

# Governor's *Grill*

A Farm-to-Table Fusion of Lao Tradition and Western Flavors,  
Grilled to Perfection.

## Recommended Menus

<i>Sous-vide of Mountain Duck Breast</i>	15.00
Garden Leaves, Capers, Luang Prabang Mulberry Vinaigrette V   VG   SF   GF   DF	
<i>Australian Lamb Chops</i>	42.00
Burnt Leeks, Parsnip Purée, Shallots, Carrot Confit, Asparagus, Rosemary-Lamb Jus NF   SF   GF	
<i>BBQ Meat Platter</i>	85.00
Preparation of Angus Beef Sirloin, Tenderloin, Chicken Leg, Pork Ribs, Chicken and Pork Skewers. Served with Our Garden Harvest Salad and Homemade Delicious Barbecue Sauce NF   SF   GF	
<i>Blue Ocean Panna Cotta</i>	12.50
Coconut Panna Cotta, Butterfly Pea Flower and Lemongrass Jelly G VG   NF   GF	
<i>Coconut Crème Brulée</i>	15.00
Mango and Strawberry Salsa, Coconut Cigarette VG   NF   GF	

GF - Gluten free | DF - Dairy free | V - Vegan | VG - Vegetarian | NF - Nut free | SF - Sugar free

Please inform our Heartists if you have any specific dietary requirements  
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# Appetizers & Soups

🍷	<i>Pumpkin Soup Lemongrass Flavor</i>	12.00
	Pumpkin, Lemongrass, Cream, Croutons, Vegetable Stock VG   SF   NF	
	<i>Truffle Potato Soup</i>	12.00
	Deep-fried Mushroom and Truffle Quenelles VG   SF   NF	
🍷	<i>Sous-vide of Mountain Duck Breast</i>	15.00
	Garden Leaves, Capers, Luang Prabang Mulberry Vinaigrette SF   NF   GF	
🍷	<i>Quinoa Goji Berries Salad</i>	15.00
	Quinoa, Avocado, Goji Berries, Pomegranate, Mixed Salad, Balsamic Dressing V   VG   SF   NF   GF   DF	
	<i>Caesar Salad</i>	12.00
	Romaine Lettuce, Anchovies, Bacon, Caesar Dressing, Quail Eggs, Provençal Garlic Croutons, Shaved Parmesan SF   NF	
	<i>add Grilled Chicken Breast</i>	15.00
	<i>Beef Salad</i>	20.00
	Pan-seared Beef, Toasted Almonds, Our Garden Salad, Bell Peppers, Red Wine Dressing SF   GF   DF	

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## Between Breads

- ⌘ *Hand-cut Buffalo Burger* 28.00  
Lettuce, Tomatoes, Pickles, Onion Jam, Truffle Mayonnaise, Grilled Bacon, Gruyère  
SF | NF
- ⌘ *Grilled Chicken Breast Burger* 28.00  
Chicken Breast, Olives, Tomato Sauce, Mozzarella Cheese  
SF | NF
- ⌘ *Khao Jee Pulled Pork* 28.00  
Slow Cooked Pork Shoulder, Local Pate, Avocado, Tomatoes  
SF | NF

*\* All breads will be served with Salad and French Fries*

## Pastas

*\*Choice Penne, Fettuccine, or Spaghetti*

- Carbonara* 24.00  
Bacon, Egg Yolk, Cream, Pecorino  
SF | NF
- Al Pesto* 20.00  
Pesto, Garlic, Cream, Herb  
VG | SF
- Aglio Olio* 20.00  
Garlic, Chilies, Parsley, Parmesan, Extra Virgin Olive Oil  
VG | SF | NF
- ⌘ *Buffalo Meat Ragout* 28.00  
Slow-cooked Minced Buffalo Meat in Red Wine and Plum Tomato Sauce  
SF | NF

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## From the Grill

*Pan-fried Norwegian Salmon* 30.00

Mashed Potatoes, Our Garden Vegetables, Lemon Balm  
SF | NF | GF

*Grilled Organic Chicken Leg* 32.00

Our Garden Vegetables, Hunter's Sauce  
SF | NF | GF

🍷 *Australian Lamb Chops* 42.00

Burnt Leeks, Parsnip Purée, Shallots, Carrot Confit, Rosemary-Lamb Jus  
SF | NF | GF

