



FOOD MENU

BREAKFAST SELECTION

Available Only From 06:00 AM – 01:30 PM



AMERICAN BREAKFAST SET

Eggs Cooked Your Way: Choose 2 Eggs Cooked to Your Liking:
Fried, Omelet, Poached, Scrambled or Boiled with Chicken Sausage,
Bacon & Baked Bean Mushrooms, Tomato and Potato of the Day

Bread Basket: Choose 2 Items from Our Selection

Croissant, Danish, Muffin, White Toast, or Whole Wheat Toast (Gluten Free Bread Available Upon Request)
With Raspberry Jam, Orange Marmalade, Honey & Butter

Freshly Cut Tropical Fruits Selection

Fruit Juice Selection: Orange, Watermelon, Apple or Pineapple

Coffee: Choose from Our Freshly Brewed Coffee:

Espresso, Cappuccino, Americano, Latte or Decaffeinated

Milk: Full Cream Milk, Low Fat Milk, Soya Milk or Almond Milk

Hot Chocolate

Or

Tea: English Breakfast, Earl Grey, Peppermint, Jasmine Green Tea, Chamomile or Decaffeinated

ASIAN BREAKFAST SET

Choose 1 Item from the Selection Below

Char Siew BBQ Pork Noodle Soup

Beef Broth, Wontons, Noodles, Bok Choy and Fried Shallots
Condiments – Sugar, Fried Shallots, Lime, Fish Sauce

Or

Pho Bo

Vietnamese Noodle Beef Soup with Beef Balls, Sliced Beef,
Onions and Spring Onions

Condiments – Lettuce, Chili, Long Beans, Local Basil
Condiments – Sugar, Fried Shallots, Lime, Fish Sauce

Or

Chicken Congee

Chicken Minced, Rice, Ginger, Spring Onion, Coriander
Condiments – Sugar, Fried Shallots, Lime, Fish Sauce

Fruit Juice Selection: Orange, Watermelon, Apple or Pineapple

Coffee: Choose from Our Freshly Brewed Coffee:

Espresso, Cappuccino, Americano, Latte or Decaffeinated

Milk: Full Cream Milk, Low Fat Milk, Soya Milk or Almond Milk

Hot Chocolate

Or

Tea: English Breakfast, Earl Grey, Peppermint, Jasmine Green Tea, Chamomile or Decaffeinated

CONTINENTAL BREAKFAST SET

Bread Basket: Choose 3 Items from Our Selection

Croissant, Danish, Muffin, White Toast, Whole Wheat Toast
(Gluten Free Bread Available Upon Request)

With Raspberry Jam, Orange Marmalade, Honey & Butter
Freshly Cut Tropical Fruits Selection

Cereal Bowl: Corn Flakes, Choco Crunch, Granola, Muesli
or all Bran with Low-Fat Milk or Full Cream Milk

Yogurt Selection: Natural, Strawberry, Blueberry or Low Fat
With Strawberry Fruit Compote

Freshly Cut Tropical Fruits Selection

Fruit Juice Selection: Orange, Watermelon, Apple or Pineapple

Coffee: Choose from Our Freshly Brewed Coffee:

Espresso, Cappuccino, Americano, Latte or Decaffeinated

Milk: Full Cream Milk, Low Fat Milk, Soya Milk or Almond Milk

Hot Chocolate

Or

Tea: English Breakfast, Earl Grey, Peppermint, Jasmine Green Tea, Chamomile or Decaffeinated

400,000

HEALTHY BREAKFAST SET

Egg White Omelet with Choice of Tomato, Onion, Mushroom, Bell Pepper,
Tomato and Sautéed Mushrooms of the Day, Whole Wheat Toast

Freshly Cut Tropical Fruits Selection

Fruit Juice Selection: Orange, Watermelon, Apple or Pineapple

Coffee: Choose from Our Freshly Brewed Coffee:

Espresso, Cappuccino, Americano, Latte or Decaffeinated

Milk: Full Cream Milk, Low Fat Milk, Soya Milk or Almond Milk

Hot Chocolate

Or

Tea: English Breakfast, Earl Grey, Peppermint, Jasmine Green Tea, Chamomile or Decaffeinated

