





Alongside the lush tropical landscape of Pullman Luang Prabang lies a plentiful herb and vegetable garden that provides daily fresh organic ingredients to our culinary team. Our menus are inspired by what is in season, whether from our homegrown garden or locally sourced. Pullman Luang Prabang's onsite Chef's Garden boasts several varieties of herbs and vegetables, which we can harvest throughout the year. We ensure that we cook with fresh high-quality ingredients from our garden to your plate.

Here at L' Atelier, our focus is to always use local, organic ingredients to cook authentic flavors. Should you wish to learn more about our environmentally friendly philosophy and sustainability initiatives, let us know and we will gladly give you a personal tour of our Chef's Garden.

铂尔曼琅勃拉邦酒店郁郁葱葱的热带景观旁有一个丰富的天然香草和蔬菜园，每天为我们的烹饪团队提供新鲜的有机食材。我们的菜单灵感来自时令，无论是来自我们自家种植的花园还是当地采购的食材。铂尔曼琅勃拉邦酒店内的厨师花园拥有多种香草和蔬菜，我们可以全年收获食材，以确保使用从我们的花园到您的餐盘的新鲜优质食材烹饪。

在 L' Atelier 餐厅，我们的核心是坚持使用当地有机的高品质原材料烹饪正宗风味美食。如果您想详细了解我们的环保理念和可持续发展计划，请告诉我们，我们很乐意带您参观我们的主厨花园。

L' Atelier all-day dining restaurant is open daily from 06:30hrs to 22:30hrs
L' Atelier 全日制餐厅的营业时间为每日 06:30 至 22:30



@PullmanLuangPrabang



pullman-luangprabang.com

SOUP, LEAN AND GREEN

- S01 Signature Quinoa & Watermelon Salad / 藜麦和西瓜沙拉**    **\$10**
Quinoa, fresh watermelon, local feta cheese, walnut oil, cherry tomato, honey balsamic
藜麦、新鲜西瓜、当地羊乳酪、核桃油、圣女果、蜂蜜香醋
- S02 Nicoise Salad / 尼斯沙拉** **\$9**
Fresh farm organic salad with tuna, green bean, hardboiled egg, tomato, potato and olive
新鲜农场有机沙拉配金枪鱼、青豆、煮鸡蛋、番茄、土豆和橄榄
- S03 Pullman Caesar Salad / 凯撒沙拉** **\$8**
S04 with chicken / 鸡肉 **\$11**
S05 with salmon / 三文鱼 **\$13**
Romaine lettuce in anchovy infused dressing, shredded parmesan, crispy bacon and garnished with garlic croutons.
凤尾鱼酱汁配长叶莴苣、帕尔马干酪丝、香脆培根和蒜香面包丁点缀
- S06 Luang Prabang Salad / 琅勃拉邦沙拉**  **\$7**
Luang Prabang salad, tomato, onion, cucumber, egg white, Laos style herb dressing
琅勃拉邦沙拉、番茄、洋葱、黄瓜、蛋清搭配老挝风味香草酱
- S07 Nam Dip Phak / 新鲜时蔬卷**  **\$7**
Fresh vegetable spring roll with tomato, onion, cucumber, egg white, Laos style herb dressing
米纸卷新鲜时令蔬菜搭配当地天然香草、配花生酱
- S08 Leek Potato Cream Soup / 香葱土豆奶油浓汤**  **\$8**
Slow cooked leeks, garlic, onion, potato and cream
慢煮香葱、大蒜、洋葱、土豆和奶油
- S09 Mushroom Soup / 香浓蘑菇汤**  **\$8**
Cream of mushroom full flavored with garlic, onions and herbs
用大蒜、洋葱和香草调味的蘑菇奶油汤



S01

S04



S07



CHEF'S SPECIAL
主厨推荐



WITH NUTS
含坚果类



VEGETARIAN
素食



SPICY
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LAO FAVORITES

L01 Tum Maak Hoong / 招牌青木瓜沙拉



\$9

Luang Prabang style green papaya salad, chili, garlic, tomato and fermented fish served with sticky rice and grilled chicken

琅勃拉邦风味青木瓜沙拉、辣椒、大蒜、番茄和腌鱼配清香糯米饭和烤鸡

L02 Larb Moo or Larb Pa / 特色香辣沙拉



\$8

Spicy salad with shallot, spring onion, roasted rice with your choice of pork or Nam Khong river fish

