Governor's Grill

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

Heritage Harmony

Fresh Vegetable Spring Roll

Rice Paper, Rice Noodles, Vegetables, Local Herbs GF | DF | V | VG

Larb Pa

Fish, Garlic, Chilies, Lemongrass, Galangal, Shallots GF | DF | NF | SF

Grilled Chicken in Lao Style

Chicken, Local Herbs GF | DF | NF

Lao Red Duck Curry

Duck, Fresh Mushrooms, Kaffir Lime Leaf, Coconut Milk GF | DF | NF | SF

Steamed or Sticky Rice

Local Rice GF

Luang Prabang Sundae

Cashew, Chantilly, Local Fresh Fruits GF | NF | V

47.00

A complete Lao meal presented on a Lao-style platter

Echoes of the French Table

Salmon on Toast

Salmon, Local Herbs, Beet Cream Cheese, Dill Oil, Baguette NF

Watercress Soup

Watercress, Potato Puree, Baguette NF | VG

New Zealand Beef Tenderloin

New Zealand Beef Tenderloin, Truffle Mashed Potatoes, Red Wine Sauce GF | NF | SF

Homemade Ice Cream

Homemade Ice Cream - Seasonal Flavors GF | NF

57.00

Classic & Contemporary

Appetizers & Soups

Nicoise Salad Mekong Fish, Lettuce, Olives, Potatoes, Egg GF DF NF SF	14.00
Buffalo Croquettes Buffalo, Mashed Potatoes, Bread Crumbs NF SF	14.00
Local Feta & Tomato Salad Tomatoes, Feta Cheese, Basil Leaves, Olive Oil NF VG SF	16.00
Smoked Salmon with Avocado & Quail Eggs Smoked Salmon, Avocado, Quail Eggs GF NF SF	18.00
Truffle Potato Soup Potatoes, Truffle Oil, Cream NF VG SF	14.00
French Onion Soup Onions, Beef Broth, Cheese NF SF	17.00
Main Courses	
Eggplant Lasagna Eggplant, Spinach, Mustard, Egg NF VG	21.00
Grilled Oragnic Chicken Breast Our Garden Vegetables, Hunter's Sauce GF NF SF	25.00
Mekong River Fish Meuniere Mekong Fish, Butter, Lemon, Capers, Sweet Potatoes GF NF SF	29.00
Pan-fried Norwegian Salmon Salmon, Lemon, Olive Oil, Sweet Potatoes NF	24.00
Australian Lamb Rack Lamb, Pesto Crumbs, Mashed Sweet Potatoes GF NF	42.00
Australian Rib Eye Rib Eye, Grilled Vegetables, Mashed Potatoes GF NF	47.00

From our Land

Appetizers & Soup

Khaipan Jeund (Deep Fried Mekong Riverweed) Riverweed, Sesame Seeds, Chili Paste DF NF V VG	11.00
Tamak Houng (Papaya Salad) Green Papaya, Chili, Lime, Fish Sauce, Tomatoes, Peanuts GF DF	13.00
Naem Jeund (Fried Spring Roll) Rice Paper, Rice Noodles, Vegetables, Choice Of Chicken/Pork, Local Herbs GF DF	14.00
Naem Dip (Fresh Spring Roll) Rice Paper, Rice Noodles, Vegetables, Choice Of Chicken/Pork, Local Herbs GF NF DF	14.00
Satay (Chicken Pork Buffalo Shrimp Assorted) Marinated Meat, Lemongrass, Turmeric, Peanuts GF DF	18.00
Tom Som Pa (Sour Fish Soup) Mekong River Fish, Lemongrass, Galangal, Tomatoes, Tamarind, Local Herbs GF DF NF	13.00

