

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
MENU DÉGUSTATION

APPETIZERS
LES ENTRÉES

MAIN COURSES
LES PLATS

TO SHARE
PLATS À PARTAGER

CHEESE & DESSERTS
FROMAGES ET DESSERTS

DIGESTIVE SELECTION
SÉLECTION DE DIGESTIFS

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TASTING MENU

Langoustine

Clementine | Fir buds | Smoked cream

Caramelised Onion Tart

Comté Cheese | Vin Jaune | “Brioche Feuilletée”

Brittany Dover Sole

Sake & Seaweed “Beurre Blanc” | Bok Choi | Grilled Sweet Peas
(+10g Caviar Additional HKD 388)

“Fabien D’eneour” Brittany Pigeon

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

OR

Roasted Hong Kong Chicken

Niigata Rice | Green Salad | Chicken Jus
(Additional HKD 200 per person)

“Tulakalum” Dark Chocolate

Caramelised Sourdough Ice Cream | Cocoa Nibs Praliné | Whisky

HKD 1,588 per guest

HKD 1,738 with our Artisan French cheese selection

HKD 888 Wine Pairing per Guest



(requires participation of min. 2 guests)

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 Caviar Additional HKD 388)

HKD 468



10% service charge applies

MAIN COURSES

Wild Mushroom Ravioli

Cep | Lettuce Cream | Parmesan

HKD 398

Brittany Dover Sole

Sake & Seaweed Beurre Blanc | Bok Choi | Grilled Sweet Pea
(+10g Caviar Additional HKD 388)

HKD 578

“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

Coffee & Amaretto

Mascarpone Cream | Coffee Praline | Cardamom Ice Cream

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	588
10 Yrs Vin Juane- Michel Couvreur	298

Rum (45ml)

Plantation Barbados 5 years	128
J.M.Rhum XO	218

Calvados (45ml)

Christian Drouhin Pays D'auge V.S.O.P.	198
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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	
Bodega Zuleta, Andalousie, Spain NV	188
Pedro Ximénez	



10% service charge applies

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