

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 (+48)

Homemade Cavatelli | Gambero Rosso | Crustaceans Bisque | Girolles (+88)

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

Feels Like Home

(CHOOSE ONE PER PERSON)

Roasted Yellow Chicken | Niigata Rice | Green Salad

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

All prices will be subject to 10% service charge.

Brunch

by Louise

COLD STARTERS

Oyster Condiments (per piece)	68
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
Homemade Cavatelli Gambero Rosso Crustaceans Bisque Girolles	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