

New Year's Eve *Dinner*

\$88 NET / PERSON

AMUSE-BOUCHE

Rice Noodles Trilogy

*Rice Noodles with Butterfly Pea and Rosella Flowers
in Local Red Curry with Lao Herbs*

FLAVORS OF THE FOREST

Wild Mushroom Salad with Riverweed and Silken Tofu

Riverweed with Tofu and Forest Mushrooms tossed in Sesame

SONG OF THE MEKONG CURRENT

Mekong Fish Chili Relish with Seasonal Garden Greens

Mekong Fish with Chili Paste and Garden Vegetables

HERBAL HARMONY PORK ROLL

Local Pork Roll with Roasted Lao Herbs

Local Pork Roulade with Lao Herbs and Homemade Tamarind Sauce

HEART OF SPICES

Slow-Braised Wagyu Beef in Spiced Lao Curry

Wagyu Beef, Coconut, and Lemongrass served in an Aromatic Curry

THE WHISPERING BROTH

Black Garlic Infused Chicken Soup

Organic Chicken, Black Garlic, Mushroom, finished with Fresh Coriander

ECHOES OF FEATHER & LEAF

Smoked Duck and Sunflower Sprout Salad

Duck, Sunflower Sprouts, Sesame and local greens

Steamed Rice

Local Organic Rice

THE SECRET ENDING

Hidden indulgence

Chocolate with Tropical Seasonal Fruits

Perfectly paired with a glass of sparkling wine.

Magic
Tales