



RED ROSE
Wine Bar

Thai & Lao Cuisine

泰国 & 老挝料理

Exciting flavours, alluring aromas, fresh ingredients and beautiful dishes — let us take you on a culinary journey through the world of Thai & Lao cuisine.

Thai food is about a balance of flavours — hot, sour, salty and sweet, achieved with a perfect blend of aromatic ingredients like kaffir lime leaves, lemongrass, galangal, ginger, coriander, chilli and coconut milk. In contrast, Lao food has vibrant, bold flavours with lots of herbs, crunchy vegetables, leafy greens and spices. When in Laos, don't be afraid to dig in with your fingers, especially when it comes to scooping up food with balls of sticky rice.

In both Thailand and Laos, food is a social affair and it's about what's fresh at the market and in season.

The ideal meal consists of a soup, a stir-fry, a steamed dish, a curry, a deep fried dish and of course, rice.

Set it all in the middle of the table for a family-style feast to remember.

振奋的味道、诱人的香味、新鲜的食材与精致的菜肴
- 请让我们为您奉上一场泰国与老挝风味的味觉盛宴。

泰式料理注重的是味道的平衡与丰富度 - 泰餐中的辣、酸、咸和甜都是通过完美地融合各种芳香食材来实现的。如柠檬叶、香茅、高良姜（南姜）、生姜、香菜、辣椒和椰奶等。

相比之下，老挝料理以大量的草药、蔬菜、绿蔬和香料为底，呈现出一种更为鲜活、大胆的味道。在老挝用餐，手是人们主要的用餐“工具”，所以不用担心用手抓食是否不妥，尤其是在用糯米球舀食物的时候。

在泰国和老挝，用餐更像是一种社交活动。两国料理的核心都是使用当季最新鲜的食材。一碗汤、一盘热炒、一笼蒸菜、一道咖喱、一碟炸物、当然还有米饭足以打造出两国料理中最美好的一餐。把这些都摆上桌，来一场难忘的家庭式盛宴吧！



Appetizer - 开胃前菜

1. Deep fried river weed served with Jeow Bong / **ไค้แต๋น** **5 USD**
酥炸海带 – 搭配老挝甜辣炸酱，开胃可口

2. Deep-fried chicken marinated with lemongrass, fish sauce and a sweet chili sauce / **ไก่ทอดตะไคร้** **8 USD**
香茅炸鸡 – 脆香炸鸡配上特制辣酱，吮指回味



3. Five chicken satay skewers with peanut sauce and pickled cucumbers / **สะเต๊ะไก่** **8 USD**
泰式鸡肉串 – 配上花生酱与腌黄瓜，鲜嫩多汁

4. Mixed local vegetables with local pork sausage and a peanut filling wrapped with fresh Vietnamese sheet spring rolls dip with home-made sauce / **ปอเปี๊ยะสด** **7 USD**
泰式春卷 – 越南肠粉卷入当地时蔬与泰式香肠配上特制酱料，一口入魂

5. Deep fried spring rolls stuffed with vegetable and glass noodles served with home-made sauce / **ปอเปี๊ยะทอด** **7 USD**
香炸春卷 – 特制酱料搭配饱满春卷，香酥可口

6. Laos pork mince mixed with Luang Prabang-style local herb sausage served with jeow bong, peanut and ginger / **ไส้จ๊วและแจ่วบอง** **8 USD**
老挝草香猪肉肠 – 老挝式药草肉肠配上甜辣酱，香辣沁人



7. Make your own wraps with grilled marinated duck or fish, salad, glass noodles, fresh herbs and a hot and sour dipping sauce (for 2 person) / **พั่นเป็ด/ปลา** **15 USD**
DIY 自定春卷 – 可任选烤鸭或烤鱼，搭配沙拉、粉丝、时蔬与酸辣酱（两人份）

8. Local-style deep-fried marinated pork wrapped with lemongrass/ **อั่วศรีไคร้** **8 USD**
泰式鸡肉串 – 配上花生酱与腌黄瓜，鲜嫩多汁



3. ไก่ทอดตะไคร้ (Gai Tod Takrai)

Deep-fried chicken marinated
with lemongrass, fish sauce
and a sweet chili sauce

香茅炸鸡 – 脆香炸鸡配上特制辣酱，吮指回味

8 USD



9. อั่วศรีไคร้ (AOU SI-KAI)

Local-style deep-fried marinated pork
wrapped with lemongrass

泰式鸡肉串 – 配上花生酱与腌黄瓜，鲜嫩多汁

7 USD



Salads - 沙拉

12. Traditional spicy Luang Prabang salad served on a big tray with grilled pork, vegetables, pickles, noodles and rice crackers

