

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

Lola Rouge

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 \$7 each or \$40 half dozen

Natural (Gf, Df), 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

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

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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Lola Rouge

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

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

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

Lola Rouge

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

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

Lola Rouge