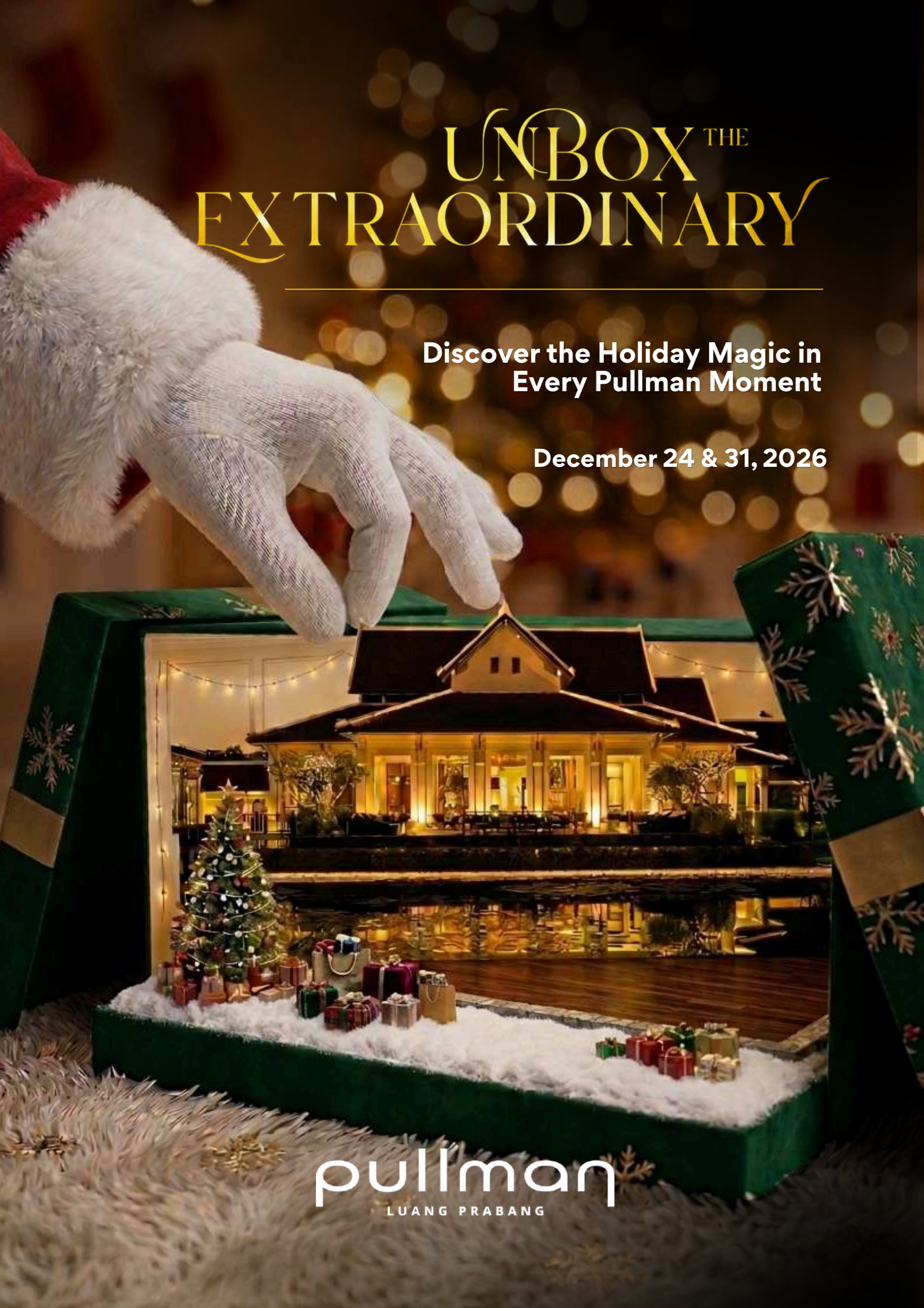

UNBOX THE
EXTRAORDINARY
Discover the Holiday Magic in
Every Pullman Moment
December 24 & 31, 2026
pullman
LUANG PRABANG

UNBOX THE EXTRAORDINARY

This festive season, discover the warmth of Luang Prabang through meaningful gatherings, memorable flavours and the joy of coming together. Inspired by the town's rich cultural heritage and welcoming spirit, Christmas brings moments of togetherness, while the New Year opens the door to new beginnings.

