



pullman
HOTELS AND RESORTS

The Season in Full Glow

December 24 & 31, 2025



The Season in Full Glow. The New Year in Full Bloom.

At Pullman Luang Prabang, the holidays aren't just a date on the calendar—they're a state of mind. The season comes alive in full glow, where the warmth of great company meets culinary artistry, and every corner sparkles with unexpected charm. Here, the ambiance invites you to linger, laugh, and savor every moment.

From exquisite feasts to thoughtfully curated experiences, celebrating with us is more than a tradition—it's a chance to feel fully present, fully delighted, and fully festive. Whether raising a glass to old memories or welcoming new beginnings, the holidays at Pullman are a celebration of flavor, connection, and light that lingers long after the season ends.

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DECEMBER 24, 2025

Christmas Gala Dinner

7.00 - 9.00 PM
L'Atelier Restaurant

Delight in a special 5-course plated dinner at L'Atelier, where the holidays meet our Lao Progressive concept. Each course reimagines traditional Lao flavors with contemporary techniques, creating a festive culinary journey that's both familiar and unexpected. Perfect for savoring the season with friends and family in an elegant, warm ambiance.



Festive Voices in Full Glow

7.30 PM
L'Atelier Restaurant

Let the season come alive with joyful carols performed by our holiday choir. Their melodies fill the air with warmth, cheer, and festive spirit, creating the perfect soundtrack for your holiday celebrations.

Santa's Special Delivery

8.00 onwards
L'Atelier Restaurant

Get ready for magic as Santa makes his special rounds, spreading joy and delivering gifts to young and young-at-heart alike. A heartwarming moment that brings laughter, surprise, and the true spirit of the season to life.





Christmas Eve Menu

USD 70 net per person

STARTER

Lao Wintermelon Carpaccio

Thinly sliced Lao wintermelon with prosciutto, Lao tomato granita, blanched local tomatoes, and cilantro oil

SOUP

Dashi Cream Truffle Soup

Silky truffle-infused dashi cream with Mekong fish tempura

PRE-MAIN COURSE

Grilled Chicken with Cherry Reduction

Charcoal-grilled chicken served with Chinese yam, cherry reduction, and a crisp parmesan tuile

LIVE STATION

Roast Beef OR Roast Pork

Tender beef sirloin with beef au jus, OR roasted pork neck with pork au jus, served with Yorkshire pudding, grilled vegetables, and mashed potato

DESSERT

Pullman Petit Fours

*Pullman Stollen
Raspberry Log Cake
Chocolate Mud Cake
Red Velvet Cake*



Christmas Eve Vegetarian Menu

USD 70 net per person

STARTER

Lao Cassava Lasagna

Layers of delicate homemade lasagna sheets with creamy Lao cassava, béchamel sauce, Parmesan, and cheddar, baked to golden perfection.

SOUP

Black Truffle & Cauliflower Soup

Silky cauliflower soup infused with black truffle and creamy brie, served alongside a crisp confit garlic flatbread

PRE-MAIN COURSE

Hmong- Spiced Rice Pulao in Clay Pot

Aromatic Hmong-spiced rice served in a traditional clay pot with braised eggplant and tender chickpeas

MAIN COURSE

Vegetable Wellington

Layers of Lao taro, Chinese yam, shiitake and orinji mushrooms, and collard greens, wrapped in a delicate pastry and served with a rich vegetable jus.

DESSERT

Pullman Petit Fours

*Pullman Stollen
Raspberry Log Cake
Chocolate Mud Cake
Red Velvet Cake*



Christmas Eve Kid's Menu

Choose any three (3) dishes

SAVOURIES

Little Wok Fried Rice

Fragrant wok-fried rice tossed with tender egg, sweet carrot, savory sausage, and topped with a perfectly golden sunny-side-up egg.

Creamy Spaghetti

Al dente spaghetti tossed in a velvety cream sauce, topped with ham and local mushrooms.

Fish & Chips

Crispy seasonal Mekong fish served with golden fries, homemade mayonnaise, and ketchup.

Mac & Cheese

Oven-baked penne coated in creamy mozzarella cheese.

L'Atelier Fried Chicken

Crispy golden fried chicken, tender and flavorful in L'Atelier's signature style.

DESSERT

Mini Ice Cream

*One scoop of creamy ice cream
Choose from: Vanilla, Chocolate, Passionfruit, Coconut*

Pullman Petit Fours

*Pullman Stollen
Raspberry Log Cake
Chocolate Mud Cake
Red Velvet Cake*

Includes one serving of beverage: Soft Drinks or Juice

CHRISTMAS EVE SPECIAL OFFERS

UNLIMITED DRINKS AND WINE

USD 40 net per person

Mulled Wine
House Red Wine
House White Wine
Soft Drinks
Hot Chocolate

*Valid for two (2) hours
Only at L'atelier*

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HOTELS AND RESORTS



DECEMBER 31, 2025

New Year Gala Dinner

7.00 - 10.00 PM
L'Atelier Restaurant

Celebrate 2026 with a curated 6-course culinary journey at Pullman Luang Prabang. Each dish is crafted to delight your senses, paired with festive ambiance, and designed to make your New Year's Eve truly unforgettable.



