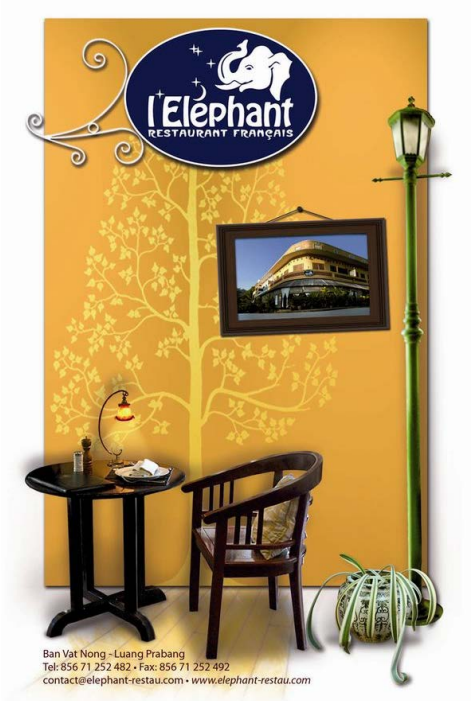
WELCOME TO

COCONUT GARDEN
Luang Prabang
Lao P.D.R.
food drinks and more

Café Ban Vat Sene
Café-Restaurant & Décor de Luang Prabang
Open daily 7.30am to 10pm
Wifi access / Newspapers
Delivery 856 71 252 482
cafebanvatsene@elephant-restau.com

l'Eléphant Vert
ETHNO BOTANICAL
CUISINE

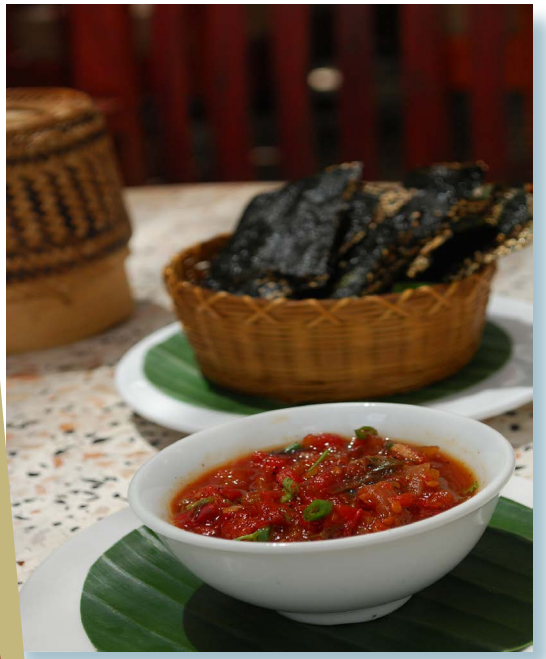

l'Eléphant
RESTAURANT FRANÇAIS
Ban Vat Nong - Luang Prabang
Tel: 856 71 252 482 • Fax: 856 71 252 492
contact@elephant-restau.com • www.elephant-restau.com

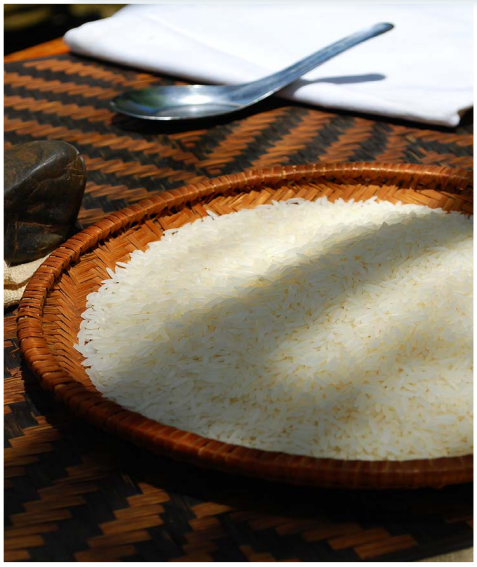
L'Elephant Restaurant
L'Elephant Vert
Post office
Museum
Coconut Garden
Primary School
Vat Nong
Vat Xieng thong
Le Patio Café
Vat Phousi
Dara market
Le Café Restaurant Ban Vat Sene

LAO MENU

COCONUT GARDEN
Luang Prabang Lao P.D.R.
...food drinks and more...

