

pullman

LUANG PRABANG



L'ATELIER

MENU / 菜单

MEET OUR CHEFS



CHEF KEN
CHINESE MASTER CHEF

For more than four decades, I have devoted my life to authentic Chinese cuisine, guided by a deep respect for tradition and the pursuit of culinary excellence. Trained under renowned Hong Kong master chef Lin Xiong'an, I continue to honour those teachings through every dish I create.

Throughout my journey, I have been honoured with international recognition, including the *Ordre des Arts et des Lettres – Chevalier*, the title of *Emperor of Kitchens Asia-Pacific*, and the *Gold Chef Award* for six consecutive years. Above all, I hope every dish reflects the timeless heritage, craftsmanship, and passion that have shaped my career.



CHEF KHONG
CHEF DE CUISINE

Every dish I create begins with a deep respect for the culinary heritage of Laos. With more than eight years in professional kitchens, I believe the most memorable dining experiences honour tradition while embracing innovation.

My philosophy is to celebrate Lao cuisine through modern culinary techniques, showcasing carefully selected local ingredients with precision, creativity, and a fresh perspective. I hope every plate offers not only a memorable meal, but also a deeper appreciation for the flavours and heritage of Luang Prabang.



CHEF TATIP
PASTRY SOUS CHEF

Some of my earliest inspirations came from the simple flavours and ingredients found close to home. These memories continue to shape my approach to pastry, reminding me that the most meaningful desserts are those that tell a story.

With more than ten years of experience in pastry and bakery, I enjoy transforming Lao ingredients into contemporary creations through refined techniques, creativity, and careful attention to detail. Each dessert is crafted to balance flavour, texture, and presentation, offering a sweet reflection of the beauty and evolving flavours of Laos.



MANGO MILLE FEUILLE

D06

芒果 千层 酥

A contemporary interpretation of the classic French pastry, inspired by the tropical flavours of Laos. Delicate layers of crisp pastry are paired with the natural sweetness of locally inspired mango, creating a refined dessert that celebrates the harmony between Lao ingredients and modern pastry craftsmanship.

以经典法式甜点为灵感，融入老挝热带风味的现代演绎。轻盈酥脆的千层酥皮搭配芒果的天然清甜，打造出一款精致甜品，展现老挝本土食材与现代甜点工艺之间的和谐美感。



\$12.00

LAO BANOFEE ICE CREAM

D009

老挝 班诺菲 冰淇淋

A Lao-inspired interpretation of the beloved banoffee, blending locally grown bananas with salted caramel, rich cream, and Luang Prabang cocoa. Topped with chocolate sauce, caramelised oatmeal crumble, and banana brûlée, this dessert brings together familiar flavours with the unique character of local ingredients.

\$7.00

以老挝风味为灵感，重新演绎经典班诺菲甜点，将当地香蕉与咸焦糖、浓郁奶油及琅勃拉邦可可巧妙融合。搭配巧克力酱、焦糖燕麦酥粒与焦糖炙烤香蕉点缀，将熟悉的甜蜜风味与本土食材的独特魅力完美结合。





GRILLED BUFFALO BRISKET

(PIN SIN KWAI)

ML04

Slow-cooked buffalo brisket grilled to perfection, served with creamy Parmesan polenta, sweet corn, and local baby pumpkin. Enhanced with Hmong sesame and Lao black pepper sauce, this dish brings together rich flavours, local ingredients, and contemporary culinary craftsmanship.

\$16.00

炭烤 水牛 胸肉

慢火炖煮至鲜嫩的水牛胸肉，再经炭烤呈现完美风味，搭配浓郁顺滑的帕玛森玉米粥、甜玉米及当地小南瓜。佐以苗族芝麻与老挝黑胡椒酱，将丰富风味、本土食材与现代烹饪技艺巧妙融合。



LAO GRILLED PORK WITH ROSELLA SAUCE

ML08

Tender grilled pork neck paired with a vibrant rosella dressing, fresh herbs, and a traditional Lao-style salad of cucumber and pineapple. Finished with toasted rice powder and chilli, this dish brings together smoky, tangy, and aromatic flavours inspired by the freshness of Laos.

\$9.00

炙烤 猪肉 洛神花 酱

嫩滑的炙烤猪颈肉搭配鲜活的洛神花酱、新鲜香草，以及融合老挝风味的黄瓜菠萝沙拉。佐以烘烤米粉与辣椒点缀，将炭烤香气、酸甜滋味与浓郁香气巧妙结合，展现源自老挝新鲜食材的独特风味。





SELECTED INGREDIENTS

精选食材

A selection of local Laotian ingredients and traditional Yunnan flavours, featuring fresh river fish, tender chicken, seasonal vegetables, raw quail eggs, and Yunnan chilli paste.

精选老挝本地食材与云南传统风味，包含新鲜河鱼、嫩鸡肉、时令蔬菜、生鹌鹑蛋及云南辣椒酱。

TRIPLE BROTH

三重浓汤底

A rich and aromatic broth simmered for over 8 hours with chicken bones, pork bones, and aged hen, creating a smooth and balanced foundation.

鸡骨、猪骨及老母鸡慢炖超过8小时，熬制出浓郁醇厚、香气十足的汤底。

HANDCRAFTED RICE NOODLES

手工米线

Fresh rice noodles prepared daily for a silky texture with a delicate chew, absorbing the flavours of the traditional broth.

