

## Plant Based

### **Edamame (Gf) \$13**

Sesame, Burnt Garlic, Chiu Chow Oil

### **Wok Tossed Seasonal Greens (Gf) \$14**

Organic Tamari & Garlic Sauce, Crispy Shallots

### **Thai Glass Noodle Salad (Gf) \$16**

Carrots, Cherry Tomatoes, Sprouts, Peanuts, Coriander, Chilli Lime Dressing

### **Tokwa (Gf) \$21**

Firm Tofu, Oyster Mushrooms, Sesame, Spicy Banana Catsup

### **XO Silken Tofu (Gf) \$22**

Dry Shitake, Organic Tamari, Chilli Oil, Garlic, Carrots, Green Onions

### **Nasu Dengaku \$23**

Miso Glazed Eggplant, Pumpkin Seeds, Chives, Sesame, Chilli Gel

### **Kimchi Fried Rice \$26**

Wok Tossed Vegan Chicken, Mushroom House Sourced Oyster Mushrooms, Edamame Beans, Organic Tamari

### **Chun Pei Vegan Chicken \$30**

Chinese Ketchup Vinegar, Dry Mandarin Peel Sauce, Wok Tossed Seasonal Veg, Shaoxing, Cashew

### **Khanun Gaeng (Gf) \$33**

Jackfruit, Carrots, Broccoli, Pumpkin, Baby Corn, Makrut, Thai Basil

### **Steamed Rice \$6**

Jasmine Rice

Gf - Gluten Free | Df - Dairy Free | Pb - Plant Based

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## Land and Sea

### **Kinilaw (Df) \$38**

#### **Signature Small Plate**

Market Fish, Sturgeon Caviar, Cane Vinegar, Kalamansi & Chilli Gel, Coconut Dressing, Squid Ink Honeycomb Tuille & Makrut oil

### **Oysters (Gf, Df) \$7 each or \$40 half dozen**

Natural, Noc Cham, Lemon, Chives

OR

Squid Ink Battered, Lot 8 Flavours of the East Kewpie, Chilli Gel, Microgreen Farm Herbs

### **Torched Ora King Salmon \$26**

Karashi Miso Gel, Ikura, Wakame, Sesame Cracker, Herbs

### **Crying Tiger Tataki (Df) \$26**

Lumina Lamb Loin, Lamb Cap Snow, Nam Jim Jaew, Oroshi, Garlic Crisp, Sesame, Voila

### **Plahmukh (Gf) \$23**

Deep Sea Squid, Licorice Basil & Chilli Mayo, Lemon

### **Northern Odyssey \$26**

Pulled Murgh Tikka, Green Chutney Ranch, Sirka Onion Slaw, Lemon Gel, Snack Spice, Kasuri Onion Tart

### **Ah Tong \$26**

King Prawn & Scallop Dumplings, Laksa Broth, Kaffir Lime Oil, Crispy Wonton, Chilli, Coriander

### **Wok Tossed Pork Belly (Df) \$30**

Twice Cooked Free Range Pork Belly, Ginger, Basil, Young Peppers, Black Bean Sauce, Sesame Seeds

### **Chun Pei Chicken (Df) \$30**

Free Range Chicken Thigh, Chinese Ketchup Vinegar, Dry Mandarin Peel Sauce, Wok Tossed Seasonal Veg, Shaoxing, Cashew

### **Soft Shell Crab (Gf, Df) \$39**

Thai Noodle Salad, Noc Cham, Cherry Tomatoes, Lotus Roots, Coriander, Mint, Cashew

### **Lumina Lamb Massaman (Df) \$41**

Pulled Supreme Shoulder, Gourmet Baby Potatoes, Crispy Peanuts, Coconut Milk, Coriander & Herbs

### **Nyonya Style Steamed, Catch of the Day (Gf, Df) \$41**

Line Caught Catch of the Day Steamed, Banana Leaf Wrap, Sambal Spice, Okra, Pineapple & Cucumber Salsa, Lemon Bouquet

### **Dandan Noodles (Df) \$26**

Free Range Pork Mince, Udon Noodles, Pok Choy, Sichuan Pepper Sauce, Pickled Mustard, Peanuts, Green Onions

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## Dessert

### **Ataahua (Gf) \$18**

Poached Pear, Honey Mascarpone, Honeycomb, Zelati Berry Gelato, Edible Gold

### **Almond Mandarin Cake (Gf) \$18**

Coconut Mousse, White Chocolate Mascarpone Cream, Raspberry Jelly,  
Food Nerd Freeze Dried Jackfruit, Voila

### **Toffee Pudding (Pb) \$18**

Dates, Toasted Coconut Crumbs, Miso Caramel Sauce, Zelati Salted Caramel Gelato

### **Signature Tasting Plate \$27**

Matcha Tiramisu (Plant Based), Petit Ataahua & Almond Mandarin Cake, Pistachio Crumb,  
Chocolate Button, Leaf Tuille

