



## ***FROM OUR GARDEN TO YOUR PLATE***

Alongside the lush tropical landscape of Pullman Luang Prabang lies a plentiful herb and vegetable garden that provides daily fresh organic ingredients to our culinary team. Our menus are inspired by what is in season, whether from our own organic garden or locally sourced.

Pullman Luang Prabang's onsite organic garden boasts over thirty varieties of herbs, fruits, and vegetables. So, throughout the year we can harvest lime, tomato, banana, salad leaves, lemongrass, eggplant, corn, mango, onion, cucumber, ginger, chilli, zucchini and many more to ensure that we cook with fresh high quality ingredients "from our garden to your plate".

Here at L'atelier, our focus is to always use local organic ingredients. Should you wish to learn more about our environmental friendly philosophy and sustainability initiatives, let us know and we will gladly give you a personal tour of our garden.

***BON APPÉTIT!***





**EGGS ON TOAST**      \$6

Eggs cooked to your liking, home baked sourdough

**MUSHROOMS ON TOAST**      \$6

Creamy mushrooms with onions served on our home baked sourdough

**AVOCADO AND  
TOMATO ON TOAST**      \$6

Sliced avocado with sliced tomatoes served on our home baked sourdough

**EXTRA SIDES** Bacon – Ham – Chicken sausage – Baked beans – Sautéed mushrooms – Grilled tomato, Sautéed potatoes, Wilted spinach





ACTIVE BREAKFAST



EGGS BENEDICT

### EGGS BENEDICT \$9

Poached eggs, ham, English muffin, hollandaise sauce

### EGGS FLORENTINE \$9

Poached eggs, wilted spinach, English muffin, hollandaise sauce

### BAKERY BASKET \$10

Assorted basket of baked croissants, danishes and breads served with honey, locally made preserves and butter

### ENGLISH BREAKFAST \$12

Crispy bacon strips, chicken sausages, sautéed mushrooms, grilled tomato, baked beans, sautéed potatoes, sourdough toast and eggs cooked to your liking

### ACTIVE BREAKFAST \$15

Egg white omelette with feta and spinach, quinoa and avocado salad, sourdough, smoked salmon, homemade low fat yoghurt





LUANG PRABANG BREAKFAST



PANCAKE



WAFFLES

### PANCAKES \$4

Fluffy pancakes with your choice of toppings

#### Toppings

Chocolate sauce, Caramel sauce, Maple syrup, Honey, Cream, Banana, Bacon

### WAFFLES \$4

Fresh made to order waffles with your choice of toppings

#### Toppings

Chocolate sauce, Caramel sauce, Maple syrup, Honey, Cream, Banana, Bacon

### FRENCH TOAST \$6

Classic French toast with your choice of toppings

#### Toppings

Chocolate sauce, Caramel sauce, Maple syrup, Honey, Cream, Banana, Bacon

### CHICKEN FRIED NOODLES \$6

Wok fried rice noodles with seasonal vegetables, eggs and chicken

### LUANG PRABANG BREAKFAST \$12

Luang Prabang sausage, egg sticky rice, 2 eggs cooked to your liking, spicy chilli jam and chicken broth





RICE NOODLE (PHO)

## OMELETTE \$4

*(egg white omelette on request)*

2 eggs omelette with the choice of the following fillings

### Fillings

Ham, Mushroom, Onion, Chili, Capsicum, Spring onions, Cheese, Tomato

## PORRIDGE \$5

Cooked with either water or milk, served with brown sugar and dried fruits

## RICE NOODLES (PHO) \$6

Local rice noodle soup served with watercress, lettuce, tomato, and chicken broth