LAO MENU





february 19

LAO CULINARY TRADITIONS

TRADITIONS CULINAIRES LAO

FEW INDICATIONS TO ENJOY YOUR MEAL

We suggest to order 1 dish per person plus one (for example: 2 dishes for 1 person, 3 dishes for 2 persons), the rice (sticky or steam), a clear soup, and a dessert according your appetite.

Our Dishes are served in the middle of the table and shared between the guests. Rice and clear soup are served individually. Don't worry about the sequencing of your meal, the tradition is to savour the dishes at your own pleasure.

The little pictures of Chili displayed on the menu give only an indicative value of the seasoning according the average taste. If your dish doesn't seem to be spicy enough, don't hesitate to call your waiter who will bring you more fresh chili.

QUELQUES INDICATIONS POUR APPRECIER VOTRE REPAS

Nous vous suggérons de commander 1 plat par personne plus 1 (exemple : 2 plats pour une personne, 3 plats pour deux personnes); ajoutez-y du riz (riz blanc ou riz gluant), un consommé, et un dessert selon votre appétit.

Nos plats sont servis en milieu de table et habituellement partagés entre les convives; les riz et les consommés sont individuels. Ne vous souciez pas d'ordonner votre repas à l'occidentale; la tradition locale est de déguster tous les plats selon sa fantaisie.

Les petits symboles en forme de piment n'ont qu'une valeur indicative du niveau d'assaisonnement en se référant à un goût moyen. Si le plat ne vous paraît pas assez épicé, n'hésitez pas à solliciter votre serveur qui vous apportera du piment frais.

SAVOURS IN SOUTH EAST ASIA*

Thailand, Cambodia, Laos and Vietnam earn themselves their own gastronomy, original and authentic. But some customs and same dishes can be found in all the Region.

Lao people use a lot of game living in the mountains as well as the leaves and vegetables, whether cultivated or wild. From simple grills to complicated dishes, nothing is cooked or eaten without herbs (mint, coriander, lemongrass..) or without a multitude of seasonings and sauces. Some dishes are highly spicy. The meals are mixed of small dishes whose ingredients are first cut in small pieces.

SAVEURS DE L'ASIE DU SUD EST*

La Thailande, le Cambodge, le Laos et le Vietnam se sont forgé leurs propres gastronomies, originales et authentiques mais certaines coutumes et certains plats se retrouvent dans toute la région.

Les Laotiens utilisent abondamment le gibier qui peuple leurs montagnes ainsi que les feuilles et les légumes cultivés ou sauvages. Des grillades les plus simples aux mets les plus compliqués, rien ne se cuit ni se mange sans herbes (menthe, coriandre, citronnelle..) ni sans une multitude d'assaisonnements et de sauces diverses.

Les menus sont composés d'un assortiment de petits plats dont les ingrédients sont préalablement découpés en petits morceaux. Certains plats sont fortement assaisonnés. Il est habituel de poser l'ensemble de la nourriture sur la table avec le riz.

*extrait du Larousse Gastronomique

LAO MENU

SNACKS

10- KHAI PHEN - ไຄແຜ່ນ — 18 000
Luang Prabang River Weeds

11- SIN DOOT - ຊີ້ນດອດ — 31 000
Sun Dried Buffalo Meat with Lemongrass and Sesame Seeds

CONDIMENTS AND SAUCES - ປະເພດແຈ່ວ -

12- JAEW BONG - ແຈ່ວບອງ — 18 000
Sun Dried Chili and Buffalo Skin Paste

13- JAEW MAC LENN - ແຈ່ວໝາກເລັ່ນ — 18 000
Concassee of Tomato and Grilled Chili

RIZ - RICE ເຂົ້າ

14- KHAO CHAO - ເຂົ້າຈ້າວ — 10 000
Steamed Rice

15- KHAO NIAO - ເຂົ້າໜຽວ — 10 000
Steamed Sticky Rice

VEGETARIAN
LUANG PRABANG SPECIALTY

FRIED RICE - NEM - SALAD- ເຂົ້າຜັດ-ຍຳສະລັດ

20- KHAO PHAT KAI - ເຂົ້າຜັດໄກ່ 35 000
Chicken Fried Rice with Diced Vegetables and a Fried Egg

