

BEVERAGE MENU

CHILLED COFFEE CRAFT

Yuzu Espresso Tonic	150,000
Espresso, Yuzu Puree, Tonic	
Mango Time	150,000
Espresso, Mango Puree, Unsweetened Condense, Vanilla Syrup, Heavy Cream	
Tiramisu Coffee (Contains Alcohol)	150,000
Double Espresso, Amaretto Liqueur, Mascarpone, Simple Syrup, Heavy Cream	

LAO ARABICA

Hot	
Americano, Espresso	50,000
Espresso Macchiato	60,000
Double Espresso	70,000
Cappuccino, Café Latte, Flat White	80,000
Mocha, Hot Chocolate, Hot Matcha Latte	90,000
ICED	
Iced Americano	60,000
Iced Latte, Iced Cappuccino	90,000
Iced Mocha, Iced Chocolate, Iced Matcha Latte	90,000
*Add Almond or Soya Milk to your Coffee for an Additional	15,000

DILMAH t-Series

Brilliant Breakfast, Earl Grey, Rose with French Vanilla, Green with Jasmine Flowers, Green Sencha, Pure Camomile	80,000
Pu-Erh No.1, Lapsang Souchong, Tie Guan Yin Oolong	100,000

MOCKTAILS

Lao Lemonade	120,000
Coconut Juice, Coriander, Lime Juice, Almond Syrup, Ginger Ale	
Passion Fruit & Ginger	120,000
Passion fruit Puree, Orange Juice, Ginger Juice, Caramel Syrup, Soda Water	
Berry Fizz	120,000
Raspberry Puree, Vanilla Syrup, Lime Juice, Rosemary, Soda Water	

SMOOTHIES & SHAKES

Funky Monkey	120,000
Banana, Vanilla Ice-Cream, Caramel, Fresh Milk and Whipped Cream	
Chocomint	120,000
Chocolate Ice-Cream, Fresh Mint and Whipped Cream	
Bloody Fresh	120,000
Mixed Berries, Fresh Orange, Carrot, Plain Yoghurt, Cranberry Juice, Lime	
Greenland	120,000
Cucumber, Green Apple, Fresh Celery, Pineapple, Ginger, Apple Juice & Honey	

OTHER DRINKS

Soft Drinks	55,000
Pepsi Cola, Pepsi Max, 7 Up, Soda Lao, Tonic Water, Manao Soda, Ginger Ale	

Water

Acqua Panna	110,000 175,000
Italy 250ml 750ml	
San Pellegrino	170,000 250,000
Italy 250ml 750ml	

FOOD MENU

PIZZA

Margarita Pizza	● ● ●	250,000
Napoli Sauce, Mozzarella, Fresh Tomatoes, Local Basil		
Frutti Di Mare Pizza	● ● ● ●	325,000
Prawns, Squid and Mussels, Garlic and Oregano Tomato Base and Finished with Anchovies and Lemon Oil		
4 Cheeses & Truffle	● ● ● ●	480,000
Béchamel Base, Mozzarella, Goat Cheese, Gorgonzola, Finished with Burrata and Truffle		
Pepperoni Pizza	● ●	290,000
Pepperoni, With Shredded Mozzarella, Rich Tomato Napoli and Finished with Oregano		
Parma Ham Pizza	● ●	290,000
Cherry Tomatoes, Basil, And Mozzarella, Fresh Shaved Parma Ham		

DESSERTS

Mango Sticky Rice With Coconut Sorbet	●	165,000
Sticky Rice Pandan, Fresh Mango, Dried Coconut, Coconut Ice Cream		
Banana Caramel Chocolate Mousse with Choco Ice-Cream	● ●	155,000
Banana Caramel Mousse, Chocolate Cream, Vanilla Tart, Chocolate Ice-cream		
Thai Tea Tiramisu with Vanilla Ice-Cream	● ●	155,000
Lady finger, Thai Tea Custard, Mascarpone Cream, Vanilla Ice-Cream		
Ice-Cream & Sorbet Selection	●	115,000
Your Choice of Ice-Cream and Sorbet-Chocolate, Vanilla, Strawberry, Coconut		
Tropical Fruit Platter	●	175,000
Assorted Slices Fresh Fruits		



