

La Terrace by Louise

Sago & Mimolette "Arancini"

Escargots

Beurre Persillé | Melba Toast | Garlic

or

Confit Bell Pepper

Burrata "Cream" | Olive Oil | Basil

or

Angel Hair Pasta

"Kaviari" Kristal Caviar | Black Truffle (+\$188)

or

Loire Valley White Asparagus

Watercress Mayonnaise | Mimosa eggs | Croutons (+\$48)

½ Roasted Yellow Chicken

Niigata Rice | Salad | Chicken Jus

(Served for two guests)

or

Australian Black Angus Ribeye

Red Kampot Pepper Sauce (+\$108)

or

Mediterranean Grilled Octopus

Romesco Aioli | Riviera Vegetables

"Crêpes Suzettes"

Kalamansi Sorbet

or

Paris Brest

Hazelnut | Praliné (+\$48)

or

Île Flottante

Pistachio | Caramel | Vanilla Ice Cream

\$388 per person
+10% service charge