21- NEM TADIEU - ແນມທ່າງເດື່ອ 40 000
Fried Crispy Coconut Rice and Sour Pork Salad

22- NEM JEEN (8 PIECES) - ແນມຈີນໃສ່ໝູ 38 000
Fried Spring Rolls, stuffed with Pork and Vegetables

23- NEM JEUN TIEE (8 PIECES) - ແນມຈີນເຈ 32 000
Fried Vegetarian Curry Spring Rolls

24- NIAM SALAD - ຍຳສະລັດ 38 000
Luang Prabang Salad with Lao Dressing Style slightly sweet and sour (Lettuce, Watercress, Tomatoes, Cucumber, Eggs, Fried Garlic, Fried Shallots and Fresh Herbs)

25- JEUN KHAI SAILLE PHAKSEA - ຈີນໄຂ່ ໃສ່ ຜັກຊີ 29 000
Lao Omelette with Dill and Local Fresh Herbs

VEGETARIAN
LUANG PRABANG SPECIALTY

LAO MENU

RAW AND COOKED TARTARE, ROASTED PERFUMED STICKY RICE
ປະເພດລາບ

30- LAAP KAI - ລາບໄກ່ — 43 000
Minced Cooked Cold Chicken Salad
with local herbs

31- LAAP KROUAILLE - ລາບຄວາຍ — 45 000
Minced Raw Buffalo & Bean Sprout Salad

32- LAAP TAOHOU NAM HET - ລາບເຕົ້າຮູ້ນ້ຳເຫັດ — 32 000
Salad of Tofu, Oyster Mushrooms,
Bean Sprouts & Fresh Herbs

33- KOY MOO - ກ້ອຍໝູ — 43 000
Minced Pork & Banana Flower Salad

SAUSAGE - ໄສ້ອົ່ວ

34- SAI OUA MOO - ໄສ້ອົ່ວໝູ — 38 000
Luang Prabang Pork Sausage

35- SAI OUA KROUAILLE - ໄສ້ອົ່ວຄວາຍ — 46 000
Spicy Luang Prabang Buffalo Sausage

VEGETARIAN
LUANG PRABANG SPECIALTY

STUFFED VEGETABLES WITH PORK THEN FRIED OR STEAMED
ປະເພດອົ່ວ

40- OUA MAC PHET - ອົ່ວໝາກເຜັດ — 37 000
Stuffed Green Chili

41- OUA SI KRAILLE - ອົ່ວສີໄຄ — 37 000
Steamed Stuffed Lemongrass Stalk

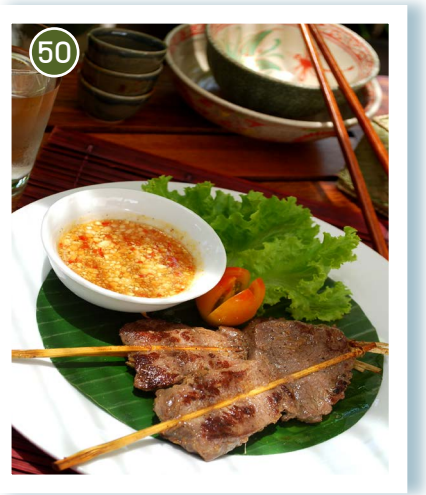
42- OUA NOR MAILLE - ອົ່ວໜໍ່ໄມ້ — 37 000
Stuffed Bamboo Shoots

STEAMED FOOD - ປະເພດໜึ້ງ

43- PHAK NEUNG - ຜັກໜึ້ງ — 32 000
Steamed Mixed Seasonable Vegetables
& Spicy Tomato Dip

VEGETARIAN

LAO MENU



GRILLED - ປະເພດປີ້ງ

50- PING SINE KROUAILLE NAM TOK - 48 000
ປີ້ງຊີ້ນຄວາຍນ້ຳຕົກ
Marinated Buffalo Grilled with Garlic

