



# ELEPHANT LOUNGE

## BEVERAGE MENU

### LAO ARABICA

#### Hot

Americano, Espresso	35,000
Espresso Machiato	45,000
Double Espresso	55,000
Cappuccino, Café Latte, Flat White,	59,000
Double Espresso Macchiato, Mocha, Hot Chocolate, Hot Matcha Latte	65,000

#### ICED

Iced Americano	45,000
Iced Latte, Iced Cappuccino	65,000
Iced Mocha, Iced Chocolate	69,000
Iced Matcha Latte	69,000

### DILMAH t-Series

Brilliant Breakfast, Earl Grey, Rose with French Vanilla, Green with Jasmine Flowers, Green Sencha, Pure Camomile	59,000
Pu-Erh No.1, Lapsang Souchong, Tie Guan Yin Oolong	79,000

### MOCKTAILS

<b>Lao Lemonade</b>	79,000
Coconut Malee, Coriander, Lime juice, Almond syrup, Ginger ale	
<b>Passion Fruit &amp; Ginger</b>	79,000
Passionfruit Puree, Orange juice, Ginger Juice, Caramel syru, Soda water	
<b>Berry Fizz</b>	79,000
Raspberry Puree, Vanilla syrup, Lime juic, Soda water, Rosemary	

### SMOOTHIES & SHAKES

<b>Funny Monkey</b>	79,000
Banana, Vanilla Ice-cream, caramel and whipped cream	
<b>Chocomint</b>	79,000
Chocolate Ice-cream, fresh mint, whipped cream	
<b>Bloody Fresh</b>	79,000
Mixed berries, fresh orange, carrot, plain yoghurt, lime	
<b>Greenland</b>	79,000
Cucumber, green apple, fresh celery, pineapple, ginger & honey	

### OTHER DRINKS

<b>Soft Drinks</b>	39,000
Coca Cola, Coke Zero, Sprite, Soda water, Tonic, Manao soda, Ginger Ale	

#### Water



<b>Acqua Panna</b>	79,000   129,000
Italy 250ml   750ml	
<b>San Pellegrino</b>	119,000   159,000
Italy 250ml   750ml	


### FRESH JUICES & SHAKES

<b>Orange</b>	139,000
<b>Pineapple</b>	79,000
<b>Watermelon</b>	49,000
<b>Apple</b>	99,000
<b>Coconut</b>	79,000

All prices are in Lao Kip and subject to 10% VAT and 10% service charge



**Mezze Plate**   199,000  
Olives, sundried tomatoes, feta cheese, artichoke, tzatziki, hummus, baba ghanoush, vegetarian kofta garlic butter pita bread and fresh herbs.

**Mexican Beef Nachos**  125,000  
Corn tortilla, ground Mexican spiced beef, pickled jalapeños, cheese, avocado mash, sour cream and tomato salsa.


**Edamame Beans**  79,000  
Steamed edamame beans with salt.

**Chinese Scallion Pancakes** (6 pieces)   95,000  
Fried homemade scallion pancakes served with Chinese soy sauce.





**Sticky Vietnamese Chicken** (6 pieces)   95,000  
Sweet and spicy chicken served with spicy mint sauce.



**Deep-Fried Pork Spring Roll** (6 pieces)   95,000  
Served with sweet chili sauce.




## DESSERTS

**Tropical Fruit Platter**   95,000  
3 kinds of assorted sliced fruits.


**Caramelized Apple Tatin**     95,000  
Baked caramelized rum apple tart, vanilla ice cream and vanilla cream.




**Chocolate & Caramel Tart**     95,000  
Dark chocolate tart base with homemade salted caramel and chocolate ganache served with custard.

**Mango Sticky Rice**   95,000  
Butterfly pea flower infused sticky rice, fresh mango and coconut sauce.


**Ice Cream and Sorbet Selection**    79,000  
Your choice of three homemade ice cream and sorbet  
Chocolate, vanilla, strawberry, coconut or mango.

## KIDS SELECTION

**Chicken Nuggets** (6 pieces)  95,000  
Chicken nuggets served with French fries and ketchup.

**Mini Hot Dogs** (2 pieces)    89,000  
Homemade milk bun, pork sausage, mayonnaise and ketchup served with French fries.

