



MRS KHAMLA SAGNALAD
Executive Chef

RESTAURANT & BAR



SNACKS
& TAPAS



7 DAYS
A WEEK
FROM 10AM
TO 10PM





GOURMET
ASIAN
CUISINE



WESTERN
CHEF'S
SPECIALTIES





TRAVELLING THROUGH LAOS STARTERS



« TAM MAK HOUN »

PAPAYA SALAD

LUANG PRABANG STYLES SPICY PAPAYA SALAD, WITH SLICED GREEN PAPAYA, CHERRY TOMATO, RED CHILI, GARLIC, LEMON, SMALL EGGPLANT, SUGAR, SHRIMP PASTE. SALAD ON THE SIDE. TOPPED WITH PEANUTS.

ຕຳລື່ມໝາກຮຸ່ງຫລວງພະບາງ, ໃສ່ເລັ່ນນ້ອຍ, ຫມາກເຜັດ, ຫມາກເຂືອປອມ, ນໍ້າຕານ, ກະທຽມ, ກະບີ, ຫມາກນາວ, ຖົ່ວດິນ ໂຮຍຫນ້າ ແລະຜັກກັບໃສ່ທາງຂ້າງຈານ.

▪ \$3.00 ▪



« LAAP PA »

FISH SALAD

MINCED FRESH LUANG PRABANG RIVER FISH SALAD MIXED WITH GREEN BEAN, CORIANDER, SPRING ONION, MINT, GALANGA, LEMONGRASS, KAFIR LEAVES, SHALLOTS, LEMON, CHILI PEPPERS, RICE POWDER. LETTUCE, CUCUMBER AND WATERCRESS ON THE SIDE.

ລາບປາ, ໃສ່ເຄືອງຫອມ, ຖົ່ວຍາວ, ຜັກຫອມ, ບົວໄບ, ກ້ານກໍ່, ຂາ, ສີໂຄ, ໄປຄືຫູດ, ບົວແດງ, ຫມາກນາວ, ເຂົ້າຂົ້ວ, ຫມາກເຜັດ, ສະລັດ, ຫມາກແຕງ, ແລະຜັກນໍ້າໃສ່ຂ້າງຈານ.

▪ \$5.00 ▪



« NYAM SALAD »

LUANG PRABANG SALAD

TRADITIONAL LUANG PRABANG STYLE SALAD WITH WATERCRESS, CORIANDER, SLICED TOMATO, CUCUMBER. MINT AND FRIED SHALLOT ON TOP. HOMEMADE EGG YOLK SWEET AND SOUR SAUCE.

ຍໍ່ສະລັດຫລວງພະບາງ, ມີຜັກນໍ້າ, ຜັກຫອມ, ຫມາກເລັ່ນ, ຫມາກແຕງ, ກ້ານກໍ່, ຈຽວຫົວບົວ, ແລະຊອດໄຂ່ເທລືອ ງສົ້ມຫວານ.

▪ \$4.00 ▪



« JUN DOUKKHANG MOU »

LAOTIAN STYLES FRIED PORK RIBS

DEEP-FRIED LUANG PRABANG MARINATED PORK RIBS, COOK WITH GARLIC AND KAFFIR LIME.

ຈີນດູກຂ້າງຫມູ, ຫມັກເຄືອງປຸງກັບກະທຽມ, ໄປຄືຫູດ, ແລະກິນກັບແຈວສົ້ມ.

▪ \$6.00 ▪

PRICES ARE STATED IN US DOLLARS AND INCLUDE 7% VAT



TRAVELLING THROUGH LAOS STARTERS



« KHOUAFER »

VEGETARIAN FRIED NOODLE

LUANG PRABANG LOCAL NOODLE STIR FRIED WITH CARROT, WHITE CABBAGE, EGG, CORIANDER, SPRING ONION, OYSTER SAUCE, SOYA SAUCE, SALT AND PEPPER

ຂົ້ວເພີ, ຫລວງພະບາງ ໃສ່ກະລິດ, ຜັກກາດຂາວ, ໄຂ່, ຜັກຫອມ, ປົວໄບ, ຊອດຫອຍ, ສະອິ້ວແລະເກືອພິກໄທ.

▪ \$3.00 ▪



« SIN DET DIAOW »

SUNDRIED PORK SESAME

FRIED SUNDRIED PORK MARINATED, WITH OYSTER SAUCE, GARLIC, SALT PEPPER, AND SUGAR, SERVED WITH SWEET AND SPICY SAUCE.

