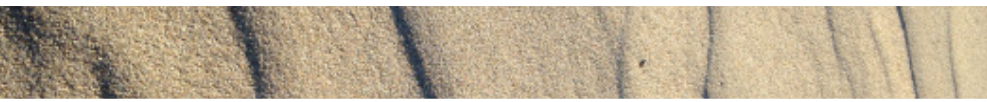


SANCTUARY

NAM NGUM BEACH RESORT

RESTAURANT



**GOURMET
ASIAN
CUISINE**




**WESTERN
SPECIALTIES**





**BEACH
BBQ BUFFET**
Every Saturday
FROM 6PM

• 15\$ •



ບາບີຄິວ ບູບເຟ່ ຊາຍຫາດ
ທຸກໆວັນເສົາ - ເລີ່ມ 6 ໂມງແລງ

CHICKEN SKEWERS, CUCUMBER,
CHILI PEPPER, CHERRY TOMATOES
ໄກ່ຊຽບໄມ້, ໝາກແຕງ, ໝາກເພັດພິກໄທ,
ເຊີລີ ໝາກເລັ່ນ

WHOLE TILAPIA FISH STUFFED WITH LEMONGRASS
ປານິນໝົດທັງໂຕ ໃຊ້ຫົວສີໄຄຍັດໃສ່ທ້ອງ

CHICKEN WINGS MARINATED IN LOCAL
PRODUCED HONEY, SOJA SAUCE,
AND SESAME OIL

ປີກໄກ່ ໝັກນ້ຳເຜິ້ງທ້ອງຖິ້ນ,
ຊອສທົວເຫຼືອງ ແລະ ນ້ຳມັນໝາກງາ.

PORK MARINATED IN GARLIC, LEMON, OLIVE OIL
ໝູໝັກໃສ່ກະທຽມ, ໝາກນາວ, ນ້ຳມັນໝາກກອກ

SERVED WITH // ເຊິ່ງເສີບກັບ
RICE, LETTUCE IN AN APPLE VINEGAR DRESSING, FRESH
TOMATO SALAD WITH OREGANO AND BAKED POTATOES
ເຂົ້າ, ຜັກສະຫຼັດ ກັບຊອດສະຫຼັດນ້ຳລິມສາຍຊູແອບເປັນ,
ສະຫຼັດໝາກເລັ່ນສິດ ກັບ ໂອຣິກາໂນ ແລະ ມັນຝຣັ່ງອົບ.



**SNACKS
& TAPAS**



SANCTUARY
NAM NGUM BEACH RESORT



SANCTUARY

NAM NGUM BEACH RESORT

ASIAN

SNACKS & TAPAS



ຂົວຜັກບົ່ງກຸ້ງ

KWAA PAKBONG KUNG

FRIED MORNING GLORY IN FLAVORED GARLIC, CHILI PEPPER AND SOYA SAUCE.

• 3.5\$ •



ແນມຈີນຜັກ

NEM TJUUN PAK

VEGETABLE-FRIED SPRING ROLLS SERVED WITH A CHILI AND GARLIC DIPPING SAUCE.

• 3.3\$ •



ແນມຈີນໝູ

PORK FRIED SPRING ROLLS

HANOI STYLED PORK FRIED SPRING ROLLS SERVED WITH A CHILI AND GARLIC DIPPING SAUCE.

• 4.9\$ •



ຈີນປາ

PAAH TJUUN

DEEP FRIED LAOTIAN FISH FILET ALONG WITH A SPICY SAUCE DIPPING.

• 5.3\$ •



ບັ້ງກະດູກຂ້າງໝູ

LAOTIAN BARBECUE PORK RIBS

TENDER MARINATED PORK RIBS ALONG WITH A SPICY SAUCE DIPPING.

• 5.7\$ •

GLUTEN FREE • 100% VEGETARIAN • VEGAN

ALL PRICES ARE EXCLUSIVE OF 7 % VAT

WELCOME AND « BON APPÉTIT »



SANCTUARY

NAM NGUM BEACH RESORT

WESTERN

SNACKS & TAPAS



ຈີນມັນຝຣັ່ງ

FRENCH FRIES PLATE

HOUSE MADE FRENCH FRIES SERVED WITH HOMEMADE MAYONNAISE AND ANDALUCÍA SAUCE.

