



GOVERNOR'S GRILL

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SOFITEL  
LUANG PRABANG

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**FOOD**


# APPETIZERS & SOUPS

- Stir-Fried Grilled Tofu with Tomato Salsa**  **\$10**  
*Tofu, "Jeaw Maklen", Grounded Cumin and Coriander Seeds, Home Made Baguette*
- Local Tomatoes and Feta Cheese**    **\$11**  
*Fresh and Confit Tomatoes, Grilled Pineapple Vinegar*
- Naem Dip**    **\$11**  
*Chicken, Pork or Vegetables Fresh Spring Rolls, Peanut Dressing*
- Naem Jeund**    **\$11**  
*Chicken, Pork or Vegetables Deep Fried Spring Rolls, Peanut Dressing*
- Luang Prabang Salad**     **\$11**  
*Watercress, Roasted Peanuts, Apple Cider Dressing, Boiled Egg*
- Pork and Chicken Skewers**  **\$12**  
*Grilled Sticky Rice Balls "Kao Jee"*
- Chicken Banana Blossom Salad**   **\$13**  
*"Gai Baan" Breast, Lemongrass, Chili Jam*
- Som Tum Mak Hung**  **\$16**  
*Green Papaya Salad, Crispy Chicken Wings, Sticky Rice*
- Marinated Baby Pork Ribs**   **\$17**  
*Coriander Roots, Pickled Garlic, Shallots*
- Onion Soup**    **\$11**  
*Vegetable Stock, French Baguette, Cheddar Cheese*
- Hot Watercress Soup**    **\$9**  
*Local Watercress, Charred Coconut Oil*

 Locally Sourced  
  Low Calorie  
  Signature  
  100% Vegan  
  Contains Nuts  
  Contains Lactose  
  Vegetarian  
  Contains Gluten  
  Contains Shellfish

All our ingredients are fresh and locally sourced. Please inform us of any food allergies or special dietary requirements  
 All prices are in US Dollars, inclusive of a 10% service charge and 10% tax.









# A PASSAGE THROUGH LAOS

- Grilled Fresh Market Vegetables**   **\$19**  
*Wrapped in Banana Leaf, Lime and Coconut Dressing*
- Mekong Fish Fillet**   **\$21**  
*Local Herbs, Grilled Bok Choi, Tamarind Dressing*
- Chicken Leg Marinated in Laos Style**  **\$23**  
*Fresh Herbs and Bean Sprout Salad*
- Sai Oua Luang Prabang**   **\$23**  
*Grilled Pork Sausage, Chili Dip, Raw and Pickled Vegetables*
- Fettuccine with Local Pork Sausage**  **\$23**  
*Wild Mushrooms, Duck Egg Yolk*
- Buffalo Burger (Classic Or Laos Style)**     **\$23**  
*Classic : Bacon + Cheese + Onion + Salad + Tomatoes*  
*Laos : Local Herbs + Chili + Spicy Laos Sauce*
- Free-Range Pork Chop**  **\$29**  
*Baby Garlic, Sweet Potato, Chili Pork Jus*
- Buffalo Tenderloin**   **\$31**  
*Classic With Fries Or Grilled Lao Style With Tomato Paste*

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# WHEN THE WEST MEETS LAO

- Spaghetti**   **\$16**  
*Your choice of Carbonara, Bolognese or Red Curry Sauce  
(Vegetables, Chicken or Pork)*
- Duck Orange**  **\$19**  
*Ginger Fried Rice, Sautéed Vegetables*
- Grilled Salmon Fillet**  **\$21**  
*Lemon Butter Sauce & Mashed Potato*
- Lamb Pilaf**   **\$23**  
*Riz Pilaf, Lamb marinated with Arabian spices, Raita, Mint Sauce*
- Buffalo Bourguignon**   **\$32**  
*French Style Buffalo Stew With Mashed Potatoes*
- Governor's Grill Tenderloin, 200 gm**   **\$35**  
*Served with Red Wine Jus, Mashed Potatoes or French Fries*

