

## SUNDAY BRUNCH

INSPIRED YET SIMPLE SMALL-PLATES  
COMBINING THE FINEST INGREDIENTS  
AND SEASONAL PRODUCE WITH THE  
INFLUENCES OF THE MEDITERRANEAN.

*Ask your server  
for our juice  
of the day...*



### BEVERAGES

- 01. Cashew nut milk.....\$9
- 02. Orange juice.....\$9
- 03. Mimosa.....\$19
- 04. Grapefruit cocktail.....\$17
- 05. Cream soda & orange juice.....\$11
- 06. Blood orange & soda.....\$13



### BREADS

- 07. San Marzano tomato & smoked applewood  
cheese loaf.....\$12
- 08. Foie gras & peach on toast.....\$18
- 09. Chargrilled sourdough.....\$4  
with duck rillettes.....\$19  
with hazelnut butter, rhubarb conserve & ricotta.....\$12  
with kombu butter.....\$7  
with san marzano tomato puree.....\$9

### CURED MEATS

- 10. Cinco Jotas Jamon Iberico de Bellota  
full portion.....\$42  
half portion.....\$21
- 11. Mixed cured meat platter  
full portion.....\$37  
half portion.....\$19



### EGGS

- 12. Two eggs  
scrambled.....\$8  
sunny side up.....\$6
- 13. Spanish tortilla.....\$14  
with smoked eel.....\$24
- 14. Baked Shropshire blue cheese omelette.....\$19
- 15. Sunny-side up egg with chorizo sausage.....\$19
- 16. Scrambled eggs with Bottarga di Muggine..\$19



*If leeks you like  
but do their smell dis-leek.  
Eat Onions and you  
shall not smell the leek.*

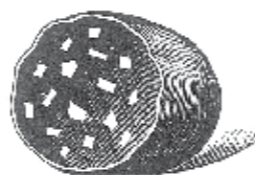


### VEGETABLES

- 17. Deep fried radishes, parsley.....\$11
- 18. Apple & radicchio.....\$12
- 19. Tomato salad.....\$18
- 20. Gratinated leek fondant.....\$16
- 21. Grilled avocado.....\$18
- 22. Duck fat potatoes.....\$13  
half portion.....\$7
- 23. Pumpkin & cheddar pudding.....\$14
- 24. Cos salad with Don Bocarte anchovies.....\$17

### MEAT

- 25. Beef tongue hash.....\$28
- 26. Oxtail & porcini stew.....\$30
- 27. Lamb tenders.....\$32
- 28. Bacon steak.....\$19
- 29. Grass-fed ribeye steak  
per 100gm.....\$20  
min 200gm.....\$40
- 30. Foie gras wafer.....\$26

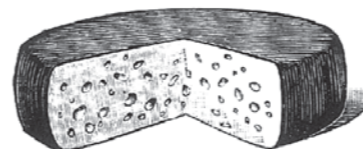


*A crab there was a  
clashing young blade,  
and he was in love  
with a lobster maid.*



### SEAFOOD

- 31. Sea urchin pudding  
full portion.....\$42  
half portion.....\$22
- 32. Stuffed squid.....\$26
- 33. Crab lasagna.....\$29
- 34. Hokkaido scallop carpaccio.....\$38



### DESSERT & CHEESE

- 35. Doughnuts with lemon curd  
(min 20 minutes).....\$12
- 36. Steamed dark chocolate pudding.....\$15
- 37. Crema catalana.....\$12
- 38. Selection of ice creams & sorbets.....\$9
- 39. Smoked scamorza, pineapple compote.....\$16
- 40. Selection of cheeses  
(please refer to our specials board)  
Single.....\$16 - \$25  
Platter.....\$39



### CHAMPAGNE

- 41. Marie Demets, Brut Tradition NV.....  
.....\$26 per glass \$82 per carafe \$120 per bottle
- 42. Legras & Haas, Tradition NV.....  
.....\$148 per bottle
- 43. Larmandier-Bernier, Rose de Saignee NV.....  
.....\$238 per bottle
- 44. Paul Bara, Comtesse Marie de France.....  
.....\$282 per bottle

### WHITE WINE

- 45. Pieropan, Soave Classico DOC.....  
.....\$15 per glass \$47 per carafe \$68 per bottle
- 46. Thevenet & Fils, Macon-Villages.....  
.....\$17 per glass \$55 per carafe \$77 per bottle
- 47. Lis Neris, Pinot Grigio DOC.....  
.....\$95 per bottle
- 48. Domaine Alphonse Mellot, *La Moussiere*,  
Sancerre.....\$114 per bottle

### RED WINE

- 49. Meandro do Vale Meao, Douro.....  
.....\$17 per glass \$57 per carafe \$77 per bottle
- 50. Celler Cal Pla, Crianza.....  
.....\$19 per glass \$61 per carafe \$86 per bottle
- 51. Chateau Bernadotte, Haut Medoc.....  
.....\$128 per bottle
- 52. Pesquera Reserva, Ribera del Duero.....  
.....\$197 per bottle



*Ask your server  
for our complete  
list of wines.*

### SHERRY

- 53. Barbadillo, Manzanilla, *Solear*.....\$16 per glass
- 54. Barbadillo, Oloroso, *Cuco*.....\$24 per glass
- 55. Barbadillo, Pedro Ximenez, *La Cilla*.....  
.....\$18 per glass

### DESSERT WINE

- 56. Hans Tschida, Auslese.....  
.....\$17 per glass \$60 per carafe \$75 per bottle
- 57. Hans Tschida, Samling 88 Beerenauslese.....  
.....\$85 per bottle (375ml)
- 58. Isole e Olena, Vin Santo.....  
.....\$132 (375ml)

# Lolla

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