



# ປະເພດສະຫຼັດ SALAD



## S03 ສະຫຼັດເຊຊ້າ - Caesar salad

Onions, black olives, tomatoes, cucumbers, diced bacon, slices of parmesan and boiled egg

**150,000 KIP**



## S04 ໂອຊ່ຽນສະຫຼັດ - Ocean salad

Tuna, tomatoes, onions, oyster mushrooms, black olives

**150,000 KIP**



## S05 ຄົມທຣີສະຫຼັດ - Country salad

Onions, tomatoes, cucumbers, bacon, slices of parmesan, croûtons, and boiled egg

**150,000 KIP**



## SA06 ສະຫຼັດປາແຊວມ່ອນ - Smoked salmon salad

Served with green salad sun-dried tomatoes in olive oil with capers and onions

**200.000 KIP**



## SA07 ສະຫຼັດຜັກນ້ຳ - Watercress salad

With french vinaigrette dressing

**90.000 KIP**





# ປະເພດຊຸບ SOUPS



## S06 ຊຸບໝາກອຶ - Creamy pumpkin soup

Served with warm bread

**100,000 KIP**



## S07 ຊຸບເຫັດ - Creamy mushroom soup

Served with warm bread

**100,000 KIP**



## S08 ຊຸບຫົວບົ້ວ - Onion soup

With grilled swiss cheese on the top

**145,000 KIP**



## S09 ຊຸບຜັກນໍ້າ - Watercress Soup

Served with warm bread

**85,000 KIP**







# ປະເພດໂຮມເມດ

## HOME MADE SPECIALITIES



S10 ປາແຊມອນຮົມຄວັນ - **Smoked Scottish salmon**

Served with warm bread and butter

**300,000 KIP**



S12 ທອຍແອສກໂກ - **Escargots de Bourgogne**

Baked in garlic and parsley butter

**6 Pieces 230,000 KIP      12 Pieces 350,000 KIP**



S13 ປາຮົມແຮມ - **Parma ham platter**

Served with dry sausage and cheese stick

**450,000 KIP**



S15 ກາປາໂຈວັງ - **Beef carpaccio**

Served with french fries and a green salad

**280,000 KIP**



M14 ສະເຕັກຕາຕາກຄວາຍ - **Raw buffalo tartare**

Served with french fries and green salad

**285,000 KIP**





# ປະເພດໂຮມເມດ HOME MADE SPECIALITIES



## S16 ຂາກັບດາດເບີຟຣັງ - Pan-fried frog legs

In provençale style

**165,000 KIP**



## S17 ຊີດສ໌ລວມ - Cheese platter

Selection of three kinds of our cheese

**260,000 KIP**



## S18 ແຮມລວມ - Charcuterie plancha

Selection of various charcuteries

**250,000 KIP**



## ລາຕາຕຸ້ຍ - Homemade Ratatouille

Served with warm bread

**145,000 KIP**





# ປະເພດພາສ໌ຕ່າ

## PASTA



### P01 ໂຮມເມດຣາວີໂອລີ - **Homemade ravioli**

Stuffed with shitake mushrooms, confits tomatoes and basil creamy sauce

**150,000 KIP**



### P03 ສະປາເກັດຕີໂບໂລເນັສ - **Spaghetti Bolognese**

Tomato sauce and minced beef served parmesan cheese powder

**160,000 KIP**



### P04 ສະປາເກັດຕີຄາໂບນາຣ່າ - **Spaghetti Carbonara**

Cream sauce and diced bacon served parmesan cheese powder

**170,000 KIP**



### S7 ສະປາເກັດຕີແຊວມ່ອນ - **Salmon paprika spaghetti**

Black spaghetti with oyster mushroom and vegetable

**180,000 KIP**



### P07 ສະປາເກັດຕີຜັດຂີ້ເມົາທະເລ - **Spaghetti Khi Maow**

Sea food, onion, capsicum, garlic and holy basil

**160,000 KIP**







# ປະເພດເຄື່ອງຄຽງ

## SIDE ORDERS



### SI01 ຈີນມັນຝຣັ່ງ - French fries

Served with ketchup

**65,000 KIP**



### SI02 ກາຕັງມັນຝຣັ່ງ - Gratin potatoes

Baked potatoes with mozzarella cheese

**75,000 KIP**



### SI03 ຮັສບຣາວມັນຝຣັ່ງ - Hashed brown potatoes

Baked shredded potatoes

