



STORY OF THE HOUSES

LAMACHE HOUSE

The Lamache House consists of seven rooms and was built in 1898. Initially erected for the unofficial deliberations of the Royal Court. A few decades later, the grandchildren of Mr. Lamache, the original owner, started an ice-cream shop. They soon became very popular in Luang Prabang and were appointed as official ice-cream supplier to the Royal Court . During the restoration work, three bottles still filled with essence extracts used to flavor ice- cream were discovered. One of these is on display in the main lobby of Lamache House. This house was restored using traditional techniques respecting the original structure. Most of the woodwork, floors and furniture are made from a wood called May Pow (traditionally used in the construction of boats). A sculptural staircase following modern specifications for comfort and security was added to the building.

The final result is a warm atmosphere inspired by tradition with contemporary comfort and facilities.

THE KHAMBOUA HOUSE

The MANTION, which is the original name of the present Khamboua House, was first owned by 'Chao Phagna Muong Chanh' then by the 'Villa Achan Thong Dy' family and later by the Khamboua family.

The Khamboua house is a jewel of traditional Lao architecture, comprising a unique garden on the Nam Khan River, from where you may glimpse the subtle and serene Lao lifestyle.

Built in 1903 by one of the Counselors to King Sisavangvong, this mansion features traditional Lao architecture: a single pitch roof, veranda and perpendicular kitchen. The structure and flooring use exotic woods, and the walls are "torchis" (lime screed on bamboo). According to the Venerable of Vat Sene Temple, who was a member of one of the owner families, all the major pieces of wooden framework were brought on site using elephants crossing the Nam Khan River. The Khamboua House is made up of eight rooms.

Every room and suite is uniquely styled with a distinctive character of its own, complemented by modern comforts and facilities, offering a truly authentic stay in this charming, historical city.

BEVERAGES

kip

Water

Tigerhead water 600ml / 1.5L	15,000 / 30,000
Perrier 330ml / 750ml	50,000 / 80,000
Soda water 325ml	20,000

Soft Drinks & Iced Teas

Sprite, Tonic, Coke, Diet Coke, Ginger Ale	20,000
 English Breakfast, lemongrass, rosella, bael fruit	25,000

Fruit Juices & Smoothies

Mango, lemon, orange, watermelon	25,000
Apple, banana, mango, papaya, pineapple, mixed fruit	35,000

Teas & Coffees

English Breakfast, Earl Grey, Phongsaly Green, ginger, rosella	20,000
Lao Coffee, espresso, Americano	
Cappuccino, latte	30,000



 Signature Dish

All prices are inclusive of 10% service charge and 10% tax.

THE EXPLORER

Khaiphaen Jeund

Mekong riverweed served with spicy buffalo jam

Follow by

Khoua Kai Sai Khing

Stir-fried chicken with ginger, onion & spring onions

Naem Tha Deu

Warm rice cake salad with pork

Mok Paa

Steamed fish in banana leaf with kaffir lime leaves and Lao herbs

Oua Sikhay

Stuffed lemongrass with minced pork and Lao herbs

Served with your choice of steamed or sticky rice

Finish with

Mak Gouy Thod

Banana fritters with vanilla ice cream

200,000 kip

Each set menu is prepared and served for one person

 Signature Dish

All prices are inclusive of 10% service charge and 10% tax.



LAO DEGUSTATION

Mee Gouy Phan

Eggplant purée wrapped with fresh rice noodles & vegetables

Follow by

Tom Sompaa

Fish soup with lemongrass and galangal

Phanaeng Kai

Minced chicken cooked in coconut milk & curry

Khoua Sine Ngoua Sai Kathiem

Sautéed beef with garlic and onion in oyster sauce

Mhok Het

Steamed mushrooms in banana leaf with lemongrass and Lao herbs

Served with your choice of steamed or sticky rice

Finish with

Chuem Mak-Moung

Flambéed mango with orange & Lao whisky

250,000 kip

Each set menu is prepared and served for one person

 Signature Dish

All prices are inclusive of 10% service charge and 10% tax.



