

***Innovative Dining,
Inspired by Lao Flavours.***



PULLMAN LUANG PRABANG

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LAO HERITAGE *Reimagined*



At L'Atelier, Lao cuisine evolves with intention and artistry. Rooted in authentic flavours and heritage recipes, each creation is reimagined through modern culinary techniques that elevate tradition into contemporary sophistication. Celebrating local ingredients and cultural depth, L'Atelier invites guests on a sensory journey — where Lao heritage meets innovation, and every dish tells the story of a cuisine in motion.

在 L'Atelier，老挝菜系以匠心独运和艺术精髓不断演绎。每道菜品都植根于地道风味和传统食谱，并运用现代烹饪技艺重新演绎，将传统提升为当代精致。L'Atelier 餐厅秉承当地食材和深厚的文化底蕴，引领宾客踏上一场感官之旅——老挝传统与创新在此交融，每一道菜品都讲述着美食的动态故事。



VEGETARIAN
素食



VEGAN
素食主义者



RECOMMENDED
受到推崇的



CONTAIN NUTS
含有坚果



LACTOSE FREE
不含乳制品



SUGAR FREE
无糖



GLUTEN FREE
不含麸质



LOCALLY SOURCED
本地采购



FRENCH FRIES

薯条

Crispy golden fries, lightly salted served with Mayo and ketchup

金黄酥脆的薯条，略加盐，配蛋黄酱和番茄酱

8 USD



LUANG PRABANG YUM SALAD

Pullman's signature garden salad with crisp lettuce, tomato, spring onion, coriander, and crispy shallots, topped with a boiled egg and our creamy egg dressing.

普尔曼的招牌花园沙拉，配有脆生菜、西红柿、葱、香菜和脆葱，上面放着煮鸡蛋和我们的奶油鸡蛋酱。

8 USD



NAM DIP PHAK

新鲜时蔬卷

Fresh spring rolls wrapped in soft rice noodle sheets with local vegetables, roasted peanuts, coriander, spring onion, and crispy shallots, served with tangy soy sauce.

新鲜的春卷裹在柔软的米粉皮中，配上当地蔬菜、烤花生、香菜、葱和脆葱，配上浓郁的酱油。

6 USD



SOUP PHAK HOAM

菠菜汤

A comforting Lao spinach soup enriched with coconut cream and brown butter, topped with grated cashew nuts, crispy rice puffs, and dried coconut.

令人感到舒适的老挝菠菜汤，富含椰子奶油和棕色黄油，上面撒有磨碎的腰果、脆米泡芙和干椰子。

10 USD



CAULIFLOWER MISO SOUP

意大利培根奶油面

A velvety cauliflower purée infused with miso, roasted garlic, and shallot, enriched with brown butter and finished with fresh water pennywort

丝滑的花椰菜泥，加入味噌、烤大蒜和红葱，加入棕色黄油，最后加入淡水积雪草

10 USD



Light
BITES

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CARBONARA

意大利培根奶油面



Pasta tossed in a creamy egg yolk and parmesan sauce, topped with golden, crisp pork belly and a dusting of cracked black pepper.

有嚼劲的意大利面裹上奶油蛋黄和帕尔马干酪酱，上面放着金黄酥脆的五花肉，上黑胡椒粉。

12 USD



FUNGI E TARTUFO

黑松露蘑菇奶油意面

Creamy pasta with mushrooms, black truffle, and parmesan.

奶油意大利面配蘑菇、黑松露和帕尔马干酪。

13 USD



ALLA ARRABIATA

香辣番茄意面

Spaghetti tossed in tomato sauce with garlic, chili, and parsley, topped with parmesan.

意大利面条拌入番茄酱、大蒜、辣椒和欧芹，上面撒上帕尔马干酪。

12 USD



Tossed FAVORITES



PAD THAI

泰式炒面

Stir-fried noodles with chicken, tofu, egg, and tamarind sauce, finished with fresh bean sprouts and chives.

用鸡肉、豆腐、鸡蛋和罗望子酱炒面，最后配上新鲜的豆芽和细香葱。

CHICKEN **8** USD

TOFU **8** USD



STIR-FRIED NOODLES

酱香炒面

Wok-tossed noodles with carrot, onion, garlic, and bok choy, finished with oyster and soy sauce, topped with a fried egg.

将面条与胡萝卜、洋葱、大蒜和白菜一起炒，淋上牡蛎和酱油，上面放一个煎蛋。

CHICKEN / PORK **8** USD

BEEF **12** USD



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GOI (LARB)

老式凉拌肉

Meat salad with herbs, mint, shallots, and roasted sticky rice, seasoned with fish sauce.

