

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

客房送餐菜单



STARTER

IRST01	Nam Dip Phak / 新鲜时蔬卷 	\$6
	Rolled with local vegetables, roasted peanuts, coriander, spring onion, and crispy shallots. Served with a tangy soy-based dipping sauce 新鲜米粉皮卷入本地蔬菜、烤花生、香菜、葱、炸红葱头，搭配酸味酱油，清爽开胃，口感丰富	
IRST02	Nam Juen Gai / 鸡肉酥炸米卷 	\$6
	Crispy fried rice noodle sheet rolled with chicken, roasted peanuts, coriander, spring onion, and crispy shallots. Served with a tangy soy-based dipping sauce 酥炸米粉皮卷入鸡肉、烤花生、香菜、葱、炸红葱头，搭配酸味酱油，外酥里嫩，风味独特	
IRSD08	French Fries / 薯条 	\$6
	Classic fries, ketchup, and mayonnaise 经典薯条，配番茄酱与蛋黄酱	
IRST04	Goi (Larb) / 老式凉拌肉 	\$8
	Made with mixed local herbs, mint, cilantro, shallots, roasted sticky rice powder, and fish sauce. A refreshing, savory salad known as a national favorite. Choice of chicken, pork, buffalo, or Mekong fish. 采用本地香草、薄荷、香菜、红葱头、烤糯米粉和鱼露调味，风味独特，清新开胃。可选：鸡肉、猪肉、水牛肉或湄公河鱼	
IRLMW1	L'Atelier Fries / L'Atelier 薯条 	\$8
	French fries, black truffle, garlic, onion, paprika, coriander, garlic mayonnaise 薯条配黑松露、大蒜、洋葱、红椒粉、香菜，搭配蒜香蛋黄酱	
IRSD10	Mashed Potatoes / 土豆泥 	\$8
	Cumin, paprika, garlic, onion, coriander, garlic mayonnaise 孜然粉、红椒粉、大蒜、洋葱、香菜，配蒜香蛋黄酱	
IRST05	Luang Prabang Yum Salad / 琅勃拉邦沙拉 	\$8
	Pullman's Garden salad lettuce, tomato, spring onion, coriander, crispy shallot, boiled egg, boiled egg dressing 精选琅勃拉邦铂尔曼酒店农场新鲜生菜，西红柿，青葱，香菜，香脆红葱头，搭配水煮蛋与特制蛋黄酱汁，爽口又营养	
IRSOU1	Soup Phak Hoam / 菠菜汤 	\$9
	Lao spinach, coconut cream, brown butter, grated cashew nut, crispy rice puff, dried coconut 老挝菠菜、椰浆、焦香黄油、腰果碎、脆米花、干椰丝	
IRSOU6	Cauliflower Miso Soup / 味噌花椰菜泥 	\$9
	Cauliflower puree, miso, roasted garlic, shallot, brown butter, water pennywort 花椰菜泥、味噌、烤蒜、红葱头、焦香黄油、积雪草	
IRLMW2	Bruschetta Couscous / 番茄香蒜风味蒸粗麦粉 	\$11
	Lao cherries, tomato, shallot, garlic, basil, olive oil, croutons, couscous, balsamic 老挝樱桃、番茄、红葱、大蒜、罗勒、橄榄油、面包脆丁、蒸粗麦粉、意式香醋	

