

Lola Rouge

Lunar New Year 2025

28th Jan 2025 to 8th Feb 2025

Tue to Thu: 5pm-9.30pm | Fri & Sat: 5pm-10pm

Each table will receive a Lucky Red envelope

Regular menu ~ \$65 pp

Lo Hei / Yee Sang (GF*, DF)

Ōra King Salmon, Shredded Vegetables, Fried Wonton Skins, Pomelo, Peanut

Prawn Dim Sum (DF)

Spiced Mayonnaise

Lumina Lamb Dumplings (DF)

Sesame Sauce, Chilli Crisp

Steamed Market Fish (GF, DF)

Ginger & Spring Onion Relish, Bok Choy, Superior Soy

Longevity Noodles (GF, DF)

Exotic Mushrooms, Crisp Vegetables, Free Range Egg, Tofu

Dessert Platter

Mango Coconut Pudding, Sesame Balls, Baiju-infused Watermelon

GF - Gluten Free | DF - Dairy Free | GF* - Can be Gluten Free



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Vegetarian menu ~ \$65 pp

Lo Hei/Yee Sang (GF*, DF)

Shirataki, Fresh Shredded Vegetables, Fried Wonton Skins,
Pomelo, Peanut

Shiitake Spring Rolls (DF)

Spiced Vinegar

Taro Puffs (DF)

Truffled Potato, Bamboo Shoots

Mapo Tofu (GF, DF)

Soy Egg Custard, Doubanjiang, Garlic Chives, Rice Cakes

Longevity Noodles (GF, DF)

Rochelle's Mushrooms, Crisp Vegetables, Free Range Egg, Tofu

Dessert Platter

Mango Coconut Pudding, Sesame Balls, Baiju-infused Watermelon

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