肉沙拉，配以香草、薄荷、青葱和烤糯米，用鱼露调味。

8 USD

Rooted in Lao tradition, larb blends minced meat, herbs, lime, and toasted rice to create a refreshing harmony of flavors. Once shared during family celebrations as a symbol of good fortune, this humble dish has journeyed beyond Laos — inspiring variations across Southeast Asia and earning global recognition as one of the world's great salads.

拉布沙拉 (Larb) 源于老挝传统，将肉末、香草、青柠和烤米饭混合，创造出清爽和谐的风味。这道不起眼的菜肴曾是家庭庆祝活动中象征好运的象征，如今已走出老挝，在东南亚各地衍生出各种版本，并被公认为世界顶级沙拉之一。

GAJ TOM LAO

克木姜香清汤鸡腿

Tender chicken leg simmered in a clear, aromatic broth infused with Khmu ginger, Hmong chili, Lao Lum turmeric, garlic, and shallot, finished with Khmu fermented lettuce. 将嫩鸡腿放入清澈芳香的肉汤中炖煮，加入克木姜、苗族辣椒、老挝姜黄、大蒜和青葱，最后加入克木发酵生菜。

11 USD

A fragrant Lao chicken soup with lemongrass and galangal, once cooked in village homes to bring warmth and connection. Its gentle blend of citrus and spice has since inspired kitchens across Asia.

一碗香浓的老挝鸡汤，佐以香茅和高良姜，曾是乡村家庭的常用菜肴，带来温暖与联结。它柔和的柑橘与香料的融合，自此启发了亚洲各地的厨房。



TUM MAK HOONG

青木瓜沙拉

Meat salad with herbs, mint, shallots, and roasted sticky rice, seasoned with fish sauce.

肉沙拉，配以香草、薄荷、青葱和烤糯米，用鱼露调味。

6 USD

Born in village kitchens, this vibrant papaya salad blends chili, lime, and fish sauce in perfect harmony. Its bold, refreshing taste has crossed borders, yet its soul remains truly Lao.

这道色泽鲜艳的木瓜沙拉源自乡村厨房，将辣椒、青柠和鱼露完美融合。它浓郁清爽的口味跨越国界，却依然保留着老挝的精髓。





NAM-JUEN GAI

鸡肉酥炸米卷

Crispy fried spring rolls with chicken, roasted peanuts, coriander, spring onion, and shallots, served with tangy dipping sauce.

炸得酥脆的春卷，里面有鸡肉、烤花生、香菜、葱和青葱，配上浓郁的酱油蘸酱。

6 USD

GAI YANG

烤鸡

Grilled chopped chicken marinated with turmeric, lemongrass, and kaffir lime, topped with fresh local mango salad.

烤鸡肉碎用姜黄、柠檬草和青柠腌制，上面放着新鲜的当地芒果沙拉。

8 USD



PAD KRA PAW

Fragrant Thai fried rice stir-fried with garlic, fresh chili, and aromatic holy basil.

香喷喷的泰式炒饭，用大蒜、新鲜辣椒和芳香的圣罗勒翻炒而成。

CHICKEN /
PORK

8 USD

BEEF

12 USD



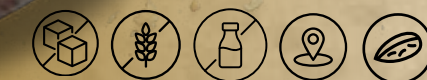
TOM SOM PLAA DUK

酸辣鲶鱼汤

Mekong catfish soup, combining tender tempura catfish with a tangy, spicy broth infused with lemongrass, galangal, kaffir lime, tamarind, and chili, finished with delicate oyster mushrooms.

湄公河鲶鱼汤，将鲜嫩的天妇罗鲶鱼与加入柠檬草、高良姜、泰国柠檬、罗望子和辣椒的辛辣汤汁混合，最后加入精致的平菇。

9 USD



PAD PHAK RUAM

清炒时蔬

Wok-tossed seasonal vegetables in a savory blend of oyster and soy sauce.

将时令蔬菜放入炒锅中，加入美味的牡蛎酱和酱油。

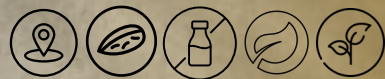
8 USD



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Chef's GLOBAL SIGNATURES



BRUSCHETTA COUSCOUS

香蒜脆面包配蒸粗麦粉

Toasted couscous with cherry tomatoes, shallots, garlic, and basil, drizzled with olive oil and balsamic, finished with crunchy croutons.

