

La Terrace by Louise

CHRISTMAS SPECIAL

Sea Urchin Brioche Dashi	168
Langoustine Clementine Fir	328
Pumpkin Agnolotti Amaretto Black Truffle	388
Duck & Foie gras Pithivier Salade Truffle Vinaigrette (Serves for 2 or 3)	1288

CHRISTMAS DRINKS

Vin Chaud Red Wine, Rebel Bourbon, Cranberry, Orange	138
Velvet Raspberry Ferrand 1840 Cognac, Raspberry, Lemon	138
Rum'n'Spice Mulled Syrup, Planteray 5 years Dark Rum	138



NEW YEAR'S EVE

Set Dinner

Sea urchin

Brioche | Dashi

Scallop

Green Apple | Shiso
(10g Caviar + 348)

Langoustine

Obsiblué consommé | Yuzu kosho

Sweetbread

Jerusalem artichoke | Girolles
(10g truffle + 238)

Duck Pithivier

Foie gras | Périgueux sauce
(10g truffle + 238)

Citrus

Champagne | Basil

Pear

Hazelnut | Ceps Praline
(10g truffle + 238)

HKD 1,888 per guest
10% service charge

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