



Story of the Houses

Like all great houses, The 3 Nagas has its own story to tell, shaped by the collective experiences and memories of its past residents. I hope that you enjoy creating your own memories while you are here those perfect, timeless, cultural experiences and moments that will hopefully last a lifetime! We have two houses: the Lamache House at the side of the Mekong river, where mango trees are (outdoor seating) and the Khamboua House at side of the Khan River.

Lamache House

The Lamache House consists of seven rooms and was built in 1898. Initially erected for the unofficial deliberations of the Royal Court. A few decades later, the grandchildren of Mr. Lamache, the original owner, started an ice-cream shop. They soon became very popular in Luang Prabang and were appointed as official ice-cream supplier to the Royal Court. During the restoration work, three bottles still filled with essence extracts used to flavor ice-cream were discovered. One of these is on display in the main lobby of Lamache House. This house was restored using traditional techniques respecting the original structure. Most of the woodwork, floors and furniture are made from a wood called May Pow (traditionally used in the construction of boats). A sculptural staircase following modern specifications for comfort and security was added to the building. The final result is a warm atmosphere inspired by tradition with contemporary comfort and facilities.

The Khamboua House

The MANTION, which is the original name of the present Khamboua House, was first owned by 'Chao Phagna Muoung Chanh' then by the 'Villa Achan Thong Dy' family and later by the Khamboua family. The Khamboua house is a jewel of traditional Lao architecture, comprising a unique garden on the Nam Khan River, from where you may glimpse the subtle and serene Lao lifestyle. Built in 1903 by one of the Counselors to King Sisavangvong this mansion features traditional Lao architecture: a single pitch roof, veranda and perpendicular kitchen.

The structure and flooring use exotic woods, and the walls are "torchis" (lime screed on bamboo). According to the Venerable of Vat Sene Temple, who was a member of one of the owner families, all the major pieces of wooden framework were brought on site using elephants crossing the Nam Khan River. The Khamboua House is made up of eight rooms. Every room and suite is uniquely styled with a distinctive character of its own, complemented by modern comforts and facilities, offering a truly authentic stay in this charming, historical city.

The Explorer

Khaiphaen Jeund

Deep Fried Mekong Riverweed
Sesame Seed, Homemade Spicy Jam

Khoua Kai Sai Khing

Stir Fried Chicken with Ginger, Onion
Garlic, Oyster Sauce, Soya Sauce

Laab Kai

Minced Chicken Salad, Mint, Garlic, Lemongrass
Galangal, Chili, Shallot, Lime Dressing

Mok Paa

Steamed Mekong River Fish Wrapped with
Banana Leaves, Kaffir Lime Leaves, Lao Herbs, Egg

Oua Sikhay

Homemade Pork Sausage, Lemongrass
Onion, Dill, Pepper, Tamarind Sauce

Served with your choice of steamed or sticky rice

Mak Gouy Thod

Banana Fritters with Vanilla Ice Cream

USD 25 / KIP 200,000

All prices are inclusive of 10% tax and 10% service charge.
If you have any concerns regarding food allergies, please alert your server prior to ordering.

Lao Degustation

Mee Gouy Phan

Eggplant Dip, Rice Noodles
Mixed Lao Vegetables

Tom Som Paa

Mekong River Fish Spicy and Sour Soup, Sweet Basil
Lemongrass, Shallot, Cherry Tomato, Mushrooms

