

La Terrace

by Louise

SNACK

Fresh Oyster Cadoret "La lune (per piece)	68
Sago & Mimolette "Arancini"	68
Charcuteries Pickles (Choice of 1)	98
Potato & "Baenki" Caviar "Millefeuille" (per piece)	188

STARTER

Escargots Beurre Persillé Melba Toast Garlic	148
Confit Bell Pepper Burrata "Cream" Olive Oil Basil	148
Cured Sea Bream Tomato Water & Basil Dressing Capers Quinoa	178
Croque Monsieur Ham St Nectaire Cheese Black Truffle	178
Pâté en Croûte Foie Gras Duck Breast Dijon Mustard	198
Angel Hair Pasta "Kaviari" Kristal Caviar Black Truffle	398

MAINS

Gnocchi "A La Parisienne" Black Truffle	248
Morisseau Mussels "À La Marinière" (500gr)	248
Traditional Beef Tartare Condiments (Prepared Table Side. 200 gr)	308
Mediterranean Grilled Octopus Romesco Aioli Riviera Vegetables	308
Australian Black Angus Ribeye Red Kampot Pepper Sauce (Kindly allow us 30 minutes of preparation time. 400 gr)	728
½ Roasted Yellow Chicken Niigata Rice Salad (Kindly allow us 50 minutes of preparation time. Serves 2)	488

SIDES

Green Salad Lemon Dressing	68
Homemade French Fries	88
Pomme de Terre Puree	88
French Beans Parsley & Garlic Butter	88
La Truffade de Louise Cantal Cheese Garlic & Parsley	88

DESSERT

Passion Fruit " Crème Brûlée Saffron (per piece)	26
Caramelized Apricots Tart Verbena Sorbet Vanilla Cream	98
Original "Crêpes Suzettes" Kalamansi Sorbet	98
Paris Brest Hazelnut Praliné	108
Artisans French Cheese Selection	228

SPARKLING

	Glass	Carafe	Bottle
Manuel Olivier – Crémant de Bourgogne NV	108		500
Billecart Salmon – Réserve, Brut <i>Champagne</i>	178		1000
Ruinart – Rosé, Brut NV <i>Champagne</i>	258		1500

WHITE

Thomas & Fils – Le Pierrier, Sancerre, <i>Sauvignon Blanc</i> 2023	118	378	500
Ronco Del Gelso – “Toc Bas” Isonzo DOC, Friuli, <i>Friulano</i> 2022	138	448	600
François Carillon – Cap au Sud, Bourgogne, <i>Chardonnay</i> 2021	158	518	750

RED

Grifalco – Gricos <i>Aglianico</i> del Vulture DOC 2021	118	378	500
Château Méaume – Bordeaux Supérieur, <i>Merlot</i> 2018	138	448	600
Alain Jaume – 'Grand Veneur' – Côtes du Rhône, <i>Grenache, Syrah, Mourvèdre</i> 2022	148	478	650

ROSE

Domaines Ott – By.Ott – Côtes de Provence – Provence, <i>Syrah, Cinsault, Grenache</i> 2022	138	448	600
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SWEET

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

BEER

Young Master – Pale Ale	88
Young Master – Pilsner	88

SIGNATURE COCKTAILS

LOUISE NEGRONI Citadelle Gin Luxardo Espresso Liqueur Mancino Vermouth Campari	128
LOUISE HIGHBALL Abricot Du Roussillon Soda	128

SIGNATURE MOCKTAILS

ALL DAY SPRITZ Lyre's Italian Spritz Yuzu Juice Thyme Grapefruit Soda	98
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All prices will be subject to 10% service charge.