

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



TASTING MENU
MENU DÉGUSTATION

APPETIZERS
LES ENTRÉES

MAIN COURSES
LES PLATS

TO SHARE
PLATS À PARTAGER

CHEESE & DESSERTS
FROMAGES ET DESSERTS

DIGESTIVE SELECTION
SÉLECTION DE DIGESTIFS

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TASTING MENU

Smoked Basque Sardine

Citrus | Bigarade Dressing | Basil Oil

Caramelized Onion Tart

Comté Cheese | Vin Jaune | Brioche Feuilletée

Brittany Dover Sole

Sake & Seaweed Beurre Blanc | Bok Choi | Grilled Sweet Pea

“Fabien D’eneour” Brittany Pigeon

Confit Fennel & Onions | Sauce Diable | Pine Nuts Crumble

OR

Roasted Hong Kong Chicken

Niigata Rice | Green Salad | Chicken Jus
(Additional HKD 200 per person)

“Tulakalum” Dark Chocolate

Caramelized Sourdough Ice Cream | Cocoa Nibs Praline | Whisky

HKD 1,488 per guest

HKD 888 Wine Pairing per Guest



(requires participation of min. 2 guests)

10% service charge

APPETIZERS

Perfect Organic Egg

Mushroom Foam | Garlic Croutons | Bacon

HKD 228

Organic Local Beetroots

Toasted Walnut | Wasabi Cream | Honey

HKD 248

Caramelized Onion Tart

Comté Cheese | Vin Jaune | Brioche Feuilletée

HKD 248

Smoked Basque Sardine

Citrus | Bigarade Dressing | Basil Oil

HKD 288

Meunière Frog legs

1st Serve Meunière Sauce | Garlic Puree & Chips

2nd Serve Watercress Velouté | Girolles | Quenelles

HKD 348

Angel Hair Pasta

“Kaviari” Kristal Caviar | Black Truffle | Shio Kombu

HKD 458

(+10g Caviar Additional HKD 388)



10% service charge

MAIN COURSES

Brittany Dover Sole

Sake & Seaweed Beurre Blanc | Bok Choi | Grilled Sweet Pea
HKD 488

“Fabien D’eneour” Brittany Pigeon

Confit Fennel & Onions | Sauce Diable | Pine Nuts Crumble
HKD 678

Wild Mushrooms Ravioli

Girolles | Lettuce Cream | Parmesan
HKD 358

TO SHARE

(SERVES 2)

Mediterranean Sea Red Gurnard

Grilled Vegetables & Octopus | Bouillabaisse & Tomato Water | Basil Oil
HKD 1188

Australian Black Angus Ribeye

Red Kampot Pepper Sauce | Confit Sweet Onions | Grenailles Potato
HKD 1188

Roasted Hong Kong Chicken

Niigata Rice | Green Salad | Chicken Jus
HKD 1288



10% service charge

FROMAGES & DESSERTS

Artisans Cheese Selections

Walnut & Dried Fruit Toasted Bread | Condiments

HKD 288

Coffee & Amaretto

Mascarpone Cream | Coffee Praline | Cardamom Ice Cream

HKD 158

Strawberry & Lychee Vacherin

Vanilla Cream Fresh | Basil Sorbet | Meringue

HKD 158

“Tulakalum” Dark Chocolate

Caramelised Sourdough Ice Cream | Cocoa Nibs Praline | Whisky

HKD 158



10% service charge

SÉLECTION DE DIGESTIFS

Whiskey (45ml)

Overaged Blended- Michel Couvreur	588
10 Yrs Vin Juane- Michel Couvreur	298

Rum (45ml)

Plantation Barbados 5 years	128
J.M.Rhum XO	218

Calvados (45ml)

Christian Drouhin Pays D'auge V.S.O.P.	198
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Cognac (45ml)

L'Heraud Petit Champagne, Cuvee 20	118
L'Heraud Grand Champagne 1979	788
Tesseron Cognac Lot N° 90 XO Ovation	238

Armagnac (45ml)

Chateau de Laubade 1980	488
Chateau de Laubade Les Curiosites de Laubade L'Agricole	248

Eau De Vie (45ml)

Marc De Bourgogne	138
Chateau de Chamirey Vieux	138
G.E. Massenez Poire Williams	158
G.E. Massenez Mirabelle	158
L'Abriocot du Roulot	198

Wine (75ml)

Warre's, Quinta da Cavadinha Vintage Port, Portugal 2006	148
Tinta Roriz, Touriga Nacional Tinta Cao	
Bodega Zuleta, Andalousie, Spain NV	188
Pedro Ximénez	



10% service charge

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