Phanaeng Kai

Chicken Breast Phanaeng Curry, Onion, Shallot
Garlic, Lemongrass, Coconut Milk

Khoua Sine Ngoua Sai Kathiem

Stir Fried Buffalo with Garlic Sauce, Onion
Oyster Sauce, Soya Sauce

Mhok Het

Steamed Mushrooms, Lao Herbs
Egg, Wrapped with Banana Leaves

Served with your choice of steamed or sticky rice

Chuem Mak Moung

Flambéed mango with orange & Lao whisky

USD 35 / KIP 280,000

LAO SPECIALITY

	USD	KIP
Mee Gouy Phan (V) Eggplant Dip,Rice Noodles Mixed Lao Vegetables	7.5	60,000
Khaiphaen Jeund (N) Deep Fried Mekong River Weed Sesame Seed,Homemade Spicy Jam	6	48,000
Naem Dip (N) Chicken,Pork or Vegetables Fresh Spring Rolls,Peanut Dressing	7.5	60,000
Naem Jeund (N) Chicken,Pork or Vegetables Deep Fried Spring Rolls,Peanut Dressing	7.5	60,000
Sai Oua Mhoo (S) Homemade Pork Sausage,Lemongrass Onion,Dill,Pepper,Tamarind Sauce	7.5	60,000

All prices are inclusive of 10% tax and 10% service charge.
If you have any concerns regarding food allergies, please alert your server prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
(V) Vegetarian, (N) Contains Nuts, (S) Contains Shellfish

SALAD

Luang Prabang Salad ^(N)	7.5	60,000
Lao Watercress, Lettuce, Tomato, Cucumber Garlic, Boiled Eggs, Ground Peanuts, Lao Dressing		
Laab	7.5	60,000
Minced Chicken, Fish or Pork Salad Mint, Garlic Lemongrass, Galangal, Chili, Shallot, Lime Dressing		
Naem Tum Mak Hung ^(S)	7.5	60,000
Green Papaya Salad Rolls, Cucumber, Carrot Long Beans, Rice Paper, Shrimp Paste Dressing		

SOUP

Tom Kai Si Khai	7.5	60,000
Chicken Coconut Soup, Galangal, Lemongrass Kaffir Lime Leaves, Coconut Milk		
Tom Som Paa	7.5	60,000
Mekong River Fish Spicy and Sour Soup, Sweet Basil Lemongrass, Shallot, Cherry Tomato, Mushrooms		
Keng Maknoy ^(V)	5	40,000
Angled Loofah in Clear Soup, Sweet Basil Spring Onion, Chilli		

All prices are inclusive of 10% tax and 10% service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(V) Vegetarian, (N) Contains Nuts, (S) Contains Shellfish

SIGNATURE DISH

Oua Sikhay Mhoo 7.5 60,000

Deep Fried Minced Pork Stuffed Lemongrass
Dills,Chili,Shallot,Local Herbs

Lemongrass is the favorite Lao ingredient in all recipe.

Khoua Kai Sai Cheo Bong (S) 9 72,000

Stir Fried Chicken with Homemade Spicy Jam
Onion,Lemongrass,Kaffir Lime Leaves,Oyster Sauce

*Spicy Jam is one of the base Lao diet. Traditional eating with sticky rice.
the chili gives you the strength.*

Farmer take it for their lunch. Easy to eat and

Ping Sine Kwai 11 88,000

Grilled Marinated Buffalo with Lao Herbs
Coffee Sauce

Specialty of chef Ko. Discover the real taste of buffalo meat.

Ping Paa 10 80,000

Pan Fried Marinated Mekong River Fish
with Lao Herbs,Pineapple Sauce

Specialty of chef Ko. Fusion inspiration between our local fish cut with local pineapple sauce.

GRILLED

Ping Sine Kai 9 72,000

Grilled Marinated Chicken Breast with Spicy Sauce

Khanap Paa 9 72,000

Grilled Mekong River Fish Stuffed with Lao Herbs
Wrapped in Banana leaves

All prices are inclusive of 10% tax and 10% service charge. If you have any concerns regarding food allergies, please alert your server prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(V) Vegetarian, (N) Contains Nuts, (S) Contains Shellfish

