

**LAH
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FOOD MENU

HOT STARTERS

PRAWN CRACKERS (S, N, LF) Peanut dip	30
EDAMAME (V, VG, S, LF) Shichimi or sea salt	37
VEGETABLE SPRING ROLLS (VG, V, S, LF) Sweet chilli sauce	60
5 SPICE CHILLI CORN RIBS (BITES) (VG, V, LF) 🍴 Fried corn ribs, 5 spices, chilli oil, spring onion, coriander	60
SZECHUAN SPICED CHICKEN WINGS (N, S, LF) Szechuan pepper corn, dried chilli, spring onion	75
LAH LAH CHILLI PRAWNS (SF, S, E, LF) 🍴 Spicy mayonnaise, iceberg lettuce, sesame seeds	90
DYNAMITE CAULIFLOWER (V, S) Battered cauliflower tossed with spicy mayo sauce and furikake	60
CRISPY CALAMARI (E, LF) Asian spice, salt, pepper, truffle mayonnaise	75
DUCK GYOZA (5pcs) (S, LF) 🍴 Cabbage, hoisin, five spices, ginger, coriander, coriander chilli sauce	75
VEGETABLE GYOZA (V, VG) Mix vegetables, mushroom and coriander chilli sauce	60
CHICKEN SATAY (6pcs) (N, S, LF) 🍴 Indonesian style marinated satay, peanut sauce, cucumber arch	75
WAGYU YAKITORI (4pcs) (N, S, LF) Wagyu rib eye, teriyaki sauce, sesame seeds	105



COLD STARTERS

TUNA TARTARE IN TRUFFLE PONZU (R, S, LF) 🍴 Avocado, chives, micro herbs, pickled ginger, rice cracker	85
WAGYU BEEF TATAKI (S, E, LF) Crispy garlic, rocket leaves, spring onion, coriander, yuzu ponzu dressing	80
THAI WAGYU BEEF SALAD (N, S, LF) Cucumber, peanut, cherry tomato, coriander, sesame dressing	80
CRUNCHY CRAB SALAD (S, SF, E, LF) Flaked crab stick baked in tempura batter, avocado, sesame seeds, spicy mayonnaise, and crispy soft-shell crab	80
SALMON GOCHUJANG SALAD (S, R, LF) Honey glazed salmon slices, kombu seaweed, bean sprout, rocket leaves, carrot, cucumber, red radish, gochujang dressing, sesame seeds, spring onion	85
VIETNAMESE SUMMER ROLLS (SF, N, LF) Rice paper, prawn, crab, cucumber, carrot, iceberg lettuce, vermicelli noodles, Asian herbs, dipping sauce	65
THAI GREEN PAPAYA SALAD Vegetarian (S, N, LF, V, VG) Grilled tiger prawn (N, SF, LF) Green papaya, carrot, garlic, chilli, cherry tomato, peanuts, long beans tamarind dressing	60 85
GRILLED SCALLOP SALAD (S, SF, LF, N) Grilled scallop, mango, crunchy vegetables, mint, coriander and Szechuan dressing	85

Should you have any allergies, please inform your waiter.

(☞) CHEF'S RECOMMENDATION (V) VEGETARIAN (A) ALCOHOL (SF) SHELLFISH (N) NUTS (D) DAIRY (S) SOY (R) RAW (E) EGG (VG) VEGAN (LF) LACTOSE FREE
All prices in UAE Dirhams and inclusive of 7% Municipality Fees, 10% Service Charge and 5% VAT.

