樂 拉麵 LE SHRIMP RAMEN

COMBO A — NT$98
1+1 ADD ON
Drinks + Sides (below $68)
Choose from F1-F4

COMBO B — NT$158
1+1+1 ADD ON
Drinks + Sides (below $68) + Sides (below $98)
Choose from F1-F4

Add-Ons
Subsequent Noodle Upsize (2nd time onwards) NT$30

ADDITIONAL BOWL OF SOUP
Shrimp Broth NT$60
Thick Chicken Broth NT$50

蝦皇湯 SHRIMP BROTH

A set of trio-appetizer is included in each set meal

Choice of Noodle : Wide Noodle / Chinese Ramen

Enjoy one free noodle upsize/50g (first time only)



CHEF'S RECOMMENDATION

A1 Signature Trio Shrimp Broth Ramen Set Meal
NT$338 /Per Set



A2 Ebiko Prawn Paste and Sous Vide Chicken Breast Shrimp Broth Ramen Set Meal
NT$308 /Per Set



A3 Prawn Dumpling Shrimp Broth Ramen Set Meal
NT$278 /Per Set



A4 Pork Belly Chashu and Sous Vide Chicken Breast Shrimp Broth Ramen Set Meal
NT$298 /Per Set



A5 Crispy Fish Fillet Shrimp Broth Ramen Set Meal
NT$288 /Per Set

雞白湯 THICK CHICKEN BROTH

A set of trio-appetizer is included in each set meal

Choice of Noodle : Wide Noodle / Chinese Ramen

Enjoy one free noodle upsize/50g (first time only)

B1 Crispy Fish Fillet with Pickled Vegetable Chicken Broth Ramen Set Meal (Thick Chicken Broth)
NT$288 /Per Set



CHEF'S RECOMMENDATION

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B2 Ebiko Prawn Paste Tossed Truffle Ramen Set Meal served with Thick Chicken Broth
NT$298 /Per Set



B3 Crispy Pork Strip Chicken Broth Ramen Set Meal
NT$268 /Per Set



B4 Pork Belly Chashu and Sous Vide Chicken Breast Chicken Broth Ramen Set Meal
NT$288 /Per Set

人氣單品 SIDE DISH



D1 Poached Seasonal Vegetable with Minced Garlic
NT$88 /Per Portion



D2 Fragrant White Rice
NT$40 /Per Portion



D3 Crispy Burdock Tempura
NT$68 /Per Portion



D4 Crispy Fish Fillet
NT$128 /Per Portion



D5 Crispy Chicken Karaage
NT$128 /Per Portion



D6 Crispy Pork Strip
NT$88 /Per Portion

開胃涼菜 APPETIZER



E1 Chilled Black Fungus
NT$58 /Per Portion



E2 White Water Snowflake with Golden Needle
NT$58 /Per Portion



E3 Chilled Tofu with Homemade Sesame Sauce
NT$58 /Per Portion

ADD TOPPINGS

C1 Tea Lava Egg (1pc)	C2 Pork Belly Chashu (2pc)	C3 Crispy Fish Fillet (2pc)	C4 Sous Vide Chicken Breast (2pc)
NT$30	NT$68	NT$68	NT$48

飲料 BEVERAGE

F1 Coke (330ml)	NT$88 /Per Can	F5 Iced Lemon Tea	NT$108 /Per Glass	F9 Jin Xuan Oolong Tea (Hot)	NT$128 /Per Pot
F2 Coke Zero Sugar (330ml)	NT$88 /Per Can	F6 Coke with Salted Lemon (Chilled)	NT$108 /Per Glass	F10 Golden Buckwheat Tea (Hot)	NT$128 /Per Pot
F3 7 UP (330ml)	NT$88 /Per Can	F7 7 UP with Salted Lemon (Chilled)	NT$108 /Per Glass	F11 Chrysanthemum Pu-Erh Tea (Hot)	NT$128 /Per Pot
F4 Calpis (335ml)	NT$88 /Per Can	F8 Water Chestnut Drink (Hot/Chilled)	NT$108 /Per Glass		

Spicy · Contains Prawn · May Contain Fish Bone

Pictures are for illustration purposes only. All prices are subject to 10% service charge(dine-in).

樂 拉麵
LE SHRIMP RAMEN

全台第一家帶有“鑊氣”的蝦湯拉麵

First ‘Wok-Hei’ Shrimp Broth Noodle in Taiwan

Inspired by the flavors of Japanese ramen broth and silky threads of Chinese la mian, Le Shrimp Ramen represents the perfect harmony of Chinese and Japanese flavors. Savor the luscious, piquant shrimp broth that is characterized by a tantalizing "wok-hei", achieved with classic Cantonese cooking technique over a fiery wok.

Full of depth and flavor

Rich, lush and complex broth



Ultimate umami bomb for shrimp lovers



蝦皇湯 Shrimp Broth

“Wok hei” Shrimp Broth ~
Ultimate Umami Bomb for Shrimp Lovers

Using only the freshest tiger prawns, the prawns are baked at 180°C to perfection and blended to fully extract the shrimp flavors. Simmered for more than 8 hours with old chicken and chicken feet and a variety of Asian spices such as star anise, cinnamon, clove and white peppercorn; the luscious stock is given a piquant oomph with a distinctive “wok hei” (smoky aroma) that is unique to Cantonese cooking, achieving a rich umami shrimp broth.



雞白湯 Thick Chicken Broth

Rich and Smooth ~
A Perfect Balance of Spices and Collagen

The thick chicken broth achieves a rich and creamy texture after long hours of simmering with whole chicken and chicken bones, creating a collagen-rich and palatable soup. A unique blend of Asian spices such as cinnamon, clove, and white peppercorn is added to create an aromatic broth with a perfectly balanced flavor. Also introducing Taiwan’s first Pickled Vegetable Thick Chicken Broth!