ຈີນຊື້ນດອດຫລວງພະບາງ, ພິກໄທເຄື່ອງປຸງ, ມີຊອດຫອຍ, ກະທຽມ, ເກືອພິກໄທ, ນ້ຳຕານ, ແລະກິນກັບແຈວສົ້ມ

▪ \$5.00 ▪



« KHAO KOB »

CRISPY RICE

FRIED CRISPY RICE SERVED WITH 2 KIND OF LOCAL PASTE:

“JEOW MAKLENG” TOMATO AND “JEWBONG” SWEET AND SPICY CHILI PASTE

ຈີນເຂົ້າໂຂບມີ 2 ແຈວຄື, ແຈວຫມາກເລັ່ນ, ແລະແຈວບອງ

▪ \$3.00 ▪



« SAI HOUA »

LUANG PRABANG SAUSAGE

LUANG PRABANG SAUSAGE WITH OYSTER SAUCE, SHALLOT, LEMONGRASS, CORIANDER, PEPPER, SOYA, SERVED WITH “JEWBONG” SWEET AND SPICY CHILI PASTE

ໄສ້ອິວຫລວງພະບາງ, ເຮັດໃສ່ຊອດຫອຍ, ປົວແດງ, ສີໄຄ, ຜັກຫອມ, ພິກໄທ, ສະອິ້ວ, ເສີບກັບແຈວບອງ.

▪ \$5.00 ▪

PRICES ARE STATED IN US DOLLARS AND INCLUDE 7% VAT



TRAVELLING THROUGH LAOS MAIN COURSES



« SIN NGOUA KATIEM »

GARLIC SAUTÉED BEEF

FRIED SLICED OF BEEF TENDERLOIN SAUTÉED WITH GARLIC, ONION, SPRING ONION, LEMONGRASS, SOYA SAUCE AND OYSTER SAUCE. SERVED WITH STEAM RICE.

ຂົ້ວຊີ້ນງົວ, ກະທຽມ, ໃສ່ຫົວບົວໃຫຍ່, ບົວໂບ, ສີໂຄ, ສະອິ້ວ, ຊອດຫອຍ, ເສີບກັບເຂົ້າຈ້າວ.

▪ \$8.00 ▪



« KOUA PAT KING »

GINGER SAUTÉED CHICKEN

FRIED SLICED CHICKEN, WITH GINGER, ONION, GARLIC, CORIANDER, OYSTER SAUCE, SUGAR AND PEPPER. SERVED WITH STEAM RICE.

ຂົ້ວພັດຂີງໄກ່, ໃສ່ກະທຽມ, ຫົວບົວໃຫຍ່, ຜັກຫອມ, ຊອດຫອຍ, ນ້ຳຕານ, ພິກໄທ, ແລະເສີບກັບເຂົ້າຈ້າວ.

▪ \$6.00 ▪



« CURRY KAY »

CHICKEN CURRY

SLICED CHICKEN BREAST SLOWLY COOKED WITH CHILI PASTE, COCONUT, GARLIC, LEMONGRASS, SHALLOTS, ONION, BASIL & KAFFIR LEAVES. SERVED WITH STEAM RICE.

ແກງກາລີໄກ່, ໃສ່ຫນ້າແກງເພັດ, ກະທິ, ກະທຽມ, ສີໂຄ, ຫົວບົວແດງ, ບົວໃຫຍ່, ບົວລະພາ, ໄບຂີ້ຫູດ, ນ້ຳຕານ, ແລະເສີບກັບເຂົ້າຈ້າວ.

▪ \$7.00 ▪

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RESTAURANT & BAR



TRAVELLING THROUGH LAOS MAIN COURSES

« MOKPAA »

STEAM FISH IN BANANA LEAF

STEAM FISH IN BANANA LEAF WITH CELERY, SPRING ONION, LEMONGRASS, KAFFIR LIME LEAVES, HERBS, SHALLOTS, CHILI, FISH SAUCE, OYSTER SAUCE. MIX STEAM VEGETABLES ON THE SIDE. SERVED WITH STEAM RICE.

ມີກປາໃບຕອງ, ໃສ່ຜັກຊີ, ສີໂຄ, ບົວໃບ, ໄບຄີຫຼຸດ, ຫມາກເຜັດ, ນ້ຳປາ ຊອດຫອຍ. ຜັກລວກລວມມິດໃສ່ແຄມຈານ

▪ \$8.00 ▪



« PA NUNG MAGNAD »

LEMON STEAM FISH

STEAMED WHOLE TILAPIA RIVER FISH, WITH LEMON, KAFFIR LEAVES, ONION, OYSTER SAUCE, LEMONGRASS & CORIANDER. SWEET AND SPICY SAUCE SERVED.

