

WEEKDAY BRUNCH MENU



DINNER MENU

PIMP MY BREAKFAST

Build your own & have it your way

Toast (2 Slices) Choice of: - Sourdough - Pumpkinickel - Rye - Gluten free sourdough (3 slices) +1	2	Burger Patty Served medium	8	Grilled Tomatoes (V)	4	House-smoked Mackerel	7
House-made Spread Choice of: - Butter - Jam - Kaya - Peanut butter - Vegemite	1	Carrot-Pumpkin Seed Hummus (V)	6	House-made Baked Beans (V)	6	House-smoked Ocean Trout	8
Eggs (V) Serving of 2, choice of: - Fried - Poached - Scrambled	6	Cauliflower & Cheese (V)	6	House-made Kimchi	5	Roast Beef	8
Avocado Smashed (V)	6	Dry-cured Bacon	6	House-made Ricotta (V)	6	Roast Chicken	6
		Grilled Sausage Choice of: - Beef - Pork	6	House-made Vanilla Yogurt (V)	4	Sautéed Mushrooms (V)	6
		Grilled Slipper Lobster Tails	12	Wilted Spinach (V)	5	Sautéed Potatoes (V)	5

MAINS

Kaya Toast (V) 6 With house-made butter & kaya, pain de mie toast & 64° egg * Change to gluten free toast (GF) +1	Fruit Salad (GF & V) 11 With house-made vanilla yogurt, chia seeds & mixed nuts * Change vanilla yogurt to soy milk +1	Toasted Banana Bread (V) 15 With caramelized bananas, citrus, house-made vanilla yogurt & toasted macadamia nuts
Buttermilk Pancakes 17 Choice of: - Banana, passionfruit curd & gula melaka-pandan syrup (V) - Dry-cured bacon, pork belly, fried egg & maple syrup	Granola (V) 15 Roast pumpkin & sunflower seeds, nuts, dried fruits, goji berries, rolled oats, house-made vanilla yogurt & choice of: - Fruit salad - Mixed berries * Change vanilla yogurt to soy milk +1	Cold Soba Noodles Salad 2.0 20 With cold smoked salmon, tea egg, chili, coriander, spring onion & spicy peanut sauce * Change to vegetarian option (V)
Grain Bowl 18 Black barley, farro, quinoa, 64° egg, cooked, pickled & raw vegetables, mirin-soy dressing & choice of: - House-smoked ocean trout - Pork belly - Vegetarian (V) * Change to gluten free option (GF)	Kale Caesar Salad 18 Locally grown kale, dry-cured bacon, anchovies, croutons & parmesan cheese - Add 64° egg +3 - Add avocado smashed +6 - Add house-smoked mackerel +7 - Add house-smoked ocean trout +8	Roast Pumpkin Salad (GF & V) 18 With quinoa, cranberries, pine nuts, green beans, pickled beetroots, pumpkin seeds & whey dressing - Add avocado smashed (V) +6 - Add house-smoked mackerel +7 - Add house-smoked ocean trout +8

The Lokal Ricotta (V) 20 With smashed avocado, pomelo, almonds & sea salt, served on toasted sourdough * Change to gluten free toast (GF) +1	The Lokal Beef Burger 25 Beef patty Served medium, lettuce, cheddar cheese, tomato, mustard, & fermented ketchup, served with fries - Add truffle oil to fries +2 - Add fried egg +3 - Add dry-cured bacon +4 - Add extra burger patty +8	Black Pig 2.0 20 Fried egg, pork belly, dry-cured bacon, coleslaw & house-made HP sauce, served on charcoal burger bun
Toastie of the Day 14 * Check our daily specials board	Steak & Eggs Served medium 26 Australian grass-fed steak, fried eggs, sautéed onions & house-made HP sauce, served with fries - Add truffle oil to fries +2	Grilled Mortadella Ciabatta 15 With locally grown kale, onion jam & asiago cheese
The Lokal Pasta 22 Choice of: - Crab meat, chilli & garlic - Mixed mushrooms, parmesan cheese & truffle oil (V)		Chicken Parmigiana 25 Crumbed chicken thigh, mozzarella, spinach & tomato, served with side salad * Please allow 15 minutes cooking time

APPETIZERS

Cauliflower 3 Ways (V) 14 With house-made ricotta, pomegranate & pistachio	Chicken Liver Parfait 15 With onion jam, pickles & toast
Grilled Western Australian Octopus Salad 18 With avocado, capsicum, farro & cashew	Lokal Waldorf Salad (GF & V) 15 Locally grown kale, apple, celery, grapes, honey walnut & buttermilk dressing
Pork Knuckle Croquettes 15 With pickled beetroot & herb mayonnaise	Western Australian Kingfish (GF) 18 Cured & smoked, pickled watermelon & jalapeño