MAIN COURSE

CHICKEN KATSU BOWL (E, S, LF) 105
Jasmine rice, kimchi, cucumber pickles, crispy egg, dashi sauce

KOREAN STYLE BBQ CHICKEN (S, LF) 105 
Cornfed chicken, pickled kimchi, roasted baby gem lettuce, kimchi, sesame seeds, fried egg, and togarashi and gochujang sauce

WAGYU SHORT RIB BEEF RENDANG (S, LF) 195 
48 hours sous vide short ribs, rendang curry gravy, toasted coconut, bok choy, broccoli

KUNG PAO CHICKEN (N, S, LF) 105 
Bell pepper, onion, celery, ginger, water chestnut, dried chilli, signature sauce

WAGYU RIB EYE WITH BLACK PEPPER (D, S) 175 
Wagyu rib eye, capsicum, white onions, asparagus, mushroom, celery, ginger

WHOLE CANADIAN LOBSTER 600G – 800G 315

Choice of:

Lobster in red curry (SF)
Thai eggplant, grape, pineapple, yellow mango and sweet basil

Or

Wok fried Lobster (D, SF)
Asparagus, white onion, sugar snap, mushroom, leek, and Mongolian sauce

Or

Charcoal Grilled Lobster (SF, D)
XO sauce and rocket salad

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, young coconut, sweet basil

Roasted duck (S) 105
Chicken 95
Prawn (SF) 115

SINGAPORE STYLE SWEET & SOUR (LF)

Choice of:

Chicken 95
Prawn (SF) 115

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

GRILLED SALMON TERIYAKI (S, LF) 145
Marinated salmon steamed bok choy, teriyaki sauce

GRILLED-CHARCOAL SEABASS FILLET (LF,S) 140
Kimchi, lettuce, and burnt lemon

BLAZING SCAMPI PRAWN DELIGHTS (SF, S, D) 165 

Marinated grilled scampi prawn, curried roasted cauliflower purée, Indonesian style sambal dabu-dabu, Thai basil, and char-grilled lime

BRAISED EGGPLANT TOFU (V, VG, S, N, LF) 70
Tofu, eggplant, mushroom, mint, spring onion, soya sauce



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SPECIALTY BEEF CUT

JAPANESE WAGYU A5 (200g) (S, LF) 🍷

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

415

AUSTRALIAN WAGYU WITH TERIYAKI MUSHROOM ASPARAGUS SWEET POTATO, AND BEEF JUS (D, S) 🍷

RIB EYE MBS 6-7 | PER 200G

265

STRIPLOIN MBS 6-7 | PER 200G

285

TENDERLOIN MBS 6-7 | PER 200G

305

MBS: Marble Beef Score

LAH LAH SIGNATURE PEKING DUCK (N, S, LF)

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

QUARTER

110

HALF

180

WHOLE

340

Condiments: Leek, cucumber pancake, and hoisin sauce

RICE & NOODLES

NASI GORENG (SF, S, E, LF) 🍷

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

98

PAD THAI (N, SF, S, E, LF) 🍷

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

95

SHANGHAI NOODLES (E, S, LF)

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

90

CHICKEN CHOW MEIN (E, S, LF)

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

80

VEGAN RICE NOODLES (V, VG, S, LF)

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

60

SOUP

TOM YUM GOONG SOUP (SF, LF)

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

60

MALAYSIAN LAKSA (SF, LF)

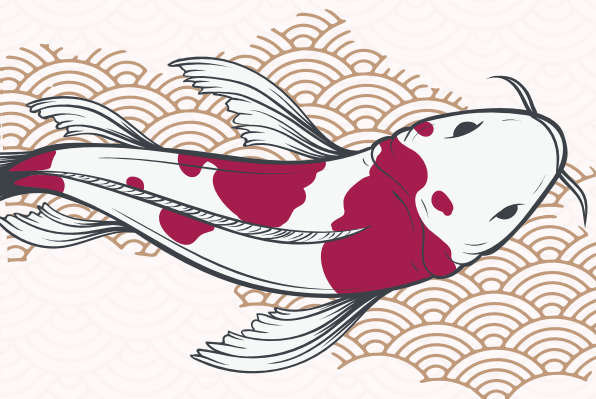
Bok choy, bean sprouts, fish cake, prawn, tofu, rice noodles, boiled egg

85

VIETNAMESE BEEF PHO (LF)

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

75



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LAH LAH NIGIRI AND SASHIMI SPECIAL

3 slices of sashimi, and 3 pieces of nigiri (S, R, LF)

SAKE (Salmon Belly)

90

O-TORO (Tuna Belly)

