



LOI LOI ROOFTOP

food, drink & music

Our kitchen serves a casual Asia bistro style menu.

Our service style is "order-as-you-go", please queue at the bar when you're ready to place your meal order or scan the QR-code at your table.

À LA CARTE

VEGAN SSAMBAP VG GF 19€

ROASTED JACKFRUIT, GOCHUJANG BBQ GLAZE, LETTUCE, DAIKON AND CARROTS PICKLE, HOUSE MADE KIMCHI

SEAFOOD LAKSA 19€

SPICY COCONUT SOUP, EGG NOODLES, CRISPY BASA FISH TEMPURA, POACHED PRAWNS, FISH CAKES, MUNGBEAN SPROUTS, FRESH HERBS

ROTI FOLDOVER VG 17€

ROTI BREAD, PULLED OATS, SWEET SOY SAUCE, DAIKON, CUCUMBER, CARROT, MIXED HERBS, PICO DE GALLO, CITRUS CREME, SRIRACHA MAYO

LOI LOI FRIED CHICKEN 19€

CRISPY FRIED CHICKEN, ASIAN SLAW, JAPANESE CURRY GRAVY, STEAMED RICE, PICKLES

FISH AND CHIPS 20€

TEMPURA BATTERED FISH, ROOFTOP FRIES, MASHED PEAS, SRIRACHA TARTAR SAUCE, GRILLED LEMON

EXTRA THINGS

ROOFTOP FRIES WITH HOUSE MAYO 7€

ROTI BREAD WITH PEANUT SATAY V 6€

SIDE SALAD 4,5€

DUCK OKONOMIYAKI 17€

JAPANESE STYLE VEGETABLE PANCAKES, DUCK CONFIT, SWEET SOY, ASIAN SLAW, MAYONNAISE, FRESH HERBS

TOFU OKONOMIYAKI VG 16€

JAPANESE STYLE VEGETABLE PANCAKES, SWEET SOY, MAYONNAISE, ORGANIC LOCAL TOFU BY MAMA MEMS, FRESH HERBS

*WINNER OF MOST SUSTAINABLE MEAL COMPETITION, FLOW FESTIVAL 2022

FRIED CHICKEN SANDO 15€

LOI LOI FRIED CHICKEN, SRIRACHA BUFFALO SAUCE, RANCH DRESSING, ASIAN SLAW, PICKLED CUCUMBERS + ADD FRIES 4,5€

BBQ JACKFRUIT SANDO VG 15€

JACKFRUIT, GOCHUJANG BBQ GLAZE, VEGAN MAYO, ASIAN SLAW, PICKLED CUCUMBERS
+ ADD FRIES 4,5€

SWEET THINGS

MANGO POUND CAKE VG GF 8,5€

WITH MANGO COMPOTE, LIME CREAM, PISTACHIOS

CARAMEL CUSTARD 7,5€

WITH LYCHEE, STRAWBERRIES, RICE CRISPIES

VG= Vegan, GF= Gluten Free, V=Vegetarian

*items marked may contain traces of seafood/shellfish not listed in the item description.

Please inform our staff if you have any allergies or special dietary requirements.

Origins of proteins:

Beef: EU / Chicken & Duck: EU / Pork: EU / Fish: VN / Prawns: VN

LOI LOI ROOFTOP

weekday distillates, beers & wine

All gin served at Loi Loi is made in-house
by Konepaja Distilling Co.



GIN MIXERS- 12€

GIN & TONIC VG

SIGNATURE GIN, MEDITERRANEAN TONIC

GIN 'N' ROSES VG

GIN, ROSE LEMONADE

SUNSET VG

GIN, BLOOD ORANGE SODA

SPRING VIBE VG

GIN, RHUBARB, RASPBERRY TONIC

LOW & SLOE VG

HOUSE SLOW GIN, GINGER BEER,
ANGOSTURA BITTERS

BOUTIQUE COCKTAILS

BARREL-AGED

WHITE NEGRONI VG 13€

HOUSE GIN, VERMOUTH,
BITTER APERITIF, OAK, TIME

GIN OLD FASHIONED VG 13€

HOUSE GIN, TONIC REDUCTION, CHERRY

LOI LOI

HARD LEMONADE VG 11€

HOMEMADE LONG DRINK USING RECLAIMED DISTILLED
HOUSE GIN TAILS, BITTER APERITIF, ROSE,
CITRUS OILS

SPRITZ VG 13€

CHOOSE FROM: APEROL, CAMPARI, CRÈME DE PÊCHE
+ SPARKLING WINE, SODA

BEERS ON TAP- 9€

BIRRA MORETTI

MATTSSON IPA

SAN MIGUEL

BEERS, BOTTLES- 9€

TSINGTAO

BIA SAIGON

HAPPY JOE CIDER

TSINGTAO 0.0% (7€)