• 3\$ •



ແຊນວິດກາລີໄກ່

CHICKEN CLUB SANDWICH IN CURRY

CURRY FLAVORED SLICED CHICKEN BREAST IN TOASTED BREAD WITH CHEDDAR CHEESE, HOMEMADE MAYONNAISE, CRISPY ONION, LETTUCE, TOMATOES, CUCUMBER AND SHALLOTS.

• 3.9\$ •



ແສນວິດປັ້ງສະຕ່າຍຝຣັ່ງ

CROQUE MONSIEUR

FRENCH STYLE HAM AND CHEESE TOASTED SANDWICH. SERVED WITH COLESLAW SALAD.

• 4.5\$ •

GLUTEN FREE • 100% VEGETARIAN • VEGAN

ALL PRICES ARE EXCLUSIVE OF 7 % VAT

WELCOME AND « BON APPÉTIT »



SANCTUARY

NAM NGUM BEACH RESORT

ASIAN MAIN COURSES

MEAT SIDE



ເຂົ້າພັດ

KHAO PAD

FRIED RICE WITH CARROTS, LONG BEANS, SPRING ONIONS AND OMELET SLICES. CHILI AND SOYA SAUCE ON THE SIDE.

SELECTION TO CHOOSE FROM:

- BEEF, CHICKEN OR PORK
- SHRIMPS: + 1.2\$

• 3\$ •



ຂົ້ວໄກ່ ຫີມະພານ

KWAA KAI HEE MA PAN

STIR-FRIED CHICKEN BREAST IN CASHEW NUTS SERVED WITH STEAMED RICE.

• 5.7\$ •



ຊີ້ນຕາດ

SINDAT / LAOTIAN BARBECUE

COOK YOUR OWN LAO BARBECUE WITH SLICED TENDER PORK, BEEF FILLET AND PORK BELLY. ON TOP: A VEGGIE BASKET WITH EGGS, VERMICELLI, SALAD, CARROTS, TOMATOES, CABBAGE AND MUSHROOMS. GRILL AND PLUNGE INTO A BROTH SOUP. SPICY SAUCE ON THE SIDE.

PRICE PER PERSON:
5.7\$

MEAT REFILL ONE PLATE: **2.7\$**

REFILL OF VEGETABLE BASKET: **2\$**

GLUTEN FREE • 100% VEGETARIAN • VEGAN

ALL PRICES ARE EXCLUSIVE OF 7 % VAT

WELCOME AND « BON APPÉTIT »



SANCTUARY

NAM NGUM BEACH RESORT

ASIAN MAIN COURSES

FISH SIDE



ປາສະຫວັນ

PAAH SAVANH

WHOLE LOCAL TILAPIA DEEP FRIED FISH COOKED WITH A MIX OF SLICED CARROTS, CABBAGE, ONIONS TOPPED WITH CORIANDER, LIME AND CHILI. SERVED WITH STEAMED RICE.

FOR TWO PERSONS

• 8.7\$ •



ແກງປາ

KENG PAAH

LOCAL MARKET FISH SOUP WITH TOMATOES, LEMONGRASS, GINGER, ONIONS, KAFFIR LEAVES AND BASIL BROTH. SERVED WITH STEAMED RICE.

• 5.3\$ •



ລາບປາ

LAAP PAAH

TRADITIONAL MINCED FISH SALAD MINT FLAVOR. CHOPPED FISH FILET, MINT, CORIANDER, STICKY RICE FLOUR, LIME, FISH SAUCE, CHILI PEPPER, SHALLOT, AND LEMONGRASS. SERVED WITH STEAM RICE.

• 3.6\$ •



ຊຸຊີປາ

CHU-CHI PAAH

LAOTIAN TILAPIA FILET WITH COCONUT MILK, RED CURRY, KAFFIR LIME LEAVES, BASIL, FISH SAUCE AND CHILI PEPPER. SERVED WITH STEAMED RICE.