125

CHUTORO HAMACHI (Yellowtail)

95

SUSHI SELECTION

VEGAN MAKI (V, VG, S, LF) **55**

Sago ikura, mango, avocado, chukka wakame, miso sauce

SALMON ABURI MAKI (R, D, E, S) **75**

Salmon, avocado, cream cheese, mayo and teriyaki

SPICY TUNA AVOCADO MAKI (R, S, E, LF) **75**

Chilli garlic sauce, coriander, spicy mayo, avocado, glazed tuna topping, pickled jalapeno, black tobiko

CALIFORNIA ROLL (S, SF, E, LF) **70**

Cucumber, ebi, crab stick, avocado, orange tobiko, mayonnaise

CRAB VOLCANO MAKI (D, SF, LF) **75**

Soft-shell crab, orange tobiko, asparagus, spicy mayo, sriracha, tempura flakes, crispy kani

SPICY COBRA MAKI (D, S, E, LF) **75**

Unagi toppings, mango, avocado, cucumber, yuzu kosho, teriyaki sauce, spicy mayo, fried garlic, orange tobiko, and crab stick

SMOKED HOTATE MAKI (SF, D, LF) **75**

Scallop aburi toppings, chuka wakame, crab stick, cucumber, chives, smoked mayo, black tobiko, truffle oil, tomato salsa

DRAGON ROLL (S, SF, E, LF) **75**

Tempura prawn, avocado, cucumber, tempura flakes, spicy mayonnaise

DUMPLINGS AND BAOS

PANKO PRAWN (1 PCS) (D, SF, E, S) **35**

Panko breaded prawns, lettuce and sweet chilli sauce, and wasabi coleslaw

SOFT-SHELL CRAB (S) (1pc) (D, SF, S) **40**

Tempura soft-shell crab, pickled kimchi, truffle mayo, coleslaw

KOREAN SPICED CHICKEN (1pc) (D, S, E) **35**

Crispy chicken, pickled kimchi, spicy sauce

I'M CRAZY A "BAO" YOU (3pcs) **95**

Chicken, prawn, crab

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
36 pieces

205

380

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

LAH LAH chef's selection of maki roll
10 pieces
15 pieces
20 pieces

125

165

225

NIGIRI PLATTER

Choice of:

SALMON, TUNA, HAMACHI, EBI PRAWN, UNAGI

10 pieces

125

15 pieces

165

20 pieces

225

SASHIMI WAVE (S, R, SF, LF)

Choice of:

SALMON, TUNA, EBI PRAWN, TAKO, UNAGI, HAMACHI

12 pieces

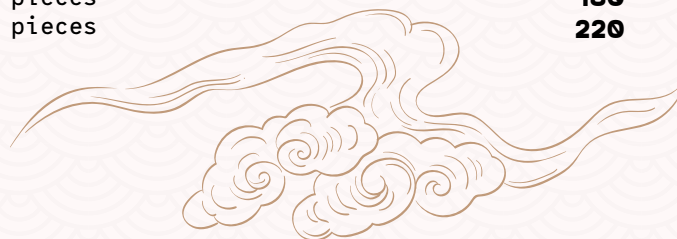
140

18 pieces

180

24 pieces

220



LOBSTER & SCALLOP DUMPLING **75**

(4pcs)(SF, S, LF)

Lobster, scallop, chives, ginger, soya sauce

CHICKEN SIEW MAI (4pcs) (SF, S, LF) **65**

Chicken, mushroom, water chestnut, spring onion, scallop, tobiko, ginger, soya sauce

VEGAN DUMPLING 4PCS (V, VG, S) **55**

Mushroom, ginger, carrot, vermicelli, Chinese cabbage, ginger, soya sauce

WAGYU BEEF DUMPLING (4PC) (S, LF) **75**

Wagyu beef, coriander, water chestnut, onion, chilli, ginger, soya sauce

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LAH LAH KIDS MENU

AED 45 each served with dessert

BANGKOK BENTO (V, S, LF)

Vegetable spring roll with
grilled chicken breast

TOKYO BENTO (E, SF, S, LF)

