



LOULOU

French Cuisine & Wine Bar

LUNCH MENU

AVAILABLE TUESDAY TO FRIDAY
FROM 11.45 TO 1.45PM



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French Cuisine & Wine Bar

SET LUNCH \$28

Starter + Main
Or
Main + Dessert

Starters

Pissaladière Niçoise

Traditional pastry tart, caramelized onions, Kalamata olives, anchovies

Bruschetta Trio

Garlic & tomato, Tapenade, Whipped feta & pesto

Tomato & Feta salad

Mix mesclun salad, red onions, lemon oregano dressing

Mains

Vegetarian Pasta

Linguini pasta cooked in spicy tomato & garlic sauce, roasted vegetables

Basque Club Sandwich

Bayonne Ham, whole grain mustard mayonnaise, eggs, cornichons, rocket salad, served with French fries

Grilled Calamari

Extra virgin olive oil, lemon, served with French pilaf onion rice & aioli sauce

Dessert of the day

SET LUNCH \$34

Starter + Main + Dessert

Starters

Pâté en Croûte

Homemade, Kurobuta pork shoulder and liver, pistachio, Armagnac, puff pastry

Sun-dried Tomato & Mini

Mozarella Pesto Salad

Rocket salad, fresh tomato, homemade pesto, balsamic glaze

Tuna Tartare

Extra virgin olive oil, green olives, lemon zest, basil, espelette pepper

Mains

Creamy Bayonne Ham Pasta

Linguini pasta cooked in creamy garlic sauce, Bayonne Ham

Grilled Pork Secreto

Served with roasted potatoes and black pepper sauce

Grilled Tiger Prawns

Extra virgin olive oil, lemon, served with French pilaf onion rice, garlic & parsley sauce

Dessert of the day

Or

Coffee/Tea

SET LUNCH \$40

Starter + Main + Dessert

Starters

Roasted Bone Marrow

Charcoal grilled bone marrow, traditional dressing, served with grilled bread

Crispy Haloumi & Fresh Figs Salad

Mix mesclun, honey, lemon oregano dressing, toasted almonds, red onion

Sobrasada Croquettes

Risotto croquettes, cured ground pork sausage & spices, tomato-based sauce, fresh parmesan

Mains

Mixed Seafood Fregola Pasta

Round shaped semolina pasta, creamy bisque broth, seafood, zucchini, confit peppers

Roasted Monkfish & Chorizo Butter

Roasted monkfish, chorizo butter, provençale ratatouille

Grilled Rib Eye +\$6

Pasture fed - Angus (Australia), served with French fries, black pepper sauce

Dessert of the day

Or

Coffee/Tea

Prices are subject to taxes & service charges



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FIRST IMPRESSIONS

Pissaladière Niçoise \$18

Traditional pastry tart, caramelized onions, Kalamata olives and anchovies

Pâté en Croûte \$24

Homemade, foie gras, Kurobuta pork shoulder and liver, pistachio, Armagnac, pastry crust

Calamari & Aioli \$18

Tender marinated calamari, lightly battered and fried, served with spicy aioli

Bayonne Ham & Pan Con Tomato \$22

Sliced Bayonne ham served with crispy toasted bread rubbed with fresh garlic, tomato & extra virgin olive oil

Tuna Tartare \$22

Extra virgin olive oil, green olives, lemon zest, basil, espelette pepper

Sobrasada Croquettes \$20

Risotto croquettes, cured ground pork sausage & spices, tomato-based sauce, fresh parmesan

SHARING BOARD

Large Mediterranean Board (2-3 pax) \$48

Bayonne ham, saucisson, camembert, fourme d'ambert, mini mozzarella balls, stuffed cherry peppers with feta cream. Accompanied by pan con tomate, citrus-marinated mixed olives, served with fresh French baguette

SEAFOOD

Large Seafood Tower (1 to 2 pax) \$75

Shelled scallops, tiger prawns, mussels, marinated octopus, oysters

Oysters - Fine de Claire (6 pcs) \$22

*Subject to availability

STARTERS

Crispy Haloumi & Pomegranate Salad \$22

Mix Mesclun, honey, lemon oregano dressing, toasted almonds, red onion

Octopus Carpaccio \$24

Tender Mediterranean sliced octopus, roasted tomato vinaigrette, extra virgin olive oil, piment d'espelette

