

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



HORSE MACKEREL

Avocado Cream | Green Apple & Pomelo Dressing | Radish
竹筴魚 | 牛油果忌廉 | 青蘋果柚子油醋汁 | 時令蘿蔔

Or

GAMBERO ROSSO

Amela Tomato | Strawberry “Kosho” | Pinenuts
(+ HKD 308)

西西里紅蝦 | Amela 番茄 | 士多啤梨“柚子胡椒” | 烤松子仁

**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

**CONFIT ATLANTIC COD**

Roasted Bone Sabayon | Sweet Peas | Fir Buds
油封大西洋鱈魚 | 炙烤骨髓沙巴雍 | 甜豌豆 | 冷杉嫩芽
Or

NORWEGIAN LANGOUSTINE “DUMPLING”

Leek Fondue | Yuzu Kosho | Sorrel Sauce
(+ HKD 488)
海螯蝦餃 | 韭蔥奶油醬 | 柚子胡椒 | 酸模醬

**HONG-KONG THREE YELLOW CHICKEN**

1st Serve: Poached Breast | “Albufera” Sauce | Riz Gourmand
香烤本地三黃雞 | 水煮雞胸 | 阿爾布費拉醬 | 珍味香米飯
2nd Serve : Grilled Legs | Roasted Garlic Consommé | Frisée Salad
炙烤雞腿 | 烤蒜澄清高湯 | 苦苣沙律
(min for 2 people)

**“MAPO” RIS DE VEAU & FOIE GRAS**

Bean Curd Espuma | Niigata Rice | Gomasio
(+HKD 308)
「麻婆」風味牛仔胸腺及鵝肝 | 豆腐泡沫 | 新潟越光米 | 芝麻鹽

**“HONG KONG” DARK CHOCOLATE**

Miso ice cream | Peanuts
“香港”黑朱古力 | 味增雪糕 | 花生

HKD 1,488 PER GUEST

每位 HKD 1,488

(+ 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

GAMBERO ROSSO

Amela Tomato | Strawberry "Kosho" | Pine Nuts
西西里紅蝦 | Amela 番茄 | 士多啤梨“柚子胡椒” | 松子



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



NORWEGIAN LANGOUSTINE "DUMPLING"

Leek Fondue | Yuzu Kosho | Sorrel Sauce
海螯蝦餃 | 韭葱奶油醬 | 柚子胡椒 | 酸模醬



CONFIT ATLANTIC COD

Roasted Bone Sabayon | Sweet Peas | Fir Buds
油封大西洋鱈魚 | 炙烤骨髓沙巴雍 | 甜豌豆 | 冷杉嫩芽



"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



"MAPO" RIS DE VEAU & FOIE GRAS

Bean Curd Espuma | Niigata Rice | Gomasio
(+HKD 308)
「麻婆」風味牛仔胸腺及鵝肝 | 豆腐泡沫 | 新潟越光米 | 芝麻鹽



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



"TAIWANESE" STRAWBERRY

Caramelized Tartelette | Madagascar Vanilla
"台灣士多啤梨" | 焦糖塔 | 馬達加斯加雲呢

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

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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

HORSE MACKEREL

Avocado Cream | Green Apple & Pomelo Dressing | Radish
竹筴魚 | 牛油果忌廉 | 青蘋果柚子油醋汁 | 時令蘿蔔
HKD 328

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 368

GAMBERO ROSSO

Amela Tomato | Strawberry “Kosho” | Pine Nuts
西西里紅蝦 | Amela 番茄 | 士多啤梨“柚子胡椒” | 松子
HKD 388

NORWEGIAN LANGOUSTINE “DUMPLING”

Leek Fondue | Yuzu Kosho | Sorrel Sauce
海螯蝦餃 | 韭蔥奶油醬 | 柚子胡椒 | 酸模醬
HKD 488

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10% service charge applies
另設加一服務費

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PARMESAN "SCARPINOCC" PASTA

Zucchini & Lemon | Fresh Almonds
帕瑪森起司 "Scarpinocc" | 櫛瓜 & 檸檬 | 新鮮杏仁

HKD 488

CONFIT ATLANTIC COD

Roasted Bone Sabayon | Sweet Peas | Fir Buds
油封大西洋鱈魚 | 炙烤骨髓沙巴雍 | 甜豌豆 | 冷杉嫩芽

HKD 588

"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 688

TO SHARE

分享菜式 (SERVES 2)

ROASTED HONG KONG CHICKEN

(50 minutes of preparation time)

Niigata Rice | Green Salad | Chicken Jus

香烤本地三黃雞 | 新瀉米雞油飯 | 沙律 | 雞汁

HKD 1,188

BRITTANY SOLE MEUNIÈRE

Seaweed butter | Green Cabbage | Japanese Turnip
海藻奶油 | 青甘藍 | 日本蕪菁

(Add Champagne & Caviar Sauce 20g HKD 600)

HKD 1,288

GRILLED CANTAL CAPELIN PORK

Sauce Charcutière | Black Pudding & Gnocchi | Fuji Apple
炭烤坎塔爾豬肉 | 夏庫提耶醬汁 | 血腸與義式麵疙瘩 | 富士蘋果

HKD 1,088

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 188

“TAIWANESE” STRAWBERRY

Caramelized Tartelette | Madagascar Vanilla

“台灣士多啤梨” | 焦糖塔 | 馬達加斯加雲呢

HKD 188

“HONG KONG” DARK CHOCOLATE

Miso ice cream | Peanuts | Baileys Sauce

“香港”黑朱古力 | 味增雪糕 | 花生

HKD 188

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10% service charge applies

另設加一服務費

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Whiskey 威士忌	(45ml)	D I G E S T I F S
Alfred Giraud Heritage	398	
Overaged Blended- Michel Couvreur	318	
10 Yrs Vin Jaune- Michel Couvreur	678	
Calvados 卡爾瓦多斯酒	(45ml)	S T I F S
Chateau Du Breuil, Calvados XO	148	
Christian Drouin La Blanche	108	
Christian Drouin Pays D'Auge VSOP	198	
Cognac 干邑	(45ml)	S T I F S
Martingale Cognac	188	
L'Heraud Grand Champagne 1979	358	
L'heraud Petite Champagne 1972	1818	
Tesseron Cognac Lot N' 90 XO Ovation	358	
Ragnaud-Sabourin No.20 Reserve Special Grande Champagne	418	
Armagnac 雅文邑	(45ml)	S T I F S
Chateau de Laubade Les Curiosites de Laubade L'Agricole	268	
Chateau de Laubade 1980	608	
Eau De Vie 「生命之水」	(45ml)	S T I F S
Marc De Bourgogne Chateau de Chamirey Vieux	138	
Massenez Carafon Poire Prisonniere	188	
L'Abricot du Roulot	198	
Wine 葡萄酒	(75ml)	S T I F S
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		

10% service charge applies
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