Lao Melodies in Full Glow

7.30 PM
L'Atelier Restaurant

Immerse yourself in the rich sounds of Laos with a live performance featuring traditional instruments. Let the rhythms of the khene, xylophone, and other classic Lao melodies bring the culture and spirit of the season to life.

Traditional Lao Cultural Dance

8.00 PM
L'Atelier Restaurant

Experience the elegance of Laos through traditional dance, where graceful movements and vibrant costumes bring centuries of culture and storytelling to life.



Festive Live Band

9.00 PM- 12.30 AM
The Junction Bar

Enjoy vibrant live music under the stars at The Junction Bar, where energetic performances set the perfect soundtrack for festive drinks, laughter, and good company.

New Year Countdown

12.00 AM
The Junction Bar

Join us as we welcome 2026 with excitement, cheers, and sparkling celebrations. Count down the final moments of the year surrounded by festive energy and unforgettable ambiance.





New Year's Eve Menu

USD 80 net per person

AMOUSE - BOUCHE

Char Shiu Smoked Duck with Beer Lao Tartlette

Smoked organic duck served with a Beer Lao tartlette, finished with duck au jus and a touch of caviar

STARTER

Stuffed White Trumpet Blossom

Delicate white trumpet flower filled with organic chicken, paired with cranberry marmalade, and finished with a forest mushroom jus

SOUP

River Shark Fish with Coconut Mousse and Dashi Soup

Tender Mekong River shark fish and Chitala fish enveloped in creamy coconut mousse, served with pumpkin, daikon infused with cilantro juice, and a delicate Hon Dashi broth with soap pod essence

PRE-MAIN COURSE

Six-Hour Braised Pork Ribs with Chaiya Buri Rice Noodles

Six-hour braised pork ribs seasoned with Lao black pepper, served with Chaiya Buri rice noodles, pomegranate, spring onion, cashew nuts, and finished with a rich organic chicken egg yolk

MAIN COURSE

Beef Wellington

Tender beef rump wrapped in mushroom duxelles and a delicate vegetable crêpe, served with roasted potatoes, seasonal greens, and finished with a rich beef jus

OR

Herb Crusted Rack of Lamb

Succulent lamb rack encrusted with fresh herbs, served with creamy pumpkin risotto, shimeji mushrooms, cherry tomatoes, and shallots, finished with a delicate riverweed sauce and a rich red wine reduction

DESSERT

Andy Warhol Banana

Lao yellow banana mousse paired with purple sticky rice mochi, topped with banana crumble and finished with a silky coconut cream



New Year's Eve Vegetarian Menu

USD 70 net per person

STARTER

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Layers of delicate homemade lasagna sheets with creamy Lao cassava, béchamel sauce, Parmesan, and cheddar, baked to golden perfection.

SOUP

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Silky cauliflower soup infused with black truffle and creamy brie, served alongside a crisp confit garlic flatbread

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DESSERT

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*Pullman Stollen
Raspberry Log Cake
Chocolate Mud Cake
Red Velvet Cake*



New Year's Eve Kid's Menu

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DESSERT

Mini Ice Cream

*One scoop of creamy ice cream
Choose from: Vanilla, Chocolate, Passionfruit, Coconut*

Pullman Petit Fours

*Pullman Stollen
Raspberry Log Cake
Chocolate Mud Cake
Red Velvet Cake*

Includes one serving of beverage: Soft Drinks or Juice

NEW YEAR'S EVE SPECIAL OFFERS

UNLIMITED DRINKS AND WINE

USD 40 net per person

Eggnog
House Red Wine
House White Wine
Soft Drinks
Hot Chocolate

*Valid for two (2) hours
Only at L'atelier*

BUY 1, GET 1 ON ALL DRINKS

*Offer excludes hard liquor
Only at the Junction Bar*

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SERVICE NOTES

INCLUSIONS

Each adult guest will receive one (1) complimentary glass of wine

Kid's menu includes one (1) serving of beverage: soft drink or juice

DINING & SERVICE

Prices are inclusive of 10% government taxes and 10% service charge.

Kid's Menu is available and must be reserved in advance.

DIETARY RESTRICTIONS

Food intolerances or special dietary requirements must be advised to our team in advance.

A WARM REMINDER

To make way for our special gala evenings, room service and à la carte orders will take a short pause from 5:00 PM to 9:00 PM on December 24 & 31, 2025.

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