MAINS

Pumpkin Potato Roll (V) 26 Wrapped in brick pastry with green beans, carrot-ginger puree & macadamia	Grilled 250g Boneless Chicken Pork Chop (GF) 30 With shaved brussel sprout & date slaw
Slipper Lobster Linguine 26 With tomato-shellfish stock & basil	Tasmanian Grass-Fed Beef Served medium rare 34 Sirloin 200g 34 Ribeye 300g 48 Choice of: - Tagliata style (GF) - Sliced steak, cherry tomatoes, watercress & asiago cheese - Steak frites - With herb butter, fries & side salad
Lokal Fish & Chips 28 * Fish changes, subject to market availability, With sweet potato fries & chilli-coriander mayonnaise	
Roasted Half Kangaroo Chicken (GF) 30 With broccolini & morel cream sauce	
Beef Goulash 32 With capsicums, marjoram, sour cream, & bread dumplings	

DAILY SPECIALS

Please check with our friendly service crew

SIDES		DESSERTS	
Roasted Honey Glazed Carrots (V)	8	Affogato	8
Sautéed King Oyster Mushrooms & Bacon (GF)	10	Chocolate Lava Cake	12
Duck Fat Fried Fingerling Potatoes (GF)	8	Sticky Date Pudding	10
Mashed Potato & Gravy (GF)	10	Ice Cream Selection 1 Scoop / 3 Scoops Choice of: 4 / 10 - Hokey Pokey - Plum & Crème Fraiche - Triple Chocolate - Vanilla Bean - White Chocolate & Raspberries	
Truffle Fries with Parmesan Cheese (V)	10 +1		

1 FOR 1 HAPPY HOUR

4PM TO 7PM FOR BEERS, COCKTAILS, SPIRITS & WINES

(V) - Vegetarian (GF) - Gluten Free For vegan options, please approach our staff Purchase of our house-made sauces & spreads are available for purchase in 200g jars.

136 Neil Road Singapore 088865 +65 6423 9918 hello@thelokalsingapore.com www.thelokalsingapore.com Find us on social media @thelokalsingapore #thelokalsg #eatdrinklokal #ivelovelokal
All prices are subjected to prevailing government taxes & 10% service charge. Split bill up to 4 parts only. Cakeage & corkage fees are applicable.

WEEKEND BRUNCH MENU & PUBLIC HOLIDAY BRUNCH



DRINKS MENU

PIMP MY BREAKFAST

Build your own & have it your way

Toast (2 Slices) Choice of: - Sourdough - Pumpkinickel - Rye - Gluten free sourdough (3 slices) +1	2	Burger Patty Served medium	8	Grilled Tomatoes (V)	4	House-smoked Mackerel	7
House-made Spread Choice of: - Butter - Jam - Kaya - Peanut butter - Vegemite	1	Carrot-Pumpkin Seed Hummus (V)	6	House-made Baked Beans (V)	6	House-smoked Ocean Trout	8
Eggs (V) Serving of 2, choice of: - Fried - Poached - Scrambled	6	Cauliflower & Cheese (V)	6	House-made Kimchi	5	Roast Beef	8
Avocado Smashed (V)	6	Dry-cured Bacon	6	House-made Ricotta (V)	6	Roast Chicken	6
		Grilled Sausage Choice of: - Beef - Pork	6	House-made Vanilla Yogurt (V)	4	Sautéed Mushrooms (V)	6
		Grilled Slipper Lobster Tails	12	Wilted Spinach (V)	5	Sautéed Potatoes (V)	5

MAINS

Kaya Toast (V) 6 With house-made butter & kaya, pain de mie toast & 64° egg * Change to gluten free toast (GF) +1	Toasted Banana Bread (V) 15 With caramelized bananas, citrus, house-made vanilla yogurt & toasted macadamia nuts	Grilled Mortadella Ciabatta 15 With locally grown kale, onion jam, & asiago cheese
Granola (V) 15 Roast pumpkin & sunflower seeds, dried fruits, goji berries, rolled oats, nuts, house-made vanilla yogurt & choice of: - Bananas - Mixed berries * Change vanilla yogurt to soy milk +1	French Toast (V) 17 With bananas, passionfruit curd & gula melaka-pandan syrup - Add dry-cured bacon +6	The Lokal Ricotta (V) 20 With smashed avocado, pomelo, almonds & sea salt, served on toasted sourdough * Change to gluten free toast (GF) +1 - Add poached eggs +6 - Add house-smoked ocean trout +8
Kale Caesar Salad 18 Locally grown kale, dry-cured bacon, anchovies, croutons & parmesan cheese - Add 64° egg +3 - Add avocado smashed +6 - Add house-smoked mackerel +6 - Add roast chicken +6	Roast Pumpkin Salad (GF & V) 18 With quinoa, cranberries, pine nuts, green beans, pickled beetroots, pumpkin seeds & whey dressing - Add house-made ricotta (V) +6 - Add avocado smashed (V) +6 - Add house-smoked mackerel +6 - Add roast chicken +6	The Lokal Beef Burger 25 Beef patty Served medium, lettuce, cheddar cheese, tomato, mustard & fermented ketchup, served with fries - Add truffle oil to fries +2 - Add fried egg +3 - Add dry-cured bacon +6 - Add extra burger patty +8

