

# *Brunch* by Louise

## *Pleasure of Sharing*

Oysters | Condiments

Classic Foie Gras Terrine | Port Wine Jelly | Toasted Brioche

Hokkaido Scallop | Citrus | Basil | Radish

## *Luxury of Choices*

Avocado Toast | Egg Yolk | Smoked Eel | Horseradish

Meunière Frog Legs | Garlic Purée & Chips

Grilled Broccoli | Grenobloise Sauce | Kombu Purée | Green Chili

Langoustine Ravioli | Lobster Bisque | Preserved Girolles | Grilled Pumpkin (+88)

Angel Hair Pasta | “Kaviari” Kristal Caviar | Black Truffle | Shio Kombu (+258)

Egg Benedict Tart | “Kaviari” Kristal Caviar | Croissant | Hollandaise | Spinach (+258)

## *Feels Like Home*

Roasted Yellow Chicken | Niigata Rice | Green Salad

Line Caught Fish | Meunière Sauce | Cabbage

Ribeye | French Fries | Kampot Pepper Sauce (served for two guests) +168 pp

Grilled Lobster | Basil Aioli | Spiced Lobster Jus | Vegetables (served for two guests) +198 pp

## *Sweet Memories*

Île Flottante | Pistachio | Hazelnut | Vanilla Ice Cream

Passion Fruit Crème Brûlée | Saffron Gel | Opaline

Tulakalum Chocolate Tart | Sourdough Praliné | Hazelnut | Cocoa Nibs

# Brunch by Louise

FREE FLOW 2 HOURS

## Timeless

488

### WINE

Domaine Plou & Fils, Brut NV, AOC Touraine -  
Crémant de Loire

Weekly Sommelier Selection  
White / Red

### SPRITZ

Aperol, Campari

### COCKTAILS

Espresso Martini,  
Negroni

### BEER

Young Master  
Pale Ale & Pilsner

### SOFT DRINKS

Coke, Coke Zero, Sprite, Ginger Ale

### JUICES

Cloudy Apple, Pineapple, Orange

## Fancy

788

### WINE

Billecart-Salmon, Réserve Brut -  
Champagne

Weekly Sommelier Selection  
White / Red

### SPIRITS

Vodka, Gin, Rum, Tequila, Whisky

### COCKTAILS

Espresso Martini, Negroni, Margarita,  
Spritz, Bloody Mary

### BEER

Young Master  
Pale Ale & Pilsner

### SOFT DRINKS

Coke, Coke Zero, Sprite, Ginger Ale

### JUICES

Cloudy Apple, Pineapple, Orange

All prices will be subject to 10% service charge.

# Brunch by Louise

Oyster   condiments (per piece)	68
Hokkaido scallop   citrus   basil   sancho	188
Classic foie gras terrine   port wine jelly   toasted brioche	288
Grilled broccoli   grenobloise sauce   kombu purée   green chili	138
Avocado toast   egg yolk   smoked eel   horseradish	168
Langoustine ravioli   lobster bisque   preserved girolles   grilled pumpkin	228
Meunière frog legs   garlic purée & chips	228
Angel Hair Pasta   "kaviari" kristal caviar   black truffle   shio kombu	458
Egg Benedict   "kaviari" kristal caviar   croissant   hollandaise   spinach	458
<b>Serves 2</b>	
Line caught fish   meunière sauce   cabbage	1088
Ribeye   french fries   kampot pepper sauce	1188
Roasted yellow chicken   Niigata rice   green salad	1288
Grilled lobster   basil aioli   spiced lobster jus   vegetables	1288
Passion fruit crème brûlée   saffron gel   opaline (per piece)	26
Île Flottante   pistachio   hazelnut   vanilla ice cream	68
Tulakalum chocolate tart   sourdough praliné   hazelnut   cocoa nibs	88