At Pullman Luang Prabang, every celebration invites you to savour the season, share in the joy and create extraordinary memories around the table.

The Evening of Celebration

December 24, 2026

Christmas Gala Dinner

7.00PM-9.00PM | L'Atelier Restaurant

Santa's Special Delivery

8.00PM onwards | L'Atelier Restaurant





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LUANG PRABANG

Christmas Eve Menu

USD 75 net per person

STARTER

Foie Gras & Mulberry on Toasted Brioche

Rich French foie gras served on golden, butter-toasted brioche, complemented by a delicate mulberry sphere and fragrant Lao basil crème fraîche

SOUP

Creamy Dashi & Tiger Prawn Tempura

Crispy tiger prawn tempura served with creamy Hon Dashi sauce and warm sourdough bread infused with confit garlic.

PRE-MAIN COURSE

Charcoal-Grilled Chicken & Cherry

Charcoal-grilled chicken thigh served with Chinese yam, fresh cherry reduction and a cherry and pomegranate salad.

MAIN COURSE

Choice of Beef or Fish

Roasted Kobe Beef Tenderloin

Roasted Kobe beef tenderloin with port wine and black truffle reduction, grilled wild mushrooms, creamy Parmesan mashed potato, and roasted edamame with baby carrots.

OR

Red Snapper Terrine

Red snapper and Chinese yam with Lao herbs, wrapped in squid ink crêpe and served with crispy chickpeas, herb oil, brown butter mustard sauce and truffle cream cheese.

DESSERT

Pullman Festive Yule Log

Chocolate sponge roll filled with berries, served with homemade vanilla ice cream.


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LUANG PRABANG
Creamy Dashi &
Tiger Prawn Tempura
Charcoal Grilled
Chicken & Cherry
Red Snapper
Terrine
Pullman Festive
Yule Log

Christmas Eve Vegetarian Menu

USD 65 net per person

STARTER

Lao Cassava Lasagna

Homemade lasagna sheets layered with Lao cassava, creamy béchamel, Parmesan and Cheddar cheese.

SOUP

Truffle Cauliflower Soup with Brie

Velvety cauliflower soup infused with black truffle and finished with creamy Brie, served with confit garlic flatbread.

PRE-MAIN COURSE

Hmong Rice Pulao in a Clay Pot

Aromatic Hmong-spiced rice served in a traditional clay pot with braised eggplant and tender chickpeas

MAIN COURSE

Vegetable Wellington

Layers of Lao taro, Chinese yam, shiitake and orinji mushrooms, and collard greens, wrapped in a delicate pastry and served with a rich vegetable jus.

DESSERT

Pullman Festive Yule Log

Chocolate sponge roll filled with berries, served with homemade vanilla ice cream.

OR

Andy Warhol Banana

Lao yellow banana mousse paired with purple sticky rice mochi, topped with banana crumble and finished with a silky coconut cream

Christmas Eve
SPECIAL OFFER

UNLIMITED DRINKS AND WINE

USD 35++ per person

Soft Drinks
Mulled Wine
House Red Wine
House White Wine
Hot Chocolate with Marshmallow

Valid for two (2) hours
Only at L'atelier

BUY 1, GET 1 ON ALL DRINKS

Offer excludes hard liquor
Only at the Junction Bar

Available from 18.00-23.00

The Evening of Celebration

December 31, 2026

New Year Gala Dinner

7.00PM-9.00PM | L'Atelier Restaurant

Traditional Lao Cultural Dance

8.00PM | L'Atelier Restaurant

Festive Live Band

9.00PM-12.00AM | The Junction Bar

New Year Countdown

12.00AM | The Junction Bar



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LUANG PRABANG

New Year's Eve Menu

USD 85 net per person

AMOUSE - BOUCHE

Hmong Rice Roll with Mekong Barb Fish

Rice paper rolls filled with Lao sesame leaves and steamed Mekong barb fish, served with Hmong yellow rice mixed with Mekong river weed, Lao rock salt and a caramelised Lao fish sauce dressing.

