

Flavors of *Pi Mai Lao*

Celebrate Pi Mai Lao at Governor's Grill with a curated set menu inspired by Lao heritage—where tradition and flavour come together in a timeless setting.



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Amuse - Bouche

Jeow Bong Trilogy with Lao Sticky Rice and Herbal-Infused Local Vodka

*A Lao journey in three bites—river prawn, dried beef, and wild mushroom relishes—
served with warm sticky rice to evoke land, river, and forest.*

GF | DF | NF

Tuna Larb

Delicately minced tuna lifted by lime, fragrant herbs, and nutty roasted rice powder.

GF | DF | NF

Braised Lamb

Tender slow-braised lamb infused with fragrant local spices.

DF | NF

Organic Chicken Broth

Delicate organic chicken broth accented with soft, fragrant local herbs.

GF | DF | NF

Khanap Het

Grilled Forest mushrooms gently wrapped in banana leaf and infused with local herbs.

GF | DF | V | VG | NF

Lemongrass Sticky Rice, Herb Oil

Fragrant sticky rice infused with lemongrass, elevated with a vibrant herb oil.

GF | DF | V | VG | NF

Khao Lam

Bamboo-roasted sticky rice with coconut and palm sugar.

GF | DF | V | VG | NF

A complete Lao meal presented on a Lao-style platter

GF - Gluten Free | DF - Dairy Free | V - Vegan | VG - Vegetarian | NF - Nut Free | SF - Sugar Free

