

# LOUISE

## A PLACE OF NOSTALGIA AND FAMILIAL LOVE

Louise's traditional heartwarming French cuisine, reimagined and paired with genuine hospitality, is a tribute to quality seasonal ingredients, artisanal products, and French techniques. Every dish is crafted with a touch of nostalgia and the familial love of Chef Julien, who simplifies fine dining into a way of eating that can be enjoyed every day, welcoming guests to share exceptional dishes in an intimate and inviting ambience.

*Bon Appétit !*

JULIEN ROYER & THE LOUISE TEAM



# TASTING MENU

## 品嚐餐單

### ORGANIC BABY BEETROOT

Salted Plums | Wasabi Condiment | Walnut Streusel  
有機幼甜菜根 | 話梅 | 芥末調味醬 | 核桃酥

Or

### GRILLED JAPANESE SQUID

White Asparagus | Citrus Kosho | "Kaviari" Kristal Caviar  
炭烤日本魷魚 | 白蘆筍 | 柑橘柚子胡椒 | "Kaviari" Kristal 魚子醬  
(+ HKD 388)

### CARAMELISED ONION TART

Comté Cheese | Vin Jaune | "Brioche Feuilletée"  
焦糖洋蔥撻 | 甘地芝士 | 黃葡萄酒 | 酥脆法式麵包

### CONFIT ATLANTIC COD

Roasted Bone Sabayon | Sweet Peas | Fir Buds  
油封大西洋鱈魚 | 炙烤骨髓沙巴雍 | 甜豌豆 | 冷杉嫩芽

### ROASTED HONG KONG CHICKEN

Niigata Rice | Green Salad | Chicken Jus  
香烤本地三黃雞 | 新瀉米雞油飯 | 沙律 | 雞汁

(min for 2 people)

Or

### GRILLED CANTAL CAPELIN PORK

Sauce Charcutière | Black Pudding & Gnocchi | Fuji Apple  
炭烤坎塔爾豬肉 | 夏庫提耶醬汁 | 血腸與義式麵疙瘩 | 富士蘋果

(+ HKD 288)

(min for 2 people)

### "TULAKALUM" DARK CHOCOLATE

Caramelised Sourdough Ice Cream | Cocoa Nibs Praline | Whisky  
"Tulakalum" 黑朱古力 | 焦糖酸種麵包雪糕 | 可可碎果仁糖 | 威士忌

### ARTISAN FRENCH CHEESE SELECTION

精選法式手工芝士

(+ HKD 148)

HKD 1,588 per guest

每位 HKD 1,588

(+ HKD 888 Wine Pairing per Guest)

(每位 + HKD 888 餐酒搭配)

10% service charge applies

另設加一服務費

# PRESTIGE MENU

尊享餐單

## GRILLED JAPANESE SQUID

White Asparagus | Citrus Kosho | “Kaviari” Kristal Caviar  
炭烤日本魷魚 | 白蘆筍 | 柑橘柚子胡椒 | “Kaviari” Kristal 魚子醬

## CARAMELISED ONION TART

Comté Cheese | Vin Jaune | “Brioche Feuilletée”  
焦糖洋蔥撻 | 甘地芝士 | 黃葡萄酒 | 酥脆法式麵包

## NORWEGIAN LANGOUSTINE “DUMPLING”

Leek Fondue | Yuzu Kosho | Sorrel Sauce  
海螯蝦餃 | 韭蔥奶油醬 | 柚子胡椒 | 酸模醬

## CONFIT ATLANTIC COD

Roasted Bone Sabayon | Sweet Peas | Fir Buds  
油封大西洋鱈魚 | 炙烤骨髓沙巴雍 | 甜豌豆 | 冷杉嫩芽

## “FABIEN D'ENEOUR” BRITTANY PIGEON

Cabbage & Nori Millefeuille | Kaffir Lime Sauce Salmis | Black Lemon Condiment  
“Fabien D'eneour” 布列塔尼乳鴿 | 酥炸高麗菜與海苔 | 青檸野味醬 | 黑檸檬調味醬

## ARTISAN FRENCH CHEESE SELECTION

精選法式手工芝士  
(+ HKD 148)

## ORGANIC CITRUS

Leatherwood Honey | Madeleines | Clementine Vinaigrette  
有機柑橘 | 皮木蜂蜜 | 瑪德琳 | 小柑橘油醋汁

## NIIGATA RIZ AU LAIT

Madagascar Vanilla Ice Cream | Salted Caramel | Milk Foam  
新瀉米布丁 | 馬達加斯加雲呢拿雪糕 | 海鹽焦糖 | 奶泡

HKD 1,988 per guest  
每位 HKD 1,988

(+ HKD 1,088 Wine Pairing per Guest)  
(每位 + HKD 1,088 餐酒搭配)



10% service charge applies  
另設加一服務費

## APPETIZERS

前菜

### CARAMELIZED ONION TART

Comté Cheese | Vin Jaune | Brioche Feuilletée  
焦糖洋蔥撻 | 甘地芝士 | 黃葡萄酒 | 酥脆法式麵包  
HKD 328

### ORGANIC BABY BEETROOT

Salted Plums | Wasabi Condiment | Walnut Streusel  
有機幼甜菜根 | 話梅 | 芥末調味醬 | 核桃酥  
HKD 348