• 5.3\$ •

GLUTEN FREE • 100% VEGETARIAN • VEGAN

ALL PRICES ARE EXCLUSIVE OF 7 % VAT

WELCOME AND « BON APPÉTIT »



SANCTUARY

NAM NGUM BEACH RESORT

ASIAN

LAO TRADITIONAL



ຕຳໝາກຫຸ່ງ

PAPAYA SALAD

LAO STYLE PAPAYA SALAD. CAROTT, CHERRY TOMATO, LEMON, GARLIC, PEANUT, CHILI AND A BIT OF SUGAR. TO ORDER SPICY OR NOT!

• 2\$ •



ຕຳຫມາກແຕງ

LAO CUCUMBER SALAD

TRADITIONAL SPICY CUCUMBER SALAD. CUCUMBER, CHILI, PEANUTS, CORIANDER, GARLIC, FERMENTED FISH, FISH SAUCE AND CHERRY TOMATO.

• 2\$ •



ຜັດກະເຟົາໄກ່

PAD KAPAO KAI

MINCED CHICKEN ON BASIL SERVED WITH STEAM RICE. CHICKEN BREAST, CHILI-PEPPER, THAI BASIL, GREEN BEAN, GARLIC, SWEET SOYA SAUCE, BLACK SOYA SAUCE, OYSTER SAUCE AND FRIED-EGG ON TOP.

• 3.1\$ •



ເຂົ້າຫນຽວ

STICKY RICE

STICKY RICE IS THE MOST POPULAR DISH ACCOMPANIMENT IN LAOS

• 0.5\$ •

GLUTEN FREE • 100% VEGETARIAN • VEGAN

ALL PRICES ARE EXCLUSIVE OF 7 % VAT

WELCOME AND « BON APPÉTIT »



SANCTUARY

NAM NGUM BEACH RESORT

WESTERN

MAIN COURSES



ຊອງທຸຍຣີ ຊີສເບີເກີ

SANCTUARY'S CHEESEBURGER

BEEF, CHEDDAR CHEESE, TOMATOES, LETTUCE, SERVED WITH FRENCH FRIES, HOUSE MADE MAYONNAISE, KETCHUP, MUSTARD, AND RELISH SAUCE.

• 8.7\$ •



ໄກ່ຝາມຊອສເຫັດ

FARM CHICKEN FILET MUSHROOM SAUCE

PAN GRILLED CHICKEN BREAST COOKED WITH SHALLOTS DEGLAZED WITH RICE ALCOHOL AND TOPPED WITH A CREAMY LOCAL MUSHROOM SAUCE. SERVED WITH FRENCH FRIES.

• 7.2\$ •



ສະປາເກັດຕີ້ ຕາຣ໌ໂບ່ນາຣາ

SPAGHETTI ALLA CARBONARA

SPAGHETTI PASTA SERVED WITH A CREAMY WHITE WINE SAUCE, BACON AND ONION. TOPPED WITH EGG YOLK AND PARMESAN CHEESE.

• 7.6\$ •



ໂພໂມໂຕໂຣ ຊີ້ນໝູລູກກອນ

POMODORO MEATBALLS

MINCED PORK MEATBALLS IN A GARLIC, TOMATO AND MUSHROOM SAUCE. CHOICE OF MASHED POTATO OR FRENCH FRIES ON THE SIDE.

• 7\$ •



ສະປາເກັດຕີ້ ໂບໂລເນສ໌

SPAGHETTI BOLOGNESE

SPAGHETTI PASTA WITH CHOPPED BEEF AND PORK, CARROTS, ONIONS, CELERY, RED WINE AND HOUSE MADE TOMATO SAUCE. TOPPED WITH PARMESAN CHEESE.

• 6.1\$ •

GLUTEN FREE • 100% VEGETARIAN • VEGAN

ALL PRICES ARE EXCLUSIVE OF 7 % VAT

WELCOME AND « BON APPÉTIT »



SANCTUARY

NAM NGUM BEACH RESORT

WESTERN

VEGETARIAN SIDE



ຜັກກາລີເຫຼືອງ

VEGETARIAN YELLOW CURRY

YELLOW CURRY OF SLOWLY COOKED POTATOES, CARROTS, LONG BEANS, ONIONS, CURRY, KAFFIR LIME LEAVES AND COCONUT MILK SERVED WITH STEAMED RICE.

