



# With warm festive wishes

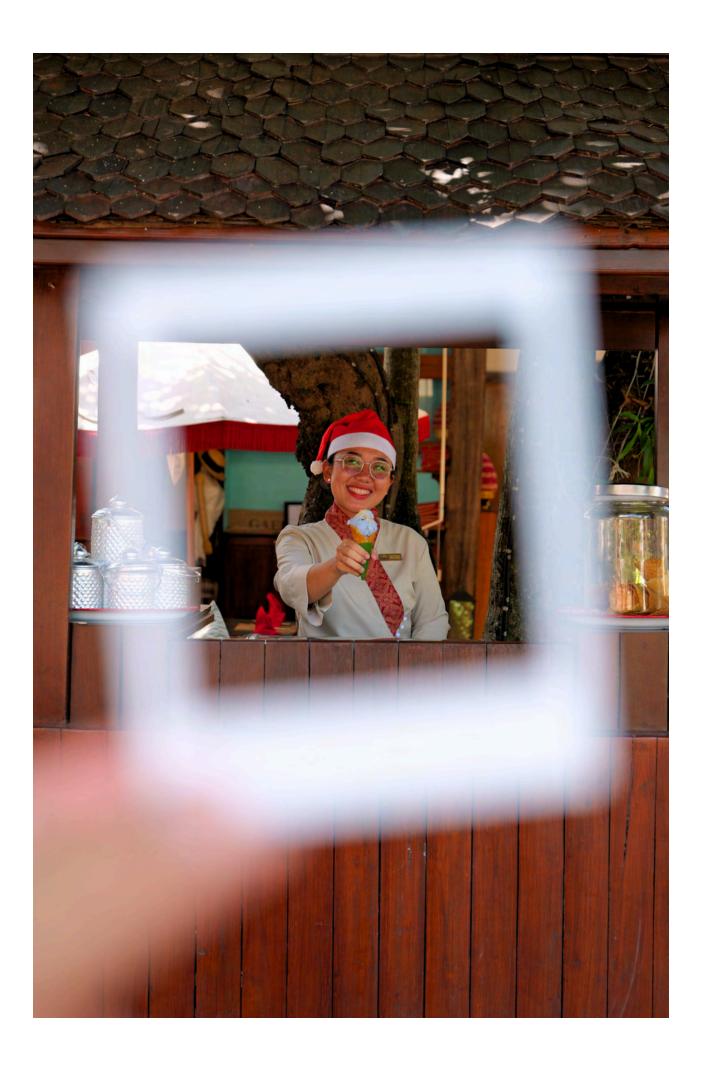
This festive wishes, 3 Nagas Hotel Luang Prabang - MGallery Collection invites you to craft new narratives, revive treasured memories, and embark on enchanting experiences that harmonize with your personal holiday tales.

Immerse yourself in a tapestry of sights, sounds, and flavors, enriching your collection of unforgettable moments.

Join us as we celebrate the magic of the season, offering you a delightful blend of warmth and joy, perfect for creating memories that will last a lifetime.

Warmest wishes.







# Christmas Eve *Dínner*

DECEMBER 24, 2025 7:00 PM, 3 NAGAS RESTAURANT

Celebrate Christmas Eve with your loved ones in our timeless setting, creating cherished #MMoments. Indulge in a thoughtfully curated festive platter, offering an authentic taste of Lao cuisine for this magical evening.

Each selection highlights the finest local ingredients, capturing the rich flavors of land and river beneath the twinkling stars. Conclude your culinary journey with a sweet indulgence — a perfect finale to a night of festive enchantment.

#### USD 67 net per person

Discount not applicable for this promotion.

