

Brunch by Louise

Pleasure of Sharing

(FOR SHARING)

Oysters | Condiments

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

Yellowfin Tuna | Pickled Pink Radish | Orange Dressing

Luxury of Choices

(CHOOSE ONE PER PERSON)

Grilled Broccoli | Grenobloise Sauce | Kombu Purée | Green Chili

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

Merguez Sando | Grilled Cheese | Guindillas & Piquillos (+68)

Homemade Cavatelli | Gambero Rosso Tartare | Lobster Bisque | Amaretto (+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)

Scottish Wild Salmon | Ginger Beurre Blanc | Spinach (+68)

Grilled Short Rib | Horseradish | Spring Onions Relish | Beef Jus (+68)

Homemade "Spicy" Sausage | Bell Pepper Coulis | Fresh Herbs Salad | Toasted Rice

Sweet Memories

(FOR SHARING)

Île Flottante | Pistachio | Hazelnut | Vanilla Ice Cream

Amalfi Lemon Givré | Basil | Citrus Crèmeux | Meringue

Warm Chocolate Tart Soufflé | Fleur De Sel | Lychee Sorbet

HKD 688 per guest (10% service charge)

Brunch by Louise

FREE FLOW 2 HOURS

Timeless

488

WINE

Jules Desjournays - Cinétique Pétillant Rosé
Vin de France

Weekly Sommelier Selection
White / Red

COCKTAILS

Aperol Spritz, Rum Swizzle, Negroni

BEER

Kronenbourg 1664
Blanc

SOFT DRINKS

Coke, Coke Zero, Sprite, Ginger Ale

JUICES

Apple, Pineapple, Orange, Mango,
Watermelon

Fancy

668

WINE

Taittinger - Réserve, Brut NV
Champagne

Weekly Sommelier Selection
White / Red

SPIRITS

Vodka, Gin, Rum, Tequila, Whisky

COCKTAILS

Negroni, Margarita, Rum Swizzle,
Aperol Spritz, Bloody Mary

BEER

Kronenbourg 1664
Blanc

SOFT DRINKS

Coke, Coke Zero, Sprite, Ginger Ale

JUICES

Apple, Pineapple, Orange, Mango,
Watermelon

All prices will be subject to 10% service charge.