樂牛 LeNu 私房面家 CHEF WAI'S NOODLE BAR

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.

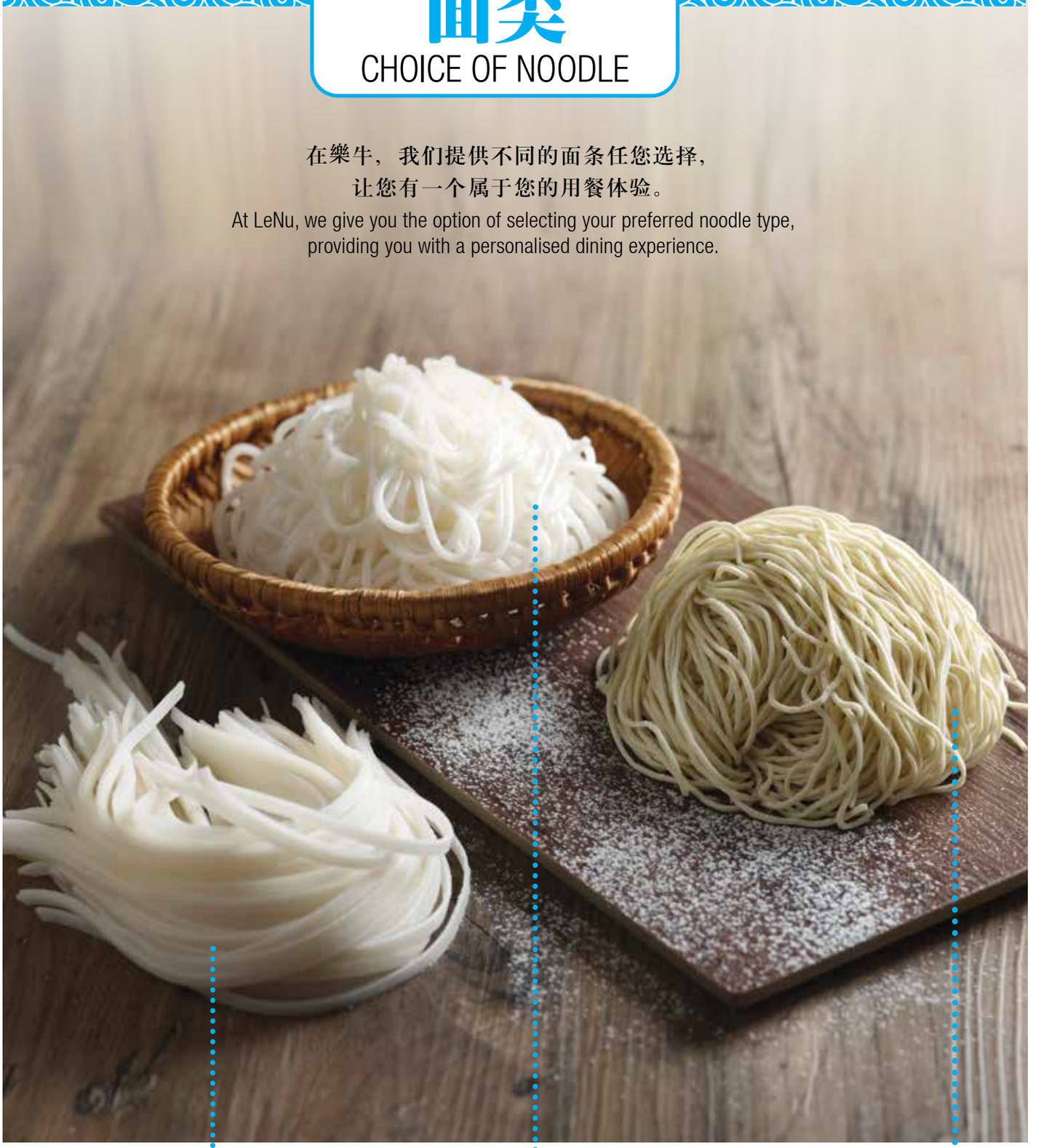
Inspired by Chef Wai's travels to China and Taiwan, where noodles are commonly regarded as a staple from street food to fine restaurants, LeNu is founded to delight with value and quality noodle selections. Apart from using the finest ingredients, the proportion of ingredients are also carefully measured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

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

尽情享用我们的红烧牛骨汤，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$3.60。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 $3.60. Pictures are for illustration purposes only. Prices are subject to service charge (dine-in) and prevailing GST.

A1 红烧和牛肉面
Wagyu Beef Noodle in Braised Beef Broth

$19.50 每碗 per bowl

CHEF'S RECOMMENDATION

A2 红烧金钱牛腱面
Beef Shank Noodle in Braised Beef Broth

$15.50 每碗 per bowl

A3 红烧金钱牛腱牛筋面
Beef Shank and Tendon Noodle
in Braised Beef Broth

$16.50 每碗 per bowl

A4 红烧美国肥牛面
US Marbled Beef Noodle
in Braised Beef Broth

$13.90 每碗 per bowl

A5 红烧牛三宝面
（和牛、牛筋、金钱牛腱）
Beef Combination Noodle in Braised Beef Broth
(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.

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.