STARTER

Rice Hay-Smoked Lao Junglefowl

Grilled junglefowl from Udomxai, marinated with wild tamarind and served with a pickled wild fig and pomegranate salad, Lao cilantro and wild fig marmalade.

SOUP

Mekong Shrimp & Lao Olive Leaf Broth

Sun-dried Mekong river shrimp in a delicate Hon Dashi broth, balanced with tangy Lao olive leaves and freshly pressed rice tear-drop noodles.

PRE-MAIN COURSE

Lao Buffalo in Betel Leaf

Grilled minced buffalo with Vietnamese coriander and galangal, wrapped in betel leaves and served with a grilled Lao pineapple and chilli dip from Xiang Ngeun District.

PALATE REFRESH

Lao Limoncello Granita

Refreshing homemade Lao lemon liqueur granita served with delicate Lao mulberry jelly.

MAIN COURSE

Choice of Beef or Lamb

Beef Wellington

Tender beef rump wrapped in mushroom duxelles and a delicate vegetable crêpe, served with roasted potatoes, seasonal greens, and finished with a rich beef jus

OR

Herb Crusted Rack of Lamb

Succulent lamb rack encrusted with fresh herbs, served with creamy pumpkin risotto, shimeji mushrooms, cherry tomatoes, and shallots, finished with a delicate riverweed sauce and a rich red wine reduction

DESSERT

Lao Banoffee Ice-cream with Andy Warhol Banana

Lao yellow banana mousse with brown butter crumble, caramel, chocolate ganache and brûléed Lao banana, inspired by Andy Warhol's iconic banana.

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LUANG PRABANG



New Year's Eve Vegetarian Menu

USD 65 net per person

STARTER

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Homemade lasagna sheets layered with Lao cassava, creamy béchamel, Parmesan and Cheddar cheese.

SOUP

Truffle Cauliflower Soup with Brie

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PRE-MAIN COURSE

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DESSERT

Pullman Festive Yule Log

Chocolate sponge roll filled with berries, served with homemade vanilla ice cream.

OR

Andy Warhol Banana

Lao yellow banana mousse paired with purple sticky rice mochi, topped with banana crumble and finished with a silky coconut cream

New Year's Eve
SPECIAL OFFER

UNLIMITED DRINKS AND WINE

USD 35++ per person

Eggnog
Soft Drinks
House Red Wine
House White Wine
Hot Chocolate with Marshmallow

Valid for two (2) hours
Only at L'atelier

BUY 1, GET 1 ON ALL DRINKS

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Only at the Junction Bar
Available from 18.00-23.00

CHILDREN'S MENU & DINING

CHILDREN AGED 12 AND BELOW

Enjoy one complimentary dish from the à la carte menu, one (1) chef's choice dessert and one (1) drink.

GUESTS AGED 13 AND ABOVE

May choose from the à la carte menu at regular menu prices and enjoy one (1) complimentary chef's choice dessert and one (1) drink.

SERVICE NOTES

DIETARY RESTRICTIONS

Food intolerances or special dietary requirements must be advised to our team in advance.

A LA CARTE ORDERS

To make way for our special gala evenings, room service and à la carte orders will take a short pause from 5:00 PM to 9:00 PM on December 24 & 31, 2025.

RESERVATIONS AND INQUIRIES

RESERVATIONS

Click here for reservations
and more information

SPECIAL OFFERS

Visit our website

CONNECT WITH US