

La Terrace by Louise

Fresh Oyster Cadoret "La Lune" (per piece)	68
Mimolette "Arancini" Charcuteries Pickles	68
Charcuteries Pickles	98
Escargots Beurre Persillé Melba Toast Garlic	128
Croque Monsieur Ham St Nectaire Cheese Black Truffle	148
Pâté en Croûte de Louise Dijon Mustard	194
Hokkaido Scallop Ponzu Citrus Smoked Oil	248
Angel Hair Pasta "Kaviari" Kristal Caviar Black Truffle	458
Onions Agnolotti Comté Cheese Walnuts	208
Grilled Turbot Pike Roe Beurre Blanc Baby Spinach	388
½ Roasted Yellow Chicken Niigata Rice Salad (Kindly allow us 50 minutes of preparation time. Serves 2)	688
Australian Black Angus Ribeye Red Kampot Pepper Sauce (Kindly allow us 30 minutes of preparation time. Serves 2)	888
Green Salad Lemon Dressing	68
Homemade French Fries	88
French Beans Parsley & Garlic Butter	92
La Truffade de Louise Cantal Cheese Garlic & Parsley	148
Artisans French Cheese Selection	288
Passion Fruit "Crème Brûlée" Saffron (per piece)	26
Vanilla "Sando" Pecan Nuts Chocolate	86
Roasted Clémentine Yoghurt Ice Cream Gingerbread Crrumble	98



SPARKLING

	Glass	Carafe	Bottle
Manuel Olivier - Brut, Crémant de Bourgogne	108		500
Philipponnat - Cuvée Royale Réserve Brut NV, <i>Champagne</i>	168		1000
Ruinart - Rosé, Brut NV <i>Champagne</i>	258		1500

WHITE

Thomas & Fils - Grand Chaille, Sancerre, <i>Sauvignon Blanc 2022</i>	108	348	500
Maso Cantanghel - Trentino DOC, <i>Pinot Grigio 2022</i>	128	418	600
François Carillon - Cap au Sud, Bourgogne, <i>Chardonnay 2021</i>	158	518	750

RED

Cru Monplaisir - Bordeaux Supérieur, <i>Bordeaux Blend 2021</i>	108	348	500
Oddero - Barbera d'Alba Superiore DOC <i>Nebbiolo 2021</i>	128	418	600
Manuel Olivier - HCDN Bourgogne, <i>Pinot Noir 2021</i>	198	648	950

ROSE

Château Minuty Rose et Or, Provence, <i>Grenache 2021</i>	138	448	650
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SWEET

	(75ML)	(500ML)
Zaccagnini- Colline Pescaresi IGT, Abruzzo, <i>Moscato 2021</i>	70	450
Domaine de la Fontainerie - Vouvray Demi Sec, <i>Chenin Blanc 2015</i>	75	700

BEER

Young Master - Pale Ale		88
Young Master - Pilsner		88

SIGNATURE COCKTAILS

LOUISE NEGRONI "Barrel Aged 30 days" <i>Citadelle Gin, St. George Coffee Liqueur, Rosso Vermouth & Campari</i>	128
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LA PETANQUE

Wedges London Dry Gin, Ricard, Orgeat, Lim & Apple Juice

LOUISE HIGHBALL

Apricot Liqueur, Basil & Soda

SIGNATURE MOCKTAILS

ALL DAY SPRITZ <i>Lyre's Italian Spritz, Yuzu Juice, Thyme & Grapefruit Soda</i>	98
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All prices will be subject to 10% service charge.