350,000

A LA CARTE BREAKFAST

TRADITIONAL BIG BREAKFAST

Your Choice of Eggs: Fried, Poached, Scrambled, Boiled, Omelet or Egg White Omelet
Bacon, Sausage, Hash Browns, Grilled Tomatoes, Mushrooms, Baked Beans and Toast

325,000

THE ULTIMATE AVOCADO TOAST

Beetroot Hummus, Poached Eggs, Avocado and Hollandaise

175,000

EGGS BENEDICT ON ENGLISH MUFFIN

Poached Eggs, Smoked Salmon and Hollandaise Sauce

305,000

HOT OATMEAL

Banana, Strawberry, Walnuts and Honey

145,000

PHO BO

Vietnamese Noodle Beef Soup with Beef Balls, Sliced Beef, Onions and Spring Onions

Condiments – Lettuce, Chili, Long Beans, Local Basil

Condiments – Sugar, Fried Shallots, Lime, Fish Sauce

150,000

KHAO PIEK KHAO

Rice Porridge, Chicken Ball, Green Onion

Condiments – Ginger, Fried Shallots, Pork Floss, Century Eggs

145,000

THAI PORK OMELET OVER RICE

Pork, Herbs, Onions, Tomatoes and Fresh Chili Omelet, Rice and Chili Fish Sauce

135,000

PANCAKES (3 PIECES) (V)

Warm Pancakes, Salted Butter and Maple Syrup, Berries, Chocolate Sauce

175,000

All Prices Are Inclusive of 10% SC and 10% VAT



Vegetarian



Vegan



Celery



Gluten Free



Nuts



Peanuts



Milk



Contains Fish



Contains Eggs



Contains Soya



Contains Mollusc



Contains Mustard



Contains Lupin



Contains Crustaceans



Sulphur Dioxide



Contains Sesame Seeds

A LA CARTE BREAKFAST

WAFFLES (2 PIECES) (V)

Hot Waffle, Whipping Cream, Strawberry Compote, Fresh Strawberry and Honey.

FRENCH TOAST

French Toast, Fresh Strawberry, Blueberry, Cinnamon, and Maple Syrup.

CHARCUTERIE BOARD

Paris Ham, Prosciutto Ham, Mortadella, Dry Sausage, Infused Olives, Pickled Shallots and Toasted Baguette.

CHEESE PLATTER (V)

Brie, Blue, Edam and Gouda Cheese, Dried Nuts, Dried Fruits, Quince Paste and Crackers.

BREAKFAST BAKERY BASKET

Choose 3 of Our Selection of Homemade Breakfast Pastries:

White or Brown Toast, Croissant, Danish Pastry, Muffin, Chocolate Croissant with Butter, Honey, Jam and Marmalade. (Gluten Free Bread Available Upon Request)

CEREAL BOWL

Your Choice of Cereal: Corn Flakes, Choco Crunch, Granola, Muesli or All Bran. Your Choice of Milk (V): Low-Fat Milk, Full Cream Milk, Soya Milk or Almond Milk. Your Choice of One Item – Cranberry, Peach or Apricot, Compote. (V)

YOGHURT

Your Choice of One Item – Low Fat, Natural Unsweetened or Fruit.

A LA CARTE ALL DAY DINING

Available Only From 10:00 AM – 09:30 PM

SALAD

CAESAR SALAD

Lettuce, Bacon, Parmesan Cheese, Garlic Butter Croutons, Caesar Dressing, Poached Egg.

Char-Grilled Tiger Prawns and Lemon Caper Butter

Homemade Smoked Salmon

Char-Grilled Chicken Breast

SALMON POKE BOWL

Atlantic salmon, Brown Rice, Avocado, Mango, Cucumber, Edamame Beans, Cherry Tomato, Spicy Sesame Dressing.

BURRATA SALAD

Tomatoes, Rocket, Avocado, Burrata cheese, Beetroot, Balsamic Dressing.

ASIAN CHICKEN SALAD

Chicken Breast, Edamame, Barley seed Lettuce, Cucumber, Coriander, Lemon, Carrot, Wonton Crispy and Mandarin's Sesame Dressing.

175,000

175,000

340,000

550,000

235,000

135,000

120,000

160,000

280,000

280,000

220,000

305,000

350,000

190,000

SOUP

ROAST TOMATO CREAM SOUP

Garlic Bread.

MUSHROOM & TRUFFLE CREAM SOUP

Mushroom, Black Truffle, and Garlic Bread.

