

Lola Rouge

# Valentine's Day 2025

**Four-course menu ~ \$75 pp**

14th Feb 2025 | 6pm to 7.30pm

**Salmon Miang**

papaya | sesame leaf | galangal caramel

**Coromandel Oysters (DF)**

melon gelée



**Prawn Dim Sum (DF)**

spiced mayo

**Lotus Chips (GF, PB)**

whipped edamame | avocado | pickled onion

**Lumina Lamb Dumplings**

sesame sauce | chilli crisp



**Twice Cooked Pork Belly (GF, DF)**

grilled kimchi | smoked tofu | master stock jus

**Steamed Jasmine Rice**



**Yuzu Coconut Parfait (GF)**

mango | white chocolate | sesame | Thai basil

GF - Gluten Free | DF - Dairy Free | PB - Plant Based



[lolarouge.nz/reservations](https://www.lolarouge.nz/reservations)



@lolarougerestaurant

Lola Rouge

# Valentine's Day 2025

Six-course menu ~ \$95 pp

14th Feb 2025 | 8pm to 10pm

**House Milk Bread**  
seaweed butter



**Coromandel Oysters (DF)**  
melon gelée

**Salmon Miang (DF)**  
pomelo | sesame leaf | galangal caramel | peanut

**Prawn Toast (DF)**  
yuzu mayo | marinated ikura | chives



**Kurobuta Belly Skewers (GF)**  
green chilli | crispy skin

**Chicken & Mushroom Wontons**  
ginger scallion vinaigrette



**Gisborne Lemon Sorbet**  
prosecco



**Lumina Lamb Loin (GF, DF)**  
toasted coconut curry | papaya achar | macadamia

**Smacked Cucumbers (PB)**  
wood-ear mushroom | hot & sour vinegar

**Steamed Jasmine Rice**



**Dessert Sharing Plate**  
dark chocolate mousse | Thai tea burnt cheesecake |  
bicho bicho dough

GF - Gluten Free | DF - Dairy Free | PB - Plant Based



[lolarouge.nz/reservations](https://lolarouge.nz/reservations)



@lolarougerestaurant