

# LOUISE

EVENTS

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# INTRODUCTION

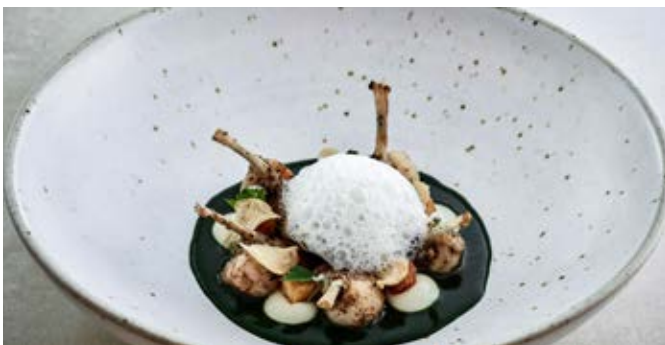


Set in a two-storied heritage house within the gardens of PMQ, LOUISE is a collaboration between Yenn Wong, Founder of JIA Group, The Lo & Behold Group and acclaimed Chef Julien Royer, who is honoured with the #1 position in “Asia’s 50 Best” and #18 in the “World’s 50 Best” awards with his 2-Michelin star Singapore restaurant, Odette.

With the same passion and focus but a different concept, Louise is Chef Royer’s tribute to the simple joys of familial love and honest cooking. Our dishes are derived from the best possible flavours from quality ingredients using cooking techniques that toe the line between fine dining and everyday fare, paired with genuine hospitality. Traditional French food, reimagined.

## THE CUISINE

Grown from a place of nostalgia and familial love, Louise's traditional French cuisine, reimagined, provides honest cooking with which Chef Royer was brought up. All ingredients are personally sourced by Royer from farmers and producers who span generations, and he introduces cooking techniques that bridge the gap between fine dining and a way of eating which can be enjoyed every day.



## DINING MENUS

Extraordinary events call for extraordinary venues. Louise's unique two-storied heritage house set within gardens in the heart of central Is just the space for you – whether its an intimate dinner for 10 in our Drawing room or a celebration of 450.



From crafting palate pleasing menus to the special touches that make an event truly memorable, our experienced team will create the perfect setting with undivided attention to detail.

## WINE LIST

Louise is grown from a place of nostalgia and familial love. Placing a heavy emphasis on sourcing from farmers and producers who span generations, the same dedication goes into our wine. With over 300 distinct French bottles of wine housed at Louise, we highlight an extensive range of flavours from the simple to prized rarities.

Our two-storied heritage-listed house reveals two distinct areas of indulgence; the first floor is the stage for exploration with wines produced by humble French vineyards. An entirely curated experience, our resident sommeliers are not only available to share our expert suggestions, but we will also guide you through harmonious pairings.



## MAKE LOUISE YOURS

Tell us your requirements. We're here to help you create a memorable event.

### The Parlour

Overlooking an outdoor terrace fringed by succulent cacti, palms and lush trees, the high ceilinged Parlour exudes chic comfort and a sense of inclusiveness with its soft antique lighting and comfortable banquette seating.

Here, an all-day light dining menu offers specialty charcuterie, artisan cheeses, tasty dishes and French pastries to enjoy with one of the 24 wines by the glass or a cocktail from its emerald green



The Drawing Room, an extension of the Parlour, repurposes seamlessly into a private room for intimate dinners and small gatherings.



## The Dining Room



A curated selection of fine artwork adorn the botanical clad walls of an intimate staircase which leads you up to an inviting, cosy ivory space flooded with natural daylight and an outdoor terrace with a view over the beautiful trees lining the property. You're invited here to make yourself at home as Louise offers a menu inspired by heart-warming dishes from Chef Royer's childhood – with ingredients sourced from specialty producers, many who go back generations.



## FULL VENUE HIRE

Exclusive hire of our restaurant is available for your larger scale and private events, allowing your guests to move freely throughout the space. Let us truly tailor the LOUISE experience to your needs.



### LOUISE is perfect for:

- Lunches
- Cocktails
- After-work Drinks
- Press Events
- Fashion Related Events
- After Office Re-Fueling Get Togethers
- Dinners
- Corporate Events
- Product Launches
- Wine Tastings
- Art Gallery Dinners
- Private Parties and Celebrations



## VENUE CAPACITY

### GROUND FLOOR:

THE DRAWING ROOM	24 guests (seated lunch or dinner)
THE PARLOUR	50 guests (cocktail reception)
ENTIRE GROUND FLOOR	120 guests