**60,000 KIP**



### SI04 ມັນຝຣັ່ງຂົ້ວ - Sauteed potatoes

Sauteed potatoes with onion and garlic

**60,000 KIP**



### SI05 ມັນຝຣັ່ງບົດ - Mashed potatoes

Mashed potatoes with cream and milk

**60,000 KIP**





# ປະເພດຕາມລະດູ SEASONAL FOOD



952 ປາໜຶ່ງໝາກນາວ - Pa Neung Mac Now

**Steamed boneless fish**

in lime juice, chili and herbs

ປານິນ **170,000 KIP**

ປາເຄິງ **220,000 KIP**



ຊຸກຸດ - Choucroute

**Boiled pork with cabbage and sausage**

**360,000 KIP**



# ປະເພດອາຫານຈານຫຼັກ

## MAIN DISH



### M04 ສະເຕັກຄວາຍລາວ - Lao buffalo steak

With black pepper sauce served with french fries and butter vegetables

**285,000 KIP**



### M13 ສະເຕັກງົວລາວ - Lao beef medallions

In black pepper sauce served with french fries and buttered vegetables

**285,000 KIP**



### M05 ສະເຕັກໝູ - Pork steak

With mustard sauce served with sautéed potatoes and butter vegetables

**255,000 KIP**



### M09 ສະເຕັກງົວນິວຊີແລນ - New-Zealand fillet of beef

In black pepper sauce served with french fries and buttered vegetables

**620,000 KIP**



# ປະເພດອາຫານຈານຫຼັກ

## MAIN DISH



### M03 ຊີໂລງແກະນິວຊີແລນ - New-Zealand lamb chops

Served with sauteed potatoes, grilled tomato with confit garlic

**500,000 KIP**



### M07 ຂາແກະຕຸ້ນວາຍແດງ - Lamb shank

Served with home-made tagliatelle, pan fried mixed mushrooms and buttered vegetables

**600,000 KIP**



### ສະເຕັກຮີບອາຍົວ - New Zealand beef rib-eye

With creamy blue cheese sauce, served with mashed potatoes and baked vegetables

**250g 620,000 KIP**



### ສະຕິບລອຍົວນິວຊີແລນ - New Zealand beef strip loin

With black pepper sauce served with mashed potatoes and baked vegetables.

**250g 600,000 KIP**



### ສະເຕັກທີໂບນ - New Zealand beef T-Bone

With black pepper sauce served with french fries, ratatouille and green salad.

**400g 950,000 KIP**

# ປະເພດອາຫານຈານຫຼັກ

## MAIN DISH



### M06 ສະເຕັກໄກ້ - Chicken breast

With mushrooms sauce served with french fries and butter vegetables

**185,000 KIP**



### M01 ສະເຕັກເອິກເປັດ - Pan-fried duck breast

In bael fruit sauce served with gratin potatoes and buttered vegetables

**350,000 KIP**



### M11 ໄກ່ຕຸ້ນວາຍແດງ - Coq au Vin

With dice bacon served with home-made tagliatelle and buttered vegetables

**350,000 KIP**



### ກະຕ້າຍຕຸ້ນ - Braised rabbit in mustard sauce

Braised rabbit in mustard sauce served with tagliatelle and buttered vegetables

**295,000 KIP**



# ປະເພດປາ FISH



## F01 ສະເຕັກປານິນ - Perch fillet

With lemon cream sauce served with white rice and sautéed vegetables

**290,000 KIP**



## F02 ສະເຕັກປາແຊວມ່ອນ - Salmon steak

With shrimps, seafood and tomatoes sauce served with white rice and sautéed vegetables

**365,000 KIP**



## F03 ສະເຕັກປານ້ຳຂອງ - Mekong fish steak

With old style mustard sauce served with steamed rice and sautéed vegetables

**350,000 KIP**



## F06 ສະເຕັກປາໃສ່ຫອຍສະກາລືອບ - Simmered scallops

And Mekong fish with Luang Prabang dill, Lao spinach and steamed potatoes

**645.000 KIP**

