

lola

## breakfast

8:30am-5:00pm

ottoman eggs  
poached eggs with creamy yogurt,  
grilled sumac spiced lamb mince,  
aromatic burnt nutty spiced butter  
served with crusted sourdough  
38

lola big breakfast  
choice of your eggs with artisan  
grilled chicken sausage, beef bacon,  
hashbrown, baked beans, roasted  
portobello mushroom, tomato,  
avocado and onion jam choice of  
sourdough or croissant  
42

french crepes  
with mascarpone cream, caramelised  
banana, toasted almond flakes,  
caramel sauce, fresh figs, and berries  
35

smoked salmon trout  
with avocado, smoked chilli yoghurt,  
and sourdough  
32

grilled beef bacon  
with avocado, fried egg, onion jam,  
and croissant  
33

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

## cakes & pastries

refer to the display for our selections

## desserts

knafeh  
with cottage cheese, mozzarella,  
rose water ghee and pistachio  
30

burnt cheesecake  
with valrhona milk chocolate sauce  
and whipped mascarpone cream  
38

egyptian style  
bread butter pudding  
with butter croissant, filo, custard,  
roasted hazelnut, dried cranberries  
and pistachio gelato  
38

caramel flan with hazelnut and  
mascarpone cream  
25

triple chocolate petit gateau  
almond chocolate sheet, belgian dark  
choco cereal crumb, milk chocolate  
whipped mousse, dark chocolate chantilly  
topped with cocoa powder  
25

gelato  
*flavour options*  
pistachio, hazelnut, coconut  
18 per scoop  
*served in croissant*

## small bites

from 11am onwards

portobello mushroom fries  
with garlic yoghurt and smoked  
chilli jam  
35

truffle fries  
with parmesan and oregano  
30

crispy calamari  
with lemon, parsley and smoked  
chilli dip  
35

fried oyster  
with parsley and smoked capsicum  
38

falafel  
fried spiced chickpeas patties with  
tahini sauce  
28

sweet potato greek fries  
25

mashed potato with truffle oil  
30

crispy onion fries  
18

## mezze

avocado hummus  
with charred corn and ikura caviar  
25

chickpea hummus  
with burnt butter and pine nuts  
22

lola labneh  
yogurt dip, chilli oil, za'atar,  
and pistachio  
22

manti dumpling  
minced lamb, garlic yogurt, sumac,  
mint, capsicum jam, and burnt butter  
45

kataifi wrapped prawns  
with labneh, yemen honey, and smoked  
chilli sauce  
48

lamb kibbeh  
with yogurt sauce, coriander, pistachio,  
and smoked chilli jam  
55

baba ganoush  
creamy eggplant with tahini, lemon,  
onion, coriander and pistachio  
25

## bread

middle eastern brioche dukkah  
bread  
10

flat bread  
12

crispy lebanese bread  
10

garlic & cheese bread  
15

## salads

kale & avocado salad (v)  
with dried cranberry, hazelnut,  
sweet potato, goat cheese, tahini,  
and pomegranate vinaigrette  
42

roasted spiced pumpkin salad (v)  
with chickpeas, fresh pomegranate,  
bulgur, sundried tomatoes, lemon  
vinaigrette, greens, and whipped  
feta yoghurt  
35

kale caesar  
with crispy beef bacon, pita  
croutons, soft boiled egg, shaved  
parmesan and anchovies dressing  
48

new shiraz tabbouleh (v)  
parsley, mint, dill, tomato, onion,  
pickled radish, hazelnut, tahini and  
pomegranate vinaigrette  
35

lola watermelon (v)  
with sumac onion, lebanese cucumber,  
goat cheese, pomegranate, pine nuts,  
and yogurt dressing  
45

## pasta

ocean lump crab meat linguine  
marinara sauce, baby capers, chilli,  
and ikura caviar  
55

dukkah basil pesto linguine  
*vegetarian option available*  
with chicken, butternut pumpkin,  
and portobello mushroom  
38

truffle mushroom carbonara  
portobello mushroom, chicken, and  
grated parmesan  
55

beef moussaka  
greek style lasagna with eggplant,  
potato, and bechamel sauce  
52

squid ink aglio olio  
with tiger prawns, calamari, chilli,  
garlic chips, cherry tomato confit,  
and extra virgin olive oil  
48

penne tomato cream (v)  
with buffalo mozzarella  
39

river lobster linguine  
marinara sauce, cherry tomato, ikura  
and chilli oil  
75

roasted aubergine, zucchini (v)  
with pine nuts, cherry tomato, baby  
spinach and chilli flakes in extra  
virgin olive oil  
42

## burger

served with fries

crumbed red snapper  
with sumac cucumber, pickled tartare  
mayo, and brioche  
43

double smash beef burger  
with caramelised onion, lola mayo,  
cheddar cheese, beef bacon, and  
brioche  
45

fried oyster  
with avocado salsa, spicy mayo,  
and brioche  
35

fried chicken burger  
crispy fried chicken, smoked honey  
chili jam, truffle mayo, kale and brioche  
45

