

*La Terrace*  
by Louise



### Snack

158 Per Person

#### **Crispy Potato**

Brown Butter Cream, Caviar

#### **Gillardeau Oyster**

Dashi Jelly, Curry Leaf Dressing

#### **Comte Cheese Gougère**

Vin Jaune Gel

### Appetiser

#### **Individual Seafood Platter 248**

Grilled Red Prawns, Wild Garlic, Grilled Sweet Peas,  
Scallop, Black Truffle, Sunchoke,  
Razor Clams, Romesco, Dill

#### **BBQ Leek 168**

Mussels, Hollandaise

#### **Cured Trout 188**

Sorrel, Légumes Nouveaux

### Main

#### **Grilled Ribeye 700 For Two**

White Asparagus, Bordelaise Sauce

#### **Vol Au Vent 988 For Two**

Sweetbread, Langoustine, Green Asparagus, Shaoxing Wine  
Additional 288 for Supplement

#### **John Dory 308**

Artichoke, Verbena

### Dessert

88 Each

#### **Rhubarb Tarte Tatin**

Vanilla Cream

#### **Chocolate Souffle**

Coffee, Cardamom Ice Cream

#### **Strawberry Pavlova**

Basil Sorbet, Cream Fresh

#### **FOUR-COURSE MENU HK\$788**

(Snack, Appetiser, Main & Dessert)  
With a glass of Sommelier selected wine

Prices are per person and the bill is subject to 10% service charge