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MAIN DISH

IRADM1	Pad Phak Ruam / 清炒时蔬	\$8
	Stir-fried seasonal vegetables with oyster sauce and soy sauce. Fresh, tender, and full of savory flavor 时令蔬菜快炒，蚝油酱香，鲜嫩爽口	
IRADM2	Pad Thai / 泰式炒粉	\$8
	Traditional Thai stir-fried noodle with chicken, fried tofu, egg, bean sprout, chives, tamarind sauce 传统泰式炒粉，配鸡肉、炸豆腐、鸡蛋、豆芽、韭菜、罗望子酱	
IRADM3	Pad Kra Pow / 泰式打抛饭	\$11
	Traditional Thai spicy fried rice with garlic, fresh chili, and Thai holy basil 泰式香辣炒饭，配蒜蓉、新鲜辣椒和罗勒叶	
IRADM4	Stir-fired Noodle / 酱香炒面 (beef) (牛肉) \$11 (chicken/pork) (鸡肉/猪肉) \$8	
	Traditional Thai spicy fried rice with garlic, fresh chili, and Thai holy basil 泰式香辣炒饭，配蒜蓉、新鲜辣椒和罗勒叶	
IRADM5	Chinese Style Fried Rice / 中式炒饭 (beef) (牛肉) \$11 (chicken/pork) (鸡肉/猪肉) \$8	
	Chinese style wok-fried rice, garlic, egg, soy sauce 中式铁锅炒饭，配蒜蓉，鸡蛋，酱油	
IRADM6	Khao Pad Sapparod / 菠萝炒饭	\$8
	Fried rice with grilled pineapple, chicken thigh, curry powder, raisins, fried egg 香炒米饭搭配炭烤菠萝、鸡腿肉、咖喱粉、葡萄干与煎蛋	
IRADM7	Beef Bulgogi / 韩式牛肉拌饭	\$10
	Spicy Korean beef marinated in a sweet soy, sesame and garlic served with chili paste and rice 香辣韩式牛肉，采用甜酱油、芝麻与蒜腌制，搭配辣椒酱和米饭，酱香微甜，辣中带鲜。	

Pasta (Spaghetti or Penne) / 意面 (意大利面 / 通心粉)

IRLMW5	Alla arrabiata / 香辣番茄意面	\$11
	Garlic, parsley, chili, tomato, parmesan 蒜香、欧芹、辣椒、番茄、帕玛森芝士	
IRLMW6	Carbonara / 意大利培根奶油面	\$11
	Pork belly, black pepper, yolk, parmesan 五花肉、黑胡椒、蛋黄、帕尔玛干酪	
IRLMW7	Pesto / 香蒜青酱意面	\$11
	Cashew, basil, parmesan, feta 腰果、罗勒、帕马森干酪、菲达奶酪	
IRLMW8	Funghi e tartufo / 黑松露蘑菇奶油意面	\$12
	Shiitake, shimeji, cream, black truffle, parmesan 香菇、白玉菇、奶油、黑松露、帕马森干酪	
IRLMW9	Mortadella Cheese Sandwich / 莫塔德拉芝士三明治	\$13
	Ciabatta with pork mortadella, pesto, mayonnaise, mustard, cheddar cheese, gherkins 恰巴塔面包夹莫塔德拉猪肉香肠、香蒜青酱、蛋黄酱、黄芥末、车达奶酪、酸黄瓜	

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	= Vegan 纯素		= Local Source 本地食材
	= Lactose Free 无乳糖		= Sugar Free 无糖
	= Vegetarian 素食		= Gluten Free 不含麦麸
	= Nut Contained 含坚果		