51- PING EUK KAI SAILLE KATRIEM - 43 000
ປີ້ງເອິກໄກ່ໃສ່ກະທຽມ
Marinated Chicken Breast Grilled with Garlic

STEW - ເອາະ

52- OR LAM SIN MOO - ເອາະຫຼາມຊີ້ນໝູ 38 000
Pork Stew with slightly Bitter Edible Leaves

53- OR PADEK - ເອາະປາແດກ 34 000
Minced Pork Lemon grass Stew
with Fermented Fish

54- PRANENG KAI - ພະແນງໄກ່ 43 000
Shredded Chicken, Minced Pork and Buffalo
Skin Cooked in Coconut Milk

55-LEUN SOM - ເຫຼີ້ນສົ້ມ 43 000
Pork and Buffalo Skin Stew in Coconut Milk
flavored with pink pickled fish-roe

LUANG PRABANG SPECIALTY

PAN SAUTEED - ປະເພດຂົ້ວ

**60-KROUA MOO SAILLE KRING - ** 40 000
ຂົ້ວໝູໃສ່ຂີ້ງ
Sauteed pork with ginger

61- KROUA SINE GNOUA SAILLE HOM BOUA NIAI - 43 000
ຂົ້ວຊີ້ນງົວໃສ່ຫອມບົ່ວໃຫຍ່
Slightly Spicy Sauteed Beef with Onions and Chili

62- KROUA MAC KREUI SAILLE MOO - 38 000
ຂົ້ວໝາກເຂືອໃສ່ໝູ
Sauteed Eggplants with Pork

63- KROUA SEN LONN NAM NOR MAILLE - 32 000
ຂົ້ວເສັ້ນລ້ອນນຳຫນໍ່ໄມ້
Fried Glass Noodles with Bamboo Shoots, Mushrooms, Mixed Vegetables and Eggs

64- KROUA PHAK SAILLE NAM MANHOIL - 30 000
ຂົ້ວຜັກໃສ່ນ້ຳມັນຫອຍ
Sauteed Vegetables with Oyster Sauce

65- KROUA PHAK BONG - 30 000
ຂົ້ວຜັກບົ້ງ
Stir-fried Morning Glory (swamp cabbage) with Garlic and fresh chili

VEGETARIAN

LAO MENU

WRAPPED IN A BANANA LEAF THEN STEAMED OR GRILLED
ປະເພດມົກ

70- MOK KAI - ມົກໄກ່ 43 000
Steamed Chicken and Herb Mousse
in Banana Leaf

71- MOK PA NIN - ມົກປານິນ 43 000
Steamed Mekong Fish with different
kinds of herbs Cooked in Banana Leaf

72- MOK HET NAM MAC KREUI - 38 000
ມົກເຫັດນຳໝາກເຂືອ
Steamed Mushrooms, Eggplants and Herbs
in Banana Leaf

73- KRANAB PA - ຂະນາບປາ 48 000
Grilled River Fish Stuffed with Pork and Herbs
wrapped in a Banana Leaf

FRIED FOOD - ປະເພດທອດ

74- TROD MOO - ທອດໝູ 43 000
Fried Marinated Garlic Pork Ribs

75- TROD KRA KAI - ທອດຂາໄກ່ 43 000
Fried Marinated Boneless Chicken Leg

SOUPS - ປະເພດແກງ

80-TOM SOM KAI - ຕົ້ມສົ້ມໄກ່ 34 000
Sour Chicken Soup with Acacia Leaves

81- TOM SOM PANIN - ຕົ້ມສົ້ມປານິນ 34 000
Sour mekong fish Soup with
Acacia Leaves

82- TOM HOM PRAK EELEUD -
ຕົ້ມຫອມຜັກອີ່ເລີດ 34 000
Betel Leaf Soup with Diced Beef

83- KENG KALAMPI - ແກງກະລຳປີ 31 000
Clear Soup with Diced Pork
and Cabbage

84- KENG MAC EU NAM KATHI -
ແກງໝາກອຶນຳກະທິ 32 000
Pumpkin soup cooked with coconut milk