*Australian Premium Striploin 200gr* 45.00

*Australian Premium Tenderloin 200gr* 48.00

*Australian Grain-fed Wagyu Ribeye 250gr* 70.00

SF | NF | GF

"All beef will be served with seasonal vegetables, pumpkin purée, and your choice of sauce from the options:

Red Wine | Peppercorn | Wild Mushroom

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## For Two

🍷 <i>BBQ Meat Platter</i>	85.00
Preparation of Angus Beef Sirloin, Tenderloin, Chicken Leg, Pork Ribs, Chicken and Pork Skewers. Served with Our Garden Harvest Salad and Homemade Delicious Barbecue Sauce SF   NF   GF	
<i>Barbecued Pork Ribs</i>	
<i>Whole 1.2kg</i>	75.00
<i>Half</i>	40.00
Slow-cooked Barbecued Pork Ribs, Triple Cooked Potato, Grilled Vegetables, Mustard SF   NF   GF	
🍷 <i>Buffalo Meat Stew</i>	
<i>One person</i>	28.00
<i>Two persons</i>	48.00
With Vegetables and Mashed Potatoes SF   NF   GF	

## Luang Prabang Favorites

🍷 <i>Tum Mak Huang</i>	15.50
Green Papaya Salad – Shredded Papaya, Long Beans, Eggplants, Light Shrimp Paste Dressing GF   DF	
🍷 <i>Chicken Larb</i>	15.50
Minced Chicken Tossed in Mint, Garlic, Lemongrass, Galangal, Chilies, Local Herbs, Shallot, Lime Dressing GF   DF	
🍷 <i>Sai Oua Luang Prabang</i>	25.50
Grilled Homemade Pork Sausage, Pickles, Dipping Sauce NF   DF	
🍷 <i>Kua Singau Sai Pik Thai Dam</i>	42.00
Black Peppered Beef Served with Onions and Fried Egg GF   NF   DF	

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## Side Orders

<i>Garden Leaves</i>	9.00
Mixed Salad, Avocado, Cherry Tomatoes, Cucumber, Lemon Dressing V   VG   SF   NF   GF   DF	
 <i>Miso Greens</i>	9.00
From Our Garden, Miso Paste, Ginger, Sesames V   VG   SF   NF   GF   DF	
<i>Steamed or Grilled Vegetables</i>	9.00
Seasonal Vegetables, Olive Oil V   VG   SF   NF   GF   DF	
<i>Creamy Mashed Potato</i>	9.00
With Parmesan Cheese VG   SF   NF	
<i>French Fries</i>	9.00
Mayonnaise and Ketchup VG   SF   NF	
<i>Hand-cut Chips</i>	9.00
Mayonnaise and Ketchup VG   SF   NF	
<i>Steamed Rice or Sticky Rice</i>	9.00
V   VG   SF   NF   GF   DF	

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# Selection of *Desserts*

🍷 <i>Coconut Crème Brulée</i>	15.00
Fruit Salsa, Tuille VG   NF   GF	
🍷 <i>Blue Ocean Panna Cotta</i>	12.50
Coconut Panna Cotta, Butterfly Pea Flower and Lemongrass Jelly VG   NF   GF	
<i>Banana Fosters</i>	15.00
Flambeed in Local Rum Served with Vanilla Ice Cream VG   GF	
<i>Fresh Fruit Platter</i>	10.00
Selection of Variety of Fruits in Season V   VG   SF   NF   GF   DF	
<i>Selection of Homemade Ice Creams and Sorbets</i>	3.50 per scoop
Ice Creams: Vanilla/ Chocolate/ Strawberry/ Coconut Sherbets: Orange/ Mango/ Lime VG   NF   GF	
<i>Cheese Platter</i>	22.50
Served with Crudites, Nuts and Crackers VG   SF	

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# Cooking Class

*\$50.00 Per Person (Minimum 2 Guests)*

An exquisite experience for aspiring chefs and families alike, our "Cook One, Eat One" Lao Cooking Class offers a refined culinary adventure for all ages and skill levels. Immerse yourself in the art of Lao cuisine, crafting delectable dishes in a luxurious setting, and take home the cherished recipes to recreate your favorites.

