



LOUISE *Brunch*



Pleasure of Sharing

Smoked Trout
Crepes Vonassiennes | Sour Cream

Fresh Oyster N3 Cadoret
Lemon | Shallot Vinegar

Foie Gras Terrine
Brioche | Port Wine Jelly

Croque Monsieur
Black Truffle | Ham | St. Nectaire

Pineapple Tomato
Yellow Peach | Basil Dressing

Luxury of Choices

Angel Hair Pasta
Kristal Caviar | Black Truffle | Kombu +258 pp.

Perfect Organic Egg
Mushroom Foam | Garlic Croutons | Bacon

Cévennes Onions
Vin Jaune | Comté Cheese | Brioche Feuilletée

Frog Legs
Parsley | Garlic | Lemon

Feels Like Home

Roasted Hong Kong Chicken
Niigata Rice | Salad | Chicken Jus
(Serves up to four guests-50 min preparation)
(1/2 chicken served for two guests)

Grilled Beef Ribeye
Kampot Pepper Sauce | French Fries | Green Salad +298 pp.
(served for minimum of two guests)

Line Caught Fish
Meunière | Seasonal Vegetables +198 pp.
(served for minimum of two guests)

Sweet Memories

Île Flottante à Partager
Crème Anglaise | Nuts & Condiments
Passion Fruit Crème Brûlée
Saffron Gel



HKD 888 per guest; HKD1,388 per guest with 2 hours free-flow
10% service charge





LOUISE

FREE FLOW
2 HOURS

Wine

CHAMPAGNE
Billecart Salmon Brut Réserve Nv

WINE
Weekly Sommelier Selection
White/ Red

Cocktails

NEGRONI
BLOODY MARY
APEROL SPRITZ
ESPRESSO MARTINI

Soft Drinks

COKE
COKE ZERO
SPRITE
GINGER ALE



L.

10% service charge



LOUISE *Brunch*

A LA CARTE

Brunch Corner

Croque Monsieur 148
Black Truffle | Ham | St. Nectaire

Pineapple Tomato 122
Yellow Peach | Basil Dressing

Fresh Oyster N3 Cadoret per piece 68
Lemon | Shallot Vinegar

Smoked Trout 188
Crepes Vonasssiennes | Sour Cream

Foie Gras Terrine 268
Brioche | Port Wine Jelly



Louise Classics

Angel Hair Pasta
Kristal Caviar | Black Truffle | Kombu
(10g. caviar) 458
Add-on 10g. caviar 388

Perfect Organic Egg 228
Mushroom Foam | Garlic Croutons | Bacon

Pâté en croûte de Louise 194
Dijon Mustard | Pickles

Caramelized Onion Tart 248
Comté Cheese | Vin Jaune | Brioche Feuilletée

Frog Legs 308
Parsley | Garlic | Lemon

Main Courses

(TO SHARE)

Roasted Hong Kong Chicken 1288
Niigata Rice | Salad | Chicken Jus
(Serves up to four guests-50 min preparation)

Grilled Australian Black Angus Ribeye 1188
Red Kampot Pepper Sauce | French Fries | Green Salad

Line Caught Fish 1188
Meunière | Seasonal Vegetable

L.



Delicatessen

“Artisan” French cheese selection 288

Pommes frites 88
French fries

Green Salad 68
Aged Sherry Vinegar Dressing

Sweet Corner

Île Flottante à Partager 158
Crème Anglaise | Nuts & Condiments

Passion fruit per piece 26
Saffron Gel

Homemade ice cream and sorbets selection 108
Sélection de glaces et sorbets maison

Cannelés 3 pieces 58

Louise madeleines 3 pieces 98