ส้มตำหลวงพระบาง

泰式烤猪肉沙拉 – 烤肉配上蔬菜、腌黄瓜、米线、米饼， 独具特色，值得一试

7 USD



13. Traditional Thai spicy papaya salad with peanuts, dried shrimp and egg yolk served with pork rinds / ส้มตำไทยไข่เค็ม

咸蛋拌木瓜丝沙拉 – 在传统木瓜丝的基础上，咸蛋的加入使得美味更上层楼，酸咸相衬

7 USD

14. A local salad specialty with mixed greens, crispy shallots and an egg yolk dressing / สลัดหลวงพระบาง

老挝式凉拌沙拉 – 发源于老挝的蔬菜沙拉，清凉可口

7 USD



15. A Laos minced meat salad with chili powder, mint leaves, roasted rice, lime and fish sauce with your choice of chicken, duck, beef or river fish / ลาบไก่/เป็ด/เนื้อวัว หรือ ปลา

凉拌辣肉 – 酸酸辣辣的肉末（可任选鸡肉，鸭肉，牛肉或淡水鱼肉）搭配上各类香料使其被誉为老挝国菜，也是泰国家喻户晓的菜肴，欲罢不能

8 USD

16. Spicy raw duck salad mixed with local herbs, roasted rice and chili powder and topped with kaffir lime leaves, fresh mint and grilled sticky rice / ก้อยเป็ด

辣拌生鸭肉沙拉 – 无菌生鸭拌上辣酱，配糯米饭，甘旨肥浓

10 USD



17. Spicy grilled beef salad with tomato, onion, cucumber and locally sourced lettuce / ยำเนื้อย่าง

辣烤牛肉沙拉 – 烤牛肉与新鲜时蔬搭配，唇齿留香

10 USD

18. Grilled vegetables mixed with a homemade dressing and a spicy salad / ยำผักย่าง

烤蔬菜辣拌沙拉 – 炙烤后的时蔬淋上辣酱，秀色可餐

7 USD

19. Spicy Salad with rice noodles mixed with Lao sausages pork rinds and rice crackers / ตำหมี่ลาว

香辣粉丝拌香肠油渣沙拉 – 香肠与油渣提升了整道料理的香味，搭配着粉丝解腻，齿颊生香

7 USD



12. ส้มตำหลวงพระบาง
(Som Tam Luang Prabang)

Traditional Luang Prabang spicy
papaya salad mixed with
pork rinds and rice crackers

泰式烤猪肉沙拉 –
烤肉配上蔬菜、腌黄瓜、米线、米饼，
独具特色，值得一试

7 USD



13. ส้มตำไทยไข่เค็ม (Som Tam Thai Egg Yolk)

Traditional Luang Prabang spicy papaya salad with peanuts, dried shrimp and egg yolk served with pork rinds

咸蛋拌木瓜丝沙拉 – 在传统木瓜丝的基础上，咸蛋的加入使得美味更上层楼，酸咸相衬

7 USD



14. สลัดหลวงพระบาง (Luang Prabang Salad)

A local salad specialty with
mixed greens, crispy shallots
and an egg yolk dressing

老挝式凉拌沙拉 –
发源于老挝的蔬菜沙拉，清凉可口

7 USD



18. ยำผักย่าง

Grilled vegetables mixed
with a homemade dressing
and a spicy salad

烤蔬菜辣拌沙拉 –
炙烤后的时蔬淋上辣酱，秀色可餐

5 USD

19. ตำหมีลาว

Spicy Salad with rice noodles
mixed with Lao sausages
pork rinds and rice crackers

香辣粉丝拌香肠油渣沙拉 –
香肠与油渣提升了整道料理的香味，
搭配着粉丝解腻，齿颊生香

7 USD



Soups - 汤品

20. Chicken or fish in a coconut soup with galangal, coriander, lime and kaffir leaves / ต้มยำไก่/ปลา 8 USD
椰奶 (鸡/鱼) 汤 – 融萃椰奶与各式香料，搭配上滑嫩鸡块 (或鱼肉)，鲜香四溢
21. Shrimp in a coconut soup with galangal, coriander, lime and kaffir leaves / ต้มยำกุ้ง 10 USD
椰奶鲜虾汤 – 融萃椰奶与各式香料，搭配上泰式鲜虾，回味无穷
22. Hot and sour Thai soup with fish or free-range chicken 8 USD
ต้มยำปลา/ไก่บ้าน
泰式酸辣冬阴 (鱼/野鸡) 汤 – 冬阴功汤底，酸酸辣辣，食欲大增
23. Hot and sour Thai soup with shrimp / ต้มยำกุ้ง 10 USD
泰式冬阴功汤 – 泰式料理之巅峰，冬阴功大虾汤，流连忘返
24. Stew from Northern Laos with pork or chicken, mixed vegetables, herbs, spicy pepperwood and lemongrass / อ๋อลาม 8 USD
老撾北部炖汤 – 煮炖后猪肉/鸡肉配上各式时蔬，可口难忘
25. Three kinds of seasonal mushroom with homemade soup / อ๋อมเห็ด 3 อย่าง ชุปผัก (Vegetarian) 8 USD
(素) 泰式菌菇汤 – 三种菌菇打造别样美味，垂涎三尺

Currie - 咖喱料理

26. Panang curry with chicken, pork or beef, pumpkin, sweet basil, cumin powder and coconut milk / พะแนงไก่/หมู/เนื้อ 8 USD
泰式帕能咖喱香椰 (鸡/猪/牛) – 甜辣风味的泰式咖喱搭配上南瓜、椰奶，鲜香浓厚
27. Red curry with roasted duck, grapes, pineapple, Cherry tomatoes, sweet basil and coconut milk / แกงเผ็ดเป็ดย่าง 8 USD
红咖喱香椰鸭 – 红红火火的咖喱与主角烤鸭相互帮衬，人见人爱
28. Massaman curry with chicken, potato, onion, coconut milk and sweet tamarind / มัสมันไก่ 8 USD
玛莎曼咖喱鸡 – 玛莎曼咖喱不同于其他咖喱，它不太辣但是香味十足，香浓可口
29. Massaman curry with beef, potato, onion, coconut milk and sweet tamarind / มัสมันเนื้อ 10 USD
玛莎曼咖喱牛 – 玛莎曼咖喱不同于其他咖喱，它不太辣但是香味十足，香浓可口
30. Massaman curry with lamb, potato, onion, coconut milk and sweet tamarind / มัสมันแกะ 28 USD
玛莎曼咖喱羊 – 玛莎曼咖喱不同于其他咖喱，它不太辣但是香味十足，香浓可口



25. อ่อมเห็ด 3 อย่าง ซุปผัก

Three kinds of seasonal mushroom
with homemade soup (Vegetarian)

(素) 泰式菌菇汤 –

三种菌菇打造别样美味，垂涎三尺

5 USD



27. แกงเผ็ดเปิดอย่าง
(Red Curry with Roasted Duck)

Red curry with roasted duck, grapes, pineapple,
Cherry tomatoes, sweet basil and coconut milk

红咖喱香椰鸭 – 红红火火的咖喱与主角烤鸭相互帮衬，人见人爱

8 USD



29. มัสมันเนื้อ (Luang Prabang Salad)

Massaman curry with beef, potato, onion,
coconut milk and sweet tamarind

玛莎曼咖喱牛 – 玛莎曼咖喱不同于其他咖喱，它不太辣但是香味十足，香浓可口

10 USD



30. มัสมันแกะ

Massaman curry with lamb, potato, onion,
coconut milk and sweet tamarind

玛莎曼咖喱羊 – 玛莎曼咖喱不同于其他咖喱，它不太辣但是香味十足，香浓可口

24 USD

Charcoal Grill - 炭烤炙烤类

- 
31. Charcoal roasted free range chicken marinated in five spice powder served with Lao chili powder dipping sauce / ไก่บ้านย่าง  **15 USD**
五香炙烤鸡 – 精选野生放养鸡肉，五香粉腌渍，搭配老挝辣酱，香辣难拒
32. Slow chargrilled pork spareribs marinated in Laos fresh herbs and wild honey, with grilled vegetables / ชีโครงหมูย่าง  **15 USD**
慢烤蜜汁排骨 – 老挝香料搭配上野生蜂蜜，赞不绝口
33. Seared Fillet Mekong River Fish served with 2 kinds of sauce ;Spicy Tom Yam Sauce and Tom Kha Sauce served with grilled mixed organic vegetable ปลาเผาเสิร์ฟพร้อมซอสต้มยำและซอสต้มข่า **15 USD**
香煎烤鱼（两种口味选一） – 1. 泰式冬阴功辣酱；2. 泰式椰香酱。搭配上有机时蔬，唇齿留香
34. Chargrilled New Zealand Striploin (250g) served with Black Pepper Sauce and Local Traditional Lao Sauce - served with stir-fried organic greens, country-style potatoes & pumpkin เนื้อนิวซีแลนด์ย่างเสิร์ฟพร้อมน้ำจิ้มแจ่ว และซอสพริกไทยดำ **25 USD**
炙烤西冷牛排（两种口味选一） – 1. 黑椒风味；2. 老挝传统风味。新西兰进口牛肉配搭上土豆，南瓜与时蔬，妙不可言
35. Charcoal grilled New Zealand lamb served with mash potatoes and black pepper sauce ชีโครงแกะนิวซีแลนด์ย่างเสิร์ฟพร้อมซอสมัน และซอสพริกไทยดำ **28 USD**
炙烤羊排 – 黑椒风味的新西兰精选羊肉配上黑椒酱，鲜香四溢

31. ไก่บ้านย่าง

Charcoal roasted free range chicken
marinated in five spice powder served
with Lao chili powder dipping sauce

五香炙烤鸡 – 精选野生放养鸡肉，五香粉腌渍，
搭配老挝辣酱，香辣难拒

15 USD



32. ชีโครงหมูย่าง

Slow chargrilled pork spareribs marinated
in Laos fresh herbs and wild honey,
with grilled vegetables

慢烤蜜汁排骨 – 老挝香料搭配上野生蜂蜜，赞不绝口

15 USD



33. ปลาเผาเสิร์ฟพร้อมซอสต้มยำและซอสต้มข่า

Seared Fillet Mekong River Fish
served with 2 kinds of sauce ;Spicy Tom Yam Sauce
and Tom Kha Sauce served with grilled mixed
organic vegetable

香煎烤鱼（两种口味选一） – 1. 泰式冬阴功辣酱；2. 泰式椰香酱。
搭配上有机时蔬，唇齿留香

15 USD





33 ปลาเผาเสิร์ฟพร้อม ซอสต้มยำและซอสต้มข่า

Seared Fillet Mekong River Fish
served with 2 kinds of sauce ;Spicy Tom Yam Sauce
and Tom Kha Sauce served with grilled mixed organic vegetable

香煎烤鱼（两种口味选一） - 1. 泰式冬阴功辣酱；2. 泰式椰香酱。
搭配上有机时蔬，唇齿留香

12 USD

34. เนื้อนิวซีแลนด์ย่างเสิร์ฟพร้อมน้ำจิ้มแจ่ว และซอสพริกไทยดำ

Chargrilled New Zealand Striploin (250g)
served with Black Pepper Sauce and
Local Traditional Lao Sauce - served with
stir-fried organic greens, country-style potatoes & pumpkin

炙烤西冷牛排（两种口味选一）- 1. 黑椒风味；2. 老挝传统风味。
新西兰进口牛肉配搭上土豆，南瓜与时蔬，妙不可言

25 USD



35. ชีโครงแกะนิวซีแลนด์ย่างเสิร์ฟพร้อม
ซอสพริกไทยดำ

Charcoal grilled New Zealand lamb
served with mash potatoes and black pepper sauce

炙烤羊排 – 黑椒风味的新西兰精选羊肉配上黑椒酱，鲜香四溢

28 USD





Main Course - 主菜类

- | | | |
|-----|--|--------|
| 36. | Wok-fried chicken with cashew nuts, and dry chili / ไก่ผัดเม็ดมะม่วง
炙烤羊排 – 黑椒风味的新西兰精选羊肉配上黑椒酱，鲜香四溢 | 8 USD |
| 37. | Sweet and Sour pork, chicken, beef or fish
ผัดเปรี้ยวหวานหมู/ไก่/เนื้อ หรือ ปลา
糖醋肉 – 猪肉、鸡肉、牛肉、鱼肉任选其一 | 7 USD |
| 38. | Wok-fried beef, chicken or pork with basil, chili, garlic and fish sauce
ผัดกระเพราเนื้อ/ไก่/หมู
泰式罗勒叶打抛肉 – 牛肉、鸡肉、猪肉任选其一 | 7 USD |
| 39. | Steamed mushroom curry with local herbs in banana leaf
ห่อหมกเห็ด
清蒸香菇咖喱 | 10 USD |
| 40. | Steamed fish curry with local herbs in banana leaf
หมกปลา
清蒸鱼肉咖喱 | 10 USD |
| 41. | Seared duck breast with tamarind sauce, fried red onion, sautéed vegetables / เป็ดย่างมะขาม
香煎鸭胸配罗望子酱 | 15 USD |
| 42. | Deep-fried river fish topped with a spicy tamarind sauce
ปลาทอด 3 รส
香煎鸭胸配罗望子酱 | 15 USD |
| 43. | Steamed river fish topped with green chili and lime sauce
ปลานึ่งพริกมะนาว (Pad Gaprao)
酸香柠檬鱼 | 15 USD |
| 44. | Steamed river fish with light soya sauce, ginger, spring onion and coriander / ปลานึ่งซีอิ๊ว
酱香清蒸鱼 | 15 USD |
| 45. | Deep-fried river fish served with a homemade sauce and fresh Thai herbs / ปลาทอดสมุนไพร
泰式酥香炸鱼 | 15 USD |



40. หมกปลา

Steamed fish curry
with local herbs in banana leaf

清蒸鱼肉咖喱

7 USD

41. เป็ดน้ำมะขาม

Seared duck breast with tamarind sauce,
fried red onion, sautéed vegetables

香煎鸭胸配罗望子酱

15 USD





45. ปลาทอดสมุนไพร

Deep-fried river fish
served with a homemade sauce
and fresh Thai herbs

泰式酥香炸鱼

15 USD



Rice and Noodles - 主食类

46. Fried rice with a choice of pork, beef or chicken **7 USD**
ข้าวผัดหมู/เนื้อ/ไก่
炒饭 – 猪肉、牛肉、鸡肉任选其一
47. Fried rice with pineapple, shrimp, ham and raisins **12 USD**
ข้าวผัดสับปะรด
菠萝炒饭
48. Traditional Thai-style fried noodles with shrimp, tofu, chives, shallots and sweet tamarind sauce **10 USD**
ผัดไทยกุ้งสด
泰式鲜虾炒粉 
49. Fat rice noodles in Luang Prabang style soup with chicken mince served with salted soybeans sauce **5 USD**
หลวงพระบางข้าวซอยไก่
老挝酱香炒粉
50. Rice noodles in clear soup served with crispy rice and fresh vegetable **5 USD**
เผือกหมู เสริฟพร้อมข้าวพองและผัก
清汤米粉
51. Vietnamese noodles served with pork or chicken topped with crispy fried shallots served with rice crackers and fresh vegetable **5 USD**
ข้าวเปิยกเส้น
越南河粉

48. ผัดไทยกุ้งสด
(Pad Thai Goong Sod)

Traditional Thai-style fried noodles
with shrimp, tofu, chives, shallots and sweet tamarind sauce

泰式鲜虾炒粉

10 USD





49. หลวงพระบางข้าวซอยไก่

Fat rice noodles
in Luang Prabang style soup
with chicken mince served
with salted soybeans sauce

5 USD



50. เฝอหมู
เสิร์ฟพร้อมข้าวพองและผัก

Rice noodles in clear soup
served with crispy rice
and fresh vegetable

5 USD

Dessert - 甜点类

52. Mixed seasonal fruits **7 USD**
ผลไม้รวมตามฤดูกาล
水果拼盘
53. Fried crispy banana served with coconut milk ice-cream **8 USD**
กล้วยทอด
炸香蕉椰奶冰淇淋
54. Water chestnut in coconut milk topped with crispy rice served with Baileys Irish Cream liqueur (with/without ice-cream) **10 USD**
ทับทิมกรอบ ข้าวพองโรยหน้า เสริฟพร้อมเหล้าหวาน
泰式椰香红宝石甜品 – 可选择加冰淇淋或不加冰淇淋
55. Mango Sticky Rice **10 USD**
ข้าวเหนียวมะม่วง
芒果糯米饭
56. Homemade Coconut Ice-Cream with seasonal toppings **5 USD**
ไอศกรีมกะทิสด
泰式椰香冰淇淋



54. ทับทิมกรอบ ข้าวพองโรยหน้า เสริฟพร้อมเหล้าหวาน (Baileys)

Water chestnut in coconut milk topped with crispy rice served with Baileys Irish Cream liqueur (with/without ice-cream)

7 USD



54.

54. ทับทิมกรอบ ข้าวพองโรยหน้า เสิร์ฟพร้อมเหล้าหวาน (Baileys)

Water chestnut in coconut milk
topped with crispy rice
served with Baileys Irish Cream liqueur
(with/without ice-cream)

泰式椰香红宝石甜品 – 可选择加冰淇淋或不加冰淇淋

7 USD

56. ไอศกรีมกะทิสด

Homemade Coconut Ice-Cream
with seasonal toppings

泰式椰香冰淇淋

5 USD