## Chef's table culinary experience & dining under the stars

Available by prior reservation only, our Chef is committed to crafting a bespoke culinary experience tailored to your preferences, featuring a personalized menu with perfectly paired wines. They will guide you through each course, allowing you to share your passion for gastronomy. Should you prefer alternative beverage pairings, our team will be pleased to provide recommendations.

Please see the below prices for your reference:

<i>Four-courses tasting menu per person</i>	<i>45.00</i>
<i>Five-courses tasting menu per person</i>	<i>55.00</i>
<i>Six-courses tasting menu per person</i>	<i>75.00</i>

\*Minimum 2 guests

\* Surcharge for table set-ups at "Dining Under the Stars" is \$50/ person.

## Signature Cocktails

🍸 <i>The Governor's Favorite</i>	9.00
Vodka, Lychee Liqueur, Lime, Beer Lao	
<i>Miel Rum</i>	9.00
Dark Rum, Local Honey, Lemon Basil	
<i>Lan Xang</i>	9.00
Bourbon, Prickly Ash, Coconut Sugar, Angostura Bitter	
<i>Tamarind Hour</i>	9.00
Bourbon, Tamarind, Lime, Sugar, Egg White	
🍸 <i>G&amp;G Mule</i>	9.00
Gin, Ginger, Lime Juice, Mint, Ginger Ale	

## Classic Cocktails

<i>Mai Tai</i>	9.00
Rum, Orgeat Syrup, Curacao, Lime	
<i>Piña Colada</i>	9.00
Rum, Coconut Milk, Pineapple Juice, Lime	
<i>Caipirinha</i>	9.00
Cachaca, Lime, Brown Caster Sugar	
<i>Negroni</i>	9.00
Gin, Campari, Vermouth	
<i>Mojito</i>	9.00
Bacardi White, Lemon, Mint Leaves, Soda	

## Signature Mocktails

	<i>Phousi Sunset</i>	6.00
	Mango, Pineapple, Watermelon Syrup	
🍸	<i>Kuang Si</i>	6.00
	Pineapple, Mango, Coconut Milk	
	<i>Berry Cooler</i>	6.00
	Blueberry, Local Honey, Ginger, Soda	
	<i>Passion Fruit Blossom</i>	6.00
	Passion Fruit, Rosemary, Tonic	
	<i>Lao Emerald</i>	6.00
	Pineapple, Fresh Chillies, Lime Juice, Soda	
🍸	<i>Laojito</i>	6.00
	Lemongrass, Ginger, Lime Juice, Dry Ginger Ale	
	<i>Lao Lao</i>	6.00
	Lychee, Mint leaves, Soda	
	<i>Tom Yum</i>	6.00
	Lychee, Lemon Grass, Chillies, Soda	

## Aperitif

<i>Pernod</i>	5.00
<i>Aperol</i>	5.00
<i>Campari</i>	5.00
<i>Martini Bianco</i>	5.00
<i>Martini Rosso</i>	5.00
<i>Martini Extra Dry</i>	5.00
<i>Pimm's No. 1</i>	5.00

## Rum

<i>Captain Morgan Black Label</i>	5.50
<i>Captain Morgan Spiced Gold</i>	5.50
<i>Malibu</i>	5.50
<i>Bacardi Carta Blanca</i>	5.50
<i>Bacardi Gold</i>	5.50
<i>Havana Club</i>	5.50
<i>Cachaça</i>	5.50

## Vodka

<i>Smirnoff</i>	5.00
<i>Stolichnaya</i>	5.00
<i>Absolut</i>	5.50
<i>Belvedere</i>	7.00
<i>Grey Goose</i>	8.00

## Single Malt

<i>Glenmorangie 10 Years</i>	6.50
<i>Glenlivet 12 Years</i>	9.00
<i>Talisker 10 Years</i>	12.00
<i>Macallan 12 Years</i>	23.00
<i>Glenfiddich 18 Years</i>	26.00