特色香辣沙拉配小葱、洋葱、烤米饭，可选择猪肉或眉空河鱼

L03 Ping Kai / 烤鸡



\$8

Grilled marinated chicken skewer with herbs and chili dip

香草辣椒酱烤腌制鸡肉串

L04 Nam Jern / 春卷



\$7

Deep-fried vegetable spring roll with chili and garlic sauce

油炸蔬菜春卷搭配辣椒和香蒜酱

L05 Khai Phan Juene / 琅勃拉邦特色海苔

\$5

Deep fried Mekong riverweed, sesame seed, with local spicy jam

炸湄公河海苔、芝麻、当地辣果酱



L02



L01



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ASIAN SPECIALTIES

A01 Tom Yam Pla / 泰式酸辣汤



\$12

Spicy Thai soup with local market fish, mushroom, shallot, Kafir leaf, lime and milk
酸辣汤，配当地市场鱼、蘑菇、葱、香茅、青柠和牛奶

A02 Kaeng Som Hed / 老式酸辣汤



\$6

Spicy local mushroom soup with fresh herbs and tomato
使用琅勃拉邦当地纯天然时蔬和香料烹煮的酸辣汤

A03 Tropical Pineapple Fried Rice / 热带风情菠萝炒饭



\$9

Fried rice with prawn, curry powder, raisin, pineapple, served with chicken satay
大虾咖喱粉葡萄干菠萝炒饭配沙爹鸡肉

A04 Authentic Lao Fried Rice / 地道老挝炒饭

\$7

Lao style fried rice with onion, carrot, vegetable and your choice of pork, chicken and beef
地道老挝式炒饭配洋葱、胡萝卜、蔬菜和您选择的猪肉、鸡肉或牛肉

A05 Kao Soi / 老挝米线



\$8

Luang Prabang rice noodle soup with minced pork, fermented soybean paste, tomato
琅勃拉邦肉糜米线汤，配豆酱和番茄

A06 Classic Pho / 经典米粉

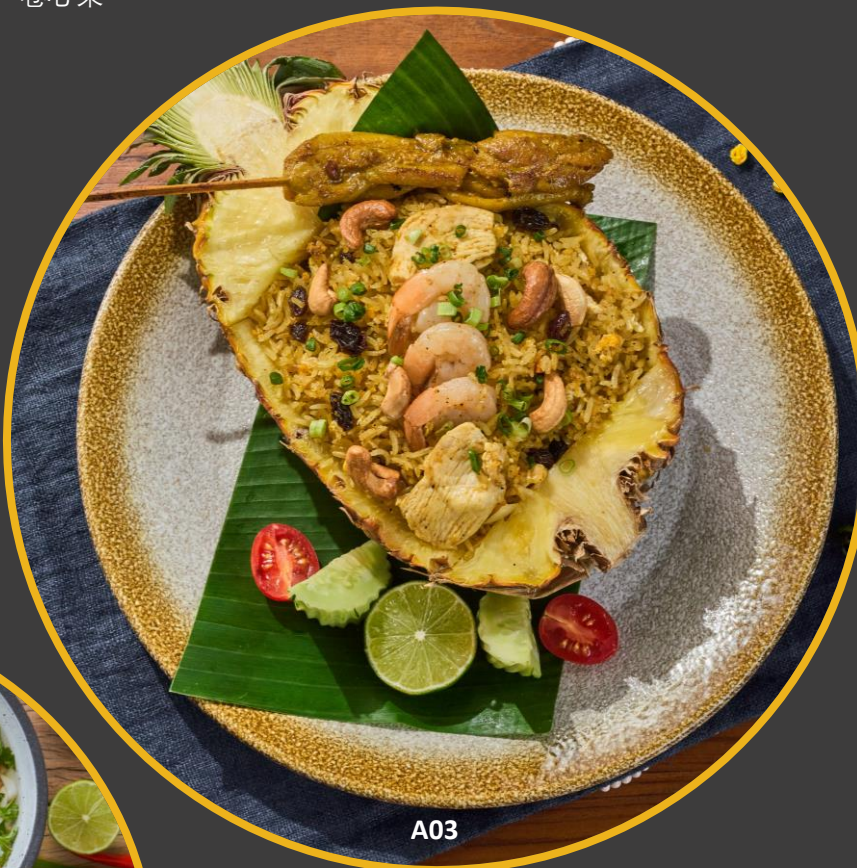
\$7

Classic rice noodles in chicken broth, watercress, tomato, cabbage
经典鸡汤米粉，配西洋菜，番茄，卷心菜