每日新鲜制作手工米线，口感顺滑带有弹性，充分吸收传统汤底的鲜香风味。

THE ORIGIN

溯源

Originating from Yunnan, Crossing-the-Bridge Rice Noodles is a celebrated dish known for its unique preparation ritual. Ingredients are added separately into a bowl of hot broth, allowing each element to cook gently while preserving its freshness and texture.

过桥米线源自云南，是一道具有独特食用方式的经典名菜。食材依次加入滚烫汤底中，让每一份食材保持鲜嫩口感与原始风味。

THE ART OF PREPARATION

匠心工艺

Rooted in Yunnan tradition, our Crossing-the-Bridge Rice Noodles are meticulously prepared to order, with each element carefully crafted and assembled to preserve its authentic flavours. The dish requires approximately 2 hours of preparation; *advance ordering is recommended.*

源自云南传统风味，过桥米线坚持现点现做，每一道食材均经过精心准备，并于上桌时依次搭配，以完整呈现地道的传统风味。由于此菜品需约**2小时**精心制作，建议您提前预订。





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



Best Seller
人气推荐



Chef's
Recommendation
主厨推荐



Signature
Dish
招牌菜

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food intolerances or special dietary restrictions.*
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求，请告知我们的团队成员。

CHEF'S RECOMMENDATION

主厨推荐

- ML02
GRILLED EGGPLANT
\$11.00

MAK KEUA TARN / 罗望香烤茄子塔
 Grilled local eggplant paired with a vibrant peanut chilli paste, chickpeas, and sun-dried tomatoes. Finished with shallots, coriander, with a tangy tamarind dressing.
 炙烤当地茄子搭配浓郁花生辣椒酱、鹰嘴豆及风干番茄，并佐以红葱头、香菜与酸甜罗望子酱汁点缀，呈现烟熏、坚果香气与清新风味的完美平衡。
- ST08
GRILLED LUANG PRABANG SAUSAGE
\$11.00

炙烤琅勃拉邦香肠
 Traditional homemade Luang Prabang pork sausage served with homemade pickled cucumber, pickled garlic, pickled red cabbage, and Luang Prabang sweet chilli paste.
 传统自制琅勃拉邦猪肉香肠，搭配自制腌黄瓜、腌蒜、腌紫甘蓝及琅勃拉邦甜辣椒酱。
- ML06
GRILLED PORK BELLY RIBS
\$12.00

DOOK KARNG MOO YANG / 香烤猪肋五花
 Grilled pork belly ribs served with pickled cucumber, purple cabbage, garlic and shallots, culantro pesto, and fresh basil leaves.
 香烤猪肋五花肉配腌黄瓜、紫甘蓝、蒜头、红葱头、香菜香蒜青酱及新鲜罗勒叶。
- ST09
SWEET POTATO NACHOS
\$10.00

红薯脆片
 House-seasoned Lao sweet potato chips topped with cheese sauce, coriander, and feta cheese, served with fresh guacamole.
 老挝红薯脆片佐以自制香料调味，淋上芝士酱，搭配香菜、菲达奶酪，并配新鲜牛油果酱

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GRILLED EGGPLANT



GRILLED LUANG PRABANG SAUSAGE



GRILLED PORK BELLY RIBS



SWEET POTATO NACHOS

ST07 GRILLED CHICKEN WITH MANGO SALAD \$9.00**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。

**ADM3 BEEF PAD KRA PAW \$12.00****泰式打抛饭**

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。

**ADM2 SHRIMP PAD THAI \$12.00****泰式虾仁炒米粉**

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

米粉搭配虾仁、豆腐、鸡蛋及罗望子酱炒制，佐以新鲜豆芽和韭菜。

**ML07 CRISPY CHICKEN IN RED CURRY \$10.00****红咖喱脆皮鸡**

Crispy chicken served with a rich red curry reduction, accompanied by crispy eggplant, green beans, coconut milk, red chilli, kaffir lime leaves, roasted peanuts, and fried basil.

香脆鸡肉搭配浓郁红咖喱酱汁，配以香脆茄子、四季豆、椰奶、红辣椒、柠檬叶、烤花生及炸罗勒。



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GRILLED CHICKEN
WITH MANGO SALAD

BEEF PAD KRA PAW

SHRIMP
PAD THAICRISPY CHICKEN
IN RED CURRY

APPETIZERS

开胃菜

ST01 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。



ST02 FRIED SPRING ROLL \$6.00

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。



ST08 GRILLED LUANG

\$11.00

PRABANG SAUSAGE

炙烤琅勃拉邦香肠

Traditional homemade Luang Prabang pork sausage served with homemade pickled cucumber, pickled garlic, pickled red cabbage, and Luang Prabang sweet chilli paste.

