

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

品嚐餐單

Organic Baby Beetroot

Salted Plums | Wasabi Condiment | Walnut Streusel
有機幼甜菜根 | 話梅 | 芥末調味醬 | 核桃酥

Caramelised Onion Tart

Comté Cheese | Vin Jaune | “Brioche Feuilletée”
焦糖洋蔥撻 | 甘地芝士 | 黃葡萄酒 | 酥脆法式麵包

Confit Atlantic Cod

Lemongrass Sauce | Brown Butter Cauliflower purée | Nori
油封大西洋鱈魚 | 香茅醬 | 焦化牛油花椰菜 | 海苔粉

Roasted Hong Kong Chicken

Niigata Rice | Green Salad | Chicken Jus
香烤本地三黃雞 | 新潟米雞油飯 | 沙律 | 雞汁

Artisan French cheese selection

精選法式手工芝士
(+ HKD 148)

Niigata Riz Au Lait

Madagascar Vanilla Ice Cream | Salted Caramel | Milk Foam
新潟米布丁 | 馬達加斯加雲呢拿雪糕 | 海鹽焦糖 | 奶泡

HKD 1,588 per guest

每位 HKD 1,588

(+ HKD 888 Wine Pairing per Guest)

(每位 + HKD 888 餐酒搭配)



10% service charge applies

另設加一服務費

PRESTIGE MENU

尊 享 餐 單

Norwegian Langoustine

Carottes Des Sables | Ginger & Fir Dressing | Bisque Tiède
挪威海螯蝦 | 沙地胡蘿蔔 | 薑與冷杉調味汁

Caramelised Onion Tart

Comté Cheese | Vin Jaune | “Brioche Feuilletée”
焦糖洋蔥撻 | 甘地芝士 | 黃葡萄酒 | 酥脆法式麵包

Grilled Japanese Squid

Leek Fondue | Yuzu Kosho | Sorrel Sauce
炭烤日本魷魚 | 韭蔥奶油醬 | 柚子胡椒 | 酸模醬

Confit Atlantic Cod

Lemongrass Sauce | Brown Butter Cauliflower purée | Nori
油封大西洋鱈魚 | 香茅醬 | 焦化牛油花椰菜 | 海苔粉

“Fabien D’eneour” Brittany Pigeon

Cabbage & Nori Millefeuille | Kaffir Lime Sauce Salmis | Black Lemon Condiment
“Fabien D’eneour” 布列塔尼乳鴿 | 酥炸高麗菜與海苔 | 青檸野味醬 | 黑檸檬調味醬

Artisan French cheese selection

精選法式手工芝士
(+ HKD 148)

Organic Citrus

Leatherwood honey | Madeleines | Clementine vinaigrette
有機柑橘 | 皮木蜂蜜 | 瑪德琳 | 小柑橘油醋汁

HKD 1,888 per guest
每位 HKD 1,888

(+ HKD 1,088 Wine Pairing per Guest)
(每位 + HKD 1,088 餐酒搭配)



10% service charge applies
另設加一服務費

APPETIZERS

前菜

Caramelized Onion Tart

Comté Cheese | Vin Jaune | Brioche Feuilletée
焦糖洋蔥撻 | 甘地芝士 | 黃葡萄酒 | 酥脆法式麵包

HKD 328

Organic Baby Beetroot

Salted Plums | Wasabi Condiment | Walnut Streusel
有機幼甜菜根 | 話梅 | 芥末調味醬 | 核桃酥

HKD 348

Japanese Squid

Leek Fondue | Yuzu Kosho
日本魷魚 | 韭蔥燉醬 | 柚子胡椒

HKD 388

Norwegian Langoustine

Carottes Des Sables | Ginger & Fir Dressing | Bisque Tiède
挪威海螯蝦 | 沙地胡蘿蔔 | 薑與冷杉調味汁

HKD 588

Angel Hair Pasta

“Kaviari” Kristal Caviar | Black Truffle | Shio Kombu
天使麵 | 魚子醬 | 黑松露 | 昆布
(+10g Kristal Caviar HKD 388)

HKD 468

Grilled Foie Gras

Kabu | Peanuts “Gomashio” | Green Chili & Kaffir Lime
香煎鵝肝 | 大頭菜 | 花生芝麻鹽 | 青辣椒和青檸葉