A01

A02



A03



A05

A06



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ASIAN SPECIALTIES

A07 Grandma's s Tom Khem / 外婆的老式炖肉

Slowly braised pork belly and egg with local spice
当地香料慢炖五花肉和鸡蛋



\$9

A08 Signature Or Laam / 特色炖茄子

Traditional Luang Prabang eggplant stewed with Pullman organic vegetables with chicken or beef
传统琅勃拉炖茄子配铂尔曼有机蔬菜，可选鸡肉或牛肉



\$7

A09 Delicious Mhok Pa / 美味老式蒸鱼

Steamed fish wrapped in banana leaf with home grown aromatic herbs served with sticky rice
香蕉叶裹蒸鱼配纯天然香草佐以香糯米饭



\$8

A10 Korean Style Beef Bulgogi / 韩式烤牛肉

Spicy Korean beef marinated in a sweet soy, sesame and garlic served with chili paste and rice
用甜酱油、芝麻和大蒜腌制的辣烤韩国牛肉，配辣椒酱和米饭

\$9

A11 Kang Kiew Waan / 泰式绿咖喱

Green curry Thai style, eggplant, chili, kaffir lime leaf with beef, pork or chicken
泰式绿咖喱烹制茄子、辣椒、青柠叶配您自行选择的牛肉、猪肉或鸡肉



\$7

A12 Wok Fried Noodles / 特色炒河粉

Wok fried flat rice noodle with seasonal vegetable with your choice of pork, chicken or beef
时令蔬菜炒河粉，可选择猪肉、鸡肉或牛肉

\$7

A13 Khao Jao or Khao Niew / 主食

Your choice of steamed rice or sticky rice
可选茉莉香米蒸米饭或糯米饭

\$1



A10



A11



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PASTA, PIZZA, AND FAVORITES

P01 **Gochujang Chicken Wings / 韩式炸鸡**   **\$8**
Spicy Korean chicken wing served with pickle vegetables
韩国香辣炸鸡配泡菜

P02 **Pullman Club Sandwich / 铂尔曼招牌三明治**  **\$12**
Freshly baked white toast brimming with grilled chicken breast and bacon, pan-fried smoked ham, fried Egg, lettuce and tomato with mayonnaise dipping sauce.
新鲜出炉的白吐司包裹烤鸡胸肉和培根、煎熏火腿、煎鸡蛋、生菜和番茄配蛋黄酱

P03 **Grilled Ham and Cheese Sandwich / 烤火腿和奶酪三明治** **\$11**
Homemade white toast brimming with grilled ham and gruyere cheese, cheddar cheese and sweet potato fries
自制白吐司配烤进口火腿和格鲁耶尔奶酪、切达奶酪配红薯薯条

P04 **Pizza Margherita / 玛格丽特披萨**  **\$10**
P05 **with salami / 意大利香肠** **\$12**
P06 **with salmon / 三文鱼** **\$14**
Tomato sauce, mozzarella cheese, basil, olive
番茄酱、马苏里拉奶酪、罗勒、橄榄

P07 **Pullman Hawaiian Pizza / 铂尔曼夏威夷风情披萨** **\$14**
Ham, tomato sauce, mozzarella cheese, pineapple, capsicum and green bean
火腿、番茄酱、马苏里拉奶酪、菠萝、辣椒和青豆

P08 **Pullman Cheeseburger / 铂尔曼起司汉堡** **\$15**
Beef patty, cheddar cheese melt, tomato, lettuce, cucumber pickle and fries
精选牛肉饼、融化的切达奶酪、番茄、生菜、黄瓜泡菜配炸薯条

P09 **Crispy Chicken Burger / 脆皮鸡肉汉堡** **\$13**
Crispy chicken, cheddar cheese melt, tomato, lettuce, cucumber pickle and fries
脆皮鸡肉、融化的切达奶酪、番茄、生菜、黄瓜泡菜配炸薯条

