

A romantic dinner scene at night. A man and a woman are seated at a table covered with a white tablecloth, clinking wine glasses. The table is set with a bottle of wine, glasses, and plates. The scene is illuminated by warm, glowing candles in lanterns and on the table. In the background, there is a wooden structure with a balcony and more candles. The overall atmosphere is intimate and elegant.

Illuminate your celebration

SOFITEL
LUANG PRABANG

The celebration *starts here*

The festive season descends upon Sofitel Luang Prabang like a spell cast in gold, where candlelight flickers against ancient stone and every corner holds a quiet invitation to wonder.

On Christmas Eve, surrender to an exquisite dinner, a feast of flavor and artistry crafted to awaken the senses and linger in memory. As the final days of the year unfold, step beneath a canopy of stars for a sumptuous celebration where the sacred Baci ceremony, traditional Lao dance, and live music weave centuries of heritage into every night.

Let 2027 arrive wrapped in candlelight, rhythm, and quiet luxury, an evening where every detail whispers of celebration and every moment feels irresistibly alive.

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Tradition Lao Dance

DECEMBER 24, 2026

7:00 PM, CHAMPA GARDEN

The evening opens with the Baci ceremony, a sacred Lao ritual of blessing and unity, as elders offer their wishes for happiness and good fortune.

As the ritual comes to a close, the night gives way to traditional live music and dance, carrying the spirit of celebration through the evening.

Make The Night Your Own Christmas Eve Dinner

DECEMBER 24, 2026

7:00 PM, CHAMPA GARDEN

Around the table, savor a seven course dinner composed for this most magical of seasons, each dish drawing from the richest offerings of land and river, closing with a traditional dessert and a glass of sparkling wine.

\$195 net per person
children under 12 enjoy 50% percent off



Christmas Eve Menu

CHEF'S GREETINGS

Mekong Inspirations Journey

*Mekong Fish Salad in a Shell, Kaipen with Tomato Salsa
Curried Chicken Noodle Skewer*

WARM HARVEST

Golden Autumn Soup

Local Wild Mushrooms, Pumpkin and Lao Herbs

FESTIVE FIELDS

Mediterranean Meets Mekong

*Local Burrata with Tomato and Garden-Fresh Greens
topped with Parma Ham*

OCEAN & RIVER HARMONY

Tastes of the Waters

*Salmon, Tuna & Mekong Fish Trio with
Local Sweet Potato and Lao Herbs*

Lao harmony Pause

Signature Orange Sorbet paired with Orange-Infused Lao Gin

HARMONY OF FIRE & EARTH

New Zealand Beef Tenderloin

Potato Gratin, Grilled Local Vegetables and Mango Flambé

CHRISTMAS TREAT

Sweet Ending from Luang Prabang

Homemade Macaron, Mascarpone Cheese and Caramelized Kaipen

Elegantly paired with a glass of sparkling wine



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Baci Ceremony

DECEMBER 31, 2026

6:30 PM, CHAMPA GARDEN

Begin the final night of the year with the Baci ceremony, honoring blessings from our elders.

This sacred ritual is significant in Lao culture, symbolizing harmony, good fortune, and the unity of mind and spirit, before the celebration unfolds into traditional Lao music and dance.

The celebration starts here

New Year's Eve Dinner

DECEMBER 31, 2026

7PM, CHAMPA GARDEN

As the evening unfolds, guests will savor a seven course Laotian dinner celebrating the season's spirit, elevated this year by an exclusive Pommery Champagne experience.

Using the finest ingredients from land and river, each course offers a rich tapestry of flavor beneath the starlit sky, concluding with a traditional dessert for a sweet finale to the celebration.

\$550 per couple

with a bottle of Pommery Champagne

\$275 per person

with two glasses of Pommery Champagne

\$111 for children under 12



New Year's Eve Menu

CHEF'S GREETINGS

Layers of Laos

Kaipen, Local Pork Sausage and Tomato-Basil Salsa

FESTIVE BOWL

Lagoon Essence

Coconut Consommé, Seared Scallops and Fragrant Local Herbs

FESTIVE GARDEN

Lobster & Pomelo Jewel

*Lobster with Pomelo and Mozzarella
topped with Fresh Tomato*

TIDES OF CELEBRATION

Golden Seabass Fillet with Jeow Bong Butter

*Seabass, Garden-Fresh Greens
served with Signature Lao Chili Paste*

Lao harmony Pause

Signature Mango Sorbet paired with Mango-Infused Lao Rum

GOURMET SIGNATURE

Seared Wagyu Fillet on Organic Sticky Rice

*New Zealand Wagyu, Local Wild Mushrooms
served with Organic Sticky Rice*

SWEET ENDING

Hidden Indulgence

Chocolate served with Tropical Seasonal Fruits

Elegantly paired with a glass of sparkling wine

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