La Terrace by Louise

SNACK

Smoked Cured Sardine | Grilled Sourdough | Romesco	58
Sago & Mimolette "Arancini"	78
Saucisson | Cooked Ham | Dry Ham | Dry Duck (Choice of 1)	88
Potato & "Baenki" Caviar "Millefeuille " (per piece)	198

STARTER

Escargots | Beurre Persillé | Melba Toast | Garlic	148
Croque Monsieur | Ham | St Nectaire | Black Truffle	178
Yellowfin Tuna | Pickled Pink Radish | Orange Dressing	188
Traditional Beef Tartare | Condiments (Prepared Table Side. 100 gr)	188
Pâté en Croûte | Foie Gras | Duck Breast | Dijon Mustard	198
Angel Hair Pasta | "Kaviari" Kristal Caviar | Black Truffle	388

MAINS

Gnocchi "A La Parisienne" | Black Truffle Sauce	258
Morisseau Mussel | "Marinières" Style	328
Scottish Wild Salmon | Ginger Beurre Blanc | Spinach	348
"Maman Claudine " Choux Farci | Foie Gras (20 minutes preparation, **Serves 2**)	648
Australian Black Angus Ribeye 400g | Pepper Sauce **(20 minutes preparation. Serves 2)**	728
½ Roasted Yellow Chicken | Niigata Rice | Salad (50 minutes preparation. **Serves 2**)	588

SIDES

Green Salad | Salad 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

SET DINNER $588

PER PERSON

Sago & Mimolette "Arancini"
or
Sardine Toast (+28)
Grilled Bread | Romesco | Fennel
or
Potato & "Baenki" Caviar "Millefeuille " (+148)

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Pâté en Croûte
Foie Gras | Duck Breast | Dijon Mustard
or
Escargots
Beurre Persillé | Melba Toast | Garlic
or
Yellowfin Tuna (+68)
Pickle Pink Radish | Orange Dressing
or
Angel Hair Pasta (+188)
"Kaviari" Kristal Caviar | Black Truffle

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Scottish Wild Salmon (+68)
Ginger Beurre Blanc | Spinach
or
Australian Black Angus Ribeye
Fries | Salad
or
½ Roasted Yellow Chicken
Niigata Rice | Salad | Chicken Jus
(50 minutes preparation. **Serves 2**)
or
"Maman Claudine " Choux Farci (+88)
Foie Gras | Dry Plums
(20 minutes preparation, **Serves 2**)

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Amalfi Lemon Givré
Basil | Citrus Crémeux | Meringue
or
Caramelised Apple "Tarte Tatin"
Madagascar Vanilla
or
Paris Brest (+38)
Hazelnut | Praliné

DESSERT

Amalfi Lemon Givré | Basil | Citrus Crémeux | Meringue	78
Caramelised Apple "Tarte Tatin " | Madagascar Vanilla	98
Original "Crêpes Suzettes" | Kalamansi Sorbet	98
Paris Brest | Hazelnut | Praliné	118
French Cheese Selection	188

All prices will be subject to 10% service charge.

SOMMELIER SELECTION

Sparkling Wine I by the glass	98
White Wine I by the glass	98 to 448
Red Wine I by the glass	98 to 448

SPARKLING

	Glass	Carafe	Bottle
Taittinger - Réserve, Brut, Champagne NV	198		1000
Billecart Salmon - Le Rosé, Brut, Champagne NV	288		1600

WHITE

Garon - Les Grandes Parcelles, Collines Rhodaniennes, Viognier 2023	138	448	600
Clos Thierrière - Sang de Roche, Vouvray Sec, Chenin Blanc, 2022	158	548	750
Jean-Marc Vincent - Bourgogne, Chardonnay 2023	198	648	900

RED

Eastern Peake - Coghills Creek, Victoria, Pinot Noir 2023	148	478	650
Graeme & Julie Bott - First Flight, Collines Rhodaniennes, Syrah 2022	148	478	650
Château Bel Air, Lussac-Saint-Émilion, Bordeaux, France, Merlot & Cabernet Franc 2019	158	548	700

ROSE

Saint Jean Villecroze - Lunar Collection Rosé, Provence Caladoc, Grenache, Cinsault 2024	108	348	500

SWEET

	75ml	375ml
Kracher Beerenauslese Cuvée - Burgenland, Chardonnay & Welschriesling 2021	128	600
		750ml
Domaine de la Fontainerie - Vouvray - Vallée de la Loire, Chenin Blanc 2016	158	700

SPECIALS OF THE MONTH

Hibiscus Spritz Campari, Hibiscus Syrup, Saicho Hojicha Sparkling Tea, Thyme	148	
Coastal Sour Rum, Aperol, Lemon juice, Saicho Hojicha Sparkling Tea	158	
Hojicha Highball Whiskey, Saicho Hojicha Sparkling Tea	158	
	150ml	750ml
Saicho Hojicha Sparkling Tea	98	450

