



L' ATELIER

TASTE OF LAOS

APPETIZER

Luang Prabang Salad \$4

Local lettuce, watercress, tomato, cucumber, spring onion, onion chive, garlic chive, peanuts, boiled egg and homemade egg yolk dressing.

Nam Dip Phak \$3

Vegetables fresh spring rolls with peanut dressing.

Khai Phan Juene \$3

Deep fried mekong riverweed, sesame seed and with local spicy jam.

SOUP

Kaeng Som Kai \$5

Spicy and sour chicken soup, galangal, lemongrass, onion, enoki mushroom, tomato, coriander, spring onion, lime juice, chili served with jasmine rice.

CHEF'S SPECIAL

Orr Lam \$7

Chicken or beef stew with eggplant, long bean, spicy wood, ear mushroom, tam ling, hot huen, basil, onion, dill and served with jasmine rice.

MAIN COURSE

Kaeng Kiew Wan \$6.5

Chicken or pork with eggplant pea, eggplant round, long beans stewed in coconut milk and curry paste. Served with jasmine rice.

Pha Naeng Kai \$5

Chicken slices with chilli paste, shallots, garlic, crispy lemongrass and coconut milk served with jasmine rice.

Khova Sen Pho \$4

Chicken or pork, stir-fried noodles with onion, bok choy, carrot, broccoli and soy sauce.

Khao Pad Mak Nat \$5

Pineapple fried rice with chicken, pineapple, carrot, onion big, raisins, spring onion, coriander and curry powder.

Phad Paa Phick Thai Dum \$5

Stir-fried fish fillet with red & green bellpepper, onion, spring onion and served with jasmine rice.

Mhok Paa \$5

Steamed fish wrapped in banana leaf with home grown aromatic herbs served with sticky rice.

Khao Jao or Khao Niew

Your choice of steamed rice or sticky rice.



L' ATELIER

TASTE OF INTERNATIONAL

APPETIZER

Caesar Salad \$5

Romaine lettuce in anchovy infused dressing, shredded parmesan, crispy bacon and garnished with garlic croutons.

SOUP

Leek Potato Cream Soup \$4.5

Slow cooked leeks, garlic, onion, potato and cream.

CHEF'S SPECIAL

Mapo Eggplant with Minced Chicken \$5

Stir-fried eggplant, minced chicken with steamed rice and fried egg.

Pullman Singature Cheese Burger \$13

Your choice of beef or crispy chicken with chopped onion parsley — charcoal grilled and topped with lettuce, cheddar cheese, tomato and pickle cucumber on burger buns.



MAIN COURSE

Tilapia Fillet \$8

Pan-fried steamed fish fillet seated on a patchwork of sautéed Zucchini, tomato, carrot, eggplant slices and brown garden-grown herb butter.

Pan-fried Chicken Leg \$8

Pan-fried Chicken leg with mushroom, bacon, garlic and red wine sauce with parmesan polenta.

Chicken Confit \$7.5

Chicken leg confit with garlic, sugar, paprika, sautéed red bellpepper, carrot, mushroom, cherry tomato, broccoli puree and mustard cream sauce.

BBQ Pork Rib \$10

Marinated pork ribs with steamed rice and homemade BBQ sauce.

Pullman Club Sandwich \$8

Freshly baked white toast brimming with grilled chicken breast and bacon, pan-fried smoked ham, fried Egg, lettuce and tomato with mayonnaise dipping sauce.

Italian Risotto \$7

Local market and rare wild mushroom with garlic and fresh thyme simmered with Italian arborio rice. Topped with truffle oil.

Spaghetti \$9

Your choice of cabonara, bolognaise, aglio olio or pesto.

Prices are inclusive of 10% service charge and 10% government tax.



L' ATELIER

KID'S MENU

Fish Fingers \$5

Batter-fried fish and french fries — with homemade tartar and ketchup.

Crispy Chicken \$4

Deep fried chicken leg seasoned with garlic, oyster sauce and bread flour served with french fries.

