

## SET LUNCH LUANG PRABANG

## MINIMUM 2 GUESTS

ໄຄແຜ່ນ ກັບ ແຈ້ວບອງ | KAIPEN | DEEP-FRIED MEKONG RIVER WEED

Deep-fried Mekong river weed with Lao spicy chili relish with

shredded pork skin

ໄສ້ອົ່ວໝູ | SAY OUA MOO | LUANG PRABANG SAUSAGE Homemade pork sausage with Lao herbs, spices and eggplant dip

ຕຳໝາກຮຸ່ງ & ໝູກອບ | TAM MAK HOONG & MOO KROP Green papaya salad with deep-fried pork belly



ລາບໄກ່ | LAAP KAI | MINCED CHICKEN SALAD

Minced Chicken mixed with rice powder, banana flower,
lime juice, Lao herbs and crispy shallots

ເອາະຫລາມໄກ່ | OR LAM KAI | LAO CHICKEN STEW Chicken stew cooked with minced vegetables, spices and Sakan wood

ຈືນດູກຂ້າງໝູ | THORD DOOK KANG | DEEP-FRIED PORK RIBS Deep-fried pork ribs marinated with Lao herbs. Served with spicy sauce

> ເຂົ້າໜຽວ | KHAO NIEAW | STICKY RICE Organic red sticky rice



ກະແລ້ມ | HOMEMADE ICE CREAM

One scoop of homemade vanilla ice cream, black sticky rice, fresh coconut, cookie crumble with caramel sauce