



RAW, FRESH & LIGHT

Sea bass crudo in ponzu	16 ⁰⁰	
Jalapeño · red onion · daikon · ginger & garlic		
Tuna Tataki	17 ⁰⁰	
Furikake · yuzu kosho mayonnaise · wakame		
Fried chicken kerabu	12 ⁰⁰	
Crunchy, spicy, sweet & sour green mango · fresh herbs		
Daikon salad rolls — 3 pcs	12 ⁰⁰	-VGT-
Soy sesame dressing · inari tofu · enoki · avocado		

WARM & CRISPY

Cauliflower tempura	12 ⁵⁰	-VGN-
Korean soy glaze · spring onion · chili crunch		
Black pepper soft shell crab	14 ⁰⁰	
Lettuce · jalapeño · salsa criolla · tomatillo		
Plate of gochujang hummus & fried oyster mushrooms	12 ⁵⁰	-VGT-
Fresh tortilla chips · kimchi · chili crunch · crumbled egg		

PARATHA, TACO y TOSTADA

Peking duck paratha	13 ⁰⁰	
Minced duck · 5 spice mayo · hoisin · fresh herbs		
Sliced rump steak paratha — 120g	15 ⁰⁰	
Yuzu kosho butter · salsa criolla · greens & herbs		
Pulpo y chorizo	12 ⁵⁰	
Aji panca spices · crema verde · dill · red onion		
Grilled pork belly & kimchi	12 ⁰⁰	
Crema verde · lettuce · hoisin · jalapeño		

SIDE

French fries
Mayonnaise
5⁰⁰

← ALLERGENS
LIST



BOWLS & SOUP

Mapo tofu bowl	11 ⁰⁰	-VGN-
Chopped shiitake · jasmine rice · Sichuan spices		
+ 80g beef	14 ⁵⁰	
Singapore laksa broth	12 ⁰⁰	
Gamba · chicken wonton dumplings · greens		



Food allergies or dietary
needs? Let us know!

DESSERTS

NY cheesecake brûlée	7 ⁰⁰	
Fresh red fruit berries		
Scoop of helado	5 ⁰⁰	
Choice of vegan or regular ice cream		
Louie's daily vegan dessert	7 ⁰⁰	-VGN-
Gluten-free		
Espresso Martini	14 ⁰⁰	
