

Appetizer / Starters

1. Fish Curry Samosa with Fresh Salad and Tartar Sauce **Le 195**

2. Chicken Spring Rolls with Fresh Salad and Homemade Chili Sauce **Le 195**



3. Deep Fried Beef Wonton with Fresh Salad and Homemade Chili Sauce **Le 245**

4. Crispy Calamari with Fresh Salad and Tartar Sauce **Le 235**

5. Beef Cheese and Potato Cake with Spicy Tomato Sauce **Le 265**

6. Shrimp Tempura

Served with Fresh Salad and Tartar Sauce **Le 280**

7. Prosciutto Di Parma Ham with Almond Tuile and
Parmesan Cheese **Le 480**

8. Smoked Norwegian Salmon with Salad, Apple,
Almonds and Sour Cream **Le 480**



**7. Prosciutto Di Parma Ham with Almond Tuile and
Parmesan Cheese**

Salad / Soup

9. Beef Salad

Le 225

Served with Lettuce, Onion and Olive

10. Chicken Salad

Le 215

Served with Lettuce, Beans and Cheese

11. Shrimp Salad

Le 225

Served with Lettuce, Cucumber and Mushroom



13. Tuna and Beans Salad

12. Fresh Fruit Salad **Le 195**

Served with Yogurt Sauce

13. Tuna and Beans Salad **Le 225**

Served with Lettuce, Boiled Egg and Onions

14. Green Salad (Vegetarian Salad) **Le 195**

*Fresh Vegetables with Balsamic,
Extra-Virgin Olive Oil*

15. Mushroom Cream Soup with Bread **Le 150**

16. Pumpkin Cream Soup with Bread **Le 150**



Pasta

All Pasta Imported From Italy (Waiting Time 20 Mins)

Creamy Pasta

17. Baked Beef Macaroni with Mixed Cheese

Sauce

Le 235

18. Creamy Shrimp Pasta with Zucchini and

Cream Sauce

Le 235

19. Chicken Penne with Mushroom and Tomato

Cream Sauce

Le 235

Seafood Pasta



20. Chili Shrimp Spaghetti with Garlic and Olive Oil **Le 250**

21. Seafood Pasta with Chili Tomato Sauce **Le 260**

22. Lobster Pasta with Tomato and Chili Sauce **Le 490**

23. Prawn Pasta with Tomato, Avocado and Cream Cheese Sauce **Le 260**

Meat Pasta

24. Spaghetti Carbonara **Le 235**

25. Spaghetti Bolognese **Le 235**

26. Lamb Pasta with Tomato Sauce and Olives **Le 260**



25. Spaghetti Bolognese

Risotto

Arborio Superfine Rice Specially imported From Italy
(Waiting Time 25 Min)

27. Mushroom Risotto with Chicken, Thyme and
Parmesan Cheese **Le 290**
28. Seafood Risotto with Tomato Sauce, Basil and
Green Beans **Le 350**
29. Pumpkin Risotto with Grilled Fish Filet and
Cream Cheese Sauce **Le 295**
30. Grilled Prawns Risotto with Tomato, Beans
and Cheese **Le 315**
31. Norwegian Salmon Risotto with Red Wine and
Parmesan Cheese **Le 380**

32. Seafood Paella

Le 880

(The Classic and Famous Spanish Dish Is Delicious In a Special Pot. We Carefully Choose The Freshest Ingredients To Make Them)



Main Courses ---Meat



33. T-Bone Steak 500g (US Beef) with Black Pepper,
Mushroom and Rosemary Sauce **Le 1388**

34. Rib Eye Steak (US Beef) with Black
Pepper Sauce **Le 880**

35. Beef Tenderloin 400g (FROM SPAIN) with
Butter Sauce **Le 780**

36. French Cordon Bleu Pork Chop with Chips and
Tartar Sauce **Le 580**



38. Roasted Chicken with Fried Rice and Veg

37. Peruvian Fried Beef with Chips and Rice **Le 450**

38. Roasted Chicken with Fried Rice and Veg **Le 335**

39. Roasted Lamb Chop 400g (Imported) with
Chips and Mustard Sauce **Le 690**



41. Grilled Red Snapper Served with Fried Rice



44. Grilled Tiger Prawn 500g Served with French Fries

Main Courses ----Seafood

- | | |
|--|---------------|
| 40. Grilled Lobster
Served with French Fries | Le 580 |
| 41. Grilled Red Snapper
Served with Fried Rice | Le 335 |
| 42. Grilled Sea Bass
Served with Fried Rice and Veg | Le 370 |
| 43. Grilled Barracuda 450g
Served with Fried Rice | Le 360 |
| 44. Grilled Tiger Prawn 500g
Served with French Fries | Le 495 |
| 45. Grilled Shrimp 500g
Served with Fried Rice | Le 395 |
| 46. Grilled Mixed Seafood Platter
(Selected Seasonal Seafood. Paired with
Chili, Garlic, Lemon and Herbs.) | Le 980 |

