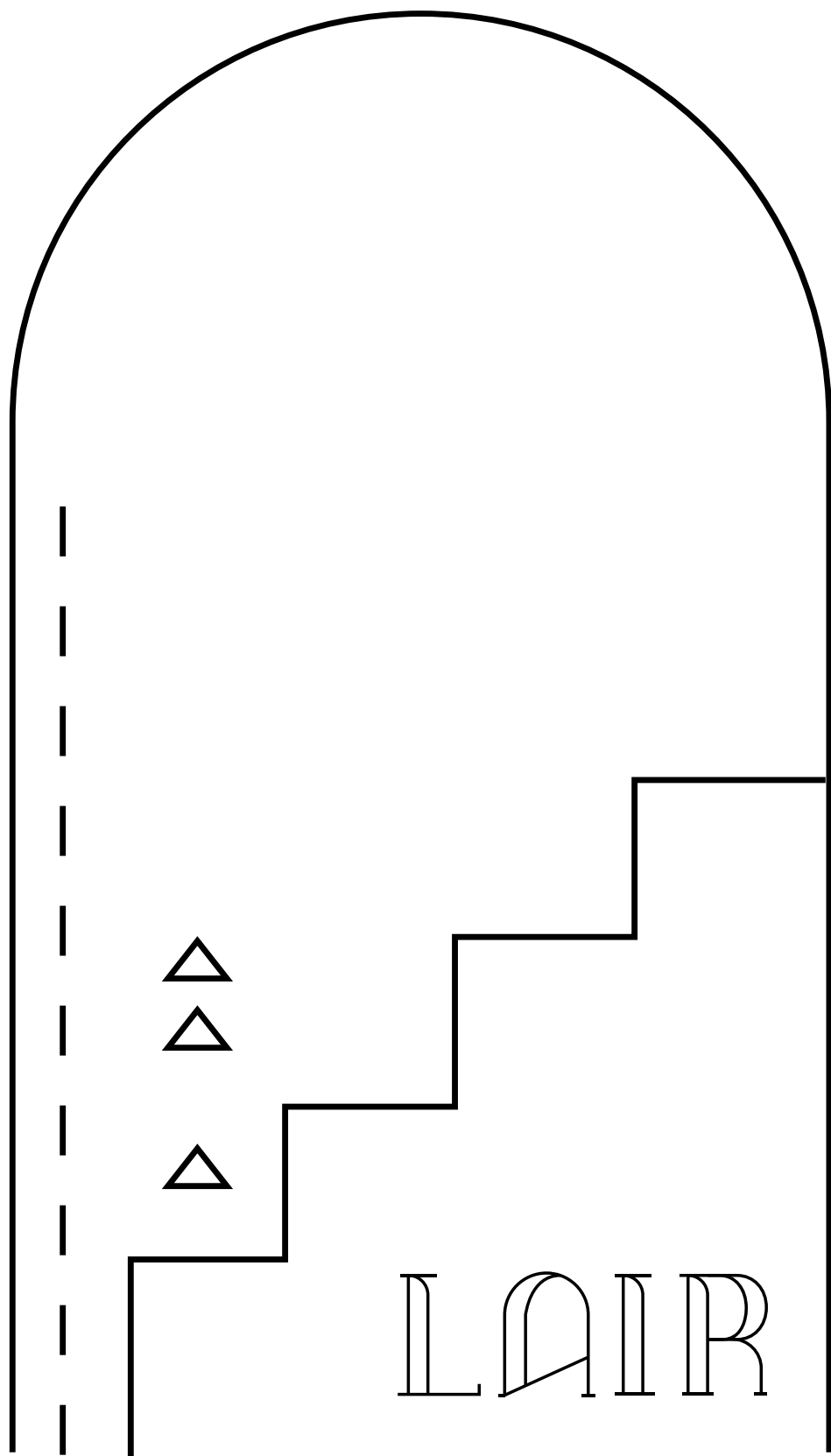






LAIR

/leɪ/ noun

A secret or private place in which a person seeks concealment, seclusion, or refuge.

Word of mouth and serendipitous discoveries aside secret bars seem a thing of the past, after all in the age of social media what becomes of the modern speakeasy? Is it hidden facades and prohibition era aesthetic, is it curious cocktail magic, forbidden flavours, textures and hints or is it the mystery of concealment?

