

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



TASTING MENU

品嚐餐單

Langoustine

Clementine | Fir buds | Smoked Cream
海螯蝦 | 柑橘 | 杉木嫩芽 | 煙燻奶油

Caramelised Onion Tart

Comté Cheese | Vin Jaune | “Brioche Feuilletée”
焦糖洋蔥撻 | 甘地芝士 | 黃葡萄酒 | 酥脆法式麵包

Brittany Dover Sole

Grilled Sweet Peas | Dill | Pike Caviar “Beurre Blanc”
布列塔尼龍脷魚 | 烤豌豆 | 蒔蘿 | 魚子醬白奶油醬
(Replace by +10g Kristal Caviar Additional HKD 388)

Roasted Hong Kong Chicken

Niigata Rice | Green Salad | Chicken Jus
香烤本地三黃雞 | 新潟米雞油飯 | 沙律 | 雞汁

Artisan French cheese selection

精選法式手工芝士
(+ HKD 148)

Niigata Riz Au Lait

Madagascar Vanilla Ice Cream | Salted Caramel | Milk Foam
新潟米布丁 | 馬達加斯加雲呢拿雪糕 | 海鹽焦糖 | 奶泡

HKD 1,588 per guest

每位 HKD 1,588

(+ HKD 888 Wine Pairing per Guest)

(每位 + HKD 888 餐酒搭配)



10% service charge applies

另設加一服務費

PRESTIGE MENU

尊享餐單

Langoustine

Clementine | Fir buds | Smoked Cream
海螯蝦 | 柑橘 | 杉木嫩芽 | 煙燻奶油

Caramelised Onion Tart

Comté Cheese | Vin Jaune | “Brioche Feuilletée”
焦糖洋蔥撻 | 甘地芝士 | 黃葡萄酒 | 酥脆法式麵包

Meunière Frog Legs

Watercress Velouté | Cep | Quenelles
焦香奶油煎田雞腿 | 水田芥醬汁 | 牛肝菇 | 里昂梭魚丸

Brittany Dover Sole

Grilled Sweet Peas | Dill | Kristal Caviar “Beurre Blanc”
布列塔尼龍脷魚 | 烤豌豆 | 蒔蘿 | 魚子醬白奶油醬

“Fabien D’eneour” Brittany Pigeon

Confit Fennel & Onions | “Sauce Diable” | Pine Nuts Crumble
“Fabien D’eneour” 布列塔尼乳鴿 | 油封茴香和洋蔥 | 法式芥末油醋醬 | 松果碎

Artisan French cheese selection

精選法式手工芝士
(+ HKD 148)

“Tulakalum” Dark Chocolate

Caramelised Sourdough Ice Cream | Cocoa Nibs Praliné | Whisky
“Tulakalum” 黑朱古力 | 焦糖酸種麵包雪糕 | 可可碎果仁糖 | 威士忌

HKD 1,888 per guest

每位 HKD 1,888

(+ HKD 1,088 Wine Pairing per Guest)

(每位 + HKD 1,088 餐酒搭配)



10% service charge applies

另設加一服務費

APPETIZERS

前菜

Organic Local Beetroots

Toasted Walnut | Wasabi Cream | Honey
有機本地紅菜頭 | 烘烤核桃 | 山葵鮮忌廉 | 蜂蜜
HKD 288

Caramelized Onion Tart

Comté Cheese | Vin Jaune | Brioche Feuilletée
焦糖洋蔥撻 | 甘地芝士 | 黃葡萄酒 | 酥脆法式麵包
HKD 288

Meunière Frog Legs

1st Serve Meunière Sauce | Garlic Puree & Chips
2nd Serve Watercress Velouté | Cep | Quenelles
焦香奶油煎田雞腿 | 1st 牛油檸檬醬 | 蒜蓉泥和脆片
2nd 水田芥醬汁 | 牛肝菇 | 里昂梭魚丸
HKD 388

Grilled Foie Gras

Kabu | Peanuts "Gomashio" | Green Chili & Kaffir Lime
香煎鵝肝 | 大頭菜 | 花生芝麻鹽 | 青辣椒和青檸葉
HKD 408