**Toasted Ham and Cheese Sandwich**    95,000  
White sandwich, mayonnaise, cheddar and ham served with French fries

**Barbecue Pork Fried Rice**     95,000  
Stir fried rice red barbecue pork, vegetables and oyster sauce



## WINES BY GLASS

**Sparkling Wine**  
Jacob's Creek Sparkling Wine, Chardonnay, Pinot Noir, Australia 179,000

**White Wine**  
Anastasia Collection, Sauvignon Blanc, Chile 119,000  
Jacob's Creek Classic Chardonnay, Australia 159,000  
Viñas del Vero Colección Gewurztraminer, Spain 159,000

**Red Wine**  
Anastasia Collection, Cabernet Sauvignon, Chile 119,000  
Rawson's Retreat Shiraz Cabernet, Australia 159,000  
Matua Marlborough Pinot Noir, New Zealand 219,000

**Dessert Wine**  
Moscato Fragantia No 6, Spain 129,000  
Porto Westport Fine Tawny, Portugal 99,000

**CHAMPAGNE & SPARKLING WINE**  
Prosecco Tini Extra Dry, Italy 799,000  
Jacob's Creek Sparkling, Chardonnay, Pinot Noir, Australia 850,000  
Jacob's Creek Sparkling Rosé, Australia 899,000  
Champagne Mumm, Cordon Rouge, France 2.399,000  
Champagne Ernest Rapeneau Brut, France 1.899,000

**WHITE WINE**  
Matua Marlborough Sauvignon Blanc, New Zealand 999,000  
Domaine Petit Château Cuvée Prestige, Chardonnay, Val de Loire, France 899,000  
Pinot Grigio D.O.C Delle Venezie La Poesie, Italy 799,000  
Jacob's Creek Classic Chardonnay, Australia 799,000  
Viñas del Vero Colección Gewurztraminer, Spain 899,000

**ROSE WINE**  
Cuvée Tradition Coteaux d'Aix-en-Provence Rosé, France 999,000  
Planeta Rosé Sicilia D.O.C, Italy

**RED WINE**  
Chemin des Papes Côtes du Rhône, France 999,000  
Honoro Vera Organic, Monastrell, Spain 899,000  
Matua Marlborough Pinot Noir, New Zealand 1.299,000  
Rawson's Retreat Shiraz Cabernet, Australia 799,000  
Tordelcolle Montepulciano D'Abruzzo D.O.C Riserva, Italy 799,000  
Jacob's Creek Classic Merlot, Australia 850,000

**DESSERT WINE**  
Moscato Fragantia No 6, Spain 599,000  
Porto Westport Fine Tawny, Portugal 999,000



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# ELEPHANT LOUNGE

## AMERICAN WHISKY

Jim Beam bourbon	75,000
Jack Daniel's Tennessy	109,000
Wild Turkey 101	109,000
Wild Turkey Rye	99,000
Jameson	89,000

## BLENDED WHISKY

Hibiki Suntory, Japan	699,000
Canadian Club	99,000
Tulamore Dew, Ireland	219,000
J&B Rare	119,000
Ballantine's	69,000
Chivas Regal 12 yo	179,000
Chivas Regal 18 yo	299,000
Royal Salute 21 yo	499,000
Royal Salute 38 yo	2.300,000
JW Black Label	99,000
JW Double Black Label	129,000
JW Gold Label Reserve	259,000
JW Blue Label	539,000
JW King George V	1.200,000

## SINGLE MALT WHISKY

Glenfiddich 12 yo	239,000
Glenfiddich 15 yo	309,000
Glenfiddich 18 yo	395,000
Glenfiddich 21 yo	1.000,000
The Glenlivet 12 yo	249,000
The Glenlivet 15 yo	399,000
The Glenlivet 18 yo	529,000
The Macallan 12 yo	325,000
Macallan 15 yo	499,000
Singleton 12 yo	209,000
Singleton 15 yo	319,000

## COGNAC

Martell VSOP	239,000
Martell XO	799,000
Martell Cordon Bleu	459,000
Beneroy Fine Calvados	99,000
ST. Remy V.S.O.P	79,000

