

DRINKS

ESPRESSO (DOUBLE)	35	\$2 / ₭70
AMERICANO	35	\$2 / ₭70
CAPUCCINO	45	\$2.5 / ₭90
FLAT WHITE	45	\$2.5 / ₭90
LATTE	45	\$2.5 / ₭90

HOT / ICED

We use the best local coffee beans from **Saffron Coffee** in Northern Laos

BREAKFAST TEA Bokeo Black	45	\$2.5 / ₭90
GREEN TEA Plateau green tea with sticky rice	45	\$2.5 / ₭90
SILVER CLOUD Premium white tea	60	\$3.5 / ₭120

Organic artisanal tea from **Kinnari** specialists in premium Laos tea

JUICES

FRESHLY SQUEEZED, COLD PRESSED & AIRATED

ORANGE JUICE	50	\$3 / ₭100
PRETTY & PINK Apple, Beetroot, Celery, Carrot, Ginger	50	\$3 / ₭100
TROPICAL TREAT Watermelon, Pineapple, Mint	50	\$3 / ₭100
TART & FRESH Pomelo, Mango, Guava	50	\$3 / ₭100
SPICY TOMATO Tomato, Tabasco, Worcestershire, Horseradish, pepper, salt, lemon	60	\$3.5 / ₭120

Juices made fresh - limited availability daily

BREAKFAST / BRUNCH

FRUIT & YOGHURT

Fresh and healthy start

Seasonal fruits topped with creamy yoghurt
60
\$3.5 / ₭120

AVOCADO TOAST

Green goodness with a healthy crunch

Avocado blended with fresh lemon juice, salt & pepper, spread over thick cut multigrain sourdough toast, served with fresh salsa, dried chillis and toasted pumpkin & sunflower seeds on the side

95
\$5 / ₭180

EGGS FLORENTINE

Luxurious start to your day

Toasted English muffins, topped with poached eggs, sauteed spinach and hollandaise sauce
135

\$7.5 / ₭270

BIRCHER

Filling & nutritious

Rolled oats soaked in freshly pressed apple juice, served with yoghurt, fresh seasonal fruits and seeds.

85
\$5 / ₭190

EGGS BENEDICT

Classic Brunch Dish

Toasted English muffin, topped with poached eggs, crispy bacon and hollandaise sauce

165
\$9 / ₭330

PANCAKES

Fluffy, creamy and oh so good

Three ricotta and lemon pancakes served with maple syrup butter, caramelised banana and crispy bacon.

135
\$7.5 / ₭270

SMOKED SALMON & POTATO CAKES

Fresh, filling & flavourful

Shredded potato, onion, mint and parmesan cheese, pan seared until golden brown, served with sliced smoked salmon and a dill & lime crème fraîche

125
\$7 / ₭250

BREAKFAST / BRUNCH

THE BURRITO

Brunch all wrapped up

Large flour tortilla filled with ham, avocado, spinach, cheese, tomato and mushrooms. Served with sour cream and tomato salsa

125
\$7 / ₭250

ASIAN CORN FRITTERS

Savory, a touch sweet, very satisfying

Sweetcorn, kaffir lime, basil and coriander substantial fritters, served with avocado, tomato salsa, and crispy bacon.

135
\$7.5 / ₭270

CHICKEN & SPINACH QUESADILLAS

Cheesy goodness

Flour tortillas filled with a trio of cheeses, seasoned chicken breast and sauteed spinach, pan fried till golden brown and served with guacamole, tomato salsa and sour cream

145
\$8 / ₭290

SIDES & LIGHT BITES

SPANISH TORTILLA

Perfect sharer for your brunch table

Classic Spanish dish of eggs, potato and onion, cooked to perfection

65
\$3.5 / ₭130

MAC N' CHEESE BALLS

Comfort in a bowl

Crunchy coated balls of delicious soft macaroni and cheese

90
\$5 / ₭180

THREE CHILLI BROCCOLI

A crunchy green bite

Chargrilled florets mixed with fiery local chillis
65

\$3.5 / ₭130

CAULIFLOWER & MUSHROOM

Healthy and satisfying

Roasted with shallots
65

\$3.5 / ₭130

HOUSE FRIES

Great to share

Hand cut and fried twice 55 \$3 / ₭110
Add cheese + 20 \$1 / ₭40

SWEET POTATO FRIES

Healthy & delicious alternative fries

Hand cut and fried twice 55 \$3 / ₭110

PASTA

SHIITAKE MUSHROOM RAGU

Delicious vegetarian dish

Tomato ragu sauce with tender pieces of shiitake mushroom and a hint of chilli and fresh fusilli

100
\$5.5 / ₭200

SPICY CHORIZO

Italian sausage with a kick

Tomato and oregano sauce with tasty chunks of spicy chorizo sausage and fresh fusilli

125
\$7 / ₭250

GORGONZOLA GNOCCHI

Rich creamy and indulgent

Italian blue cheese and cream sauce with fresh gnocchi

135
\$7.5 / ₭270

SEAFOOD

Light & fresh prawns with a citrus zest

Lemon juice and zest, softened shallots, coriander and grilled fresh prawns with fresh fusilli

145
\$8 / ₭290

Prices in 1,000 Kip + 10% service
\$ and ₭ approximate guide

7AM - 3PM

ລາຄາ 1,000 ກີບ ລວມ ພາສີອາກອນ
+ ຄ່າບໍລິການ 10%

BRUNCH / LUNCH

BACON & BLUE CHEESE SALAD

Fresh, crunchy, packed with flavour

Green salad, with tomato and radish, tossed with a creamy blue cheese dressing and crispy bacon bits

150

\$8 / ฿300

LAO FRIED CHICKEN RICE BOWL

Delicious house speciality

Morsels of breaded chicken, deep fried then coated in our homemade sweet & spicy lao sauce, served with fluffy broccoli rice

95

\$5.5 / ฿200

CHEESE QUESADILLAS

What's better than melted cheese?

