

pullman

LUANG PRABANG

IN-ROOM DINING MENU
客房送餐菜单

STEP INTO
A RESTAURANT
WITHOUT
STEPPING OUT
OF YOUR ROOM
客房送餐菜单



ALLERGENS 过敏原信息



Contains
Nuts
含有坚果类
过敏原



Gluten-Free
无麸质



Dairy-Free
无乳制品



Sugar-free
无糖



Vegan
纯素



Vegetarian
素食



Locally
Sourced
本地采购

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APPETIZERS

开胃菜

IRST01 FRESH SPRING ROLLS \$6.00
NAM DIP PHAK / 新鲜时蔬菜

Made with rice noodle sheets, local vegetables, coriander, spring onion, roasted peanuts, and crispy shallots served with a tangy sour soy sauce.

由米粉皮包裹当地蔬菜、香菜、葱、烘烤花生及香脆红葱头制成，搭配酸香酱油汁享用。



IRST04 GOI (LARB) \$10.00
老式凉拌肉

The national dish of Laos, a traditional meat salad prepared with fresh local herbs, mint, coriander, shallots, roasted sticky rice, and fish sauce.

Available with chicken, pork, buffalo, or Mekong fish.

老挝国菜之一的传统肉类沙拉，采用新鲜当地香草、薄荷、香菜、红葱头、烤糯米粉及鱼露调味制成。

可选择鸡肉、猪肉、水牛肉或湄公河鱼。



IRST02 FRIED SPRING ROLL \$7.00
NAM-JUEN GAI / 鸡肉酥炸米卷

Fried rice noodle sheets filled with chicken, roasted peanuts, coriander, spring onion, and crispy shallots, served with a tangy sour soy sauce.

米粉皮包裹鸡肉、烘烤花生、香菜、葱和香脆红葱头，炸至金黄后搭配酸香酱油汁享用。



IRLMW1 L'ATELIER \$10.00
FRENCH FRIES
L' ATELIER 法式薯条

Crispy French fries seasoned with black truffle, garlic, onion, paprika, and coriander, served with garlic mayonnaise.

香脆法式薯条搭配黑松露、蒜、洋葱、红椒粉及香菜调味，佐以蒜香蛋黄酱。



IRSD08 CLASSIC \$8.00
FRENCH FRIES
薯条

Classic fries, ketchup, and mayonnaise

经典薯条，配番茄酱与蛋黄酱



IRSD10 FRIED CHICKEN \$9.00
BAMBOO SHOOTS
竹笋炒鸡

Chicken marinated with garlic and shallots, delicately stuffed in fresh bamboo and served with fried chilli, kaffir lime leaves, and tamarind sauce.

鸡肉以蒜和红葱头腌制后填入新鲜竹筒烹制，搭配炸辣椒、柠檬叶及罗望子酱汁享用。



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APPETIZERS

开胃菜

IRST05 LUANG PRABANG

YUM SALAD

琅勃拉邦沙拉

Pullman's signature garden salad featuring fresh lettuce, local tomatoes, spring onion, coriander, crispy shallots, and boiled egg, finished with a creamy egg dressing. PULLMAN 招牌花园沙拉，搭配新鲜生菜、当地番茄、葱、香菜、香脆红葱头及水煮蛋，佐以浓郁蛋香酱汁。



\$10.00

ISOU06

CARROT AND LAO SWEET POTATO SOUP

老挝红薯胡萝卜浓汤

Baked carrot and Lao sweet potato blended with onion, garlic, vegetable stock, and cream, finished with crispy sweet potato and brown butter for a rich and comforting depth of flavour. 烘烤胡萝卜与老挝红薯融合洋葱、大蒜、蔬菜高汤及奶油熬制而成，搭配香脆红薯片与焦化黄油点缀，呈现浓郁细腻的风味。



\$8.00

IRST07 GARLIC FRIED

CHICKEN POP

蒜香炸鸡块

Crispy chicken leg pieces coated with sweet garlic sauce, topped with crispy garlic and served with pickled cucumber and onion.

香脆鸡腿肉块搭配甜蒜酱，撒上酥脆蒜片，佐以腌黄瓜与洋葱享用。



\$8.00

ISOU07

SWEET CORN SOUP

甜玉米汤

Sweet corn blended with onion, garlic, vegetable stock, and cream, finished with crispy fried corn and brown butter.

甜玉米与洋葱、大蒜、蔬菜高汤及奶油熬制而成，搭配香脆炸玉米粒及焦化黄油。



\$8.00

IRSD08 CAESAR SALAD

凯撒沙拉杯

Fresh baby lettuce tossed with anchovy dressing, Parmesan cheese, crispy croutons, bacon, crispy shallots, and boiled quail eggs.