传统自制琅勃拉邦猪肉香肠，搭配自制腌黄瓜、腌蒜、腌紫甘蓝及琅勃拉邦甜辣椒酱。



ST05 LUANG PRABANG \$8.00

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。



ST10 GARLIC FRIED \$7.00

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。



FRESH SPRING ROLLS



LUANG PRABANG YUM SALAD



FRIED SPRING ROLLS



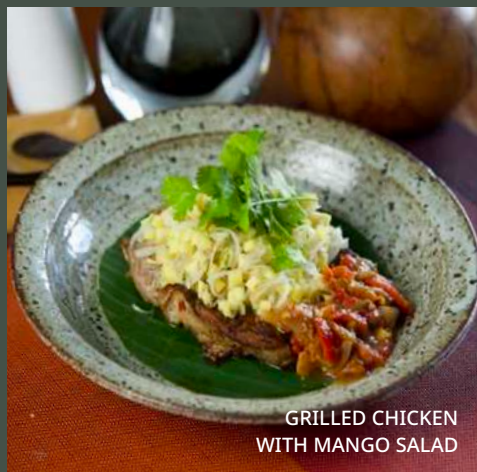
GRILLED LUANG PRABANG SAUSAGE



GARLIC FRIED CHICKEN POP

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GRILLED CHICKEN
WITH MANGO SALAD



FRIED CHICKEN
BAMBOO SHOOTS



MEKONG
RIVERWEED



GOI (LARB)



YOUNG PAPAYA
SALAD

ST07 **GRILLED CHICKEN** \$9.00
WITH MANGO SALAD
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。



ST11 **FRIED CHICKEN** \$8.00
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。



ST03 **YOUNG PAPAYA SALAD** \$6.00
TUM MAK HOONG /
青木瓜沙拉

Fresh young papaya tossed with local tomatoes, fermented shrimp and fish, Lao olives, coconut sugar, lime, and chilli, topped with crispy fried buffalo skin.

Please inform our staff of your preferred level of spiciness.

新鲜青木瓜拌入当地番茄、发酵虾酱与鱼酱、老挝橄榄、椰糖、青柠及辣椒，搭配香脆炸水牛皮点缀。辣度可根据个人喜好调整，请提前告知服务人员您的辣味需求。拉



ST04 **GOI (LARB)** \$8.00
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。



ST12 **MEKONG RIVERWEED** \$7.00
湄公河海苔

Deep-fried Mekong riverweed topped with sesame seeds and served with local sweet chilli paste.

香炸湄公河河藻，撒上芝麻，搭配当地甜辣椒酱。



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SOUP

汤品

SOU07 CARROT AND LAO SWEET POTATO SOUP \$7.00

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。



SOU08 SWEET CORN SOUP \$7.00

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。



SOU02 CHICKEN IN GINGER CLEAR SOUP \$11.00

GAJ TOM LAO / 老挝风味鸡汤

A traditional Lao clear soup with tender chicken leg, gently simmered with Khmu ginger, Hmong chilli, Lao Lum turmeric, garlic, and shallots, finished with Khmu fermented lettuce for a distinctive depth of flavour.

传统老挝清汤，选用嫩滑鸡腿肉慢炖，加入库姆族姜、苗族辣椒、老挝琅勃拉邦地区姜黄、大蒜及红葱头调味，并搭配库姆族发酵生菜，增添独特风味层次。



SOU03 SPICY MEKONG CATFISH SOUP \$11.00

TOM SOM PLAA DUK / 酸辣鱼汤

A spicy and sour Mekong catfish soup featuring crispy tempura catfish in a fragrant fish broth infused with galangal, kaffir lime, lemongrass, chilli, tamarind, fish sauce, and oyster mushrooms.

酸辣湄公河鲶鱼汤，搭配香脆天妇罗鲶鱼，融入高良姜、柠檬叶、香茅、辣椒、望子、鱼露及平菇熬制的鲜香鱼汤。

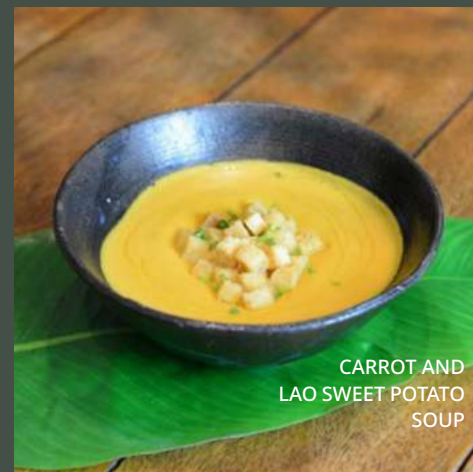


ADM8 LUANG PRABANG NOODLE SOUP \$7.00

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.

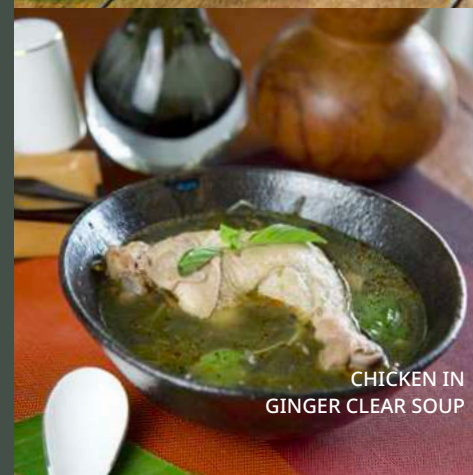
琅勃拉邦米粉搭配猪肉末与豆酱、水芹、豆芽、葱及香脆蒜片，配以新鲜蔬菜享用。



CARROT AND
LAO SWEET POTATO
SOUP



SWEET CORN
SOUP



CHICKEN IN
GINGER CLEAR SOUP



SPICY MEKONG
CATFISH SOUP



LUANG PRABANG
NOODLE SOUP

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CRISPY CHICKEN
IN RED CURRY

ML07 CRISPY CHICKEN IN RED CURRY

\$10.00

红咖喱脆皮鸡

Crispy chicken served with a rich red curry reduction, accompanied by crispy eggplant, green beans, coconut milk, red chilli, kaffir lime leaves, roasted peanuts, and fried basil.

