



Laos' Progressive (L'Atelier)

Concept / 概念

The Lao progressive cooking concept embraces a modern and innovative approach to traditional Lao cuisine while staying deeply rooted in the country's rich culinary heritage. The core philosophy is centered on using only locally sourced ingredients, showcasing the diverse flavors, textures, and aromas that define Lao food. This concept approach not only supports local farmers and promotes sustainability but also ensures that the dishes authentically capture the essence of Laos' natural bounty.

老挝新派料理理念是在忠于国家丰富烹饪传统的基础上，采用现代与创!

新的方式诠释传统老挝美食。核心理念是坚持只使用本地食材，充分展现老挝菜肴特有的风味、口感和香气。这种理念不仅支持本地农民、促进可持续发展，也确保菜品真实传递出老挝大自然的恩赐与精髓。

Core / 核心

Innovative cooking techniques are employed to reinterpret traditional recipes and present them in creative, contemporary ways. Techniques such as fermentation, smoking, sous-vide cooking, and molecular gastronomy may be combined with traditional methods like grilling over charcoal, steaming in banana leaves, and pounding in clay mortars. The result is a harmonious blend of tradition and modernity, where every dish tells a story of Lao's vibrant culture and culinary evolution.

通过创新的烹饪技术重新诠释传统食谱，并以创意和当代方式呈现。此类技术包括发酵、熏制、低温慢煮（sousvide）以及分子料理手法，并结合传统技艺如炭火烧烤、香蕉叶蒸煮和陶钵捣制等方式。最终实现传统与现代的和谐融合，每一道菜都是老挝文化与烹饪演变的生动诠释。

Aims / 目标

This progressive concept aims to elevate Lao cuisine on the global stage while preserving its authenticity and fostering a deeper appreciation for the country's indigenous ingredients and timeless culinary wisdom.

此新派料理概念旨在将老挝美食推向国际舞台，在保留其原汁原味的同时，加深人们对本土食材及传统烹饪智慧的认识与欣赏。



Kub-Kram (Starter) 前菜

ST01 Nam-Dip Phak / 新鲜时蔬菜



\$ 6.00

Fresh Spring roll - rice noodle sheet rolled with local vegetables, roasted peanut, coriander, spring onion, crispy shallot, sour soya sauce

新鲜米粉皮卷入本地蔬菜、烤花生、香菜、葱、炸红葱头，搭配特制酸味酱油，清爽开胃，口感丰富。

ST02 Nam-Juen Gai / 鸡肉酥炸米卷



\$ 6.00

Fried spring roll - fried rice noodle sheet rolled with chicken, roasted peanut, coriander, spring onion, crispy shallot, sour soya sauce

酥炸米粉皮卷入鸡肉、烤花生、香菜、葱、炸红葱头，搭配特制酸味酱油，外酥里嫩，风味独特。

ST03 Tum Mak Hoong / 青木瓜沙拉



\$ 6.00

Young Papaya salad - fried buffalo skin, local tomatoes, fermented shrimp and fish, coconut sugar, lime, Lao olives, chili. (please inform the staff of the spiciness level)

选用嫩青木瓜配炸水牛皮、本地番茄、发酵虾酱和鱼酱、椰糖、青柠、老挝橄榄与辣椒，风味浓郁，酸辣爽口（请告知服务员您的辣度偏好）

ST04 Goi (Larb) / 老式凉拌肉



\$ 8.00

Lao National's dish - Meat salad with mixed local herbs, mint, cilantro, shallots, roasted sticky rice, fish sauce (Chicken, Pork, Buffalo, Mekong fish)

被誉为老挝国菜的沙拉，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。

ST05 Luang Prabang Yum Salad / 琅勃拉邦沙拉



\$ 8.00

Pullman's Signature Garden Salad - lettuce, tomato, spring onion, coriander, crispy shallots, boiled egg, 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

ST06 Khao Rang Fuean / 老式凉拌豌豆粉



\$ 11.00

Chopped shrimp with garlic, rice pudding, mung bean sprouts, Hmong fermented bean, chili paste, coriander, crispy rice puff, rosella chicken broth