VEGETARIAN

LAO MENU

TASTING MENU - ເມນູເຊີນຊີມ

150 000

JEUN KHAI SAILLE PHAKSEAI - ຈີ້ນໄຂ່ ໃສ່ ຜັກຊີ
Lao Omelette with Dill and other Local Fresh Herbs

ou / or

NIAM SALAD LUANG PRABANG - ຍຳສະລັດ ຫຼວງພະບາງ
Luang Prabang Salad

***

KENG KALAMPI - ແກງກະລຳປີ
Clear Soup with Diced Pork and Cabbage

***

KROUA SINE GNOUA SAILLE PHAK BOUA HOUA NGAI
ຂົ້ວຊີ້ນງົ້ວໃສ່ຫອມບົ່ວໃຫຍ່
Slightly Spicy Sauteed Beef with Onions

***

MOK KAI - ມົກໄກ່
Steamed Chicken and Herbs in Banana Leaf

***

KHOUA PHAK SAILLE NAMMANHOIL - ຂົ້ວຜັກໃສ່ນ້ຳມັນຫອຍ
Sauteed Vegetables with Oyster Sauce

***

JAEW MAC LENN - ແจ່ວໝາກເລັ່ນ
Concassee of Tomato and Grilled Chili

***

KHAO CHAO LU KHAO NIAO - ເຂົ້າຈ້າວ ຫຼື ເຂົ້າໜຽວ
Sticky or Steamed Rice

***

SALAD MAK MAI - ສະລັດໝາກໄມ້
Fresh Fruit Salad

MENU LAO VEGETARIAN - ເມນູເຊັດລາວເຈ

110 000

MOK HET NAM MAC KREUII - ມົກເຫັດນຳໝາກເຂືອ
Steamed Mushrooms, Eggplants and Herbs in Banana Leaf

***

LAAP TAHOU NAM HET - ລາບເຕົ້າຮູ້ນຳເຫັດ
Laap Salad made from Tofu, Oyster Mushrooms,
Bean Sprouts and Fresh Herbs

***

KROUA SEN LONN NAM NOR MAILLE - ຂົ້ວເສັ້ນລ້ອນນຳຫນໍ່ໄມ້
Fried Glass Noodles with Bamboo Shoots, Mushrooms,
Mixed Vegetables and Eggs

***

KENG MAC EEI NAM KATHI - ແກງໝາກອຶນຳກະທິ
Pumpkin soup cooked with coconut milk

***

JAEW MAC LENN - ແจ่ວໝາກເລັ່ນ
Concassee of Tomato and Grilled Chili

***

KHAO CHAO LU KHAO NIAO - ເຂົ້າຈ້າວ ຫຼື ເຂົ້າໜຽວ
Sticky or Steamed Rice

***

TORD MAC KOUAY NAM KHIAO MAC NAT
ທອດໝາກກ້ວຍນຳຂ້ຽວໝາກນັດ
Crispy Banana Fritters with Pinapple Syrup

SET LAO NOY - ເມນູເຊັດລາວນ້ອຍ

80 000

JEUN KHAI SAILLE PHAKSEAI - ຈືນໄຂ່ ໃສ່ ຜັກຊີ
Lao Omelette with Dill and other Local Fresh Herbs

***

PING EUK KAI SAILLE KATRIEM - ປີ້ງເອີກໄກ່ໃສ່ກະທຽມ
Marinated Chicken Breast Grilled with Garlic

***

KROUA PHAK SAILLE NAM MANHOIL - ຂົ້ວຜັກໃສ່ນ້ຳມັນຫອຍ
Sauteed Vegetables with Oyster Sauce

***

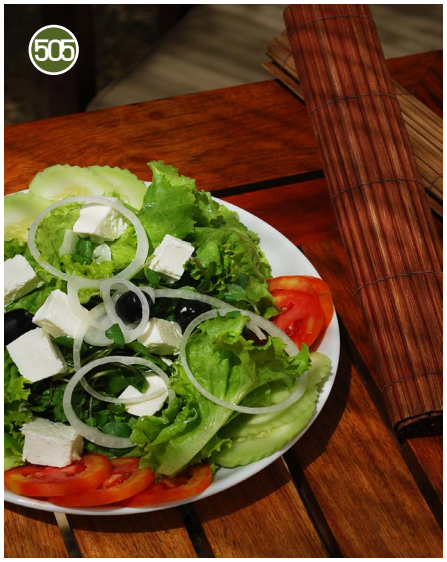
JAEW MAC LENN - ແจ่ວໝາກເລັ່ນ
Concassee of Tomato and Grilled Chili