Beef Tartare on Bone Marrow \$28

Hand-cut raw Angus beef tenderloin, charcoal grilled bone marrow, traditional dressing

Burrata & Kalamata \$26

Burrata cheese, candy tomatoes, Kalamata olives, basil pesto dressing

Croustillant d'Escargots \$24

French escargots & mushroom fricassée, garlic & parsley, crispy phyllo pastry

Foie Gras Poêlé \$26

Pan-seared foie gras, blackberry sauce, brioche

Baked Camembert & Honey Roasted Figs \$28

Creamy camembert baked with figs, honey, pecan nuts

Lobster Bisque \$26

Cream emulsion, lobster chunks, tarragon

PASTA & RISOTTO

Squid Ink Risotto \$32

Creamy risotto infused with squid ink, topped with sautéed calamari and a touch of lemon

Fregola Pasta \$34

Round shaped semolina pasta, creamy bisque broth, prawns, zucchini, confit peppers

Creamy & Spicy Lobster pasta \$46

Butterfly lobster, linguine pasta, chili and garlic butter, tomato base, lemon, parsley, fresh parmesan

Prices are subject to taxes & service charges



SIGNATURE DISHES

French Bouillabaisse

Traditional provençal fish & seafood stew, rouille sauce, grilled sliced baguette

\$44

Duck Magret & Figs

Charcoal grilled French duck breast, caramelized fresh figs, butter-braised asparagus, duck jus, rocket salad

\$42

Stuffed Calamari "À La Provençale"

Filled with pork, chorizo, rice, spinach and herbs, served over our tomato Provençale sauce

\$38

Roasted Monkfish Tail & Mussels

Roasted monkfish tail with garlic and herbs, fennel & leek confit, mussel velouté sauce

\$42

CHARCOAL GRILLED

Grilled Tenderloin - 220g

Margaret River (Australia)
2 years grass fed & 100 days grain fed
*Add Foie Gras +\$18

\$48

T-Bone Steak - 700 gr (To share or not)

Pasture fed - Angus (Australia)
2 years grass fed & 100 days grain fed

\$88

Grilled Rib Eye - 300g

Pasture fed - Angus (Australia)
2 years grass fed & 100 days grain fed

\$44

Grilled Mediterranean Octopus

Extra virgin olive oil, lemon

\$36

Grilled Rack of Lamb - 250g

New Zealand

\$42

Seafood Mix Grill

Squid, monkfish, prawns, octopus, extra virgin olive oil, lemon

1 pax/2 pax

\$42 \$80

Grilled Pork Secreto - 220g

Iberico - Spain

\$38

Grilled Mediterranean Seabass

Extra virgin olive oil, parsley

\$40

CHOICE OF ONE SAUCE & ONE SIDE

SIDES

- Provençale ratatouille
- Grilled asparagus +\$2
- French pilaf rice
- Potatoes à la Provençale
- Green salad, tomatoes, walnuts
- Additional side +\$6

SAUCES

- Aioli
- Garlic & Parsley
- White wine
- Bisque sauce +\$2
- Black pepper
- Additional sauce +\$3

DESSERTS

Strawberry Mille Feuille "Carême"

Multi-layered puff pastry, vanilla cream, homemade strawberry coulis

\$18

Choux au Craquelin

Coffee ganache & hazelnut praline, espresso caramel sauce

\$15

Le Flan Pâtissier by Loulou (To share or not)

A refined take on the Parisian custard tart, with silky vanilla custard in a crisp almond crust, layered with pecan praline and caramelized pecans

\$18

Classic French Chocolate Soufflé

Milk chocolate, 85% dark chocolate ice cream

\$16

Coconut Dacquoise & Tropical Curds

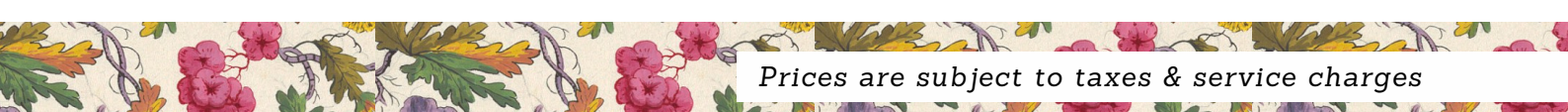
Coconut dacquoise, passionfruit curd, caramelized banana & pineapple and mango sorbet

\$16

Pistachio Crème Brûlée

A rich custard infused with pistachio, caramelized sugar crust

\$16



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