TINGS

PEPSI, PEPSI MAX 3,5€

VICHY 3,5€

ARTISAN SODAS 4,5€

COFFEE

TEA- OOLONG, BLACK 4€

ESPRESSO/DOPIO 3,2/3,9€

BARISTA COFFEE 3,9/4,5€

FILTER COFFEE 2,9€

WINE

SPARKLING

Vita Vivet Cava Brut, ES

ROSE

Saint Roux, FR

Heinrich Naked Rose, AT

Koppitsch Rosza, AT

WHITE

Sturmwolken Riesling 2019, DE

Weingut Schwarzböck Grüner Veltliner 1L, AT

Marlborough Springs Sauvignon Blanc, NZ

Domaine Gobelsburg Grüner Veltliner, AT

RED

Peter & Peter Pinot Noir, De

Convento Da Gloria Temprenillo, Pt

12cl 16cl bottle

9,9 12,9 55

9,9 12,9 55

9,9 12,9 55

9,9 12,9 55

55

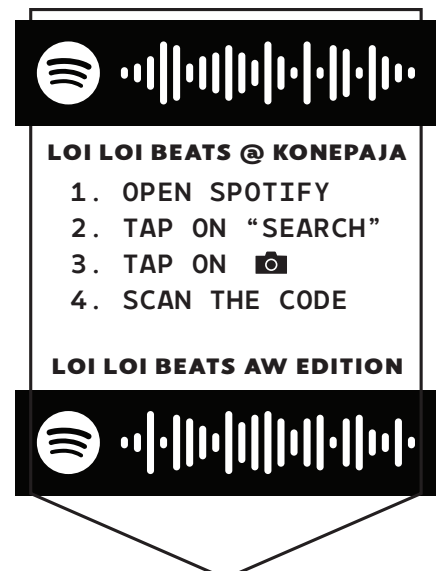
55

9,9 12,9 55

55

LOI LOI BEATS

SCAN THESE CODES
AND ENJOY OUR MUSIC
WHEREVER YOU ARE



LOI LOI ROOFTOP

weekend distillates, beers & wine

All gin served at Loi Loi is made in-house
by Konepaja Distilling Co.



COCKTAILS

GIN MIXERS- 12€

GIN & TONIC VG
SIGNATURE GIN,
MEDITERRANEAN TONIC

GIN 'N' ROSES VG
GIN, ROSE LEMONADE

SUNSET VG
GIN, BLOOD ORANGE SODA

SPRING VIBE VG
GIN, RHUBARB, RASPBERRY TONIC

LOW & SLOE VG
HOUSE SLOW GIN, GINGER BEER,
ANGOSTURA BITTERS

MOCKTAILS

GRANNY'S LEMONADE VG 8€
LEMON, AGAVE, BITTERS

BERRY & BOTANICALS VG 8€
0.0% ABV GORDON'S GIN,
CRANBERRY, CITRUS OILS,
LEMON, BITTERS

BY KONEPAJA DISTILLING CO.

**BARREL-AGED
WHITE NEGRONI** VG 13€
KDC ROOFTOP GIN, VERMOUTH,
BITTER APERITIF, OAK, TIME

GIN OLD FASHIONED VG 13€
KDC ROOFTOP GIN, TONIC
REDUCTION, CHERRY

LEMON MERINGUE PIE 13€
KDC ROOFTOP GIN, LEMON,
CITRUS OILS, CONDENSED MILK,
ORANGE BITTERS

HONEY I'M HOME 13€
EARL GREY INFUSED HOUSE GIN,
HONEY*, LEMON, ORANGE,
LAVENDER
*VEGAN BY REQUEST

THICKET SOUR 13€
KDC ROOFTOP GIN, BITTER
ROUGUE, LEMON, TEMPRANILLO
FLOAT
*VEGAN BY REQUEST

BARTENDER'S CHOICE

BLUEBERRY MARGARITA VG 13€
AGAVITA TEQUILA, BLUEBERRY,
LEMON, AGAVE

DEEP SOUTH SOUR VG 13€
JOHNNIE WALKER RED WHISKY,
PEACH, ORANGE, LEMON, EGG
WHITE, BITTERS
*VEGAN BY REQUEST

**LOI LOI
HARD LEMONADE** VG 11€
HOMEMADE LONG DRINK USING
RECLAIMED DISTILLED HOUSE GIN
TAILS, BITTER APERITIF, ROSE,
CITRUS OILS

RUBY RED COSMO VG 13€
SMIRNOFF VODKA, GRAPEFRUIT,
LEMON, CRANBERRY, BITTERS

BEER- 9€

BEERS ON TAP

BIRRA MORETTI
MATTSSON IPA
SAN MIGUEL

BEERS, BOTTLES

TSINGTAO
BIA SAIGON
HAPPY JOE CIDER
PINEAPPLE HARD SELTZER
TSINGTAO ALCO-FREE BEER (7€)

TINGS

PEPSI, PEPSI MAX 3,5€
VICHY 3,5€
ARTISAN SODAS 4,5€

COFFEE

TEA- OOLONG, BLACK 4€
ESPRESSO/DOPIO 3,2/3,9€
BARISTA COFFEE 3,9/4,5€
FILTER COFFEE 2,9€

WINE

SPARKLING

VITA VIVET CAVA BRUT, ES

ROSÉ

SAINT ROUX, FR 9,9
HEINRICH NAKED ROSE, AT 12,9
KOPPITSCH ROSZA, AT 55

WHITE

STURMWOLKEN RIESLING 2019, DE	9,9	12,9	55
WEINGUT SCHWARZBÖCK GRÜNER VELTLINER 1L, AT	9,9	12,9	55
MARLBOROUGH SPRINGS SAUVIGNON BLANC, NZ			55
DOMAINE GOBELSBURG GRÜNER VELTLINER, AT			55
'ALEXANDRIE' NADAL HAINAUT, FR			55

RED

PETER & PETER PINOT NOIR, DE	9,9	12,9	55
CONVENTO DA GLORIA TEMPRENILLO, PT			55

12cl



9,9

16cl



12,9



55

HAPPY HOUR

WEDNESDAY - FRIDAY
14:00 - 18:00

HAPPY HOUR DRINK SPECIALS

SPRITZ 7,5€

**LOI LOI HARD
LEMONADE 7,5€**

GLASS OF WINE 7,5€

BEERS ON TAP 6€