Mini Burger \$6

Your choice of beef or chicken, lettuce, tomato, onion, cheese and burger buns. Served with french fries.

Chicken Nuggets \$4

Minced chicken with bread crumbs, garlic, paprika, soy sauce and served with french fries.

Cheesy Hotdog Bun \$4

Pastry buns, Hotdog, mozzarella cheese and mayonnaise. Served with french fries.

Mac and Cheese \$5

Oven-cooked macaroni with mozzarella cheese.

DESSERT



Mango Panna Cotta \$5

Fresh mango, white sugar, coconut milk and gelatin.

Crème Brulee \$5

Egg, white sugar, cream and fresh milk.

Chocolate Mousse \$5

Chocolate, white sugar, gelatin, yoghurt, and whipping cream.

Ice Cream Sundae \$4

Your choice of chocolate or vanilla.

Khao Niew Mak Moug \$5

Lao sweetened sticky rice with fresh mango, sesame seeds, coconut nougat and cream.

Mak Mai Roun \$4

Seasonal sliced fruit plater.

Prices are inclusive of 10% service charge and 10% government tax.



L' ATELIER

B E V E R A G E

WATER

Tiger Head Water 1L \$2
Perrier (35cl) \$5
Perrier (75cl) \$8

SOFTDRINKS \$3

(Coke, Diet Coke, Coke Zero, Sprite, Tonic, Soda Water)

FRESH FRUIT JUICE \$3

(Apple, Orange, Pineapple, Watermelon, Coconut)

COFFEE

Hot \$3 / Cold \$4

(Espresso, Cappuccino, Café Latte, Double Espresso, Americano)

TEA \$3

(English Breakfast, Green Tea, Earl Grey, Chamomile, Fresh Ginger, Fresh Mint Leaf, Fresh Ginger)

BEER

Beer Lao Original (33cl) \$3

Beer Lao Dark (33cl) \$4

Beer Lao Gold (33cl) \$4

Beer Lao Original Bottle – (640cl) \$4.5

Beer Heineken Bottles- 33cl \$4.5

HOUSE WINE BY THE GLASS

RED WINE \$10

Beau Rivage Grande Reserve
(Cabernet Sauvignon – Merlot, Bordeaux Superieur)

Casilillero Del Diablo Reserva
(Cabernet Sauvignon, Central Valley)

WHITE WINE \$10

Santa Ana Sauvignon
(Sauvignon Blanc, Mendoza)

Cavalieri Pinot Grigio
(Pinot Grigio, Delle Venezie)

CHAMPAGNE

Champagne Taittinger Small \$70
(Champagne, Cuvee Prestige Brut)

Champagne Taittinger, Rose -750 ml \$150
(Champagne Rose, Cuvee Prestige Rose)

Champagne Bechet de Rochefontaine-750ml \$70
(Champagne Brut)



Prices are inclusive of 10% service charge and 10% government tax.



L' ATELIER

B E V E R A G E

SPARKLING WINE

Mionetto Prestige Brut \$72
(Prosecco brut, Treviso, Veneto)

Ferrari 'La Perle' \$105
(Trento Millesimato, Trentino - Alto, Adige)



RED WINE

Beau Rivage Grande Reserve-750ml \$50
(Cabernet Sauvignon — Merlot, Bordeaux Superieur)

Casilillero Del Diablo Reserva \$50
(Cabernet Sauvignon, Central Valley)

Tenuta Sette Point Crognolo \$100
(Cabernet Sauvignon — Merlot — Sangiovese, Tuscany)

WHITE WINE

Santa Ana Sauvignon Blanc \$50
(Sauvignon Blanc, Mendoza)

Cavalieri Pinot Grigio \$50
(Pinot Grigio, Delle Venezie)

ROSÉ WINE

Chateau de la Vielle Tour Rose \$100
(Malbec — Merlot, Bordeaux)



Prices are inclusive of 10% service charge and 10% government tax.



