







# MENU

## WESTERN FOOD

ALL DAY DINNING (11AM TO 10.30PM)  
全天用餐(上午 11 点至晚上 10 点 30 分)



# SIGNATURE MENU

(11AM TO 10.30PM)

## GRILLED MARINATED PORK RIBS

烤腌猪排骨 ပံ့ဌာဂန္တာယူ

Pork ribs marinated with herbs and pepper, grilled slowly and served with mashed potato, wine sauce and pickles vegetables.

**12.50 USD**

SW13



SW01

## CAPRESE SALAD

卡布里沙拉 စာပေါ်ဆ ဆလ်



Tomato and Mozzarella cheese, pesto, balsamic vinegar and pine seed.

**9.00 USD**

## SCALLOPS AND PARMA HAM

## TRUFFLE RISOTTO

尔玛火腿扇贝松露烩饭

ခိုခွင်းတော် ဖာမာရမ အဲ ဆာမာလဝေ

Italian rice cooked with white wine, cream, truffle and parmesan, served with panfried scallop, parma ham, wine sauce and pesto.

**26.50 USD**

SW10





SW12

**DUCK CONFIT PARMENTIER  
WITH FOIE GRAS POELE**鹅肝煎鸭腿卡门蒂埃  
បាមអេរីយេប៉ែដបុន កាប វៀតប៉ាន

Duck leg confit cottage pie topped with mashed potato and panfried foie gras, served with garlic foam and salad.

**27.00 USD****MUSHROOM SOUP**  
蘑菇汤 ស្វែហ៍

SW05

Selection of mushroom mix with truffle and served with panfried mushrooms on toast.

**8.00 USD**

SW11

**BEEF FLANK STEAK  
WITH SHALLOTS SAUCE**

红葱头汁牛肋排 ខ៉ុំសោចក្រួចខែនលូបថែង

Grilled beef flank, cooked in candied shallots and red wine sauce and served with sauteed potatoes.

**18.50 USD**

# APPETIZER

(11AM TO 10.30PM)

## ANTIPASTI PLATTER

意式拼盘 แอนติพาสต์ เพรดเดตี้

W01

*Italian appetizer platter with cold cut, cheese, arancini, marinated vegetables, bread.*

**16.00 USD**



## CHEESE PLATTER

芝士拼盘 ชีส เพรดเดตี้



*Selection of seasonal cheese .*

**15.00 USD**

(11AM TO 10.30PM)

# SANDWICH



W22

## CRISPY CHICKEN BURGER 脆皮鸡肉汉堡 ເມື່ອງກອບ

Fried crispy chicken in bun with layer of tomato, fried shallots, salad, emmentale, tomato jam and cocktail sauce.

**7.50 USD**

## BUFFALO BURGER 水牛汉堡 ເບີເກີ ຊຸ້ມຄວາຍ

Grilled buffalo patty in bun with layer of tomato, fried shallots, salad, emmentale, bearnaise and cocktail sauce .

**8.50 USD**

# MAIN COURSE

(11AM TO 10.30PM)

## SPAGHETTI CARBONARA

白汁煙肉意大利面 สะปาเก็ตติ ชาบีเมลา

### BUFFALO TENDERLOIN

招牌水牛扒 សະເຕັກ ຊື່ນຄວາຍ

Grilled buffalo tenderloin steak, served with stuffed potatoes, sauteed vegetable, bearnaise, wine and pesto sauce.

15.50 USD

W42



### SPAGHETTI BOLOGNESE

传统肉酱意大利面 สะปาเก็ตติ ໂບໂລເມສ

Spaghetti cooked with italian ragu (beef and tomato), served with parmesan cheese.

7.50 USD

W41



**VEGETARIAN RISOTTO**  
素食意大利烩饭 ລົດອດໄຕ ພັກ



Italian rice cooked with white wine, cream and parmesan, served with panfried vegetable and pesto sauce.

**8.50 USD**

W43



**SMOKED DUCK BREAST**  
潮式法國鴨胸 ເອກເປັດຮົມຄວນ

Slow cooked and panfried smoked duck breast, served with parmiigiana, polenta, grilled garlic and wine sauce.

**11.50 USD**

W46



**FRENCH BEEF TARTARE**  
法式牛肉塔塔 ສະເຕັກຫາທາ

Minced beefsteak bound by egg yolks and seasoned with mustard, capers, gherkins, shallots and parsley. Served with salad, french fries and bread toast.

