

Lola Rouge



the RED ROOM



The red private dining room is a showstopping intimate space where no detail is left untouched. Designed for events and group dining bookings, there couldn't be a hotter place to dine. Modern pan-Asian dishes to take you on a journey to the Orient, the menu reads like a luxury travel food guide through South-East Asia.

Lola Rouge Red Room Experience from \$130 p.p.
Drinks and Dining for up to 10
Paired wine and drinks packages available on request

FOR MORE INFORMATION PLEASE CONTACT US
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*Minimum table of 6. For more intimate numbers, a booking fee will apply

\$130 Red Room Set Menu

Amuse Bouche

Kinilaw (Df) Signature Small Plate

Market Fish, Sturgeon Caviar, Cane Vinegar, Kalamansi & Chilli Gel, Coconut Dressing,
Squid Ink Honeycomb Tuille & Makrut Oil

XO Silken Tofu (Gf, Pb)

Dry Shitake, Organic Tamari, Chilli Oil, Garlic, Carrots, Green Onions

Ah Tong

Crayfish Dumpling, Laksa Broth, Kaffir Lime Oil, Crispy Wonton, Chilli, Coriander

Palate Cleanser

Zelati Passionfruit Sorbet

Wok Tossed Pork Belly (Df)

Twice Cooked Free Range Pork Belly, Ginger, Basil, Young Peppers, Black Bean Sauce, Sesame Seeds

Nyonya Style Steamed Catch of the Day (Gf, Df)

Line Caught Catch of the Day Steamed, Banana Leaf Wrap, Sambal Spice, Okra,
Pineapple & Cucumber Salsa, Lemon Bouquet

Khanun Gaeng (Gf, Pb)

Jackfruit, Carrots, Broccoli, Pumpkin, Baby Corn, Makrut, Thai Basil

Wok Tossed Seasonal Greens (Gf, Df)

Organic Tamari & Garlic Sauce, Crispy Shallots

Rice

Steamed Jasmine Rice

To Share

Signature Tasting Plate

Matcha Tiramisu (Plant Based), Petit Ataahua & Almond Mandarin Cake,
Pistachio Crumb, Chocolate Button, Leaf Tuille

Gf - Gluten Free | Df - Dairy Free | Pb - Plant Based