



ແນມຈີນ ເສີບພ້ອມຜັກສົດ

CRISPY SPRING ROLLS with herbs and leaves - **30.000 K**

ແກງທໍ່ໄມ້ ໃສ່ນໍ້າຢາບາງ - (ສໍາລັບເສີບ 2 ທ່ານ)

(ສ່ວນປະສົມ ໝາກຝັກອອນ, ເຫັດສະນູນ, ຜັກຕໍາລິງ ແລະ ເຄື່ອງຫອມອື່ນ)

BAMBOO SOUP - with pumpkin, monkey ear mushroom and green leaves
30.000 K (2 people)

ແກງເຫັດ ສາມສະຫາຍ - (ສໍາລັບເສີບ 2 ທ່ານ)

TRIO OF MUSHROOM SOUP - **30.000 K** (2 people)

ໄສອົ່ວຫລວງພະບາງ ເສີບພ້ອມແຈ່ວບອງ

LUANG PRABANG PORK SAUSAGE & JEO BONG

40,000 K 2 people / **65.000 K** 4 people

ສະລັດ ຫລວງພະບາງ - (ສໍາລັບເສີບ 2 ທ່ານ)

LUANG PRABANG SALAD - **35.000 K** (2 people)

ແຈ່ວໝາກເຜັດ ແລະ ຜັກລວກ - ທ່ານສາມາດເລືອກ 1 ໃນລາຍການ ແມ່ນລາຄາ

* ແຈ່ວຊີງ - ແຈ່ວໝາກເຜັດດິບ - ແຈ່ວໝາກເລັ່ນ *

CHILI DIPPING SAUCE & STEAMED VEGETABLE

* Ginger paste * BBQ Chili Jeo * Tomato Jeo * Pork crackling *

1 ORDER IS 25.000 K

ປີ້ງໄກ່ ສີໄຄບ້ານ 3 ປີ້ງ ແຈ່ວຫມາກຖົ່ວດິນ - (ສໍາລັບເສີບ 2 ທ່ານ)

BBQ CHICKEN WITH LEMONGRASS & PEANUT SAUCE - 3 SKEWERS

45.000 K (2 people)

ທອດດູກຂ້າງໝູ ໃສ່ກະທຽມຫອມ (ສໍາລັບເສີບ 2 ທ່ານ)

LAO STYLE PORK SPARE RIBS - **65.000 K** (2 people)

ທອດປານິນນໍ້າຂອງ ໃສ່ຊອດໝາກຂາມ ໂຮຍດ້ວຍເຄື່ອງຫອມສົດ

CRISPY WHOLE FISH with tamarind sauce loaded with fresh herbs

65.000 K (2 people)

ເອາະຫຼາມພື້ນເມືອງ

OR LAM Luang Prabang Pork stew with fresh herbs and aubergine - **55.000 K**



starters

KHAI PAEN & JEO BONG (gf) / ໄຄແຜ່ນ ເສີບພ້ອມ ແຈ່ ວບອງ 29.000K

Sautéed river weed seasoned with sesame, garlic and tomato & Luang Prabang's famous chili dip featuring roasted galangal. Served with sticky rice.

FRESH RAINBOW SPRINGROLLS (v, gf) / ແນມດິບ 26.000K

Colourful and delicious, each roll is different. We use flowers, herbs, veggies and fruits.

SPICY GUACAMOLE & CHIPS (v) / ແຈ່ວອາໂວຄາໂຕ ເສີບພ້ອມ ແຜ່ນ ເຂົ້າຂີ້ຮູບ 39.000K

Lao grown avocados, cilantro, tomatoes, lime and a dash of spice. Served with crispy wheat flatbreads.

SUP PHAK (v) / ຊຸບຜັກ 28.000K

Steamed seasonal greens tossed with shallots, ginger and sesame dressing. Served on a crispy rice cake.

