

Brunch by Louise

Pleasure of Sharing

(FOR SHARING)

Oysters | Condiments

Classic Foie Gras Terrine | Port Wine Jelly | Homemade Toasted Brioche

Hamachi Crudo | Green Meat Radish | Yuzu Kosho

Luxury of Choices

(CHOOSE ONE PER PERSON)

Grilled Broccoli | Grenobloise Sauce | Kombu Purée | Green Chili

Japanese Oita Egg | Comte Sabayon | Crispy Bacon | Black Truffle

Spicy Sausage Sando | Grilled Cheese | Guindillas & Piquillos (+68)

Homemade Cavatelli | Gambero Rosso | Crustaceans Bisque | Girolles (+108)

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

Feels Like Home

½ Roasted Yellow Chicken | Niigata Rice | Green Salad
(SERVED FOR TWO GUESTS)

Line Caught Fish | Meunière Sauce | Cabbage

Ribeye | French Fries | Kampot Pepper Sauce (+148)

Sweet Memories

(FOR SHARING)

Île Flottante | Pistachio | Hazelnut | Vanilla Ice Cream

Amalfi Lemon Givré | Basil | Citrus Crèmeux | Meringue

Warm Chocolate Tart Soufflé | Cocoa Nibs Ice Cream | Fleur De Sel

HKD 688 per guest (10% service charge)

Brunch by Louise

FREE FLOW 2 HOURS

Timeless

488

WINE

Ackerman - Cuvée Royal, Brut
Crémant de Loire 2021

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

Taittinger - Réserve, Brut NV
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

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All prices will be subject to 10% service charge.