

BEVERAGE MENU

WINE BY THE GLASS

BUBBLY Taverno Organico Prosecco TiNi, Italy	12
WHITE WINE Tini Pinot Grigio Delle, 2022	10
RED WINE Chianti Rossetti DOCG, 2020	10

LOCAL BEERS

BEERLAO Small, Gold, Dark	3
BIG BEERLAO	4
LUANG PRABANG BEER	3
SOMERBY	3

IMPORTED BEERS

CARLSBERG	3
CARLSBERG 0.0	5
SOMERSBY 0.0	5
1664	3

VODKA

BELVEDERE, GREY GOOSE PURITY, REYKA	12
ABSOLUT VANILLA, MANGO, MANDARIN	7

GIN

TANQUERAY	7
BOMBAY SAPPHIRE, BEEFEATER	7

RUM

BRUGAL 1888 GRAN RESERVA	12
BRUGAL SIGLO DE ORO	12
CAPTAIN MORGAN Original Spiced Gold	6
HAVANA CLUB 7 YEARS	6
BACARDI SUPERIOR	6

TENNESSEE & BOURBON

JACK DANIEL'S	7
JIM BEAM	7

BRANDY

CAMUS COGNAC XO	18
CAMUS COGNAC VSOP	10
BRUGAL SIGLO DE ORO	15

TEQUILA

OLMECA Silver, Gold	7
JOSE CUERVO Silver, Gold	12

NON-ALCOHOLIC COCKTAILS

LIME SODA, VIRGIN MOJITO, FRUIT PUNCH, PINA COLADA	7
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SOFT DRINKS

PEPSI. PEPSI ZERO .7 UP. MIRINDA SODA WATER, TONIC WATER, SODA LAO CITRUS	3
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JUICES & BLENDS

PINEAPPLE	3
MELON	3
WATERMELON	3
ROSELLA, LEMONGRASS & MINT ICED TEA	3
CARROT & GINGER BLEND WATERMELON & MINT BLEND	3

WATER

LOCAL STILL WATER	3
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TEA OR COFFEE (HOT OR ICED)

CAPPUCCINO	3
LATTE	3
ESPRESSO	3
ENGLISH BREAKFAST TEA	3
CHAMOMILE TEA	3
GREEN TEA	3
MINT TEA	3

COCKTAILS

MOJITO rum, lime juice, mint leaves, sugar, soda water	9
KAFFIR LIME LEMONADE gin, lime wedge, kaffir lime leaves, syrup, lime juice, tonic water	8
LONG ISLAND ICED TEA gin, tequila, vodka, rum, triple sec, lime juice, cola	9
PINA COLADA rum, coconut cream, pineapple juice	9
THE MAI TAI white rum, dark rum, triple sec, orgeat syrup, lime juice, orange juice, pineapple juice	9
CAIPIRINHA cachaça, sugar, lime wedge	9
HONEY DAIQUIRI Laodi white rum, lime juice, honey, syrup	9
GIN SOUR gin, lime juice, syrup	9
NEW YORK SOUR whiskey, red wine, lime juice, syrup, garnish with orange wedge	9



HAPPY HOURS
3 PM - 5 PM

POOLSIDE BAR FOOD MENU

AVANI+
Luang Prabang

SALAD AND LIGHT BITES

- QUINOA** \$8
served with grilled pumpkin, walnut, pistachio, and arugula leaves with a maple syrup dressing topped with pumpkin seeds
- CHICKEN CAESAR** \$9
grilled chicken with lettuce, deep-fried croutons, parmesan flakes, crispy bacon, and egg yolk-based Caesar dressing
- LUANG PRABANG SALAD** \$9
a complete meal salad composed of lettuce, boiled egg, beans, croutons, and a rich mayonnaise-based dressing
- POTATO BUCKET** \$5
three types of potatoes fries to perfection: fries, wedges, and chips served with double dips
- FRESH VEGETARIAN** \$6
SPRING ROLLS
Vietnamese rice paper roll, cilantro, sweet basil, and tamarind sauce
- HERBY FRIES** \$4
dry herbs coated Fries served with duo dips
- FISH & CHIPS** \$13
beer batter fried fish fillet, tartar sauce, lemon wedges and fries
- VEGAN WRAP** \$10
Tortilla bread with avocado, tomato, falafel, lettuce, sweet chili pesto dressing, served with homemade pickled vegetables
- PHAD LAO TOFU** \$9
stir-fried Lao noodles with tofu, vegetables, tamarind sauce, and garnished with peanuts
- MIXED SATAY** \$18
grilled chicken, pork, and beef marinated with turmeric and coconut milk, served with peanut sauce