PRAWN BISQUE

Creamy Prawn, Garlic, Leek, Butter, Tomato, and Garlic Bread.

PHO BO

Vietnamese Noodle Beef Soup with Beef Balls, Sliced Beef, Onions and Spring Onions.

Condiments – Lettuce, Chili, Long Beans, Local Basil.

CHAR SIEW BBQ PORK NOODLE SOUP

Beef Broth, Wontons, Noodles, Bok Choy and Fried Shallots

Condiments – Sugar, Fried Shallots, Lime, Fish Sauce.

APPETIZERS

CHARCUTERIE BOARD

Paris Ham, Prosciutto Ham, Mortadella, Dry Sausage, Infused Olives, Pickled Shallots and Toasted Baguette.

CHEESE PLATTER (V)

Brie, Blue, Edam and Gouda Cheese, Dried Nuts, Dried Fruits, Quince Paste and Crackers.

MEZZE PLATTER

Olives, Sundried Tomatoes, Feta Cheese, Artichoke, Tzatziki, Hummus, Baba Ganoush, Vegetarian Kofta, Garlic Butter Pita Bread and Fresh Herbs.

CHICKEN LARB

Traditional Lao Salad with Minced Chicken, Fried Shallots, Lao Herbs and Spices, and Sticky Rice.

FRENCH FRIES

All Prices Are Inclusive of 10% SC and 10% VAT



SANDWICH, BURGER, FOCACCIA & WRAP

CLUB SANDWICH

Chicken, Mayonnaise, Crispy Lettuce, Tomatoes, Fried Eggs, Cheese and Bacon, French Fries.

BBQ SAUCE BEEF BURGER

Australian Beef Burger, BBQ Sauce, Avocado, Bacon, and French Fries.

TRIPLE CHEDDAR CHEESE BEEF BURGER

Beef Burger, Lettuce, Pickles, Cheese Cheddar, Caramelized Onion, "In and Out" Sauce, Truffles Fries.

SMOKED BEEF SANDWICH

Baguette Bread, Gouda Cheese, Cheddar Cheese, Beef Tenderloin, Onion Caramel, Mustard Mayo, French Fries.

HAM AND CHESSE BAGUETTE

Paprika Cheddar Cheese, Cooked Ham, Lettuce, pickle and mustard mayo, French Fries.

ROASTED VEGETABLES FOCACCIA SANDWICH

Beetroot Hummus, Artichoke, Tomatoes Sundried, Roasted Vegetables, Basil, Rocket, Goat Cheese Mousse and Pepper Coulis, French Fries.



BEETROOT & TOFU SPRING ROLLS

Fresh Rice Paper Rolls, Fried Tofu, Beetroot, Spring Onions, Lettuce, Coriander and Sesame Dressing.

PIZZA

MARGARITA (V)

Napoli Sauce, Mozzarella, Fresh Tomato, Basil, Oregano, Green Oil.

TWO CHEESES SHRIMP PIZZA

Ricotta, Mozzarella, Shrimps, Olive Oil.

RICOTTA PIZZA (V)

Ricotta Cheese, Cream Base, Mozzarella, Parmesan, Artichoke, Honey.

PROSCIUTTO AND BURRATA PIZZA

Napoli Sauce, Prosciutto Ham, Burrata, Fresh rocket and Olive Oil.

SALMON BEETROOT GRAVLAX PIZZA

Cream Base Pizza with Shallots, Dill, Capers, Salmon Beetroot Gravlax, Mozzarella.

330,000

250,000

260,000

290,000

250,000

180,000

135,000

250,000

350,000

350,000

350,000

330,000

PASTA DISHES

CHOICE OF PASTA

Spaghetti, Penne, Rigatoni. 

CHOICE OF SAUCE

Bolognese     235,000

Carbonara   215,000

Spicy pork Sausage   205,000

Napoli Sauce    170,000

FROM THE GRILL

All Grilled Items are coming with One Side Dish and One Sauce of Your Choice.