蒜香虾泥、米糕、豆芽、苗族辣酱、香菜、脆米、洛神鸡汤

ST07 Gai Yang / 老挝风味烤鸡



\$ 8.00

Grilled Chopped Chicken, marinated with turmeric, lemongrass, kaffir lime, roasted rice powder, local mango salad

以黄姜、香茅、柠檬叶、烤糯米粉腌制的本地鸡肉炭火烤制，搭配清爽本地芒果沙拉，咸香中带果香，是道经典老挝街头风味。



= Vegan
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= Lactose Free
无乳糖



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ST08 Khao Pon Jeaw Khing / 老挝特色酸辣细米



\$ 11.00

Fresh Rice Noodle, tempura local Tilapia fish, fermented bean soup with ginger, lime, blanched Laos' vegetables, chili (please inform the staff of the spiciness level)

新鲜米粉、天妇罗炸本地罗非鱼、姜味青柠发酵豆汤、余烫老挝蔬菜、辣椒（请告知员工您的辣度偏好）

ST09 Soup Phak Kor Mhoo / 老式拌蔬菜烤猪颈肉



\$ 12.00

Blanched Seasonal Lao's vegetables, grilled pork neck smoked with Lao's rice husk

焯烫当季本地山林蔬菜，配以烤猪颈肉与老挝稻壳香料调味

Kang-Ron (Soup) 汤品

SOU01 Soup Phak Hoam / 菠菜汤



\$ 10.00

Lao Spinach Soup, coconut cream, brown butter, grated cashew nut, crispy rice puff, dried coconut

老挝菠菜、椰浆、棕黄油、腰果碎、脆米花、干椰丝

SOU02 Gai Tom Lao / 老挝风味鸡汤



\$ 11.00

Chicken Leg in Clear Soup - Khmu ginger, Hmong chili, Lao Lum turmeric, garlic, shallot, Khmu fermented lettuce

清汤鸡腿 —— 搭配克木姜、苗族辣椒、寮龙姜黄、大蒜、红葱头，以及克木族发酵生菜。

SOU03 Tom Som Plaa Duk / 酸辣鱼汤



\$ 11.00

Spicy Mekong Catfish Soup - tempura catfish, fish broth, galangal, kaffir lime, lemongrass, chili, tamarind, fish sauce, oyster mushrooms.

酸辣湄公河鱼汤，配天妇罗鲶鱼、鱼高汤、南姜、卡菲尔青柠叶、香茅、辣椒、罗望子、鱼露、平菇

SOU04 Kang Kati Kwai Khai Gai / 牛肉咖喱汤



\$ 12.00

6hr Braised Buffalo Shank - poached chicken egg, betel leaves, shrimp paste, Khmu ginger, galangal, chili, shallots, lemongrass, kaffir lime, coconut cream

慢炖6小时水牛腱，配温泉蛋、野姜叶、虾酱、克木姜、南姜、辣椒、红葱头、香茅、卡菲尔青柠与椰浆



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Arhan-Lak (Main course)

老挝风味

ML01 Mok Pla / 香芒糯香鱼柳    \$ 11.00

Steamed Mekong Giant Catfish - sticky rice powder, spring onion, dill, kaffir lime, ginger, lemongrass, Hmong chili, sweet fish sauce, sour mango
湄公巨型河本地鱼裹糯米粉炭香蒸制, 搭配酸芒果、苗家辣椒、罗望子风味鱼露

ML02 Mak Keua Pao Tarn/罗望香烤茄子塔      \$ 11.00

Grilled local eggplant - peanut chili paste, chickpea, sundried tomatoes, shallot, coriander, tamarind dressing
本地炭烤茄子搭配鹰嘴豆、风干番茄、香菜与花生辣酱, 淋以罗望子香汁

ML03 Khao Jee Pate / 鸡肝酱猪肉恰巴塔   \$ 12.00

Chicken liver pate on fresh Ciabatta - sliced pork, cucumber, cabbage, tomato, Tiger crying chili sauce, served with french fries, house spice powder, black truffle dressing
鸡肝酱搭配黄瓜、卷心菜、番茄、虎泪辣酱, 附薯条、秘制香料粉与黑松露醋汁

