

lola

breakfast

8:30am-5:00pm	
ottoman eggs	grilled beef bacon
poached eggs with creamy yogurt,	with avocado, fried egg, onion jam,
grilled sumac spiced lamb mince,	and croissant
aromatic burnt nutty spiced butter	33
served with crusted sourdough	
38	
ocean lump crab meat	
scrambled eggs	
with chilli jam, ikura caviar, and	
sourdough	
39	
grilled sourdough cheese toastie	
with ghee butter and dukkah tomato	
basil soup	
38	
greek style shashuka	
baked eggs with spiced beans,	
roasted capsicum, rich tomato sauce,	
chilli, creamy feta cheese with pita	
bread	
35	
smoked salmon trout	
with avocado, smoked chilli yoghurt,	
and sourdough	
32	
french crepes	
with mascarpone cream, caramelised	
banana, toasted almond flakes,	
caramel sauce, fresh figs, and berries	
35	

small bites

from 11am onwards	
portobello mushroom fries	falafel
with garlic yoghurt and smoked	fried spiced chickpeas patties with
chilli jam	tahini sauce
35	28
truffle fries	sweet potato greek fries
with parmesan and oregano	25
30	mashed potato with truffle oil
	30
crispy calamari	crispy onion fries
with lemon, parsley and smoked	18
chilli dip	
35	
fried oyster	
with parsley and smoked capsicum	
38	

cakes & pastries

refer to the display for our selections

desserts

knafeh	caramel flan with hazelnut and
with cottage cheese, mozzarella,	mascarpone cream
rose water ghee and pistachio	25
30	
burnt cheesecake	triple chocolate petit gateau
with valrhona milk chocolate sauce	almond chocolate sheet, belgian dark
and whipped mascarpone cream	choco cereal crumb, milk chocolate
38	whipped mousse, dark chocolate chantilly
	topped with cocoa powder
	25
egyptian style	gelato
bread butter pudding	flavour options
with butter croissant, filo, custard,	pistachio, hazelnut, coconut
roasted hazelnut, dried cranberries	18 per scoop
and pistachio gelato	served in croissant
38	

salads

kale & avocado salad (v) with dried cranberry, hazelnut, sweet potato, goat cheese, tahini, and pomegranate vinaigrette	new shiraz tabbouleh (v) parsley, mint, dill, tomato, onion, pickled radish, hazelnut, tahini and pomegranate vinaigrette
42	35
roasted spiced pumpkin salad (v) with chickpeas, fresh pomegranate, bulgur, sundried tomatoes, lemon vinaigrette, greens, and whipped feta yoghurt	lola watermelon (v) with sumac onion, lebanese cucumber, goat cheese, pomegranate, pine nuts, and yogurt dressing
35	45
kale caesar with crispy beef bacon, pita croutons, soft boiled egg, shaved parmesan and anchovies dressing	
48	

pasta

ocean lump crab meat linguine marinara sauce, baby capers, chilli, and ikura caviar	squid ink aglio olio with tiger prawns, calamari, chilli, garlic chips, cherry tomato confit , and extra virgin olive oil
55	48
dukkah basil pesto linguine <i>vegetarian option available</i> with chicken, butternut pumpkin, and portobello mushroom	penne tomato cream (v) with buffalo mozzarella
38	39
truffle mushroom carbonara portobello mushroom, chicken, and grated parmesan	river lobster linguine marinara sauce, cherry tomato, ikura and chilli oil
55	75
beef moussaka greek style lasagna with eggplant, potato, and bechamel sauce	roasted aubergine, zucchini (v) with pine nuts, cherry tomato, baby spinach and chilli flakes in extra virgin olive oil
52	42

burger

crumbed red snapper with sumac cucumber, pickled tartare mayo, and brioche	served with fries fried oyster with avocado salsa, spicy mayo, and brioche
43	35
double smash beef burger with caramelised onion, lola mayo, cheddar cheese, beef bacon, and brioche	fried chicken burger crispy fried chicken, smoked honey chili jam, truffle mayo, kale and brioche
45	45

