

La Terrace by Louise

Fresh Oyster / Cadoret "La Lune (per piece)	68
Mimolette "arancini"	68
Charcuteries / pickles	98
Hamachi crudo / green apple / cucumber	128
French Beans / smoked sardine / verbena dressing	138
Croque Monsieur / ham / St Nectaire cheese / black truffle	148
Pâté en croûte de Louise / dijon mustard	194
Angel hair pasta / "Kaviari" kristal caviar / black truffle	458
Onions agnolotti / Comté cheese / walnuts	208
Octopus / Romesco sauce / grilled vegetables	228
½ Roasted yellow chicken / Niigata rice / salad (Kindly allow us 50 mins preparation time. Serves 2)	688
Australian black angus ribeye / Red Kampot pepper Sauce (Kindly allow us 30 mins preparation time. Serves 2)	888
Green salad / Lemon dressing	68
Homemade french fries	88
French beans / parsley & garlic butter	92
La truffade de Louise / Cantal cheese / garlic & parsley	148
Artisans French cheese selection	288
Passion fruit / saffron (per piece)	26
Vanilla / pecan nuts / chocolate	86
Figs "Eton mess" / Pistachio / sorrel	98

SPARKLING

	Glass	Carafe	Bottle
Plou & Fils - AOC Touraine Brut NV, <i>Crémant du Loire</i>	98		500
Philipponnat - Cuvée Royale Réserve Brut NV, <i>Champagne</i>	168		1000
Ruinart - Rosé, Brut NV <i>Champagne</i>	258		1500

WHITE

Thomas & Fils - « Le Pierrier » Sancerre, <i>Sauvignon Blanc 2021</i>	108	348	500
Maso Cantanghel - Trentino DOC, <i>Pinot Grigio 2022</i>	128	418	600
François Carillon - « Cap au Sud » Bourgogne, <i>Chardonnay 2021</i>	158	518	750

RED

Cru Monplaisir - Bordeaux Supérieur, <i>Bordeaux Blend 2021</i>	108	348	500
Girolamo Russo - Etna Rosso DOC 'A Rina', <i>Nerello Mascalese, Cappuccio 2021</i>	128	418	600
Manuel Olivier - HCDN Bourgogne, <i>Pinot Noir 2021</i>	198	648	950

ROSE

Château Minuty Rose et Or, Provence, <i>Grenache 2021</i>	138	448	650
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SWEET

	(75ML)	(500ML)
Zaccagnini- Colline Pescaresi IGT, Abruzzo, <i>Moscato 2021</i>	70	450
Domaine de la Fontainerie - Vouvray Demi Sec, <i>Chenin Blanc 2015</i>	75	700

BEER

Young Master - Pale Ale	88
Young Master - Pilsner	88

SIGNATURE COCKTAILS

LOUISE NEGRONI "Barrel Aged 30 days"	128
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Citadelle Gin, St. George Coffee Liqueur, Rosso Vermouth & Campari

LA PETANQUE

Wedges London Dry Gin, Ricard, Orgeat, Lim & Apple Juice

LOUISE HIGHBALL

Apricot Liqueur, Basil & Soda

SIGNATURE MOCKTAILS

ALL DAY SPRITZ	98
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Lyre's Italian Spritz, Yuzu Juice, Thyme & Grapefruit Soda

All prices will be subject to 10% service charge.