

La Terrace by Louise

SNACK

Fresh Oyster Cadoret "La lune (per piece)	58
Sago & Mimolette "Arancini"	68
Charcuteries Pickles (Choice of 1)	98
Potato & "Baenki" Caviar "Millefeuille" (per piece)	168

STARTER

Escargots Beurre Persillé Melba Toast Garlic	128
Confit Bell Pepper Burrata "Cream" Olive Oil Basil	128
Cured Sea Bream Capers Lemon Oil	158
Croque Monsieur Ham St Nectaire Cheese Black Truffle	158
Pâté en Croûte Foie Gras Duck Breast Dijon Mustard	188
Angel Hair Pasta "Kaviari" Kristal Caviar Black Truffle	398

MAINS

Gnocchi "A La Parisienne" Black Truffle	248
Traditional Beef Tartare Condiments (Prepared Table Side. 200 gr)	288
Mediterranean Grilled Octopus Romesco Aioli Riviera Vegetables	288
Australian Black Angus Ribeye / Red Kampot Pepper Sauce (Kindly allow us 30 minutes of preparation time. 400 gr)	688
½ Roasted Yellow Chicken / Niigata Rice / Salad (Kindly allow us 50 minutes of preparation time. Serves 2)	488

SIDES

Green Salad / Lemon Dressing	68
Homemade French Fries	78
Pomme de Terre Puree	78
French Beans / Parsley & Garlic Butter	78
La Truffade de Louise / Cantal Cheese / Garlic & Parsley	88

DESSERT

Passion Fruit "Crème Brûlée" / Saffron (per piece)	26
Vanilla "Sando" / Pecan Nuts / Chocolate	98
Original "Crêpes Suzettes" Kalamansi Sorbet	98
Paris Brest Hazelnut Praliné	108
Artisans French Cheese Selection	228

All prices will be subject to 10% service charge.

LUNCH SET MENU (THURS & FRI)

Sago & Mimolette "Arancini"

Escargots

Beurre Persillé | Melba Toast | Garlic
or

Confit Bell Pepper

Burrata "Cream" | Olive Oil | Basil
or

Foie Gras Ravioli (+68)

Beef Consommé | Kampot Pepper Oil
or

Loire Valley White Asparagus

Watercress Mayonnaise | Mimosa Eggs | Croutons
or

Angel Hair Pasta (+188)

"Kaviari" Kristal Caviar | Black Truffle

½ Roasted Yellow Chicken
Niigata Rice | Salad | Chicken Jus
(Served for two guests)

or

Australian Black Angus Ribeye
Red Kampot Pepper Sauce

or

Mediterranean Grilled Octopus
Romesco Aioli | Riviera Vegetable

"Crêpes Suzettes"

Kalamansi Sorbet

or

Paris Brest (+48)

Hazelnut | Praliné

or

Île Flottante

Pistachio | Caramel | Vanilla Ice Cream

\$388 per person
+10% service charge