

LAKSA MENU RECIPE

This section is about - Menu Recipes

"Menu Recipes: Laksa Recipe: Remove the heads and shells from prawns and set aside in a bowl, then devein and set the prawn meat aside in a separate bowl. To make the prawn stock, add cooking oil to a large saucepan on medium-high heat. Add prawn heads and shells then stir for 5 minutes, crushing the heads to release the flavour. Add water and chicken stock, then simmer for 45 minutes allowing the stock to reduce. Remove prawn shells then strain the broth into a bowl through a sieve. In a food processor, add dried chilli, red chilli, dried shrimp, shrimp paste (belacan), garlic, shallot, ginger, blue ginger (galangal), turmeric root, candle nuts and lemongrass stalk, then pulse for 5 minutes until a thick paste forms. Add cooking oil to a large saucepan then add the laksa paste and cook for 5 minutes until fragrant. Add palm sugar, fish sauce, coconut milk and prawn stock stirring to combine. Simmer the mixture for 15 minutes then add the prawns and tofu puffs, cooking for 3 minutes to finish. To serve, add vermicelli noodles to a bowl then top with bean sprouts, cockles and slices of fish cake. Ladle in scoops of the laksa making sure to include tofu puffs and prawns. Top with a handful of finely chopped laksa leaves and optional chilli paste. Enjoy!";

"Title: Menu Recipes; Content: Menu Recipes: Laksa Recipe: Remove the heads and shells from prawns and set aside in a bowl, then devein and set the prawn meat aside in a separate bowl. To make the prawn stock, add cooking oil to a large saucepan on medium-high heat. Add prawn heads and shells then stir for 5 minutes, crushing the heads to release the flavour. Add water and chicken stock, then simmer for 45 minutes allowing the stock to reduce. Remove prawn shells then strain the broth into a bowl through a sieve. In a food processor, add dried chilli, red chilli, dried shrimp, shrimp paste (belacan), garlic, shallot, ginger, blue ginger (galangal), turmeric root, candle nuts and lemongrass stalk, then pulse for 5 minutes until a thick paste forms. Add cooking oil to a large saucepan then add the laksa paste and cook for 5 minutes until fragrant. Add palm sugar, fish sauce, coconut milk and prawn stock stirring to combine. Simmer the mixture for 15 minutes then add the prawns and tofu puffs, cooking for 3 minutes to finish. To serve, add vermicelli noodles to a bowl then top with bean sprouts, cockles and slices of fish cake. Ladle in scoops of the laksa making sure to include tofu puffs and prawns. Top with a handful of finely chopped laksa leaves and optional chilli paste. Enjoy!"

Classic Lion Burger

Calories: 680 kcal

Allergens: Gluten, Dairy

Dietary Info: Non-Vegetarian

Ingredients:

1. Beef patty (200g)
2. Brioche bun
3. Lettuce leaf
4. 1 slice cheddar cheese
5. 1 tomato slice
6. Mayonnaise (1 tbsp)

Instructions:

Grill the beef patty for 4-5 minutes per side. Assemble by layering mayo, lettuce, patty, cheese, and tomato between the brioche buns.

Veggie Lion Burger

Calories: 550 kcal

Allergens: Gluten, Nuts

Dietary Info: Vegetarian

Ingredients:

1. Veggie patty (made with lentils and walnuts, 180g)
2. Whole-grain bun
3. Lettuce leaf
4. Pickles
5. Mustard (1 tbsp)

Instructions:

Grill the veggie patty for 3-4 minutes per side. Assemble with mustard, lettuce, patty, and pickles between the whole-grain buns.

BBQ Bacon Lion

Calories: 780 kcal

Allergens: Gluten, Dairy

Dietary Info: Non-Vegetarian

Ingredients:

1. Beef patty (200g)
2. Brioche bun
3. 2 slices bacon
4. 1 slice cheddar cheese
5. BBQ Sauce (1 tbsp)

Instructions:

Grill the beef patty and bacon. Assemble with BBQ sauce, patty, bacon, and cheese between the brioche buns.

Spicy Chicken Lion

Calories: 720 kcal

Allergens: Gluten, Dairy

Dietary Info: Non-Vegetarian

Ingredients:

1. Chicken patty (180g)
2. Ciabatta bun
3. Jalapeños
4. 1 slice pepper jack cheese
5. Sriracha mayo (1 tbsp)

Instructions:

Grill the chicken patty for 4-5 minutes per side. Assemble with Sriracha mayo, jalapeños, patty, and cheese between the ciabatta buns.

LIONBURGER RESTAURANT BURGER RECIPE - Beyond Lion (Vegan)

Calories: 590 kcal

Allergens: Gluten, Soy

Dietary Info: Vegan

Ingredients:

1. Beyond Meat patty (180g)
2. Vegan bun
3. Vegan cheese
4. Lettuce leaf
5. Tomato slice
6. Vegan mayo (1 tbsp)

Instructions:

Grill the Beyond Meat patty for 3-4 minutes per side. Assemble with vegan mayo, lettuce, patty, vegan cheese, and tomato between the vegan buns.

Lamb & Feta Lion

Calories: 750 kcal

Allergens: Gluten, Dairy

Dietary Info: Non-Vegetarian

Ingredients:

1. Lamb patty (200g)
2. Brioche bun
3. Feta cheese crumbles
4. Red onion slices
5. Tzatziki sauce (1 tbsp)

Instructions:

Grill the lamb patty for 4-5 minutes per side. Assemble with tzatziki sauce, feta cheese, patty, and red onion between the brioche buns.

Mushroom Swiss Lion

Calories: 690 kcal

Allergens: Gluten, Dairy

Dietary Info: Non-Vegetarian

Ingredients:

1. Beef patty (200g)
2. Ciabatta bun
3. Swiss cheese
4. Sautéed mushrooms

5. Garlic aioli (1 tbsp)

Instructions:

Grill the beef patty for 4-5 minutes per side. Assemble with garlic aioli, sautéed mushrooms, patty, and Swiss cheese between the ciabatta buns.

Prawn Avocado Lion

Calories: 680 kcal

Allergens: Gluten, Shellfish

Dietary Info: Non-Vegetarian

Ingredients:

1. Prawn patty (180g)
2. Brioche bun
3. Avocado slices
4. Lettuce leaf
5. Cocktail sauce (1 tbsp)

Instructions:

Grill the prawn patty for 3-4 minutes per side. Assemble with cocktail sauce, lettuce, patty, and avocado slices between the brioche buns.

All burgers are served with a side of fries (Additional 320 kcal).