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 樂牛 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.



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone

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



QUALITY
INGREDIENTS

18 HOURS OF
PREPARATION

PERFECT BLEND OF
CHINESE SPICES

AUTHENTIC
BEEF TASTE

SECRET RECIPE

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

红烧牛腩面

Braised Beef Shank Noodle

\$15.50 每碗
per bowl

A3

红烧牛筋牛腩面

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、牛腩)
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 F1-F4



Choose from G1-G15



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 Wonton 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。
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.

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

\$13.50 每碗
per bowl

D3 抄手拌面

Pork Wonton in Chilli Vinaigrette Dry Noodle

\$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 Wonton 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

G4

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

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

