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 **LeNu** 私房面家   
CHEF WAI'S NOODLE BAR

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一间休闲的中华面馆, 樂牛向食客承诺价格优惠、色香味俱全的多种面条选择, 提倡享用中式面条的文化。

起源于张主厨到中国各地与台湾游走时所见当地的面被视为一种主食, 不论是街边小吃或高级餐厅都有供应。于是他创办了樂牛, 以优良品质与实惠价格的面满足食客。除了使用上等的材料, 食材的分量也经过细心的衡量, 以确保每碗面的品质一致。

不同的汤底与口味, 加上面条的选项, 樂牛肯定有一种口味适合您独一无二的味蕾。

With an aim to cultivate the culture of enjoying traditional Chinese noodle, LeNu is a casual Chinese noodle bar that promises diners delectable varieties of noodles at affordable prices.

Inspired by Chef Wai's travels to China and Taiwan, where noodles are commonly regarded as a staple from street food to fine restaurants, LeNu is founded to delight with value and quality noodle selections. Apart from using the finest ingredients, the proportion of ingredients are also carefully measured to ensure consistency in every bowl.

Offering various soup bases and noodle types, there is bound to be something for everyone, matching each unique taste palate.

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# 面类

## CHOICE OF NOODLE

在樂牛，我们提供不同的面条任您选择，  
让您有一个属于您的用餐体验。

At LeNu, we give you the option of selecting your preferred noodle type,  
providing you with a personalised dining experience.



### 1 河粉 RICE NOODLE

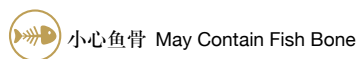
细幼有弹力，值得一试。  
Flat but thin, our rice noodle is  
different from the usual ones and  
is definitely worth trying!

### 2 粗米粉 THICK VERMICELLI

新加坡式，口感饱满顺滑。  
A popular favourite among  
Singaporeans, thick vermicelli  
provides fullness and smoothness.

### 3 拉面 LA MIAN

富有口感，保证让您满意。  
Guaranteed to delight until the  
last mouth, our La Mian are  
perfect strands of great bite and  
texture.



# 红烧牛骨汤

BRAISED BEEF BROTH

尽情享受我们的红烧牛骨汤，使用最新鲜的牛骨髓、牛骨与其他上等材料，绝对是最正宗的牛骨汤。

Indulge in our hearty braised beef broth, which uses only the freshest beef marrow, bones and other premium ingredients for the most authentic beef taste.

汤类 CHOICE OF SOUP:



红烧牛骨汤  
Authentic Braised  
Beef Broth



酸菜牛骨汤  
Pickled Vegetable  
Braised Beef Broth



香辣牛骨汤  
Spicy Braised  
Beef Broth



另加小碗汤从\$3.60起。图片只供参考。价格未包括服务费(堂食)与消费税。  
Additional small bowl of soup is chargeable from \$3.60 each. Pictures are for illustration purposes only. Prices are subject to service charge (dine-in) and prevailing GST.

A1

# 红烧和牛肉面

Braised Wagyu Beef Noodle

\$19.50 每碗 per bowl



采用进口新鲜和牛肉  
Using imported wagyu beef



A2

# 红烧牛腱面

Braised Beef Shank Noodle

\$15.50 每碗 per bowl



A3

# 红烧牛筋牛腱面

Braised Beef Tendon and Shank Noodle

\$16.50 每碗 per bowl



A4

# 红烧肥牛面

Braised Marbled Beef Noodle

\$13.50 每碗 per bowl



A5

# 红烧牛三宝面 (和牛肉、牛筋、牛腱)

Braised Beef Combination Noodle  
(Wagyu Beef, Tendon, Shank)

\$19.50 每碗 per bowl



汤类 CHOICE OF SOUP:



红烧牛骨汤  
Authentic Braised Beef Broth



酸菜牛骨汤  
Pickled Vegetable Braised Beef Broth



香辣牛骨汤  
Spicy Braised Beef Broth



面类 CHOICE OF NOODLE:



粗米粉  
Thick Vermicelli



拉面  
La Mian



河粉  
Rice Noodle

加面只需多付 \$1.50  
Additional \$1.50 to UPSIZE noodle

组合  
COMBO

另加一款开胃菜与饮料，组成套餐只需 \$3.90

TOP-UP \$3.90 TO COMPLETE YOUR MEAL  
WITH A CHOICE OF APPETISER AND DRINK



Choose from G1-G15

Choose from F1-F4



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone

# 招牌猪骨汤

## SIGNATURE PORK BONE SOUP

细细品尝我们富有食材精华的猪骨汤，不仅有高含量的蛋白质与胶原蛋白，更是老少都喜爱的口味。

Enjoy the essence of fresh ingredients that goes into our pork bone soup, which is rich in collagen and protein to delight diners both young and old alike.

