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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:



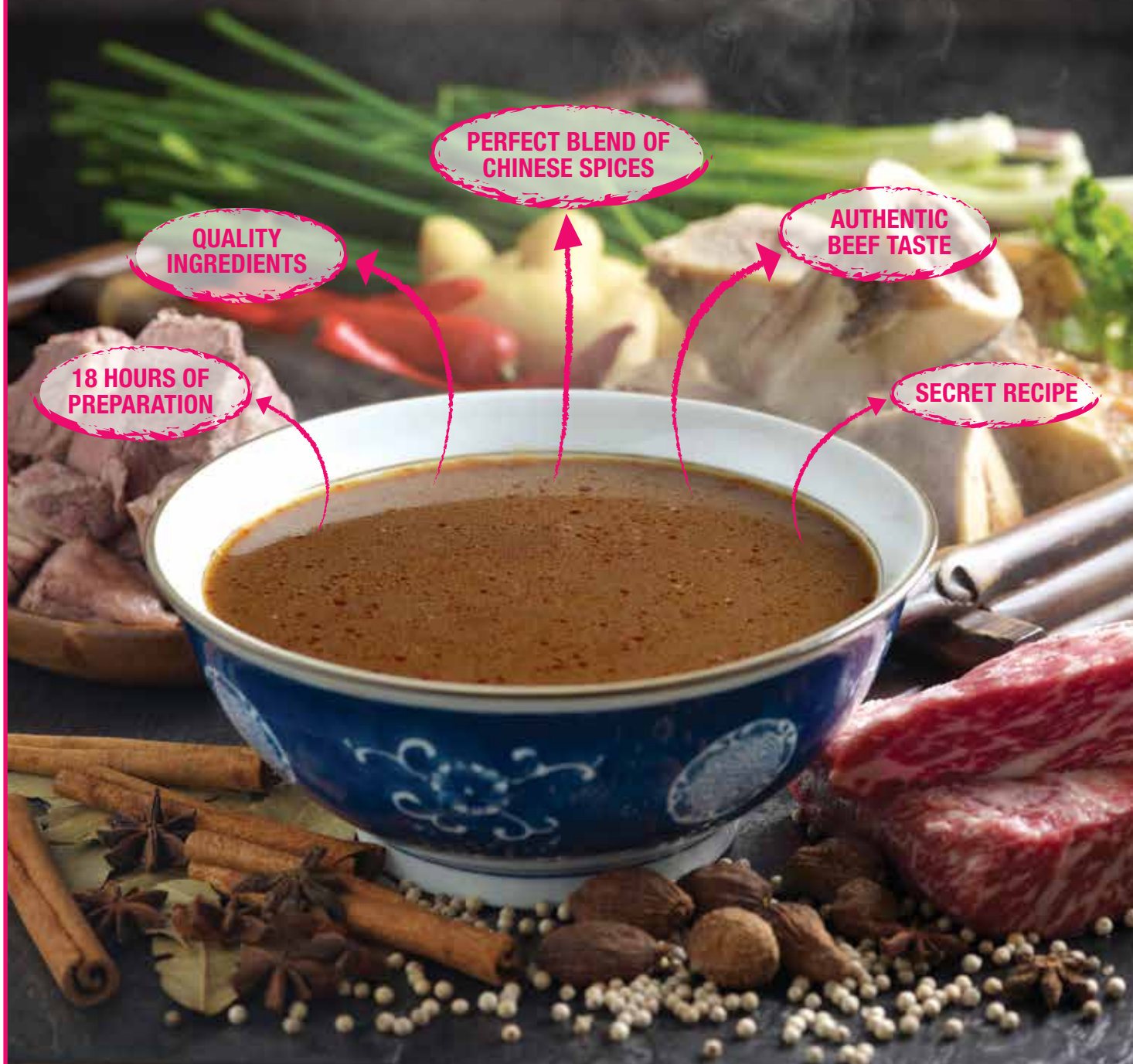
红烧牛骨汤
Authentic Braised
Beef Broth



酸菜牛骨汤
Pickled Vegetable
Braised Beef Broth



香辣牛骨汤
Spicy Braised
Beef Broth



PERFECT BLEND OF
CHINESE SPICES

QUALITY
INGREDIENTS

AUTHENTIC
BEEF TASTE

18 HOURS OF
PREPARATION

SECRET RECIPE

A1

红烧和牛肉面

Braised Wagyu Beef Noodle



采用进口新鲜和牛肉
Using imported wagyu beef



\$18.90 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**\$1.40**
Additional **\$1.40** to UPSIZE noodle

A2

红烧牛腱面

Braised Beef Shank Noodle



\$14.90 每碗
per bowl

A3

红烧牛筋牛腱面

Braised Beef Tendon and Shank Noodle



\$15.90 每碗
per bowl



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone

A4

红烧肥牛面

Braised Marbled Beef Noodle

\$12.90 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



A5

红烧牛三宝面 (和牛肉、牛筋、牛腱)

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

\$18.90 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 E1-E4

Choose from F1-F13

另加小碗汤需多付\$3.30。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 at \$3.30 each. Pictures are for illustration purposes only. Prices are subject to service charge (dine-in) and prevailing GST.

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.

