

# 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	458

## 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
Whole Louise Roasted Chicken / Niigata Rice / Salad (Kindly allow us 50 minutes of preparation time. Serves 2)	748

## 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

## SPARKLING

	Glass	Carafe	Bottle
Manuel Olivier - Crémant de Bourgogne NV	108		500
Billecart Salmon - Réserve, Brut <i>Champagne</i>	178		1000
Ruinart - Rosé, Brut NV <i>Champagne</i>	258		1500

## WHITE

Thomas & Fils - Grand Chaille, Sancerre, <i>Sauvignon Blanc</i> 2022	108	348	500
Ronco Del Gelso - "Toc Bas" Isonzo DOC, Friuli, <i>Friulano</i> 2022	128	418	600
François Carillon - Cap au Sud, Bourgogne, <i>Chardonnay</i> 2021	158	518	750

## RED

Château Haut Meyreau - Bordeaux, <i>Bordeaux Blend</i> 2020	108	348	500
Grifalco - Gricos <i>Aglianico</i> del Vulture DOC 2021	128	418	600
Pierre Thibert - Côtes de Nuits - Bourgogne, <i>Pinot Noir</i> 2021	198	648	950

## ROSE

Comte Abbattucci - Faustine VV - Corisca , <i>Sciaccarello</i> 2022	138	448	600
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## SWEET

Zaccagnini- Colline Pescaresi IGT, Abruzzo, <i>Moscato</i> 2021	(75ML) 70		(500ML) 450
Domaine de la Fontainerie - Vouvray Demi Sec, <i>Chenin Blanc</i> 2015	75		(750ML) 700

## BEER

Young Master - Pale Ale			88
Young Master - Pilsner			88

## SIGNATURE COCKTAILS

LOUISE NEGRONI <i>Citadelle Gin   Luxardo Espresso Liqueur   Mancino Vermouth   Campari</i>			128
LOUISE HIGHBALL <i>Abricot Du Roussillon   Soda</i>			128

## SIGNATURE MOCKTAILS

ALL DAY SPRITZ <i>Lyre's Italian Spritz   Yuzu Juice   Thyme   Grapefruit Soda</i>			98
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# *La Terrace* by Louise

Sago & Mimolette "Arancini"

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Escargots

Beurre Persillé | Melba Toast | Garlic

or

Confit Bell Pepper

Burrata "Cream" | Olive Oil | Basil

or

Angel Hair Pasta

"Kaviari" Kristal Caviar | Black Truffle (+\$188)

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½ Roasted Yellow Chicken

Niigata Rice | Salad | Chicken Jus

(Served for two guests)

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"Crêpes Suzettes"

Kalamansi Sorbet

or

Île Flottante

Pistachio | Caramel | Vanilla Ice Cream

or

Paris Brest

Hazelnut | Praliné (+\$48)

\$388 per person

+10% service charge