



MANDA de LAOS

ມານດາ ເດີລາວ  
Laotian Family Cuisine

A FAIRYTALE DINING EXPERIENCE AT  
THE MOST INTIMATE TABLE, IN THE  
MIDDLE OF OUR UNESCO  
CLASSIFIED POND



**THIS EVENING INCLUDES OUR SIGNATURE TREATS WITH:**

Tasting Menu & Candlelight Ambiance

120 US\$ NET PER PERSON

MINIMUM 2 GUESTS

**AMUSE BOUCHE**



ກ້ອຍປາແຊວມອນ | **KOI PA SALMON | LAO STYLE SALMON SALAD**

Lao style shredded salmon salad mixed with shallots, crispy garlic, lemongrass, chili, mint leaves, coriander and ground rice

ລາບໝູປັ້ງ | **LAAP MOO PING | CHARCOALED LAAP BALL**

Barbecued pork balls, lemongrass, coriander, spices & spring onions

ໄສ້ອົ່ວໝູ | **SAY OUA MOO | LUANG PRABANG SAUSAGE**

Homemade pork sausage with Lao herbs, spices and eggplant dip

ອົ່ວໝໍ້ໄມ້ປາ | **OUA NOR MAI PA | BAMBOO FISH**

Deep fried Mekong fish stuffed in bamboo with herbs, served with chili sauce



ເອາະຫຼາມໝູ | **OR LAM MOO | LAO PORK STEW**

Pork stew cooked with minced vegetables, spices and Sakan wood

ປັ້ງຊີ້ນຄວາຍ | **PING SIN | BUFFALO STEAK**

Barbecued Buffalo with kaffir lime leaves, galangal, crispy garlic and lemongrass

ໝົກໄກ່ | **MOK KAI | STEAMED CHICKEN HOR MOK STYLE**

Steamed chicken red curry style with Coconut milk and Kaffir lime leaves

ລາບເປັດ | **LAAP PHED | DUCK LAAP**

Minced Duck mixed with rice powder, lime juice and Lao herbs

ຂົ່ວເຫັດ | **KHOUA HED | WOK-FRIED MUSHROOMS**

Wok-fried local mushrooms and herbs

ເຂົ້າກະທິ | **KHAO KHATI | CRUNCHY COCONUT RICE**

Crunchy coconut rice



ບາບາໝາກນັດ | **BABA MAKNUT | PINEAPPLE BABA**

Baba caramelized with pineapple and flambé with Lao Lao

OR

ຊ່ອກໂກແລັດຟອງດອງ | **CHOCOLATE FONDANT**

Melting 64% Guayaquil chocolate cake with vanilla ice cream, Italian meringue, speculoos topping



**ONE SIGNATURE COCKTAIL, TEA OR COFFEE**

This menu is valid until 30 September 2026

Prices are inclusive of 10% service charge and 10% VAT