ML04 Ping Sin Kwai / 香烤水牛胸排    \$ 16.00

Grilled Buffalo Brisket - Parmesan polenta with sweet corn, local baby pumpkin, Hmong sesame, Lao black pepper sauce
水牛牛腩, 配帕玛森玉米粗粥、小南瓜、苗族芝麻与本地黑胡椒酱汁

ML05 Kah Gai Samoon Prai / 老式香料烤鸡腿    \$ 12.00

Roasted Chicken Thigh - Lao white Yam, chicken jus, almond brown butter, cucumber salad
烤鸡腿, 佐老挝白山药、浓缩鸡汁、杏仁焦香黄油与清爽黄瓜沙拉

ML06 Dook Karng Moo Yang / 香烤猪肋五花    \$ 12.00

Grilled Pork Belly Ribs - pickled cucumber, purple cabbage, garlic and shallots, culantro pesto, basil leaves
香烤猪肋与五花切片, 配腌黄瓜、紫甘蓝、蒜香红葱、香菜青酱与新鲜罗勒

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Klearng-Keang (Side dish)

主食及配菜

- SD01 Steam Rice / 白米饭**       **\$ 1.00**
Locally harvested seasonal rice
本地种植的当季长粒白米（非糯米）
- SD02 Sticky rice / 糯米饭**       **\$ 1.00**
Locally harvested seasonal sticky rice
本地种植的当季糯米
- Jaew (Lao Chili Dip) / 老挝辣酱**    **\$ 2.00**
SD03 Jeaw mak ped dip (grilled chili) / 烤辣椒酱
Grilled chili, shallots, garlic
烤辣椒、红葱、蒜头送
- SD04 Jeaw bong (sweet chili) / 琅勃拉邦甜辣酱** **\$ 2.00**
Dried chili, burned cane sugar, buffalo skin
干辣椒、焦糖甘蔗糖、水牛皮
- SD05 Jeaw mak lean (tomato chili) / 番茄辣酱** **\$ 2.00**
Tomato, fried chili, garlic
番茄、炸辣椒、蒜头
- SD06 Crispy Buffalo Skin / 脆炸水牛皮**    **\$ 4.00**
Seasoned deep-fried buffalo skin
调味酥炸水牛皮
- SD07 Pak Louk / 水煮蔬菜**       **\$ 4.00**
Blanched seasoned local vegetables
本地应季蔬菜，焯水调味



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MENU

Asian's Taste 亚洲风味

ADM1 Pad Phak Ruam / 清炒时蔬



\$ 8.00

Seasonal stir-fried vegetables, oyster sauce, soy sauce
时令蔬菜快炒，蚝油酱香，鲜嫩爽口

ADM2 Pad Thai / 泰式炒粉



(chicken, tofu) (鸡肉/豆腐) \$ 8.00

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

ADM3 Pad Kra Pow / 泰式打抛饭



(beef) (牛肉) \$12.00

(chicken, pork) (鸡肉/猪肉) \$ 8.00

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

ADM4 Stir-Fired Noodles/酱香炒面



(beef) (牛肉) \$12.00

(chicken, pork) (鸡肉/猪肉) \$ 8.00

Wok-style stir-fried noodles, carrot, onion, garlic, Bok choy, oyster sauce, soy sauce, fried egg

铁锅快炒面条，搭配胡萝卜、洋葱、大蒜、小白菜，佐蚝油与酱油，配煎蛋

ADM5 Chinese Style Fried Rice / 中式炒饭



(beef) (牛肉) \$ 12.00

(chicken, pork) (鸡肉/猪肉) \$ 8.00

Chinese Wok-style fried rice, garlic, egg, soy sauce

中式铁锅炒饭，配蒜蓉，鸡蛋，酱油

ADM6 Khao Pad Sapparod / 菠萝炒饭



\$ 8.00

Fried rice with grilled pineapple, chopped chicken, 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