Lamb Baked Eggs 20 With lamb merguez sausage, house-made ricotta & toast * Please allow 15 minutes cooking time	Chicken Schnitzel Sandwich 22 Crumbed chicken thigh, avocado, fried eggs, romaine lettuce & tomato, served on hotdog bun	Slipper Lobster Roll 26 With coleslaw & lemon mayonnaise, served on hotdog bun & fries - Add truffle oil to fries +2
--	--	---

Sunday Roast

* Rotates weekly, available on Sundays after 11am

COFFEES		TEAS	
Black	White	Hot - Served in a Pot	Iced
Espresso 4	Italiano 4.5	English Breakfast 7	Genmaicha & Yuzu 8
Macchiato 4	Piccolo 4.5	Earl Grey 7	Roasted iced tea & citrus 8
Long Black 4.5	Cortado 4.5	Chamomile (Caffeine-free) 7	Liberty Kombucha (Bottled) 9
Filter Brew 6.5	Flat White 5	Healing Garden (Caffeine-free) 7.5	Organic Matcha 8
Cold Brew 7	Cappuccino 5	Blend of ginger, ginseng & lemongrass	
	Latte 5		
	Vanilla Latte 6.5		
	Mocha 6.5		
Others			
Babyccino 3			
Chai Latte 6.5			
Chocolate 6			
Matcha Latte 6.5			

SMOOTHIES	FRESHLY SQUEEZED JUICES
Mango, Papaya & Turmeric 10	Green Apple 6.5
With coconut milk 10	Orange 6.5
Mixed Red Berries 10	Pink Grapefruit 6.5
With fresh milk & ogave nectar 10	Watermelon 6.5
Whey, Orange & Strawberries 10	Juice of the Day 8
* Add chia seeds +1	* Check our daily specials board

SODAS	WATER
Coke 5	Acqua Panna Still (750ml) 7
Coke Light 5	San Pellegrino Sparkling (750ml) 7
House-made Soda 8	

SOLOUPS	BEERS
Hand-blown Reusable Glass Coffee Cup, Australia	Pilsner Urquell (Draft, Half Pint) 12
Comes in: 8oz 35	Yuzu Shandy (With Pilsner, Half Pint) 13
12oz 37	Apple Cider (Bottled) 15
	Beer of the Month
	* Check our daily specials board

The Lokal has stopped giving out straws automatically to help reduce waste, but will provide a biodegradable straw upon request. Please think twice before asking for a straw!

Please see our separate menu for cocktails, spirits & wines

In 2014, Aussie Chef Darren Farr started The Lokal, an Australian Restaurant-Bar, providing customers with house-made comfort food - including butter, sauces, pickles & meats all made on site. Our name is German for local, an influence that is explained by our proximity to Goethe-Institut Singapore and is also reflective of our diverse & worldly approach towards food that can be enjoyed by the people in Singapore.

In the day, he serves up healthy and hearty brunches, but slowly transits into a cozy space for intimate dinners & casual cocktails sessions with comfort food by German Head Chef Max. Aside from the normal menus, both Chef Darren & Max also prepare daily specials with fresh seasonal products.

Feel free to pull out a seat at the kitchen counter and have a chat with the chefs to find out more about the food you're eating at The Lokal!



(V) - Vegetarian (GF) - Gluten Free For vegan options, please approach our staff Purchase of our house-made sauces & spreads are available for purchase in 200g jars.

136 Neil Road Singapore 088865 +65 6423 9918 hello@thelokalsingapore.com www.thelokalsingapore.com Find us on social media @thelokalsingapore #thelokalsg #eatdrinklokal #ivelovelokal
All prices are subjected to prevailing government taxes & 10% service charge. Split bill up to 4 parts only. Cakeage & corkage fees are applicable.

MONDAY - FRIDAY 9AM TO 3.30PM

WEDNESDAY TO SATURDAY 5.30PM TO 9.30PM

SATURDAY & SUNDAY 9AM TO 3.30PM

#THELOKALSG