• 4.2\$ •



ຕຳໝາກແຕງສະຕາຍເຕືອກ

GREEK STYLE CUCUMBER SALAD

SLICED CUCUMBER WITH SPRING ONIONS AND CHOPPED GARLIC IN A LEMONY YOGHURT SAUCE.

• 2.8\$ •



ສະປາເກັດຕີ້ ເພສໂຕ້ ແລະ ພາເມຊານ

SPAGHETTI PESTO AND PARMESAN

SPAGHETTI PASTA IN A HOMEMADE PESTO SAUCE, TOPPED WITH PARMESAN CHEESE.

• 6.1\$ •



ຍ່າກຣໍນີ

CHEF'S PENNE A LA PROVENÇALE

PASTA PENNE, TOMATO SAUCE, EGGPLANT, ZUCHINNI, ONION, BLACK OLIVE, AND PARMESAN CHEESE.

• 3.8\$ •

GLUTEN FREE • 100% VEGETARIAN • VEGAN

ALL PRICES ARE EXCLUSIVE OF 7 % VAT

WELCOME AND « BON APPÉTIT »



SANCTUARY

NAM NGUM BEACH RESORT

OUR SALADS



ຍ່າສະລັດຫຼວງພະບາງ

NIAM SALAD

TRADITIONAL LAOTIAN SALAD. LETTUCE, TOMATOES, SPRING ONIONS, CUCUMBER, CORIANDER, PEANUTS ALONG WITH A BOILED EGG YOLK IN MAYONNAISE AND LIME MILK DRESSING.

• 3.2\$ •



ຕ່ຳໝາກຫຼັງ

PAPAYA SALAD

LAO STYLE PAPAYA SALAD WITH A MIX OF CUCUMBER, CHERRY TOMATOES, LEMON, GARLIC, PEANUTS, CHILI AND A PINCH OF SUGAR. TO ORDER SPICY OR NOT!

• 2\$ •



ຕ່ຳໝາກແຕງສະຕາຍເກັຣກ

GREEK SALAD

SLICED CUCUMBER WITH SPRING ONIONS AND CHOPPED GARLIC IN A LEMONY YOGHURT SAUCE.

• 2.8\$ •

GLUTEN FREE • 100% VEGETARIAN • VEGAN

ALL PRICES ARE EXCLUSIVE OF 7 % VAT

WELCOME AND « BON APPÉTIT »



SANCTUARY
NAM NGUM BEACH RESORT

DESSERTS



ກະແຫຼ່ງສອງຊັ້ນ

HOMEMADE ICE-CREAM

2 SCOOPS OF VANILLA OR CHOCOLATE
ICE CREAM

• 2.1 •



ສະລັດໝາກໄມ້ລວມ

EXOTIC FRUIT SALAD

MIXED SEASONAL FRUIT PLATTER TOPPED
WITH ORANGE JUICE AND MINT.

• 1.7 •



ເຄຣບ

CRÊPES

HOMEMADE CRÊPES FLAMBÉES WITH
RICE ALCOHOL. CARAMELIZED WITH LAO
HONEY AND SERVED WITH LIME AND
CACAO POWDER.

• 3.4\$ •

GLUTEN FREE • 100% VEGETARIAN • VEGAN

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WELCOME AND « BON APPÉTIT »



