



## 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 (napkins 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.

## 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 roasteries 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!

## ALL-DAY

- LOLA'S SALAD** 13  
 Mesclun, Avocado, Cherry Tomato, Pumpkin Seed, Baby Corn, Roasted Sesame Dressing  
 Add-on: Hanjuku Egg +2 / Quinoa +2  
 Grilled Chicken Thigh +4.5 / Miso Salmon +5.5
- 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** 13  
 Battered Chicken Wing, Paprika & Honey
- BANGERS & MASH** 14  
 Pork Sausage, Caramelized Onion & Cider Jus, House-Made Mash Potato
- MISO SALMON GRAIN BOWL\*** 19  
 Quinoa, Miso Salmon, Baby Corn, Avocado, Hanjuku Egg, Spring Onion, Furikake, Roasted Sesame Dressing  
 \*May contain small fish bones
- MISO MAPLE CHARRED BRUSSELS SPROUT** 12  
 Charred Brussels Sprouts, Miso Maple Glaze, Garlic Chips, Sesame Seed

## BRUNCH

10am to 3pm (Weekdays), 9am to 3.30pm (Weekends & Public Holidays)

- CRAB CAKE BENEDICT** 20  
 English Muffin, Handmade Crab and Prawn Cake, Poached Eggs, Miso Hollandaise, Furikake
- PULLED PORK & AVOCADO EGGS BENEDICT** 17  
 6-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, Feta, Buttered Sourdough  
 Add Pork Sausage +3
- LOLA'S BREAKFAST** 20  
 Light Buttered Sourdough, Tater Tots, Bacon Steak, Pork Sausages, Scrambled Eggs  
 Add Half Avocado +2.50
- BACON & MUSHROOM TRUFFLE CREAM LINGUINE** 18  
 Linguine, Streaky Bacon, Mushroom Béchamel, Truffle Oil, White Wine, Parmesan, Onions
- SPICY TOMATO CRAB RIGATONI** 20  
 Rigatoni, Blue Swimmer Crab, Tomato Sauce, Garlic, White Wine, Parmesan  
 Add Prawns (3pcs) +6

**ADD-ON TO ANY BRUNCH ITEM**  
 Pork Sausage +3 / Bacon Steak +3 / Half Avocado +2.5 / Sourdough (1.5 Slice) + 2.5 / Eggs (Poached or Scrambled) +3

## DINNER

5.30pm to 10pm

- SPICY TOMATO CRAB RIGATONI** 20  
 Rigatoni, Blue Swimmer Crab, Tomato Sauce, Garlic, White Wine, Parmesan  
 Add Prawns (3pcs) +6
- BACON & MUSHROOM TRUFFLE CREAM LINGUINE** 18  
 Linguine, Streaky Bacon, Mushroom Béchamel, Truffle Oil, White Wine, Parmesan, Onions
- PORK COLLAR WITH BARLEY RISOTTO** 20  
 Grilled Pork Collar, BBQ Glaze, Barley Risotto, Cider Jus, Fried Kale
- BATTERED FISH & CHIPS** 18  
 Battered Pollock, Cajun Potato Fries, Passionfruit Tartar Sauce  
 \*May contain small fish bones
- MUSHROOM & RICOTTA RAVIOLI** 20  
 Hand-made Mushroom Ricotta Ravioli, Brown Butter, Fried Sage, Walnuts
- TUSCAN SEAFOOD STEW\*** 22  
 Salmon Fillet, Prawns, Mussels, Onion, Tomato, Baby Potato, Cream, White Wine, Dill, Buttered Sourdough  
 \*May contain small fish bones
- GARLIC SOY FRIED CHICKEN BURGER** 18  
 Brioche Bun, Garlic Soy Fried Chicken Thigh, Pickled Daikon, Cheddar Cheese, Yuzu Mayo, Potato Fries  
 Additional Chicken Patty +4.5
- DUCK LEG CONFIT WITH TRUFFLE MASH** 19  
 House-cured Duck Leg, Creamy Truffle Mash Potato, Arugula, Cider Jus, Pickled Pomegranate, Balsamic Glaze

## COFFEE

- LOLA'S AFFOGATO** 7.5  
 Espresso, Chocolate Sauce and Cookies & Cream Ice Cream
- SPECIALTY BLACK COLD BREW** 6.5  
 Seasonal

HOUSE	SEASONAL
ROASTED BY DUTCH COLONY CO <b>STRONG &amp; BOLD</b>	ROASTED BY LULIROASTS <b>LIGHT &amp; FRUITY</b>
<b>70% Brazil</b> Sao Matheus E Conceicao <b>30% Indonesia</b> Sumatra Mandheling, Bener Meriah	<b>100% Ethiopia</b> Guji Shakiso, Natural
Tasting Notes Cherry, Dark Chocolate, Fruit Cake, Hazelnut	Tasting Notes Berries, Chocolate
Choice between House and Seasonal Blend for Black, White, Espresso & Piccolo	