 Nuts  Peanuts  Milk  Vegan  Vegetarian  Gluten  Sulphur Dioxide  Contains Mollusc
 Contains Eggs  Contains Fish  Contains Sesame Seeds  Contains Crustaceans  Contains Soya  Gluten Free

All Prices Are Inclusive of 10% Service Charge and 10% VAT

FRESH JUICES & SHAKES

Orange	170,000
Coconut	170,000
Apple	160,000
Watermelon	100,000
Pineapple	120,000
Carrot	100,000

WINES BY GLASS

Sparkling Wine	
Jacob's Creek Sparkling Wine, Chardonnay, Pinot Noir, Australia	250,000
White Wine	
Anastasia, Sauvignon Blanc, Chile	180,000
Jacob's Creek Classic Chardonnay, Australia	250,000

Red Wine

Anastasia, Cabernet Sauvignon, Chile	180,000
Rawson's Retreat Shiraz Cabernet, Australia	250,000

WINE BY BOTTLE

CHAMPAGNE & SPARKLING WINE

Champagne Mumm, Cordon Rouge, France	4,000,000
Champagne Ernest Rapeneau Brut, France	2,700,000
Jacob's Creek Sparkling, Chardonnay, Pinot Noir, Australia	1,250,000
Jacob's Creek Sparkling Rosé, Australia	1,350,000
Prosecco Tini Extra Dry, Italy	1,200,000

WHITE WINE

Matua Marlborough Sauvignon Blanc, New Zealand	1,950,000
Domaine Petit Château Cuvée Prestige, Chardonnay, Val de Loire, France	1,300,000
Pinot Grigio D.O.C Delle Venezie Botter, Italy	1,000,000
Jacob's Creek Classic Chardonnay, Australia	1,200,000
Viñas Del Vero Colección Gewurztraminer, Spain	1,450,000

ROSE WINE

Cuvée Tradition Coteaux d'Aix-en-Provence Rosé, France	1,550,000
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RED WINE

La Fiole Côtes du Rhône, France	1,650,000
Honoré Vera Organic, Monastrell, Spain	1,450,000
Matua Marlborough Pinot Noir, New Zealand	2,100,000
Rawson's Retreat Shiraz Cabernet, Australia	1,200,000
Tordelcolle Montepulciano D'Abruzzo D.O.C Riserva, Italy	1,100,000
Jacob's Creek Classic Merlot, Australia	1,300,000

All Prices Are Inclusive of 10% Service Charge and 10% VAT



ELEPHANT LOUNGE

AMERICAN WHISKY

Jack Daniel's Tennessee
Jim Beam bourbon
Wild Turkey 101

180,000 | Bottle 2,700,000

145,000
170,000

BLENDED WHISKY

Royal Salute 38 YO
Royal Salute 21 YO
Chivas Regal 18 YO
Chivas Regal 12 YO
Hibiki Suntory, Japan
Johnny Walker King George V
Johnny Walker Blue Label
Johnny Walker Gold Label Reserve
Johnny Walker Double Black Label
Johnny Walker Black Label
Jameson
Tulamore Dew, Ireland
Ballantine's
Canadian Club
J&B Rare