Prawn tempura with
chicken miso soup and hosomaki

HANOI BENTO (E, S, LF)

Chicken spring roll and grilled fish
with steamed rice

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

Chicken satay and fried rice with
prawn cracker

SHANGHAI BENTO (E, S, LF)

Chicken dumpling with
wok fried egg noodles

KOREAN BENTO (E, D)

Fried chicken, corn, kimchi

DESSERT PLATTER / SHARING

Mango Slices

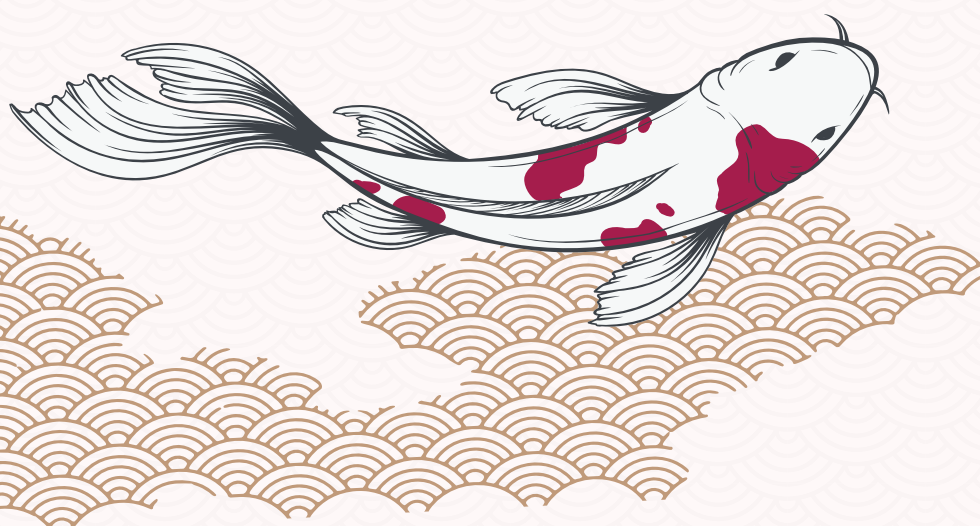
Watermelon Slices

Dragon Fruit Slices

Ice Lollipops

Chocolate Ice Cream

Caramel Ice Cream



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LAH LAH DAY BRUNCH

Saturday & Sunday | From 1pm to 4pm

Enjoy your favourite Lah Lah flavours at brunch every Saturday and Sunday with a 3-course, sharing-style set menu of chef-crafted dishes, perfectly paired with your choice of beverages including a premium rosé champagne experience.

Soft Package: AED 295

House Package: AED 410

Champagne Package: AED 555

STARTERS

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

Crunchy salmon maki
Roasted unagi hosomaki
Yuzu salmon nigiri
Tuna and octopus sashimi
Pickled ginger and soya sauce

ASSORTED HOMEMADE DIMSUM

Chicken
Vegetable

SLOW- ROASTED DUCK (N, LF)

Housemade duck sauce

VEGETABLE SPRING ROLL (V, VG, S, LF)

Fried spring roll and sweet chilli sauce

TEMPURA PRAWN (D, SF)

Wasabi mayo, mint and mango salsa

SZECHUAN CHICKEN WING (S, N, LF)

Szechuan pepper, dried chilli, onion

MAIN COURSE

SZECHUAN STYLE CHILLI BEEF (S)

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

ROASTED SALMON (N, LF)

Salmon fillet, galangal, lemongrass, chilli, aromatic herbs, and creamy sauce

THAI GREEN CHICKEN CURRY (SF)

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

WOK FRIED SEASONAL VEGETABLES (S, VG, V, LF)

Seasonal vegetables, mushroom, and oyster mushroom sauce

DESSERT PLATTER / SHARING

TROPICAL FRUIT

Watermelon, honey melon, dragon fruit, pineapple, grapes

CHILLED MANGO SOUP

Mango, mint, and coconut ice cream

PANDAN CHEESECAKE

ICE LOLLIPOPS

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