ປານຶ່ງຫມາກນາວ, ໃສ່ໄບຄີຫຼຸດ, ສະໄລ່ຫມາກນາວໃສ່, ບົວໃຫຍ່, ຊອດຫອຍ, ສີໂຄ, ເກືອພິກໄທ, ຜັກຫອມ, ເສີບກັບແຈວສົ້ມແລະເຂົ້າຈ້າວ

▪ \$10.00 ▪



« SUSHI PA »

RED CURRY FISH

CHEF' SIGNATURE DISH. RIVER FISH TILAPIA FILET DEGLAZED COCONUT MILK, RED CURRY AND FISH SAUCE.

TOPPED WITH KAFFIR LIME LEAVES, BASIL AND DRY CHILI PEPPER. SERVED WITH STEAMED RICE.

ຊູຊີປາ, ອາຫານຈານເດັດຂອງເຊບ, ໃສ່ກະທິ, ຫນ້າແກງເຜັດ, ນ້ຳປາ, ໄບຄີຫຼຸດ, ບົວລະພາ, ຫມາກເຜັດ, ແລະເສີບກັບເຂົ້າຈ້າວ.

▪ \$8.00 ▪



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RESTAURANT & BAR



WESTERN AREA STARTERS



« PUMPKIN CREAM SOUP »

PUMPKIN SOUP WITH CREAM, ONION, BAY LEAVES, SALT AND PEPPER.

ຊຸບຫມາກຟັກທອງ, ໃສ່ຄຣີມ, ຫົວບົວ, ໃບເບລິບ, ເກືອພິກໄທ.

▪ \$4.00 ▪



« CAESAR SALAD »

LETTUCE, WATERCRESS, BACON, SLICED CHICKEN BREAST, PARMESAN CHEESE, ANCHOVY, CAPPER AND CHOPPED ONIONS. HOMEMADE CAESAR SAUCE.

ສະລັດຊີຊາ, ໃສ່ຜັກສະລັດ, ຜັກນໍ້າ, ຊີ້ນເບຕ່ອນ, ຊີ້ນໄກ່, ຊີດພາເມຊັນ, ໃສ່ປາແດກຟລັງ, ດອກຫມາກບວບດອງ, ບົວໃຫຍ່ແລະຊອດມາໂຢເນສ.

▪ \$4.00 ▪



« CHEF SALAD »

FETA CHEESE, FRESH MIXED DRAGON FRUIT AND WATERMELON, CUCUMBER, CHERRY TOMATO, MINT, BLACK OLIVE, LEMON, BALSAMIC VINEGAR, SALT AND PEPPER

ເຊບສະລັດ, ໃສ່ຊີດເຟຕ່າ, ຫມາກນັງກອນ, ຫມາກໂມ, ຫມາກແຕງ, ເລັ່ນນ້ອຍ, ການກໍ້, ຫມາກໂອລິບຫມາກນາວ, ບາລສະມິກ, ແລະເກືອພິກໄທ.

▪ \$4.00 ▪



« TOMATO MOZZARELLA SALAD »

FRESH TOMATO AND LOCAL ORGANIC BUFFALO FARM MOZZARELLA SERVED IN PESTO AND BALSAMIC SAUCE.

ສະລັດຫມາກເລັ່ນຊີດໂມຊາ, ຫມາກເລັ່ນ, ແລະຊີດຄວາຍອໍການິກບ້ານເອົາ, ໃສ່ຊອດບາສມິກເພສໂຕ

▪ \$5.00 ▪

PRICES ARE STATED IN US DOLLARS AND INCLUDE 7% VAT



WESTERN AREA MAIN COURSES



« YOUR CHOICE OF SPAGHETTI »

BOLOGNESE/CARBONARA/VEGETARIAN PESTO
HOMEMADE SAUCE.

ເລື່ອນສະປາເກັດຕີ່ໃຫ້ທ່ານເລືອກໄດ້3ຊອດ,ມີຊອດຊີ້ນຫມາກເລັ່ນ,ຊອດຄຣີມເບຄ່ອນ,ຊອດຜັກບົວລະພາ

▪ \$7.00 ▪



« CORDON BLEU »

FRIED CHICKEN BREAST WRAPPED IN CORN FLOUR AND BREADS CRUMB. FRIED WITH HAM, CHEESE, SALT AND PEPPER. SERVED WITH FRENCH FRIES AND TOMATO KETCHUP ON THE SIDE.