### Condiments

Pork, Chicken, Chilli, Coriander, Spring onion, Fried garlic, Fried shallots

## CONGEE \$6

Cooked in vegetable broth

### Condiments

Pork, Chicken, Chilli, Coriander, Spring onion, Fried garlic, Fried shallots

## CHEESE PLATE \$6

Selection of local and imported cheese, dried fruits and nuts



PORRIDGE





## HOT BEVERAGE \$3

### COFFEE

Black coffee  
Cappuccino  
Café latte

### TEA

Black tea  
Fresh tea: Mint, Ginger  
Served with wild honey & lime

### MILK

Fresh milk  
Low fat milk  
Soy milk



## ACTIVE SHOT

### FEEL WOW! \$5

This fresh smoothie from local ingredients will leave you hydrated and energized

Banana, Homemade yoghurt,  
Lao spinach, Curly kale,  
Wild honey

### FEEL YASS! \$6

Coconut is the best nature's sport drink, a great way to boost your energy without caffeine

Fresh coconut, Green apple,  
Wild honey

### FEEL YOUNGER \$5

Drink up and feel young with this glass of tropical antioxidant!

Papaya, Mango, Tomato,  
Dark cocoa powder

### FEEL WELL \$4

Start your day with body cleansing, a simple yet powerful detox will help you get rid of toxins and boost your immune system

Fresh organic ginger, Lime



# 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, hat 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, 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.





# 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 Brûlée \$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 Rour \$4**

Seasonal sliced fruit plater.





# 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 7% government tax.  
Room service is available from 06:30 to 21:00 hrs, last order at 20:30 hrs.





# BEVERAGE MENU

## WATER

Tiger Head Water (60cl)  
Mineral Water (60cl)  
Perrier Sparkling Water (35cl)  
Perrier Sparkling Water (75cl)

PRICE

\$1  
\$1  
\$5  
\$8

## SOFT DRINKS

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

\$3

## PACKED FRUIT JUICE

(Apple, Orange, Pineapple)

\$3

## FRESH FRUIT JUICE

(Lime, Watermelon, Coconut)

\$3

## HOT COFFEE

(Espresso, Cappuccino, Caffè Latte,  
Double Espresso, Americano, Mocha)

\$3

## ICED COFFEE

(Espresso, Cappuccino, Caffè Latte,  
Americano, Mocha)

\$4

## HOT & ICED TEA

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

\$3

## BEER

Beer Lao Original (33cl)  
Beer Lao Dark (33cl)  
Beer Lao Gold (33cl)  
Beer Lao Original Bottle (640cl)  
Beer Heineken Bottles (33cl)

\$3  
\$4  
\$4  
\$4.5  
\$4.5

## HOUSE WINE BY THE GLASS

### RED

Casillero del Diablo Reserva  
(Cabernet Sauvignon, Central Valley)

\$10

### WHITE

Santa Ana Sauvignon  
(Sauvignon Blanc, Mendoza)

\$10

## SPARKLING WINE

Mionetto Prestige Brut  
(Prosecco Brut, Treviso, Veneto)

PRICE

\$72

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

\$105

## SPARKLING WINE

Champagne Taittinger Small  
(Champagne, Cuvee Prestige Brut)

\$70

Champagne Taittinger, Brut 750 ml  
(Champagne, Cuvee Prestige Brut)

\$140

Champagne Taittinger, Rosé 750 ml  
(Champagne Rosé, Cuvee Prestige Rosé)

\$160

Champagne Bechet  
de Rochefontaine 750ml  
(Champagne Brut)

\$70

## ROSÉ WINE

Chateau de la Vieille Tour Rosé  
(Malbec — Merlot, Bordeaux)

\$100

## WHITE WINE

Santa Ana Sauvignon Blanc  
(Sauvignon Blanc, Mendoza)

\$50

Cavalieri Pinot Grigio  
(Pinot Grigio, Delle Venezie)

\$50

## RED WINE

Beau-Rivage Grande Réserve 750ml  
(Cabernet Sauvignon — Merlot, Bordeaux Superieur)

\$50

Casillero del Diablo Reserva  
(Cabernet Sauvignon, Central Valley)

\$50

Tenuta Sette Ponti Crognolo  
(Cabernet Sauvignon — Merlot — Sangiovese, Tuscany)

\$100

\* Prices are inclusive of 10% service charge and 7% government tax  
\* Exchange rate may occasionally change