

来辣来辣 A I A

AYCE (Classic)

(2-Person Minimum) 无限畅吃 (经典)

ADULT 成人 \$26.99

CHILD (Age 5 To 12) 儿童 (年龄5-12岁) \$16.99

SENIOR (AGED 65 AND ABOVE) 老人 (65岁以上) \$19.99

CHILD UNDER 5 EAT FREE

FRI, SAT, SUN & HOLIDAYS +\$2/PERSON

(周五周六周日及节假日 +\$2/人)

FREE AYCE SAUCE BAR

免费自助小料台

TIME LIMITED FOR 2 HOURS PER TABLE. WE CHARGE EXTRA ONE PEOPLE FEE FOR FOOD WASTE EXCEED 500G.

任吃限时2小时, 食物浪费超过500g加收一人餐费

Broth

LAILA SPECIAL SPICY HOT POT (ADD SPICY)
来辣特色辣锅 (加辣/加麻)

TOMATO HOT POT
浓郁番茄锅

CHINESE SAUERKRAUT WITH MUSHROOM HOT POT
酸菜菌王锅

TRADITIONAL BONE BROTH
经典清汤锅

DOUBLE FLAVOR BROTH
(ANY TWO FLAVORS SHOWN ABOVE WILL BE SERVED SEPARATELY IN ONE POT TOGETHER)
自选鸳鸯锅

Meat & Seafood

SLICED MARBLED BEEF
(Limit One Serving Per Person)
雪花牛肉 (每人限点一份)

SUPREME BEEF SLICE (100g)
精品肥牛

PORK BELLY (100g)
猪五“发” (猪五花)

LUNCHEON PORK (2pc)
午餐肉

SOLE FILLET (100g)
滑鱼片 (龙利鱼)

WILD WHITE SHRIMP (2pc)
(Limit One Serving Per Person)
野生深海青虾

BABY CUTTLEFISH (2pc)
(Limit One Serving Per Person)
墨鱼仔

CRAB STICKS (2pc)
蟹肉棒

Balls & Special Meat

BEEF BALLS (2pc)
手工牛肉丸

FISH BALLS (2pc)
鱼丸

CUTTLEFISH BALLS (2pc)
墨鱼丸

FISH TOFU (2pc)
鱼豆腐

FRESH TRIPE
(Limit One Serving Per 2 People)
霸王仙毛肚 (每2人限点一份)