Lair sets out to unravel the mysterious affair of what the modern speakeasy can be. The age-old drama of understated glamour intersects with the modern hedonism of taste and indulgence. While its bold facade of mirrors and reflections announces its presence to the world, stepping through its doors we invite you to fall into a space where time slips through the cracks. A marriage between the nostalgia and decadence of the 1920s with the uber contemporary ideal of modish entertainment, Lair is a haven for the fun-loving in search for their next bout of sophisticated tippling. Tear through the layers within, play amongst the transitioning duality of black and grey - what is concealed and what is put forth. In this modern speakeasy the playing field is yours to do what you will with it, delve as far as you want in your taste, in your conversations, in the appearance you put out or all that you choose to conceal. This is your moment of pause.



CHEF'S PICK



VEGAN



GLUTEN FREE



SPICY



NEW



Please let your server know of any ingredient allergies
Government taxes as applicable. We levy a 10 percent service charge

RAW



THAI TUNA TARTARE • Ponzu Sauce 1395

SESAME SEARED TUNA • Wasabi Cream 1445

🍷 YUZU HAMACHI CARPACCIO • Edamame, Horseradish, Furikake 1645

🌟 SAKE CARPACCIO • Wafu Sauce 1545

🌟 TATAKI MAGURO • Edamame & Ponzu 1545

BUNS



🌟 CHICKEN BUN • Smoked, Chilli Oil 995

🍷🌟 PORK BUN • Char Sui 995

BAOS

🍷 MUSHROOM • Enoki 825

CHICKEN • Randang 825

PORK • Char Sui 895

DUCK • Sriracha 995



D I M S U M S

☆ MASTER MUSHROOM • Wild Trio	845
☆ WATER CHESTNUT CHEESE • Xo Sauce	745
🥥 EDAMAME • Truffle	895
CHEESE • Fungus	845
🥥 POKCHOY • Mushroom	795
🥥 CRYSTAL • Assorted Vegetables	745
🥥 CORN • Chives	775
☆ 🥥 CHICKEN • Chiu Chow	825
CHICKEN • Gyoza	825
🥥 CHICKEN • Xiaolong Bao	895
☆ 🥥 BLACK COD • Miso	1195
WHOLE PRAWN • Waterchestnut, Cheese	925
🥥 PRAWN • Hargao	925
SALMON • Cheese	995



SOIL

SOUP

UO WHITE MISO • Wakame & Tofu	545
O VEGETABLE WONTON • Broccoli & Noodles	545

SALAD

UO QUINOA • Edamame, Beetroot, Corn & Miso Ginger Dressing	695
A BURRATA • Spinach, Asparagus & Sesame Dressing	875

APPETIZERS

UO EDAMAME SAN • Rock Salt, Sichimi, Katsu	825
O STEAMED SILKEN TOFU • Shitake Ginger Broth	775
O CRISPY PANCAKE ROLL • Waterchestnut, Edamame, Corn & Thai Herbs	745
AO STIR FRIED SHIITAKE • Hoisin, Sweet Chilli & Spring Onion	845
☆A STIR FRIED BEANS MOCK MEAT • Soy, Sweet	845
☆ SHISO BUTTER CORN • Shiso & Butter, Paprika	895

MAINS

A☆ YELLOW CURRY • Tofu, Lemon Grass & Roti Canai	1095
O STIR FRIED MORNING GLORY • Pok Choy, Asparagus & Garlic Sauce	825
UO PAN GRILLED VEGETABLES • Coconut Milk, Chilli Oil & Mustard Sauce	895
AO MAPO TOFU • Mushroom, Chilli Bean & Bamboo Shoot	995
U☆ BRAISED SEASONAL • Vegetables, Sezchuwan Sauce	895



LAND

SOUP

- 🍲 SPICY CHICKEN • Hot & Spicy Sezchuwan Sauce 575
- 🌟🍲 CHICKEN MANCHOW • Minced Chicken, Garlic, Crisp Noodle & Egg 575