Mozzarella, Cheddar and Gouda, melted inside a flour tortilla, served with guacamole, tomato salsa and sour cream.

135

\$7.5 / ฿270

CRISPY CHICKEN BURGERS AND FRIES

House Favourite Burger Plate

Succulent breaded chicken on mayo, lettuce and spicy sauce, with house fries and asian slaw on the side.

105

\$5.5 / ฿210

MINI CHEESEBURGERS AND FRIES

Bite size cheeseburgers

Three mini beef patties topped with Goat's cheese and Gouda. Served with twice cooked house fries and homemade asian slaw.

105

\$5.5 / ฿210

MINI PULLED PORK BURGERS AND FRIES

Sweet and tender BBQ pork

Soft pulled pork roasted slowly for nine hours, asian slaw in home baked buns, with house fries and extra slaw on the side.

95

\$5 / ฿180

CHARCUTERIE, CHEESE AND OTHER NIBBLES

BOQUERONES

Amazing fresh anchovies

Four anchovies marinated in vinegar, olive oil, garlic and parsley

125

\$7 / ฿250

WILD BOAR PATE

Comforting salty snack

Local Vientiane medium coarse pate made with cognac, served with freshly baked french bread

85

\$5 / ฿170

BORETTANE ONIONS

Balsamic sweet and sour

Italian baby onions marinated in balsamic vinegar

85

\$5 / ฿170

OLIVES SELECTION

Three specially selected varieties

Plump pitted green, mixed assorted stuffed and Kalamon

85

\$5 / ฿170

PLUMP OLIVES

A customer favourite

Plump and juicy from Spain

65

\$3.5 / ฿130

CHEESE SELECTION

Perfect with wine

brie • comte • goat's • 3 milks • cave aged blue

Served with tamarind jam, toasted seeds, dried cranberries & freshly baked french bread

225

\$12.5 / ฿450

COLD CUTS

Savoury goodness

serrano gran reserva • chorizo iberico
air dried beef • paleta

Served with cornichons & freshly baked french bread

225

\$12.5 / ฿450

SHARING BOARD

Meats, cheeses and more

serrano gran reserva • chorizo iberico • air dried beef • paleta
brie • comte • goat's • 3 milks • cave aged blue
borettane baby onions • artichoke hearts • marinated peppers
cornichon, tamarind jam & freshly baked french bread

425

\$24 / ฿850

SWEETS & WINE

CHURROS

Soft and doughy

Coated in cinamon sugar with caramel & chocolate sauces

90

\$5 / ฿180

CHOCOLATE LAVA CAKE

Decadent molten chocolate

Baked chocolate cake baked with a soft gooey centre

110

\$6 / ฿180

BANOFFEE PIE

Banana & caramel treat

Biscotti base, fresh sliced bananas, dulce de leche and cream

90

\$5 / ฿180

STICKY TOFFEE DATE PUDDING

We have no words...enjoy

Rich and indulgent, served with double cream and drizzled with a boozy Bourbon caramel sauce.

120

\$6.5 / ฿240

WINE BY GLASS & CARAFE

MERLOT/SANGIOVESE
Red • Fruity & light

Glass (150ml)
90 \$5 / ฿180

MONASTRELL
Red • Dry and smooth

Carafe (500ml)
250 \$14 / ฿500

SAUVIGNON BLANC
White • Light, stonefruits, fresh

GRENACHE
Rosé • Fresh and fruity

Glass (110ml)
90 \$5 / ฿180

PROSECCO
Sparkling • Dry & effervescent Italian

COCKTAILS & BEER

PASSIONFRUIT FIZZ

Light, effervescent and tropical

Fresh Passionfruit • Prosecco
Soda • Sugar

90

\$5 / ฿180

MIMOSA

Uplifting and relaxing

Prosecco • Fresh Orange Juice

90

\$5 / ฿180

BLOODY MARY

The Ultimate Brunch Cocktail

Ketel One Vodka • Tomato juice • Lemon
Tabasco • Worcestershire • Horesradish • Salt & Pepper
Served with celery stick, olive, cornichon and bacon

90

\$5 / ฿220

APEROL SPRITZ

Classy Daytime Sipper

Aperol • Prosecco • Soda • Orange Wedge

120

\$7 / ฿240

TANQUERAY & TONIC

Classic British thirst quencher

Tanqueray Gin • indian tonic • lemon & lime wedge

90

\$5 / ฿180

BEERLAO GOLD	50	\$3 / ฿100
CORONA	75	\$4 / ฿150
ASAHI DRY	80	\$4.5 / ฿160
PERONI	90	\$5 / ฿180
SAPORO GOLD STAR	95	\$5.5 / ฿190

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