新鲜嫩生菜拌凤尾鱼凯撒酱，搭配帕玛森芝士、香脆面包丁、培根、香脆红葱头及水煮鹌鹑蛋。



\$9.00

IRSOU08

LUANG PRABANG

NOODLE SOUP

KHAO SOI / 琅勃拉邦米粉汤

Luang Prabang rice noodles with minced pork and soybean paste, watercress, bean sprouts, spring onion, and crispy garlic, served with fresh vegetables.

琅勃拉邦米粉搭配猪肉末与豆酱、水芹、豆芽、葱及香脆蒜片，配以新鲜蔬菜享用。



\$8.00

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主菜 MAIN DISHES

IRADM1 **WOK-TOSSED VEGETABLES** \$10.00

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。



IRADM2 **PAD THAI**

泰式炒面

CHICKEN \$10.00

TOFU \$10.00

SHRIMP \$12.00

Stir-fried noodles with your choice of protein, tofu, egg, and tamarind sauce, finished with fresh bean sprouts and chives.

炒米粉配您选择的蛋白质、豆腐、鸡蛋及罗望子酱，最后搭配新鲜豆芽和韭菜。



IRADM3 **PAD KRA PAW**

泰式打抛饭

CHICKEN/PORK \$10.00

BEEF \$13.00

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。



IRADM4 **STIR-FRIED NOODLES**

酱香炒面

CHICKEN/PORK \$10.00

BEEF \$13.00

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。



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MAIN DISHES

主菜

IRADM5 CHINESE-STYLE FRIED RICE

中式炒饭

CHICKEN/PORK \$10.00

BEEF \$13.00

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。



IRADM6 KHAO PAD SAPPAROD

\$10.00

菠萝炒饭

Fragrant fried rice with grilled pineapple, chopped chicken, and curry powder,
tossed with raisins and topped with a sunny-side 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。



IRADM7 BEEF BULGOGI

\$12.00

韩式牛肉拌饭

Korean-style stir-fried beef with bok choy, carrot, sesame, sweet Korean chilli
sauce, topped with a fried egg and served with mixed kimchi.

韩式风味炒牛肉，搭配青江菜、胡萝卜、芝麻、韩式甜辣酱、煎蛋及综合泡菜。



IRST06 GRILLED CHICKEN WITH MANGO SALAD

\$10.00

GAI YANG / 老挝风味烤鸡

Grilled chopped chicken marinated with turmeric, lemongrass, kaffir lime, and
roasted rice powder, served with a refreshing local mango salad.

切块烤鸡以姜黄、香茅、柑橘叶及烤糯米粉腌制入味，搭配清爽的当地芒果沙拉。



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PASTA

意面

IRLMW5 ALLA ARRABIATA \$13.00
香辣番茄意面

Pasta with garlic, parsley, chilli, tomato sauce, and Parmesan cheese.
意大利面配番茄酱、大蒜、辣椒、欧芹及帕玛森芝士。



IRLMW6 CARBONARA \$13.00
湄公鱼柳

Pasta with pork belly, egg yolk, black pepper, and Parmesan cheese.
意大利面配猪五花、蛋黄、黑胡椒及帕玛森芝士。

IRLMW7 PESTO \$13.00
青酱意大利面

Pasta with fresh basil pesto, cashews, Parmesan, and feta cheese.
意大利面配新鲜罗勒青酱、腰果、帕玛森芝士及菲达芝士。



IRLMW8 FUNGHI E TARTUFO \$15.00
蘑菇松露意大利面

Pasta with shiitake and shimeji mushrooms, cream, black truffle, and Parmesan cheese.

意大利面配香菇、蟹味菇、奶油、黑松露及帕玛森芝士。



CHOICE OF PASTA

All pasta dishes are available with your choice of spaghetti or penne.

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BURGERS & SANDWICHES

汉堡与三明治

IRLMW13 LAO TUNA MELT SANDWICH

\$12.00

老挝风味金枪鱼芝士三明治

Shredded tuna with mayonnaise, Parmesan and mozzarella cheese, layered with béchamel sauce in toasted bread, served with a green salad and balsamic dressing, alongside grilled Lao pineapple dip.

