

HOMEMADE
SOFT & CRISPY FOCACCIA ...8

Serves 2

Freshly baked focaccia with Parmigiano cream
& Italian truffle salami.

MALDON ROCK OYSTERS

Fresh oyster with mignonette sauce.

SINGLE ...5.5 HALF DOZEN ...28

ANTIPASTI



FRIED MAC & CHEESE BALLS...16.5

Crispy mac & cheese balls with Cajun mayonnaise.

TOMATO BURRATA.....19.5

Fresh 250g burrata with heirloom tomatoes and basil.

CALAMARI FRITTI18

Crispy calamari with spicy marinara sauce.

STEAK TARTARE24

Parmigiano foam with Lasagne sheet and egg yolk.

OCTOPUS ALLA GRIGLIA.....29

Datterini tomatoes, sautéed baby potatoes, capers,
olives and parsley vinaigrette.

LOUIS RECOMMENDS

GREEN LIP BREADED MUSSELS...19

With a spicy bread crumb and garlic white sauce.

IBERICO MEATBALLS21

San Marzano tomato marinara sauce, topped with
cheesy béchamel.

GAMBERONI AGLIO E OLIO21

Buttery shrimps with garlic on toasted focaccia.

BEEF CARPACCIO26

Sautéed mushrooms, Parmigiano flakes and
truffle dressing.

LOBSTER ROLL19.5

Lobster, smoked mayo, garlic butter.

UPGRADE TO SURF & TURF ROLL3

ENTRÉE

VEAL MILANESE 350G57.5

Breaded veal chop served with saltimbocca sauce.

BRANZINO CROCCANTE34

Sautéed sea bass fillet, spicy butter sauce and smoked
aubergine croquette.

DOVER SOLE.....15 PER 100G

Buttery sauce with caperberries and parsley.

LOUIS RECOMMENDS

CHICKEN PARMIGIANO31.5

Marinara sauce, melted fresh mozzarella and Parmigiano.

STICKY BOURBON SHORT RIB34

Spicy mushrooms, celeriac and sticky Bourbon glaze.

POLLO ALLA CALABRESE.....29.5

Robata chicken breast, Calabrian polenta and chicken
sausage sauce.

LOUIS WAGYU BURGER 200G29.5

Smoked mayo, spicy tomato chutney, Montgomery cheddar
and crispy Parmigiano.

EGGPLANT PARMIGIANA.....21

Eggplant in layers with cheeses and home-made tomato sauce.

CHILEAN SEA BASS OREGANATA48

Parmesan and herb crumb, asparagus, Prosecco & saffron sauce.

WHOLE LOBSTER 600G80

Grilled lobster, garlic butter and lemon.

STEAK



SAUCES... ALL 3.5

Peppercorn • Béarnaise • American mustard • Diane

LOUIS RECOMMENDS

GRAIN FED ANGUS RIB-EYE42.5

Robata grilled 150-day grain-fed Angus Rib-Eye steak.

NEW YORK STRIP.....48 62

Robata grilled striploin.

CENTRE CUT TENDERLOIN.....47 77

Robata grilled grass-fed beef fillet.

TOMAHAWK150 PER KG

Grilled grain-fed tomahawk steak.

WAGYU NEW YORK STRIP 500G125

Robata grilled British olive-fed Wagyu beef.

PASTA



RIGATONI ALLA VODKA26

San Marzano tomato and vodka infused sauce,
crispy guanciale and Parmigiano.

TRUFFLE CACIO E PEPE30

Grandma's artisanal pasta with creamy Pecorino
sauce and fresh black truffle.

LOBSTER RAVIOLI38

Mascarpone cream and Datterini tomatoes in rich
sauce Américaine.

SHORT RIB GNOCCHI29

Slow cooked short rib, brown butter and provolone cream.

DUCK CAVATELLI30

Handmade cavatelli pasta with slow cooked duck ragu.

OSSO BUCO ALLA MILANESE65

Veal shank, served with saffron and Parmigiano risotto.

SIDES

CRISPY POTATOES11.5

WITH TRUFFLE & PARMESAN

CRISPY POTATOES.....9.5

IN MARINARA SAUCE

CAESAR SALAD.....10

CHEESE SWEET POTATO MASH.....9

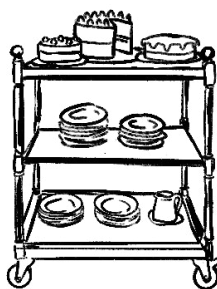
MAC & CHEESE.....9

LEMON & GARLIC SPINACH.....8

WALDORF BEETROOT SALAD.....8

INTRODUCING OUR
EXCLUSIVE TROLLEY SERVICE

Designed to elevate your dining experience to new
heights of sophistication and pleasure.



DESSERT

DARK CHOCOLATE TART... 12.5

BAKED NEW YORK CHEESECAKE... 12.5

TIRAMISÙ ... 12.5

DESSERT WINE

	75ML	BOTTLE
MACULAN DINDARELLO.....12	35.5CL	55
DONA ANTONIA FERREIRA.....16	75CL	140
20 YO tawny port		
OREMUS TOKAJI ASZÚ.....28	50CL	185
5 Puttonyos		