RICH IN PROTEIN
AND COLLAGEN

FROM 30KG
TO 8KG

FRESH
INGREDIENTS

12 HOURS OF
SIMMERING

ALL-TIME
FAVOURITE



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone

B1

菜肉云吞煨面 (辣/无辣)

Vegetable Pork Wonton Noodle (Spicy/Non-spicy)



\$11.90 每碗 per bowl

B2

酸菜鱼柳煨面

Fish Fillet with Pickled Vegetable Noodle



\$16.90 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 \$1.40

Additional \$1.40 to UPSIZE noodle

B3

雪菜鱼柳煨面

Fish Fillet with Preserved Vegetable Noodle

\$16.90 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 E1-E4



Choose from F1-F13

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B4

葱烤猪软骨煨面 (辣/无辣)

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



\$13.90 每碗
per bowl

B5

雪菜酥肉煨面 (辣/无辣)

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



\$12.90 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 \$1.40

Additional \$1.40 to UPSIZE noodle

B6

鸡扒煨面 (辣/无辣)

Crispy Chicken Cutlet Noodle (Spicy/Non-spicy)



\$12.90 每碗
per bowl

B7

日本豚肉番茄汤面 (辣/无辣)

Nagano Pork Belly with Tomato Broth Noodle
(Spicy/Non-spicy)



\$16.90 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-F13

Choose from E1-E4



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone

干捞面

DRY NOODLE

拌于张主厨的秘制酱，这是一碗甜与咸的完美结合，保证让您满意。

Tossed in Chef Wai's special homemade sauce, this is a divine union of sweet and savoury flavours, guaranteed to delight until the very last mouth.

面类 CHOICE OF NOODLE:



粗米粉
Thick Vermicelli



拉面
La Mian



河粉
Rice Noodle

加面只需多付 \$1.40

Additional \$1.40 to UPSIZE noodle

C1

秘制江鱼仔干捞面

Chef Wai's Dry Noodle with Anchovies

TASTY TILL
THE LAST
MOUTHFUL



\$9.90 每碗
per bowl

CRUNCHY
AND FULL OF
TEXTURE

CHEF'S SPECIAL
HOMEMADE
SAUCE

另加小碗汤需多付\$3.30。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 at \$3.30 each. Pictures are for illustration purposes only. Prices are subject to service charge (dine-in) and prevailing GST.

C2

葱烤猪软骨拌面

Braised Pork Rib with Scallion Dry Noodle



\$12.90 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\$1.40

Additional \$1.40 to UPSIZE noodle

C3

鲜带子香辣拌面

Spicy Japanese Scallop Dry Noodle



\$12.30 每碗 per bowl



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone

C4

抄手拌面



Pork Wonton in Chilli Vinaigrette Dry Noodle



\$11.30 每碗
per bowl

C5

开洋葱油拌面



Dried Shrimp and Scallion Dry Noodle



\$7.90 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 \$1.40

Additional \$1.40 to UPSIZE noodle

C6

红烧牛筋干捞面

Braised Beef Tendon Dry Noodle



\$13.90 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 E1-E4

Choose from F1-F13

另加小碗汤需多付\$3.30。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

D1

葱烤猪软骨

Braised Pork Rib with Scallion



\$8.30 每份
per portion

D2

红烧和牛

Braised Wagyu Beef



\$14.90 每碟
per plate

D3

红烧牛筋

Braised Beef Tendon



\$8.90 每碟
per plate

D4

龙井茶溏心蛋

Long Jing Tea Lava Egg



\$2.20 每粒
per egg

D5

手工酿腐竹皮(2片)

Crispy Beancurd Skin stuffed with Fish Paste (2pc)



\$3.90 每份
per portion



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone

D6

红油抄手 (5粒)

Pork Wonton in Chilli Vinaigrette (5pc)



\$8.30 每份
per portion

D7

雪菜鱼柳汤

Fish Fillet in Pork Bone Soup with Preserved Vegetable



\$15.30 每碗
per bowl

D8

菜肉云吞汤 (5粒)

Vegetable Pork Wonton in Pork Bone Soup (5pc)



\$9.90 每碗
per bowl

D9

蚝油上海青

Shanghai Green with Oyster Sauce



\$5.90 每碟
per plate

D10

白灼油麦胆菜

Poached Lettuce in Supreme Soya Sauce



\$5.90 每碟
per plate

开胃菜

APPETISER

E1

皮蛋豆腐

Chilled Silken Tofu with Century Egg



\$3.70 每份
per portion

E2

牛汁卤豆干 (温)

Braised Beancurd in Beef Broth (Warm)



\$3.70 每份
per portion

E3

味付笋片

Seasoned Bamboo Shoot



\$3.70 每份
per portion

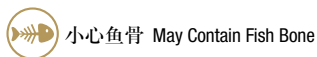
E4

清爽黑云耳

Chilled Black Fungus with Minced Garlic



\$3.70 每份
per portion



饮料

DRINK



F1 青梅醋
Plum Vinegar

F2 蜜桃醋
Peach Vinegar

F3 葡萄醋
Grape Vinegar

F4 苹果醋
Apple Vinegar

\$3.20 每包
per packet

F5 可乐 Coke

\$3.20 每罐
per can

F6 零度可乐 Coke Zero

\$3.20 每罐
per can

F7 台湾豆奶 Taiwan Soya Bean Milk 

\$3.20 每罐
per can

F8 Fuze Tea® 绿茶 Fuze Tea® Jasmine Green Tea

\$3.20 每罐
per can

F9 苹果红茶 Apple Black Tea 

\$3.20 每罐
per can

F10 苹果汁 Fruit Tree Apple Juice

\$3.20 每瓶
per bottle

F11 冰糖雪梨 Rock Sugar Pear Drink 

\$3.20 每瓶
per bottle

F12 瓶装饮用水 Bottled Drinking Water

\$2.50 每瓶
per bottle

F13 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 100 restaurants globally across multiple dining concepts.

Our Culinary Concepts