Hamburger /Sandwich /Shawarma

47. Beef Burger **Le 245**

(Oversized Meat Patties with Cheese and Chips)

48. Chicken Burger **Le 245**

(Crispy Chicken with Cheese and Chips)

49. Parma Ham Burger with Chips and Cheese **Le 280**

50. Beef Sandwich with Boiled Egg and Cheese **Le 215**



47. Beef Burger

51. Tuna Sandwich with Mushroom and Cheese **Le 195**
52. Chicken Sandwich with Onion and Cheese **Le 195**
53. Grilled Shrimps Shawarma with Chips **Le 210**
54. Grilled Seafood Shawarma with Chips **Le 225**
55. Grilled Chicken Shawarma with Chips **Le 185**
56. Beef Shawarma with Chips **Le 195**



54. Grilled Seafood Shawarma with Chips

Local Food/ Fried Rice

- | | |
|---|---------------|
| 57. Cassava Leaves | Le 220 |
| 58. Crain Crain | Le 220 |
| 59. Pepper Soup | Le 220 |
| 60. Groundnut Stew | Le 220 |
| 61. Palm Oil Fry | Le 220 |
| 62. Chicken Jollof Rice | Le 220 |
| 63. Fried Rice
<i>(Free to Choose Your Favorite Meat Or Seafood)</i> | Le 195 |
| 64. Couscous
<i>(Free to Choose Your Favorite Meat Or Seafood)</i> | Le 195 |

Snacks

65. Plantain

Le 95

66. Deep Fried Chicken Wings

Le 150



67. French Fries

Le 90

68. Deep Fried Cheese

Le 200

69. Beef Kebbe

Le 150

***More Local Food choices available.
Please Ask Our Staff.***

Pizza

(12-Inch Handmade Pizza)



**84. Loft
Eatalicious
Pizza**

70. BBQ Chicken Pizza **Le 255**
(with Homemade Barbecue Sauce)

71. Chili Shrimps Pizza **Le 255**

72. Pepperoni Pizza **Le 255**

73. Spicy Beef and Olive Pizza **Le 255**

74. Hawaiian Pizza *(Turkey Ham and Pineapple)* **Le 255**

75. Spicy Seafood Pizza **Le 255**

76. Tuna Olive Onion Pizza **Le 255**

77. Four Seasons Pizza
(Artichoke, Mushroom, Olive and Ham) **Le 255**

78. Family Pizza
(Meat Ball, Corn, Sausage and French Fries) **Le 265**

79. Mushroom Pizza
(Mushrooms, Olive, Tomato and Corn) **Le 255**

80. Eggplant Pizza with Goat Cheese and
Basil Pesto **Le 265**

81. Four Cheeses Pizza
(4 Different Cheeses. Many Unique Flavors) **Le 265**

82. Margherita Pizza **Le 220**

83. Double Spell Pizza *(Choose Two Fillings)* **Le 265**

84. Loft Eatalicious Pizza **Le 470**

Additional Toppings Available: Meat, Seafood or Cheese.

Please ask our staff. Le 50 each.

Desserts

85. New York Cheesecake with Almond Crackers **Le 195**

86. Tiramisu 2023 **Le 195**



87. Chocolate Brownie **Le 215**

88. Seasonal Fresh Fruit Platter **Le 180**

89. Assorted Ice Cream (3 scoops) **Le 150**

**85. New York Cheese
Cake with Almond
Crackers**



Chinese Food



90. Boiled Fish In Hot Chili Oil

水煮鱼

Le 480

91. Steamed Fish (Cantonese Style)

广式蒸鱼

Le 480

92. Deep Fried Fish with Sweet and Sour Sauce

糖醋鱼

Le 480

93. Fried Shrimp with Pineapple, Sweet and Sour Sauce

菠萝咕咾虾球

Le 360

94. Sweet and Sour Pork

糖醋里脊

Le 450

95. Kung Pao Chicken

宫保鸡丁

Le 450



94. Sweet and Sour Pork

糖醋里脊

95. Kung Pao Chicken

宫保鸡丁



96. Sliced Beef In Chili Oil

水煮牛肉



**97. Fried Beef with
Chili Pepper**

杭椒牛柳

96. Sliced Beef In Chili Oil

水煮牛肉

Le 480

97. Fried Beef with Chili

杭椒牛柳

Le 500

98. Chinese Fried Rice

中式炒饭

Le 265

99. Chinese Fried Noodles

中式炒面

Le 280

100. Boiled Dumplings (Beef or Pork)

水饺 (牛肉或猪肉)