## LIQUEURS

Bailey's	99,000
Grand Marnier	99,000
DOM Benedictine	129,000
Sambuca	99,000
Jägermeister	99,000
Limoncello	99,000












# ELEPHANT LOUNGE

## FOOD MENU












### BREAKFAST

Available only until 01:00 PM





<b>Traditional Big Breakfast</b>  	250,000
Your choice of eggs (Fried, poached, scrambled, boiled, omelet or egg white omelet), bacon, sausage, hash browns, grilled tomatoes, mushrooms, baked beans and toast.	
<b>Warm Pancakes (2 pieces)</b>  	95,000
Salted butter and maple syrup.	
<b>Avocado &amp; Egg Sour Dough</b>  	95,000
Homemade toasted sour dough, mashed avocado, fried eggs.	
<b>French Breakfast Set</b>   	195,000
Freshly baked croissant, pain au chocolat and mini baguettes	
Assorted jams, butter and honey.	
Fresh orange juice	
Coffee or tea of your choice.	

### A LA CARTE MENU






#### SALAD

<b>Caesar Salad</b>  	129,000
Romaine lettuce, crispy bacon, shaved parmesan cheese, garlic butter croutons, homemade Caesar dressing, poached egg, diced poached chicken breast.	
<b>Salmon Poke Bowl</b>  	169,000
Atlantic salmon, brown rice, avocado, cucumber, edamame beans, cherry tomatoes served with spicy sesame dressing.	
<b>Caprese Garden Salad</b>   	150,000
Fresh tomatoes, buffalo mozzarella, local basil, pesto dressing and balsamic reduction.	
<b>Greek Salad</b>    	129,000
Cucumber, cherry tomatoes, red onions, black olives, bell peppers, Feta cheese, served with oregano vinaigrette.	

#### SOUP

<b>Prawn Bisque</b>  	125,000
Creamy prawn bisque served with garlic bread.	
<b>Pho Bo</b>  	125,000
Traditional Vietnamese noodle beef soup with beef balls, onions and spring onions.	
Condiments – Lettuce   Chili   Long beans   Local basil.	

#### LIGHT BITES

<b>Shawarma Wrap</b>  	125,000
Marinated chicken, fresh tomatoes, cucumber, onions, garlic cream sauce and sriracha mayonnaise.	
<b>Beetroot &amp; Tofu Spring Rolls</b> (6 pieces)   	125,000
Fresh rice paper rolls, fried tofu, steamed beetroot, spring onions, lettuce and coriander served with sesame dressing.	







# ELEPHANT LOUNGE



## DRAUGHT BEER

Beerlao 49,000

## BOTTLED BEER

Heineken 79,000  
 Beerlao Lager 59,000  
 Beerlao Gold 65,000  
 Beerlao Dark 65,000  
 Corona 145,000  
 Kronenbourg 1664 Blanc 89,000  
 Carlsberg 59,000

## APÉRITIF

Martini Extra Dry 69,000  
 Martini Bianco 69,000  
 Martini Rosso 69,000  
 Campari 109,000  
 Ricard Pastis de Marseille 89,000

## VODKA

Absolut 99,000  
 Belvedere 199,000  
 Grey Goose 189,000  
 Ciroc 119,000

## GIN

Gordon's 79,000  
 Bombay Sapphire 119,000  
 Hendrick's 209,000  
 Tanqueray N. Ten 109,000  
 Tanqueray Flor De Sevilla 79,000  
 Four Pillars Bloody Shiraz 139,000  
 Plymouth 99,000  
 Sipsmith 199,000  
 Drumshanbo Gunpowder 209,000

## RUM

Zacapa 23 299,000  
 Havana Club 3 yo 99,000  
 Captain Morgan Spiced 75,000  
 Captain Morgan Black 79,000  
 Myer's Dark 65,000  
 Laodi White 99,000  
 Laodi Dark 115,000

## TEQUILA

Jose Cuervo Gold 109,000  
 Don Julio Reposado 209,000  
 Patron Añejo 249,000



# ELEPHANT LOUNGE




## MAIN DISHES

**Crowne Plaza Club Sandwich**   169,000

Chicken, mayonnaise, crispy lettuce, tomatoes, fried eggs, cheese and bacon, served with French fries and ketchup.