HKD 438



10% service charge applies

另設加一服務費

MAIN COURSES

主菜

Mushroom Agnolotti

Roussillon Apricots | Sage Butter | Girolles Pickles
雞油菌菇意式餃子 | 魯西永杏桃 | 鼠尾草香黃油 | 醃製雞油菌
HKD 508

Confit Atlantic Cod

Lemongrass Sauce | Brown Butter Cauliflower purée | Nori
油封大西洋鱈魚 | 香茅醬 | 焦化牛油花椰菜 | 海苔粉
HKD 748

“Fabien D’eneour” Brittany Pigeon

Cabbage & Nori Millefeuille | Kaffir Lime Sauce Salmis | Black Lemon Condiment
"Fabien D'eneour" 布列塔尼乳鴿 | 酥炸高麗菜與海苔 | 青檸野味醬 | 黑檸檬調味醬
HKD 748

TO SHARE

分享菜式 (SERVES 2)

Roasted Hong Kong Chicken

(50 minutes of preparation time)
Niigata Rice | Green Salad | Chicken Jus
香烤本地三黃雞 | 新潟米雞油飯 | 沙律 | 雞汁
HKD 1,188

Brittany Sole Meunière

Seaweed butter | Green Cabbage
布列塔尼比目魚 | 海藻黃油 | 綠甘藍
(Add Champagne & Caviar Sauce 20g HKD 600)
HKD 1,288

Australian Black Angus Ribeye

Red Kampot Pepper Sauce | Grenailles Potatoes | Riviera Condiments | Basil
澳洲黑安格斯肋眼牛排 | 紅甘榜胡椒醬 | 格雷納耶小馬鈴薯 | 里維耶拉風味佐料 | 羅勒香草
HKD 1,088



10% service charge applies
另設加一服務費

FROMAGES & DESSERTS

芝士與甜品

Artisans Cheese Selections

Walnut & Dried Fruit Toasted Bread | Condiments

精選法式手工芝士 | 烤核桃乾果麵包 | 配料

HKD 288

Niigata Riz Au Lait

Madagascar Vanilla Ice Cream | Salted Caramel | Milk Foam

新潟米布丁 | 馬達加斯加雲呢拿雪糕 | 海鹽焦糖 | 奶泡

HKD 198

Organic Citrus

Leatherwood honey | Madeleines | Clementine vinaigrette

有機柑橘 | 皮木蜂蜜 | 瑪德琳 | 小柑橘油醋汁

HKD 198

"Tulakalum" Dark Chocolate

Caramelised Sourdough Ice Cream | Cocoa Nibs Praline | Whisky

"Tulakalum" 黑朱古力 | 焦糖酸種麵包雪糕 | 可可碎果仁糖 | 威士忌

HKD 198



10% service charge applies

另設加一服務費

SÉLECTION DE DIGESTIFS

餐後酒精選

Whiskey 威士忌	(45ml)
Alfred Giraud Heritage	398
Overaged Blended- Michel Couvreur	318
10 Yrs Vin Jaune- Michel Couvreur	678
Rum 朗姆酒	(45ml)
J.M.Rhum V.S.O.P.	158
Calvados 卡爾瓦多斯酒	(45ml)
Christian Drouin La Blanche	108
Christian Drouin Pays D'Auge VSOP	198
Cognac 干邑	(45ml)
Martingale Cognac	188
L'Heraud Petit Champagne, Cuvee 20	118
L'Heraud Grand Champagne 1979	358
L'heraud Petite Champagne 1972	1818
Tesseron Cognac Lot N' 90 XO Ovation	358
Armagnac 雅文邑	(45ml)
Chateau de Laubade Les Curiosites de Laubade L'Agricole	268
Chateau de Laubade 1980	608
Eau De Vie 「生命之水」	(45ml)
Marc De Bourgogne	138
Chateau de Chamirey Vieux	138
G.E. Massenez Poire Williams	158
G.E. Massenez Mirabelle	158
L'Abricot du Roulot	198
Wine 葡萄酒	(75ml)
Dow's - Late Bottled Vintage 2018	98
Touriga Franca, Touriga Nacional & Tinta Barroca Gonzalez Byass	
Cristina Medium, Jerez de la Frontera - Spain	118
Pedro Ximénez & Palomino	



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