Brunch by Louise

COLD STARTERS

Oyster | Condiments (per piece)	48
Yellowfin Tuna | Pickled Pink Radish | Orange Dressing	188
Foie Gras Terrine | Port Wine Jelly | Homemade Toasted Brioche	288
Angel Hair Pasta | "Kaviari" Kristal Caviar | Black Truffle | Shio Kombu	398

HOT STARTERS

Grilled Broccoli | Grenobloise Sauce | Kombu Purée | Green Chili	138
Japanese Oita Egg | Comte Sabayon | Crispy Bacon | Black Truffle	188
Merguez Sando | Grilled Cheese | Guindillas & Piquillos	248
Homemade Cavatelli | Gambero Rosso Tartare | Lobster Bisque | Amaretto	328

MAINS

Roasted Yellow Chicken | Niigata Rice | Green Salad	888
Scottish Wild Salmon | Ginger Beurre Blanc| Spinach	888
Grilled Short Rib | Horseradish | Spring Onions Relish | Beef Jus	1188
Homemade "Spicy" Sausage | Bell Pepper Coulis | Fresh Herbs Salad | Toasted Rice	488

DESSERTS

Amalfi Lemon Givré | Basil | Citrus Crémeux | Meringue	78
Île Flottante | Pistachio | Hazelnut | Vanilla Ice Cream	68
Warm Chocolate Tart Soufflé | Fleur De Sel | Lychee Sorbet	88