

**STEP INTO  
A RESTAURANT  
WITHOUT  
STEPPING OUT  
OF YOUR ROOM**

**客房送餐服务**



Room service is available from 06:30 to 22:00. Please dial "0" in your guest room phone to order  
客房用餐服务的时间为 06:30 至 22:00。如有用餐需要请使用客房座机致电 "0" 订餐

# BREAKFAST

## 早餐

- BF01** **Active Breakfast /活力早餐** **\$15**  
Egg white omelet with feta and spinach, quinoa and avocado salad, sourdough, smoked salmon, homemade low-fat yoghurt  
蛋清煎蛋卷配羊乳酪和菠菜、藜麦和鳄梨沙拉、酸面团、烟熏三文鱼、自制低脂酸奶
- BF02** **English Breakfast /英式早餐** **\$12**  
Crispy bacon strips, chicken sausages, sauteed mushrooms, grilled tomato, baked beans, sauteed potatoes, sourdough toast and eggs  
脆皮培根条、鸡肉香肠、炒蘑菇、烤番茄、烤豆、炒土豆、搭配吐司和鸡蛋
- BF03** **Luang Prabang Breakfast /琅勃拉邦传统早餐** **\$12**  
Luang Prabang sausage, sticky rice, eggs cooked to your liking, spicy chili jam and chicken broth  
琅勃拉邦特色香肠、糯米、鸡蛋、辣酱和鸡汤
- BF04** **Bakery Basket /自家烘培面包篮** **\$10**  
Assorted basket of baked croissants and breads served with honey, homemade jams and butter  
烤羊角面包和什锦面包，搭配有机蜂蜜、自制果酱和黄油



# AUTHENTIC TASTE OF LAOS

## 老挝地道风味

- RS01**      **Nam Juene / 老挝春卷**      **\$7**  
Your choice of pork, chicken and vegetable in deep fried spring rolls with peanut dressing  
任选猪肉或鸡肉或蔬菜油炸春卷配花生酱
- RS02**      **Sai Oua Mhoo / 琅勃拉邦香肠**      **\$6**  
Homemade Luang Prabang pork sausage  
自制琅勃拉邦传统猪肉香肠
- RS03**      **Lao Steak / 老挝牛排**      **\$6**  
Stir fried beef with garlic, onion, tomato, celery, spring onion, served with jasmine rice  
大蒜、洋葱、番茄、芹菜、青葱炒牛肉，配米饭
- RS04**      **Tom Kha Kai / 老式炒鸡肉**      **\$4**  
Sliced chicken leg, galangal, lemongrass, oyster mushroom, coconut milk, shallot, spring onion, served with jasmine rice  
鸡腿片、高良姜、香茅、平菇、椰奶、红葱头、青葱，搭配茉莉香米
- RS05**      **Khua Phak Tofu / 时蔬豆腐**      **\$7**  
Deep fried tofu, broccoli, cauliflower, mushroom, onion, spring onion, served with jasmine rice  
香炒油豆腐、西兰花、花椰菜、蘑菇、洋葱、青葱，搭配茉莉香米
- RS06**      **Ping Kai / 香茅草烤鸡**      **\$8**  
Grilled chicken skewers with herbs, served with jasmine rice or sticky rice  
香草烤鸡肉串，佐以茉莉香米或糯米
- RS07**      **Spicy Chicken Fried Rice / 香辣鸡腿饭**      **\$7**  
Fried rice with seasonal vegetables, garlic, egg and pan-fried spicy chicken leg  
香辣鸡腿蛋炒饭搭配香蒜时蔬
- RS08**      **Khao Jao or Khao Niew / 有机香米**      **\$1**  
Your choice of steamed jasmine rice or sticky rice  
可选蒸茉莉米饭或糯米饭