***

KHAO CHAO - ເຂົ້າຈ້າວ or KHAO NIAO - ຫຼື ເຂົ້າໜຽວ

INTERNATIONAL MENU

INTERNATIONAL MENU



SALADS - ສະລັດ

500-GREEN SALAD - ສະລັດຂຽວ 23 000
with Vinaigrette Dressing

501-TUNA SALAD - ສະລັດທູນ່າ 40 000
Tuna, lettuce, black olive, onion

502-SMOKED DUCK BREAST SALAD - ສະລັດເປັດ 45 000
Onion, Tomato, French Dressing

503-OCEANE - ສະລັດໂອຊຽນ 45 000
Tuna, Tomato, Mushrooms,
Onion & Black Olives,

504-FRESH SAUTEED CHICKEN BREAST SALAD IN CURRY DRESSING-ສະລັດໄກ່ 45 000
Chicken ,Onions, Tomato,
green salad and curry Dressing

505-FETA - ສະລັດເຟຕາ 49 000
Feta Cheese, Cucumber, Tomato,
Black Olives & Parsley

506-COUNTRY - ຄານທີ່ສະລັດ 49 000
Diced Bacon, Tomato, Boiled Eggs,
Cheese and Croutons

SOUPS AS A STARTER- ຊຸບສຳລັບເມນູເລີ່ມຕົ້ນ

600-ONION SOUP - ຊຸບຫອມບ່ວ 35 000
baked with cheese - ຈີສ

601-TOMATO SOUP - ຊຸບໝາກເລັ່ນ 32 000
with fresh origano - ອໍຣິກາໂນ

602-MUSHROOM SOUP - ຊຸບເຫັດ 35 000

SOUPS AS A MAIN COURSE - ຊຸບສຳລັບເມນູຫຼັກ

604-SUKIYAKI - ຊຸກີຢາກີ 38 000
Soup with beef, mixed vegetables,
glass noodles, tofu and peanut sauce

605-PHO (VIETNAMESE SOUP) - ເຝີ 31 000
Rice noodles, beef and fresh herbs

606-WONTON SOUP - ຊຸບວັນຕອນ 31 000
stuffed with Fish, fresh herbs
and shallot

607-YELLOW NOODLE SOUP - ໝີ່ເປັດ
with Duck 31 000

608-YELLOW NOODLE SOUP - ໝີ່ໝູແດງ
with Red Pork 31 000

VEGETARIAN

PASTAS (served with Bread) - ປາສ້ຕາ

SPAGHETTI (barilla) - ສະປາເກັດຕີ

101-BOLOGNESE - ໂບໂລນີສ໌ 52 000
102-CARBONARA - ຄາໂບນາລາ 52 000
● 103-MUSHROOM SAUCE - ຊອສ໌ເຫັດ 48 000
● 104-FRESH TOMATO SAUCE-ຊອດໝາກເລັ່ນ 43 000
Fresh organic origano, onion, garlic

PENNE RIGATE (barilla) - ເປເນ

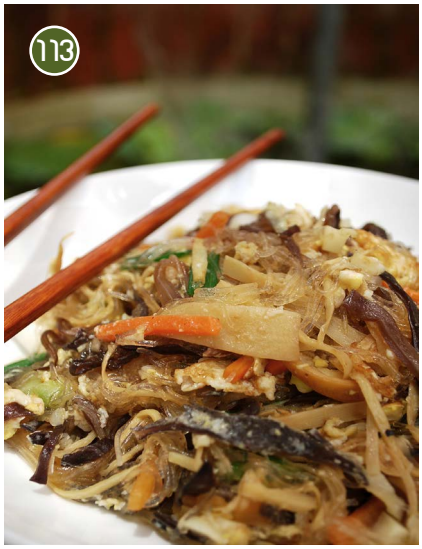
105-SEAFOOD - ທະເລ 62 000
Creamy Seafood and Tomato Sauce
106-ALL' AMATRICIANA - ອາມາຕີເຊ່ຍນາ 54 000
Bacon,onion, dry chilli and fresh tomato
107-TUNA - ທູນ່າ 50 000
Fresh tomato, onion, parsley, garlic