## Whisky

<i>The Famous Grouse</i>	5.00
<i>Johnnie Walker Red Label</i>	5.00
<i>Jim Beam</i>	5.50
<i>Jameson</i>	5.50
<i>Jack Daniel's</i>	5.50
<i>Johnnie Walker Black Label</i>	5.50
<i>Chivas Regal 12 Years</i>	7.00
<i>Johnnie Walker Green Label</i>	9.00
<i>Chivas Regal 18 Years</i>	11.00
<i>Johnnie Walker Blue Label</i>	21.00
<i>Hibiki</i>	35.00

## Sake

<i>Daisekei Tokubetsujunmaishu</i>	5.00
<i>Daisekei Alps Ginjo</i>	5.50

## Tequila

<i>Jose Cuervo Special</i>	5.50
<i>Sauza</i>	7.00
<i>Patrón Silver</i>	9.00
<i>Don Julio Reposado</i>	12.00

## Grappa & Cognac

<i>Grappa Alexander</i>	11.00
<i>Hennessy V.S.</i>	12.00
<i>Camus V.S.O.P.</i>	12.00
<i>Hennessy V.S.O.P.</i>	26.00
<i>Camus Borderies X.O.</i>	37.00
<i>Hennessy X.O.</i>	44.00

## Gin

<i>Gordons</i>	7.00
<i>Beefeater</i>	8.00
<i>Bombay Sapphire</i>	8.00
<i>Tanqueray</i>	8.00
<i>Tanqueray Ten</i>	9.00
<i>Hendrick's</i>	12.00

## Digestive

<i>Limoncello</i>	5.00
<i>Blue Curaçao</i>	5.50
<i>Tia Maria</i>	7.00
<i>Jägermeister</i>	7.00
<i>Kahlua</i>	7.00
<i>Cointreau</i>	7.00
<i>Fernet Branca</i>	8.00
<i>Quinta do Noval Tawny Port</i>	8.00

## Beer

<i>Beer Lao</i>	4.00
Dark / Gold / White / IPA	
<i>Somersby</i>	4.00
Apple / Blackberry / Watermelon	
<i>Carlsberg</i>	4.00
<i>Kronenbourg - 1664</i>	4.00
<i>Beer Lao (640 ml)</i>	5.00

# Champagne

	<i>Glass</i>	<i>Bottle</i>
<i>Taittinger Brut Reserve</i> Champagne, France		203.00
<i>Billecart-Salmon Brut Reserve</i> Champagne, France		188.00
<i>Billecart-Salmon Brut Rose</i> Champagne, France		320.00
<i>Veuve Clicquot Ponsardin Yellow Label Brut</i> Champagne, France		398.00
<i>Veuve Clicquot Ponsardin Vintage Brut Rose</i> Champagne, France		398.00

# Sparkling Wine

	<i>Glass</i>	<i>Bottle</i>
<i>Piccini Prosecco Extra Dry</i> Veneto, Italy	9.00	45.00
<i>Freixenet Carta Nevada Semi-seco Cava</i> Catalonia, Italy		60.00



# White Wine

	Glass	Bottle
<i>Louis Jadot Bourgogne Aligoté</i> Burgundy, France		120.00
<i>Château Mont-Redon Côtes du Rhône Réserve Blanc</i> Côtes-du-Rhône, France		70.00
<i>Baron Philippe de Rothschild Mouton Cadet Blanc</i> Bordeaux, France		105.00
<i>Domaine Fouassier Pouilly-Fumé Domaine des Cassiers</i> Loire, France		104.00
<i>Beni di Batasiolo Roero Arneis DOCG</i> Piedmont, Italy		61.00
<i>Beni di Batasiolo Bosc D'la Rei</i> Moscato d'Asti DOCG, Italy		61.00
<i>Concha y Toro Frontera Chardonnay</i> Central Valley, Chile		38.00
<i>Cala Rey Verdejo-Sauvignon Blanc</i> La Mancha, Spain	9.00	44.00
<i>Miguel Torres Santa Digna Reserva Gewürztraminer</i> Central Valley, Chile		53.00
<i>Matua Valley Sauvignon Blanc</i> Marlborough, New Zealand	15.00	74.00
<i>The Wolftrap White</i> Coastal Region, South Africa		52.00
<i>Sileni Estates Cellar Selection Chardonnay</i> Hawke's Bay, New Zealand		64.00
<i>Sileni Estates Cellar Selection Sauvignon Blanc</i> Marlborough, New Zealand		64.00
<i>Main Divide Sauvignon Blanc</i> Canterbury, New Zealand		76.00
<i>Deakin Estate Chardonnay</i> Murray Darling, Australia	9.00	44.00