ADM7 Beef Bulgogi / 韩式牛肉拌饭



\$ 11.00

Beef stir-fried Korean style, Bok choy, carrot, sesame, sweet Korean chili sauce, fried egg, mixed kimchi

韩式炒牛肉、青江菜、胡萝卜、芝麻、韩式甜辣酱、炒蛋、什锦泡菜



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Oriental Blended 中式融合菜

CM01 **Crispy Spicy Sour Radish / 脆爽酸辣萝卜**       \$ 4.00

Radish pickled, homemade sauce

腌萝卜，配秘制酱油

CM02 **Jasmine Tea Smoked Fish / 茉莉花茶香熏鱼**     \$ 11.00

Tilapia, jasmine tea

罗非鱼，茉莉花茶

CM03 **Steamed Chicken / 冬菇蒸滑鸡**     \$ 11.00

Steamed chopped local chicken with shitake mushroom

蒸嫩鸡肉配香菇

CM04 **Braised Beef / 萝卜焖牛腩**     \$ 15.00

Cantonese-style braised beef brisket with daikon

广式风味红烧牛腩，配白萝卜

CM05 **Sweet & Sour Pork / 鲜果咕噜肉**     \$ 12.00

Crispy Pork with cashew, sour fruits

酥脆猪肉配应季水果，糖醋风味

CM06 **Mapo Tofu / 麻婆豆腐**     \$ 8.00

Spicy Sichuan tofu with minced beef and chili bean sauce

川味辣豆腐配牛肉末与豆瓣酱

CM07 **Braised Salted Fish / 咸鱼茄子煲**     \$ 10.00

Braised eggplant stew with salted fish served in a clay pot

砂锅焖茄子配咸鱼

CM08 **Wok-Fried Prawn & Egg / 滑蛋炒虾仁**     \$ 11.00

Wok-fried prawn with creamy egg sauce

锅炒大虾，配香滑鸡蛋酱汁

Note: Oriental blended dishes are served from 11:30 AM to 8:00 PM.

备注：中式融合菜供应时间为上午11:30至晚上8:00。



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CM09 Prawn Fried-Rice / XO酱虾球炒饭 (位)

Fried rice with prawns
炒饭配鲜虾仁

**\$ 10.00****CM10 Premium Stir-Fried Noodle/ 豉油皇炒面**

Stir-fried noodles with premium soy sauce
酱香炒面，精选酱油调味

**\$ 11.00****CM11 Yunnan Bridge Noodle / 云南过桥米线**

Regular / 传承经典款

**\$ 12.00****CM12 Yunnan Bridge Noodle / 云南过桥米线**

Deluxe / 招牌臻选款



= Nut Contained
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\$ 18.00**CM13 Yunnan Style Stir-Fried Mash Potato/老奶洋芋**

Potatoes, pickle mustard greens, spring onion
土豆、酸菜、香葱炒制

**\$ 10.00****CM14 Yunnan Style Stir-Fried Pork/云南水腌菜炒土猪肉**

Pork, pickled mustard greens
云南风味炒猪肉，搭配酸菜

**\$ 10.00****SOU05 Yunnan Pot Chicken / 云南汽锅鸡**

Yunnan culinary treasure, local chicken
云南经典佳肴，精选本地走地鸡慢炖而成，汤清味浓

**\$ 11.00****CM16 Yunnan Crispy Pork Ribs / 云南薄荷炸排骨**

Crispy pork, fresh mint
香脆猪排，搭配新鲜薄荷

**\$ 12.00**

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CM06



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CM01



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CM14



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Crossing the Bridge Noodle

云南过桥米线

CM11 **classic**
传承经典款



\$12

Selected Ingredients 精选食材

A blend of the finest local Laotian produce and premium imports - fresh river fish, tender chicken, raw quail eggs, seasonal vegetables, and Yunnan chili paste - bringing authentic Yunnan flavors to life
融合老挝本地优质食材与进口精品：
新鲜河鱼、嫩鸡肉、生鹌鹑蛋、当季蔬菜、云南辣椒酱 —— 呈现地道云南风味。



