



SOUPHATTRA

DINING ROOM

ALL DAY DINING

MENU





LOBSTER BISQUE

SOUP

SPECIAL SELECTION SOUP BY CHEF \$8

Special recommendations soup prepared by Chef

LOBSTER BISQUE \$8

Smooth Lobster Cream Soup and Lobster Wonton

MINISTRONE \$7

Italian Mixed Vegetables Soup

FRENCH ONION SOUP \$7

French Style Caramelized Onion Soup and Gruyere Crouton

TOM YAM GOONG \$10

Spicy Hot Prawn Broth with Kaffir Lime Leaf, Lemongrass and Galangal



FRENCH ONION SOUP

*French Style Caramelized Onion Soup
and Gruyere Crouton*

PRICE IS INCLUDED OF VAT 10% & SERVICE CHARGE 10%

SALAD AND APPETIZER



TUNA TARTAR

Spicy Fresh Tuna Salad with Shallot, Lemongrass, Chili and Lime



AVOCADO AND PAPAYA

Avocado and Ripe Papaya with Shallot, Pumpkin Seeds, Lime and Herb Oil



INSALATA CAPRESE

Tomatoes, Fresh Mozzarella, and Basil Oil

TUNA TARTAR	\$12
<i>Spicy Fresh Tuna Salad with Shallot, Lemongrass, Chili and Lime</i>	
CAESAR CLASSIC	\$12
<i>Romaine Lettuce, Grated Parmesan, Garlic Croutons, Caesar Dressing Crispy Bacon</i>	
CAESAR WITH SMOKED CHICKEN	\$12
<i>Romaine Lettuce, Grated Parmesan, Garlic Croutons, Caesar Dressing, Smoked Chicken</i>	
CAESAR WITH SMOKED SALMON	\$16
<i>Romaine Lettuce, Grated Parmesan, Garlic Croutons, Caesar Dressing, Smoked Salmon</i>	
AVOCADO AND PAPAYA	\$10
<i>Avocado and Ripe Papaya with Shallot, Pumpkin Seeds, Lime and Herb Oil</i>	
INSALATA CAPRESE	\$15
<i>Tomatoes, Fresh Mozzarella, and Basil Oil</i>	
FOIE GRAS	\$16
<i>Pan Seared Foie Gras on Caramelized Apple and Berries Sauce</i>	
CHICKEN TIKKA	\$10
<i>Aromatic Spices Roasted Chicken Thigh, Onion, Lemon and Raita</i>	
NORWEGEAN SMOKED SALMON	\$18
<i>Slices of Smoked Salmon, Onion, Caper, Lemon, Cream Cheese</i>	

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FOIE GRAS

Pan Seared Foie Gras on Caramelized Apple and Berries Sauce

\$15

NORWEGEAN SMOKED SALMON

Slices of Smoked Salmon, Onion, Caper, Lemon, Cream Cheese

\$18



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SPAGHETTI LUANG PRABANG

RICE PASTA AND NOODLES

SPAGHETTI CARBONARA <i>Spaghetti, Bacon, Parmesan Cheese</i>	\$12
SPAGHETTI LUANG PRABANG <i>Spaghetti Tossed with Onion, Garlic, Chili, Basil and Luang Prabang Pork Sausage</i>	\$12
FETTUCCINI BOLOGNAISE <i>Egg Fettuccini Tossed with Beef Tomato Ragout</i>	\$12
PENNE PESTO <i>Penne, Basil Pesto, Pine Nuts, and Parmesan Cheese</i>	\$10
LOBSTER CAPELLINI <i>Capelliioni Pasta, Slice Garlic & Dried Chili, Rocket Salad, Cherry Tomato confit, Lobster</i>	\$30

PHAD THAI GOONG <i>Stir Fried Rice Noodles with Prawns, Egg, Tofu, Bean Sprouts, Peanuts and Tamarind Sauce</i>	\$12
HOKKIEN MEE <i>Singaporean style Stir Fried Egg Noodle with Prawn, Squid and Chicken</i>	\$12
CHICKEN BRIYANI <i>Indian Spices Marinated Chicken Cooked in Basmati Rice Served with Raita Yoghurt</i>	\$12
KAO PHAD POO <i>Fried Rice with Crabmeat, Egg and Vegetables Served with Scramble Egg</i>	\$12
RISOTTO DI CAMBERI <i>Risotto Rice, Saffron, Prawn, Parmesan Cheese, Rocket salad</i>	\$12



RISOTTO DI CAMBERI

PIZZA



MARGHERITA <i>Tomato, Mozzarella Cheese</i>	\$10
SMOKED SALMON <i>Smoked Salmon, Tomato, Caper, Cream Cheese, Lemon Wedge</i>	\$14
PROSCUITTO <i>Tomato, Parma Ham, Rocket Salad, Parmesan Cheese</i>	\$14
FOUR CHEESE <i>Tomato, Mozzarella Cheese, Parmesan Cheese, Ricotta Cheese, Brie Cheese, Rocket Salad</i>	\$12
SEAFOOD <i>Seafood, Tomato, Mozzarella Cheese, Lemon Zest</i>	\$14
DIAVOLA <i>Pepperoni, Tomatoes and Mozzarella</i>	\$12
LUANG PRABANG <i>Luang Prabang Sausage, Watercress, Tomato and Mozzarella</i>	\$12