### GRILLED FOIE GRAS

Kabu | Peanuts "Gomashio" | Green Chili & Kaffir Lime  
香煎鵝肝 | 大頭菜 | 花生芝麻鹽 | 青辣椒和青檸葉  
HKD 438

### GRILLED JAPANESE SQUID

White Asparagus | Citrus Kosho | "Kaviari Kristal" Caviar  
炭烤日本魷魚 | 白蘆筍 | 柑橘柚子胡椒 | "Kaviari" Kristal 魚子醬  
HKD 468

### NORWEGIAN LANGOUSTINE "DUMPLING"

Leek Fondue | Yuzu Kosho | Sorrel Sauce  
海螯蝦餃 | 韭蔥奶油醬 | 柚子胡椒 | 酸模醬  
HKD 488

10% service charge applies  
另設加一服務費

## MAIN COURSES

主菜

### HOMEMADE CAVATELLI

Yunnan Morels | Camargo Vinegar | Shimeji Pickles  
自製卡瓦特利短麵 | 雲南羊肚菌 | 卡馬戈醋 | 醃漬鴻喜菇  
HKD 508

### CONFIT ATLANTIC COD

Roasted Bone Sabayon | Sweet Peas | Fir Buds  
油封大西洋鱈魚 | 炙烤骨髓沙巴雍 | 甜豌豆 | 冷杉嫩芽  
HKD 728

### "FABIEN D'ENEOUR" BRITTANY PIGEON

Cabbage & Nori Millefeuille | Kaffir Lime Sauce Salmis | Black Lemon  
Condiment  
"Fabien D'eneour" 布列塔尼乳鴿 | 酥炸高麗菜與海苔 | 青檸野味醬 | 黑檸檬調味醬  
HKD 748

## TO SHARE

分享菜式 (SERVES 2)

### ROASTED HONG KONG CHICKEN

(50 minutes of preparation time)

Niigata Rice | Green Salad | Chicken Jus  
香烤本地三黃雞 | 新潟米雞油飯 | 沙律 | 雞汁  
HKD 1,188

### BRITTANY SOLE MEUNIÈRE

Seaweed butter | Green Cabbage | Japanese Turnip  
海藻奶油 | 青甘藍 | 日本蕪菁  
(Add Champagne & Caviar Sauce 20g HKD 600)  
HKD 1,288

### GRILLED CANTAL CAPELIN PORK

Sauce Charcutière | Black Pudding & Gnocchi | Fuji Apple  
炭烤坎塔爾豬肉 | 夏庫提耶醬汁 | 血腸與義式麵疙瘩 | 富士蘋果  
HKD 1,088



10% service charge applies  
另設加一服務費

## FROMAGES & DESSERTS

芝士與甜品

### ARTISANS CHEESE SELECTIONS

Walnut & Dried Fruit Toasted Bread | Condiments

精選法式手工芝士 | 烤核桃乾果麵包 | 配料

HKD 288

### NIIGATA RIZ AU LAIT

Madagascar Vanilla Ice Cream | Salted Caramel | Milk Foam

新瀉米布丁 | 馬達加斯加雲呢拿雪糕 | 海鹽焦糖 | 奶泡

HKD 198

### ORGANIC CITRUS

Leatherwood Honey | Madeleines | Clementine Vinaigrette

有機柑橘 | 皮木蜂蜜 | 瑪德琳 | 小柑橘油醋汁

HKD 198

### “TULAKALUM” DARK CHOCOLATE

Caramelised Sourdough Ice Cream | Cocoa Nibs Praline | Whisky

"Tulakalum" 黑朱古力 | 焦糖酸種麵包雪糕 | 可可碎果仁糖 | 威士忌

HKD 198



10% service charge applies

另設加一服務費

# SÉLECTION DE DIGESTIFS

## 餐後酒精選

Whiskey 威士忌	(45ml)
Alfred Giraud Heritage	398
Overaged Blended- Michel Couvreur	318
10 Yrs Vin Jaune- Michel Couvreur	678
Calvados 卡爾瓦多斯酒	(45ml)
Chateau Du Breuil, Calvados XO	148
Christian Drouin La Blanche	108
Christian Drouin Pays D'Auge VSOP	198
Cognac 干邑	(45ml)
Martingale Cognac	188
L'Heraud Petit Champagne, Cuvee 20	118
L'Heraud Grand Champagne 1979	358
L'heraud Petite Champagne 1972	1818
Tesseron Cognac Lot N' 90 XO Ovation	358
Ragnaud-Sabourin No.20 Reserve Special Grande Champagne	418
Armagnac 雅文邑	(45ml)
Chateau de Laubade Les Curiosites de Laubade L'Agricole	268
Chateau de Laubade 1980	608
Eau De Vie 「生命之水」	(45ml)
Marc De Bourgogne	138
Chateau de Chamirey Vieux	138
G.E. Massenez Poire Williams	158
G.E. Massenez Mirabelle	158
Massenez Carafon Poire Prisonniere	188
L'Abricot du Roulot	198
Wine 葡萄酒	(75ml)
Dow's - Late Bottled Vintage 2018	98
Touriga Franca, Touriga Nacional & Tinta Barroca Gonzalez Byass	
Cristina Medium, Jerez de la Frontera - Spain	118
Pedro Ximénez & Palomino	



10% service charge applies

另設加一服務費

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