DICED OX AORTA (50g)
黄喉

BEEF OMASUM (50g)
牛百叶

Quail eggs (4pc)
鹌鹑蛋

RAW EGG
生鸡蛋

First Second
第一轮 第二轮

First Second
第一轮 第二轮

如有任何食物过敏请联系服务员
IF YOU HAVE ANY FOOD ALLERGIES,
PLEASE INFORM THE WAITER

Vegetable & Soy Noodle

WHITE RADISH (4pc)
白萝卜

BEAN SPROUTS (50g)
豆芽

CHINESE CABBAGE
大白菜

CHINESE FUNGUS (50g)
野生木耳

ENOKI MUSHROOM (50g)
金针菇

CHINESE MUSHROOM (50g)
香菇

POTATO SLICES (4pc)
土豆片

KONJAC (4pc)
魔芋丝

First Second
第一轮 第二轮

SEA-TANGLE (30g)
海带

DRIED BEAN CURD STICKS (30g)
腐竹

TOFU PUFF (4pc)
豆泡

FROZEN TOFU/FRESH TOFU (2pc)
冻豆腐/鲜豆腐

SILK NOODLE (80g)
粉丝

FLATTED RICE NOODLE (50g)
宽粉

HANDMADE NOODLE (80g)
特色手工面

INSTANT NOODLE (70g)
方便面

Snacks

Steamed Rice
米饭

CRYSTAL JELLY WITH BROWN SUGAR SAUCE
红糖冰粉

Crispy Pork (50g)
经典小酥肉

Fried Chicken Skin (50g)
鸡你太美

Extra Option

Corona
科罗娜 (4.6% alc./330ml) \$4.99

TsingTao Beer
青岛啤酒 (4.5%alc./330ml) \$4.99

Budweiser Beer
百威啤酒 (5.0%alc./355ml) \$3.99

So ju
韩国烧酒 (12.0%alc./360ml) \$13.99

Black Sugar Milk Tea
黑糖奶茶 \$3.99

Honey Milk Tea
蜂蜜奶茶 \$3.99

**Add \$2.99 / Person
For All You Can Drink
Or Single Order**

COKE 可乐 \$1.79 SPRITE 雪碧 \$1.79

DIET COKE 无糖可乐 \$1.79

Chinese Herbal Tea 王老吉 \$2.49

Master Kang-Ice Black Tea 康师傅冰红茶 \$2.49

Master Kang-Ice Green Tea 康师傅冰绿茶 \$2.99

Handshaked Ice Tea 手打柠檬茶 \$2.49

Passion Fruit Juice, 1.5L 蜂蜜柠檬百香果冰饮 \$7.49

Calpis 1.5L 冰冰凉凉的可尔必斯 \$7.49

PLUM DRINK 1.5L 手摇酸梅汤 (扎) \$7.49



LaiLaLaila (AYCE) Hot Pot Guide

Step 1

ORDER YOUR SOUP BASE

Step 2

GO TO THE MAIN MENU TO PICK UP WHAT YOU LIKE, SUCH AS MEAT, SEAFOOD, VEGETABLES, TOFU, MUSHROOM, NOODLES

Step 3

PICK UP THE DIPPING SAUCE YOU LIKE

Step 4

WHEN THE SOUP IS BOILING, PLACE THE FOOD IN THE POT, WAIT A FEW MINUTES FOR IT TO COOK, TAKE IT OUT OF THE SOUP, DIP IT IN THE PREFERRED SAUCE, AND THEN EAT IT HOT, FRESH AND TENDER.

• AYCE (Classic) •

Price: \$16.99 - \$26.99

(Price varies by age group)

Unlimited Over 35 Items

- #Sliced Meat
- #Seafoods
- #Soy&Tofu Items
- #Many More
- #Fresh Vegetables
- #Meat&Fish Ball
- #Noodles&Rice

• AYCE (Premium) •

Price: \$19.99 - \$32.99

(Price varies by age group)

Unlimited Over 60 Items

- #Includes Everything in Classic PLUS:
- #Unlimited Shrimp&Cuttlefish
- #Unlimited Lamb Slices
- #Unlimited Fired Snacks
- #More Specialty Meats & Items

• Recommended Sauce Combos •

Not sure what to mix? Try one of these:

House Classic

Flavor: Rich • Savory

- 2 tbsp Sesame Sauce
- 1 tsp Soy Sauce
- 1 tsp Garlic
- ½ tsp Chili Oil (optional)
- Green Onion & Cilantro to taste

Best With:

Beef • Lamb • Beef tripe



Fresh Zest

Flavor: Light • Fresh

- 1 tbsp Soy Sauce
- 1 tbsp Vinegar
- ½ tsp Sesame Oil
- 1 tsp Garlic
- Green Onion

Best With:

Fish • Seafood • Vegetables



Peanut lover

Flavor: Creamy • Nutty • Mild

- 1.5 tbsp Peanut Sauce
- 1 tbsp Sesame Sauce
- 1 tsp Soy Sauce
- ½ tsp Chili Oil (optional)
- Garlic to taste

Best With:

Seafood • Sliced beef • Tofu



Classic Hoisin

Flavor: Sweet • Savory • Bold

- 2 tbsp Hoisin Sauce
- 1 tsp Garlic
- ½ tsp Soy Sauce
- ½ tsp Sesame Oil
- Green Onion

Best With:

Meat • Seafood • Vegetables

