



SANCTUARY

NAM NGUM BEACH RESORT

RESTAURANT







**GOURMET  
ASIAN  
CUISINE**



**WESTERN  
SPECIALTIES**

  
**SANCTUARY**  
 NAM NGUM BEACH RESORT








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

• 15\$ •



**ບາບີຄິວ ບຸບເຟ່ 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 ໝັກນ້ຳເຜິ້ງທ້ອງຖິ່ນ,  
ຊອສ໌ທົ່ວເຫຼືອງ 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 ກັບຊອດສະຫຼັດນ້ຳສົມສາຍຊູແອບເປັນ,  
ສະຫຼັດໝາກເລັ່ນສົດ ກັບ ໄອຣີກາໂນ ແລະ ມັນຝຣັ່ງອົບ.

*Minimum 10 pax for BBQ on the Beach every Saturday  
( ສຳລັບສິບຄົນຢູ່ ຫາດຊາຍ )*



**SNACKS  
& TAPAS**



SANCTUARY

NAM NGUM BEACH RESORT







SANCTUARY

NAM NGUM BEACH RESORT

ASIAN

## SNACKS & TAPAS



ຂົວຜັກປັງ

**KWAA PAKBONG**

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

• 2.5\$ •



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\$ •



ປັງກະດູກຂ້າງໝູ

**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\$ •



ແສນວິດບັງສະຕ່າຍຝຣັ່ງ

CROQUE MONSIEUR

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

• 4.5\$ •

GLUTEN FREE • 100% VEGETARIAN • VEGAN

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WELCOME AND « BON APPÉTIT »



SANCTUARY

NAM NGUM BEACH RESORT

## ASIAN MAIN COURSES

### MEAT SIDE



ខ្មៅប៉ាត

#### 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\$ •



ជ័រកាបោកបាយ

#### 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\$ •



ខ្លឹមក្រៃ បិរមឃ្មាន

#### KWAA KAI HE MA PAN

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

• 5.7\$ •



ខ្ញីនពាត

#### 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

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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\$ •



ຊູຊີປາ

**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\$ •

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WELCOME AND « BON APPÉTIT »



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NAM NGUM BEACH RESORT

ASIAN

LAO TRADITIONAL



ສະເຕັກລາວ

BEEF LAO STEAK

FRIED LAO LOCAL BEEF, BIG ONION, TOMATO, OYSTER SAUCE, PEPPER, SUGAR, SPRING ONION, CORIANDER.

• 7\$ •



ຕຳຫມາກແຕງ

LAO CUCUMBER SALAD

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

• 2\$ •



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

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SANCTUARY  
NAM NGUM BEACH RESORT

WESTERN  
MAIN COURSES



ຊ່ອງທ່ຽວ 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 ຄາຣ໌ໂບ່ນາຣ່າ

SPAGHETTI ALLA CARBONARA

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

• 7.6\$ •



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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

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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\$ •



ສະປາເກັດຕີ້ ເພສໂຕ້ ແລະ ພາເມຊານ

SPAGHETTI PESTO AND PARMESAN

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

• 6.1\$ •



ຍ່າກຣ໌ນີ

CHEF'S PENNE A LA PROVENÇALE

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

• 3.8\$ •

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NAM NGUM BEACH RESORT

## OUR SALADS



ຍໍາສະລັດຫຼວງພະບາງ

**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\$ •



ຕໍາໝາກຫຼ່ຽງ

**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\$ •



ຕໍາໝາກແຕງສະຕ່າຍເກືອກ

**GREEK SALAD**

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

• 2.8\$ •

**GLUTEN FREE • 100% VEGETARIAN • VEGAN**

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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 •



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**CRÊPES**

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

• 3.4\$ •

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## LAO DISH

### ອາຫານລາວ

#### ກະລືໄກ

Yellow Curry Chicken ..... • 4.8 \$

ຊຸດຕົ້ມໄກ່ ເຂົ້າໜຽວ 1 ຕິບ

Tom yam kai ..... • 10.6 \$

ຕົ້ມຍຳກະດູກຂ້າງໝູ

Tom yam pork ribs ..... • 6\$

ໄຂ່ຈຽວໝູສັບ

Minced Pork Omelette ..... • 3.7 \$

ຈີນໄຂ່ທຳມະຊາດ

Vegetable omelette, Omelette Nature ..... • 3 \$

ຈີນປາລື້ມ

Fried fish sour ..... • 3.8 \$

ຂົ້ວຜັກລວມມິດ

Fried Mix vegetables ..... • 2.3\$

ຊຸດປັ້ງໄກ່

Ping kai set ..... • 12.9 \$

GLUTEN FREE • 100% VEGETARIAN • VEGAN

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WELCOME AND « BON APPÉTIT »