3,000,000

700,000

405,000

240,000 | Bottle 5,100,000

900,000

1,500,000

700,000

400,000

175,000 | Bottle 3,750,000

135,000

120,000

300,000

100,000

145,000

165,000 | Bottle 2,600,000

SINGLE MALT WHISKY

The Glenlivet 18 YO
Singleton 15 YO
Glenfiddich 12 YO

700,000

420,000

320,000 | Bottle 4,750,000

COGNAC

Martell X.O
Martell Cordon Bleu
Martell V.S.O.P
Beneroy Fine Calvados

1,200,000

1,000,000

350,000 | Bottle 7,450,000

130,000

LIQUEURS

Bailey's
Sambuca
Jägermeister
Grand Marnier
D.O.M Benedictine

135,000

135,000

135,000

135,000

175,000



ELEPHANT LOUNGE

FOOD MENU

BREAKFAST ALL DAY

Traditional Big Breakfast



325,000

Your Choice of Eggs (Fried, Poached, Scrambled, Boiled, Omelet or Egg White Omelet), Bacon, Sausage, Hash Browns, Grilled Tomatoes, Mushrooms, Baked Beans and Toast

The Ultimate Avocado Toast



175,000

Beetroot Hummus, Poached Eggs, Avocado and Hollandaise

Eggs Benedict English Muffin



305,000

Poached Eggs, Smoked Salmon, Spinach and House Made Hollandaise, English Muffin

SALADS

Caesar Salad, Parmesan Flakes, Garlic Croutons, Bacon



160,000

With Char Grilled Tiger Prawns with Lemon Caper Butter



280,000

With Homemade Smoked Salmon

280,000

With Char Grilled Chicken Breast

220,000

Salmon Poke Bowl



305,000

Atlantic Salmon, Brown Rice, Avocado, Cucumber, Edamame Beans, Cherry Tomatoes with Spicy Sesame Dressing

Burrata Salad



350,000

Tomatoes, Basil, Avocado, Buffalo Mozzarella Drizzled, Balsamic Dressing

SOUPS

Char Siew BBQ Pork Noodle Soup



150,000

Beef Broth, Homemade Wantons, Noodles, Bok Choy and Fried Shallots

Beef "Pho"



150,000

36 Hours Slow Cooked Vietnamese Noodle Beef Soup, Spring Onions

Lettuce, Chili, Long Beans, Local Basil

TO SHARE

Charcuterie Board



340,000

Paris Ham, Prosciutto Ham, Mortadella, Dry Sausage, Chicken Paté Infused Olives, Served with Pickled Shallots and Toasted Baguette

Cheese Platter



550,000

Brie, Blue, Edam and Gouda Cheese Served with Dried Nuts, Dried Fruits, Quince Paste and Crackers

Maxican Beef Nachos



240,000

Nacho Chips, Cheesy Dip, Tomato Salsa, Sour Cream, Guacamole and Beef Sauce

Shrimp Fritters



275,000

Deep-Fried Shrimp, Served with Red Curry Mayo

Beetroot & Tofu Spring Roll



135,000

Fresh Rice Paper Rolls, Fried Tofu, Beetroot, Spring Onions, Lettuce, Coriander, and Sesame Dressing

Chicken Gochujang



165,000

Deep Fried Chicken Wings, Spicy Honey Gochujang Sauce



BEVERAGE MENU



ELEPHANT LOUNGE

DRAUGHT BEER

Beer Lao 350 ml | 3L Tower

85,000 | 550,000

BEER CAN

Kronenbourg 1664 Blanc 150,000
 Carlsberg 95,000
 Beer Lao Dark 95,000
 Beer Lao Gold 95,000
 Beer Lao 75,000
 Beer Lao White 95,000
 Beer Lao IPA 95,000
 Somersby 75,000

APÉRITIF

Campari 150,000 | Bottle 2,390,000
 Ricard Pastis de Marseille 150,000 | Bottle 2,390,000
 Martini Extra Dry 100,000 | Bottle 1,595,000
 Martini Bianco 100,000 | Bottle 1,595,000
 Martini Rosso 100,000 | Bottle 1,595,000

VODKA

Belvedere 270,000
 Grey Goose 250,000 | Bottle 5,350,000
 Ciroc 165,000
 Absolut Blue 140,000 | Bottle 2,250,000