RICE NOODLE - ເສັ້ນໝີ່

● 110-PHAT THAI WITH TOFU - ພັດໄທເຕົ້າຮູ່ AND BEAN SPROUT 31 000
111-PHAT THAI WITH CHICKEN - ພັດໄທໄກ່ 38 000
112-PHAT THAI WITH SCHRIMPS-ພັດໄທກຸ້ງ 38 000

VERMICILLI - ເສັ້ນລ່ອນ

● 113-Eggs, mixed Vegetables, Mushrooms 31 000



PASTA FUSION WOK - ເສັ້ນໝີ່

201-PHAT KHI MOAW - ພັດຂີ້ເມົາ 43 000
Minced pork, onion, capsicum, garlic and holy basil
202-KEANG KHEAW WAN - ແກງຂຽວຫວານ 49 000
Chicken, onion, coconut milk, shallot and green curry
203-PHROM CURRY - ຜົ້ງເຄີລີ 49 000
Boneless fish, eggs, milk, herbs and yellow curry
205-BOUA LA PHAA - ບົວລະພາ 38 000
Buffalo meat, onion, garlic, fresh chilli, spring onion and local basil leaves

● VEGETARIAN

INTERNATIONAL MENU

PIZZA (thick Dough and one big portion)- ພິດຊ່າ

300- HAWAII - ພິດຊ່າຮາວ່າຍ 32 000
Fresh pineapple, Cooked Ham and Cheese

301- TUNA - ພິດຊ່າທູນ່າ 32 000
Tuna, Mushroom and Cheese

● 302- VEGETARIAN - ພິດຊ່າຜັກ 25 000
Mixed Grilled Vegetables, Feta, Mushroom and Cheese

● 303- MARGHERITA - ພິດຊ່ານາກາຣິต่า 32 000
Fresh Tomato,Basil and Mozzarella and Cheese

304- NAPOLITAINE - ພິດຊ່ານາໂປລິແຕນ 42 000
Tomato,Mozzarella and Anchovy

305- VOLCANO - ພິດຊ່າໂວເຄໂນ 42 000
Pepperoni, Cooked ham, Capsicum, Capers and Origano

306- SEAFOOD (alla pescatora) - ພິດຊ່າທະເລ 50 000
Mixed Seafood, Onion, Garlic, and Cheese

QUICHES - ກິດສ์

308- SALMON QUICHE - ກິດສ์ແຊມອນ 48 000
Salmon, Onion, spinach, Cheese

● 309- VEGETARIAN QUICHE - ກິດຜັກ 42 000
Mixed Green Vegetables, Carrots,

● VEGETARIAN

PANINI - ປານີນີ

- 400- GREEN PANINI - ປານີນີຂຽວ 38 000
  Grilled Eggplants, Feta, Tomato, Garlic, Onion, Parsley
- 401- TUNA PANINI - ປານີນີທູນ່າ 40 000
  Tuna ,Tomato concassee, Garlic, Onion and Parsley
- 402- SMOKED HAM PANINI - ປານີນີແຮມ 45 000
  Smoked Ham, Cheddar, Basil, Tomato, Garlic
- 403- SUSU'S PANINI - ປານີນີຊູຊູ 48 000
  Vangvieng's Goat Cheese , Grilled Eggplants, Tomato and Origano