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## Express Dinner Menu Tuesday To Thursday

**2 course \$45**

**3 course \$55**

### Small Plate

#### **Nasu Dengaku (Pb)**

Miso-Glazed Eggplant, Pumpkin Seeds, Chives, Sesame, Chilli Gel

OR

#### **Crying Tiger Tataki (Df)**

Lumina Lamb Loin, Lamb Cap Snow, Nam Jim Jaew,  
Oroshi, Garlic Crisp, Sesame, Voila

OR

#### **Ah Tong**

King Prawn & Scallop Dumplings, Laksa Broth, Kaffir Lime Oil,  
Crispy Wonton, Chilli, Coriander

### Large Plate

#### **Khanun Gaeng (Gf, Pb)**

Jackfruit, Carrot, Broccoli, Pumpkin, Baby Corn, Makrut, Thai Basil

OR

#### **Chun Pei Chicken (Df)**

Free-Range Chicken Thigh, Chinese Ketchup Vinegar,  
Dry Mandarin Peel Sauce, Wok-Tossed Seasonal Veg, Shaoxing, Cashew

OR

#### **Nyonya Style Steamed Catch of the Day (Gf, Df)**

Steamed Line-Caught Catch of the Day, Banana Leaf Wrap,  
Sambal Spice, Okra, Pineapple & Cucumber Salsa, Lemon Bouquet

### Steamed Rice

Something Sweet

#### **Almond Mandarin Cake (Gf)**

Coconut Mousse, White Chocolate Mascarpone Cream,  
Raspberry Jelly, Food Nerd Freeze Dried Jackfruit, Voila

OR

#### **Toffee Pudding (Pb)**

Dates, Toasted Coconut Crumbs, Miso Caramel Sauce,  
Zelati Salted Caramel Gelato

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# Lola Rouge \$85 Set Menu

Amuse Bouche

## **Torched Ora King Salmon**

Karashi Miso Gel, Ikura, Wakame, Sesame Cracker, Herbs

## **XO Silken Tofu (Gf, Pb)**

Dry Shitake, Organic Tamari, Chilli Oil, Garlic, Carrots, Green Onions

## **Chun Pei Chicken (Df)**

Free Range Chicken Thigh, Chinese Ketchup Vinegar, Dry Mandarin Peel Sauce,  
Wok Tossed Seasonal Veg, Shaoxing, Cashew

## **Khanun Gaeng (Gf, Pb)**

Jackfruit, Carrots, Broccoli, Pumpkin, Baby Corn, Makrut, Thai Basil

## **Lumina Lamb Massaman (Df)**

Pulled Supreme Shoulder, Gourmet Baby Potatoes, Crispy Peanuts, Coconut Milk, Coriander & Herbs

## **Wok Tossed Seasonal Greens (Gf, Pb)**

Organic Tamari & Garlic Sauce, Crispy Shallots

## **Rice**

Steamed Jasmine Rice

To Share

## **Signature Tasting Plate**

Matcha Tiramisu (Plant Based), Petit Ataahua & Almond Mandarin Cake,  
Pistachio Crumb, Chocolate Button, Leaf Tuille

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## \$130 Red Room Set Menu

Amuse Bouche

### **Kinilaw (Df)**

#### **Signature Small Plate**

Market Fish, Sturgeon Caviar, Cane Vinegar, Kalamansi & Chilli Gel, Coconut Dressing, Squid Ink Honeycomb Tuille & Makrut Oil

### **XO Silken Tofu (Gf, Pb)**

Dry Shitake, Organic Tamari, Chilli Oil, Garlic, Carrots, Green Onions

### **Ah Tong**

Crayfish Dumpling, Laksa Broth, Kaffir Lime Oil, Crispy Wonton, Chilli, Coriander

### **Palate Cleanser**

Zelati Passionfruit Sorbet

### **Wok Tossed Pork Belly (Df)**

Twice Cooked Free Range Pork Belly, Ginger, Basil, Young Peppers, Black Bean Sauce, Sesame Seeds

### **Nyonya Style Steamed Catch of the Day (Gf, Df)**

Line Caught Catch of the Day Steamed, Banana Leaf Wrap, Sambal Spice, Okra, Pineapple & Cucumber Salsa, Lemon Bouquet

### **Khanun Gaeng (Gf, Pb)**

Jackfruit, Carrots, Broccoli, Pumpkin, Baby Corn, Makrut, Thai Basil

### **Wok Tossed Seasonal Greens (Gf, Df)**

Organic Tamari & Garlic Sauce, Crispy Shallots

### **Rice**

Steamed Jasmine Rice

To Share

### **Signature Tasting Plate**

Matcha Tiramisu (Plant Based), Petit Ataahua & Almond Mandarin Cake, Pistachio Crumb, Chocolate Button, Leaf Tuille

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