# Christmas Eve *Dínner*

\$67 NET / PERSON

FLAVORS OF LUANG PRABANG

### Jeow Bong Trilogy

Luang Prabang Jeow Bong, Xieng Khouang Jeow Bong with Bamboo Shoot Pickle and Houaphanh Jeow Pa Bam

AMUSE-BOUCHE

### Forest Herb Tofu Larb

Tofu with Lime and Garden Mint

WHISPERS OF THE MEKONG

# Steamed River Fish in Banana Leaf with Black Bean Sauce

Mekong Fish with Lao Herbs and Black Bean, wrapped in Banana Leaf

MHOO DAD DIEW

### Crispy Sun-Dried Pork

Marinated Pork with Sweet & Sour Sauce and Sesame

KENG OM NGUA

### Herbal Beef Soup

Beef with Dill and Local Greens in Aromatic Broth

FARM-TO-TABLE JOURNEY

## Luang Prabang Heritage Chicken Stew

Slow-Braised Chicken with Galangal, Lemongrass and Local Herbs

MEKONG HERB DUCK

### Grilled Duck Breast with Lao Herbs

Duck with Wild Herbs

#### Steamed Rice

Local Organic Rice

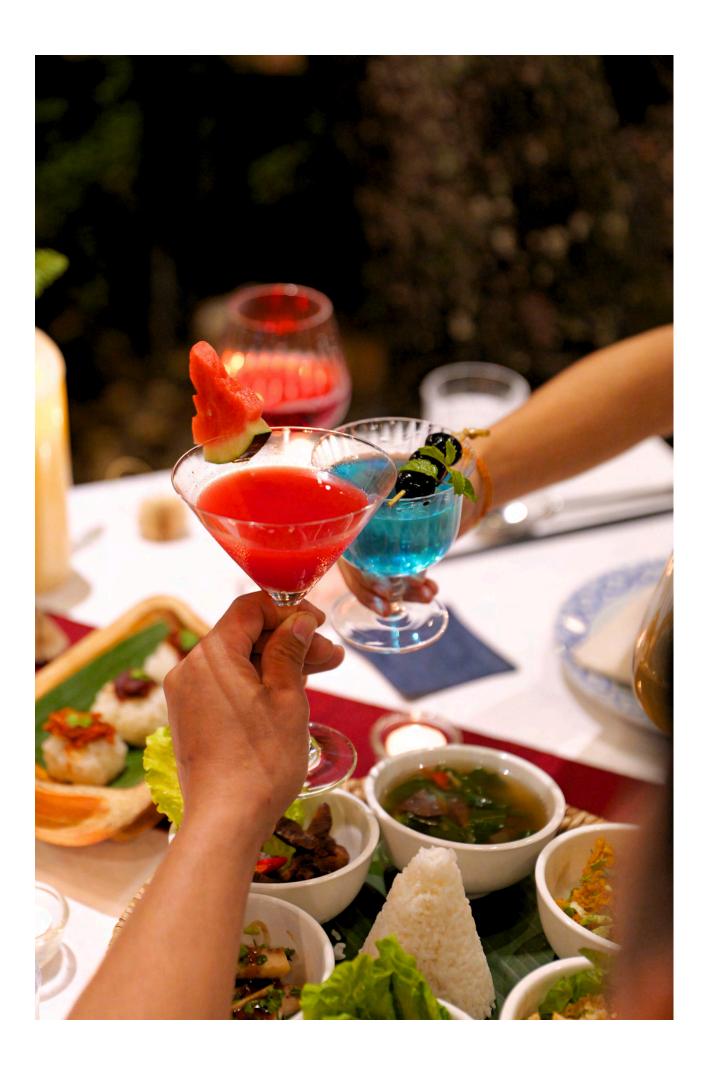
THE FESTIVE TREAT

### Sweet Ending from Luang Prabang

Homemade Macaron with Mascarpone Cheese and Caramelized Kaipen

Paired with Luang Prabang Beer, the local favorite.







# New Year's Eve *Dinner*

DECEMBER 31, 2025 7:00 PM, 3 NAGAS RESTAURANT

As we welcome 2026, celebrate New Year's Eve with your loved ones in an enchanting setting, creating unforgettable #MMoments. Savor a specially curated festive platter that showcases the essence of authentic Lao cuisine for this extraordinary evening.

Each dish is crafted with the finest local ingredients, reflecting the vibrant flavors of land and river beneath a canopy of twinkling stars. Conclude your dining experience with a decadent dessert — the perfect finale to a night of festive enchantment.

#### USD 88 net per person

Discount not applicable for this promotion.

# 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.