SANCTUARY
NAM NGUM BEACH RESORT

LAO DISH

ອາຫານລາວ

ຂົ້ວຜັກບັ້ງກຸ້ງ / Kwaa Pak Bong Kuing	• 3.4 \$
ແນມຈິນຜັກ / Nem Tjuun Pak	• 3.3 \$
ແນມຈິນໝູ / Pork fried spring rolls	• 4.9 \$
ຈິນປາ / Paah Tjuun	• 5.3 \$
ບັ້ງກະດູກຂ້າງໝູ / Laotian BBQ pork	• 5.7 \$
ເຂົ້າພັດ / Khao pad	• 2.8 \$
ເຂົ້າພັດກຸ້ງ / Shrimp fried rice	• 3.8 \$
ຂົ້ວໄກ່ ຫິມະພານ / Kwaa kai hee ma pan	• 5.7 \$
ກະລີໄກ່ / Yellow Curry Chicken	• 4.8 \$
ຊຸດຕົ້ມໄກ່ ເຂົ້າໜຽວ 1 ຕິບ / Tom yam kai	• 10.6 \$
ປາສະຫວັນ / Paa savanh	• 8.7 \$
ແກງປາ / Keng Paah	• 5.3 \$
ລາບປາ / Laap Paah	• 3.6 \$
ຕຳໝາກຫຸ່ງ / Papaya salad or ຕຳໝາກແຕງ / Lao cucumber salad	• 2 \$
ຕົ້ມຍຳກະດູກຂ້າງໝູ / Tom yam pork ribs	• 6\$
ຜັດກະເໝົາໄກ່ / Pad Kapao kai	• 3.1 \$
ຂົ້າໜຽວ / Sticky rice	• 0.5 \$
ໄຂ່ຈຽງໝູສັບ / Minced Pork Omelette	• 3.7 \$
ຈິນໄຂ່ທຳມະຊາດ / Vegetable omelette, Omelette Nature	• 3 \$
ຈິນປາສົ້ມ / Fried fish sour	• 3.8 \$
ສະເຕັກງົວລາວ / Beef Lao Steak	• 7 \$
ຂົ້ວຜັກລວມມິດ / Fried Mix vegetables	• 2.3\$
ຊຸດບັ້ງໄກ່ / Ping kai set	• 12.9 \$

GLUTEN FREE • 100% VEGETARIAN • VEGAN

ALL PRICES ARE EXCLUSIVE OF 7 % VAT

WELCOME AND « BON APPÉTIT »



SANCTUARY

NAM NGUM BEACH RESORT

REFRESHING COCKTAILS

• 5\$ •

- 1 **NAM NGUM COSMOPOLITAN**
Vodka, Cointreau, hibiscus juice
- 2 **PINA COLADA**
Rhum, Malibu, pineapple juice, coconut milk
- 3 **BLUE LAGOON**
Blue curacao, Vodka, Lime juice
- 4 **CAIPIRINHA**
Cachaca, Sugar syrup, Lime juice, White sugar
- 5 **GIN TONIC**
Gin, Schweppes tonic, Lime juice
- 6 **MAI TAI**
White and Brown Rhum, Orgeat, Lime, Cointreau
- 7 **WHISKY SOUR**
Single malt, Lime, Sugar syrup, Egg white
- 8 **MOJITO**
White rhum, Lime juice, Sugar syrup, Mint
- 9 **MARGARITA**
Tequila, Lime juice, Cointreau
- 10 **SILVER GIN FIZZ**
Gin, Lime, Sugar syrup, Egg white
- 11 **NEGRONI**
Gin, Campari, martini Bianco
- 12 **LONG ISLAND ICED TEA**
Vodka, Gin, Rhum, Cointreau, Tequila, Lime, Sugar

NON-ALCOHOL

- Healthy drink** • 3.2 \$
Lemongrass with mint on ice
- Sour honey** • 3.2 \$
Apple juice, orange juice, lime juice, a bit of honey

JUICES

- Orange Juice** • 1.5 \$
- Pineapple Juice** • 1.5 \$
- Apple juice** • 1.5 \$
- Lime Juice** • 1.5 \$
- Fresh seasonal fruit shake** • 3 \$

SOFT DRINKS

- Pepsi sugar free** • 1.5 \$
- 7up** • 1.5 \$
- Schweppes / Schweppes lemon** • 1.5 \$

COFFEE & TEA

- Lipton tea/ green tea** • 1.5 \$
- Black lao coffee** • 1.5 \$
- Lao coffee milk** • 1.5 \$
- Espresso** • 1.5 \$
- Cappucino** • 2.5 \$
- Ice Lao coffee** • 2.5 \$
- Ice tea with honey & lemon** • 2 \$

WATER

- Sparkling water (33cl)** • 1 \$
- Still water (33cl)** • 1 \$

APERITIFS

- Pastis / Perroquet / Tomate** • 2 \$
- Martini Bianco / Martini Rosso** • 4.5 \$
- Malibu** • 4.5 \$
- Rhum white / brown** • 5 \$
- Vodka / Tequila / Gin** • 5 \$

