

STARTER

Chilled watercress and potato soup, charred coconut oil ✓	8	Banana blossom salad with chicken "Gai Baan" breast, lemongrass and chili jam ✓ ♻	9
Chicken liver terrine, Lao rum, preserved longan, local sour fruits	8	Luang Prabang salad, organic greens and watercress, puffed riceberry, roasted peanuts ✓ ♻	8
Pork, Chicken and buffalo skewers with grilled sticky rice balls "Kao Jee" style	10	Eggplant dip and baby corn salad, sticky rice, larb seasoning ♻	8
Luang Prabang sausage salad, fresh market greens, ginger vinaigrette	10	Tomato and local buffalo feta, fresh and comfit tomatoes, pineapple vinegar ✓ ♻	9
Twice fried frog legs, sweet chili paste, coriander leaves	10		

MAIN COURSE

"Sai Oua" Luang Prabang, grilled local sausage, chili dip, raw and pickled vegetables	16	Fettuccine with local pork sausage, wild mushrooms, duck egg yolk	16
Buffalo tenderloin - "steak frites" or grilled Lao style	22	Buffalo burger - Classic or Lao Style	18

SIDE DISH

Mashed potatoes ✓	6	Seasonal vegetable BBQ ✓ ♻	6
French fries	6	Salad of mixed local greens ✓ ♻	6

DESSERT

Chocolate mousse, coconut and cashew nut crumble	8	Luang Prabang sundae passion fruit and coconut icecream, cashewnut, chantilly, local fresh fruit ♻	8
Local banana spring roll, homemade peanut butter, salted caramel, coconut ice cream	8	Lao "Phou-Peang" coffee crème brûlée	8
		Lime fruit tart, seasonal fruit, passion coulis	8

✓ Vegetarian dish or adjustable dish to fit vegetarian dietary

♻ Vegan dish or adjustable dish to fit vegan dietary

All our ingredients are fresh and locally sourced. All prices are exclusive of 10% service charge and 10% tax. Prices are in USD.

AFTERNOON