手撕金枪鱼拌入蛋黄酱、帕玛森芝士和马苏里拉芝士，搭配贝夏梅尔酱夹入烘烤面包中，配以香醋蔬菜沙拉及炙烤老挝菠萝蘸酱。



IRLMW14 MORTADELLA CLUB SANDWICH

\$15.00

莫塔德拉俱乐部三明治

Brown toast layered with pork mortadella, lettuce, onion, Cheddar cheese, tomato, mayonnaise, and mustard, served with French fries and ketchup. 全麦吐司夹猪肉莫塔德拉香肠、生菜、洋葱、切达芝士、番茄、蛋黄酱及芥末，配法式薯条和番茄酱。



IRLMW11 CLASSIC BEEF BURGER

\$19.00

经典牛肉汉堡

Classic burger topped with Cheddar cheese, red onion, tomato, lettuce, and gherkins, served with French fries.

经典汉堡搭配切达芝士、红洋葱、番茄、生菜及酸黄瓜，配以法式薯条。

IRLMW12 POTATO PATTY BURGER

\$19.00

薯饼汉堡

Classic burger topped with Cheddar cheese, red onion, tomato, lettuce, and gherkins, served with French fries.

经典汉堡搭配切达芝士、红洋葱、番茄、生菜及酸黄瓜，配以法式薯条。



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儿童菜单 JUNIOR FAVOURITES

DESSERTS

甜品

IRKM01 LITTLE WOK

\$7.00

FRIED RICE

小小锅炒饭

Fried rice with egg, carrot, sausage, topped with a fried egg.

炒饭配鸡蛋、胡萝卜、香肠，并配煎蛋。



IRKM02 CREAMY SPAGHETTI

\$10.00

奶油意大利细面

Spaghetti in a creamy sauce with ham and local mushrooms.

意大利细面配奶油酱、火腿及本地蘑菇。



IRKM03 FISH AND CHIPS

\$10.00

炸鱼 & 薯条

Crispy fried Mekong fish served with French fries, homemade mayonnaise, and ketchup.

酥炸湄公河鲜鱼配薯条、自制蛋黄酱及番茄酱。

IRKM04 MAC AND CHEESE

\$10.00

奶酪通心粉

Oven-baked penne pasta with mozzarella cheese.

烤制笔管意面配马苏里拉芝士。



IRD02 FRESH FRUIT PLATTER

\$7.00

时令水果拼盘

Assorted Seasonal fruits.

新鲜多样的当季水果组合。



IRD03 MANGO STICKY RICE

\$10.00

CLASSIC KHAO NIEW MAK MOUNG / 经典芒果糯米饭

Fresh mango served with sweet purple sticky rice and coconut cream sauce.

新鲜芒果搭配甜紫糯米及椰香奶油酱。



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BREAKFAST SET

早餐套餐

IRABF01 **L'ATELIER BREAKFAST SET** \$15.00
西式早餐套餐

Eggs cooked your way, served 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、烤豆、时令水果拼盘、咖啡或茶，以及鲜榨果汁



IRABF02 **TRADITIONAL LAO BREAKFAST SET** \$15.00
寮國傳統早餐套餐

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），搭配时水果拼盘、鲜榨果汁或老挝炼乳咖啡



IRABF03 **CONTINENTAL BREAKFAST SET** \$15.00
欧陆式早餐套餐

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** \$15.00
东方风味早餐套餐

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，时水果拼盘，咖啡或茶，以及鲜榨果汁



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BEVERAGES

饮品

WATER

瓶装 矿泉水

- IRBV01

Mineral Water (600 ml)

矿泉水 (600毫升)

\$1
- IRBV02

Perrier Sparkling Water (350ml)

巴黎水气泡矿泉水 (350毫升)

\$6
- IRBV03

Perrier Sparkling Water (750ml)

巴黎水气泡矿泉水 (750毫升)

\$10

SOFTDRINKS

软饮

\$2

- IRBV04

Coke

可口可乐
- IRBV05

Coke Zero

零度可口可乐
- IRBV06

Sprite

雪碧
- IRBV07

Tonic

汤力水
- IRBV08

Soda Water

苏打水
- IRBV09

Ginger Ale

姜汁汽水

FRESH JUICE

鲜榨果汁

\$4

- IRBV010

Apple

苹果汁
- IRBV011

Orange

橙汁
- IRBV012

Pineapple

菠萝汁
- IRBV013

Watermelon

西瓜汁

ICED AND HOT TEA

冷热茶饮

\$4

- IRBV034

English Breakfast

英式早餐茶
- IRBV035

Green Tea

绿茶
- IRBV036

Earl Grey

伯爵茶
- IRBV037

Chamomille

洋甘菊茶
- IRBV038

Ginger

姜茶
- IRBV039

Lemongrass

香茅茶

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BEVERAGES

饮品

ICED COFFEE

冷热咖啡

\$4

- IRBV027* **Espresso or Double**
浓缩咖啡 | 双份浓缩咖啡
- IRBV028* **Cappuccino**
卡布奇诺
- IRBV029* **Cafe Latte**
拿铁咖啡
- IRBV030* **Americano**
美式咖啡
- IRBV031* **Mocha**
摩卡咖啡
- IRBV032* **Lao Coffee**
老挝咖啡