# SANCTUARY

NAM NGUM BEACH RESORT

## REFRESHING COCKTAILS

• 5\$ •

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

## 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

- Somerby Apple Cider (33cl)** • 2.5 \$
- 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 \$
- Heineken Can (33cl)** • 3 \$

ALL PRICES ARE EXCLUSIVE OF 7 % VAT

WELCOME AND « BON APPÉTIT »





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## WINE LIST

### WINE BY THE GLASS



House wine Red  
4\$



House wine White  
4\$

### WINE BY THE BOTTLE

#### - WHITE WINES -



LOIRE VALLEY, FRANCE  
**Privilège de Drouet 2020,**  
*Chardonnay*  
40\$

**Privilège de Drouet 2020,**  
*Sauvignon Blanc*  
40\$

**Les Hauts de Sanziers 2019,**  
*Saumur, Chenin Blanc*  
45\$

SOUTH WEST, FRANCE  
**Château Le Sablou 2019 (sweet wine),**  
*Cotes de Bergerac, Semillon and Sauvignon Blanc*  
38\$

BURGUNDY, FRANCE  
**Pierre de Prehy 2020,**  
*Chablis, Chardonnay*  
80\$

#### - RED WINES -



BORDEAUX, FRANCE  
**Château Cazeau 2019,**  
*Bordeaux, Merlot and Cabernet Sauvignon*  
35\$

**Château de Bense Cru Bourgeois 2016,** Medoc,  
*Cab. Sauvignon, Merlot, Cab. Franc*  
60\$

RHONE VALLEY, FRANCE  
**Coteaux de la Beaume 2019,**  
*Crozes Hermitage, Syrah*  
75\$

**Château La Croix Saint-Andre 2018,** Lalande Pomerol,  
*Merlot, Cab. Sauvignon*  
65\$

**Chateau Les Eyquem 2019,** Margaux,  
*Cabernet Sauvignon, Merlot*  
90\$

LOIRE VALLEY, FRANCE  
**Domaine de la Seigneurie 2019,**  
*Saumur Champigny, Cabernet Franc*  
45\$

LANGUEDOC ROUSSILLON, FRANCE  
**Hameau des Ollieux 2019,**  
*Corbieres, Syrah, Grenache and Carignan*  
40\$

**Chemin des Olivettes 2019,**  
*Coteaux du Languedoc, Syrah, Grenache and Carignan*  
40\$

#### - ROSÉ WINE -



PROVENCE, FRANCE  
**Château Montaurone Organic 2021,** Coteaux d'Aix en Provence, Syrah, Grenache, Cinsault  
40\$

#### - SPARKLING WINE -



LOIRE VALLEY, FRANCE  
**Cremant Brut Henri de Belvives,** Chenin blanc and Chardonnay  
45\$

CHAMPAGNE, FRANCE  
**Nicolas Gueusquin 1er Cru,** Pinot Noir and Chardonnay  
110\$

ALL PRICES ARE EXCLUSIVE OF 7 % VAT

WELCOME AND « BON APPÉTIT »



