

Brunch by Louise

Pleasure of Sharing

Oysters | Condiments

Classic Foie Gras Terrine | Port Wine Jelly | Toasted Brioche

Hokkaido Scallop | Citrus | Basil | Radish

Luxury of Choices

Avocado Toast | Egg Yolk | Smoked Eel | Horseradish

Meunière Frog Legs | Garlic Purée & Chips

Grilled Broccoli | Grenobloise Sauce | Kombu Purée | Green Chili

Scallop Quenelle & Blue Lobster | Crustaceans Bisque | Preserved Girolles | Grilled Pumpkin (+98)

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

Egg Benedict Tart | “Kaviari” Kristal Caviar | Croissant | Hollandaise | Spinach (+258)

Feels Like Home

Roasted Yellow Chicken | Niigata Rice | Green Salad

Line Caught Fish | Meunière Sauce | Cabbage

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

Sweet Memories

Île Flottante | Pistachio | Hazelnut | Vanilla Ice Cream

Passion Fruit Crème Brûlée | Saffron Gel | Opaline

Tulakalum Chocolate Tart | Sourdough Praliné | Hazelnut | Cocoa Nibs

HKD 688 per guest (10% service charge)

Brunch by Louise

FREE FLOW 2 HOURS

Timeless

488

WINE

Manuel Olivier -
Crémant de Bourgogne NV

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

668

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



All prices will be subject to 10% service charge.

Brunch by Louise

Pleasure of Sharing

Oyster Condiments (per piece)	68
Hokkaido Scallop Citrus Basil Sancho	188
Classic Foie Gras Terrine Port Wine Jelly Toasted Brioche	288

Luxury of Choices

Grilled Broccoli Grenobloise Sauce Kombu Purée Green Chili	138
Avocado Toast Egg Yolk Smoked Eel Horseradish	168
Scallop Quenelle & Blue Lobster Crustaceans Bisque Preserved Girolles Grilled Pumpkin	228
Meunière Frog Legs Garlic Purée & Chips	228
Angel Hair Pasta "Kaviari" Kristal Caviar Black Truffle Shio Kombu	398
Egg Benedict "Kaviari" Kristal caviar Croissant Hollandaise Spinach	398

Feels Like Home

Roasted Yellow Chicken Niigata Rice Green Salad	988
Line Caught Fish Meunière Sauce Cabbage	888
Ribeye French Fries Kampot Pepper Sauce	888

Sweet Memories

Passion Fruit Crème Brûlée Saffron Gel Opaline (per piece)	26
ÎLe Flottante Pistachio Hazelnut Vanilla Ice Cream	68
Tulakalum Chocolate Tart Sourdough Praliné Hazelnut Cocoa Nibs	88