300GR WAGYU STRIPLOIN M+4  2,800,000

300GR AUSTRALIAN GRAIN FED RIBEYE  2,000,000

300GR AUSTRALIAN RACK OF LAMB  950,000

250GR SALMON FILLET  750,000

250GR MEKONG FISH FILLET 580,000

250GR CHICKEN BREAST  300,000

SIDES

Garlic Parsley & Potato   80,000

Butter and Green Bean   80,000

Garlic Mashed Potatoes   80,000

Garden Salad  80,000

Sauteed Vegetable   80,000

French Fries 80,000

Butter Cheese Corn on the Cob  60,000

Steamed Rice 60,000

SAUCES

Green Pepper Corn 70,000

Red Wine Juice 70,000

Truffle Mushroomand Cream Sauce   70,000

Cafe de Paris Butter    85,000

Condiments on Request:
Tomato Ketchup, Mustard, Mayonnaise,
Tabasco, HP, Maple Syrup.

All Prices Are Inclusive of 10% SC and 10% VAT



Vegetarian



Vegan



Celery



Gluten Free



Nuts



Peanuts



Milk



Contains Fish



Contains Eggs



Contains Soya



Contains Mollusc



Contains Mustard



Contains Lupin



Contains Crustaceans



Sulphur Dioxide



Contains Sesame Seeds

LOCAL FAVOURITES

STICKY SWEET CHILI CHICKEN WINGS

Chicken Wings, Sweet Chili Sauce, Sesame Seed.

MEKONG FISH WITH CURRY SAUCE

Sambal Curry Sauce with Mekong Fish, Kaffir Lime, Lemon Grass, Basil, Coconut Milk and Chili.

GRILLED SPICED CAULIFLOWER STEAK

Cauliflower, Tahini Paste, Chickpea Lemon Spiced, Yoghurt Sauce.

WOK-FRIED NOODLES

Egg Noodle, Hot Chili, Kaffir Lime, Garlic, Pepper Corn, Basil, Long Red Chili, Onion, Broccoli, Cauliflower.

With Beef  

With Seafood   

With Pork   

With Chicken   

WOK-FRIED RICE

Stir Fried Rice, Vegetables, Vegetarian Oyster Sauce, Fried Eggs. (V)

With Beef  

With Seafood    

With Pork      

With Chicken      

PRAWN PAD THAI

Tofu, Prawn, Peanuts, Rice Noodles, Tamarind Sauce, Fresh Lime, and Condiments.

“LUANG PRABANG SET”

Sausage, Pork Jerky, “Kai Paen” Riverweed, Jeon-Bong Sweet & Spicy Lao Paste, Slightly Spicy Tomato Relish, Sticky Rice.

“AW GAI” LAO CHICKEN STEW

Slightly Spicy Chicken Stewed with Local Herbs, and Sticky Rice.

180,000

225,000

220,000

160,000

245,000

215,000

180,000

180,000

160,000

245,000

215,000

180,000

180,000

235,000

285,000

230,000

DESSERTS

TROPICAL FRUITS PLATTER

Seasonal Fresh Fruits Sliced.

175,000

TARO CHEESECAKE WITH VANILLA ICE CREAM

Taro Bake Cheesecake, Coconut Cream, Vanilla Crumble, Ice Cream.

165,000

BANANA CARAMEL CHOCOLATE MOUSSE TART WITH CHOCOLATE ICE CREAM

Banana Caramel Mousse, Chocolate Cream, Vanilla Tart, Chocolate Ice Cream.

155,000

THAI TEA TIRAMISU WITH VANILLA ICE CREAM

Ladyfinger, Thai tea custard, Mascarpone cream, Vanilla Ice Cream.

155,000

MANGO STICKY RICE

Pandan Sticky Rice, Fresh Mango, Coconut Sorbet, Coconut Sauce.

165,000

SORBETS & ICE CREAMS SELECTION

Strawberry Ice Cream, Coconut Sorbet, Chocolate Ice Cream, Vanilla Ice Cream 3/Scoop Price.

115,000

KIDS MENU

CHICKEN NUGGETS

Chicken Nuggets, French Fries. (6 Pieces)

160,000

HAM CHEESE CROISSANT

Croissant, Cheese, Ham, French Fries.

160,000

GRILLED CHEESE SANDWICH

White Sandwich, Mayonnaise, Cheddar, Mozzarella Cheese, Edam Cheese, French Fries.

160,000

FRIED RICE PRAWN

Stir-Fried Rice Prawn, Vegetables and Oyster Sauce.