HOT COFFEE

热咖啡

\$4

- IRBV018* **Espresso or Double**
浓缩咖啡 | 双份浓缩咖啡
- IRBV019* **Cappuccino**
卡布奇诺
- IRBV020* **Cafe Latte**
拿铁咖啡
- IRBV021* **Americano**
美式咖啡
- IRBV022* **Mocha**
摩卡咖啡
- IRBV023* **Piccolo**
皮可洛咖啡
- IRBV024* **Macchiato**
玛奇朵
- IRBV025* **Lao Coffee**
澳白咖啡
- IRBV026* **Flat White**
澳白咖啡

BEER

啤酒

- IRALC1* **Beer Lao Original (33cl)**
老挝啤酒 (经典) (33厘升) \$4
- IRALC2* **Beer Lao Dark (33cl)**
老挝黑啤 (33厘升) \$4
- IRALC3* **Beer Lao Gold (33cl)**
老挝金啤 (33厘升) \$4
- IRALC4* **Luang Prabang Beer (33cl)**
琅勃拉邦啤酒 (33厘升) \$4
- IRALC5* **Beer Lao Original (640cl)**
老挝啤酒 (经典) (640毫升) \$6
- IRALC6* **Heineken (33cl)**
喜力啤酒 (33厘升) \$5

CHOCOLATE AND MILK

啤酒

\$4

- IRBV040* **Hot Chocolate**
热巧克力
- IRBV041* **Iced Chocolate**
冰巧克力
- IRBV042* **Hot or Cold Milk**
热牛奶或冰牛奶

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WELLNESS BLENDS

养生特调

IRBV014 NATURE'S REMEDY

自然之愈

Red apple, cucumber, pineapple juice.

红苹果、黄瓜、菠萝汁

Benefits:

A refreshing blend rich in vitamins and hydration to help support everyday wellness.

富含维生素及天然水分的清爽果饮，有助于补充水分，支持日常健康

\$5

IRBV015 RADIANCE GLOW

焕采光彩

Carrot, lime, orange juice, fresh mint.

胡萝卜、青柠、橙汁、新鲜薄荷

Benefits:

A vibrant blend of vitamin C and antioxidants to help support skin health and natural vitality.

富含维生素 C 和抗氧化成分的活力果饮，有助于维持肌肤健康，焕发自然光彩。

\$5

IRBV016 GOLDEN BALANCE REFRESHER

黄金平衡饮

Turmeric root, watermelon, fresh mint

姜黄根、西瓜、新鲜薄荷

Benefits:

A refreshing blend with natural antioxidants to help support balance and overall wellbeing.

清新平衡的天然果饮，富含抗氧化成分，有助于维持身体平衡与整体活力。

\$5

IRBV017 REFRESH AND RESET

焕新重启

Celery, papaya, spinach, ginger

西芹、木瓜、菠菜、生姜

Benefits:

A nourishing blend rich in vitamins and fibre to help support digestion and daily vitality.

富含维生素和膳食纤维的营养果饮，有助于支持消化健康，恢复每日活力。

\$5

All prices include 10% Service Charge and 10% Government Tax
所有价格均已包含10%服务费及10%政府税。

You may inform a team member for any food intolerances or special dietary restrictions.
您有任何食物过敏、不耐受或特殊饮食需求，请告知我们的团队成员。

WINE SELECTION

葡萄酒精选

PREMIUM RED WINE

Katnook Founder's Block

Shiraz
Coonawarra

ORIGIN VINTAGE WINE SCORE PRICE (USD)

Australia 2016 88 WS \$82

Santa Julia La Vaquita

NATURAL

Malbec, Torrontes

Argentina 2024 91 WS \$95

Château Beau-Site
Cru Bourgeois

Merlot -- Cabernet Sauvignon
Saint-Emilion

France 2009 90 WS / 87 RP \$220

Château Citran

Merlot -- Cabernet Sauvignon
Haut Medoc

France 2000 91 WS \$200

Marchesi di Barolo Sarmassa

Barolo Sarmassa DOCG
Piedmont

Italy 2011 91 WS / 92 JS \$250

Santa Julia Flores Negras

ORGANIC

Cabernet Franc

Argentina 2021 90 WS \$80

Château Margerots Bordeaux

Merlot -- Cabernet Sauvignon
Cabernet Franc

France 2022 84 WS \$75

Domaine Fouassier
Domaine des Cassiers

Pouilly -- Fume, Loire

France 2015 90 WS \$120

CRITICS SCORE

WS = Wine Spectator

JS = James Suckling

RP = Robert Parker

*All prices include 10% Service Charge and 10% Government Tax
*Exchange rate may occasionally defer