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# SIDE DISHES

**Sticky Rice or Steamed Rice**



**\$5**

**Mashed Potatoes**



**\$9**

**French Fries**



**\$9**

**Grilled Seasonal Vegetables**



**\$9**

**Fresh Garden Green Salad**



**\$9**

**Khoua Phak Sai Nam Mun Hoi**



**\$11**

*Stir Fried Mixed Vegetables, Oyster Sauce, Soy Sauce*

**Khaow Khoua**



**\$11**

*Your Choice Of Chicken, Pork Or Vegetable Fried Rice*



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# DESSERTS

**Luang Prabang Sundae**      **\$12**  
*Signature Ice-Cream, Cashew, Chantilly, Local Fresh Fruits*

**Local Banana Spring Roll**     **\$12**  
*Home Made Peanut Butter, Salted Caramel, Coconut Ice Cream*

**Chocolate Mousse**    **\$12**  
*Coconut and Cashew Nut Crumble*

**Apple Crumble**    **\$12**  
*Chantilly, Cinnamon Caramel, Pickled Apple, Vanilla Ice Cream*

**Home Made Ice Cream**     **\$4**  
*Please ask our Heartists for our seasonal flavors*

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**BEVERAGE**

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# SIGNATURE COCKTAILS - \$11

## **The Governor's Favorite**

*Vodka, Lychee Liqueur, Lime, Beer Lao*

## **Miel Rum**

*Dark Rum, Local Honey, Lemon Basil*

## **Lan Xang**

*Bourbon, Prickly Ash, Coconut Sugar, Angostura Bitter*

## **Tamarind Hour**

*Bourbon, Tamarind, Lime, Sugar, Egg White*

## **G&G Mule**

*Gin, Ginger, Lime Juice, Mint, Ginger Ale*

# CLASSIC COCKTAILS - \$11

## **Mai Tai**

*Rum, Orgeat Syrup, Curacao, Lime*

## **Piña Colada**

*Rum, Coconut Milk, Pineapple Juice, Lime*

## **Caipirinha**

*Cachaca, Lime, Brown Caster Sugar*

## **Negroni**

*Gin, Campari, Vermouth*

## **Mojito**

*Bacardi White, Lemon, Mint Leaves, Soda*

# SIGNATURE MOCKTAILS - \$8

## **Phousi Sunset**

*Mango, Pineapple, Watermelon Syrup*

## **Kuang Si**

*Pineapple, Mango, Coconut Milk*

## **Berry Cooler**

*Blueberry, Local Honey, Ginger, Soda*

## **Passion Fruit Blossom**

*Passion Fruit, Rosemary, Tonic*

## **Lao Emerald**

*Pineapple, Fresh Chilies, Lime Juice, Soda*

## **Laojito**

*Lemongrass, Ginger, Lime Juice, Dry Ginger Ale*

## **Lao Lao**

*Lychee, Mint leaves, Soda*

## **Tom Yum**

*Lychee, Lemon Grass, Chilies, Soda*

# APERITIF

<b>Pernod</b>	<b>\$6</b>
<b>Aperol</b>	<b>\$6</b>
<b>Campari</b>	<b>\$6</b>
<b>Martini Bianco</b>	<b>\$6</b>
<b>Martini Rosso</b>	<b>\$6</b>
<b>Martini Extra Dry</b>	<b>\$6</b>
<b>Pimm's No. 1</b>	<b>\$6</b>

# RUM

<b>Captain Morgan Black Label</b>	<b>\$7</b>
<b>Captain Morgan Spiced Gold</b>	<b>\$7</b>
<b>Malibu</b>	<b>\$7</b>
<b>Bacardi Carta Blanca</b>	<b>\$7</b>
<b>Bacardi Gold</b>	<b>\$7</b>
<b>Havana Club</b>	<b>\$7</b>
<b>Cachaça</b>	<b>\$7</b>

# SINGLE MALT

<b>Glenmorangie 10 Years</b>	<b>\$8</b>
<b>Glenlivet 12 Years</b>	<b>\$11</b>
<b>Talisker 10 Years</b>	<b>\$15</b>
<b>Macallan 12 Years</b>	<b>\$28</b>
<b>Glenfiddich 18Years</b>	<b>\$32</b>

\*Our standard measure of pouring is 30ML

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# VODKA

<b>Smirnoff</b>	<b>\$6</b>
<b>Stolichnaya</b>	<b>\$6</b>
<b>Absolut</b>	<b>\$7</b>
<b>Belvedere</b>	<b>\$9</b>
<b>Grey Goose</b>	<b>\$10</b>

# WHISKY

<b>The Famous Grouse</b>	<b>\$6</b>
<b>Johnnie Walker Red Label</b>	<b>\$6</b>
<b>Jim Beam</b>	<b>\$7</b>
<b>Jameson</b>	<b>\$7</b>
<b>Jack Daniel's</b>	<b>\$7</b>
<b>Johnnie Walker Black Label</b>	<b>\$7</b>
<b>Chivas Regal 12 Years</b>	<b>\$9</b>
<b>Johnnie Walker Green Label</b>	<b>\$11</b>
<b>Chivas Regal 18 Years</b>	<b>\$13</b>
<b>Johnnie Walker Blue Label</b>	<b>\$25</b>
<b>Hibiki</b>	<b>\$42</b>