180,000

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Celery



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Peanuts



Milk



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Contains Mustard



Contains Lupin



Contains Crustaceans



Sulphur Dioxide



Contains Sesame Seeds



BEVERAGES MENU

BEVERAGES



COFFEE CREATIONS

Americano, Espresso	45,000
Espresso Machiato	55,000
Double Espresso	65,000
Cappuccino, Café Latte, Flat White	75,000
Double Espresso Macchiato	80,000
Mocha, Hot Chocolate	75,000
Hot Matcha Latte	90,000
Iced Americano	55,000
Iced Latte, Iced Cappuccino	80,000
Iced Mocha, Iced Chocolate	90,000

TEA

English Breakfast, Peach, Earl Grey, Lapsang Souchong, Sencha, Jasmine Green Tea, Chamomile, Peppermint.

SMOOTHIES & SHAKES

120,000

Funky Monkey 🍌🥛

Banana, Vanilla Ice-cream, caramel and whipped cream.

Chocomint 🍫🍃

Chocolate Ice-cream, fresh mint, whipped cream.

Bloody Fresh 🍓

Mixed berries, fresh orange, fresh carrot, plain yoghurt, cranberry juice.

Greenland 🥒

Fresh cucumber, green apple, fresh celery, pineapple, fresh ginger, honey, apple juice.

OTHER DRINKS

Soft Drinks

Pepsi, Pepsi Max, 7-Up, Soda Lao, Tonic water, Manao soda, Ginger Ale

55,000

Water

Acqua Panna	Italy	250 ml	750 ml	110,000	175,000
San Pellegrino	Italy	250 ml	750 ml	170,000	250,000

Fresh Juices

Orange, Coconut	170,000
Apple	160,000
Pineapple	120,000
Watermelon	100,000
Carrot	100,000

VODKA

Absolut	140,000
Grey Goose	250,000

GIN

Hendrick's	285,000
Tanqueray N. Ten	200,000
Bombay Sapphire	165,000

RUM

Havana Club 3 yo	135,000
Captain Morgan Black	110,000
Captain Morgan Spiced Gold	105,000

TEQUILA

Jose Cuervo Especial Gold	155,000
Don Julio Reposado	300,000
Patron Añejo	350,000

WHISKY BLENDED

Tullamore Dew	300,000
Jim Beam	145,000
Jack Daniel's	180,000
J&B Rare	165,000
Canadian Club	145,000
Chivas Regal 12 YO	240,000
Chivas Regal 18 YO	405,000
Hibiki Suntory Japanese Whisky	900,000
Johnnie Walker Black Label	135,000
Johnnie Walker Blue King George V	1,500,000

SINGLE MALT

Glenfiddich 12 yo	320,000
Glenfiddich 15 yo	420,000
The Glenlivet 12 yo	340,000
The Glenlivet 15 yo	540,000
The Glenlivet 18 yo	700,000

COGNAC

Martell V.S.O.P	350,000
Martell Cordon Bleu	1,000,000
Martell X.O	1,200,000

BEER CANNED

Beer Lao 330ml.	75,000
Beer Lao White 330ml.	95,000
Beer Lao IPA 330ml.	95,000
Beer Lao Gold 330ml.	95,000
Beer Lao Dark 330ml.	95,000
Carlsberg 330ml.	95,000
Kronenbourg 1664 Blanc	150,000

COCKTAILS

Aperol Spritz Aperol, sparkling wine, soda water.	250,000
Margarita Tequila blanca, orange liqueur, lime.	200,000
Daiquiri Rum, lime and sugar.	200,000
Whiskey Sour Bourbon whiskey, sugar, lime and egg white. (optional)	200,000
Mojito Rum, mint, lime, sugar and splash of soda water.	200,000
Caipirinha Cachaça, demerara sugar and lime.	200,000
Sangria Red wine, Orange, Apple, Lemon, Cinnamon, Sugar.	200,000
Piña Colada Rum, coconut cream, pineapple.	200,000
Negroni Gin, sweet vermouth, Campari.	200,000
Dry Martini	200,000

Have it your way:

1. Choose Vodka or Gin
2. Dry or wet (depends on quantity of dry vermouth)
3. Shake it or stir
4. Olives or lemon peel as a garnish
5. Dash of Orange bitters? Hm, why not?
6. Let us know if you would like it to be served "Dirty" (with olive brine)

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