ໂກດ່ອງບລູ,ທອດຊີ້ນໄກ່ຈຸບແປ້ງສາລີແລະເກັດເຂົ້າຈີ່, ໃສ່ຊີດແຮັມ, ເກືອພິກໄທ, ເສີບກັບມັນຈີນແລະຊອດຫມາກເລັ່ນ.

▪ \$9.00 ▪



« FISH FILLET »

SEARED FISH FILLET WITH SALT & PEPPER, OLIVE OIL AND MUSTARD. SERVED WITH STEAM MIXED VEGETABLE, POTATO GRATIN AND A WHITE LEMON BUTTER SAUCE.

ສະເຕັກປາ,ເອືອບເກືອພິກໄທ,ນໍ້າມັນໄອລິບ,ໃສ່ຊອດມາສຕາດ,ກິນກັບຜັກລວກ,ມັນສັບເປັນກ່ອນມືນ, ແລະຊອດເນີຍ

▪ \$10.00 ▪



« GRILLED AUSTRALIAN BEEF TENDERLOIN »

WITH POTATO GRATIN AND FRENCH FRIES. WILD MUSHROOMS AND MIX GRILLED VEGETABLES. MUSHROOM SAUCE.

ສະເຕັກງົວ,ອໍສເຕຣເລຍ,ດາດແລ້ວກິນກັບຜັກດາດລວມມິດ,ມັນສັບເປັນກ່ອນມືນຊອດມາສຕາດ,ເກືອພິກໄທ,ແລະຊອດເທັດກັບມັນຟລັງທອດ.

▪ \$16.00 ▪

PRICES ARE STATED IN US DOLLARS AND INCLUDE 7% VAT



▪ DESSERTS ▪

ຂອງຫວານ



« FRUITS SALAD YOGHURT »

SEASONAL FRUIT SALAD
SERVED WITH YOGHURT.
ສະລັດຫມາກໄມ້ກິນກັບ ໂຢເກີດ

▪ \$3.00 ▪



« NAM VAN MAKMAI »

TAPIOCA IN COCONUT MILK, PINCH OF SALT,
SUGAR, AND SEASONAL FRESH FRUITS. TOPPED
WITH FRESH MINT.

ນ້ຳຫວານຫມາກໄມ້ລວມຕາມລະດູການ, ໃສ່ກະທິ, ເກີ
ອຢົບ1 ແລະນ້ຳຕານ.

▪ \$3.00 ▪



« ICE CREAM & SORBETS »

LIME, COCONUT, CHOCOLATE, VANILLA (2
SCOOPS)

ມີກະແລ້ມໃຫ້ເລືອກ4ຢາງຄື, ລົດຫມາກນາວ,
ຫມາກພ້າວ, ວານິລາ, ແລະຊ່ອກໂກແລັດ

▪ \$3.50 ▪



« MELTING HEART
CHOCOLATE CAKE »

MELTING HEARTH CHOCOLATE CAKE SERVED
WITH CARAMEL COULIS AND
VANILLA ICE CREAM.

ຊ່ອກໂກແລັດເຄັກ, ກວນຫມາກໄມ້ຕາມລະດູ
ແລະກະແລ້ມວານິລາ

▪ \$9.00 ▪



« CRÈME CARAMEL »

CRÈME BAREMEL
SERVED WITH FRESH LUANG PRABANG
SEASONAL FRUITS.

ຄຣີມບູເລ, ເຮັດດ້ວຍໄຂ່, ນ້ຳຕານຂາວ, ກິນວານິລາ, ແລະຫ
ມາກໄມ້ລວມຕາມລະດູ

▪ \$5.00 ▪

PRICES ARE STATED IN US DOLLARS AND INCLUDE 7% VAT



LAO DEGUSTATION

MENU A

MENU B

STARTER

« "NYAM SALAD" LUANG PRABANG SALAD »

TRADITIONAL LUANG PRABANG STYLE SALAD WITH, GARLIC, WATERCRESS, CORIANDER, SLICED TOMATO AND CUCUMBER. MINT AND FRIED SHALLOT ON TOP WITH HOMEMADE EGG YOLK SWE ET AND SOUR SAUCE.

ຍຳສະລັດຫລວງພະບາງ, ມີຜັກນ້ຳ, ຜັກຫອມ, ຫມາກເລັ່ນ, ຫມາກແຕງ, ການກຳ, ຈຽວຫົວບົວ, ແລະຊອດໄຂເຫລືອງສົ້ມຫວານສີມີເຊບ.