**The Dude Burger**    179,000

Charcoal bun, beef patty, potato mash, mushroom gravy, served with French fries and ketchup.

**Spaghetti Mona Lisa**    139,000

Spaghetti pasta, bacon, onions, spinach, creamy tomato sauce topped with Parmesan cheese and served with garlic bread.

**Beef Lasagna**    175,000

Homemade beef lasagna served with green salad.

**Roasted Vegetables Focaccia**    149,000

Beetroot hummus, artichoke, sun dried tomatoes, roasted vegetables, basil, rocket and goat cheese mousse and pepper coulis.

**Tofu Steak**  145,000

Grilled marinated fresh tofu, ratatouille, rice pilaf and tomato salsa.

**Bangers & Mash**    199,000

Cumberland pork sausages, mashed potatoes, green peas and onion gravy.

**Margarita Pizza**   135,000

Napoli sauce, mozzarella, fresh tomatoes, local basil.

**Prosciutto Pizza**   185,000

Napoli sauce, burrata, Prosciutto ham, fresh rocket and olive oil.

**4 Cheese**    185,000

Napoli sauce, mozzarella, gorgonzola, brie cheese and parmesan

**Smoked Salmon**   185,000

Cream base pizza with shallots, dill, capers and smoked salmon



**Mexican**   185,000

Napoli sauce, mozzarella, spiced minced beef, sweet corn, peppers, kidney beans, green chilis, sour cream and cilantro.

**Pizza Gambas**   195,000

Napoli sauce, mozzarella, prawns, roasted garlic, parsley and chili flakes

## LOCAL FAVOURITES

**Chicken Pad Thai**     135,000

Tofu, chicken and rice noodles finished with a tangy tamarind sauce and fresh lime, served with condiments.

**Seafood Fried Rice**    169,000

Stir fried rice with prawns, squids, vegetables, oyster sauce, served with fried eggs.


**Green Noodles Peking Duck**   139,000

Stir fried green noodles with peking duck, mushrooms, bok choy, soya and peanut sauce.

## LIGHT SNACKS

**Homemade Meat Pie** (3 pieces)   89,000

Minced beef pastries served with ketchup.

**Charcuterie Board**   250,000

Paris ham, Prosciutto ham, mortadella, dry sausage, infused olives, pickled shallots and toasted baguette.

**Cheese Platter**     250,000

Brie, blue, edam and gouda cheese served with dried nuts, dried fruits, quince paste and crackers.





ELEPHANT  
LOUNGE



**COCKTAILS**

**Aperol Spritz** 129,000

Aperol, sparkling wine, soda water

**Negroni** 109,000

Gin, Campari and sweet red vermouth

**Manhattan** 109,000

Bourbon, sweet vermouth, Angostura bitters

**Cosmopolitan** 109,000

Citron vodka, orange liqueur, cranberry juice and lime

**Margarita** 109,000

Tequila blanca, orange liqueur, lime

**Daiquiri** 109,000

Rum, lime and sugar

**Whiskey Sour** 109,000

Bourbon whiskey, sugar, lime and egg white (optional)

**Vodka Sour** 109,000

Your choice of Raspberry, Mandarine, Peach, Pear or Blackcurrant vodka, lime, sugar, Orange bitters and egg white (optional)

**Long Island Iced Tea** 109,000

Vodka, gin, rum, tequila blanca, orange liqueur, lime and Coke

**Mojito** 109,000

Rum, mint, lime, sugar and splash of soda water

**Caipirinha** 109,000

Cachaça, demerara sugar and lime

**Old-fashioned** 109,000

Bourbon whiskey, sugar and Angostura bitters

**Espresso Martini** 109,000

Vodka, coffee liqueur, shot of espresso

**Piña Colada** 109,000

Rum, coconut cream, pineapple

**Dry Martini** 109,000

**Have it your way:**

1. Choose Vodka or Gin
2. Dry or wet (depends on qty of vermouth)
3. Shake it or stir
4. Olives or lemon peel as a garnish
5. Drop of Orange bitter? Hm, why not?
6. Let us know if you would like it to be served "Dirty" (with olive brine)"



**FOOD MENU**