LAO SPECIALITIES

	kip
 Mee Gouy Phan Eggplant puree wrapped with fresh rice noodles & vegetables	60,000
Luang Prabang salad Lettuce, tomato, cucumber, boiled-egg, fresh herbs, fried garlic, ground peanuts & Lao dressing	60,000
Laab Minced with mint, garlic, spring onion, lemongrass & lime. Your choice of chicken, fish or pork	60,000
 Jeund Khai Phaen Deep-fried Mekong riverweed with spicy buffalo jam	50,000
Naem Dip / Jeun Fresh or deep-fried spring rolls with peanut dressing. Your choice of chicken, pork or vegetarian	60,000

PORK

Naem Tha-Deu Warm rice cake salad with pork, wrapped in lettuce & fresh vegetables	60,000
Sai Oua Mhoo Homemade pork sausage served with tamarind sauce	60,000
 Oua Si Khay Mhoo Deep-fried stuffed lemongrass with minced pork & local herbs	60,000
Khousa Mhoo Sai Khing Stir-fried pork with ginger, onion & garlic	70,000

 Signature Dish

All prices are inclusive of 10% service charge and 10% tax.

kip

60,000

60,000

60,000

50,000

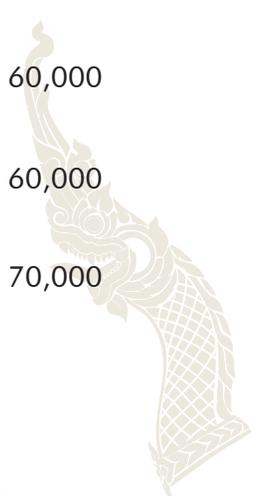
60,000

60,000

60,000

60,000

70,000



CHICKEN

	kip
Tom Kai Si Khai Chicken soup, galanga, lemongrass, garlic & coconut milk	60,000
Ping Sine Kai Grilled marinated chicken breast with Lao spicy sauce	70,000
Khous Kai Sai Cheo Bong Stir-fried chicken with shallots, lemongrass, kaffir lime leaves & spicy buffalo jam	70,000
 Phanaeng Kai Chicken breast & onions marinated in a red coconut curry	70,000
Khous Sen Pheu Kai Stir-fried rice noodles with chicken & vegetables	60,000

BUFFALO

Khous Sine Nghous Sai Krathiem Stir-fried buffalo with garlic and spring onion	70,000
 Ping Sine Kwai Grilled marinated buffalo with coffee sauce	90,000
Tom Orm Kwai Stewed buffalo with carrot and eggplant in coconut milk with local herbs	90,000
Sai Oua Kwai Luang Prabang buffalo sausage with tamarind sauce	70,000
Soi Sin Kwai Buffalo carpaccio with local herbs & lime	90,000

 Signature Dish

All prices are inclusive of 10% service charge and 10% tax.

MEKONG FISH

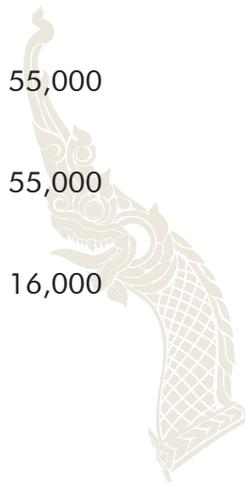
	kip
 Mhok Paa Steamed fish in banana leaf	70,000
Ping Paa Pan fried fish fillet with pineapple sauce	80,000
Tom Som Paa Fish soup with lemongrass, galangal, tomato & acacia leaves	60,000
Khanap Paa Grilled fish stuffed with herbs wrapped in banana leaf	70,000
Paa Neung Sa Moun Phai Steamed fish in lemongrass with pineapple sauce	70,000

FROM THE GARDEN

Khoua Phak Sai Nam Mun Hoi Stir-fried mixed vegetables with tofu & oyster sauce	55,000
Khaow Khoua Cheo Bong Fried rice with vegetables & homemade spicy jam, topped with a fried egg	55,000
Mhok Phak Luam Steamed mushrooms & vegetables stewed in banana leaf & herb mousse	55,000
Kaengnor Sai Yanang Spicy bamboo soup with lemongrass & mint	55,000
Khaow Chao / Khaow Niew Dum Steamed rice or organic black sticky rice	16,000

 Signature Dish

All prices are inclusive of 10% service charge and 10% tax.



SWEET TREATS

	kip
Num Wan Mak Mai Tapioca in coconut milk with seasonal fruit	60,000
 Mak Gouy Thod Banana fritters, chocolate sauce, vanilla ice cream	60,000
Chuem Mak Moung Flambéed mango in orange & Lao whisky, coconut sorbet	60,000
Khao Karm Mak Gouy Sticky rice marinated in coconut milk with banana & rosella ice cream	70,000
Ka-Laem Ice cream: chocolate, vanilla Sorbet: coconut, rosella, lemon	30,000/scoop 30,000/scoop
Fruit Platter Seasonal fresh fruit	55,000



 Signature Dish

All prices are inclusive of 10% service charge and 10% tax.