SANDWICHES & BURGERS

SERVED WITH SALAD OR FRIES

- AVANI CLUB** \$10
white toast sandwich, bacon, fried egg, lettuce, grilled chicken, tomato, cheese
- CHICKEN CAESAR WRAP** \$11
Tortilla bread, grilled chicken breast, bacon, lettuce, parmesan dressing
- SURF AND TURF BAGEL** \$11
beef patty, prawns' tempura, lettuce, fried onion rings, sweet garden basil tomato compote with tartare sauce
- AVANI BURGER** \$16
buffalo patty, with bacon, tomato, pickles, caramelized onion, cheese, avocado, and homemade buns
- AVANI SLIDERS** \$16
trio of mini burgers with fish, chicken and buffalo
- MEKONG FISH BURGER** \$14
"fish tempura, with lettuce, tomato, caramelized onion, tangy mayonnaise
- MIGHTY DOUBLE CHICKEN BURGER** \$16
double crumb chicken fillet with lettuce, pickles, tomato, cheese, onion rings, and tomato mayo sauce on a homemade bun
- VEGAN BEYOND MEAT BURGER** \$11
beyond lentil-based patty, avocado, caramelized onion, vegan bun, vegan aioli mayonnaise

PASTAS & PIZZAS

- MARGHERITA PIZZA** \$10
rich tomato-based pizza, with tomato slices and fresh garden basil topped up with mozzarella cheese
- PARMA PIZZA** \$10
parma ham with homegrown arugula leaves enriched with Parmesan flakes and oregano herb
- LOGISTIC PIZZA** \$10
freshly grown vegetables from our own organic garden called *Logistic*. This pizza brings you a taste of what is available presently
- FUNGI PIZZA** \$10
two types of mushroom, grilled prawns, arugula, and garden pesto
- SEAFOOD PIZZA** \$10
Seafood cooked to perfection in a tomato-based sauce served with Parmesan cheese
- PESTO PASTA** \$10
rich garden basil sauce mixed with Parmesan, nuts, olive oil, and a pinch of garlic
- CARBONARA PASTA** \$12
cheese-based sauce with garlic, bacon, and onion to satisfy your taste buds
- MEDITERRANEAN VEGETARIAN PESTO SPAGHETTI** \$8
grilled vegetables marinated with fresh garden pesto and served with fried garlic and onion
- PASTA NEAPOLITAN** \$12
Al dente pasta served with freshly made tomato sauce served with parmesan cheese
- PASTA BOLO** \$12
minced beef tomato sauce with a hint of oregano and thyme, topped up with Parmesan flakes

OTHERS

- GRILLED PUMPKIN STIR-FRIED RICE WITH LAO INFUSED FLAVORS** \$9
rice topped up with fresh grilled pumpkin and Lao-infused vegetables
- PHAD LAO GOONG** \$13
stir-fried Lao noodle, prawns, egg, tamarind sauce, peanut, and cucumber relish
- POULET ET FRITES** \$15
beer batter-fried chicken fillet, tangy mayo sauce, lemon wedges, and fries
- HONEY GLAZED CHICKEN** \$12
chicken winglets soaked and grilled in rich local honey and coated with sesame seeds

DESSERTS

- SEASONAL FRESH FRUITS** \$5
- MANGO STICKY RICE & COCONUT ICE CREAM** \$12
mango with sticky rice, toasted sesame seeds, and coconut ice cream
- VANILLA ICE CREAM WITH BANANA FRITTERS** \$7
banana fritter, coconut, peanut, honey syrup, vanilla ice cream
- TRIO OF ICE CREAM** \$5
selection of vanilla, chocolate chip, chocolate, coconut
- BANANA SPILT BY THE POOL** \$8
banana topped with vanilla ice cream and chantilly cream and toasted almond flakes

 Chef's Recommendation  Seafood  Vegan  Pork  Chilli

Please inquire with the service team if you have any dietary requirements, allergies, or special considerations. All prices are listed in USD and note that all prices are subject to applicable government tax and service charges.