**16.50 USD**

W45



**ROASTED SALMON  
IN HERBAL CRUST**

焗香草脆皮三文魚 ແຊວມອນອົບສະໜຸນໄພ

Roasted salmon fillet with herbal crust, served with mashed potato, sauteed vegetables, bearnaise and pesto sauce.

**14.00 USD**

W47



# SIDE DISHES

(11AM TO 10.30PM)



W81

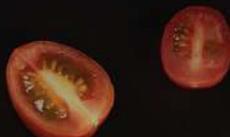
## MASHED POTATO

土豆泥 มันผักปูบด



boiled potatoes crushed and mix with milk, butter, garlic and parsley.

4.00 USD



W82

## RATATOUILLE

法国普罗旺斯炖蔬菜 ลาตตาตุย



South of France vegetables stewed with olive oil and herbs.

4.00 USD



W83

## FRENCH FRIES

炸薯条 หอยดมันผักปู



Potatoes sliced and fried, served with mayonnaise.

4.00 USD



**LAVA CAKE**  
熔岩蛋糕 เค้กลาวา

D02

Flowing chocolate cake  
served with vanilla ice-cream.

**6.00 USD**

(11AM TO 10.30PM)

# DESSERT



D03

**LAO TRILOGY**  
老三部曲 สามเล่ยงເລື່ອງ ລາວ



Deepfried pineapple, coconut  
ice-cream, seasonal fruit salad.

**4.50 USD**



**SELECTION OF ICE-CREAM**  
冰淇淋2勺 ກະແລ້ມເລືອກໄດ້2ລົດຊັດ



Selection of 2 scoops.

**4.00 USD**

D01



D04

**SEASONAL FRUIT PLATTER**  
水果拼盘 ແກ້ໄປຕາມລະດູການ



Selection of seasonal fruit.

**3.50 USD**



# WESTERN SET MENU

(11AM TO 10.30PM)

"TO CHOOSE:  
1 STARTER  
1 MAIN COURSE  
1 DESSERT

"选择:  
1 份开胃菜  
1 道主菜  
1 份甜点

WS01

33.00 USD

## CAPRESE SALAD

卡布里沙拉 تاเปรโซ สະລັດ



Tomato and Mozzarella cheese,  
pesto, balsamic vinegar and pine seed.

## STARTER

### MUSHROOM SOUP

蘑菇汤 ລົບເຫັດ



Selection of mushroom mix with  
truffle and served with panfried  
mushrooms on toast.

## DESSERT

### LAO TRILOGY

老三部曲 ສາມເລື່ອງເລົ່າ ລາວ



Deepfried pineapple, coconut  
ice-cream, seasonal fruit salad

### LAVA CAKE

熔岩蛋糕 ເຄັກລາວ



Flowing chocolate cake  
served with vanilla ice-cream.

## SCALLOPS AND PARMA HAM TRUFFLE RISOTTO

帕爾瑪火腿松露焗饭

សិរីត្រូវបានធោះ យាមារេម និង សែកាលនុប



*Italian rice cooked with white wine, cream, truffle and parmesan, served with panfried scallop, parma ham, wine sauce and pesto.*



## MAIN COURSE

### FRENCH DUCK PARMENTIER

法式鸭肉配土豆泥 ហាមអ៉ូរឈើបៀដពុន

*Duck leg confit cottage pie topped with mashed potato, served with garlic foam and salad.*



### BEEF FLANK STEAK

WITH SHALLOTS SAUCE

红葱头汁牛肋排 ខ្សោះសោះត្រូវរៀងទូទៅបៀវទិន្នន័យ

*Grilled beef flank, cooked in candied shallots and red wine sauce and served with sauteed potatoes.*



# MENU

LOCAL / ASIAN DELICACY

老挝亚洲美食

ALL DAY DINNING (11AM TO 10.30PM)

全天用餐(上午 11 点至晚上 10 点 30 分)



# SOUP 汤

## MEKONG FISH SOUP

眉空鱼汤

ຕົ້ມສົມປາ

6.50 USD

A32

## LAO BEEF STEW WITH HERBS

老挝家常炖牛肉汤

ເອົາຫຼາມ

11.00 USD

A31



# Noodle soup

## 老挝粉

### PHO (LAO NOODLE SOUP)

老式家常汤面

ແມ



5.50 USD

A03



### KHAO SOY (FLAT NOODLE SOUP WITH MINCED PORK)

老式番茄肉酱汤面

ເຂົ້າຊອຍ

6.00 USD

A01



(11AM TO 10.30PM)

