

**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**  \$7  
 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**  \$7  
 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**  \$8  
 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**  \$10  
 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**  \$10  
 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**  \$10  
 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**  \$10  
 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**  \$11  
 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**  \$11  
 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**  \$13  
 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

For any dietary restrictions or food intolerances, you may inform a team member

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-  = Sugar Free 无糖
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-  = Nut Contained 含坚果

# MAIN DISH

- IRADM1 Pad Phak Ruam / 清炒时蔬**  \$10  
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**  \$10  
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**  \$13  
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) \$13  
(chicken/pork) (鸡肉/猪肉) \$10  
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) \$13  
(chicken/pork) (鸡肉/猪肉) \$10  
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**  \$10  
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**  \$12  
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**  \$13  
Garlic, parsley, chili, tomato, parmesan  
蒜香、欧芹、辣椒、番茄、帕马森芝士
- IRLMW6 Carbonara / 意大利培根奶油面** \$13  
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**  \$13  
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**  \$15  
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** \$16  
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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# DESSERT

# SPECIAL KID DISHERS

- Classic Burger (Beef or Vegetarian) 经典汉堡 (牛肉/素食)** \$19
- 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**     \$7  
A refreshing mix of ripe, seasonal fruits  
时令鲜果拼盘, 清爽解腻
- IRD03 Classic Khao Niew Mak Mung / 传统芒果糯米饭**     \$10  
Fresh mango, sweet purple sticky rice, and coconut cream sauce  
新鲜芒果、香甜紫糯米、椰浆酱
- IRD04 L'Atelier Carrot Cake / L'Atelier 胡萝卜蛋糕**  \$12  
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。
- IRKM01 Little Wok Fried Rice / 小小锅炒饭**   \$7  
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!
- IRKM02 Spaghetti Cream Sauce / 意大利面奶油酱**  \$10  
With ham and local mushroom  
奶油意面, 配火腿与本地蘑菇
- IRKM01 Fish & Chips / 炸鱼&薯条** \$10  
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
- IRKM01 Mac & Cheese / 奶酪通心粉**  \$10  
Oven-baked penne with mozzarella cheese  
烤制通心粉, 配马苏里拉奶酪



= Vegan  
纯素



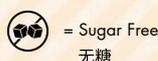
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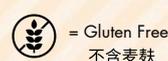
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# Breakfast Set 早餐套餐

IRABF01

## L'atelier Breakfast Set

### 西式早餐套餐

\$15

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

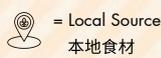
\$15

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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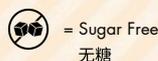
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# Breakfast Set 早餐套餐

IRABF03

## Continental Breakfast Set 欧陆式早餐套餐

\$15

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

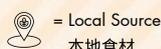
## Oriental Breakfast Set 东方风味早餐套餐

\$15

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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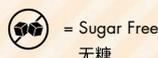
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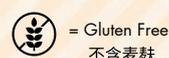
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# BEVERAGE MENU 酒水单

## 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) \$6
- IRBV03 Perrier Sparkling Water 巴黎水气泡矿泉水 (75cl) \$10

## 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

\$4

- 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

\$5

### 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

### IRBV016 Golden BALANCE Refresher 金衡清新

Turmeric root, watermelon, fresh mint  
新鲜姜黄、西瓜、薄荷叶

### IRBV017 REFRESH & RESET 焕新净场

Celery, papaya, spinach, and ginger  
西芹、木瓜、菠菜、生姜

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# BEVERAGE MENU 酒水单

## Hot Coffee 热咖啡

\$4

- IRBV018 Espresso or Double 意式浓缩咖啡 (单份/双份)
- IRBV019 Cappuccino 卡布基诺
- IRBV020 Caffe 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

\$4

- IRBV027 Espresso or Double 意式浓缩咖啡 (单份/双份)
- IRBV028 Cappuccino 卡布基诺
- IRBV029 Caffe 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)

\$4

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

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# BEVERAGE MENU 酒水单

## Beer 啤酒

IRALC1	Beer Lao Original 老挝啤酒 (33cl)	\$4
IRALC2	Beer Lao Dark 老挝黑啤 (33cl)	\$4
IRALC3	Beer Lao Gold 老挝金啤 (33cl)	\$4
IRALC4	Beer Luang-Prabang 琅勃拉邦啤酒 (33cl)	\$4
IRALC5	Beer Lao Original Bottle 老挝啤酒 (660cl)	\$6
IRALC6	Beer Heineken Bottle 喜力啤酒 (33cl)	\$5

## House Wine By Glass 精选葡萄酒 (杯)

IRALC7	Red 红葡萄酒 Casillero Carmenera	\$16
IRALC8	White 白葡萄酒 MG Montgras Sauvignon Blanc	\$13

## Sparkling Wine (Bottle) 气泡葡萄酒 (瓶)

ALC9	Mionetto Prseco Prestige Triviso	\$87
ALC10	Ferrari Perle	\$152

## Champagne (Bottle) 香槟 (瓶)

ALC11	Champagne Taittinger Brut	\$278
ALC12	Champagne Veuve Cliquot Brut 1772	\$266
ALC13	Champagne Taittinger Rose	\$290

## Rose Wine (Bottle) 玫瑰红葡萄酒 (瓶)

ALC14	Chateau De La Vieille Tour Rose	\$85
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## White Wine (Bottle) 白葡萄酒 (瓶)

ALC15	Cavalieri Pinot Grigio	\$61
ALC16	Jean Marc Brocard Domaine Sainte Claire	\$145
ALC17	Louis Jadot Aligote Chardonay Bergundy	\$145

## Red Wine (Bottle) 红葡萄酒 (瓶)

ALC18	Katnook Founder's Block	\$97
ALC19	Louis Jadot Couvent	\$145
ALC20	Tenuta Sette Ponti Crognolo	\$363

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