, G) 🍣

All our ducks are prepared the traditional way, marinated for 48 hours, roasted and pre-sliced by our chefs to perfection.

QUARTER	130
HALF	200
WHOLE	370

Condiments: Leek, cucumber pancake, and hoisin sauce

RICE & NOODLES

NASI GORENG (SF, S, E, G) 🍣

98

Prawn, chicken, sambal, fried egg, chicken satay, prawn cracker

SURF & TURF XO FRIED RICE (SF, E, S, G)

105

Fried rice, grilled tiger prawn and beef teppanyaki, bacon, XO tobanjan sauce Asparagus, shimeji mushroom, lettuce and pickle kimchi

PAD THAI (N, SF, E) 🍣

95

Rice noodles, egg, tofu, prawn, onion, chive, bean sprouts, peanuts, dried shrimp, tamarind sauce

SHANGHAI NOODLES (E, S, G, SE)

90

Egg noodles, beef, bamboo shoot, shiitake mushroom, onion, bean sprouts, bok choy, coriander

CHICKEN CHOW MEIN (E, S, G, SE)

80

Egg noodles, bean sprouts, spring onion, mushroom, capsicum, Chinese cabbage

VEGAN RICE NOODLES (V, VG, S, G, SE)

60

Bok choy, Chinese cabbage, carrot, tofu, spring onion, crispy shallot

SOUP

TOM YUM GOONG (SF)

70

Prawn, lemongrass, galangal, kaffir lime, mushroom, chilli in tom yum broth

MALAYSIAN LAKSA (SF, E, D)

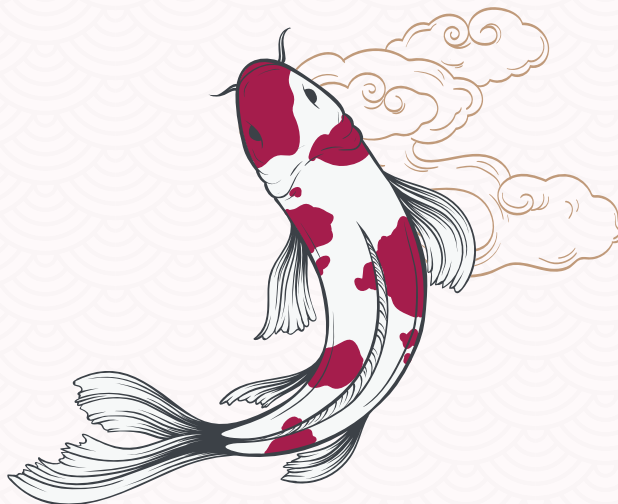
85

Fish cake, Bok choy, bean sprouts, prawn, tofu, rice noodles, boiled egg

14-HOUR VIETNAMESE BEEF PHO 🍣

80

Rice noodles, onion, mint, basil, spring onion, coriander, chilli sauce, 14-hour bone broth



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LAH LAH KIDS MENU

AED 45 each bento served with one dessert
For kids 12 years and under

BANGKOK (V, S, G)

Vegetable spring roll with
grilled chicken breast

TOKYO (E, SF, S, G)

Prawn tempura with
chicken miso soup and hosomaki

HANOI (E, S, G)

Chicken spring roll and grilled fish
with steamed rice

JAKARTA (N, S, E, SF, D, G)

Chicken satay and fried rice with
prawn cracker

SHANGHAI (E, S, G)

Chicken dumpling with
wok fried egg noodles

KOREAN (E, D, G)

Fried chicken, corn, kimchi

SAVE ROOM FOR FUN

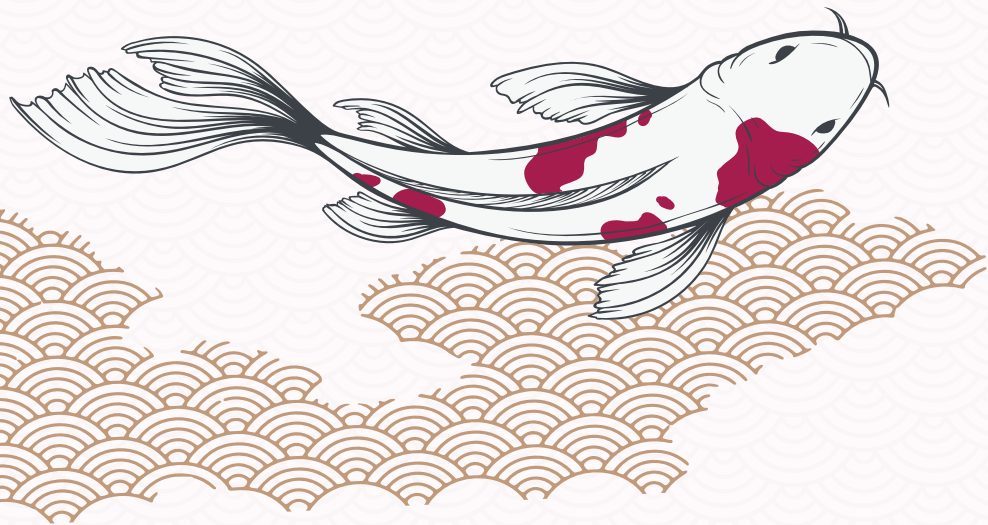
Mango Slices

Watermelon Slices

Dragon Fruit Slices

Ice Lollipops

Ice Cream



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Relax into our lazy lunch with a three-course menu featuring your Pan-Asian favourites. Sharing style starters and desserts, with a choice of main course.

AED 195 per person

Add AED 100 for two hours of unlimited wine and spirits

LET'S GET STARTED

TORNADO SUSHI PLATTER (SF, S, R, D, E, G)

Crunchy salmon maki
Avocado hosomaki
Yuzu salmon nigiri
Chef's favourite sashimi

CHICKEN DUMPLINGS (G, SF)

Shiitake mushroom, onion

SLOW-ROASTED DUCK (G, D)

Housemade duck sauce

VEGETABLE SPRING ROLLS (V, VG, S, G)

Fried spring roll and sweet chilli sauce

TEMPURA PRAWNS (D, SF, G, MU, E)

Wasabi mayo, mint and mango salsa

5-SPICE CORN RIBS (N, VG)

Fried corn ribs, 5-spice, garlic
onion, chilli oil

MAIN COURSE

(Choose one)

SZECHUAN STYLE CHILLI BEEF (S, N, G)

Beef ribeye, sugar snap, baby corn, bamboo shoot, capsicum,
onion, coriander, and Szechuan chilli sauce

STEAMED SEABASS (SF)

Enoki mushroom, Chinese cabbage,
chilli lime, and coriander sauce

THAI GREEN CHICKEN CURRY

Thai eggplant, bamboo shoot,
snow pea, sweet basil, and coconut

CHARCOAL GRILLED TIGER PRAWNS (SF)

Burnt lemon, spicy tomato salsa

THE SWEET FINALE

TROPICAL FRUIT

Watermelon, honey melon, dragon fruit,
pineapple, grapes

ICE LOLLIPOPS

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