# INTERNATIONAL SPECIALTIES

## 西式精选美食

- RS09 Mushroom Cream Soup / 奶油蘑菇浓汤** \$5  
Shitake mushroom, butter, caramelized onion, cream and served with croutons  
香菇、黄油、焦糖洋葱、奶油和面包丁
- RS10 Avocado Quinoa Salad / 牛油果藜麦沙拉** \$5  
Seasonal avocado, tomato, quinoa, shallot, lime juice, lettuce and served with balsamic dressing  
时令牛油果、番茄、藜麦、红葱头、酸橙汁、搭配生菜和香醋酱
- RS11 Niçoise Salad / 尼斯沙拉** \$9  
Tomato, tuna flakes, french beans, hard boiled eggs, black olives with vinaigrette dressing  
番茄、金枪鱼片、四季豆、煮鸡蛋、黑橄榄配香醋酱
- RS12 Spaghetti Creamy Mushroom / 意式奶油蘑菇意面** \$12  
Spaghetti with shitake mushroom, onion, garlic, parmesan cheese and cream  
意大利面配香菇、洋葱、大蒜、帕玛森芝士和奶油
- RS13 Penne Tuna Caper Sauce / 金枪鱼刺山柑通心粉** \$8  
Penne with garlic, capper, parmesan cheese and tuna in tomato sauce  
通心粉配蕃茄酱、金枪鱼、刺山柑，大蒜和帕玛森芝士
- RS14 Beef Panini / 牛肉帕尼尼** \$9  
Homemade Panini bread with seasoning beef steak, tomato, lettuce, onion, mustard, and served with french fries  
自制帕尼尼面包配调味牛排、番茄、生菜、洋葱、芥末，搭配炸薯条
- RS15 Pan-Fried Tilapia Butter Lime / 黄油青柠香煎罗非鱼** \$12  
Tilapia fillet marinated with egg, chop basil, corn flour, lime, vegetables and lime butter sauce  
平底锅煎用鸡蛋、罗勒碎、玉米粉、酸橙、蔬菜和酸橙黄油酱腌制的罗非鱼片
- RS16 Stuffed Chicken Breast / 香烤鸡胸肉** \$9  
Chicken breast stuffed with mushroom, bok choy, cheese, parmesan polenta and pepper sauce  
烤制塞满新鲜蘑菇、白菜、奶酪、帕玛森玉米粥和胡椒酱的鸡胸肉
- RS17 Chicken Cordon Bleu / 法式乳酪火腿鸡排** \$15  
Ham and cheese stuffed chicken rolls, served with vegetables, mashed potato and red wine sauce  
进口火腿奶酪酿鸡肉卷，配蔬菜、土豆泥和红酒酱

# DESSERT 甜品

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|------|--|-----|
| DS01 | <b>Mango Panna Cotta / 芒果奶冻</b><br>Fresh mango, white sugar, coconut milk and gelatin<br>精选新鲜芒果、白糖、椰奶  | \$8 |
| DS02 | <b>Crème Brulee / 焦糖布丁</b><br>Egg, white sugar, cream and fresh milk<br>鸡蛋、白糖、奶油、鲜奶  | \$5 |
| DS03 | <b>Chocolate Mousse / 巧克力慕斯</b><br>Chocolate, white sugar, gelatin, yoghurt, whipped cream<br>巧克力、白砂糖、酸奶、淡奶油   | \$6 |
| DS04 | <b>Mango Sticky Rice / 芒果糯米饭</b><br>Lao sweetened sticky rice with fresh mango, sesame seeds,<br>coconut nougat and cream<br>老挝香甜糯米配新鲜芒果、芝麻、椰子牛轧糖和奶油 | \$5 |
| DS05 | <b>Seasonal Fruit Platter / 时鲜果盘</b><br>Assorted fruits in season<br>精选当季水果拼盘  | \$3 |

# FOR THE LITTLE ONES 儿童菜单

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|------|------------------------------------|-----|
| KD01 | <b>Fish Finger / 炸鱼块</b>           | \$7 |
| KD02 | <b>Little Spaghetti / 小可爱意面</b>    | \$8 |
| KD03 | <b>Mozzarella Sticks / 马苏里拉奶酪棒</b> | \$8 |
| KD04 | <b>Mini Burger / 迷你汉堡</b>          | \$8 |
| KD05 | <b>Chicken Nuggets / 香炸鸡块</b>      | \$6 |
| KD06 | <b>Cheesy Hotdog Bun / 热狗芝士包</b>   | \$8 |
| KD07 | <b>Mac and Cheese / 奶酪通心粉</b>      | \$6 |