# LOCAL APPETIZER

## 开胃菜



A13

### DEEP FRIED LEMONGRASS STUFFED WITH PORK

炸香茅酿猪肉

ခြားဆိုင်

8.50 USD



A11

### MEKONG RIVER WEED WITH CHILI JAM

拉邦眉公炸河苔配辣椒酱

ချိမ်အောင်

5.00 USD



A12

### HOME MADE FRIED PORK SPRING ROLLS

自制炸猪肉春卷

မေမချိ

8.00 USD

# LOCAL SALAD

## 沙拉

### LUANG PRABANG SALAD

琅勃拉邦特色沙拉

ສະລັດ ຫຼວງພະບາງ

6.00 USD

A22



A21

### TRADITIONAL LAO PAPAYA SALAD

老挝传统木瓜沙拉

ຕຳແມາກຮູ່

5.50 USD



A23

### MINCED DUCK WITH LAO HERBS

老式香草鸭肉冷盘

ລາບເປົດ

8.00 USD



(11AM TO 10.30PM)

# STIR FRY 煩炒



A43

## FRIED RICE

猪肉家常炒饭

ເຂົ້າຜັດ



5.00 USD



A44

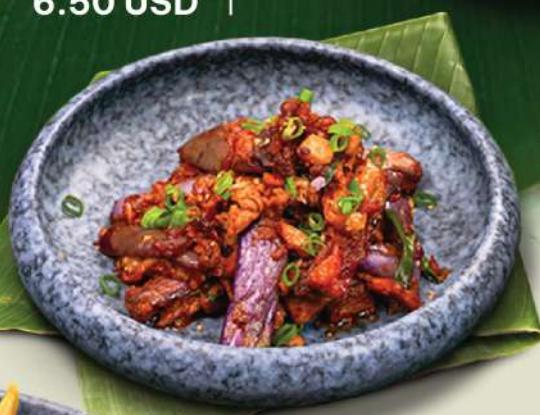
## HOLY BASIL STIR FRY WITH RICE

泰式打抛/薄荷炒猪肉配饭

ເຂົ້າຜັດກະເພິ



6.50 USD



A45

## STIR FRY EGGPLANT WITH PORK

老挝家常猪肉炸茄子

ຂວ່າມາກເຊືອ

6.50 USD



A42

## THIN RICE NOODLES STIR-FRIED WITH SOJA, PEANUTS AND EGG

泰式炒米干

ຜົດໄທ



9.00 USD

A41

## STIR FRY MIX VEGETABLES

炒杂菜

ຂໍ້ຜັກລວມ

4.50 USD



# GRILLED 烤菜

## DEEP FRIED FISH WITH GARLIC

蒜蓉炸鱼

ທອດປາ

13.00 USD

A53



A56

## GRILLED CHICKEN LEG WITH HERBS

烤鸡腿

ບັງຄາກ່າ

9.00 USD



A57

## GRILL PORK SKEWERS

烤猪

ບັງເນຸງ

10.00 USD



A62

## STEAMED RICE

白米饭

ເຂົ້າຈັກ

1.50 USD



(11AM TO 10.30PM)

# GRILLED 烤菜



A51

## LUANG PRABANG SAUSAGE

琅勃拉邦香肠

ໄສ້ອ່ວຍ

9.00 USD



A54

## STEAMED FISH WITH HERBS IN BANANA LEAVE

鱼香肉丝

ແມັກປາ

10.50 USD



A55

## STEAMED MUSHROOM WITH HERBS IN BANANA LEAVE

香菇炒肉片

ແມັກເຫັດ

8.50 USD



## DEEP FRIED PORK WITH GARLIC

蒜蓉炸肉丝

ແມັກອອດ

9.50 USD

A52



A61

## STICKY RICE

糯米饭

ເຂົ້າໜຽວ

1.50 USD



# 1960 LAO SET MENU

(11AM TO 10.30PM)



"PRICE /PAX  
MINIMUM 2 PAX"

“价格/人  
最少 2 人”