烤蒸粗麦粉配樱桃番茄、红葱、大蒜和罗勒，淋上橄榄油和香醋，最后撒上脆脆的面包丁。

12 USD



BEEF BULGOGI

韩式牛肉拌饭

Tender beef stir-fried Korean-style with bok choy and carrot, tossed in sweet chili sauce, sprinkled with sesame, served with a fried egg and mixed kimchi.

嫩牛肉与白菜和胡萝卜以韩式方式翻炒，拌入甜辣酱，撒上芝麻，配上煎蛋和什锦泡菜。

11 USD



PUMPKIN RISOTTO

奶香南瓜烩饭

Creamy risotto with pumpkin purée, cream cheese, and parmesan, enriched with brown butter and topped with crispy fried basil.

奶油烩饭配南瓜泥、奶油奶酪和帕尔马干酪，富含棕色黄油，上面撒有酥脆的炸罗勒。

12 USD

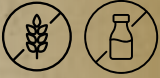
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Table STAPLES





KHAO PAD SAPPAROD

菠萝炒饭

Fragrant fried rice with grilled pineapple, chopped chicken, and curry powder, tossed with raisins and topped with a fried egg.

香喷喷的炒饭，配上烤菠萝、鸡肉碎和咖喱粉，撒上葡萄干，再放上一个煎蛋。

8 USD





CHINESE-STYLE FRIED RICE

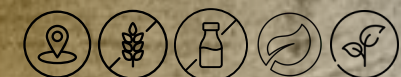
菠萝炒饭

Wok-fried rice with garlic and soy sauce topped with sunny-side egg.

用大蒜和酱油炒的米饭，上面放着煎鸡蛋。

CHICKEN /
PORK **8** USD

BEEF **12** USD



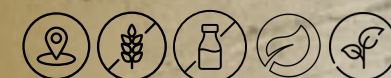
STEAMED RICE

米饭

Plain fragrant steamed rice

香喷喷的米饭

1 USD



STICKY RICE

米饭

Plain fragrant steamed rice

香喷喷的米饭

1 USD



MASHED POTATO

土豆泥

Creamy local potato mash with butter and confit garlic mayonnaise.

奶油状的当地土豆泥，配以黄油和蒜蓉蛋黄酱。

8 USD



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HOUSE ICE CREAM

主厨甄选冰淇淋

*Two scoops of our house-made ice cream
Choose from vanilla, chocolate,
strawberry, or coconut.*

两球自制冰淇淋
可选香草、巧克力、草莓或椰子口味。

5 USD



weet DELIGHTS

L'ATELIER CARROT CAKE

 L'Atelier 胡萝卜蛋糕

*Moist grated carrot cake layered with cream cheese
and cinnamon, finished with carrot powder and
delicate cheese foam.*

湿润的磨碎胡萝卜蛋糕上铺有奶油奶酪和肉桂，最后撒上胡萝卜粉和精致的奶酪泡沫。

11 USD



KHAO GUM MAK KRUAY

香蕉紫米甜品

*Purple sticky rice paired with smooth Lao banana
mousse, topped with crispy banana, drizzled with
coconut cream, and served with passion fruit ice cream.*

紫糯米饭搭配顺滑的老挝香蕉慕斯，上面铺上脆脆的香蕉，淋上椰奶，再配上百香果冰淇淋。

12 USD

MAK PRAW

椰香布丁



*A coconut lover's delight! Creamy coconut milk custard
with young coconut, fresh coconut cream, coconut
sponge, flakes, and a scoop of coconut ice cream.*

椰子爱好者的最爱！浓郁的椰奶蛋奶沙司，搭配嫩椰蓉、新鲜椰奶、椰香海绵蛋糕、椰香碎，再来一勺椰香冰淇淋。

12 USD



CLASSIC KHAO NIEW MAK MOUNG

传统芒果糯米饭

*Sweet purple sticky rice paired with fresh mango
and drizzled with rich coconut cream sauce.*

甜甜的紫糯米搭配新鲜的芒果，淋上浓郁的椰子奶油酱。米饭

8 USD



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KHAO NIEW MAK MUANG

芒果糯米饭

*A modern twist on a classic! Layers of fresh mango,
mango mousse, and mille-feuille paired with purple sticky
rice, drizzled with coconut cream, and served with
mango sorbet.*

经典的现代演绎！新鲜芒果、芒果慕斯、千层酥层层叠叠，搭配紫糯米饭，淋上椰奶，再配上芒果雪糕。

12 USD



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