香脆鸡肉搭配浓郁红咖喱酱汁，配以香脆茄子、四季豆、椰奶、红辣椒、柠檬叶、烤花生及炸罗勒。

LAO GRILLED PORK
WITH ROSELLA SAUCE

ML08 LAO GRILLED PORK WITH ROSELLA SAUCE

\$9.00

老挝风味烤猪肉配洛神花酱

Grilled pork neck served with rosella dressing, shallots, coriander, spring onion, roasted rice powder, chilli powder, and a fresh Lao pineapple and cucumber salad.

烤猪颈肉搭配洛神花酱汁，配以红葱头、香菜、葱、烤米粉、辣椒粉，以及老挝菠萝黄瓜沙拉。

LAO TUNA
MELT SANDWICH

LMW19 LAO TUNA MELT SANDWICH

\$11.00

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。

STEAMED GIANT
MEKONG CATFISH

ML01 STEAMED GIANT MEKONG CATFISH

\$11.00

MOK PLA / 清蒸湄公河巨鲶鱼

Steamed Mekong giant catfish topped with roasted sticky rice powder, spring onion, dill, kaffir lime, ginger, lemongrass, and Hmong chilli, served with sweet fish sauce and sour mango.

清蒸湄公河巨鲶鱼，搭配烤糯米粉、葱、莳萝、柠檬叶、姜、香茅及苗族辣椒，佐以甜鱼露酱和酸芒果。



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ML02 GRILLED EGGPLANT

\$11.00

MAK KEUA PAO TARN / 罗望香烤茄子塔

Grilled local eggplant served with peanut chilli paste, chickpeas, sun-dried tomatoes, shallots, coriander, and a tangy tamarind dressing.

炙烤当地茄子，搭配花生辣椒酱、鹰嘴豆、风干番茄、红葱头、香菜及酸香罗望子酱汁。

**ML04 GRILLED BUFFALO BRISKET**

\$16.00

PING SIN KWAI / 香烤水牛胸排

Grilled buffalo brisket served with Parmesan polenta, sweet corn, local baby pumpkin, Hmong sesame, and Lao black pepper sauce.

炙烤水牛胸肉搭配帕玛森玉米粥、甜玉米、当地迷你南瓜、苗族芝麻及老挝黑胡椒酱。

**ML05 ROASTED CHICKEN THIGH**

\$12.00

KAH GAI SAMOON PRAI / 老式香料烤鸡腿

Roasted chicken thigh served with Lao white yam, chicken jus, almond brown butter, and a refreshing cucumber salad.

烤鸡腿肉搭配老挝白山药、鸡肉浓汁、杏仁焦化黄油及清爽黄瓜沙拉。

**ML06 GRILLED PORK BELLY RIBS**

\$12.00

DOOK KARNG MOO YANG / 香烤猪肋五花

Grilled pork belly ribs served with pickled cucumber, purple cabbage, garlic and shallots, culantro pesto, and fresh basil leaves.

炙烤五花肉排搭配腌黄瓜、紫甘蓝、蒜、红葱头、刺芫荽香蒜酱及新鲜罗勒叶。



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GRILLED EGGPLANT

GRILLED
BUFFALO BRISKETROASTED
CHICKEN THIGHGRILLED PORK
BELLY RIBS

WOK-TOSSED
VEGETABLES

PAD THAI



PAD KRA PAW

STIR-FRIED
NOODLESADM1 **WOK-TOSSED VEGETABLES**

\$8.00

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。

ADM2 **PAD THAI**

泰式炒面

CHICKEN \$8.00

TOFU \$8.00

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。

ADM3 **PAD KRA PAW**

泰式打抛饭

CHICKEN/PORK \$8.00

BEEF \$12.00

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。

ADM4 **STIR-FRIED NOODLES**

酱香炒面

CHICKEN/PORK \$8.00

BEEF \$12.00

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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JEAW (LAO CHILI DIP)