CM12 **Deluxe**
招牌臻选款



\$18

Triple Broth 三重浓汤底

A rich, milky broth simmered for over 8 hours with chicken bones, pork bones, and aged hen, smooth, aromatic, and perfectly balanced.
采用鸡骨、猪骨、老母鸡慢炖8小时而成，奶白色汤头，醇香浓郁、顺滑温润、风味平衡。

Handcrafted Rice Noodles 手工米线

Soaked fresh daily for perfect texture - delightfully chewy, resilient to overcooking, silky smooth, & tender. In hot broth, they release a delicate, fragrant rice aroma.
每日新鲜浸泡，保持理想口感 —— Q弹有嚼劲，久煮不烂，顺滑柔嫩。在热汤中释放出淡雅米香，细腻悠长。

"Kind Reminder: Yunnan Crossing-the-Bridge Rice Noodles are meticulously prepared to order and require approximately 1 hour. To ensure the finest dining experience, we kindly recommend placing your order at least 2 hours in advance. Thank you for your understanding and cooperation."

温馨提示：云南过桥米线需现场精心烹制，制作时间约需2小时。为确保最佳品鉴体验，建议您提前至少2小时预订。感谢您的理解与配合。

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Prices are inclusive of 10% Service Charge and 10% Government Tax / 价格已包含 10% 服务费和 10% 政府税。

Lao Meet Western 老西交融

LMW01 L'Atelier French Fries / L'Atelier 薯条



\$ 8.00

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

SOU06 Cauliflower Miso Soup / 味噌花椰菜泥



\$ 10.00

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

LMW02 Bruschetta Couscous / 香蒜脆面包配蒸粗麦粉



\$ 12.00

Cherry tomato, shallot, garlic, basil, olive oil, croutons, couscous, balsamic

老撾樱桃、番茄、红葱、大蒜、罗勒、橄榄油、面包脆丁、蒸粗麦粉、意式香醋

LMW03 Pumpkin Risotto / 奶香南瓜烩饭



\$ 12.00

Pumpkin Puree, cream cheese, brown butter, parmesan, fried basil

南瓜泥、奶油奶酪、焦香黄油、帕玛森干酪、炸罗勒叶

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

LMW05 Alla arrabiata / 香辣番茄意面



\$ 12.00

Garlic, parsley, chili, tomato, parmesan

蒜香、欧芹、辣椒、番茄、帕玛森芝士

LMW06 Carbonara / 意大利培根奶油面

\$ 12.00

Pork belly, black pepper, egg yolk, parmesan

五花肉、黑胡椒、蛋黄、帕尔玛干酪

LMW07 Pesto / 香蒜青酱意面



\$ 12.00

Cashew, fresh basil, parmesan, feta

腰果、罗勒、帕马森干酪、菲达奶酪

LMW08 Funghi e tartufo / 黑松露蘑菇奶油意面



\$ 13.00

Shiitake and shimeji mushroom, cream, black truffle, parmesan

香菇、白玉菇、奶油、黑松露、帕马森干酪



= 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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LMW09 **Mortadella Cheese Sandwich / 莫塔德拉芝士三明治** \$ 15.00

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

LMW13 **Beef Lasagna / 经典牛肉千层面** \$ 19.00

Classic beef lasagna, pomodoro, cheddar, parmesan, mozzarella
传统牛肉千层面，配番茄酱、车达奶酪、帕尔玛奶酪、马苏里拉奶酪

Classic Burger (Beef or Vegetarian) 经典汉堡（牛肉/素食） \$ 15.00

LMW11 **Beef patty / 香煎牛肉芝士堡**

Cheddar cheese, red onion, tomato, lettuce, gherkins, served with French fries
牛肉饼、车达奶酪、红洋葱、番茄、生菜、酸黄瓜，附薯条

LMW12 **Potato patty / 土豆汉堡套餐** \$ 12.00

Cheddar cheese, red onion, tomato, lettuce, gherkins served with French fries
土豆饼、车达奶酪、红洋葱、番茄、生菜、酸黄瓜，附薯条

