

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

Organic Baby Beetroot

Salted Plums | Wasabi Condiment | Walnut Streusel
有機幼甜菜根 | 話梅 | 芥末調味醬 | 核桃酥

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

Morisseau Mussels

Fennel Salad | Amalfi Lemon | Nduja
莫西索青口 | 茴香沙律 | 阿瑪菲檸檬 | 義大利辣香腸醬

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

Norwegian Langoustine

Carottes Des Sables | Ginger & Fir Dressing | Bisque Tiède
挪威海螯蝦 | 沙地胡蘿蔔 | 薑與冷杉調味汁 | 溫熱海鮮濃湯
Krug Grande Cuvée 173rd Edition | \$448 Glass or \$2,500 Bottle

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

Morisseau Mussels

Fennel Salad | Amalfi Lemon | Nduja
莫西索青口 | 茴香沙律 | 阿瑪菲檸檬 | 義大利辣香腸醬

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

Cabbage & Nori Millefeuille | Kaffir Lime Sauce Salmis | Black Lemon Condiment
“Fabien D’eneour” 布列塔尼乳鴿 | 酥炸高麗菜與海苔 | 青檸野味醬 | 黑檸檬調味醬

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

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 328

Organic Baby Beetroot

Salted Plums | Wasabi Condiment | Walnut Streusel
有機幼甜菜根 | 話梅 | 芥末調味醬 | 核桃酥

HKD 348



Norwegian Langoustine

Carottes Des Sables | Ginger & Fir Dressing | Bisque Tiède
挪威海螯蝦 | 沙地胡蘿蔔 | 薑與冷杉調味汁 | 溫熱海鮮濃湯
Krug Grande Cuvée 173rd Edition | \$448 Glass or \$2,500 Bottle

HKD 588

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

Morisseau Mussels

Fennel Salad | Amalfi Lemon | Nduja
莫西索青口 | 茴香沙律 | 阿瑪菲檸檬 | 義大利辣香腸醬

HKD 368

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 438

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



10% service charge applies

另設加一服務費

MAIN COURSES

主菜

Mushroom Agnolotti

Roussillon Apricots | Sage Butter | Girolles Pickles

雞油菌菇意式餃子 | 魯西永杏桃 | 醃製雞油菌

HKD 508

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 708

"Fabien D'eneour" Brittany Pigeon

Cabbage & Nori Millefeuille | Kaffir Lime Sauce Salmis | Black Lemon Condiment

"Fabien D'eneour" 布列塔尼乳鴿 | 酥炸高麗菜與海苔 | 青檸野味醬 | 黑檸檬調味醬

HKD 748

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 1,188

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 | Grenailles Potatoes | Riviera Condiments | Basil

澳洲黑安格斯肉眼扒 | 貢布紅胡椒醬 | 格雷諾薯仔 | Riviera 配料 | 羅勒

HKD 1,088



10% service charge applies

另設加一服務費

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



10% service charge applies

另設加一服務費

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 卡爾瓦多斯酒	(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	(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	



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另設加一服務費

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