

# JAVA JIVE



Life!Weekend checks out new cafes high on the hipster quotient

**Kezia Toh and Lydia Vasko**

**R**etro decor, check. Gleaming coffee machines and friendly baristas, check. Artisanal cakes and handmade savouries, check. Singaporeans are consuming coffee with more than a dash of hipster chic these days.

But what is a caffeine fiend to do when established joints such as 40 Hands and Loysel's Toys are packed to the brim?

Why, head to the newer outlets that only those in the know have a bead on of course.

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Cappuccino, \$4.50, from Just Want Coffee at Everton Park.



## LOLA'S CAFE

**What:** Opened in May, this 30-seater cafe is run by co-owners Foo Choo Kiat, 26, and June Tan, 24, a couple who met and bonded over late-night cook-outs during their days on exchange in the Netherlands as Singapore Management University undergraduates.

The cafe is named after a nickname given to Ms Tan, and the duo get their hands dirty: Ms Tan bakes the pastries (left) and cakes from scratch daily, while Mr Foo does most of the heavy-duty cooking.



On the menu are signatures such as Duck Leg in Orange Mustard Sauce (\$16), braised and pan-fried duck with buttery mashed potato and mustard, and Slow-braised Pork Goulash (\$13) – pork chunks with celery, carrots, onions and paprika braised in herb-infused tomato sauce.

Since it opened, it has gotten about 900 customers a month, mostly families and expatriates from the housing estate nearby, and a younger crowd at night.

**Hipster quotient:** A blue-grey wall done up to resemble a stylised alleywall, with lamps and empty glass frames placed haphazardly to look like windows.

A working Crosby vinyl player and records are placed in a corner and the tables sit atop the legs of old-school sewing machines, complete with pedals.

**Where:** 5 Simon Road, Tuesdays to Sundays, 11am to midnight; closed on Mondays

**Info:** Call 6343-1808 or go to [www.facebook.com/lolascafesg](http://www.facebook.com/lolascafesg)