SANDWICH BAGUETTE - ແຊນວິດ

- 404- JAMBON BEURRE - ແຈມບົ້ງເບີ 38 000
  Cooked Ham, Butter and Gherkins
- 405- LE PARISIEN - ເລີ ປາລີຊຽນ 42 000
  Cooked Ham, Edam Cheese, Tomato, Lettuce & Gherkins
- 406- L'ITALIEN - ອິຕາລຽນ 38 000
  Tomato, Mozzarella & Fresh Basil
- 407- LE VILLAGEOIS - ເລີ ວິລາຊົວ 42 000
  Cooked Ham, Tomato, Lettuce, Gherkins & Mustard
- 409- BUFFALO STEAK - ແຊນວິດຄວາຍ 42 000
  Pan-fried Thin sliced Buffalo, Edam Cheese, Tomato, Lettuce & Gherkins
- 410- CHICKEN STEAK - ແຊນວິດໄກ່ 42 000
  Grilled slices of Chicken Breast, Edam Cheese, Tomato, Lettuce & Gherkins

● VEGETARIAN

INTERNATIONAL MENU

GRILL STATION - ປະເພດປີ້ງ

BBQ SET OF 5 SKEWERS - ບາບີຄິວ 5 ໄມ້ 49 000

700A- Pork with Satay Sauce - ໝູ

700B- Or Chicken Kebabs & Ginger Dip - ໄກ່

700C- Or Buffalo Kebabs & Tartar Dip - ຄວາຍ

701- BBQ SET OF 6 SKEWERS - ບາບີຄິວ 6 ໄມ້ 62 000
Selection of Pork , Chicken Kebabs ,
Buffalo Kebabs with three kinds of Sauce
Satay, Ginger Dip and Tartar Dip

GRILLED MEAT - ປີ້ງຊີ້ນ 95 000

702A - Chicken Steak, - ສະເຕັກໄກ່

702B - Pork Loin chop, - ສະເຕັກໝູ

702C - Buffalo Steak - ສະເຕັກຄວາຍ
served with Sauteed Potatoes
& Mixed Vegetable Salad with Italian dressing

703- BBQ BELLY PORK (american style) - ເອີກໝູ 79 000
Roasted Marinated Belly Pork in BBQ Sauce
with french fries and Coleslaw

704- SPICY FRIED CHICKEN WINGS - ຫອດປີກໄກ່ 35 000
3 pieces

LAO DESSERTS ຂອງຫວານລາວ

813- SANGKHAGNA MAC HEUI - ສັງຂະຫຍາໝາກອຶ 28 000
NAM MAC PHAO - ນໍ້າໝາກພ້າວ
Steamed Pumpkin , Coconut and Pandanus
leaf flavored creme brulee

814- SANGKHAGNA NAM KHING - ສັງຂະຫຍາຂີ້ງ 28 000
Coconut Custard with Caramelized Ginger

WESTERN DESSERTS ຂອງຫວານຕາເວັນຕົກ

800-	COCONUT FLAN - ໂກໂກນັດ ຟຼັອງ	32 000
801-	LEMON TART - ຕາດໝາກນາວ (Meringue or without)	32 000
802-	BANANA PUDDING - ບານານາ ພຸດດິງ	22 000
803-	BANANA TATIN - ບານານາ ຕາຕິນ	22 000
804-	PUMPKIN PIE - ຕາດໝາກອຶ	25 000
805-	MIXED FRUIT TART - ຕາດໝາກໄມ້ລວມ	25 000
806-	FRESH FRUIT SALAD - ສະລັດໝາກໄມ້	20 000
807-	BANANA FRITTERS - ບານານາຟຼິດເຕີ WITH PINAPPLE SYRUP	38 000
808-	BLACK FOREST - ແບ້ກຟໍເຣັສ	25 000
809-	COFFEE CAKE - ເຄັກກາເຟ	25 000
810-	CHOCOLATE CAKE - ເຄັກໂຊໂກແລັດ	32 000

ICE CREAMS - ປະເພດກະແລ່ມ

820 - POT OF ICE CREAM OR SORBET - ກະແລ່ມເປັນກັບ 22 000

Please ask your waiter for today's available flavours - our stock changes.

820 - SOFT ICE CREAM (ITALIAN STYLE) ກະແລ່ມອ່ອນ

caramel - chocolate - ຄາລາເມ່ວ - ໂຊໂຊແລັດ

821A-	cup - ເປັນຈອກ	22 000
821B-	cone - ເປັນຈວຍ	15 000

cone - ຈວຍ