- All coffee are served double ristretto
- |                                 | hot | iced |
|---------------------------------|-----|------|
| <b>BLACK</b>                    | 5.5 | 6    |
| <b>WHITE</b>                    | 6   | 6.5  |
| <b>MOCHA</b> (house blend only) | 6.5 | 7    |
| <b>CHOCOLATE</b>                | 5.5 | 6.5  |
| <b>ESPRESSO</b>                 | 4   |      |
| <b>PICCOLO</b>                  | 5.5 |      |
| <b>ADD ESPRESSO SHOT</b>        | 1.5 |      |
| <b>CHANGE TO SOY MILK</b>       | 1.2 |      |
| <b>CHANGE TO OAT MILK</b>       | 1.2 |      |

## TEA

- |  | hot | iced |
|--|-----|------|
| <b>CHAI LATTE WITH SOY MILK</b>                              | 7.5 | 8    |
| <b>UJI MATCHA GREEN TEA LATTE</b>                            | 7   | 7.5  |
| <b>PINEAPPLE SENCHA</b>                                      | 6   |      |
| <b>JASMINE WITH LEMONGRASS</b>                               | 6   |      |
| <b>FOUR SEASONS GREEN OOLONG</b>                             | 6   |      |
| <b>ICED PEACH OOLONG</b>                                     | 6.5 |      |
| <b>ICED PASSION FRUIT EARL GREY</b>                          | 6.5 |      |
| <b>ICED HONEY CHAMOMILE TEA</b><br>(infused with lemongrass) | 6.5 |      |

## HANDCRAFTED SODAS

- BASIL MINT LEMONADE** 6.5
- DRAGONFRUIT & PINEAPPLE COOLER** 7
- YUZU MATCHA SODA** 7

## CRAFT BEER

- SPECCY JUICE** - Bodriggy Australia 10  
 Hazy Session India Pale Ale (355ml can, 3.5% ABV)
- UTROPIA** - Bodriggy Australia 10  
 Pale Ale (355ml, 4.8% ABV)
- CANNON BALL** - Magic Rock UK 11  
 India Pale Ale (330ml, 7.4% ABV)
- ANOTHER ONE** - Young Master Hong Kong 10  
 All Day Session Ale (330ml, 3.3% ABV)
- CONTEMPORARY PILSNER** - Young Master Hong Kong 10  
 Pilsner (330ml, 4.5% ABV)

## DESSERT

- FLOURLESS CHOCOLATE CAKE WITH ICE CREAM** 9  
 70% Dark Chocolate, Cookies & Cream Ice Cream
- LEMON MERINGUE TART** 7  
 Fresh Lemon Curd, Toasted Meringue, Candied Lemon Zest
- SEASALT CHOCOLATE TART** 7  
 Dark Chocolate Ganache, Baileys, Espresso, Sea Salt
- BLACK SESAME TART** 7  
 Black Sesame White Chocolate Ganache, Japanese Matcha Cookie
- STRAWBERRY PISTACHIO TART** 9.5  
 Pure Pistachio Ganache, Vanilla Chantilly Cream, Strawberries, Gold Flakes
- LYCHEE ROSEWATER CAKE** 7.5  
 Rosewater Vanilla Sponge & Butter Cream, Lychee, Crushed Pistachio
- LOLA'S CHOCOLATE CAKE** 7.5  
 Cocoa Sponge & Butter Cream, Hazelnut Feuilletine
- CARROT CAKE** 7.5  
 Carrot Sponge, Cinnamon, Cream Cheese Frosting, Toasted Walnuts
- LEMON BASIL CHEESECAKE** 8  
 Fresh House-made Lemon Curd, Cream Cheese Mousse, Digestive Biscuit Base, Fresh Basil Cream
- TIRAMISU** 8  
 Cocoa Almond Sponge, Coffee Syrup, Mascarpone Mousse, Cookie Crumbles
- STRAWBERRY SHORTCAKE** 8.5  
 Strawberries, Konnyaku Jelly, Almond Sponge, Vanilla Chantilly Cream

## WAFFLES

🕒 approx 15-20 minutes

- ICE CREAM BY APIARY ICE CREAMERY**
- STRAWBERRY CHEESECAKE WAFFLE** 16  
 Caramelised Strawberry Ice Cream (single scoop), Crispy Butter Waffles, Frozen Cheesecake Cubes, Maple Syrup & Handcrafted Chocolate Drizzle
- HAZELNUT WAFFLE** 16  
 Chocolate Hazelnut Ice Cream (single scoop), Crispy Butter Waffles, Hazelnut Chocolate Squares, Maple Syrup & Nutella Drizzle

👉 Add-on to any waffle (to make it extra delicious)

- Caramelised Strawberry Ice Cream +5.5
- Chocolate Hazelnut Ice Cream +5.5
- Cookies & Cream Ice Cream +5.5
- Frozen Cheesecake Cubes +3
- Hazelnut Chocolate Squares +3



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All prices are subjected to GST and service charge.

# LOLA'S

🌿 - VEGETARIAN