OUR WHISKY

- Jack Daniel** • 5 \$
- Jameson** • 5 \$
- Johnnie Walker red label** • 5 \$
- Johnnie Walker black label** • 6 \$

DIGESTIVES

- Bailey** • 4 \$
- Armagnac** • 8 \$
- Calvados** • 8 \$
- Cognac** • 8 \$

BEER & CIDER

- Lao Beer small (33cl)** • 2.5 \$
- Laos Beer big (64cl)** • 3 \$
- Lao Beer Gold (33 cl)** • 2.5 \$
- Laos dark Beer (33cl)** • 2.5 \$
- Beer Lao IPA (33cl)** • 2.5 \$
- Beer Lao White (33cl)** • 2.5 \$
- Carlsberg (33cl)** • 3.5 \$
- Heineken big bottle** • 3.5 \$

ALL PRICES ARE EXCLUSIVE OF 7 % VAT

WELCOME AND « BON APPÉTIT »



SANCTUARY
NAM NGUOM BEACH RESORT

WINE LIST

WINE BY THE GLASS



Red wine by the glass
3.5 \$



White win by the glass
3.5 \$

WINE BY THE BOTTLE

- WHITE WINES -



CRISP AND LIVELY
Privilège de Drouet
IGP Loire Valley
(Sauvignon blanc), 2015
30\$

SOFT AND BUTTERY
75 cl Muscadet Serve et maine
BIDGI (Melon de Bourgogne
Organic)
35\$

AROMATIC
**SAUMUR Les Hauts
de Sanziers**
(chenin blanc), 2019
35\$

SWEET WINE
Château Sablou Bergerac
Moelleux
(Sauvignon Blanc, Semillion),
2017
35\$

- RED WINES -



LIGHT RED
Domaine J&G Musso
Côtes Chalonnaises,
Biologic Wine (Pinot Noir),
2015
50\$

**Saumur Champigny Domaine
de la Seigneurie**
(Cabernet Franc), 2019
35\$

CLASSIC BORDEAUX

Château Cazeau
Oak Barrell
(Merlot, Cabernet Sauvignon),
2019
30\$

Château la Croix Saint Andre
Lalande de Pomerol
(Cabernet Sauvignon, Merlot),
2018
50\$

INTENSE & CONCENTRATED

**Costiere de nimes duvergues
Ranvier**
Rhone
(Grenache, Syrah, Mourvedre),
2016
35\$

Chemin des Olivettes
Coteaux du Languedoc,
(Syrah, Grenache, Mourvedre,
Carignan), 2016
35\$

- ROSÉ WINE -



Château Montaurone
AOP Coteaux d'Aix en
Provence, Cuvée Tradition
(Clairette, Vermentino,
Ugni Blanc), 2018
35\$

- CHAMPAGNE -



1^{er} Cru Nicolas Gueusquin,
(Pinot Noir Chardonnay)
65\$

ALL PRICES ARE EXCLUSIVE OF 7 % VAT

WELCOME AND « BON APPÉTIT »



SANCTUARY

NAM NGUM BEACH RESORT

ຄອກເທວສິດ

• 5\$ •

- 1 ນ້ຳງື່ມສາກົນ
ໄວນກຳ,
ຄອນໄທຣນ
ນ້ຳດອກສະບາ
- 2 ປານີ ໂກລາດາ
ເຫຼົ້າຮຳ,
ມາລິບູ, ນ້ຳໝາກນັດ,
ກະທິ
- 3 ບລູລາກູນ
ບລູ ຄູລາກາວ,
ໄວນກາ,
ນ້ຳໝາກນາວ
- 4 ໄຄເປຣິນເນຍ
ຄາສະກະ,
ນ້ຳຕານເຊືອມ,
ນ້ຳໝາກນາວ,
ນ້ຳຕານຂາວ
- 5 ຈິນໂທນິກ
ຈິນ,
ສະເວັບປສ ໂທນິກ,
ນ້ຳໝາກນາວ
- 6 ໄມໄທ
ເຫຼົ້າຮຳສີຂາວນ້ຳຕານ,
ອິຈິທູ, ໝາກນາວ,
ຄອນໄທຣນ
- 7 ເຫຼົ້າສົ້ມ
ເຫຼົ້າເຂົ້າບາເລ,
ໝາກນາວ,
ນ້ຳຕານເຊືອມ,
ໄຂຂາວ
- 8 ມາຈິໂຕະ
ເຫຼົ້າຮຳຂາວ,
ນ້ຳໝາກນາວ,
ນ້ຳຕານເຊືອມ,
ການກຳ
- 9 ມາກຳລິຕ້າ
ເທັກຄິວລາ,
ນ້ຳໝາກນາວ,
ຄອນໄທຣນ
- 10 ຊິວເວີ້ຈິນຝິສ
ຈິນ, ໝາກ ນາວ,
ນ້ຳຕານເຊືອມ,
ໄຂຂາວ
- 11 ເນກໍຣນີ
ຈິນ, ຄຳປາຣີ,
ມາທິນນີ,
ບຽງໄກ
- 12 ຊາເຢັນລອງໄອແລນ
ໄວນກຳ, ຈິນ, ເຫຼົ້າຮຳ,
ເຕັກຄິວລາ,
ໝາກນາວ,
ນ້ຳຕານ

