

LOUISE

A PLACE OF NOSTALGIA AND FAMILIAL LOVE

Louise's traditional heartwarming French cuisine, reimagined and paired with genuine hospitality, is a tribute to quality seasonal ingredients, artisanal products, and French techniques. Every dish is crafted with a touch of nostalgia and the familial love of Chef Julien, who simplifies fine dining into a way of eating that can be enjoyed every day, welcoming guests to share exceptional dishes in an intimate and inviting ambience.

Bon Appétit !

JULIEN ROYER & THE LOUISE TEAM



PRESTIGE MENU

Langoustine

Clementine | Fir buds | Smoked cream

Caramelised Onion Tart

Comté Cheese | Vin Jaune | “Brioche Feuilletée”

Meunière Frog legs

Watercress Velouté | Cep | Quenelles

Brittany Dover Sole

Grilled Sweet Peas | Dill | Kristal Caviar “Beurre Blanc”

“Fabien D’eneour” Brittany Pigeon

Confit Fennel & Onions | “Sauce Diable” | Pine Nuts Crumble

Artisan French cheese selection

(+ HKD 148)

“Tulakalum” Dark Chocolate

Caramelised Sourdough Ice Cream | Cocoa Nibs Praliné | Whisky

HKD 1,948 per guest

(+ HKD 1088 Wine Pairing per Guest)



10% service charge applies

TASTING MENU

Langoustine

Clementine | Fir buds | Smoked cream

Caramelised Onion Tart

Comté Cheese | Vin Jaune | “Brioche Feuilletée”

Brittany Dover Sole

Grilled Sweet Peas | Dill | Pike Caviar “Beurre Blanc”
(Replace by +10g Kristal Caviar Additional HKD 388)

Roasted Hong Kong Chicken

Niigata Rice | Green Salad | Chicken Jus

Artisan French cheese selection

(+ HKD 148)

Niigata Riz Au Lait

Madagascar Vanilla Ice Cream | Salted Caramel | Milk Foam

HKD 1,588 per guest

(+ HKD 888 Wine Pairing per Guest)



10% service charge applies

APPETIZERS

Organic Local Beetroots

Toasted Walnut | Wasabi Cream | Honey

HKD 278

Caramelized Onion Tart

Comté Cheese | Vin Jaune | Brioche Feuilletée

HKD 288

Meunière Frog legs

1st Serve Meunière Sauce | Garlic Puree & Chips

2nd Serve Watercress Velouté | Cep | Quenelles

HKD 368

Grilled Foie Gras “Dumpling”

Lobster & Hibiscus “Consommé” | Crapaudine |

Fermented Pepper

HKD 408

Langoustine

Clementine | Fir buds | Smoked Cream

HKD 428

Angel Hair Pasta

“Kaviari” Kristal Caviar | Black Truffle | Shio Kombu

(+10g Kristal Caviar HKD 388)

HKD 468



10% service charge applies

MAIN COURSES

Wild Mushroom Ravioli 
Cep | Lettuce Cream | Parmesan
HKD 398

Brittany Dover Sole
Grilled Sweet Peas | Dill | Pike Caviar “Beurre Blanc”
(Replace by +10g Kristal Caviar Additional HKD 388)
HKD 588

“Fabien D’eneour” Brittany Pigeon
Confit Fennel & Onions | Sauce Diable | Pine Nuts Crumble
HKD 678

TO SHARE

(SERVES 2)

Mediterranean Sea Red Gurnard
Grilled Vegetables & Octopus | Bouillabaisse & Tomato Water | Basil Oil
HKD 1188

Australian Black Angus Ribeye
Red Kampot Pepper Sauce | Confit Sweet Onions | Grenailles Potato
HKD 1188

Roasted Hong Kong Chicken
Niigata Rice | Green Salad | Chicken Jus
HKD 1288



10% service charge applies

FROMAGES & DESSERTS

Artisans Cheese Selections

Walnut & Dried Fruit Toasted Bread | Condiments

HKD 288

Niigata Riz Au Lait

Madagascar Vanilla Ice Cream | Salted Caramel | Milk Foam

HKD 198

Kyoho Grapes “île Flottante”

Green Apple | Shiso Granité

HKD 198

“Tulakalum” Dark Chocolate

Caramelised Sourdough Ice Cream | Cocoa Nibs Praline | Whisky

HKD 198



10% service charge applies

SÉLECTION DE DIGESTIFS

Whiskey	(45ml)
Overaged Blended- Michel Couvreur	258
10 Yrs Vin Jaune- Michel Couvreur	588
Rum	(45ml)
Plantation Barbados 5 years	128
J.M.Rhum XO	218
Calvados	(45ml)
Christian Drouhin Pays D'auge V.S.O.P.	198
Cognac	(45ml)
L'Heraud Petit Champagne, Cuvee 20	118
L'Heraud Grand Champagne 1979	788
Tesseron Cognac Lot N° 90 XO Ovation	238
Armagnac	(45ml)
Chateau de Laubade 1980	488
Chateau de Laubade Les Curiosites de Laubade L'Agricole	248
Eau De Vie	(45ml)
Marc De Bourgogne	138
Chateau de Chamirey Vieux	138
G.E. Massenez Poire Williams	158
G.E. Massenez Mirabelle	158
L'Abriocot du Roulot	198
Wine	(75ml)
Dow's - Late Bottled Vintage 2018	98
Touriga Franca, Touriga Nacional & Tinta Barroca	
Gonzalez Byass Cristina Medium, Jerez de la Frontera - Spain	118
Pedro Ximénez & Palomino	



10% service charge applies

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