JIAOZI - CHINESE DUMPLINGS / ກ້ຽວຜັກ - ກ້ຽວຫມູ 25.000 / 30.000K

Pan Fried dumplings with veggies or pork.

LAO CANAPÉS / ອາຫານເບົາ ສຳລັບກິນຫລິ້ນ 45.000K

Miang Kham - Betel leaf wraps featuring dried freshwater shrimp, ginger, lime and peanut with a galangal sauce.

Jeo Mak Len - Spicy tomato salsa with crispy rice crackers

Sin Daet Deo - Honey sun dried pork

Bai Mon - Mulberry leaf tempura with wild honey

mains

TAMARIND FISH CAKES (gf) / ອົ່ວແຜ່ນປາ 40.000K

Made with potatoes, coriander, turmeric, cumin and paprika, served with a tamarind and ginger sauce and a side of green salad.

FISH LAAP (gf) / ລາບປາ 50.000K

Salad of finely chopped fish flavoured with lime, garlic, mint leaves, lemongrass, coriander, and more. Eat it "Lao style" by adding sticky rice! + 8.000k

KHAO SOY KAI / ເຂົ້າຊອຍ ຊຽງໃຫມ່ 36.000K

A northern Thai specialty. Coconut curry with chicken, egg noodles and crispy fried noodles served with pickled veggies on the side.

Vegetarian option (veg, gf) 29.000K

mains

OUA SI KHAI / ອົ່ວສີໄຄ 39.000K

Lemongrass, stuffed with minced chicken and herbs served with local style ginger paste and sticky rice.

KNAP PAA (gf) / ຄານາບປາ 53.000K

Fish filet with lemongrass & Asian basil grilled in banana leaf, served with steamed vegetables, Lao tomato salsa and sticky rice.

PESTO or AGLIO OLIO PENNE PASTA (veg) petit / grand / ພາດສໂຕ ຫລື ພາດສຕາ ເຜັດ 32.000K / 46.000K

Made with Lao pine nuts and Asian basil served with tomatoes and parmigiano OR olive oil, garlic and chili.

PAPAYA SALAD / ຕຳຫມາກຮຸ່ງ 27.000k

Young green papaya pounded with chili, tomatoes, fish sauce and sugar. Pork crackling and local greens on the side. Tell us how you like it made!!

Add 2 skewers of annato, ginger marinated chicken on a stick and sticky rice. 45.000K

sides

STICKY RICE / ເຂົ້າຫນຽວ 8.000k

HOME-MADE FRIES / ຈີນມັນຝລັງ 30.000k

SEASONAL SAUTÉED VEGETABLES / ຂີ້ວຜັກ 20.000k

BOWL OF PEANUTS / ຫມາກຖົ່ວດິນຂີ້ວ 15.000k

CASHEWS, CHILI & KAFFIR / ອົບຫມາກມ່ວງຫິນມະພານ 30.000k

SALTED POPCORN / ອົບແກ່ນສາລີ ຕອກແຕກ 20.000k

SPICED POPCORN (CHILI & TURMERIC) / ອົບແກ່ນສາລີ ຕອກແຕກ ໃສ່ຫມາກເຜັດ ແລະ ຂີ້ຫມິ່ນ 25.000k

desserts & cheese

CHOCOLATE MOLTEN CAKE / ເຂົ້າຫນົມ ຊອກໂກເລດ

Please allow 15 minutes. - 45.000K

served with coconut ice cream

MANGO BLUE STICKY RICE (gf) / ເຂົ້າຫນຽວຫມາກມ່ວງ

27.000K

with tamarind jam and coconut cream on the side.

FRUIT SALAD / ຫມາກໄມ້ລວມ

20.000K

ENGLISH SCONE

Raisin scone with french butter & homemade jam

18.000K

CREPES

Served with lime and honey

28.000k

CHEESE PLATE - GREAT TO SHARE!

135.000K

4 cheeses; Comté, camembert, buffalo blue, buffalo cream cheese with jalapeño