Le 390



**92. Deep Fried Fish
with Sweet and Sour
Sauce**

糖醋鱼

Wine list



Red

*-Grand sud merlot (France) small bottle
130 Le*

*-Grand sud sweet (France) small bottle
130 Le*

*-Obikwa merlot (South Africa)
330 Le*

*-Zonin merlot (Italy)
430 Le*

*-Dark horse pinot noir (California)
550 Le*

*-Albola chianti classico (Italy)
770 Le*

*-Bottega rosso di montalcino (Italy)
780 Le*

*-Bottega amarone (Italy)
2220 Le*

Rose'

*-Rose' Chateau La Verriere (France)
560 Le*





White

*-Grand sud sweet (France) small bottle
130 Le*

*-Grand sud sauvignon/chardonnay (France)
small bottle
130 Le*

*-Obikwa chardonnay (South Africa)
330 Le*

*-Gerard Bertrand picoul de pinet (France)
890 Le*

Champagne/Prosecco

*-Moet & Chandon (France)
3,300 Le*

*-Veuve Clicquot (France)
3,100 Le*

*-Prosecco Il signor Giuseppe (Italy)
550 Le*

*-Prosecco Il signor Giuseppe (Italy)
small bottle
220 Le*



DRINKS MENU



Imported beer

BECKS

HEINEKEN

MILLER DRAFT

60 Le

Local beer

MUTZIG

STAR

40 Le

GUINNESS

AMSTEL

50 Le

Soft & others

RED BULL

PERRIER

CIDER

60 Le

MALTINA

EXTRA JUICE

TONIC WATER

VIMTO

FANTA/SPRITE/COKE

DIET COKE

40 Le

BOXED JUICE

100 Le

FRESH FRUIT JUICE

95 Le/ glass

Water

SMALL bottle

20 Le

BIG bottle

30 Le

Hot beverage

LIPTON TEA (by pot)

CHINESE TEA (by pot)

AMERICANO

LATTE

ESPRESSO

CAPPUCINO

50 Le



<u>Whisky</u>	<u>bottle / shot</u>
Johnny walker Black label 1L	2,700 / 130 Le
Johnny walker Red label 0.75L	860 / 60 Le
Chivas regal 12 years 0,75L	1,800 / 120 Le
J&B scotch whisky 1L	1,400 / 70 Le
Jack Daniel's honey 1L	1,800 / 90 Le
Jameson Irish whisky 1L	1,500 / 70 Le

<u>VSOP</u>	<u>bottle / shot</u>
HENNESSY 0,75L	4,400 / 280 Le
COURVOISIER 1L	3,050 / 140 Le
MARTELL 1L	4,300 / 200 Le

<u>Vodka</u>	<u>bottle / shot</u>
GREY GOOSE 1L	3,300 / 150 Le
SMIRNOFF 1L	980 / 50 Le
ABSOLUT 1L	980 / 50 Le

<u>Bourbon</u>	<u>bottle / shot</u>
JACK DANIEL'S 1L	1,800 / 90 Le
JIM BEAM 1L	1,050 / 50 Le



Gin *bottle / shot*

TANQUERAY 1L	1,300 / 65 Le
BOMBAY Sapphire 1L	1,280 / 65 Le
GORDON'S 0.75L	720 / 50 Le

Rum *bottle / shot*

CAPTAIN MORGAN DARK 1L	1,180 / 55 Le
CAPTAIN MORGAN JAMAICA 1L	1,180 / 55 Le

Spirits *bottle / shot*

Jose Cuervo tequila silver 1L	1,500 / 75 Le
Grand Marnier 1L	1,450 / 75 Le
Baileys 1L	1,550 / 75 Le
Pastis 1L	900 / 50 Le
Campari 1L	880 / 50 Le
Martini rosso 1L	980 / 50 Le
Martini bianco 1L	900 / 50 Le
Malibu 1L	1,330 / 65 Le

Welcome

to Atlantic Lumley Hotel



*Thank you to choose our services
and "Bon Appetit"*

OPERATION HOURS:

Restaurant 7am - 11.30pm

Room service 7am - 11.30pm

Dickens' Bar and Club 7pm - 2am



For birthday party or banquet please contact

078 913131

www.atlantichotel-sl.com