LMW14 **Chicken Schnitzel / 香脆炸鸡排** \$ 19.00

Crispy fried chicken, gribiche egg salad, French bean, cherry tomato, red onion salad,
toasted almond with brown butter
香脆鸡排，配法式蛋黄酱、四季豆、樱桃番茄与红洋葱沙拉，佐焦化黄油烤杏仁

LMW16



LMW17



LMW03



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LMW15 **L'Atelier Burger (Signature) / L'Atelier招牌牛肉堡** \$ 21.00

Beef patty, bacon, mixed mushrooms, caramelized onion, cabbage pickle, cheddar cheese sauce, served with French fries

多汁牛肉饼融合培根与焦糖洋葱, 搭配腌卷心菜、双重芝士与什锦蘑菇

LMW16 **Mekong Fish Fillet / 湄公鱼柳**  \$ 21.00

Local Tilapia, Burre Blanc, Ikura (salmon roe), spinach, parsley

本地罗非鱼, 白奶油酱、三文鱼籽、菠菜、欧芹

LMW17 **Pork Chop / 黑猪战斧猪排**  \$ 23.00

Kurobuta pork chop, Hmong hang rice (once a year harvest), goji berry, raisins, cumin, caramelized onion, mixed mushrooms

黑豚猪排、苗族一年一收香米、枸杞、葡萄干、孜然粉、焦糖洋葱、什锦蘑菇

LMW18 **Entrecote / 澳洲黑安格斯肉眼牛排** \$ 54.00

Grain-fed Australian black angus Rib Eye steak, cherry tomato, French bean, spiced corn on the cob, mashed potato, butter balsamic sauce

精选谷饲黑安格斯肉眼, 佐法式四季豆、香料烤玉米排、绵密奶油土豆泥, 点缀樱桃番茄与意式香醋风味

Side Dish 配菜

SD08 **French Fries / 薯条**    \$ 8.00

Classic fries, ketchup, and mayonnaise

经典薯条, 配番茄酱与蛋黄酱

SD09 **Mashed Potatoes / 土豆泥**    \$ 8.00

Potato, butter, cream, salt, pepper

土豆、黄油、奶油、盐、胡椒

SD10 **Spiced Corn On The Cob / 香辣玉米肋排**   \$ 8.00

Local sweet corn, butter, corn flour, home mixed spiced, confit garlic mayonnaise

甜玉米、黄油、玉米粉、自制辣酱、蒜香蛋黄酱



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13

Dessert 甜品

D01 House Ice-Cream / 主厨甄选冰淇淋



\$ 5.00

2 scoops per serving - Vanilla, Chocolate, Strawberries, Coconut

每日精选口味 (二球): 香草 / 巧克力 / 草莓 / 椰子

D02 Fruit Platter / 时令水果拼盘



\$ 6.00

Assorted Seasonal fruit

新鲜多样的当季水果组合

D03 Classic Khao Niew Mak Mourg / 传统芒果糯米饭



\$ 8.00

Fresh mango, sweet purple sticky rice, coconut cream sauce

新鲜芒果、香甜紫糯米、椰浆酱

D04 L'Atelier Carrot Cake / L'Atelier 胡萝卜蛋糕



\$ 11.00

Grated carrot, cream cheese, cinnamon, carrot powder, cheese foam

新鲜芒果、紫糯米、椰浆酱

D05 Nam Wann Mak Mai / 椰香什果西米露



\$ 11.00

Sago pudding, brown sugar, coconut cream sauce, assorted seasonal fruits, vanilla ice-cream

西米、黑糖、椰奶酱、时令水果拼盘、香草冰淇淋

D06 Khao Niew Mak Muang / 紫糯米芒果慕斯



\$ 12.00

Fresh mango, mille-feuille, coconut cream, mango mousse, purple sticky rice, mango sorbet

新鲜芒果、千层酥、椰浆、芒果慕斯、紫糯米、芒果冰沙

D07 Mak Praw / 椰香布丁



\$ 12.00

Coconut milk custard, young coconut meat, fresh coconut cream, coconut sponge, coconut flakes, coconut ice cream