mezze

avocado hummus with charred corn and ikura caviar	kataifi wrapped prawns with labneh, yemen honey, and smoked chilli sauce
25	48
chickpea hummus with burnt butter and pine nuts	lamb kibbeh with yogurt sauce, coriander, pistachio, and smoked chilli jam
22	55
lola labneh yogurt dip, chilli oil, za'atar, and pistachio	baba ganoush creamy eggplant with tahini, lemon, onion, coriander and pistachio
22	25
manri dumpling minced lamb, garlic yogurt, sumac, mint, capsicum jam, and burnt butter	
45	

bread

middle eastern brioche dukkah bread	crispy lebanese bread
10	10
flat bread	garlic & cheese bread
12	15

souvlaki & wrap

fresh baked flat bread, tomato, sumac onion, lettuce heart, yoghurt, sauce, and smoked chilli sauce served with fries

ras el hanout chicken 38

falafel wrap (v) lamb 30

greek style red snapper 45

lamb 45

grilled kebabs

comes with homemade bread, fries, and middle eastern salad

chicken 38

lamb 45

marinated greek style red snapper 58

mixed chicken & lamb 55

mains

steak & fries

australian grain fed rib eye with lola butter sauce 250g 138

add truffle sauce +8

pan fried red snapper with greek seafood stew of blue mussels prawns, squid, lemon grilled and garlic sourdough 75

charcoal smoked lebanese rice with spiced chilli lamb, pomegranate and hazelnut tabbouleh, fried onion, minted yogurt 58

royal persian lamb shank with burnt eggplant, chilli mint salsa, and lemony yoghurt 98

served with mashed potato

australian beef short ribs with chilli rub sesame bbq sauce 125

served with fries

eggplant maqluba layered middle eastern spiced rice chicken 58

lamb 60

lebanese honey drizzled spiced fried chicken with eastern smoked chilli jam and yoghurt sauce 48

served with fries

imam bayildi eggplants (v) goat cheese yoghurt, eastern spicy tomato sauce and pine nuts 39

lobster & fries with garlic, burnt butter, parsley, chilli jam, and greens 98

from the charcoal

pure black angus tomahawk 1.2kg above, seasonal price (per 100g)

australian angus t-bone 500grams above, seasonal price (per 100g)

lamb tikka with persian spices and mint chimichurri 70

river lobster with garlic burnt butter parsley and chilli jam 600g 165

sauce

burnt capsicum jam

truffle cream

chipotle

sides

sweet potato greek fries 25

new crispy roasted potatoes with garlic, green chilli and tahini yoghurt sauce 30

lebanese jewelled rice smoked basmati, saffron, dried cranberries, pomegranate, orange zest, and pistachio 35

sautéed garlic mushrooms and spinach 38

drinks

refreshing coolers & blended

watermelon lychee ice blended watermelon, lychee, lime juice, and fresh mint 20	coconut blended fresh coconut and coconut ice cream 25
passion fruit lemonade passion fruit pulp, passion fruit pure, honey, soda, rosemary and crushed ice 20	avocado blended avocado, vanilla ice cream, fresh milk, and palm sugar 22

sunset mocktails

watermelon mojito menta cubano, fresh mint, lime and soda 25	mangorita mango fruit purée, grenadine pomegranate syrup, lime juice, kafir lime and soda 25
lola sunset pomelo grapefruit, lychee, green apple campagna and flower tea 25	passionita fresh passion fruit, passion fruit syrup, fresh rosemary, lime juice and soda 25
appleteani green apple campagna, lime juice, jasmine tea and fresh apple 25	

juices

no ice or less ice +2	pineapple 15	watermelon 15	mango 16
	apple 15	carrot 15	fresh coconut 18
		orange 15	mix 2 varieties 17

coffee & cocoa

with ice +3	espresso 8	macchiato 9	mocha 15
almond milk or oat milk +3	double espresso 10	caffè latte 13	chocolate 13
roasted hazelnut flavouring +3	long black 11	cappuccino 13	affogato 16
		flat white 13	
toffee nut flavouring +3		piccolo latte 12	

tea

english breakfast 13	jasmine green 13	specialty tea	karak tea 13
earl grey 13	oolong tea 13		mint tea 13
chamomile 13	matcha green tea latte 12		
	iced 15		

sodas & water

coke 8	aqua panna still water 13
coke light 8	san pellegrino sparkling water 13
sprite 8	bundaberg root beer 13

a concept by



terms & conditions
price quoted in ringgit
malaysia (rm) and
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