# Red Wine

	Glass	Bottle
<i>Baron Philippe de Rothschild Mouton Cadet Rouge</i> Bordeaux, France		62.00
<i>Comte des Clos</i> Bordeaux, France		38.00
<i>Château Galochet</i> Bordeaux, France	9.00	44.00
<i>Château Haut-Madrac</i> Haut-Medoc, France		102.00
<i>Château Haut Veyrac Saint-Émilion Grand Cru</i> Médoc, France		128.00
<i>Château Mont-Redon Châteauneuf-du-Pape Rouge</i> Rhône, France		165.00
<i>Louis Jadot Bourgogne Pinot Noir</i> Burgundy, France		98.00
<i>Torres Sangre de Toro Tempranillo</i> Catalunya, Spain		81.00
<i>Tenuta Sette Ponti Vigna di Pallino Chianti</i> Chianti DOCG, Italy		52.00
<i>Vigneti del Salento Zolla Primitivo di Manduria</i> Puglia, Italy		65.00
<i>Allegrini Corte Giara Amarone della Valpolicella</i> Amarone della Valpolicella DOCG, Italy		132.00

## Red Wine

	Glass	Bottle
<i>Bodegas Santa Ana Malbec</i> Mendoza, Argentina		33.00
<i>La Mascota Malbec</i> Maipú, Argentina	14.00	68.00
<i>La Mascota Shiraz</i> San Juan, Argentina		68.00
<i>La Mascota Big Bat Cabernet Sauvignon</i> Mendoza, Argentina		83.00
<i>Penfolds Koonunga Hill Shiraz - Cabernet Sauvignon</i> South-Eastern Australia, Australia		69.00
<i>Boekenhoutskloof Porcupine Ridge Syrah</i> Franschhoek Valley, South Africa		46.00
<i>Boekenhoutskloof Porcupine Ridge Syrah</i> Franschhoek Valley, South Africa		46.00
<i>Spier Signature Merlot</i> Franschhoek Valley, South Africa	11.00	53.00
<i>Sileni Estates Cellar Selection Merlot</i> Hawke's Bay, New Zealand		71.00
<i>Siegel 1234 Red Blend</i> Colchagua Valley, Chile		71.00

## Hot Beverages

Tea	<i>Lemongrass Tea</i>	4.00
	<i>Rosella Tea</i>	4.00
	<i>Green Tea</i>	4.00
	<i>English Breakfast</i>	4.00
	<i>Assam Tea</i>	4.00
	<i>Earl Grey Tea</i>	4.00
Coffee	<i>Lao Coffee</i>	4.00
	<i>Americano</i>	4.00
	<i>Espresso</i>	4.00
	<i>Cappuccino</i>	4.00
	<i>Latte</i>	4.00
	<i>Hot Chocolate</i>	4.00

## Softdrinks

<i>Pepsi / Diet Pepsi</i>	2.50
<i>7 Up</i>	2.50
<i>Mirinda</i>	2.50
<i>Ginger Ale</i>	2.50
<i>Tonic</i>	2.50
<i>Soda</i>	2.50

## Water

<i>Perrier 33 cl / 75 cl</i>	5.00 / 7.00
<i>Mineral 50 cl</i>	2.50

## Fresh from Laos

<i>Mango</i>	5.00
<i>Orange</i>	5.00
<i>Watermelon</i>	5.00
<i>Pineapple</i>	5.00

## Well-being Options

<i>Sofitel Detox</i>	5.00
Cucumber, Celery, Lime, Green Tea	
<i>Energetic Lao</i>	5.00
Pineapple, Carrot, Ginger, Lemongrass, Turmeric	
<i>Anti-Aging</i>	5.00
Cranberry Juice, Lime, Orange, Rosella Tea	

## Smoothies

<i>Mango</i>	5.00
<i>Papaya</i>	5.00
<i>Pineapple</i>	5.00