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ຄອກເທວສິດ

• 5\$ •

- 1  
ນ້ຳຖິ້ມສາກົນ  
ໄວ້ນກ່າ,  
ຄ່ອນໄທຣນ  
ນ້ຳດອກສະບາ
- 2  
ປານີ ໂກລາດາ  
ເຫຼົ້າຮຳ,  
ມາລິບູ,  
ນ້ຳໝາກນັດ,  
ກະທິ
- 3  
ບລູລາກູນ  
ບລູ ຄລາກາວ,  
ໄວ້ນກ່າ,  
ນ້ຳໝາກນາວ
- 4  
ໄຄເປຣິນເນຍ  
ຄາສະກະ,  
ນ້ຳຕານເຊື່ອມ,  
ນ້ຳໝາກນາວ,  
ນ້ຳຕານຂາວ
- 5  
ຈິນໂທນິກ  
ຈິນ,  
ສະເວັບປສ໌ ໂທນິກ,  
ນ້ຳໝາກນາວ
- 6  
ໄມໄທ  
ເຫຼົ້າຮຳສີຂາວນ້ຳຕານ,  
ອິຈິທ, ໝາກນາວ,  
ຄ່ອນໄທຣນ
- 7  
ເຫຼົ້າສົ້ມ  
ເຫຼົ້າເຂົ້າບາເລ່,  
ໝາກນາວ,  
ນ້ຳຕານເຊື່ອມ,  
ໄຂ່ຂາວ
- 8  
ມາຈິໂຕະ  
ເຫຼົ້າຮຳຂາວ,  
ນ້ຳໝາກນາວ,  
ນ້ຳຕານເຊື່ອມ,  
ກ້ານກ່າ
- 9  
ມາກຳລິຕ້າ  
ເທັກຄິວລາ,  
ນ້ຳໝາກນາວ,  
ຄ່ອນໄທຣນ
- 10  
ຊິວເວີ້ຈິນຝີສ໌  
ຈິນ, ໝາກ ນາວ,  
ນ້ຳຕານເຊື່ອມ,  
ໄຂ່ຂາວ
- 11  
ເນກຳຣນີ  
ຈິນ, ຄຳປາຣີ,  
ມາທິນນີ,  
ປຽງໂກ
- 12  
ຊາເຢັນລອງໄອ່ແລນ  
ໄວ້ນກ່າ, ຈິນ, ເຫຼົ້າຮຳ,  
ຄ່ອນໄທຣນ,  
ເຕັກກິວລາ,  
ໝາກນາວ,  
ນ້ຳຕານ

ບໍ່ມີແອວກໍ່ຫໍ່

- ເຄື່ອງດື່ມເພື່ອສຸຂະພາບ • 3.2 \$  
ຫົວສີໄຄ, ກ້ານກ່າ ໃສ່ນ້ຳແຂງ
- ນ້ຳເຜິ້ງສົ້ມ • 3.2 \$  
ນ້ຳແອບເປິນ, ນ້ຳສົ້ມ, ໝາກນາວ, ໃສ່ນ້ຳເຜິ້ງເຫຼັກນ້ອຍ

ນ້ຳໝາກໄມ້

- ນ້ຳສົ້ມ • 1.5 \$
- ນ້ຳໝາກນັດ • 1.5 \$
- ນ້ຳແອບເປິນ • 1.5 \$
- ນ້ຳໝາກນາວ • 1.5 \$
- ປັນລວມໝາກໄມ້ສົດ • 3 \$

ນ້ຳອັດລົມ

- ເປບຊີ ບໍ່ມີນ້ຳຕານ • 1.5 \$
- ເສເວັນອັບ • 1.5 \$
- ສະເວບ / ສະເວບໝາກນາວ • 1.5 \$

ກາເຟ & ຊາ

- ຊາລິບຕົ້ນ / 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 ປຽນໂກ / ມາທິນນີ ໂຣດໂຊ • 4.5 \$
- ມາລິບູ • 4.5 \$
- ເຫຼົ້າຮຳຂາວ / ສິນຕ້ານ • 5 \$
- ໄວ້ນກ່າ / ເທັກຄິວລາ / ຈິນ • 5 \$

ເຫຼົ້າຂອງພວກເຮົາ

- ແຈັກແດນແມ້ວ • 5 \$
- ເຈມສັນ • 5 \$
- ຈອນນີ້ແດງ • 5 \$
- ຈອນນີ້ດຳ • 6 \$

ເຄື່ອງດື່ມຂະນະອາຫານ ຫຼື ຫຼັງອາຫານ

- ເຫຼົ້າຄົມເບເລ • 4 \$
- ອາມາຍັກ • 8 \$
- ແກລິວາດູສ໌ • 8 \$
- ກ່ອນແນັກ • 8 \$

ເບຍ & ໄຊເດີ້

- ຊຳເມີບີ (33cl) • 2.5 \$
- ເບຍລາວແກ້ວນ້ອຍ (33cl) • 2.5 \$
- ເບຍລາວແກ້ວໃຫຍ່ (64cl) • 3 \$
- ເບຍໂກນ (33 cl) • 2.5 \$
- ເບຍດຳແກ້ວນ້ອຍ (33cl) • 2.5 \$
- ເບຍລາວໄອພິເອ (ລົດຊາດເຂັ້ມຊັ້ນ) (33cl) • 2.5 \$
- ເບຍລາວຂາວ (ລົດຊາດນຸ້ມນວນ) (33cl) • 2.5 \$
- ເບຍຄາກເບີຣ (33cl) • 3.5 \$
- ໄຮເນເກັນ ແກ້ວໃຫຍ່ • 3.5 \$
- ໄຮນີເກັນປ້ອງ • 3 \$

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