



TASTING MENU MANDA DE LAOS

MINIMUM 2 GUESTS

AMUSE BOUCHE



ລາບໝູ່ປັ້ງ | **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

ປັ້ງໄກ່ | **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

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

ປັ້ງກະດູກຂ້າງຫມູ | **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