



## TASTING MENU MANDA DE LAOS

MINIMUM 2 GUESTS

### AMUSE BOUCHE



ລາບໝູປີ້ງ | **LAAP MOO PING | CHARCOALED LAAP BALL**  
Barbecued pork balls, lemongrass, coriander, spices & spring onions

ແນມຈິນ | **NEAM JEUN | CRISPY SPRING ROLLS**  
Crispy rolls mixed vegetables, glass noodles, mushrooms and egg

ປີ້ງໄກ່ | **PING KAI | BARBECUED CHICKEN**  
Barbecued chicken with Lao herbs

ກ້ອຍປາ | **KOI PA | LAO STYLE FISH SALAD**  
Lao style shredded fish salad mixed with shallots, crispy garlic, lemongrass, chili, mint leaves, coriander and ground rice



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

ໝົກປາ | **MOK PA | STEAMED FISH HOR MOK STYLE**  
Steamed fish marinated with Lao herbs and spices in banana leaves

ປີ້ງຊີ້ນຄວາຍ | **PING SIN | BUFFALO STEAK**  
Barbecued Buffalo with kaffir lime leaves, galangal and crispy garlic

ປີ້ງກະດູກຂ້າງໝູ | **PING DOOK MOO | SPARE RIBS**  
Jungle honey glazed spare ribs served with herbs salad

ຜັກ | **PAK | STIR-FRIED SEASONAL VEGETABLES**  
Stir-fried seasonal vegetables with soy sauce

ເຂົ້າກະທິ | **KHAO KHATI | CRUNCHY COCONUT RICE**  
Crunchy coconut rice



**CHOUX KUAY | CHOUX BANANA**  
Choux stuffed with Vanilla ice-cream, banana puree topped with chocolate sauce and caramelized banana

**ONE SIGNATURE COCKTAIL, TEA OR COFFEE**

These menus are valid until 31 October 2025  
Prices are inclusive of a 10% service charge and 10% VAT.