MAIN COURSES

« "MOKPAA" »

STEAM FISH IN BANANA LEAF COOKED WITH CELERY, SPRING ONION, LEMONGRASS, KAFFIR LIME LEAVES, HERBS, SHALLOTS, CHILI, FISH SAUCE AND OYSTER SAUCE. MIX STEAM VEGETABLES ON THE SIDE. SERVED WITH STEAM RICE.

ມີກປາໄບຕອງ, ໃສ່ຜັກຊີ, ສີໄຄ, ບົວໄປ, ບໍ່ຄືຫູດ, ຫມາກແຕ່ງ, ຊອດຫອຍ, ຂົ້ວຜັກລວມມິດນອຍນຶ່ງໃສ່ແຄມຈານ.

« "CURRY KAY" CHICKEN CURRY »

SLICED CHICKEN BREAST, WITH, CHILI PASTE, COCONUT, GARLIC, LEMONGRASS, SHALLOTS, ONION, BASIL & KAFFIR LEAVES. SERVED WITH STEAM RICE.

ແກງເຜັດໄກ່, ໃສ່ຫນ້າແກງເພັດ, ກະທິ, ກະທຽມ, ສີໄຄ, ຫົວບົວແດງ, ບົວໃຫຍ່, ບົວລະພາ, ໄປຂີ່ຫູດ, ນ້ຳຕານ, ແລະເສັບກັບເຂົ້າຈາວ.



DESSERT

« NAM VAN MAKMAI »

TAPIOCA IN COCONUT MILK, PINCH OF SALT, SUGAR, AND SEASONAL FRESH FRUITS.

ນ້ຳຫວານຫມາກລວມຕາມລະດູການ, ໃສ່ກະທິ, ເກືອຍີບ1 ແລະນ້ຳຕານ.

■ \$17.00 ■

STARTER

« FRIED SPRING ROLLS »

MINCED PORK, CARROT, SHALLOTS, VERMICELLI, OYSTER SAUCE, CORIANDER AND EGG, SERVED WITH SWEET PEANUTS SAUCE.

ເນມຈີນ, ໃສ່ຊີ້ນໝູສັບ, ກາລິດ, ບົວແດງ, ເສັ້ນລ້ອນ, ຊອດຫອຍ, ຜັກຫອມ, ໄຂ່, ເສັບກັບນ້ຳຈີມຖິ້ວດິນ.



MAIN COURSES

« "OUAKALAMPI" »

STEAM CABBAGE ROLLS WITH MINCED PORK, CARROT, SHALLOT, EGG, VERMICELLI, BLACK MUSHROOM AND OYSTER SAUCE. CHILI DIPPING SAUCE. STIR-FRIED MIXED VEGETABLE ON THE SIDE. SERVED WITH STEAM RICE.

ອົວກະລຳປີ, ໃສ່ຊີ້ນໝູ, ເຜັດສະນຸນ, ເສັ້ນລ້ອນ, ໄຂ່, ກະລິດ, ຊອດຫອຍ, ບົວແດງ, ຂົ້ວຜັກລວມມິດນອຍນຶ່ງໃສ່ແຄມຈານ.

« "TOMSOMKAI" CHICKEN SOUR SOUP »

GALANGA, LEMONGRASS, CHERRY TOMATO, SPRING ONION, HERBS, FISH SAUCE, SOUR LEAVES. SERVED WITH STEAM RICE.

ຕົ້ມສົ້ມໄກ່, ໃສ່ຂ່າ, ສີໄຄ, ຫມາກເລັ່ນ, ບົວໄປ, ຜັກອີຕູ່, ໄປສົ້ມປອນ, ແລະເສັບກັບເຂົ້າຈາວ.



DESSERT

« FRESH MANGO »

FRESH MANGO WITH STICKY RICE COOKED IN COCONUT MILK.

ເຂົ້າຫນຽວຫມາກມ່ວງໃສ່ກະທິ, ນ້ຳຕານ, ເກືອຍີບ1, ແລະປາດຫມາກມ່ວງສິດ, ປະດັບດວຍການກຳ.

■ \$20.00 ■

PRICES ARE STATED IN US DOLLARS AND INCLUDE 7% VAT



▪ WESTERN ▪

SET MENU

STARTER

« CHEF SALAD »

FETA CHEESE, FRESH MIXED DRAGON FRUIT AND WATERMELON. CUCUMBER, CHERRY TOMATO, MINT, BLACK OLIVE, LEMON, BALSAMIC VINEGAR, SALT AND PEPPER.