L' ATELIER

DELIVERY MENU

Spicy Chicken Fried Rice \$5

Fried rice with seasonal vegetable, garlic, egg and pan-fried spicy chicken leg.

Pineapple Fried Rice \$5

Fried rice with chicken, pineapple, carrot, onion, raisins, spring onion, coriander and curry powder.

Mapo Eggplant with Minced Chicken \$5

Stir-fried eggplant, minced chicken with steamed rice and fried egg.

Italian Risotto \$7

Local market and mushroom with garlic and fresh thyme simmered with Italian arborio rice topped with truffle oil.

Chicken Confit \$7.5

Chicken leg confit with garlic, sugar, paprika, sautéed red bellpepper, carrot, mushroom, cherry tomato, broccoli puree and mustard cream sauce.



Chicken Gordon Bleu \$8

Ham and cheese stuffed chicken rolls with vegetable, mashed potato and red wine sauce.

Pullman Club Sandwich \$8

A freshly baked white toast brimming with grilled chicken breast and fried bacon, pan-fried smoked ham, fried egg, lettuce, tomato and mayonnaise.

Pan-fried Chicken Leg \$8

Pan-fried chicken leg with mushroom, garlic and red wine sauce with parmesan polenta.

Spaghetti \$9

Your choice of cabonara, bolognaise, aglio olio and pesto.

BBQ Pork Rib \$10

Grilled marinated pork ribs with steamed rice and homemade BBQ sauce.

Pullman Signature Cheese Burger \$13

Your choice of beef or crispy chicken patty with chopped onion parsley – charcoal grilled and topped with lettuce, cheddar cheese, tomato and pickle cucumber on burger buns.

Prices are inclusive of 10% service charge and 10% government tax.



L' ATELIER

ROOM SERVICE MENU

TASTE OF LAOS

Nam Juene \$3

Your choice of pork, chicken and vegetable on deep fried springrolls with peanut dressing.

Sai Oua Mhoo \$6

Homemade Luang Prabang pork sausage.

Lao Steak \$6

Stir fried beef with garlic, onion, tomato, celery and onion spring and serve with jasmine rice.

Tom Kha Kai \$5

Sliced chicken leg, galangal, lemongrass, oyster mushroom, coconut milk, shallot, onion spring and jasmine rice.

Khua Phak Tofu \$4

Deep fried tofu, broccoli, cauliflower, mushroom, onion, onion spring and jasmine rice.

Ping Kai \$5

Grilled chicken skewers with herbs serve with jasmine rice or sticky rice.

Spicy Chicken Fried Rice \$5

Fried rice with seasonal vegetable, garlic, egg and pan-fried spicy chicken leg.

Khao Jao & Khao Niew \$3

Your choice of steam rice or sticky rice.

TASTE OF INTERNATIONAL

Mushroom Cream Soup \$5

Shitake mushroom, butter, caramelized onion, cream and served with croutons.

Avocado Quinoa Salad \$5

Seasonal avocado, tomato, quinoa, shallot, lime juice, lettuce and served with balsamic dressing.

Nicoise Salad \$5

Tomato, tuna flakes, french beans, hard boiled eggs, black olives with vinaigrette dressing.

Spaghetti Creamy Mushroom \$9

Spaghetti with shitake mushroom, onion, garlic, parmesan cheese and cream.

Penne Tuna Caper Sauce \$7

Penne with garlic, caper, parmesan cheese and tuna in tomato sauce.

Beef Panini \$9

Homemade Panini bread with seasoning beef steak, tomato, lettuce, onion, mustard, and served with french fries.

Pan-Fried Tilapia Butter Lime \$12

Tilapia fillet marinated with egg, chop basil, corn flour, lime, vegetables and lime butter sauce.

Stuffed Chicken Breast \$8

Chicken breast stuffed with mushroom, bok choy, cheese, parmesan polenta and pepper Sauce.

Chicken Cordon Bleu \$8

Ham and cheese stuffed chicken rolls. Served with vegetable, mash potato and red wine sauce.

Prices are inclusive of 10% service charge and 10% government tax.