# SAKE

<b>Daisekei Tokubetsujunmaishu</b>	<b>\$6</b>
<b>Daisekei Alps Ginjo</b>	<b>\$7</b>

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# TEQUILA

<b>Jose Cuervo Special</b>	<b>\$7</b>
<b>Sauza</b>	<b>\$9</b>
<b>Patrón Silver</b>	<b>\$11</b>
<b>Don Julio Reposado</b>	<b>\$15</b>

# GRAPPA & COGNAC

<b>Grappa Alexander</b>	<b>\$13</b>
<b>Hennessy V.S.</b>	<b>\$15</b>
<b>Camus V.S.O.P.</b>	<b>\$15</b>
<b>Hennessy V.S.O.P.</b>	<b>\$32</b>
<b>Camus Borderies X.O.</b>	<b>\$45</b>
<b>Hennessy X.O.</b>	<b>\$53</b>

# GIN

<b>Gordons</b>	<b>\$9</b>
<b>Beefeater</b>	<b>\$10</b>
<b>Bombay Sapphire</b>	<b>\$10</b>
<b>Tanqueray</b>	<b>\$10</b>
<b>Tanqueray Ten</b>	<b>\$11</b>
<b>Hendrick's</b>	<b>\$14</b>

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# DIGESTIVE

<b>Limoncello</b>	<b>\$6</b>
<b>Blue Caracao</b>	<b>\$7</b>
<b>Tia Maria</b>	<b>\$8</b>
<b>Jägermeister</b>	<b>\$8</b>
<b>Kahlua</b>	<b>\$8</b>
<b>Cointreau</b>	<b>\$9</b>
<b>Fernet Branca</b>	<b>\$10</b>
<b>Quinta do Noval Tawny Port</b>	<b>\$10</b>

# BEER

<b>Beer Lao (Dark / Gold / White / IPA)</b>	<b>\$5</b>
<b>Somersby (Apple / Blackberry / Watermelon)</b>	<b>\$5</b>
<b>Carlsberg</b>	<b>\$5</b>
<b>Kronenbourg - 1664</b>	<b>\$5</b>
<b>Beer Lao (640 ml)</b>	<b>\$6</b>

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# CHAMPAGNE

**TAITTINGER BRUT RESERVE,**

*Champagne, France*

GLASS

BOTTLE

\$188.00

**BILLECART-SALMON BRUT RESERVE,**

*Champagne, France*

\$197.00

**BILLECART-SALMON BRUT ROSE,**

*Champagne, France*

\$270.00

**VEUVE CLICQUOT PONSARDIN YELLOW LABEL BRUT,**

*Champagne, France*

\$390.00

**VEUVE CLICQUOT PONSARDIN VINTAGE BRUT ROSE,**

*Champagne, France*

\$395.00

# SPARKLING WINE

**PROSECCO TINI DOC EXTRA DRY, Veneto, Italy**

\$12

\$56.00

\$74.00

**FREIXENET CARTA NEVADA SEMI-SECO CAVA,**

*Catalonia, Italy*

# WHITE WINE

	GLASS	BOTTLE
<b>LOUIS JADOT BOURGOGNE ALIGOTE, Burgundy, France</b>		\$111.00
<b>CHATEAU MONT-REDON COTES DU RHONE RESERVE BLANC,</b> <i>Côtes-Du-Rhône, France</i>		\$125.00
<b>BARON PHILIPPE DE ROTHSCHILD MOUTON CADET BLANC,</b> <i>Bordeaux, France</i>		\$137.00
<b>DOMAINE FOUASSIER POUILLY-FUME DOMAINE DES CASSIERS,</b> <i>Loire, France</i>		\$144.00
<b>TASCA D'ALMERITA TENUTA REGALEALI BIANCO SICILIA IGT,</b> <i>Sicily, Italy</i>		\$60.00
<b>BENI DI BATASIOLO ROERO ARNEIS DOCG, Piedmont, Italy</b>		\$77.00
<b>BENI DI BATASIOLO BOSC DLA REI, Moscato D'asti Docg, Italy</b>		\$78.00
<b>CALA REY VERDEJO - SAUVIGNON BLANC, La Mancha, Spain</b>	\$12.00	\$59.00
<b>CONCHA Y TORO FRONTERA CHARDONNAY, Central Valley, Chile</b>		\$51.00
<b>MIGUEL TORRES SANTA DIGNA RESERVA GE GEWURZTRAMINER,</b> <i>Western Cape, South Africa</i>		\$78.00
<b>THE WOLFTRAP WHITE, Coastal Region, South Africa</b>		\$55.00
<b>SILENI ESTATES CELLAR SELECTION SAUVIGNON BLANC,</b> <i>Marlborough, New Zealand</i>		\$68.00
<b>SILENI ESTATES CELLAR SELECTION CHARDONNAY,</b> <i>Hawke's Bay, New Zealand</i>	\$14.00	\$68.00
<b>MAIN DIVIDE SAUVIGNON BLANC, Canterbury, New Zealand</b>		\$96.00
<b>DEAKIN ESTATE CHARDONNAY, Murray Darling, Australia</b>	\$11.00	\$54.00