ບໍ່ມີແອວກໍ່ຫໍ່

- ເຄື່ອງດື່ມເພື່ອສຸຂະພາບ
ຫົວສີໄຄ, ການກຳ ໃສນ້ຳແຂງ 3.2 \$
- ນ້ຳເຜິ້ງສົ້ມ 3.2 \$
ນ້ຳແອບເປັນ, ນ້ຳສົ້ມ, ໝາກນາວ, ໃສນ້ຳເຜິ້ງເຫຼັກນ້ອຍ

ນ້ຳໝາກໄມ້

- ນ້ຳສົ້ມ 1.5 \$
- ນ້ຳໝາກນັດ 1.5 \$
- ນ້ຳແອບເປັນ 1.5 \$
- ນ້ຳໝາກນາວ 1.5 \$
- ປັ້ນລວມໝາກໄມ້ສິດ 3 \$

ນ້ຳອັດລົມ

- ເປບຊີ ບໍ່ມີນ້ຳຕານ 1.5 \$
- ເສເວີນອັບ 1.5 \$
- ສະເວບ / ສະເວບໝາກນາວ 1.5 \$

ກາເຟ & ຊາ

- ຊາລົບຕົ້ນ / ຊາຂຽວ 1.5 \$
- ລາວກາເຟດຳ 1.5 \$
- ລາວກາເຟນົມ 1.5 \$
- ກາເຟເອັສສະເປຣສ໌ໂຊ 1.5 \$
- ຄາບູຊີໂນ 2.5 \$
- ລາວກາເຟເຢັນ 2.5 \$
- ຊາເຢັນນ້ຳເຜິ້ງໝາກນາວ 2 \$

ນ້ຳ

- ໂຊດາ (33cl) 1 \$
- ນ້ຳດື່ມທຳມະດາ (33cl) 1 \$

ເຄື່ອງດື່ມກ່ອນອາຫານ

- ເຫຼົ້າປາຕິດ / ເຫຼົ້ານົກແກ້ວ / ໝາກເລັ່ນ 2 \$
- ເຫຼົ້າມາທິນນີ ບຽນໄກ / ມາທິນນີ ໂຣດໂຊ 4.5 \$
- ມາລິບູ 4.5 \$
- ເຫຼົ້າຮຳຂາວ / ສີນ້ຳຕານ 5 \$
- ໄວນກຳ / ເທັກຄິວລາ / ຈິນ 5 \$

