

*Vins au Verre – Wine by the Glass* 15cl

*Blanc White*

Caracter - Chenin Blanc, Chardonnay - Argentina	45,000,-
Pinot Grigio - Tavernello - Italy	60,000,-
Château de la Vielle Tour Blanc - Sémillon, Sauvignon Blanc, Muscadelle - France	85,000,-

*Rouge – Red*

Caracter - Cabernet Sauvignon, Merlot - Argentina	55,000,-
Robertson - Pinot Noir - South Africa	70,000,-
I Muri - Negroamaro - Italy	75,000,-
Mouton Cadet - Merlot, Cabernet Franc, Cabernet Sauvignon - France	90,000,-

*Pétillant – Sparkling*

Angove Chalk Hill Blue - Chardonnay - Australia	80,000,-
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*Les Apéritifs*

Kir Vin Blanc	50,000,-
Kir Royal	86,000,-
Campari	35,000,-
Martini, Cinzano	40,000,-
Ricard, Pastis	45,000,-

*Beers*

Somersby ( Apple Cider )	40.000,-
Beer Lao	40.000,-
Beer Lao Dark, Tiger Beer	45.000,-
Beer Lao Gold	50.000,-
1664, 1664 Blanc	55.000,-
Heineken, Carlsberg	55.000,-

*Soft Drinks, Water*

Soda Water	27.500,-
Mineral Water	27.500,-
Brand Name Soft Drinks	30.000,-
Evian	40.000,-
Perrier	55.000,-

*Fresh Fruit Juices*

Lime Juice	35.000,-
Pineapple, Water mellon	45.000,-
Papaya, Melon	45.000,-
Mixed Fruits	50.000,-
Orange Juice	50.000,-

*Les Cocktails*

Singapore Sling	80,000,-
Mai Tai	
Margarita	
Dry Martini	
Long Island	
Tequila Sunrise	

*Les Cocktails*

Settha Delice	70,000,-
Gin Fizz	
Vodka Martini	
Bloody Mary	
Cosmopolitan	
White Russian	
Blue Lagoon	

*Les Cocktails*

Daiquiri	60,000,-
Caipiroska	
Americano	
Ti Punch	

*Les Cocktails*

Black Russian	
Cuba Libre	
Pina Colada	
Mojito	

*Les Mocktails*

Fruit Punch	45.000,-
Builder	
Virgin Colada	

*Iced Beverages*

Iced Tea, Lemon Tea	30.000,-
Iced Coffee	35.000,-
Iced Cappuccino, Latté, Chocolate	40.000,-

*Selection of Tea*

Jasmine, Green Tea, Earl Grey,	30.000,-
Darjeeling, Chamomile, Lipton, Peppermint	

*Hot Beverages*

Espresso	25.000,-
Double Espresso	35.000,-
Cappuccino, Café Latté, Hot Chocolate	45.000,-

### *The Salads*

Tam Som

*A special way of serving raw Vegetables or Fruit as a salad  
Please inform your waiter if you like your choice spicy or mild*

Hoong - Green Papaya	45,000,-
Ken Ngya - Pomelo ( <i>this version is arranged with dried Shrimp</i> )	65,000,-
Salade de Fromage bleu, salade verte, noix rôties, pommes et échalotes marinées <i>Blue cheese salad, green salad, roasted nuts, apple and fried shallots</i>	80,000,-
Salade de saison aux crevettes, laitue, mangue, pomélo, concombre et tomates cerises <i>Seasonal salad with shrimps, mango, pomelo, cucumber and cherry tomato</i>	100,000,-

### *The Soups*

Soupe froide d'asperges, Crostini salade de crevettes et canard fumé, yaourt local, l'huile de paprika <i>Chilled asparagus soup, a toast of shrimp and smoked duck salad, local yogurt, paprika oil</i>	80,000,-
Soupe à l'oignon et son dôme ( 25 minutes de préparation ) <i>French Onion Soup with its dome ( 25 minutes preparation )</i>	80,000,-

### *The Spring Rolls*

Pan Jor Khao <i>Fresh Spring Rolls wrapped in Rice paper and Peanut dip</i>	60,000,-
Jor Jurn <i>Fried Spring Rolls with Vegetables, Meat and Peanut dip</i>	60,000,-

### *The Starters*

Tartelette aux champignons et bacon gratiné au gouda, œuf frit et purée d'herbes <i>Mushrooms tart, gratinated bacon with gouda cheese, fried egg and mashed herbs</i>	70,000,-
Tataki de Thon rouge, mayonnaise au gingembre, radis, échalotes marinées et riz soufflé <i>Red Tuna tataki, ginger mayonnaise, radish, marinated shallots and puffed rice</i>	100,000,-
Saumon fumé, yaourt du Laos à la moutarde, pomme, algue de rivière, câpre frit, citron vert grillé <i>Smoked salmon, Lao yogurt with mustard, apple, riverweed, fried caper and grilled lime</i>	120,000,-

### *The Pastas & Risotto*

Ravioli à la courge, beurre noisette aux amandes, épinard du Laos, tomates cerise <i>Squash ravioli, almond peanut butter, Laotian spinach, cherry tomato</i>	70,000,-
Penne aux légumes de saison, pesto d'herbes, huile d'olive, copeaux de parmesan <i>Penne with seasonal vegetables, pesto herbs, olive oil and parmesan flakes</i>	90,000,-
Risotto aux fruits de mer, crevettes, calamars, moules, petit pois, citron confit et basilic <i>Seafood risotto, shrimps, squids, mussels, peas, lemon confit and basil</i>	130,000,-

### *The Breads & Homemade Pizzas*

Club Sandwich <i>Triple-decker toast with Chicken, Egg, Cheese, Lettuce, Tomato and Mayonnaise served with French fries</i>	80,000,-
Settha Palace burger, bacon, fromage, frites et salade <i>Settha Palace burger, bacon, cheese, French fries and salad</i>	90,000,-
Légumes - Vegetables	90,000,-
Thon et tomates - Tuna and tomatoes	110,000,-
Salami et olives - Salami and olives	120,000,-
Jambon et champignons - Ham and mushrooms	120,000,-
Fruits de Mer - Seafood	130,000,-

### *The Dishes*

Pavé de Saumon poêlé, sauce au beurre citronné et épinards <i>Pan-fried Salmon, lemon butter sauce and spinach</i>	180,000,-
Steak frites au beurre maitre d'hôtel <i>Steak and chips with butter maitre d'hôtel</i>	210,000,-