

# *Brunch* by Louise

## *Pleasure of Sharing*

Oysters | Condiments

Classic Foie Gras Terrine | Port Wine Jelly | Toasted Brioche

Hokkaido Scallop | Citrus | Basil

## *Luxury of Choices*

Avocado Toast | Egg Yolk | Smoked Eel | Horseradish

Langoustine Ravioli | Lobster Bisque | Preserved Girolles | Grilled Pumpkin

Meunière Frog Legs | Garlic Purée & Chips

Grilled Broccoli | Grenobloise Sauce | Kombu Purée | Green Chili

Angel Hair Pasta | “Kaviari” Kristal Caviar | Black Truffle | Shio Kombu (10g Caviar +258)

Egg Benedict Tart | Croissant Dough | Hollandaise | Baby Spinach (10g Caviar +258)

## *Feels Like Home*

Roasted Yellow Chicken | Niigata Rice | Green Salad

Line Caught Fish | Meunière Sauce | Cabbage

Ribeye | French Fries | Kampot Pepper Sauce (+ 168 pp served for two guests)

Grilled Lobster | Basil Aioli | Spiced Lobster Jus | Vegetables (+ 198 pp served for two guests)

## *Sweet Memories*

Île Flottante | Pistachio | Hazelnut | Vanilla Ice Cream

Passion Fruit “Crème Brûlée” | Saffron Gel | Opaline

“Tulakalum” Chocolate Tart | Sourdough Praliné | Hazelnut | Cocoa Nibs

# Brunch by Louise

FREE FLOW 2 HOURS

## Timeless

488

### WINE

Domaine Plou & Fils, Brut NV, AOC Touraine -  
Crémant de Loire

Weekly Sommelier Selection  
White / Red

### SPRITZ

Aperol, Campari

### COCKTAILS

Espresso Martini,  
Negroni

### BEER

Young Master  
Pale Ale & Pilsner

### SOFT DRINKS

Coke, Coke Zero, Sprite, Ginger Ale

### JUICES

Cloudy Apple, Pineapple, Orange

## Fancy

788

### WINE

Billecart-Salmon, Réserve Brut -  
Champagne

Weekly Sommelier Selection  
White / Red

### SPIRITS

Vodka, Gin, Rum, Tequila, Whisky

### COCKTAILS

Espresso Martini, Negroni, Margarita,  
Spritz, Bloody Mary

### BEER

Young Master  
Pale Ale & Pilsner

### SOFT DRINKS

Coke, Coke Zero, Sprite, Ginger Ale

### JUICES

Cloudy Apple, Pineapple, Orange

10% service charge