



OUR FOOD PHILOSOPHY

Here at Lola's, you don't have to pull your hair out deciding which fork and spoon to use. We serve honest and simple comfort fare that in our opinion, is best enjoyed with your fingers (chopsticks are provided).

We design and craft our food with the intention to make you happy. To comfort you and to keep you coming back for more.

STARTERS

| | |
|---|----|
| LOLA'S SALAD | 13 |
| Mesclun, Avocado, Cherry Tomato, Pumpkin Seed, Baby Corn, Roasted Sesame Dressing | |
| Add-on: Hiyoko Egg +2.5 / Quinoa +2 | |
| Grilled Chicken Thigh +4 / Miso Salmon +6.5 | |
| TRUFFLE FRIES | 13 |
| Potato Fries, White Truffle Oil, Grated Parmesan | |
| NACHO CHEESE TATER TOTS | 12 |
| Tater Tots, Nacho Cheese Sauce & Cajun Spice | |
| HONEY PAPRIKA CRISPY WINGS | 14 |
| Battered Chicken Wing, Paprika & Honey | |
| BANGERS & MASH | 14 |
| Pork Sausage, Caramelized Onion & Cider Jus, House-Made Mash Potato | |
| MISO MAPLE CHARRED BRUSSELS SPROUT | 12 |
| Charred Brussels Sprouts, Miso Maple Glaze, Garlic Chips, Sesame Seed | |

KIDS MEAL

| | |
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| For little ones under 5 years old, place your order with the crew. Every main comes with a side of Tater Tots & a Sanga Organic Strawberry Milkshake. Crews may ask for identification to verify ages of children. | |
| CHICKEN & MASH | 13 |
| Grilled Chicken Thigh, Creamy Potato Mash, Broccoli | |
| SALMON & MASH | 17 |
| Miso-glazed Salmon, Creamy Potato Mash, Broccoli | |
| BACON & MUSHROOM CREAM PASTA | 16 |
| Pasta, Bacon, Swiss Mushroom, Cream, Gran Padano | |
| CHICKEN TOMATO PASTA | 14 |
| Pasta, Grilled Chicken Thigh, Tomato Sauce, Cream, Gran Padano | |
| MINI LOLA'S BREAKFAST | 16 |
| Weekdays: 10am to 3pm / Public Holidays: 8am to 3.30pm | |
| Pork Sausage, Scrambled Eggs, Avocado, Buttered Sourdough Toast | |

LOLA's

VEGETARIAN

** MAY CONTAIN FISH BONES

ALL DAY MAINS

| | |
|---|----|
| BACON & MUSHROOM CREAM PASTA | 18 |
| Pasta, Streaky Bacon, Mushroom Bechamel, Parmesan, Onions | |
| SPICY TOMATO CRAB RIGATONI | 29 |
| Rigatoni, Blue Swimmer Crab, Tomato Sauce, Garlic, White Wine, Parmesan, Add Prawns (Optical) +6 | |
| MISO SALMON GRAIN BOWL | 21 |
| Quinoa, Miso Salmon, Baby Corn, Avocado, Hanjuku Egg, Spring Onion, Furikake, Roasted Sesame Dressing | |

BRUNCH

| | |
|---|----|
| WEEKDAYS: 10am to 3pm WEEKENDS & PUBLIC HOLIDAYS: 8am to 3.30pm | |
| CRAB CAKE BENEDICT | 28 |
| English Muffin, Handmade Crab and Prawn Cake, Poached Eggs, Miso Hollandaise, Furikake | |
| PULLED PORK & AVOCADO EGGS BENEDICT | 17 |
| 8-hr Smoked Chipotle Pulled Pork, Smashed Avocado, Poached Eggs, Light Sourdough, Hollandaise Sauce | |
| TSUKUNE SANDO | 17 |
| Brioche, Chicken Tsukune, Furikake Aioli, Tamagoyaki, Cheddar Cheese, Pickled Daikon, Slaw | |
| MUSHROOM GRILLED CHEESE SANDWICH | 17 |
| Buttered Sourdough, Cheddar, Emmental, Swiss Mushroom, Mustard, Caramelized Onions | |
| SHAKSHUKA | 16 |
| Fresh Tomatoes, Red Bell Peppers, Onions, Spices, Poached Eggs, Garlic Oil, Fresh Buttered Sourdough, Add Pork Sausage +3 | |
| LOLA'S BREAKFAST | 22 |
| Light Buttered Sourdough, Battered Swiss Mushrooms, Avocado, Bacon Steak, Pork Sausage, Scrambled Eggs, Tomato Relish* | |

ADD-ONS TO ANY BRUNCH ITEM

Pork Sausage +3 / Bacon Steak +3 / Half Avocado +2.5 / Sourdough (15 Slice) +2.5 / Eggs (Poached or Scrambled) +3 / Buttered Sourdough +3.5

DINNER

| | |
|---|----|
| DAILY: 5.30pm to 8pm | |
| CHESTNUT PORK COLLAR WITH PEPPERCORN SAUCE | 23 |
| Grilled Pork Collar, Celeriac Puree, Peppercorn Sauce, Fried Kale | |
| BATTERED FISH & CHIPS | 18 |
| Battered Pollock, Cajun Potato Fries, Passionfruit Tartar Sauce | |
| MUSHROOM & RICOTTA RAVIOLI | 20 |
| Hand-made Mushroom Ricotta Ravioli, Black Truffle Brown Butter Sauce, Fried Sage, Walnuts | |
| TUSCAN SEAFOOD STEW | 22 |
| Salmon Fillet, Prawns, Mussels, Onion, Tomato, Baby Potato, Cream, White Wine, Oil, Buttered Sourdough, Parmesan Cheese | |
| GARLIC SOY FRIED CHICKEN BURGER | 18 |
| Brioche Bun, Garlic Soy Fried Chicken Thigh, Pickled Daikon, Cheddar Cheese, Yuzu Mayo, Potato Fries | |
| DUCK LEG CONFIT WITH TRUFFLE MASH | 19 |
| House-cured Duck Leg, Creamy Truffle Mash Potato, Arugula, Cider Jus, Pickled Pomegranate, Balsamic Glaze | |