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SANDWICHES AND WRAP



VIENTIANE BURGER \$14

Fresh Ground Beef, BBQ Sauce, Onion, Tomato, Lettuce, Cheddar, Crispy Bacon



CLUB SANDWICH \$10

Toasted Whole Wheat Bread, Grilled Chicken Breast, Bacon, Fried Egg, Tomato

PROSCUITTO CIABATTA \$14

Calamata Olives, Buffalo Mozzarella, Basil Pesto Sauce

SMOKED SALMON WRAPPED \$12

Norwegian Smoked Salmon with Cream Cheese and Lettuce in Tortilla Wrap

JUNIOR GOURMET

CHICKEN NUGGET	\$5
<i>TBattered and Fried Chicken, French Fries, Ketchup</i>	
PENNE TOMATO	\$3
<i>Penne with Fresh Tomato Sauce</i>	
SPAGHETTI CREAMY	\$3
<i>Spaghetti with Cream and Parmesan Cheese</i>	
MELTED HAM AND CHEESE SANDWICH	\$5
<i>Toasted Ham and Melted Cheddar</i>	
FRIED RICE	\$3
<i>Fried Rice with Free-Range Chicken and Peas</i>	

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MEAT AND SEAFOOD



SNOW FISH TAPPENADE

Baked Snow Fish with Calamata Olive Paste and Mango Salsa

\$35



AUSTRALIAN BLACK ANGUS ROSSINI

AUS Black Angus Tenderloin, Seared Foie Gras and Black Truffle Sauce

\$65



POACHED NORWEGIAN SALMON

Sautéed Spinach, Horapa Beurre Blanc

\$27



DUCK LEG CONFIT

Slow Cooked Duck Leg, Rissolle Potatoes, Bok Choi, Duck Orange Jus

\$18

KUROBUTA PORK SCHNITZLE

Pan Fried Breaded Pork Escallops with Rissolle Potato and Fresh Lemon

\$15

ITALIAN LEMON CHICKEN

Pan Roasted Spring Chicken with Garlic, Tomato, Olive, Caper and Lemon

\$20

SEABASS EN PAPILOTE

Mediterranean Baked Snow Fish, Herbs, Vegetables and Lemon in Wrapped Parchment Paper

\$20

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STEW

BEEF STROGANOFF

\$15

Sauteed AUS Beef Loin with Mushroom, Paprika, Sour Cream Served with Egg Fettuccini

LAMB SHANK OSSOBUCO

\$28

Slow Cooked Lamb Shank, Vegetables in Red Wine Sauce

MASSAMAN

\$16

Beef in Massaman Curry with Peanuts, Potatoes and Onions

BUTTER CHICKEN

\$15

Aromatic Indian Spiced Chicken in Tomato Gravy Served with Saffron Rice

SEAFOOD CIOPPINO

\$15

Seafood Stew in White Wine and Tomato Broth



SEAFOOD CIOPPINO

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STEAK

AUSTRALIAN BLACK ANGUS TENDERLOIN	\$45
AUSTRALIAN BLACK ANGUS STRIPLOIN	\$40
AUSTRALIAN RIB EYE	\$45
AUSTRALIAN LAMB CHOP	\$45
KUROBUTA PORK CHOP	\$25
CHICKEN BREAST	\$15
NORWEGEAN SALMON	\$25
CHILEAN SEABASS	\$18

SIDES

CREAMY SPINACH	\$4
TRUFFLE MASHED POTATOES	\$4
ONION RING	\$4
POTATO STEAK FRIES	\$4
GRILLED ASPARAGUS	\$4
SPAGHETTI GARLIC OLIVE OIL	\$4

NORWEGEAN SALMON



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CREPE SUZETTE



CHOCOLATE LAVA CAKE



DESSERT

CLASSIC TIRAMISU	\$8
<i>Espresso-Soaked Lady Fingers with Mascarpone Cream, Cocoa Powder and Berries Sauce</i>	
PASSION FRUIT CRÈME BRULÉE	\$8
<i>With Passion Fruit Sorbet</i>	
WARM APPLE CRUMBLE A LA MODE	\$10
<i>Served with Vanilla Ice Cream</i>	
CHOCOLATE LAVA CAKE	\$10
<i>Dark Chocolate Ganache, Raspberry Sauce</i>	
CREPE SUZETTE	\$10
<i>French Pancake with Caramelized Orange Butter Sauce and Vanilla Ice cream</i>	
SEASONAL FRUIT PLATE	\$8
<i>Freshly Sliced Seasonal Fruits</i>	

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