ເຊບສະລັດ, ໃສ່ຊີດຟູຕາ, ຫມາກນັງກອນ, ຫມາກໂມ, ຫມາກແຕງ, ເລັ່ນນອຍ, ການກາ, ຫມາກໂອລິບຫມາກນາວ, ຊອດບາລສະມິກ, ແລະເກືອພິກໄທ.



MAIN COURSES

« SEARED RIVER FISH TILAPIA FILLET »

SEARED FISH FILLET WITH SALT & PEPPER, OLIVE OIL AND MUSTARD. SERVED WITH STEAM MIXED VEGETABLE, POTATO GRATIN, AND A WHITE LEMON BUTTER SAUCE.

ສະເຕັກປາ, ເອີບເກືອພິກໄທ, ນ້ຳນັ້ນໂອລິບ, ໃສ່ຊອດມາສຕາດ, ກິນກັບຜັກລວກ, ມັນບິດ, ແລະຊອດເນີຍ.



DESSERT

« CRÈME BRÛLÉE »

WITH FRESH LUANG PRABANG SEASONAL FRUITS.

ຄຣີມບູເລ, ເຮັດດ້ວຍໄຊ້, ນ້ຳຕານຂາວ, ກິນວານິລາ, ແລະຫມາກໄມລວມຕາມລະດູ.

▪ \$25.00 ▪

PRICES ARE STATED IN US DOLLARS AND INCLUDE 7% VAT



ALL DAY DINING & ROOM SERVICE
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« KAIPHAN »

NAMOU RIVER WEEDS.

ໄຄ່ແຜ່ນນໍ້າອູ.

▪ \$2.00 ▪



« FRIED SPRING ROLLS »

MINCED PORK, CARROT, SHALLOTS, VERMICELLI, OYSTER SAUCE, CORIANDER AND EGG. SERVED WITH SWEET PEANUTS SAUCE.

ເນມຈີນ, ໃສ່ຊີ້ນໝູສັບ, ກາລິດ, ບົວແດງ, ເສັ້ນລ້ອນ, ຊອດຫອຍ, ຜັກຫອມ, ໄຂ່, ເສັບກັບແຈວຖົ່ວດິນ.

▪ \$3.00 ▪



« CAESAR SALAD »

LETTUCE, WATERCRESS, BACON, SLICED CHICKEN BREAST, PARMESAN CHEESE, ANCHOVY, CAPPER AND CHOPPED ONIONS. HOMEMADE CAESAR SAUCE.

ສະລັດຊີຊາ, ໃສ່ຜັກສະລັດ, ຜັກນໍ້າ, ຊີ້ນເບຄ່ອນ, ຊີ້ນໄກ່, ຊິດພາເມຊັນ, ໃສ່ປາແດກຟລັງ, ດອກໝາກບວບດອງ, ບົວໃຫຍ່ແລະຊອດມາໂຢເນສ.

▪ \$4.00 ▪



« FRIED RICE »
VEGGIE / CHICKEN / PORK

FRIED RICE WITH OR WITHOUT MEAT. COOKED WITH GARLIC, CARROT, LONG BEAN, ONION, OYSTER SAUCE AND PEPPER. SERVED WITH CHILI SOYA SAUCE. TOPPED WITH FRIED EGG.

ເຂົ້າພັດໄກ່ຫລືໝູສັບໃສ່, ກະທຽມ, ຫົວບົວ, ຖົ່ວຍາວ, ກາລິດ, ສະອ້ວ, ຊອດຫອຍແລະເກືອພິກໄທເສັບກັບແຈວເຜັດສະອ້ວ.

▪ \$3.00 ▪



« CHICKEN NUGGETS »

HOMEMADE CHICKEN NUGGETS. SERVED WITH TOMATO KETCHUP AND HOMEMADE MAYONNAISE.

ຈີນໄກ່ນາເກັດ, ຈຸບແປ້ງແລະເກັດເຂົ້າຈີ້, ເສັບກັບຊອດໝາກເລັ່ນແລະຊອດມາໂຢເນສໂຮມເມດ

▪ \$4.00 ▪



« GREEK WRAPS »

CHICKEN, FETA, OLIVE, SEASONAL VEGETABLE AND CHEF'S SPICY SAUCE.