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# RED WINE

	GLASS	BOTTLE
<b>BARON PHILIPPE ROTHSCHILD MOUTON CADET, Bordeaux, France</b>		\$106.00
<b>CHATEAU GALOCHET, Bordeaux, France</b>	\$12.00	\$59.00
<b>CHATEAU HAUT VEYRAC, Saint-Emilion Grand Cru, France</b>		\$191.00
<b>CHATEAU HAUT-MADRAC, Medoc, France</b>		\$111.00
<b>CHATEAU MONT-REDON CHATEANEUF-DU-PAPE, Rhone, France</b>		\$217.00
<b>LOUIS JADOT BOURGOGNE PINOT NOIR, Burgundy, France</b>		\$111.00
<b>TORRES SANGRE DE TORO TEMPRANILLO, Catalonia, Spain</b>		\$55.00
<b>TENUTA SETTE PONTI VIGNA DI PALLINO, Chianti DOCG, Italy</b>		\$68.00
<b>VIGNETI DEL SALENTO 'ZOLLA' PRIMITIVO DI MANDURIA, Puglia, Italy</b>		\$90.00
<b>ALLEGRINI CORTE GIARA, Amarone Della Valpolicella DOCG, Italy</b>		\$223.00
<b>LA MASCOTA VINEYARDS MALBEC, Maipu, Argentina</b>		\$87.00
<b>LA MASCOTA VINEYARDS SHIRAZ, San Juan, Argentina</b>		\$107.00
<b>LA MASCOTA VINEYARDS BIG BAT BB CABERNET SAUVIGNON, Mendoza, Argentina</b>		\$106.00
<b>BODEGAS SANTA ANA MALBEC, Mendoza, Argentina</b>		\$64.00
<b>DEAKIN ESTATE PINOT NOIR, Southeastern Australia, Australia</b>		\$90.00
<b>BOEKENHOUTSKLOOF THE WOLF TRAP RED, Franschhoek Valley, South Africa</b>	\$13.00	\$52.00
<b>BOEKENHOUTSKLOOF PORCUPINE RIDGE SYRAH, Franschhoek Valley, South Africa</b>		\$58.00
<b>SILENI ESTATES CELLAR SELECTION MERLOT, Hawke's Bay, New Zealand</b>		\$74.00

# HOT BEVERAGES

Lemongrass Tea	\$5
Rosella Tea	\$5
Green Tea	\$5
English Breakfast	\$5
Assam Tea	\$5
Earl Grey Tea	\$5
Lao Coffee	\$5
Americano	\$5
Espresso	\$5
Cappuccino	\$5
Latte	\$5

# SOFTDRINKS

Pepsi	\$3
Diet Pepsi	\$3
7 Up	\$3
Mirinda	\$3
Ginger Ale	\$3
Tonic	\$3
Soda	\$3

# WATER

Perrier 33 cl / 75 cl	\$6 / \$8
Mineral 50 cl	\$3

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# FRESH FROM LAOS

<b>Mango</b>	<b>\$6</b>
<b>Orange</b>	<b>\$6</b>
<b>Watermelon</b>	<b>\$6</b>
<b>Pineapple</b>	<b>\$6</b>

# WELL BEING OPTIONS

<b>Sofitel Detox</b> <i>Cucumber, Celery, Lime, Green Tea</i>	<b>\$6</b>
<b>Energetic Lao</b> <i>Pineapple, Carrot, Ginger, Lemongrass, Turmeric</i>	<b>\$6</b>
<b>Anti-Aging</b> <i>Cranberry Juice, Lime, Orange, Rosella Tea</i>	<b>\$6</b>

# SMOOTHIES

<b>Mango</b>	<b>\$6</b>
<b>Papaya</b>	<b>\$6</b>
<b>Pineapple</b>	<b>\$6</b>

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