Main Courses

Sai Oua Mhoo (Luang Prabang Sausage) Pork, Lemongrass, Garlic, Sticky Rice GF DF NF	18.00
Or Lam (Lao Traditional Stew) Beef Or Buffalo, Eggplant, Sakkan Wood, Chili GF DF NF SF	18.00
Op Du Kha Mhoo (Baked Pork Leg with Honey Sauce) Pork Leg, Honey, Soy Sauce, Garlic, Sticky Rice DF NF	18.00
Kao Pad Jaew Bong (Fried Rice) Chicken Or Pork, Rice, Garlic, Spicy Chili Paste, Eggs DF NF	19.00
Khoua Sen Pho Kung (Stir-fried Shrimp Noodles) Rice Noodles, Shrimp, Vegetables, Soy Sauce DF NF	20.00
Phanaeng Kai (Chicken Curry) Chicken, Coconut Milk, Lemongrass, Kaffir Lime Leaves, Sticky Rice GF DF NF	20.00

Between Breads

Grilled Chicken Breast Burger Chicken Breast, Olives, Tomato Sauce, Mozzarella Cheese NF SF	23.00
Signature Buffalo Burger Buffalo, Lettuce, Tomatoes, Pickles, Onions, Truffle Mayonnaise, Grilled Bacon NF SF	24.00

^{*} All breads will be served with Salad and French Fries

Pastas

*Choice Penne, Fettuccine, or Spaghetti

Al Pesto Pesto, Garlic, Cream, Herbs VG SF	21.00
Aglio Olio Garlic, Chilies, Parsley, Parmesan, Extra Virgin Olive Oil VG NF SF	21.00
Carbonara Bacon, Egg Yolk, Cream, Pecorino NF	23.00
Buffalo Meat Ragout Slow-cooked Minced Buffalo Meat in Red Wine and Plum Tomato Sauce NF SF	27.00

Side Orders

Steamed Rice or Sticky Rice	6.00
V VG SF NF GF DF	
Garden Leaves	7.00
Mixed Salad, Avocado, Cherry Tomatoes, Cucumber, Lemon Dressing V VG SF NF GF DF	
Steamed or Grilled Vegetables	7.00
Seasonal Vegetables, Olive Oil V VG SF NF GF DF	
Creamy Mashed Potato	8.00
With Parmesan Cheese VG SF NF	
French Fries	8.00
Mayonnaise and Ketchup VG SF NF	

Gourmet Treats

Western Indulgences

Selection of Homemade Ice Creams & Sorbets Please Ask Our Heartists about Today's Selection of Ice Cream Flavors GF NF V	4.00
Seasonal Fruit Salad Fresh Seasonal Fruits, Homemade Orange Sorbet GF DF NF V VG	12.00
Chocolate Mousse Dark Chocolate, Cream, Egg	14.00
Coconut Creme Brulé Coconut, Sugar, Egg GF NF	14.00
Tiramisu Mascarpone, Coffee, Cocoa, Biscuits, Egg NF	16.00
Cheesecake Cream Cheese, Egg NF VG	19.00

Lao Indulgences

Num Wan Mak Mai (Tapioca in Coconut Milk , Seasonal Fruits) Tapioca, Coconut Milk, Seasonal Fruits GF DF NF	9.00
Khaow Niew Mak Moung (Mango Blue Sticky Rice) Sticky Rice, Mango, Coconut Milk GF DF NF VG	12.00
Heritage Sundae Seasonal Ice Creams, Seasonal Fruits GF NF V VG	14.00
Assorted Lao Desserts Rice, Cassava, Banana, Coconut GF DF NF VG	14.00

Water

Perrier 33 cl / 75 cl	5.00 / 7.00
Mineral 50 cl	3.00

Softdrinks

Pepsi / Diet Pepsi	3.00
7 Up	3.00
Mirinda	3.00
Ginger Ale	3.00
Tonic	3.00
Soda	3.00

Hot Beverages

Tea	Lemongrass Tea	4.00
	Rosella Tea	4.00
	Green Tea	4.00
	English Breakfast	4.00
	Assam Tea	4.00
	Earl Grey Tea	4.00
Coffee	Lao Coffee	4.50
	Americano	4.50
	Espresso	4.50
	Cappuccino	4.50
	Latte	4.50
	Hot Chocolate	4.50

Fresh from Laos

Coconut	4.50
Mango	4.50
Orange	4.50
Watermelon	4.50
Pineapple	4.50

Well-being Options

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

Smoothies

Mango	5.00
Рарауа	5.00
Pineapple	5.00