ຫໍ່ແຜ່ນກຣີກ, ໃສ່ຊິດເຟຕາ, ໝາກໂອລິບກັບຊອດ

ເຊບ

ແລະຜັກສິດຕາມລະດູ

▪ \$4.00 ▪



« KEFTA WRAP »

CHOPPED SPICY BEEF, SEASONAL VEGETABLE AND SECRET BURGER SAUCE.

ຫໍ່ແຜ່ນເກບຕາ, ຊີ້ນງົວຊັບ, ຊອດເບີເກີສີມີແມ່ຄົວ, ແລະຜັກສິດຕາມລະດູ

▪ \$5.00 ▪



« PARISIAN WRAP »

HAM, CHEDDAR CHEESE, SEASONAL VEGETABLE AND MAYONNAISE SAUCE.

ຫໍ່ແຜ່ນແຮ່ມສະຕາຍປາຣີ, ຊິດຊີດາ, ຊອດມາໂຢເນ

ແລະຜັກສິດຕາມລະດູ

▪ \$4.00 ▪

PRICES ARE STATED IN US DOLLARS AND INCLUDE 7% VAT



▪ ALL DAY DINING & ROOM SERVICE ▪
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« **BEEF BURGER** »

100% BEEF PATTY SLICED TOMATO, LETTUCE, CHEESE, ONION JAM, EGG AND FRIES ON THE SIDE.

ເຂົ້າຈີ່ເບີເຕີ, ໃສ່ຊີ້ນງົວສັບ, ປາດໝາກເລັ່ນ, ສະລັດ, ໄຂ່, ຊີດາ, ແຢມຫົວບົວ, ກິນກັບມັນທອດແລະຊອດໝາກເລັ່ນ

▪ \$9.00 ▪



« **CLUB SANDWICH** »

FRESH TOAST, SLICED TOMATO, LETTUCE, CUCUMBER, EGG, BACON, CHICKEN SLICED, CHEDDAR CHEESE, HOMEMADE MAYONNAISE, WITH FRENCH FRIES ON THE SIDE.

ຄລັບແຊນວິສ, ເຂົ້າຈີ່ແຜ່ນ, ໃສ່ໝາກເລັ່ນ, ສະລັດ, ໝາກແຕງ, ໄຂ່, ເບຄອນ, ຊີ້ນໄກ່, ຊີດາ, ຊອດມາໂຢເນສ, ແລະກັບມັນຟລັງຈີນ.

▪ \$5.00 ▪



« **AMERICAN SANDWICH** »

CHOPPED SPICY BEEF, SEASONAL VEGETABLE AND SECRET SAUCE BURGER ON A CRISPY BAGUETTE. TOPPED WITH FRENCH FRIES.

ອາເມຣິກັນແຊນວິດ, ມີເຂົ້າຈີ່ຍາວ, ຊີ້ນງົວຊັບ, ຜັກສົດຕາມລະດູ, ຊອດແຊນວິດໂຮມເມດ, ແລະ, ມັນຟລັງຈີນ.

▪ \$7.00 ▪



« **FRENCH FRIES** »

FRENCH FRIES PLATE WITH KETCHUP AND HOME-MADE MAYONNAISE.

ມັນຟລັງຈີນ, ໂຮຍເກືອນອຍນຶ່ງກິນກັບຊອດໝາກເລັ່ນແລະຊອດມາໂຢເນສ

▪ \$2.50 ▪



« **FRUIT SKEWER** »

MIXED SEASONAL FRESH DICED FRUIT SKEWER, LIME ON THE SIDE.

ໝາກໄມ້ສູບໄມ້, ເປັນໝາກໄມ້ລວມຕາມລະດູ, ສູບໃສ່ໄມ້ແລະໝາກນາວໃສ່ຂ້າງ.

▪ \$2.50 ▪



« **ICE CREAM: ກະແລັມ** »

LIME, VANILLA, CHOCOLATE, COCONUT
 ລິດໝາກນາວ, ໝາກພາວ, ວານິລາ, ແລະຊ່ອກໂກແລັດ

▪ 1 SCOOP: \$2.00 ▪

▪ 2 SCOOP: \$3.50 ▪

▪ 3 SCOOP: \$5.00 ▪

PRICES ARE STATED IN US DOLLARS AND INCLUDE 7% VAT



BEVERAGES

REFRESHING COCKTAILS \$7.00

CAIPIRINHA Cachaça, Muddled Lime, Sugar	SOUR WHISKY? VODKA? RHUM?	MARTINI Gin, Vermouth Dry or wet?	MOJITO Rum, Lime, Sugar, Mint
MARGARITA Tequila, Cointreau, Lime	PEGU CLUB Gin, Cointreau, Lime, Sugar, Angostura bitter	MAI TAI White and Dark Rum, Orgeat, Lime, Cointreau	LONG ISLAND Vodka, Gin, Rum, Tequila, Cointreau, Lime and Sugar