ເຫຼົ້າຂອງພວກເຮົາ

- ແຈັກແດນແນ້ວ 5 \$
- ເຈມສັນ 5 \$
- ຈອນນີ້ແດງ 5 \$
- ຈອນນີ້ດຳ 6 \$

ເຄື່ອງດື່ມຂະນະອາຫານ ຫຼື ຫຼັງອາຫານ

- ເຫຼົ້າຄົມເບເລ 4 \$
- ອາມາຍັກ 8 \$
- ແກລິວາດູສ໌ 8 \$
- ກອນແນັກ 8 \$

ເບຍ & ໄຊເດີ້

- ເບຍລາວແກ້ວນ້ອຍ (33cl) 2.5 \$
- ເບຍລາວແກ້ວໃຫຍ່ (64cl) 3 \$
- ເບຍໂກນ (33 cl) 2.5 \$
- ເບຍດຳແກ້ວນ້ອຍ (33cl) 2.5 \$
- ເບຍລາວໄອພິເອ (ລິດຊາດເຂັ້ມຊັ້ນ) (33cl) 2.5 \$
- ເບຍລາວຂາວ (ລິດຊາດນຸ້ມນວນ) (33cl) 2.5 \$
- ເບຍຄາກເບີຣ (33cl) 3.5 \$
- ໄຮເນເກັນ ແກ້ວໃຫຍ່ 3.5 \$

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WELCOME AND « BON APPÉTIT »



SANCTUARY

NAM NGUM BEACH RESORT

ລາຍການວ່າຍ

ວ່າຍເປັນຈອກ



ວ່າຍແດງຕໍ່ຈອກ
3.5 \$



ວ່າຍຂາວຕໍ່ຈອກ
3.5 \$

ວ່າຍເປັນແກ້ວ



- ວ່າຍຂາວ -
ລົດຊາດມີຊີວິດຊີວາ
ພິເສດຈາກດຣູເອັດ
ພູເຂົາລິວ IGP,
(ເຊີວິນນອນບລອງ), ປີ 2015
30\$

ລົດຊາດອ່ອນນຸ້ມລະມຸນ
75cl Muscadet Serve et maine
ວ່າຍນັກເມລອນຈາກສວນອໍກະນິກ
35\$

ໂຮແມນຕິກ
ເຊີມິວ ເລີຫໍ່ອກ
ຈາກຊັ້ນຊີເອີ
ເຊນິນບລອງ ປີ 2019
35\$

ວ່າຍຫວານ
ຊາຕູ ຊາບຣູ ແມກໂຊຫາຍ
ອອນນຸມນວນ,
(ເຊີວິນນອນບລອງ, ເຊມິລ່ອນ),
ປີ 2017
35\$



- ວ່າຍ ແດງ -
ແດງສິດ
ດູແມ່ນ ຈີຍ & ຈີ ມຸ່ຍໂຊ
ກູອດຈາລູເນັສ
ວ່າຍໄປໂອໂລຈິກ (ປີນວດນິວ),
ປີ 2015
50\$

ເຊີມິວ ແຊມເປນ ໂຕເມນ
ຊັ້ນດີແຫງພະຄະວານ
ກາແບເນັດຝຣັ່ງ ປີ 2019
35\$

ຄລາສສິກບໍດູ
ຊາໂຕ ກາໂຊ
ອອກບາເຣວ
(ເມີໂຮ ກາເບີເນັດ ເຊີວິນນ່ອນ) 2019
30\$

ຊາຕູລາ ຄົວຊ່ອງ ຕ່ອງເຕຣ
ລາລິນ ເດີ ປອມມາໂຮ
(ກາເບີເນັດ ເຊີວິນນອນ, ເມີຣອນ) ປີ
2018
50\$

ລົດຊາດແຮງ & ເຂັ້ມຊັ້ນ
ຄອສເທຍ ເດີ ນຳ ດູແວນ ຮັ່ນເວ່ຍ
ໂຮນ,
(ເກຣດນາດ, ຊີຣາດ ມູເວຍ) 2016
35\$

ເລີ ໂອລິບເອັດ ເຊີມິນ
ຈາກເນີນເຂົ້າແຫງກຸຍດອບ,
(ຊີຣາດ, ເກຣດນາດ, ມູເວຍ,
ຄາຣິນຽນ), ປີ 2016
35\$



- ວ່າຍກູຫຼາບ -
ຊາຕູມິນຕາ ຮອນ
AOP ກົວເດັກຊອງ ໄຜວ່ອງສ໌,
ກົວເຊພິນເມືອງ (ຄົວເຣເຕ,
ເວຍມອງທິນູ, ອູນີ ບລອງ), ປີ 2018
35\$



- ແຊມເປນ -
ອັນດັບ 1 ຂອງຕູນີກົວໂລເກສ໌ກັງສ໌,
(ປີນອດ ນິວ ຊາດູເນ)
65\$

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