Langoustine

Clementine | Fir buds | Smoked Cream
海螯蝦 | 柑橘 | 杉木嫩芽 | 煙燻奶油
HKD 428

Angel Hair Pasta

"Kaviari" Kristal Caviar | Black Truffle | Shio Kombu
天使麵 | 魚子醬 | 黑松露 | 昆布
(+10g Kristal Caviar HKD 388)
HKD 468



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MAIN COURSES

主菜

Wild Mushroom Ravioli

Cep | Lettuce Cream | Parmesan
野菌蘑菇餛飩 | 牛肝菇 | 生菜奶油 | 帕馬森芝士
HKD 398

Brittany Dover Sole

Grilled Sweet Peas | Dill | Pike Caviar "Beurre Blanc"
布列塔尼龍脷魚 | 烤豌豆 | 蒔蘿 | 魚子醬白奶油醬
(Replace by +10g Kristal Caviar Additional HKD 388)
HKD 608

"Fabien D'eneour" Brittany Pigeon

Confit Fennel & Onions | Sauce Diable | Pine Nuts Crumble
"Fabien D'eneour" 布列塔尼乳鴿 | 油封茴香和洋蔥 | 法式芥末油醋醬 | 松果碎
HKD 678

TO SHARE

分享菜式 (SERVES 2)

Roasted Hong Kong Chicken

Niigata Rice | Green Salad | Chicken Jus
香烤本地三黃雞 | 新潟米雞油飯 | 沙律 | 雞汁
HKD 988

Mediterranean Sea Red Gurnard

Grilled Vegetables & Octopus | Bouillabaisse & Tomato Water | Basil Oil
地中海紅魴魚 | 烤時蔬和八爪魚 | 馬賽魚湯與番茄水 | 羅勒油
HKD 1,088

Australian Black Angus Ribeye

Red Kampot Pepper Sauce | Grilled White Asparagus | Horseradish | Parsley
澳洲黑安格斯肉眼牛扒 | 貢布紅胡椒醬 | 烤白蘆筍 | 辣根 | 歐芹
HKD 1,088



10% service charge applies
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FROMAGES & DESSERTS

芝士與甜品

Artisans Cheese Selections

Walnut & Dried Fruit Toasted Bread | Condiments

精選法式手工芝士 | 烤核桃乾果麵包 | 配料

HKD 288

Niigata Riz Au Lait

Madagascar Vanilla Ice Cream | Salted Caramel | Milk Foam

新潟米布丁 | 馬達加斯加雲呢拿雪糕 | 海鹽焦糖 | 奶泡

HKD 198

Ananas Rôti

Homemade Tepache Sorbet | Marigold | Green Cardamom Crèmeux

烤菠蘿 | 自家製特帕切雪葩 | 金盞花 | 綠荳蔻

HKD 198

"Tulakalum" Dark Chocolate

Caramelised Sourdough Ice Cream | Cocoa Nibs Praline | Whisky

"Tulakalum" 黑朱古力 | 焦糖酸種麵包雪糕 | 可可碎果仁糖 | 威士忌

HKD 198



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SÉLECTION DE DIGESTIFS

餐後酒精選

Whiskey 威士忌	(45ml)
Overaged Blended- Michel Couvreur	258
10 Yrs Vin Jaune- Michel Couvreur	588
Rum 朗姆酒	(45ml)
Plantation Barbados 5 years	128
J.M.Rhum XO	218
Calvados 卡爾瓦斯酒	(45ml)
Christian Drouhin Pays D'auge V.S.O.P.	198
Cognac 干邑	(45ml)
L'Heraud Petit Champagne, Cuvee 20	118
L'Heraud Grand Champagne 1979	788
Tesseron Cognac Lot N' 90 XO Ovation	238
Armagnac 雅文邑	(45ml)
Chateau de Laubade 1980	488
Chateau de Laubade Les Curiosites de Laubade L'Agricole	248
Eau De Vie 「生命之水」	(45ml)
Marc De Bourgogne	138
Chateau de Chamirey Vieux	138
G.E. Massenez Poire Williams	158
G.E. Massenez Mirabelle	158
L'Abricot du Roulot	198
Wine 葡萄酒	(45ml)
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	



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