

La Terrace by Louise

Sago & Mimolette "Arancini"

Escargots

Beurre Persillé | Melba Toast | Garlic

or

Confit Bell Pepper

Burrata "Cream" | Olive Oil | Basil

or

Foie Gras Ravioli (+68)

Beef Consommé | Kampot Pepper Oil

or

Loire Valley White Asparagus (+48)

Watercress Mayonnaise | Mimosa Eggs | Croutons

or

Angel Hair Pasta (+188)

"Kaviari" Kristal Caviar | Black Truffle

½ Roasted Yellow Chicken

Niigata Rice | Salad | Chicken Jus

(Served for two guests)

or

Australian Black Angus Ribeye (+108)

Red Kampot Pepper Sauce

or

Mediterranean Grilled Octopus

Romesco Aioli | Riviera Vegetable

"Crêpes Suzettes"

Kalamansi Sorbet

or

Paris Brest (+48)

Hazelnut | Praliné

or

Île Flottante

Pistachio | Caramel | Vanilla Ice Cream

\$388 per person
+10% service charge