12 HOURS OF SIMMERING

FROM 30KG TO 8KG

RICH IN PROTEIN AND COLLAGEN

FRESH INGREDIENTS

ALL-TIME FAVOURITE

# 番茄猪骨汤

## TOMATO PORK BONE SOUP

享用精心熬制的浓郁番茄汤，选用细心挑选的新鲜番茄。经过完美炖煮，丝滑的口感搭配天然甜味与酸味的和谐融合。

Experience the richness of our tomato broth, crafted from carefully selected tomatoes. Simmered to perfection, it boasts a velvety texture and a harmonious blend of natural sweetness and tanginess.

NATURAL SWEETNESS

BALANCED TANGINESS

RICH AND VELVETY TEXTURE

FRESH INGREDIENTS

SLOW SIMMERED

**B1****菜肉云吞煨面 (辣/无辣)**

Vegetable Pork Wanton Noodle (Spicy/Non-spicy)

**\$12.50** 每碗 per bowl**B2****酸菜鱼柳煨面**  

Fish Fillet with Pickled Vegetable Noodle

**\$17.20** 每碗 per bowl**B3****雪菜鱼柳煨面** 

Fish Fillet with Preserved Vegetable Noodle

**\$17.20** 每碗 per bowl**B4****葱烤猪软骨煨面 (辣/无辣)**

Braised Pork Rib with Scallion Noodle (Spicy/Non-spicy)

**\$14.50** 每碗 per bowl**B5****雪菜酥肉煨面 (辣/无辣)**

Fragrant Pork Chop with Preserved Vegetable Noodle (Spicy/Non-spicy)

**\$13.50** 每碗 per bowl**B6****鸡扒煨面 (辣/无辣)**

Crispy Chicken Cutlet Noodle (Spicy/Non-spicy)

**\$13.50** 每碗 per bowl

面类 CHOICE OF NOODLE:

粗米粉  
Thick Vermicelli拉面  
La Mian河粉  
Rice Noodle加面只需多付**\$1.50**Additional **\$1.50** to UPSIZE noodle

辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone

**C1 红烧和牛面 (辣/无辣)**

Braised Wagyu Beef Noodle (Spicy/Non-spicy)



**\$21.00** 每碗 per bowl

**C2 红烧肥牛面 (辣/无辣)**

Braised Marbled Beef Noodle (Spicy/Non-spicy)



**\$15.00** 每碗 per bowl

**C3 菜肉云吞煨面 (辣/无辣)**

Vegetable Pork Wonton Noodle (Spicy/Non-spicy)



**\$14.00** 每碗 per bowl

**C4 日本豚肉面 (辣/无辣)**

Nagano Pork Belly Noodle (Spicy/Non-spicy)



**\$17.50** 每碗 per bowl

**C5 鸡扒煨面 (辣/无辣)**

Crispy Chicken Cutlet Noodle (Spicy/Non-spicy)



**\$15.00** 每碗 per bowl

**C6 酥肉煨面 (辣/无辣)**

Fragrant Pork Chop Noodle (Spicy/Non-spicy)



**\$15.00** 每碗 per bowl

**组合 COMBO**

另加一款开胃菜与饮料，组成套餐只需 **\$3.90**

**TOP-UP \$3.90 TO COMPLETE YOUR MEAL WITH A CHOICE OF APPETISER AND DRINK**



Choose from F1-F4



Choose from G1-G15

另加小碗汤从\$3.60起。图片只供参考。价格未包括服务费(堂食)与消费税。  
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# 干捞面

DRY NOODLE

D1

## 秘制江鱼仔干捞面

Chef Wai's Dry Noodle with Anchovies

TASTY TILL THE LAST MOUTHFUL

CHEF'S SPECIAL HOMEMADE SAUCE

CRUNCHY AND FULL OF TEXTURE

\$10.50 每碗 per bowl

D2

## 葱烤猪软骨拌面

Braised Pork Rib with Scallion Dry Noodle

D3

## 抄手拌面

Pork Wonton in Chilli Vinaigrette Dry Noodle

\$13.50 每碗 per bowl

\$11.90 每碗 per bowl

面类 CHOICE OF NOODLE:



粗米粉 Thick Vermicelli



拉面 La Mian



河粉 Rice Noodle

加面只需多付 \$1.50

Additional \$1.50 to UPSIZE noodle



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone



D4

### 开洋葱油拌面



Dried Shrimp and Scallion Dry Noodle



**\$7.90** 每碗 per bowl

D5

### 红烧牛筋干捞面

Braised Beef Tendon Dry Noodle



**\$14.50** 每碗 per bowl

D6

### 红烧和牛拌面

Braised Wagyu Beef Dry Noodle



**\$18.50** 每碗 per bowl

D7

### 红烧肥牛拌面

Braised Marbled Beef Dry Noodle



**\$12.50** 每碗 per bowl

D8

### 炸鸡扒拌面

Crispy Chicken Cutlet Dry Noodle



**\$12.50** 每碗 per bowl

D9

### 外婆红烧肉拌面



Grandma's Braised Pork Belly Dry Noodle



**\$19.20** 每碗 per bowl

**组合  
COMBO**

另加一款开胃菜与饮料，组成套餐只需 **\$3.90**

**TOP-UP \$3.90 TO COMPLETE YOUR MEAL  
WITH A CHOICE OF APPETISER AND DRINK**



Choose from F1-F4



Choose from G1-G15

另加小碗汤从\$3.60起。图片只供参考。价格未包括服务费(堂食)与消费税。  
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# 小吃

SIDE DISH

## E1 葱烤猪软骨

Braised Pork Rib  
with Scallion



**\$8.90** 每份  
per portion

## E2 红烧和牛

Braised Wagyu Beef



**\$15.50** 每份  
per portion

## E3 红烧牛筋

Braised Beef Tendon



**\$9.50** 每份  
per portion

## E4 龙井茶溏心蛋

Long Jing Lava Egg



**\$2.20** 每粒  
per egg

## E5 手工酿腐竹皮(2片)

Crispy Beancurd Skin Stuffed  
with Fish Paste (2pc)



**\$4.00** 每份  
per portion

## E6 红油抄手

Pork Wanton in  
Chilli Vinaigrette



**\$8.90** 每份  
per portion

## E7 菜肉云吞汤

Vegetable Pork Wonton  
in Pork Bone Soup



**\$10.50** 每份  
per portion

## E8 蚝油上海青

Shanghai Green with  
Oyster Sauce



**\$5.90** 每份  
per portion

## E9 白灼油麦胆菜

Poached Lettuce in  
Supreme Soya Sauce



**\$5.90** 每份  
per portion



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone

# 开胃菜

## APPETISER

F1

### 皮蛋豆腐

Chilled Silken Tofu with Century Egg



\$3.80 每份  
per portion

F2

### 牛汁卤豆干(温)

Braised Beancurd in Beef Broth (Warm)



\$3.80 每份  
per portion

F3

### 味付笋片

Seasoned Bamboo Shoot



\$3.80 每份  
per portion

F4

### 清爽黑云耳

Chilled Black Fungus with Minced Garlic



\$3.80 每份  
per portion

# 饮料

## DRINK

G1

### 青梅醋

Plum Vinegar

\$3.20 每包  
per packet

G2

### 蜜桃醋

Peach Vinegar

\$3.20 每包  
per packet

G3

### 葡萄醋

Grape Vinegar

\$3.20 每包  
per packet

G8

### 苹果醋

Apple Vinegar

\$3.20 每包  
per packet

G5

### 可乐

Coke

\$3.20 每罐  
per can

G6

### 零度可乐

Coke Zero

\$3.20 每罐  
per can

G7

### 台湾豆奶

Taiwan Soya Bean Milk

\$3.20 每罐  
per can

G8

### Fuze Tea® 绿茶

Fuze Tea® Jasmine Green Tea

\$3.20 每罐  
per can

G9

### 苹果红茶

Apple Black Tea



\$3.20 每罐  
per can

G10

### 焙茶

Hojicha

\$3.20 每罐  
per can

G11

### 苹果汁

Fruit Tree Apple Juice

\$3.20 每瓶  
per bottle

G12

### 冰糖雪梨

Rock Sugar Pear Drink



\$3.20 每瓶  
per bottle

G13

### 兰芳园冻柠茶

Lan Fong Yuen Hong Kong Style Lemon Tea

\$3.20 每瓶  
per bottle

G14

### 瓶装食用水

Bottled Drinking Water

\$2.50 每瓶  
per bottle

G15

### 热茉莉花茶

Hot Jasmine Tea

\$2.50 每杯  
per glass



## Creating New Dimensions of Dining Pleasure

Poised as a diners' paradise, Paradise Group offers gourmet menus of exceptional value in a wide variety of restaurant concepts together with a catering arm.

Promising a sensorial experience with service from the heart, every concept immerses the diner in an atmosphere that captures the finer points of its unique culture, particularly the finest from its rich array of culinary delights.

True to our mission to improve, enhance and create for our customers' ultimate experiential enjoyment, Paradise Group marries tradition with innovation - a match that, as they say, is made in heaven.

*Serving you from more than 150 restaurants globally across multiple dining concepts.*

## Our Culinary Concepts



Singapore Licensee:

