



ELEPHANT BRIDGE BAR

# A JOURNEY DOWN LAOS' MEMORY LANE

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A Journey of Stories... in a cocktail glass

Welcome to an enhancing journey where history, culture,  
and the unique flavors of the *Land of a Million Elephants* converge.

This special cocktail menu is not merely a collection of drinks, but a tribute to honor the lives and tales of key figures connected to Laos, from ancient times to the present day. We have meticulously selected premium spirits and rare local ingredients, such as herbs and fruits from the lush forests, to create each glass.

Every drink reflects the spirit of these individuals— whether it's the pioneering determination of Auguste Pavie, the regal wisdom of King Sisavang Vong and King Oun Kham, or the resilience and rich culture of the Hmong and Mien people.

We invite you to savor the flavors and the stories hidden within every drop, and to experience the history of Laos in a way you have never tasted before.

**PRICE: USD 18 per cocktail**

PRICES ARE IN US DOLLARS AND SUBJECT TO TEN PERCENT SERVICE CHARGE AND TEN PERCENT GOVERNMENT TAX

# COCKTAIL

## INSPIRED BY HISTORY'S ICONS

### HMONG MIGRATION

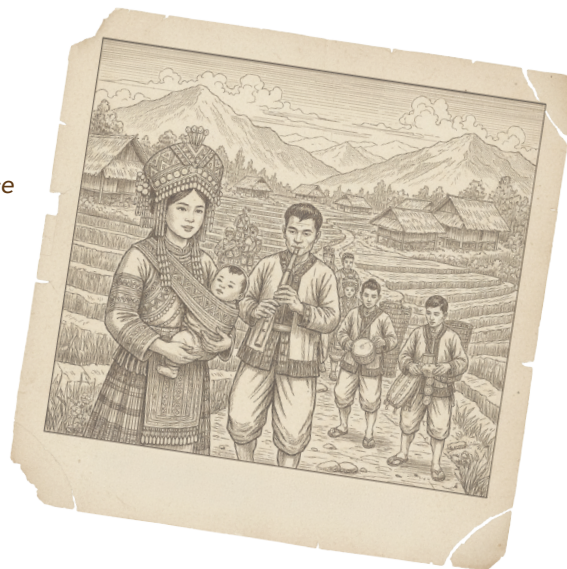
*Inspired by Hmong Tribe #19*

#### INGREDIENT:

*Vodka, Raspberry Liqueur, Passion Fruit, Pineapple Juice*

#### THE STORY IN THE GLASS

"The Hmong Migration cocktail tells a story of resilience and hope. Vodka's strength, raspberry liqueur's warmth, passion fruit's sweet-tart complexity, and pineapple's freshness symbolize a journey of carrying culture across borders, adapting, and building new lives. Each sip blends the past with the promise of a brighter future."



### THE LACQUER MIST

*Inspired by Madam Alix Aymé #2*

#### INGREDIENT:

*White Rum, Jasmine Syrup, Lychee Juice, Egg white*

#### THE STORY IN THE GLASS

"The Lacquer Mist cocktail celebrates Madam Alix Aymé's life and art. White rum bridges her European roots and Asian journey, jasmine syrup reflects her love for Lao culture, and lychee juice her beauty and struggles. Finished with egg white foam and gold leaf, each sip honors her passion, resilience, and luminous legacy."





## MOUNTAIN RITUAL

*Inspired by Mien-tribe #24*

### INGREDIENT:

*Gin, Lime Juice, Black Pepper Syrup, Soda*

### THE STORY IN THE GLASS

“The Mountain Ritual cocktail embodies the Mien tribe’s mountain life and spiritual traditions. Gin reflects their herbal wisdom, lime juice their highland freshness, black pepper syrup their protective rituals, and soda their connection to nature and ancestors. Each sip is bold, refreshing, and deeply rooted in Mien culture.”



## LAO LEGACY

*Inspired by King Oun Kham #9*

### INGREDIENT:

*Scotch Whiskey, Drambuie, Angostura Bitters*

### THE STORY IN THE GLASS

“The Lao Legacy cocktail pays tribute to King Oun Kham, who guided Laos through invasions and colonial pressures while preserving stability and culture. Each ingredient reflects his devotion, sacrifices, and enduring legacy—inviting slow, thoughtful sips that honor his profound impact.”



## GOLDEN THRONE

*Inspired by King Sisavang Vong #7*

### INGREDIENT:

*Hennessy, Calvados, Absinthe, Honey*

### THE STORY IN THE GLASS

“Golden Throne” is not just a cocktail — it’s a tribute to a monarch who wore the crown of wisdom. Educated in France, King Sisavang Vong returned home with knowledge and passion to reform Laos with the knowledge he gained from France. This drink celebrates his ability to blend East and West, tradition and progress, monarchy and modernity — all in one elegant coupe.”



## TRAILBLAZER

*Inspired by Ms.Ohnier & Mrs.Brohy #10*

### INGREDIENT:

*Mezcal, Black Pepper Syrup, Tamarind Juice*

### THE STORY IN THE GLASS

“The Trailblazer cocktail honors Ms. Ohnier and Mrs. Brohy's groundbreaking journey to the 1900 Paris Olympics. Smoky mezcal reflects their courage, black pepper syrup their determination, and tamarind juice their triumphs. Garnished with burnt orange peel, each sip celebrates their pioneering spirit and lasting legacy in women's sports.”



## THE CARTOGRAPHER

*Inspired by Auguste Pavie #3*

### INGREDIENT:

*Diplomatico Rum, Pastis, Lime Juice, Syrup, Red Wine*

### THE STORY IN THE GLASS

“The Cartographer cocktail tells the story of Auguste Pavie —diplomat and explorer. *Diplomático Rum* represents his skill in negotiation, *Pastis* his French roots, and lime with syrup the vitality of Laos’s rivers and the forests he mapped. A layer of red wine symbolizes the bloodshed tied to his mission. Together, these flavors create a smooth balance—just like history made palatable.



## THE DRAFTSMAN

*Inspired by Mr. Ernest Hébrard #11*

### INGREDIENT:

*Gin, Kahlúa, Cochi Americano Bianco*

### THE STORY IN THE GLASS

“The Draftsman cocktail honors architect Ernest Hébrard’s vision and precision. Gin reflects the wild jungles and cultures that inspired him, *Kahlúa* his quiet moments of reflection, and *Cocchi Americano Bianco* the harmony of his architectural masterpieces. Each sip is a tribute to his creativity and enduring legacy.”



## CLASSIC TWISTED COCKTAILS

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**VINTAGE NEGRONI** 1 8  
Tanqueray, Campari, Barolo Chinato, Vermouth Cocchi

**RUM NEGRONI** 1 8  
Lazy Dodo, Amaro Montenegro, Bitters, Campari,  
Cocchi Extra Dry

**SHAKEN NEGRONI** 1 8  
Grey Goose Vodka, Aperol,  
Cocchi Rosa, Cocchi Extra Dry

**TAMARIND WHISKEY SOUR** 2 0  
Bourbon, Tamarind Juice, Egg White, Bitters,  
Lime Juice, Syrup

**TAMARIND MARGARITA** 2 0  
Tequila, Cointreau, Tamarind Juice

## MIXOLOGIST SIGNATURE

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**LAO PASSION** 2 0  
Tanqueray, Passion Fruit, Rosella Juice,  
Egg White, Lime

**LAO PUNCH** 2 0  
Banana-infused Rum, Laodi White Rum,  
Orange Juice, Lime Juice, Egg White,  
Pineapple Shrub

**THE THOR** 2 0  
Black Label, Creyente Mezcal, Suze,  
Lime Juice, White Salty Plum

**QUEEN RENA** 2 0  
*Look for her painting above the bar*  
Pineapple-infused Mezcal, Laodi Sugarcane  
Marriage Rum, Pineapple Shrub, Cognac

# SOMMELIERS' SELECTION

## CHAMPAGNE

<b>Prosecco Extra Dry Maschio dei Cavalieri, Italy, 220ml</b> <i>Glera</i>	1 5
<b>Billecart-Salmon Brut, Réserve NV, France 375ml</b> <i>Pinot Noir/ Chardonnay/Pinot Meunier</i>	6 0
<b>Billecart-Salmon Brut, Réserve NV, France 750ml</b> <i>Pinot Noir/ Chardonnay/Pinot Meunier</i>	1 5 0
<b>Billecart-Salmon Brut Rosé NV</b> <i>Chardonnay/ Pinot Noir/ Pinot Meunier</i>	2 5 0
<b>Dom Pérignon Brut, France 2012</b> <i>Pinot Noir/ Chardonnay</i>	9 5 0
<b>Gustave Lorentz Crémant d'Alsace Brut, France</b> <i>Pinot Blanc/ Pinot Noir/ Chardonnay/ Pinot Gris</i>	9 0
<b>Ferrari Maximum, Italy,</b> <i>Chardonnay</i>	9 0
<b>Colutta Prosecco D.O.C. Rosé</b> <i>Glera/ Pinot Noir</i>	6 0

## rose wine

	GLASS 150 ML	BOTTLE
<b>Spier Signature, South Africa</b> <i>Chardonnay/ Pinot Noir</i>	1 5	6 0
<b>Miraval Rosé Côtes de Provence, France</b> <i>Grenache/ Cinsault/Rolle/ Syrah</i>		8 0
<b>Fantini Cerasuolo d'Abruzzo, Italy</b> <i>Montepulciano</i>		4 0

## sweet wine

<b>Vasse Felix, Australia</b> <i>Semillon</i>	6 0
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## WHITE WINE

	GLASS 150 ML	BOTTLE
<b>Santa Julia, Mendoza, Argentina</b> <i>Organic Chardonnay</i>	1 3	5 0
<b>Vasse Felix Premier, Australia</b> <i>Sauvignon Blanc</i>		9 0
<b>Penfolds Bin 311, Australia</b> <i>Chardonnay</i>		1 6 0
<b>Chablis, Domaine Chatelain Vieilles Vignes, France</b> <i>Chardonnay</i>		9 0
<b>Chapoutier Invitare Condrieu, France</b> <i>Viognier</i>		1 2 0
<b>Chapoutier Belleruche Blanc, France 50</b> <i>Grenache Blanc/ Roussanne/ Viognier/ Clairette</i>		5 0
<b>Gustave Lorentz Réserve, France</b> <i>Riesling</i>		6 0
<b>Kettmeir, Italy,</b> <i>Pinot Grigio</i>		6 0
<b>Atzei, Saragat, Italy</b> <i>Vermentino</i>	1 2	4 0
<b>Matua, Marlborough, New Zealand</b> <i>Sauvignon Blanc</i>	1 5	6 0

## RED WINE

	GLASS 150 ML	BOTTLE
<b>Santa Julia, Mendoza, Argentina</b> <i>Malbec</i>		50
<b>Penfolds Max's, Australia</b> <i>Malbec</i>		80
<b>Penfolds Bin 28, Australia</b> <i>Shiraz</i>		120
<b>Siegel Handpicked Reserva Merlot, Chile</b> <i>Merlot</i>	15	60
<b>Chapoutier Belleruche, Cotes-du-Rhone, France</b> <i>Grenache/ Syrah</i>		40
<b>Bourgogne Trenel, France</b> <i>Pinot Noir</i>		80
<b>Chateau Haut Bardin Bordeaux, France</b> <i>Merlot/ Cabernet Sauvignon</i>		50
<b>Chateau Labegorce, France</b> <i>Cabernet Sauvignon/ Cabernet Franc/ Petit Verdot</i>		180
<b>Chateau La Fleur-Petrus, Pomerol, France</b> <i>Merlot/ Cabernet Sauvignon/ Petit Verdot</i>		400
<b>Vigna di Palino, Italy</b> <i>Sangiovese</i>	15	60
<b>Planeta Cerasuolo di Vittoria, Italy</b> <i>Nero d'Avola/ Frappato</i>		50
<b>Matua, Marlborough, New Zealand</b> <i>Pinot Noir</i>	18	70

# SPIRIT

## GIN

	SINGLE
Akori	18
Bombay Sapphire	10
Hendrick's	18
Lao	8
Mayfair	10
Monkey	24
Nordés	20
Roku	18
Tanqueray	10
Tanqueray No.10	14

### GIN AND TONIC COCKTAIL

#### CHOOSE YOUR GIN AND PICK UP YOUR GARNISH

Mixed Herbs / Around World Spices / Blend of Citrus

## RUM & CACHAÇA

Cachaça Aguacana	10
Homema de Banana Rum	14
Homemade Pineapple Rum	14
Lazy Dodo	12
Laodi White	8
Laodi Sugarcane	8

## VODKA

CÎROC	10
Belvedere	12
Grey Goose	12
Iron Balld	12
Russian Diamond	10
Żubrówka	10

# SPIRIT

## TEQUILA & MEZCAL

### SINGLE

Creyente Mezcal Joven	1 6
Clase Azul Reposado	4 0
Don Julio Reposado	1 8
Don Julio Blanco	1 8
Patrón Añejo	2 0
Patrón Silver	2 0

## WHISKY

Chivas Regal, 12 Years	1 2
Jack Daniels	1 0
Jameson	1 0
Johnnie Walker Gold	8
Johnnie Walker Double Black	1 6
Johnnie Walker Platinum	1 8
Johnnie Walker Blue	3 8
Monkey Shoulder	1 2

## SINGLE MALT

Glenfiddich, 12 Years	2 0
Glenlivet, 15 Years	2 8
Lagavulin, 16 Years	3 8
Talisker, 10 Years	1 8

## COGNAC & BRANDY

Berneroy Fine Calvados	1 2
Camus XO	2 8
Hennessy VSOP	2 4
Poire Williams Eau de Vie	1 0



# SPIRIT

## LIQUEUR

	SINGLE
Amaro Montenegro	1 2
Absinthe Père Kermann's Black	1 0
Averna Amaro Siciliano	1 0
Baileys	1 0
Cointreau	1 0
Chambord Black Raspberry	1 2
Chartreuse Green	1 4
Drambuie	1 0
D.O.M. Bénédicte	1 2
Disaronno Originale	1 0
Frangelico	1 0
Grand Marnier	1 0
Jägermeister	1 0
Kahlúa	1 0
Molinari Sambuca Extra	1 0
Pallini Limoncello	1 0
Pimm's No.1	1 2
Sandeman Porto Fine Tawny	1 0
St-Germain Elderflower	1 4

## APERITIFS

Aperol	8
Campari	8
Cocchi Americano Bianco	1 2
Cocchi Americano Rosa	1 2
Cocchi Vermouth di Torino	1 2
Cocchi Vermouth di Torino Extra Dry	1 2
Cocchi Barolo Chinato	1 6
Lillet Blanc	1 2
Martini Rosso	8
Pastis Prado	8
Suze	1 0

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# BREWERY

## LOCAL BEER

Pale Lager	Luang Prabang Beer, Laos 4.5%	6
Lager	Lao Beer, Laos 5%	6
Lager	Lao Gold, Laos 5%	6
Strong Pilsner	Lao Dark, Laos 6%	6

## IMPORTED BEER

Lager	Corona Extra, Mexico 4.5%	8
Strong Pilsner Ale	Delirium Tremens, Belgium 8.5%	8

## NON-ALCOHOLIC BEER

Non-Alcoholic	Heineken, Netherlands 0%	8
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# 0% PROOF REFRESHER

## ROSELLA SWIZZLE

Rosella Juice, Lime, Ginger, Soda Water

8

## CHAI FIZZ

Infused Chai Tea, Ginger Ale, Lime, Basil

8

## LEMONGRASS ICED TEA

Lemongrass-infused Butterfly Pea Tea, Vanilla, Lime, Tonic

8

## REFRESHER

Sprite	4
Schweppes Lemonade	4
Coca Cola	4
Soda Water	4
Fever Tree Premium Indian Tonic Water	5
Fever Tree Mediterranean Tonic Water	5
Lime Soda	5
Lauretana (75 cl) Still & Sparkling	10

## FRESHLY SQUEEZED JUICE AND MORE

Orange Juice	8
Watermelon Juice	8
Pineapple Juice	8
Iced Tea	8
Lime Juice	8
Fruit Shake	8
Coconut Water	8
Fruit Smoothie	8