另加小碗汤$3.60。图片只供参考。价格未包括服务费(堂食)与消费税。
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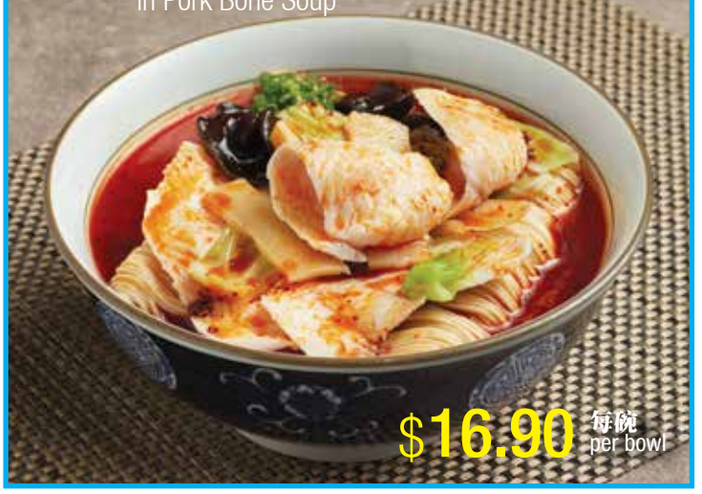
B1 水煮鱼柳猪骨汤面

Spicy Poached Fish Fillet Noodle
in Pork Bone Soup



$16.90 每碗 per bowl

B2 酸菜鱼柳猪骨汤煨面

Fish Fillet with Pickled Vegetable Noodle
in Pork Bone Soup

$16.90 每碗 per bowl

B3 菜肉云吞猪骨汤煨面（辣／无辣）

Vegetable Pork Wanton Noodle
in Pork Bone Soup (Spicy/Non-spicy)

$12.90 每碗 per bowl

B4 葱烤猪软骨猪骨汤煨面（辣／无辣）

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

$14.50 每碗 per bowl

B5 酥肉猪骨汤煨面（辣／无辣）

Fragrant Pork Chop Noodle
in Pork Bone Soup
(Spicy/Non-spicy)

$13.50 每碗 per bowl

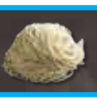
B6 鸡扒猪骨汤煨面（辣／无辣）

Crispy Chicken Cutlet Noodle in Pork Bone Soup
(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 美国肥牛番茄猪骨汤面（辣／无辣）

US Marbled Beef Noodle in Tomato Pork Bone Soup (Spicy/Non-spicy)

$14.30 每碗 per bowl

C2 菜肉云吞番茄猪骨汤面（辣／无辣）

Vegetable Pork Wanton Noodle in Tomato Pork Bone Soup (Spicy/Non-spicy)

$13.50 每碗 per bowl

C3 鸡扒番茄猪骨汤面（辣／无辣）

Crispy Chicken Cutlet Noodle in Tomato Pork Bone Soup (Spicy/Non-spicy)

$14.30 每碗 per bowl

C4 酥肉番茄猪骨汤面（辣／无辣）

Fragrant Pork Chop Noodle in Tomato Pork Bone Soup (Spicy/Non-spicy)

$14.30 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$3.60。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 $3.60. Pictures are for illustration purposes only. Prices are subject to service charge (dine-in) and prevailing GST.

拌面
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.

D1 秘制甜酱配江鱼仔拌面

Chef Wai's Dry Noodle with Anchovies in House Made Sweet Sauce

$10.50 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

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$3.60。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 红烧和牛
Braised Wagyu Beef
$15.50 每份 per portion

E2 红烧牛筋
Braised Beef Tendon
$9.50 每份 per portion

E3 葱烤猪软骨
Braised Pork Rib with Scallion
$8.90 每份 per portion

E4 菜肉云吞汤
Vegetable Pork Wanton in Pork Bone Soup
$10.50 每份 per portion

E5 红油抄手(4粒)
Pork Wanton in Chilli Vinaigrette (4pc)
$6.30 每份 per portion

E6 炸鸡块
Crispy Chicken
$7.70 每份 per portion

E7 蚝油小白菜
Xiao Bai Cai with Oyster Sauce
$3.90 每份 per portion

E8 白灼生菜
Poached Lettuce in Supreme Soya Sauce
$3.90 每份 per portion

E9 白灼西兰花
Poached Broccoli in Supreme Soya Sauce
$3.90 每份 per portion

E10 手工酿腐竹皮(3片)
Crispy Beancurd Skin stuffed with Fish Paste (3pc)
$3.90 每份 per portion

E11 龙井茶溏心蛋
Long Jing Lava Egg
$2.20 每粒 per egg

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
$3.70 每份 per portion

F2 牛汁卤豆干(温)
Braised Beancurd in Beef Broth (Warm)
$3.70 每份 per portion

F3 味付笋片
Seasoned Bamboo Shoot
$3.70 每份 per portion

F4 清爽黑云耳
Chilled Black Fungus with Minced Garlic
$3.70 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 (C 8% sugar)	$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 (C 8% sugar)	$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	Fuze Tea® 百香果茶 Fuze Tea® Passionfruit Tea	$3.20	每罐 per can
G13	酷兒白提子汁 QOO White Grape Juice	$3.20	每罐 per can
G14	食用水 Drinking Water	$2.50	每包 per packet
G15	热茉莉花茶 Hot Jasmine Tea	$2.50	每杯 per glass

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