GRAND CRU RED WINE

Chateau Palmer
Alter Ego de PalmerMuscadele -- Loset -- Sauvignon Gris,
Margaux

ORIGIN

VINTAGE

WINE
SCOREPRICE
(USD)

France

2006

91 WS /
93 JS

\$600

Chateau Lascombe

Pouilly -- Fume, Loire

France

2001

90 WS /
89 RP

\$700

Chateau Pontet-Canet

5eme Grand Cru Classe, Pauillac

France

2015

92 WS /
95 RP

\$700

Chateau Pichon Longueville,
Comtesse de LalandeMuscadele -- Loset -- Sauvignon Gris,
Margaux

France

2012

92 WS /
90 RP

\$950

Chateau Angelus

Premier Grand Cru Classe A,
Saint -- Emilion

France

2013

91 WS /
92 RP

\$1,900

RED WINE

Casillero del
Diablo ReservaCabernet Sauvignon,
Central Valley

Chile

2016

86 WS

\$70

De Bortoli Willowglen

Merlot
Australia

Australia

2022

97 WS /
99 RP

\$50

CRITICS SCORE

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RP = Robert Parker

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WINE SELECTION

葡萄酒精选

SPARKLING WINE

**De Bortoli Willowglen
Brut Cuvee**
Chardonney, Pinot Noir

ORIGIN	VINTAGE	WINE SCORE	PRICE (USD)
Australia	N.V	85 WS	\$55

Ferrari 'La Perle'
Trento Millesimato,
Trentino-Alto adige

Italy	2007	93 JS	\$125
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Taittinger
Champagne,
Cuvee Prestige Brut

France	N.V	91 WS / 90 JS	\$240
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Veuve Clicquot Ponsardin
Champagne Brut

France	N.V	92 WS / 91 JS	\$220
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HALF BOTTLE

Taittinger
Champagne, Cuvee
Prestige Brut

France	N.V	91 WS / 90 JS	\$90
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ROSE WINE

Chateau de la Vielle Tour Rose
Malbec -- Merlot,
Bordeaux

France	2018		\$70
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CRITICS SCORE

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JS = James Suckling

RP = Robert Parker

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*Exchange rate may occasionally defer

WINE SELECTION

葡萄酒精选

MAGNUM BOTTLE

Chateau De La Vielle Tour

Champagne, Cuvee
Prestige Brut

ORIGIN

VINTAGE

WINE
SCORE

PRICE
(USD)

France

2015

\$130

Chapelle de la Trinite

Merlot -- Cabernet Sauvignon,
Saint-Emilion

France

2016

\$220

Chateau De La Vielle Tour

Champagne, Cuvee
Prestige Brut

France

N.V

91 WS /
90 JS

\$410

WHITE WINE

Anastasia Collection

Sauvignon Blanc

Chile

2021

86 WS

\$50

Weingut Louis Guntrum

Riesling Dry,
Rheinhessen

Germany

2014

\$70

De Bortoli Willowglen

Riesling

Australia

2022

95 WS

\$50

La Mura Terre Siciliane

VEGAN

Pinot Grigio

Italy

2020

88 WS

\$65

Baron Philippe de Rothschild, Mouton Cadet

Souvignon Blanc,
Bordeaux

France

2016

87 WS

\$80

Santa Julia

ORGANIC

Chardonney, Chenin

Argentina

2025

95 WS

\$70

*All prices include 10% Service Charge and 10% Government Tax

*Exchange rate may occasionally defer

RED WINE

Casillero Del Diablo
ReservaCabernet Sauvignon,
Central Valley

ORIGIN

VINTAGE

WINE
SCOREPRICE
(USD)

France

2015

\$11

De Bortoli Willowglen

Merlot

Australia

2021

86 WS

\$11

WHITE WINE

Anastasia Collection

Sauvignon Blanc

Chile

2021

86 WS

\$11

De Bortoli Willowglen

Riesling

Australia

2022

95 WS

\$11

SPARKLING WINE

De Bortoli Willowglen
Brut Cuvee

Chardonney, Pinot Noir

Australia

N.V

85 WS

\$11

CRITICS SCORE

WS = Wine Spectator

JS = James Suckling

RP = Robert Parker

*All prices include 10% Service Charge and 10% Government Tax

*Exchange rate may occasionally defer