P10 **Pullman Spaghetti / 铂尔曼意大利面** **\$12**
Your choice of cabonara, bolognaise, aglio olio or pesto.
多种口味任选：蘑菇奶油、意大利肉酱、干辣椒大蒜或香蒜酱



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SPICY
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MEATY MAINS

- M01 Premium Australian Beef Steak (200g) / 精选澳洲牛排 (200克)** **\$23**
 Australian beef striploin grain fed, potato gratin, vegetable and its jus
 谷饲澳大利亚牛里脊肉、配烤土豆、蔬菜及其肉汁
- M02 Pan-Seared Salmon Fillet / 香煎挪威三文鱼排** **\$18**
 Norwegian salmon fillet, black olive potato, creamy spinach, seafood sauce
 上等挪威三文鱼排、配黑橄榄土豆、奶油菠菜、海鲜酱
- M03 Signature Buffalo Bourguignon / 招牌红酒炖牛肉**  **\$15**
 Local buffalo rump stewed in red wine sauce, parmesan risotto rice and baby vegetable
 红酒汁炖当地水牛肉配巴马干酪烩饭和迷你时蔬
- M04 Pullman Pork Chop / 铂尔曼猪肋排** **\$14**
 Kurobuta pork cutlet, sweet potato fries, broccoli gratin, raisin and mustard sauce
 香炸猪排配红薯薯条、烤西兰花、葡萄干和芥末酱
- M05 Pan-Roasted Chicken Breast / 香煎鸡胸肉** **\$10**
 Pan roasted chicken breast, French bean, truffle potato with jus
 香煎鸡胸肉、配四季豆、松露土豆及其肉汁
- M06 Signature Mapo Eggplant / 招牌麻婆茄子**  **\$8**
 Stir-fried eggplant, with your choice of minced tofu or chicken, with steamed rice
 And fried egg
 炒茄子, 可选豆腐或鸡肉, 配米饭和煎鸡蛋



M03



M01



CHEF'S SPECIAL
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VEGETARIAN
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SPICY
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FOR THE LITTLE ONES

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| K01 Little Spaghetti / 小可爱意面 | \$8 |
| Spaghetti with your choice of tomato sauce or carbonara sauce
小份意大利面配您选择的番茄酱或奶油蘑菇酱 | |
| K02 Mini Beef Burger / 迷你牛肉汉堡 | \$8 |
| Beef patty, lettuce, tomato, onion, cheese and burger buns, served with french fries
牛肉饼、生菜、西红柿、洋葱、奶酪和汉堡面包配炸薯条 | |
| K03 Cheesy Hotdog Bun / 奶酪热狗面包 | \$8 |
| Pastry buns, Hotdog, mozzarella cheese and mayonnaise, served with french fries
自制新鲜烤面包、热狗、马苏里拉奶酪和蛋黄酱 配炸薯条 | |
| K04 Mozzarella Sticks / 马苏里拉芝士棒 | \$8 |
| Batter-fried mozzarella cheese and french fries – with homemade tartar and ketchup
炸马苏里拉奶酪和薯条搭配自制番茄酱和塔塔酱 | |
| K05 Fish Fingers / 炸鱼块 | \$7 |
| Batter-fried fish and french fries – with homemade tartar and ketchup
油炸面糊裹鱼块和薯条搭配自制塔塔酱和番茄酱 | |
| K06 Chicken Nuggets / 炸鸡块 | \$6 |
| Minced chicken with breadcrumbs, garlic, paprika, soy sauce and served with french fries
鸡块配面包碎、大蒜、辣椒粉、酱油，佐以炸薯条 | |
| K07 Mac and Cheese / 芝士通心粉 | \$6 |
| Oven-cooked macaroni with mozzarella cheese
烤通心粉配马苏里拉奶酪 | |
| K08 Little Ice Cream / 自制冰激凌 | \$2 |
| Homemade ice cream, selection of flavors include vanilla, chocolate, strawberry, tamarind, or lemon
自制冰淇淋，口味选择包括香草、巧克力、草莓、酸角或柠檬 | |