STIR FRIED

Khoua Mhoo Sai Khing (S)	9	72,000
Stir Fried Pork with Ginger, Onion Garlic, Oyster Sauce, Soya Sauce		
Khoua Sine Kwai Sai Krathiem (S)	9	72,000
Stir Fried Buffalo with Garlic Sauce, Onion Oyster Sauce, Soya Sauce		
Khoua Phak Sai Nam Mun Hoi (S) (V)	7.5	60,000
Stir Fried Mixed Vegetables Oyster Sauce, Soya Sauce		

STEAM

Mhok Paa	9	72,000
Steamed Mekong River Fish Wrapped with Banana Leaves, Kaffir Lime Leaves, Lao Herbs, Egg		
Mhok Hed	7	56,000
Steamed Mushrooms, Lao Herbs Egg, Wrapped with Banana Leaves		
Mhok Mak Phet	5	40,000
Steamed Local Long Green Chili with Minced Pork Lemongrass, Shallot, Dill, Spring Onion		

All prices are inclusive of 10% tax and 10% service charge. If you have any concerns regarding food allergies, please alert your server prior to ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(V) Vegetarian, (N) Contains Nuts, (S) Contains Shellfish

CURRY

Phanaeng Kai (S) 9 72,000

Chicken Breast Phanaeng Curry, Onion, Shallot
Garlic, Lemongrass, Coconut Milk

Keng Phet Mooh 7.5
60,000

Local Pork Red Curry, Coconut Milk, Potato
Carrot Basil, Eggplant, Long Beans

RICE AND NOODLES

Khoua Sen Pho Kai 7.5 60,000

Stir Fried Rice Noodles with Chicken
Egg, Mixed Vegetables

Khaow Khoua Cheo Bong 7.5 60,000

Vegetables Fried Rice with Homemade Spicy Jam
Mixed Vegetables, Fried Egg

Khaow Khoua Mhoo 7.5 60,000

Pork Fried Rice with Homemade spicy Jam
Mixed Vegetables, Fried Egg

Khao Soi Lao or Pho 7.5 60,000

Rice Noodle Soup with Your Choice of
Vegetable Chicken or Pork

Khaow Chao / Khaow Niew Dum 2 16,000

Steamed Rice, Organic Black Sticky Rice

All prices are inclusive of 10% tax and 10% service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(V) Vegetarian, (N) Contains Nuts, (S) Contains Shellfish

TRADITIONAL DESSERT



Mom's Num Wan Mak Mai 7.5 60,000
Tapioca in Coconut Milk with Seasonal Fruit
*Chef Ka's take on this famous dish is inspired by his mother's home cooking.
The mixture of flavors, textures, fruits and coconut milk capture her unique
take on this popular Lao dessert.*

Khao Karm Mak Gouy 7.5 60,000
Sticky Rice Marinated in Coconut Milk with Banana
Rosella Sorbet

Mak Gouy Thod 7.5 60,000
Banana Fritters, Chocolate Sauce, Vanilla Ice-Cream

CONTEMPORARY

Mango Sushi (N) 7.5 60,000
Sweet Lao Mango, Coconut Rice
Ground Peanut, Rosella Sorbet

Chuem Mak Moung (A) 7.5 60,000
Flambéed Mango in Orange & Lao Whisky
Coconut Sorbet

Homemade Ice Cream and Sorbet 2 16,000
Chocolate, Vanilla, Coconut
Rosella Sorbet, Mango Sorbet



Inspired by Her.

All prices are inclusive of 10% tax and 10% service charge.
If you have any concerns regarding food allergies, please alert your server prior to ordering.
(V) Vegetarian, (N) Contains Nuts, (A) Alcohol

French Touch

Salade de magret de canard

Smoked Duck salad ,Lettuce,Watercress
Cheery tomato,Walnut,Orange

Steak de buffle sauce au vin rouge

Local Buffalo steak in red wine sauce
Tagliatelle with homemade tomato sauce

Cafe gourmand

Single espresso with homemade pastries

USD 25++/LAK 200,000++

All prices are inclusive of 10% tax and 10% service charge.
If you have any concerns regarding food allergies, please alert your server prior to ordering.