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DESSERT

SPECIAL KID DISHES

	Classic Burger (Beef or Vegetarian) 经典汉堡 (牛肉/素食)	\$16
IRLMW11	Beef Patty / 香煎牛肉芝士堡 Cheddar cheese, red onion, tomato, lettuce, gherkins, with fries 牛肉饼、车达奶酪、红洋葱、番茄、生菜、酸黄瓜, 附薯条	
IRLMW12	Potato Patty / 土豆汉堡套餐 Cheddar cheese, red onion, tomato, lettuce, gherkins with fries 土豆饼、车达奶酪、红洋葱、番茄、生菜、酸黄瓜, 附薯条	
IRD02	Fruits Platter / 水果拼盘 A refreshing mix of ripe, seasonal fruits 时令鲜果拼盘, 清爽解腻	\$6
IRD03	Classic Khao Niew Mak Moug / 传统芒果糯米饭 Fresh mango, sweet purple sticky rice, and coconut cream sauce 新鲜芒果、香甜紫糯米、椰浆酱	\$8
IRD04	L'Atelier Carrot Cake / L'Atelier 胡萝卜蛋糕 Grated carrot, cream cheese, cinnamon, carrot powder, espuma cheese foam 胡萝卜丝与奶油芝士融合, 佐以胡萝卜粉与肉桂, 表面覆盖芝士泡沫, 香滑细腻。	\$10
IRKM01	Little Wok Fried Rice / 小小锅炒饭 Fried rice with egg, carrot, sausage and fried egg 香肠、胡萝卜、鸡蛋炒饭, 顶上再加颗煎蛋, 营养又美味!	\$6
IRKM02	Spaghetti Cream Sauce / 意大利面奶油酱 With ham and local mushroom 奶油意面, 配火腿与本地蘑菇	\$8
IRKM01	Fish & Chips / 炸鱼&薯条 Crispy fries seasonal Mekong fish, French fries with homemade mayonnaise and ketchup 香脆炸制的当季湄公河鱼柳, 搭配法式薯条, 自制蛋黄酱与番茄酱	\$8
IRKM01	Mac & Cheese / 奶酪通心粉 Oven-baked penne with mozzarella cheese 烤制通心粉, 配马苏里拉奶酪	\$8



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Breakfast Set 早餐套餐

IRABF01

L'atelier Breakfast Set 西式早餐套餐



\$12

Your choice of eggs with toasted bread, grilled tomato, chicken sausage, baked bean, bacon, baked potato, seasonal fruits platter, coffee or tea and fresh juice

可任选鸡蛋料理，搭配烤面包、烤番茄、鸡肉香肠、焗豆、培根、烤土豆、时令水果拼盘、咖啡或茶，以及鲜榨果汁

IRABF02

Lao's Traditional Breakfast Set 老挝特色早餐套餐



\$12

Stir-fried pho or Luang-Prabang sandwich with your choice of meats or vegetarian, seasonal fruits platter, fresh juices or Lao's coffee with condensed milk

可选择炒河粉或琅勃拉邦风味三明治（提供肉类或素食选项），搭配时令水果拼盘、鲜榨果汁或老挝炼乳咖啡



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Breakfast Set 早餐套餐

IRABF03

Continental Breakfast Set 欧陆式早餐套餐



\$12

Assorted breakfast pastries and bakeries,
choice of cereals with choice of yogurt or
milk, assorted jams and butter, seasonal fruits
platter, coffee or tea and fresh juice

精选早餐酥点与烘焙面包，搭配谷物（可选择
牛奶或酸奶），多款果酱与黄油，时令水果拼
盘，咖啡或茶，及鲜榨果汁

IRABF04

Oriental Breakfast Set 东方风味早餐套餐



\$12

Noodles or congee with your choice of meats
or vegetarian, Chinese bread, mantou,
seasonal fruits platter, coffee or tea and fresh
juice

可选中式汤粉或粥（提供肉类或素食选项），
搭配中式油条与馒头，时令水果拼盘，咖啡或
茶，以及鲜榨果汁



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BEVERAGE MENU

酒水单

Water 矿泉水

IRBV01	Mineral Water 矿泉水 (60cl)	\$1
IRBV02	Perrier Sparkling Water 巴黎水气泡矿泉水 (35cl)	\$5
IRBV03	Perrier Sparkling Water 巴黎水气泡矿泉水 (75cl)	\$8

Soft Drink 软饮料

\$2

IRBV04	Coke 可乐
IRBV05	Coke Zero 零度可乐
IRBV06	Sprite 雪碧
IRBV07	Tonic 汤力水
IRBV08	Soda Water 苏打水
IRBV09	Ginger Ale 干姜水

Fruit Juice 鲜榨果汁

\$3

IRBV010	Apple 苹果汁
IRBV011	Orange 香橙汁
IRBV012	Pineapple 菠萝汁
IRBV013	Watermelon 西瓜汁