## souvlaki & wrap

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

ras el hanout  
chicken  
38

greek style red  
snapper  
45

falafel wrap (v)  
30

lamb  
45

## grilled kebabs

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*comes with homemade bread, fries, and middle eastern salad*

chicken  
38

lamb  
45

marinated  
greek style red  
snapper  
58

mixed chicken &  
lamb  
55

## mains

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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 chili 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

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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  
*burn capsicum jam  
truffle cream  
chipotle*

## sides

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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

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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

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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

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*no ice or  
less ice  
+2*

pineapple  
15

watermelon  
15

mango  
16

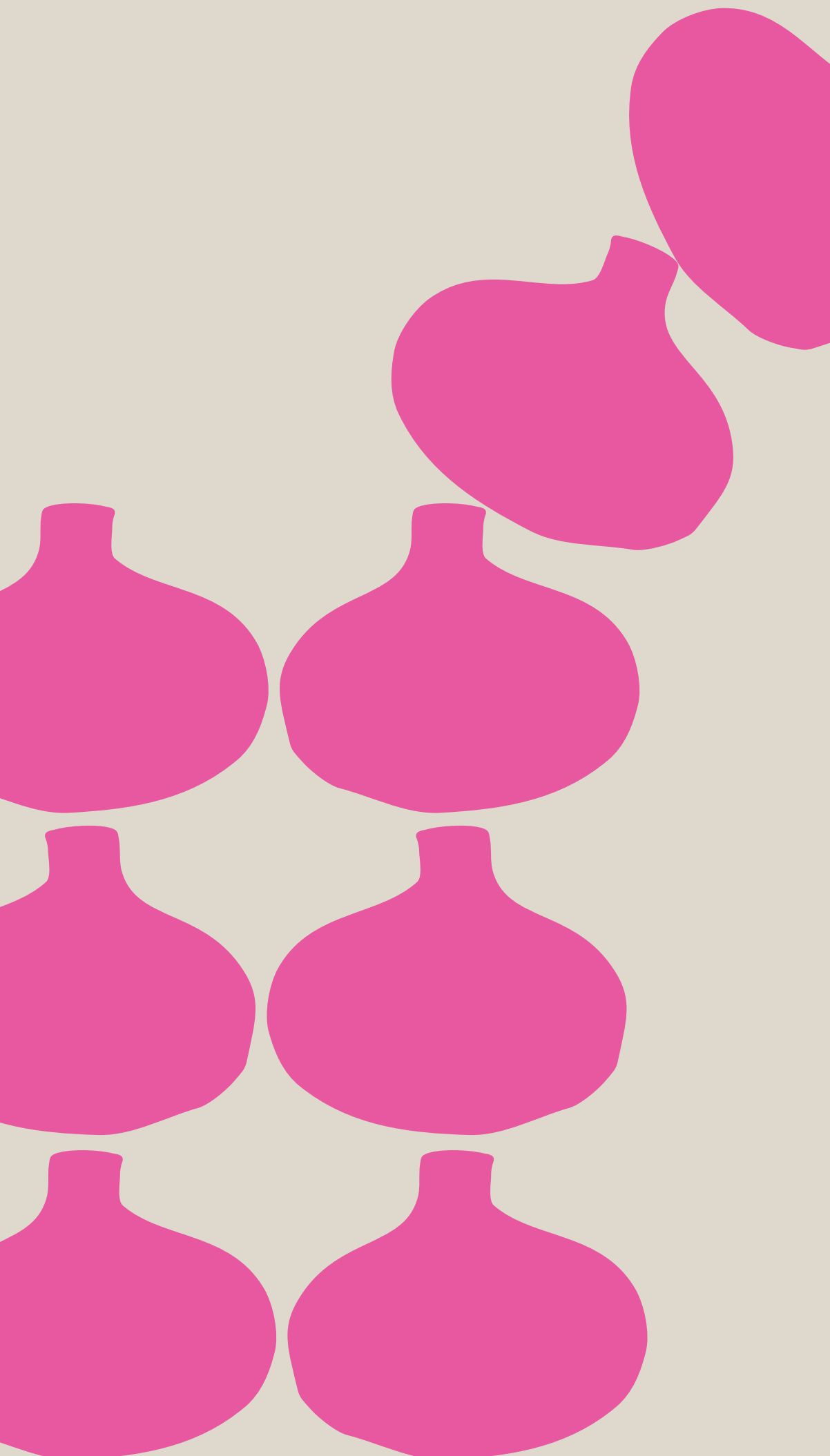
apple  
15

carrot  
15

fresh coconut  
18

orange  
15

mix 2 varieties  
17



## coffee & cocoa

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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
toffee nut flavouring +3		flat white 13	
		piccolo latte 12	

## tea

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

## sodas & water

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

a concept by



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