La Terrace by Louise

小食

煙燻漬沙甸魚	烤酸種麵包	西班牙紅椒堅果醬	58
西米及Mimolette牛奶硬芝士「炸飯糰」	78
風乾香腸	熟火腿	風乾火腿	風乾鴨胸（四選一）	88
馬鈴薯與 Baenki 魚子醬「千層酥」（每件）	198

前菜

法式田螺	香草牛油	小麥多士	大蒜	148
法式芝士火腿三文治	火腿	Saint Nectaire牛奶芝士	黑松露	178
黃鰭吞拿魚｜醃漬粉紅蘿蔔｜香橙醬汁	188
傳統牛肉他他	佐料 (桌邊現場調製. 100克)	188
法式凍肉酥皮批	鵝肝	鴨胸	法式芥末	198
天使麵	“Kaviari” Kristal 魚子醬	黑松露	388

主菜

法式薯仔麵糰	黑松露醬	258
Morisseau 青口	“Marinières”白酒燴煮	328
蘇格蘭野生三文魚	法式薑汁白牛油醬	菠菜	348
“Maman Claudine ” 法式千層包菜	鵝肝 (製作需時20分鐘 / 二人份)	648
澳洲黑安格斯肉眼 400克	貢布紅胡椒醬 (製作需時 20分鐘 / 二人份)	728
烤黃油雞 (半隻)	新潟米	沙律 (製作需時 50分鐘 / 二人份)	588

配菜

沙律	沙律醬	68
自家製薯條	88
薯蓉	88
法邊豆	香草蒜蓉牛油	88
芝士千層焗薯	Cantal牛奶芝士	大蒜與番茜	88

晚市套餐 $588 每位

西米及Mimolette牛奶硬芝士「炸飯糰」
或
煙燻漬沙甸魚 | 烤酸種麵包 | 西班牙紅椒堅果醬 | 茴香（+28）
或
馬鈴薯與 Baenki 魚子醬 “千層酥” (+148)

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法式凍肉酥皮批 | 鵝肝 | 鴨胸 | 法式芥末醬
或
法式田螺 | 香草牛油 | 小麥多士 | 大蒜
或
黃鰭吞拿魚 | 醃漬粉紅蘿蔔 | 香橙醬汁 (+68)
或
天使麵 | “Kaviari” Kristal 魚子醬 | 黑松露 (+188)

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蘇格蘭野生三文魚 (+68)
法式薑汁白牛油醬 | 菠菜
或
澳洲黑安格斯肉眼 | 薯條 | 沙律
或
烤黃油雞 (半隻) | 新潟米 | 沙律 | 雞汁
(製作需時 50分鐘 / 二人份)
或
“Maman Claudine” 法式千層包菜 | 鵝肝 | 梅子乾 (+88)
(製作需時 20分鐘 / 二人份)

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阿瑪菲霜凍檸檬 | 羅勒 | 柑橘奶醬 | 蛋白脆餅
或
焦糖蘋果撻 | 馬達加斯加雲呢拿
或
巴黎布雷斯特泡芙 | 榛子 | 果仁糖 (+38)

甜品

阿瑪菲霜凍檸檬	羅勒	柑橘奶醬	蛋白脆餅	78
焦糖蘋果撻｜馬達加斯加雲呢拿	98
經典法式火焰橙薄餅	柑橘雪葩	98
巴黎布雷斯特泡芙	榛子	果仁糖	118
精選芝士拼盤	188

另設加一服務費。

侍酒師精選

Sparkling Wine I by the glass	98
White Wine I by the glass	98 to 448
Red Wine I by the glass	98 to 448

氣泡酒

	Glass	Carafe	Bottle
Taittinger - Réserve, Brut, Champagne NV	198		1000
Billecart Salmon - Le Rosé, Brut, Champagne NV	288		1600

白酒

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Clos Thierrière - Sang de Roche, Vouvray Sec, Chenin Blanc, 2022	158	548	750
Jean-Marc Vincent - Bourgogne, Chardonnay 2023	198	648	900

紅酒

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Château Bel Air, Lussac-Saint-Émilion, Bordeaux, France, Merlot & Cabernet Franc 2019	158	548	700

粉紅酒

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甜酒

	75ml	375ml
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		750ml
Domaine de la Fontainerie - Vouvray - Vallée de la Loire, Chenin Blanc 2016	158	700

本月精選

Hibiscus Spritz Campari, Hibiscus Syrup, Saicho Hojicha Sparkling Tea, Thyme	148
Coastal Sour Rum, Aperol, Lemon juice, Saicho Hojicha Sparkling Tea	158
Hojicha Highball Whiskey, Saicho Hojicha Sparkling Tea	158
	150ml / 750ml
Saicho Hojicha Sparkling Tea	98 / 450