FRUIT JUICES

Orange	\$2.5
Pineapple	\$2.5
Apple	\$2.5

SYRUP AND LIQUORS

Orgeat, Mint, Grenadine	\$2.5
Curacao, Cassis Cream, Malibu, Bailey, Cointreau	\$4.0

BEERS

Lao Beer (33cl)	\$2.5
Lao dark Beer (33cl)	\$2.5
Carlsberg (33cl)	\$3.0
Lao Beer (64cl)	\$3.0
Kronenbourg White (33cl)	\$5.0

DIGESTIF AND BRANDY

Armagnac, Cognac VSOP	\$6.0
Lao lao	\$3.0
Calvados	\$6.5

SOFT DRINKS

Drinking Water, Soda Water	\$1.5
Pepsi, Tonic Water	\$2.0
Sprite	\$2.0

COFFEES AND TEAS

Ice Coffee, Americano	\$2.0
Hot Chocolate	\$2.5
Expresso, Latte	\$2.5
Cappuccino	\$3.0
Ice Tea, Lao Green Tea	\$2.0

SPIRITS

Gin, Pastis, Vodka, White Rum	\$3.0
Martini Rosso/ Blanco, Campari	\$4.0
Dark Rhum, Cachaca	\$4.5
Glenfiddish, JW Black, Jack Daniel's	\$5.0
+ Mix	\$1.0

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WINE LIST

WINE BY THE GLASS - \$5.0



- WHITE WINE -
Le Recatou, Ardeche, France
(Viognier)



- RED WINE -
La grande Comtadine, Côtes du Rhône, France
(Grenache, Cinsault)

WINE BY THE BOTTLE

- WHITE WINES - CRISP AND LIVELY WHITES



Les calcaires,
Touraine, AOP Loire Valley
(Sauvignon blanc), France, 2019
\$33

Manoir de la Grelière,
AOP Sevre et Maine,
(Muscadet), France, 2020
\$33



SWEET

Chateau Le Sablou,
AOP Cotes de Bergerac
(Sauv. Blanc, Semillion),
France, 2017
\$38



- ROSÉ WINE -

Château Montaurone,
Cuvée Tradition, Coteaux
d'Aix en Provence AOP,
France, 2020
\$39



- CHAMPAGNE & SPARKLING -

Nicolas Guesquin,
Champagne 1er Cru (Pinot noir,
Chardonnay), France
\$100

Henri de Belrives,
Crément de Loire Brut
(Chenin, Chardonnay), France
\$35

THE AROMATIC WINES

Cuvee Hortense,
Prestige, Entre deux mers,
(Sauvignon, Semillion, Muscadelle),
France, 2017
\$35

Ackerman,
Saumur, Brut Rosé, (CabernetFranc,
Grolleau, Pinot noir), France
\$44

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WINE LIST

- RED WINES -



LIGHT RED WINES

Domaine des Mailloches,
ADP Bourgeuil (Cabernet franc),
France, 2020
\$36

Domaine de la Seigneurie,
ADP Saumur Champigny (Cabernet Franc),
France, 2020
\$42

BORDEAUX WINES

Château Haut Lagarde
AOC Cotes de Blaye (Merlot, Cab.Sauv),
France, 2021
\$28

Château Cazeau,
Bordeaux. (Merlot, Cab. Sauv),
France, 2020
\$30

INTENSE WINES

Chemin des Olivettes,
AOC Coteaux du Languedoc, (Syrah,
Grenache, Mourvedre, Carignan),
France, 2019
\$36

- ORGANIC WINE -

Pierre Vidal,
Costieres de Nimes
(Grenache, Syrah), France, 2018
\$33

Grain de Folie,
Chinon
(Cabernet Franc), France, 2017
\$43

Domaine Musso
ADP Côte Chalonnaise
(Pinot Noir), France, 2015
\$63

- THE CELLAR SPECIAL -

Château Margaux,
Les Hautes Graves,
(Merlot, Cabernet Sauvignon), France 2019
\$75

Château La croix St André,
AOC Lalande de Pomerol
(Merlot, Cabernet Sauvignon) France, 2018
\$50

Saint-Emilion Grand Cru,
Chateau Destieux Veyrac
France, 2015
\$125



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