L'atelier Wellness Blend 健康特调果蔬汁

\$4

IRBV014 Nature's REMEDY 自然疗愈
Red apples, cucumbers, pineapple juice
红苹果、黄瓜、菠萝汁

IRBV015 Radiance GLOW 光采焕颜
Carrots, lime, orange juice, ginger
胡萝卜、青柠、橙汁、生姜

\$4

IRBV016 Golden BALANCE Refresher 金衡清新
Turmeric root, watermelon, fresh mint
新鲜姜黄、西瓜、薄荷叶

\$4

IRBV017 REFRESH & RESET 焕新净场
Celery, papaya, spinach, and ginger
西芹、木瓜、菠菜、生姜

\$4

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BEVERAGE MENU 酒水单

Hot Coffee 热咖啡 \$3

- IRBV018 Espresso or Double 意式浓缩咖啡 (单份/双份)
- IRBV019 Cappuccino 卡布基诺
- IRBV020 Caffè Latte 拿铁
- IRBV018 Americano 美式咖啡
- IRBV019 Mocha 摩卡咖啡
- IRBV020 Piccolo 皮克洛小拿铁
- IRBV020 Macchiato 玛奇朵

Iced Coffee 冰咖啡 \$3

- IRBV027 Espresso or Double 意式浓缩咖啡 (单份/双份)
- IRBV028 Cappuccino 卡布基诺
- IRBV029 Caffè Latte 拿铁
- IRBV030 Americano 美式咖啡
- IRBV031 Mocha 摩卡咖啡
- IRBV032 Lao Coffee 老挝咖啡

Hot & Iced Tea 茶 (热/冰) \$3

- IRBV034 English Breakfast 英式早餐红茶
- IRBV035 Green Tea 绿茶
- IRBV036 Earl Grey 伯爵茶
- IRBV037 Chamomille 洋甘菊
- IRBV038 Ginger 姜茶
- IRBV039 Lemongrass 香茅茶

- IRBV040 Hot Chocolate 热巧克力 \$3
- IRBV041 Iced Chocolate 冰巧克力 \$4
- IRBV041 Hot & Cold Milk 冷或热牛奶 \$3

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BEVERAGE MENU 酒水单

Beer 啤酒

IRALC1	Beer Lao Original 老挝啤酒 (33cl)	\$3
IRALC2	Beer Lao Dark 老挝黑啤 (33cl)	\$3
IRALC3	Beer Lao Gold 老挝金啤 (33cl)	\$3
IRALC4	Beer Luang-Prabang 琅勃拉邦啤酒 (33cl)	\$3
IRALC5	Beer Lao Original Bottle 老挝啤酒 (660cl)	\$5
IRALC6	Beer Heineken Bottle 喜力啤酒 (33cl)	\$4

House Wine By Glass 精选葡萄酒 (杯)

IRALC7	Red 红葡萄酒 Casillero Carmenere	\$13
IRALC8	White 白葡萄酒 MG Montgras Sauvignon Blanc	\$11

Sparkling Wine (Bottle) 气泡葡萄酒 (瓶)

ALC9	Mionetto Prseco Prestige Traviso	\$72
ALC10	Ferrari Perle	\$125

Champagne (Bottle) 香槟 (瓶)

ALC11	Champagne Taittinger Brut	\$230
ALC12	Champagne Veuve Cliquot Brut 1772	\$220
ALC13	Champagne Taittinger Rose	\$240

Rose Wine (Bottle) 玫瑰红葡萄酒 (瓶)

ALC14	Chateau De La Vielle Tour Rose	\$10
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White Wine (Bottle) 白葡萄酒 (瓶)

ALC15	Cavalieri Pinot Grigio	\$50
ALC16	Jean Marc Brocard Domaine Sainte Claire	\$120
ALC17	Louis Jadot Aligote Chardonay Bergundy	\$120

Red Wine (Bottle) 红葡萄酒 (瓶)

ALC18	Katnook Founder's Block	\$80
ALC19	Louis Jadot Couvent	\$120
ALC20	Tenuta Sette Ponti Crognolo	\$300

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