

Brunch by Louise

Pleasure of Sharing

(FOR SHARING)

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)

Scallop Quenelle | Gambero Rosso | Lobster Bisque | Tarragon Oil (+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)

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FREE FLOW 2 HOURS

Timeless

488

WINE

Ackerman - Cuvée Royal, Brut
Crémant de Loire 2021

Weekly Sommelier Selection
White / Red

COCKTAILS

Aperol Spritz, Negroni

BEER

Kronenbourg 1664
Blanc

SOFT DRINKS

Coke, Coke Zero, Sprite, Ginger Ale

JUICES

Cloudy Apple, Pineapple, Orange,
Mango

Fancy

668

WINE

Taittinger - Réserve, Brut NV
Champagne

Weekly Sommelier Selection
White / Red

SPIRITS

Vodka, Gin, Rum, Tequila, Whisky

COCKTAILS

Negroni, Tom Collins, Old Fashion,
Aperol Spritz, Campari Spritz, Bloody Mary

BEER

Kronenbourg 1664
Blanc

SOFT DRINKS

Coke, Coke Zero, Sprite, Ginger Ale

JUICES

Cloudy Apple, Pineapple, Orange,
Mango

All prices will be subject to 10% service charge.

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COLD STARTERS

Hamachi Crudo Green Meat Radish Yuzu Kosho	188
Foie Gras Terrine Port Wine Jelly Homemade Toasted Brioche	288
Angel Hair Pasta "Kaviari" Kristal Caviar Black Truffle Shio Kombu	398

HOT STARTERS

Grilled Broccoli Grenobloise Sauce Kombu Purée Green Chili	138
Japanese Oita Egg Comte Sabayon Crispy Bacon Black Truffle	188
Spicy Sausage Sando Grilled Cheese Guindillas & Piquillos	248
Scallop Quenelle Gambero Rosso Lobster Bisque Tarragon Oil	328

MAINS

Line Caught Fish Meunière Sauce Cabbage	888
Ribeye French Fries Kampot Pepper Sauce	888
Roasted Yellow Chicken Niigata Rice Green Salad	1188

DESSERTS

Amalfi Lemon Givré Basil Citrus Crèmeux Meringue	78
Île Flottante Pistachio Hazelnut Vanilla Ice Cream	68
Warm Chocolate Tart Soufflé Cocoa Nibs Ice Cream Fleur De Sel	88