老挝辣酱

SD03 GRILLED CHILI \$2.00
JEAW MAK PED DIP /
烤辣椒酱

Grilled chili, shallots, garlic

烤辣椒、红葱、蒜头送

SD05 TOMATO CHILI \$2.00
JAEW MAK LEAN /
番茄辣酱

Tomato, fried chili, garlic

番茄辣酱

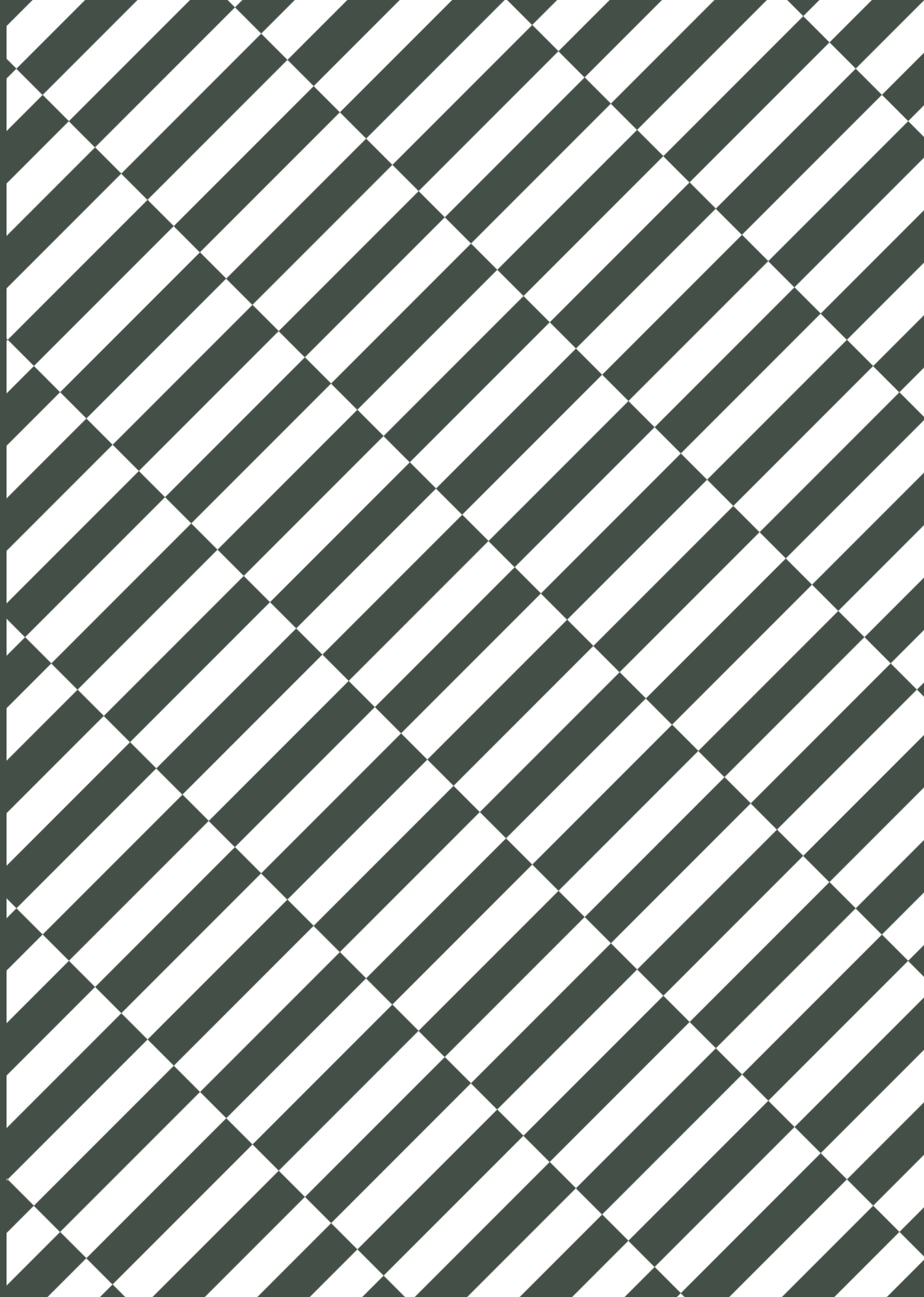
SD04 SWEET CHILI \$2.00
JEAW BONG/
琅勃拉邦甜辣酱

Dried chili, burned cane sugar,
buffalo skin

辣椒、焦糖甘蔗糖、水牛皮

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ST09 SWEET POTATO NACHOS

\$10.00

红薯脆片

House-seasoned Lao sweet potato chips topped with cheese sauce, coriander, and feta cheese, served with fresh guacamole.

老挝红薯脆片佐以自制香料调味，淋上芝士酱，搭配香菜、菲达奶酪，并配新鲜牛油果酱


LMW21 CAESAR SALAD

\$8.00

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。


LMW01 L'ATELIER

\$8.00

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。


LMW03 PUMPKIN RISOTTO

\$12.00

奶香南瓜烩饭

Creamy risotto with pumpkin purée, cream cheese, brown butter, and Parmesan, finished with crispy fried basil.

香浓南瓜烩饭搭配南瓜泥、奶油奶酪、焦化黄油及帕玛森芝士，点缀香脆炸罗勒。


ADM7 BEEF BULGOGI

\$11.00

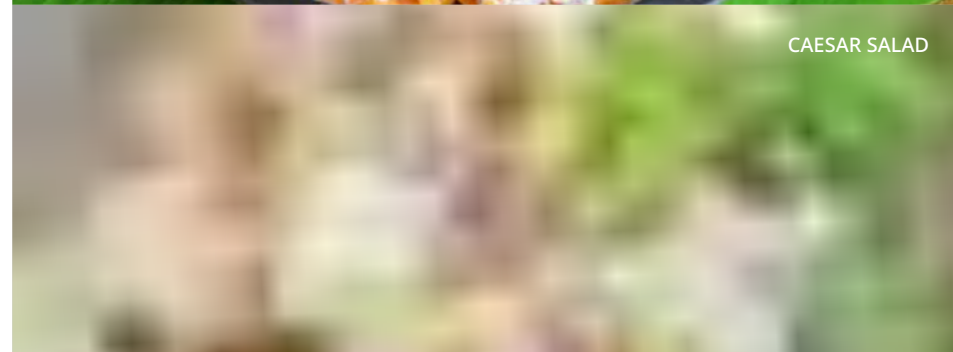
韩式牛肉拌饭

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。



SWEET POTATO NACHOS



CAESAR SALAD



PUMPKIN RISOTTO



BEEF BULGOGI

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MORTADELLA
CLUB SANDWICH



CRISPY CHICKEN
BURGER



PAN-SEARED CHICKEN
WITH BLACK TRUFFLE

LMW22 MORTADELLA CLUB

\$14.00

SANDWICH

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。



LMW23 CRISPY CHICKEN

\$11.00

BURGER

香脆鸡肉汉堡

Crispy fried chicken burger with vegetable coleslaw, Cheddar cheese, and spicy mayonnaise sauce, served with French fries, mayonnaise, and tomato sauce.

