



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

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

SMOOTHIES & SHAKES

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

OTHER DRINKS

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

Water



Acqua Panna	79,000 129,000
Italy 250ml 750ml	
San Pellegrino	119,000 159,000
Italy 250ml 750ml	

FRESH JUICES & SHAKES


Orange	139,000
Pineapple	79,000
Watermelon	49,000
Apple	99,000
Coconut	79,000

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

Salted Mix Nuts  79,000
Assorted salted peanuts and cashew nuts.

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.

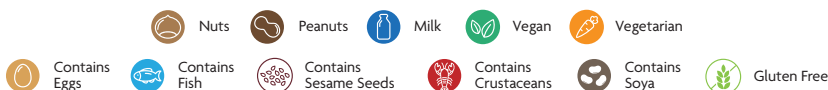
KIDS SELECTION

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



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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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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

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FOOD MENU












BREAKFAST

Available only until 01:00 PM





Traditional Big Breakfast  	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.	
Warm Pancakes (2 pieces)  	95,000
Salted butter and maple syrup.	
Avocado & Egg Sour Dough  	95,000
Homemade toasted sour dough, mashed avocado, fried eggs.	
French Breakfast Set   	189,000
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

Caesar Salad  	129,000
Romaine lettuce, crispy bacon, shaved parmesan cheese, garlic butter croutons, homemade Caesar dressing, poached egg, diced poached chicken breast.	
Salmon Poke Bowl  	159,000
Atlantic salmon, brown rice, avocado, cucumber, edamame beans, cherry tomatoes served with spicy sesame dressing.	
Caprese Garden Salad   	150,000
Fresh tomatoes, buffalo mozzarella, local basil, pesto dressing and balsamic reduction.	
Greek Salad    	129,000
Cucumber, cherry tomatoes, red onions, black olives, bell peppers, Feta cheese, served with oregano vinaigrette.	

SOUP

Prawn Bisque  	129,000
Creamy prawn bisque served with garlic bread.	
Pho Bo  	125,000
Traditional Vietnamese noodle beef soup with beef balls, onions and spring onions.	
Condiments – Lettuce Chili Long beans Local basil.	

LIGHT BITES

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



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BEVERAGE MENU



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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



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MAIN DISHES

Crowne Plaza Club Sandwich   149,000

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    135,000

Napoli sauce, mozzarella, gorgonzola, brie cheese and parmesan

Smoked Salmon   165,000

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

Mexican   140,000

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

Pizza Gambas   169,000

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    159,000

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.





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COCKTAILS

Aperol Spritz Aperol, sparkling wine, soda water	129,000
Negroni Gin, Campari and sweet red vermouth	109,000
Manhattan Bourbon, sweet vermouth, Angostura bitters	109,000
Cosmopolitan Citron vodka, orange liqueur, cranberry juice and lime	109,000
Margarita Tequila blanca, orange liqueur, lime	109,000
Daiquiri Rum, lime and sugar	109,000
Whiskey Sour Bourbon whiskey, sugar, lime and egg white (optional)	109,000
Vodka Sour Your choice of Raspberry, Mandarine, Peach, Pear or Blackcurrant vodka, lime, sugar, Orange bitters and egg white (optional)	109,000
Long Island Iced Tea Vodka, gin, rum, tequila blanca, orange liqueur, lime and Coke	109,000
Mojito Rum, mint, lime, sugar and splash of soda water	109,000
Caipirinha Cachaça, demerara sugar and lime	109,000
Old-fashioned Bourbon whiskey, sugar and Angostura bitters	109,000
Espresso Martini Vodka, coffee liqueur, shot of espresso	109,000
Piña Colada Rum, coconut cream, pineapple	109,000
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