20.00 USD

Mekong river weed  
with chili jam

拉邦眉公炸河苔配辣椒酱

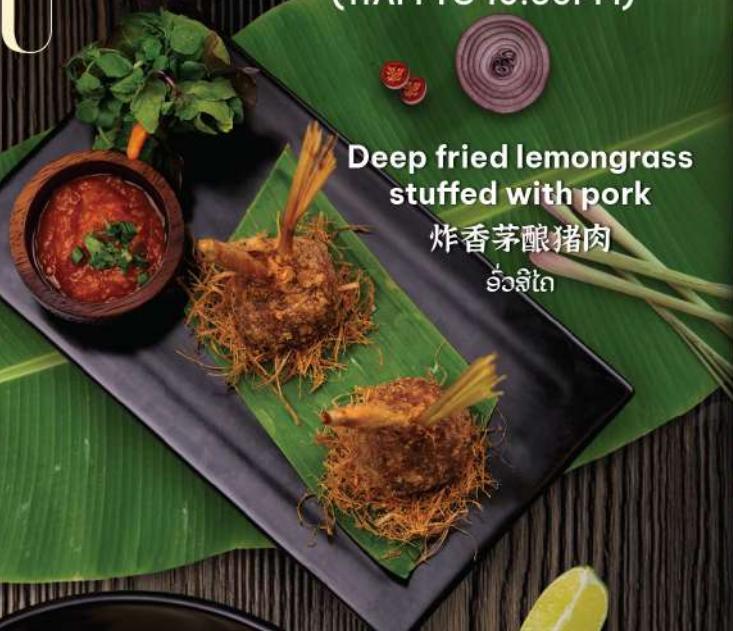
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Deep fried lemongrass  
stuffed with pork

炸香茅酿猪肉

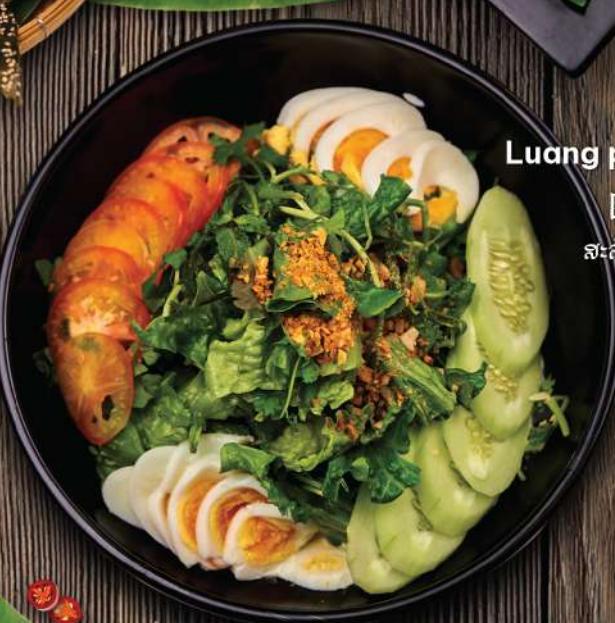
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Luang prabang salad

图马克洪

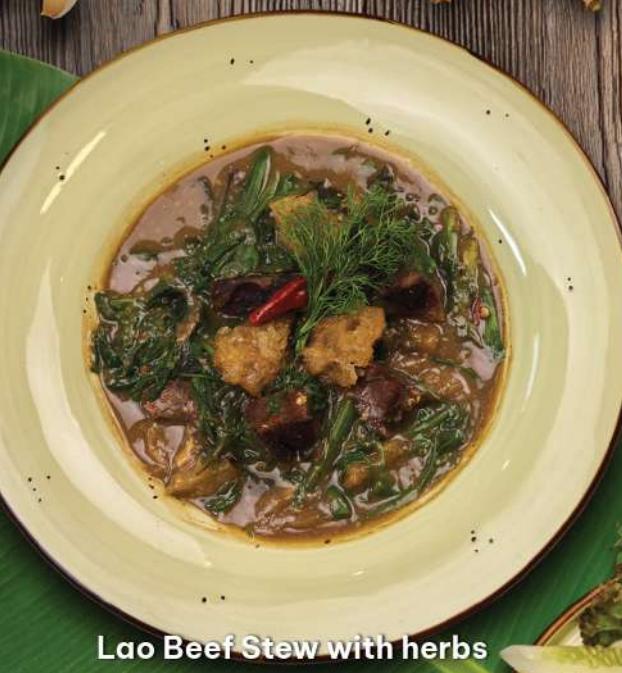
ສະລັດ ຫຼວງພະບາງ



Lao Beef Stew with herbs

老挝家常炖牛肉汤

ເຂົາຫຼາມ



Sticky or steam rice

糯米饭或米饭

ເຂົ້າຫຽວ ຫຼື ເຂົ້າຈັວ



Luang Prabang Sausage

拉邦特色香肠

ເສື່ອວ່ຽງ



Minced duck with lao herbs

老式香草鸭肉冷盘

ລາບປັດ



Lao Trilogy

老三部曲

ສາມເລື່ອງເລົ່າ ລາວ



(11AM TO 10.30PM)

