BF01	Active Breakfast / 活力早餐 Egg white omelet with feta and spinach, quinoa and avocado salad, sourdough, smoked salmon, homemade lowfat 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	\$15
BF02	English Breakfast / 英式早餐 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	\$12
BF03	Luang Prabang Breakfast / 琅勃拉邦传统早餐 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	\$12
BFO4	Bakery Basket / 自家烘培面包篮 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	\$10

STEP INTO
A RESTAURANT
WITHOUT
STEPPING OUT
OF YOUR ROOM

客房用餐服务

RSO1	Nam Juene / 老挝春卷 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	<b>\$</b> 3
RSO2	Sai Oua Mhoo / 琅勃拉邦香肠 Homemade Luang Prabang pork sausage 自制琅勃拉邦传统猪肉香肠	\$6
RSO3	Lao Steak / 老挝牛排 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	\$6
RSO4	Tom Kha Kai / 老式炒鸡肉 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	\$4
RSO5	Khua Phak Tofu / 时蔬豆腐 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	\$7
RSO	Ping Kai / 香茅草烤鸡 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	\$5
RSO7	Spicy Chicken Fried Rice / 香辣鸡腿饭 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	\$7
RSO	Khao Jao or Khao Niew / 天然有机香米 Your choice of steamed jasmine rice or sticky rice 可选蒸茉莉米饭或糯米饭	\$1

ALTIES	E 美食	RS09	Mushroom Cream Soup / 奶油蘑菇浓汤 Shitake mushroom, butter, caramelized onion, cream and served with croutons 香菇、黄油、焦糖洋葱、奶油和面包丁
L SPECIALTIE	式精进	RS10	Avocado Quinoa Salad / 牛油果藜麦沙拉 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
MATIONAL	田	RS11	Niçoise Salad / 尼斯沙拉 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
NTERN/		RS12	Spaghetti Creamy Mushroom / 意式奶油蘑菇意面 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 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 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 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 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 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	品語	DS01	Mango Panna Cotta / 芒果奶冻 Fresh mango, white sugar, coconut milk and gelatin 精选新鲜芒果、白糖、椰奶	\$5
DES	П	DS02	Crème Brulee / 焦糖布丁 Egg, white sugar, cream and fresh milk 鸡蛋、白糖、奶油、鲜奶	\$5
		DS03	Chocolate Mousse / 巧克力慕斯 Chocolate, white sugar, gelatin, yoghurt, whipped cream 巧克力、白砂糖、酸奶、淡奶油	\$6
		DS04	Mango Sticky Rice / 芒果糯米饭 Lao sweetened sticky rice with fresh mango, sesame seeds, coconut nougat and cream 老挝香甜糯米配新鲜芒果、芝麻、椰子牛轧糖和奶油	\$5
		DS05	Seasonal Fruit Platter / 时鲜果盘 Assorted fruits in season 精选当季水果拼盘	<b>\$</b> 3
S	业	KD01	Fish Finger /炸鱼块	\$7
Z	TVI	KD02	Little Spaghetti / 小可爱意面	\$8
0	林	KD03	Mozzarella Sticks / 马苏里拉奶酪棒	\$8
щ	畑	KD04	Mini Burger /迷你汉堡	\$8
	7	KD05	Chicken Nuggets /香炸鸡块	\$6
		KD06	Cheesy Hotdog Bun /热狗芝士包	\$8
OR THE LITTLE		KD07	Mac and Cheese /奶酪通心粉	\$6
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