SALAD

- 🍲 LAAB GAI • Thai Herbs, Red Chilli, Lemon Reduction 825
- 🌟🍲 YUM WOON SEN • Spicy Plum, Glass Noodles, Minced Chicken 825
- 🌟🍲 SPICY DUCK SALAD • Thai Sweet Chilli Paste, Soy 995

APPETIZERS

- 🌟 CHAR GRILLED CHICKEN • Teriyaki Glaze 825
- CHAR-GRILLED SATAY OF CHICKEN • Peanut Sauce 825
- 🍲 STIR-FRIED STAR ANISE CHICKEN • Crispy Spinach & Chilli Oil 825
- LAMB PASTRY • Herbs & Chilli Oil 925
- 🍲🌟 STIR FRIED ROASTED LAMB • Black Pepper, Spring Onion 925
- 🌟 SPARE B.B.Q. PORK RIBS • Hoisin Glaze 1195
- 🍲 DUCK PANCAKE ROLL • Hoisin, Cucumber, Celery 995

MAINS

- 🌟🍲 BLACK BEAN CHICKEN • Black Bean & Spring Onion 1095
- 🍲 SEARED CHICKEN • Cayenne, Honey & Dill 1095
- 🍲 CHICKEN ROULADE • Cream, Spinach & Tangy Red Chilli 1095
- 🍲 BELGIAN PORK BELLY • Cinnamon, Five Spice Powder & Honey 1295
- CHAR-GRILLED NEW ZEALAND LAMB CHOP • Gochujung, Soya 1595





SEA

SOUP

- U CRAB • Corn 675
- ☆ SHRIMP TOM YUM • Thai Herbs, Red Chilli 675

APPETIZERS

- ☆ ROCK SHRIMP • Spicy mayo, Sichimi & Sesame 995
- CHAR GRILLED PRAWN SATAY • Sambal Glaze 945
- ☆ BACON PRAWN • Bacon Wrapped, Tangy Hoson Glazed 1095
- UU OTAK-OTAK • Kaffir Lime, Lemongrass & Tangy Chilli Oil 895
- GINGER GLAZED FISH • Oyster Sauce & Soya 895
- UU SOFTSHELL CRAB • Sweet Chilli, Singapore Chilli Sauce 1195

MAINS

- UU LAKSA PRAWN RISOTTO • Basil & Herbs 1495
- KING PRAWN COCONUT CURRY • Lemongrass & Roti Canai 1495
- BAKED SALMON • Soya, Honey & White Pepper 1695
- ☆ SEARED SALMON • Black Bean, Black Rice, Pan Grilled 1695
- UU MISO BLACK COD • Sake & Mirin 2195
- ☆ SEARED SEA BASS • Teriyaki Glaze 1795
- U☆ SCALLOP GREEN CURRY • Thai Herbs & Coconut Milk 1795





CURRIES

🍲 JAPANESE KATSU CURRY • Tofu Chicken	1145/1195
🍲 THAI MASSAMAN CURRY • Vegetables Chicken	1095/1295
🌟🍲 MANGO CURRY CHICKEN • Thai Herbs, Sweet & Tangy	1145
🍲 THAI RED CURRY • Vegetables Chicken	1045/1095
INDONESIAN LAKSA • Chicken Prawn	1095/1145

SIDES

🍲 JASMINE RICE	425
STICKY RICE	445
🍲 HOLY BASIL RICE • Vegetables Chicken Prawn	825/895/995
🍲 KOREAN BIBIMBAP • Tofu Chicken	895/945
🍲 MEE GORENG • Vegetables Chicken	695/745
🍲 LAIR'S SPECIAL NOODLES • Chicken	995
🍲 CHILLI PAN MEE • Lamb	995
🍲 NASI LEMAK	1295
HAWKER STYLE NOODLE • Vegetables Chicken	695/745
🌟 NASI GORENG • Vegetables Chicken	895

DESSERTS

🍲 MATCHA FRIED ICE CREAM	575
🍲 LAIR'S BASQUE CHEESE CAKE	575
VEGAN CHOCOLATE MOUSSE	575
COCONUT CREME BRULEE	595
🌟 ROTI TISU • Honey Nut Crunch Ice-cream or Mango Ice Cream	495



CREDITS

ARCHITECTURE

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PRINTING & STATIONERY

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