椰奶布丁、嫩椰果肉、新鲜椰浆、椰蓉蛋糕、椰片、椰子冰淇淋

D08 Khao Gum Mak Kruay / 香蕉紫米甜品



\$ 12.00

Purple sticky rice, Lao banana mousse, crispy banana, coconut cream, Passion fruit ice-cream

紫糯米、老挝香蕉慕斯、脆香蕉片、新鲜椰浆、百香果冰淇淋

D07



D08



D06



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Kid's Menu

儿童cid

儿童菜单

Kids Below 12 years old Free 1 Soft Drink or Juice

12 岁以下儿童可免费获赠 1 杯软饮或果汁

Food 食品

- KM01 Little Wok Fried Rice / 小小锅炒饭**  
Fried rice with egg, carrot, sausage and fried egg **\$ 6.00**
香肠、胡萝卜、鸡蛋炒饭，顶上再加颗煎蛋，营养又美味！
- KM02 Spaghetti Cream Sauce / 意大利面奶油酱** 
With ham and local mushroom **\$ 8.00**
奶油意面，配火腿与本地蘑菇
- KM03 Fish & Chips / 炸鱼&薯条** **\$ 8.00**
Crispy fried 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
- KM04 Mac & Cheese / 奶酪通心粉** 
Oven-baked Penne with mozzarella cheese **\$ 8.00**
烤制通心粉，配马苏里拉奶酪
- KM05 Little Ice-Cream / 小小冰淇淋球**  
1 scoop per serving - Vanilla, chocolate, strawberry, coconut **\$ 2.00**
每日口味任选一球：香草 / 巧克力 / 草莓 / 椰子
- KM06 Mini Burger / 儿童汉堡** **\$ 8.00**
Brioche bun, beef patty, lettuce, sliced tomato, cheddar cheese, ketchup and mayonnaise, served with French fries
奶油小面包夹牛肉饼、生菜、番茄片、车达奶酪，配番茄酱与蛋黄酱，附薯条



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BEVERAGE

酒水单

Water

BV01 Mineral Water (60C)	\$ 1.00
BV02 Perrier Sparkling Water (35cl)	\$ 6.00
BV03 Perrier Sparkling Water (75cl)	\$ 10.00

Soft Drinks

	\$ 2.00
BV04 Coke	
BV05 Coke Zero	
BV06 Spirit	
BV07 Tonic	
BV08 Soda Water	
BV09 Ginger Ale	

Fruit Juice

	\$ 2.00
BV10 Apple	
BV11 Orange	
BV12 Pineapple	
BV13 Watermelon	

L'Atelier Wellness Blend

	\$ 5.00
BV14 Nature's REMEDY	
Red apples, cucumbers, and pineapple juice	
BV15 Radiance GLOW	
Carrots, lime, orange juice, ginger	
BV16 Golden BALANCE Refresher	
Turmeric root, watermelon, fresh mint	
BV17 REFRESH & RESET	
Celery, papaya, spinach, and ginger	

瓶装 矿泉水

BV01 Mineral 矿泉水 (60毫升)	\$ 1.00
BV02 巴黎气泡 矿泉水 (35毫升)	\$ 6.00
BV03 巴黎气泡 矿泉水 (75毫升)	\$ 10.00

软饮料

	\$ 2.00
BV04 可乐	
BV05 零度可乐	
BV06 雪碧	
BV07 汤力水	
BV08 苏打水	
BV09 干姜 水	

鲜榨果汁

	\$ 2.00
BV10 苹果	
BV11 香橙	
BV12 菠萝	
BV13 西瓜	

健康特调果蔬汁

	\$ 5.00
BV14 自然 疗愈	
红苹果、黄瓜、菠萝汁	
BV15 光采焕颜	
胡萝卜、青柠、橙汁、生姜	
BV16 金衡清新	
新鲜姜黄、西瓜、薄荷叶	
BV17 焕新净场	
西芹、木瓜、菠菜、生姜	