# 1960 VEGETARIAN MENU

## WATERCRESS SOUP WITH SOUP

青菜汤  
ແກງຜັກໜ້າ



"PRICE /PAX  
MINIMUM 2 PAX"

"价格/人  
最少 2 人"

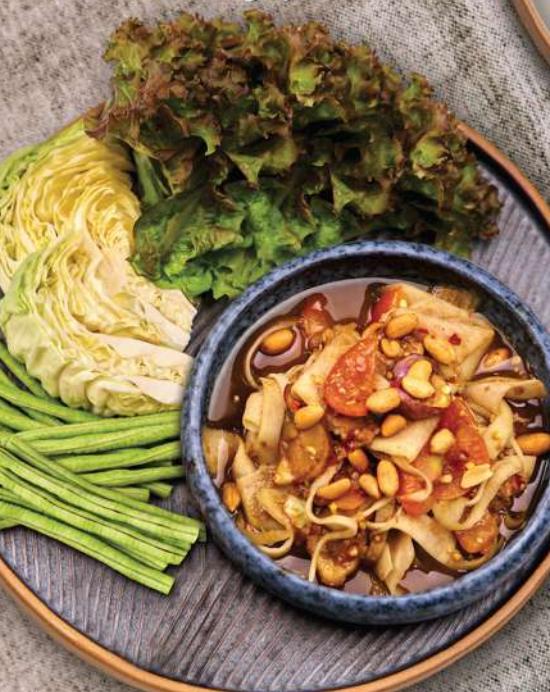
16.00 USD

## STICKY OR STEAM RICE

糯米饭或米饭  
ເຂົ້າໝຽວ ຫຼື ເຂົ້າລ້ວ

## STIR FRY MIX VEGETABLES

炒杂菜  
ຂົວຜັກລົມ



## TRADITIONAL LAO PAPAYA SALAD

老挝传统木瓜沙拉  
ຕຳແນກກຽງ



## LUANG PRABANG SALAD

图马克洪  
ສະລັດ ຫຼວງພະບາງ

## MEKONG RIVER WEED WITH CHILI JAM

拉邦眉公炸河苔配辣椒酱  
ຈິນໂຄແຜ່ນ



## STEAMED MUSHROOM WITH HERBS IN BANANA LEAVE

香菇炒肉片  
ແລກເຫັດ

## LAO TRILOGY

老三部曲  
ສາມເລື່ອງເລົ່າ ລາວ



# KID MENU

(11AM TO 10.30PM)

KW41

## KID SPAGHETTI BOLOGNESE

儿童意大利肉酱面 肯巴歌打士 甞拉美斯

Spaghetti cooked with italian ragu  
(beef and tomato), served with  
parmesan cheese.

4.00 USD

## KID SPAGHETTI CARBONARA

儿童意白汁煙肉意大利面 肯巴歌打士 甞波美拉

Spaghetti cooked with bacon creamy sauce  
made from eggs and parmesan cheese.

4.50 USD

KW42



KW05

## KID MUSHROOM SOUP

小儿菇汤 ຊູບເຫດ



Selection of mushroom mix with  
truffle and served with panfried  
mushrooms on toast.

4.00 USD

### KID BUFFALO BURGER

小牛汉堡 ເມື່ອເຊື້ອນວາຍ

Grilled buffalo patty in bun with layer of tomato, fried shallots, salad, emmentale, bearnaise and cocktail sauce.

4.50 USD

KW21



KW22

### KID CHICKEN BURGER

儿童脆皮鸡肉汉堡 ເມື່ອໃຫ້ກ່ອນ

Fried crispy chicken in bun with layer of tomato, fried shallots, salad, emmentale, tomato jam and cocktail sauce

4.00 USD

### KID PAD THAI

儿童泰式炒河粉 ພັດທະ

Thin Rice Noodles stir-fried with soja, peanuts and egg.

3.50 USD

KA42



KA43

### KID KHAO PAD

儿童猪肉炒饭 ເຂົ້າຜັດ



Fried Rice.

2.00 USD



# Bistrot 1960