GIN

Drumshanbo Gunpowder 285,000 | Bottle 4,545,000
 Sipsmith 275,000 | Bottle 4,385,000
 Hendrick's 285,000 | Bottle 6,100,000
 Tanqueray N. Ten 200,000
 Plymouth 200,000
 Bombay Sapphire 165,000 | Bottle 2,650,000
 Lao Gin 155,000

RUM

Captain Morgan Spiced Gold 105,000
 Havana Club Añejo 3 Años 135,000 | Bottle 2,000,000
 Captain Morgan Black 110,000

TEQUILA

Patron Añejo 350,000
 Don Julio Reposado 300,000
 Jose Cuervo Especial Gold 155,000 | Bottle 3,000,000



ELEPHANT LOUNGE

FOOD MENU

Falafel Bites with Lemon Twist Hummus 145,000
 Chickpea, Lemon, Red Onion, Parsley, Coriander, Olive Oil

Deep-Fried Soft Shell Crab 260,000
 Soft Shell Crabs, Served with Chili Sambal Sauce

Gambas Al Ajillo 230,000
 Prawn, Butter Garlic, Parsley and White Wine

COMFORT MAIN SELECTION

Club Sandwich 330,000
 Chicken, Mayonnaise, Crispy Lettuce, Tomatoes, Fried Eggs, Cheese, Bacon, French Fries

Triple Cheddar Cheese Beef Burger 260,000
 Beef Burger, Lettuce, Pickles, Cheese Cheddar, Caramelized Onion, Mustard, French Fries

Spicy Jeow Bong Burger 260,000
 Beef Burger, Charcoal Buns, Jeow Bong, Mayonnaise, Tomato, Roasted Pineapple, Guacamole, French Fries

Char Kway Teow 200,000
 With Your Choice of Beef, Pork or Chicken with Rice Noodle, Egg, Bean Sprout, Onion, Local Chive

With Prawn 190,000
 With Beef 145,000
 With Pork 145,000
 With Chicken 115,000

Char Kway Teow Vegetarian 200,000
 Vegetables, Rice Noodle, Egg, Bean Sprouts, Onion, Local Chive

Asian Fried Rice 295,000
 Stir Fried Rice with Vegetables, Oyster Sauce, Fried Egg
 With Your Choice Of:
 Soft-Shell Crab and Crab Meat 145,000
 Chicken or Pork 125,000
 Vegetarian



 Nuts  Peanuts  Milk  Vegan  Vegetarian  Gluten  Sulphur Dioxide  Contains Mollusc
 Contains Eggs  Contains Fish  Contains Sesame Seeds  Contains Crustaceans  Contains Soya  Gluten Free



ELEPHANT LOUNGE



COCKTAILS

Aperol Spritz	250,000
Aperol, Sparkling Wine, Soda Water	
Mojito	200,000
Rum, Mint, Lime, Sugar and Splash of Soda Water	
Long Island Iced Tea	200,000
Vodka, Gin, Rum, Tequila Blanca, Orange Liqueur, Lime and Cola	
Cosmopolitan	200,000
Citron Vodka, Orange Liqueur, Cranberry Juice and Lime	
Piña Colada	200,000
Rum, Coconut Cream, Pineapple	
Margarita	200,000
Tequila Blanca, Orange Liqueur, Lime	
Whiskey Sour	200,000
Bourbon Whiskey, Sugar, Lime and Egg White (optional)	
Vodka Sour	200,000
Your Choice of Raspberry, Mandarine, Peach, Pear or Blackcurrant Vodka, Lime, Sugar, Orange Bitters and Egg White (optional)	
Negroni	200,000
Gin, Campari and Sweet Vermouth	
Old-fashioned	200,000
Bourbon Whiskey, Sugar and Angostura Bitters	
Espresso Martini	200,000
Vodka, Coffee Liqueur, Shot of Espresso	
Dry Martini	200,000
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