### FIRST FLOOR:

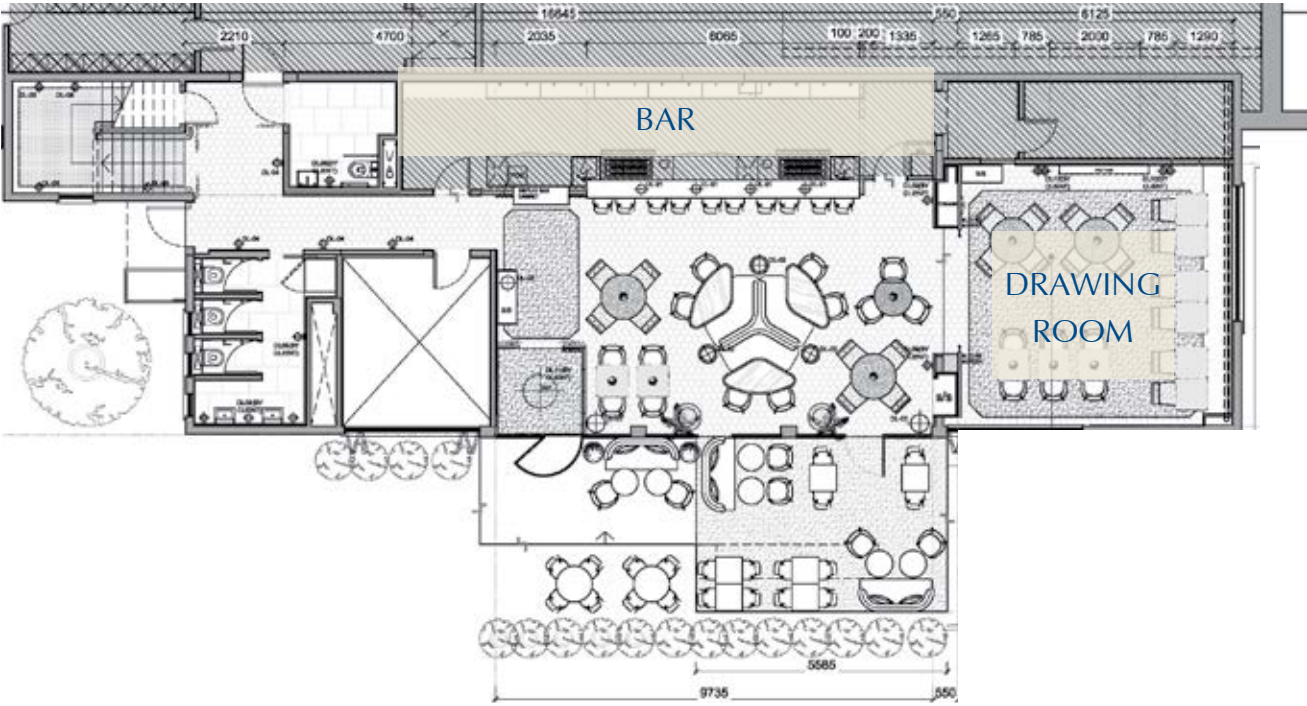
THE DINING ROOM	50 guests (seated lunch or dinner)
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### FULL VENUE:

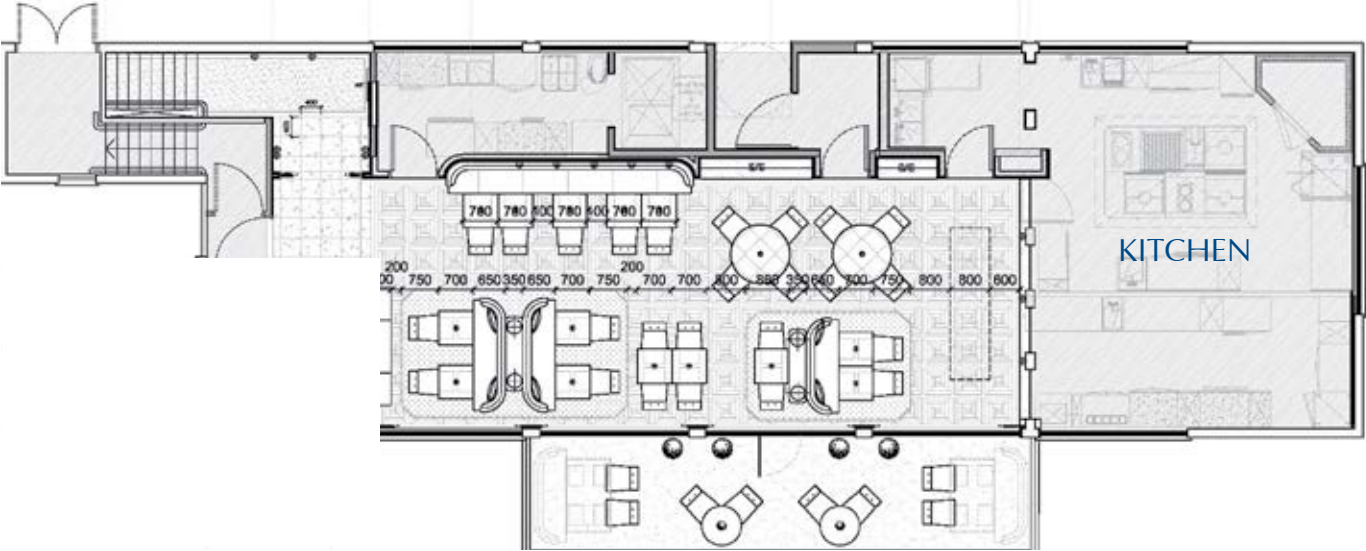
GROUND & 1ST FLOOR	180 to 200 guests (cocktail reception)
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# THE PARLOUR



# DINING ROOM



## BESPOKE SERVICES

House floral arrangements

Music and Sound System

Audio visual

Personalised menus

Table settings

Additional equipment can be hired on your behalf. Charges will be determined on individual requirements. We use reputable companies who can provide the highest quality and service.



## CONTACT

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Reservations:

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E: [reservations@louise.hk](mailto:reservations@louise.hk)

Private Events:

[events@jiagroup.co](mailto:events@jiagroup.co)

[www.louise.hk](http://www.louise.hk)

Social media: [@louise.hkg](https://www.instagram.com/louise.hkg)

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