FOR THE SWEET TOOTH

- D01 Molten Lava Cake / 巧克力熔岩蛋糕** \$9
Warm chocolate lava cake served with vanilla ice cream
热巧克力熔岩蛋糕配香草冰淇淋
- D02 Banana and Passion Fruit Cheesecake / 香蕉百香果芝士蛋糕** \$8
Banana and passion fruit cheesecake with blueberry sauce
香蕉百香果芝士蛋糕配蓝莓酱
- D03 Pandan Panna Cotta / 香兰奶冻** \$8
Pandan panna cotta cube, served with coconut milk and fresh fruits
香兰布丁块，配椰奶和新鲜水果
- D04 Lao Custard / 老挝特色蛋羹** \$7
Local Luang Prabang egg custard with taro and millet seed
当地琅勃拉邦天然鸡蛋羹配芋头和小米籽
- D05 Signature Mango Sticky Rice / 招牌芒果糯米饭** \$5
Lao sweetened sticky rice with fresh mango, sesame seeds, coconut nougat and cream
老挝甜糯米配新鲜芒果、芝麻、椰子牛轧糖和奶油
- D06 Homemade Ice Cream / 自制冰激凌** \$4
Two scoops of homemade ice cream, selection of flavors include vanilla, chocolate, strawberry, passion fruit, or lemon
两勺自制冰淇淋，您可以选择口味，包括香草、巧克力、草莓、百香果或柠檬
- D07 Seasonal Fruit Platter / 时令水果拼盘** \$3
Tropical mixed fruits, chili and salt powder
热带什锦水果配辣椒和盐粉



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BEVERAGE MENU

WATER

Tiger Head Water (60c)	\$1
Mineral Water (60cl)	\$1
Perrier Sparkling Water (35cl)	\$5
Perrier Sparkling Water (75cl)	\$8

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Sprite, Tonic, Soda Water, Ginger Ale	\$3
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PACKED FRUIT JUICE

Apple, Orange, Pineapple	\$3
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FRESH FRUIT JUICE

Lime, Watermelon, Coconut	\$3
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HOT COFFEE

Espresso, Cappuccino, Caffè Latte, Double Espresso, Americano, Mocha	\$3
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ICED COFFEE

Espresso, Cappuccino, Caffè Latte, Americano, Mocha	\$4
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HOT & ICED TEA

English Breakfast, Green Tea, Earl Grey, Chamomile, Fresh Ginger, Fresh Mint Leaf	\$3
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HOT CHOCOLATE

	\$2.5
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HOT & COLD MILK

	\$2.5
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BEER

Beer Lao Original (33cl)	\$3
Beer Lao Dark (33cl)	\$4
Beer Lao Gold (33cl)	\$4
Beer Lao Original Bottle (640cl)	\$4.5
Beer Heineken Bottles (33cl)	\$4.5

HOUSE WINE BY THE GLASS

RED

Casillero del Diablo Reserva (Cabernet Sauvignon, Central Valley)	\$10
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WHITE

Santa Ana Sauvignon (Sauvignon Blanc, Mendoza)	\$10
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SPARKLING WINE (PER BOTTLE)

Mionetto Prestige Brut (Prosecco Brut, Treviso, Veneto)	\$72
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Ferrari 'La Perle' (Trento Millesimato, Trentino-Alto, Adige)	\$105
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CHAMPAGNE (PER BOTTLE)

Champagne Taittinger Small (Champagne, Cuvee Prestige Brut)	\$70
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Champagne Taittinger, Brut (750 ml) (Champagne, Cuvee Prestige Brut)	\$140
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Champagne Taittinger, Rosé (750 ml) (Champagne Rosé, Cuvee Prestige Rosé)	\$160
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Champagne Bechetde Rochefontaine (750ml) (Champagne Brut)	\$70
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ROSÉ WINE (PER BOTTLE)

Chateau de la Vieille Tour Rosé (Malbec – Merlot, Bordeaux)	\$100
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WHITE WINE (PER BOTTLE)

Santa Ana Sauvignon Blanc (Sauvignon Blanc, Mendoza)	\$50
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Cavalieri Pinot Grigio (Pinot Grigio, Delle Venezie)	\$50
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RED WINE (PER BOTTLE)

Beau-Rivage Grande Réserve (750ml) (Cabernet Sauvignon – Merlot, Bordeaux Superieur)	\$50
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Casillero del Diablo Reserva (Cabernet Sauvignon, Central Valley)	\$50
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Tenuta Sette Ponti Crognolo (Cabernet Sauvignon – Merlot – Sangiovese, Tuscany)	\$100
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