BEVERAGE

酒水单

Hot Coffee

\$ 4.00

BV18	Espresso or Double	BV23	Piccolo
BV19	Cappuccino	BV24	Macchiato
BV20	Cafe Latte	BV25	Lao Coffee
BV21	Americano	BV26	Flat White
BV22	Mocha		

Iced Coffee

\$ 4.00

BV27	Espresso or Double	BV31	Mocha
BV28	Cappuccino	BV32	Lao Coffee
BV29	Cafe Latte		
BV30	Americano		

Hot & Iced Tea

\$ 4.00

BV34	English Breakfast	BV38	Ginger
BV35	Green Tea	BV39	Lemongrass
BV36	Earl Grey		
BV37	Chamomille		

BV40 Hot Chocolate \$ 4.00

BV41 Iced Chocolate \$ 4.00

BV42 Hot & Cold Milk \$ 4.00

Beer

ALC1	Beer Lao Original (33cl)	\$4
ALC2	Beer Lao Dark (33cl)	\$4
ALC3	Beer Lao Gold (33cl)	\$4
ALC4	Beer Luang-Prabang (33cl)	\$4
ALC5	Beer Lao Original Bottle (640cl)	\$6
ALC6	Beer Heineken Bottles (33cl)	\$5

咖啡

\$ 4.00

BV18	意式 特浓 (单、双份)	BV23	皮克洛小拿铁
BV19	卡布基诺	BV24	玛奇朵
BV20	拿铁咖啡	BV25	老挝咖啡
BV21	美式咖啡	BV26	澳白咖啡
BV22	摩卡咖啡		

冰咖啡

\$ 4.00

BV27	意式 特浓 (单、双份)	BV31	摩卡咖啡
BV28	卡布基诺	BV32	老挝冰咖啡
BV29	拿铁咖啡		
BV30	美式咖啡		

茶 (热 / 冷)

\$ 4.00

BV34	英式早餐红茶	BV38	姜茶
BV35	绿茶	BV39	香茅茶
BV36	伯爵茶		
BV37	洋甘菊		

BV40 热巧克力 \$ 4.00

BV41 冰巧克力 \$ 4.00

BV42 热/冷牛奶 \$ 4.00

Beer

ALC1	老挝经典啤酒 (33毫升)	\$4
ALC2	老挝黑啤 (33毫升)	\$4
ALC3	老挝金啤 (33毫升)	\$4
ALC4	琅勃拉邦啤酒 (33毫升)	\$4
ALC5	老挝经典啤酒 (640毫升)	\$6
ALC6	喜力啤酒 (33毫升)	\$5

House Wine by Glass 精选红葡萄酒 (杯装)

Red 红葡萄酒

ACL7 Casillero Carmenere \$ 13.00

White 白葡萄酒

ACL8 Santa Ana Sauvignon Blanc \$ 11.00

Sparkling Wine (Bottle) 汽泡酒 (瓶装)

ACL9 Mionetto Prseco Prestige Traviso \$ 72.00

ACL10 Ferrari Perlé \$ 125.00

Champagne (Bottle) 香槟 (瓶装)

ACL11 Champagne Taittinger Brut \$ 230.00

ACL12 Champagne Veuve Cliquot Brut 1772 \$ 220.00

ACL13 Champagne Taittinger Rose \$ 240.00

Rose Wine (Bottle) 玫瑰红 葡萄酒 (瓶装)

ACL14 Chateau De La Vielle Tour Rose \$ 70.00

White Wine (Bottle) 白葡萄酒 (瓶装)

ACL15 Cavalieri Pinot Grigio \$ 50.00

ACL16 Jean Marc Brocard Domaine Sainte Claire \$ 120.00

ACL17 Louis Jadot Aligote Chardonay Bergundy \$ 120.00

Red Wine (Bottle) 红葡萄酒 (瓶装)

ACL18 Katnook Founder's Block \$ 80.00

ACL19 Louis Jadot Couvent \$ 120.00

ACL20 Tenuta Sette Ponti Crognolo \$ 300.00