香脆炸鸡汉堡搭配蔬菜凉拌沙拉、切达芝士及香辣蛋黄酱，配以法式薯条、蛋黄酱和番茄酱。



LMW24 PAN-SEARED CHICKEN

\$11.00

WITH BLACK TRUFFLE

香煎黑松露鸡肉

Pan-seared chicken thigh served with black truffle mashed potatoes, grilled broccoli, cherry tomatoes, fried mixed mushrooms, shallot salad, and creamy black pepper sauce.

香煎鸡腿肉搭配黑松露土豆泥、烤西兰花、樱桃番茄、香煎综合蘑菇、红葱头沙拉及黑胡椒奶油酱。



CLASSIC BURGER

经典汉堡

LMW12 **POTATO PATTY** \$12.00

LMW11 **BEEF PATTY** \$15.00

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。

LMW13 BEEF LASAGNA

\$19.00

经典牛肉千层面

Classic beef lasagna layered with rich pomodoro sauce, Cheddar, Parmesan, and mozzarella cheese.

经典牛肉千层面，搭配浓郁番茄酱汁、切达芝士、帕玛森芝士及马苏里拉芝士。

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GLOBAL SIGNATURES

环球招牌

LMW15 L'ATELIER SIGNATURE BURGER

\$21.00

L'ATELIER招牌牛肉堡

Beef patty topped with bacon, mixed mushrooms, caramelised onion, cabbage pickle, and Cheddar cheese sauce, served with French fries.

牛肉饼搭配培根、综合蘑菇、焦糖洋葱、腌制卷心菜及切达芝士酱，配以法式薯条。

**LMW16 MEKONG FISH FILLET**

\$21.00

湄公鱼柳

Local tilapia fillet served with beurre blanc sauce, ikura (salmon roe), spinach, and parsley.

当地罗非鱼柳搭配白黄油酱、鲑鱼籽、菠菜及欧芹。

**LMW17 PORK CHOP**

\$23.00

黑猪战斧猪排

Kurobuta pork chop served with Hmong hang rice, a once-a-year harvested local rice, complemented with goji berries, raisins, cumin, caramelised onion, and mixed mushrooms

黑豚猪排搭配苗族一年一熟的旱稻米、枸杞、葡萄干、孜然、焦糖洋葱及综合蘑菇。

**LMW18 ENTRECOTE**

\$54.00

澳洲黑安格斯肉眼牛排

Grain-fed Australian Black Angus rib eye steak served with cherry tomatoes, French beans, spiced corn on the cob, mashed potatoes, and butter balsamic sauce.

谷饲澳洲黑安格斯肋眼牛排，搭配樱桃番茄、四季豆、香料玉米棒、土豆泥及黄油黑醋酱。

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L'ATELIER
SIGNATURE BURGER

PORK CHOP

CM01 **CRISPY SPICY PICKLED RADISH** \$4.00
香脆麻辣腌萝卜
Pickled radish served with homemade sauce.
腌制萝卜搭配自制酱汁。



CM03 **STEAMED CHICKEN** \$11.00
清蒸鸡
Steamed chopped local chicken with shiitake mushrooms.
清蒸切块当地鸡肉，搭配香菇。



CM05 **SWEET & SOUR PORK** \$12.00
糖醋猪肉
Crispy pork served with cashews and seasonal sour fruits.
香脆猪肉搭配腰果及时令酸味水果。



CM07 **BRAISED SALTED FISH** \$10.00
咸鱼茄子煲
Braised eggplant and salted fish stew served in a traditional clay pot.
咸鱼与茄子炖煮而成的砂锅菜式。



CM02 **JASMINE TEA SMOKED FISH** \$11.00
茉莉花茶香熏鱼
Local tilapia delicately smoked with jasmine tea.
当地罗非鱼以茉莉花茶慢熏



CM04 **BRIASED BEEF** \$15.00
中式红烧牛肉
Cantonese-style braised beef brisket with daikon.
粤式红烧牛腩配白萝卜。



CM06 **MAPO TOFU** \$8.00
麻婆豆腐
Classic Sichuan-style tofu with minced beef and spicy chilli bean sauce.
经典四川风味豆腐，搭配牛肉末及香辣豆瓣酱。



CM08 **WOK-FRIED PRAWN & EGG** \$11.00
滑蛋炒虾仁
Wok-fried prawns served with a creamy egg sauce.
大火炒制鲜虾，搭配浓郁顺滑的蛋酱。