OUR COFFEE CONVICTION

A great cup of coffee goes through the hands of many before it is served to your table. Every bean, carefully selected and processed before being sent to the finest roasters in the world, is freshly ground everyday by our meticulous baristas.

We have carefully selected two contrasting coffee profiles. Go ahead and pick your favourite go-to cuppa!

| HOUSE | SEASONAL |
|--|--|
| ROASTED BY DUTCH COLONY CO | ROASTED BY BEAN & BARK ROASTERS |
| STRONG & BOLD | MEDIUM BODY & FRUITY |
| 100% Brazil | 100% Uganda |
| Mineiro Geras | Omukwara |
| Tasting Notes: Cherries, Hazelnut Praline, Chocolate | Tasting Notes: Tropical Fruits, Cacao Nibs |
| Choice between House and Seasonal Blend for Black, White, Espresso & Piccolo | |

COFFEE

| | | |
|---|-----|------|
| All coffee are served double ristretto | hot | iced |
| LOLA'S AFFOGATO | 75 | |
| Espresso, Chocolate Sauce, Cookie Crumbles & Vanilla Bean Ice Cream | | |
| SPECIALTY BLACK COLD BREW | 65 | |
| BLACK | 55 | 6 |
| WHITE | 6 | 75 |
| MOCHA (house blend only) | 65 | 7 |
| CHOCOLATE | 55 | 65 |
| ESPRESSO | 4 | |
| PICCOLO | 55 | |
| ADD ESPRESSO SHOT | 15 | |
| CHANGE TO SOY OR OAT MILK | 12 | |

TEAS & SODA

| | | |
|------------------------------------|-----|------|
| CHAI LATTE WITH SOY MILK | hot | iced |
| MATCHA GREEN TEA LATTE | 75 | 8 |
| HOJICHA LATTE | 7 | 75 |
| PINEAPPLE SENCHA | 65 | 7 |
| JASMINE WITH LEMONGRASS | 6 | |
| FOUR SEASONS GREEN OOLONG | 6 | |
| ICED GUAVA GRAPE JASMINE GREEN TEA | 65 | |
| OSMANTHUS SALTED PLUM MILK FOAM | 65 | |
| ICED PASSION FRUIT EARL GREY | 65 | |
| ICED HONEY CHAMOMILE TEA | 65 | |
| (Infused with Lemongrass) | | |
| BASIL MINT LEMONADE | 65 | |
| DRAGONFRUIT & PINEAPPLE COOLER | 7 | |

CRAFT BEER

| | |
|--|----|
| SCANNED | |
| SPICY JUICE - Bodriggy Australia | 18 |
| Hot Session India Pale Ale (355ml can, 3.5% ABV) | |
| UTROPIA - Bodriggy Australia | 18 |
| Pale Ale (355ml, 4.6% ABV) | |
| ANOTHER ONE - Young Master Hong Kong | 18 |
| All Day Session Ale (330ml, 3.3% ABV) | |
| CONTEMPORARY PILSNER - Young Master Hong Kong | 18 |
| Pilsner (330ml, 4.5% ABV) | |

DESSERT

FLOURLESS CHOCOLATE CAKE WITH ICED 70% Dark Chocolate, Housemade Vanilla Ice Cream

LEMON MERINGUE TART

Fresh Lemon Curd, Toasted Meringue, Candied Lemon

SEASALT CHOCOLATE TART

Dark Chocolate Ganache, Espresso, Sea Salt

BLACK SESAME TART

Black Sesame White Chocolate Ganache & Whipped C

STRAWBERRY PISTACHIO TART

Pure Pistachio White Chocolate Ganache, Vanilla Chan

Strawberries, Gold Flecks

LYCHEE ROSEWATER CAKE

Rosewater Vanilla Sponge & Butter Cream, Lychee, Cr

LOLA'S CHOCOLATE CAKE

Cocoa Sponge & Butter Cream, Hazelnut Feuilletine, C

CARROT CAKE

Carrot Sponge, Cinnamon, Cream Cheese Frosting Ti

LEMON HOUSE-MADE LEMON CURD

Fresh House-made Lemon Curd, Cream Cheese Mous

Digestive Biscuit Base, Fresh Basil Cream

TIRAMISU

Cocoa Almond Sponge, Coffee Syrup, Mascarpone Mc

Cookie Crumbles

SCANNED

STRAWBERRY CHEESECAKE WAFFLE

Housemade Strawberry Cheesecake Ice Cream (singl

Crispy Butter Waffles, Frozen Cheesecake Cubes,

Maple Syrup & Hazelnut Chocolate Drizzle

Add-on: Extra waffle (to make it extra delicious)

Housemade Ice Cream +\$5

Choice of Flavour: Strawberry Cheesecake / Chocolate Hazeln

Frozen Cheesecake Cubes +\$3

Hazelnut Chocolate Chunks +\$3



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All prices are subjected to GST and service charges.