



TASTING MENU NAMKONG

MINIMUM 2 GUESTS

AMUSE BOUCHE



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

Homemade pork sausage with Lao herbs, spices and eggplant dip

ຍຳໝາກປີ | **YAM MAK PEE | BANANA FLOWER SALAD**

Banana blossom mixed with shredded chicken and 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



ໝັກປາ | **MOK PA | STEAMED FISH HOR MOK STYLE**

Steamed fish marinated with Lao herbs and spices in banana leaves

ເອາະຫລາມໄກ່ | **OR LAM KAI | LAO CHICKEN STEW**

Chicken stew cooked with minced vegetables, spices and Sakan wood

ຂົ້ວຊີ້ນຄວາຍ | **KHOUA SIN KWAI | BUFFALO LAO LAO**

Wok-fried Buffalo, spring onions and flambé with Lao Lao

ຜັກ | **PAK | STIR-FRIED SEASONAL VEGETABLES**

Stir-fried seasonal vegetables with soy sauce

ເຂົ້າໜຽວ | **KHAO NIEAW | STICKY RICE**

Organic red sticky rice



SANGKHAYA MAKPAO | COCONUT CRÈME BRULÉE

Steamed coconut cream, crème brulée style