CM09 **PRAWN FRIED RICE** \$10.00
XO酱虾球炒饭
Fried rice with prawns.
炒饭配鲜虾仁



CM11 **CLASSIC YUNNAN BRIDGE NOODLES** \$12.00
云南过桥米线
Regular
传承经典款



CM13 **YUNNAN STYLE STIR-FRIED MASH POTATO** \$10.00
老奶洋芋
Stir-fried mashed potatoes with Yunnan-style pickled mustard greens and spring onion.
土豆泥搭配云南酸菜及葱炒制而成。



SOU05 **YUNNAN POT CHICKEN** \$11.00
云南汽锅鸡
Traditional Yunnan-style chicken soup prepared with local chicken.
云南传统鸡汤，选用当地鸡肉烹制。



CM10 **PREMIUM STIR-FRIED NOODLES** \$11.00
豉油皇炒面
Stir-fried noodles with premium soy sauce.
酱香炒面，精选酱油调味



CM12 **DELUXE YUNNAN BRIDGE NOODLES** \$18.00
云南过桥米线
Deluxe
招牌臻选款。



CM14 **YUNNAN STYLE STIR-FRIED PORK** \$10.00
云南水腌菜炒土猪肉
Stir-fried pork with Yunnan-style pickled mustard greens.
猪肉搭配云南酸菜炒制而成。



CM16 **YUNNAN CRISPY PORK RIBS** \$11.00
云南薄荷炸排骨
Crispy pork ribs served with fresh mint.
香脆猪排骨搭配新鲜薄荷



CARBONARA

FUNGI E TARTUFO

ALLA ARRABIATA

LMW05 **ALLA ARRABIATA** \$12.00
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。



LMW06 **CARBONARA** \$12.00
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。

LMW07 **PESTO** \$12.00
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。



LMW08 **FUNGI E TARTUFO** \$12.00
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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PASTA

意面

SIDE DISHES

配菜

SD01 **STEAMED RICE** \$1.00

白米饭

Plain fragrant steamed rice.

香米饭



SD02 **STICKY RICE** \$1.00

糯米饭

Locally harvested seasonal sticky rice.

当地时令糯米



SD06 **CRISPY BUFFALO** \$4.00

SKIN

香脆水牛皮

Seasoned buffalo skin, deep-fried until crisp and golden.

水牛皮经过调味后油炸至香脆金黄。



SD07 **BLANCHED SEASONAL LOCAL VEGETABLES** \$4.00

PAK LOUK / 水煮蔬菜

Fresh seasonal vegetables lightly blanched and served as a simple accompaniment.

新鲜时令蔬菜轻焯处理，作为简单清爽的配菜。



SD08 **CLASSIC FRENCH FRIES** \$8.00

薯条

Classic fries, ketchup, and mayonnaise

经典薯条，配番茄酱与蛋黄酱



SD10 **SPICED CORN ON THE COB** \$8.00

香辣玉米肋排

Local sweet corn coated with butter, corn flour, and house-blended spices, served with confit garlic mayonnaise.

当地甜玉米搭配黄油、玉米粉及自制香料调味，佐以蒜香油浸蛋黄酱。



ADM5 **CHINESE-STYLE FRIED RICE**

中式炒饭

CHICKEN/PORK \$8.00

BEEF \$12.00

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。



ADM6 **KHAO PAD SAPPAROD** \$8.00

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。



CLASSIC FRENCH FRIES



CHINESE-STYLE FRIED RICE



KHAO PAD SAPPAROD

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JUNIOR FAVOURITES

儿童菜单

KM01 LITTLE WOK FRIED RICE \$6.00
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。



KM02 CREAMY SPAGHETTI \$8.00
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。



KM03 FISH AND CHIPS \$8.00
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。

KM04 MAC AND CHEESE \$8.00
奶酪通心粉
Oven-baked penne pasta with mozzarella cheese.
烤制笔管意面配马苏里芝士。



KM06 MINI BURGER \$8.00
迷你汉堡
Brioche bun with beef patty, lettuce, sliced tomato, cheddar cheese, ketchup, and mayonnaise, served with French fries.
布里欧修面包搭配牛肉饼、生菜、番茄片、切达芝士、番茄酱及蛋黄酱，配薯条。

KM05 LITTLE ICE CREAM \$8.00
小冰淇淋
One scoop per serving.
Choose from vanilla, chocolate, strawberry, or coconut
每份一球，可选择香草、巧克力、草莓或椰子口味



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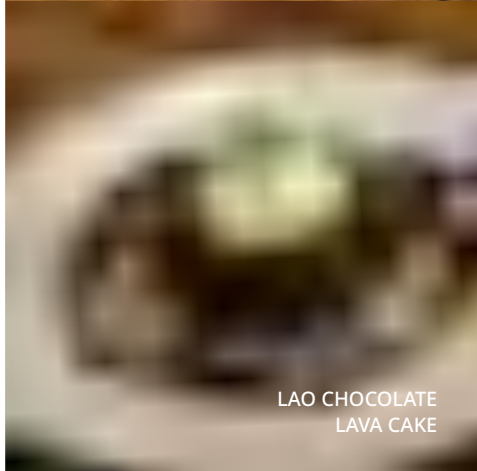
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LAO BANOFFEE
ICE CREAM



LAO PINA COLADA



LAO CHOCOLATE
LAVA CAKE



FRESH FRUIT
PLATTER



MANGO
STICKY RICE



MANGO
MUILLE-FEUILLE

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D011 LAO BANOFFEE \$7.00

ICE CREAM

老挝班诺菲冰淇淋

Lao banana blended with salted caramel, heavy cream, and Luang Prabang cocoa, topped with chocolate sauce, caramelised oatmeal crumble, and banana brûlée.

老挝香蕉搭配咸焦糖、淡奶油及琅勃拉邦可可制成，配以巧克力酱、焦糖燕麦碎和炙烤香蕉。



D010 LAO PINA COLADA \$7.00

老挝椰香菠萝冰沙

Lao pineapple upside down cake served with coconut sauce, fresh pineapple salad, coconut ice cream, and crispy coconut.

老挝菠萝翻转蛋糕配椰香酱、新鲜菠萝沙拉、椰子冰淇淋及香脆椰蓉。



D011 LAO CHOCOLATE \$11.00

LAVA CAKE

老挝巧克力熔岩蛋糕

Lao chocolate lava cake served with chocolate sauce, vanilla ice cream, and brown butter crumble.

老挝巧克力熔岩蛋糕配巧克力酱、香草冰淇淋及焦化黄油酥粒。



D001 HOUSE ICE CREAM \$5.00

主厨甄选冰淇淋

Two scoops per serving.

Choose from vanilla, chocolate, strawberry, or coconut flavours.

每份两球，可选择香草、巧克力、草莓或椰子口味。



D03 MANGO STICKY RICE \$8.00

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。



D06 MANGO \$12.00

MUILLE - FEUILLE

KHAO NIEW MAK MUANG /

紫糯米芒果慕斯

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

新鲜芒果千层酥搭配椰香奶油、芒果慕斯、紫糯米及芒果雪葩。



D02 FRESH FRUIT PLATTER \$6.00

时令水果拼盘

Assorted Seasonal fruits.

新鲜多样的当季水果组合。



DESSERTS

甜品

BEVERAGES

饮品

WATER

瓶装 矿泉水

- BV01

Mineral Water (600 ml)

矿泉水（600毫升）

\$1
- BV02

Perrier Sparkling Water (350ml)

巴黎水气泡矿泉水（350毫升）

\$6
- BV03

Perrier Sparkling Water (750ml)

巴黎水气泡矿泉水（750毫升）

\$10

SOFTDRINKS

软饮

\$2

- BV04

Coke

可口可乐
- BV05

Coke Zero

零度可口可乐
- BV06

Sprite

雪碧
- BV07

Tonic

汤力水
- BV08

Soda Water

苏打水
- BV09

Ginger Ale

姜汁汽水

FRESH JUICE

鲜榨果汁

\$4

- BV10

Apple

苹果汁
- BV11

Orange

橙汁
- BV12

Pineapple

菠萝汁
- BV13

Watermelon

西瓜汁
- Fresh Coconut (In Shell)

新鲜椰子（整颗）

ICED AND HOT TEA

冷热茶饮

\$4

- BV34

English Breakfast

英式早餐茶
- BV35

Green Tea

绿茶
- BV36

Earl Grey

伯爵茶
- BV37

Chamomille

洋甘菊茶
- BV38

Ginger

姜茶
- BV39

Lemongrass

香茅茶

ICED COFFEE

冷热咖啡

\$4

- BV27

Espresso or Double

浓缩咖啡 | 双份浓缩咖啡
- BV28

Cappuccino

卡布奇诺
- BV29

Cafe Latte

拿铁咖啡
- BV30

Americano

美式咖啡
- BV31

Mocha

摩卡咖啡
- BV32

Lao Coffee

老挝咖啡

HOT COFFEE

热咖啡

\$4

- BV18

Espresso or Double

浓缩咖啡 | 双份浓缩咖啡
- BV19

Cappuccino

卡布奇诺
- BV20

Cafe Latte

拿铁咖啡
- BV21

Americano

美式咖啡
- BV22

Mocha

摩卡咖啡
- BV23

Piccolo

皮可洛咖啡
- BV24

Macchiato

玛奇朵
- BV25

Lao Coffee

澳白咖啡
- BV26

Flat White

澳白咖啡

BEER

啤酒

- ALC1

Beer Lao Original (33cl)

老挝啤酒（经典）（33厘升）

\$4
- ALC2

Beer Lao Dark (33cl)

老挝黑啤（33厘升）

\$4
- ALC3

Beer Lao Gold (33cl)

老挝金啤（33厘升）

\$4
- ALC5

Beer Lao Original (640cl)

老挝啤酒（经典）（640毫升）

\$6
- ALC6

Heineken (33cl)

喜力啤酒（33厘升）

\$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。

BEVERAGES

饮品

WHITE WINE

白葡萄酒

Anastasia Collection
(Sauvignon Blanc)

By glass	\$11
By bottle	\$50

De Bortoli Willowglen
(Riesling)

By glass	\$11
By bottle	\$50

SPARKLING WINE

起泡葡萄酒

De Bortoli Willowglen Brut Cuvee
(Chardonney, Pinot Noir)

By glass	\$11
By bottle	\$55

RED WINE

红葡萄酒

De Bortoli Willowglen
(Merlot)

By glass	\$11
By bottle	\$50

Casillero Carmenere

By glass	\$13
By bottle	\$70

BV14 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

BV16 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

BV15 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

BV17 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



INNOVATIVE DINING,
INSPIRED BY LAO
FLAVOURS.



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