



M E N U



STORY OF THE HOUSES

Like all great houses, The 3 Nagas has its own story to tell, shaped by the collective experiences and memories of its past residents. I hope that you enjoy creating your own memories while you are here those perfect, timeless, cultural experiences and moments that will hopefully last a lifetime!

We have two houses: the **LamacheHouse** at the side of the Mekong river, where mango trees are (outdoor seating) and the **KhambouaHouse** at side of the Khan River.



The MANTION, which is the original name of the present Khamboua House, was first owned by Chao Phagna Muoung 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.



LamacheHouse

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.

THE EXPLORER

Khai Phaen Jeund

Deep Fried Mekong Riverweed, Sesame Seed,
Homemade Spicy Jam "Jeaw Bong"

Khoua Kai Sai Khing

Stir-fried Chicken with Ginger, Onion, Garlic,
Oyster Sauce, Soy Sauce

Laab Kai

Minced Chicken Salad, Mint, Garlic, Lemongrass,
Galangal, Chili, Shallot, Lime Dressing

Mok Paa

Steamed Mekong River Fish wrapped with Banana
Leaves, Kaffir Lime Leaves, Lao Herbs, Egg

Oua Sikhay

Deep-fried minced Pork stuffed in Lemongrass, Dills,
Chili, Shallot, Local Herbs

Num Wan Mak Mai

Tapioca in Coconut Milk with Seasonal Fruits

40/Person

 Signature  Vegetarian
 Contains Shellfish  Contains Nuts  Contains Gluten

All our ingredients are fresh and locally sourced.
All prices are in US Dollars, inclusive of a 10% service charge and 7% tax.

LAO DEGUSTATION

Mee Gouy Phan

Eggplant Dip, Rice Noodles, Lao Vegetables

Tom Som Paa

Spicy and Sour Mekong River Fish Soup, Sweet Basil, Lemongrass, Shallots, Cherry Tomatoes, Mushrooms

Phanaeng Kai

Chicken Breast Red Curry, Onion, Shallot
Garlic, Lemongrass, Coconut Milk

Khoua Sine Ngoua Sai Kathiem

Stir-fried Buffalo with Garlic, Onion,
Oyster Sauce, Soy Sauce

Mhok Hed

Steamed Mushrooms, Lao Herbs, Egg
wrapped with Banana Leaves, Steamed or Sticky Rice

Chuem Mak Moung

Mango Flambé with Orange Syrup, Lao Whisky

40/Person

 Signature  Vegetarian
 Contains Shellfish  Contains Nuts  Contains Gluten

All our ingredients are fresh and locally sourced.
All prices are in US Dollars, inclusive of a 10% service charge and 7% tax.

POK POK SET

Khaipan Jeund

Deep-fried Mekong Riverweed,
Sesame Seed, Homemade Spicy Jam "Jeaw Bong"

Khoua Phak Sai Nam Mun Hoi

Stir Fried Mixed vegetables
Oyster Sauce, Soy Sauce



Phanaeng Kai

Chicken Breast Red Curry, Onion, Shallot
Garlic, Lemongrass, Coconut Milk

Ping Paa

Pan-fried marinated Mekong River Fish
with Lao Herbs, Pineapple Sauce

Khaow Chao or Khaow Niew Dum

Steamed Rice or Organic Black Sticky Rice

Num Wan Mak Mai

Tapioca in Coconut Milk with Seasonal Fruits

25/Person

 Signature  Vegetarian
 Contains Shellfish  Contains Nuts  Contains Gluten

All our ingredients are fresh and locally sourced.
All prices are in US Dollars, inclusive of a 10% service charge and 7% tax.

SIGNATURE DISHES

Oua Sikhay Mhoo  8
Deep-fried minced Pork stuffed in Lemongrass,
Dill, Chili, Shallot, Local Herbs

Khoua Kai Sai Jeaw Bong  10
Stir-fried Chicken with Homemade Spicy Jam
Onion, Lemongrass, Kaffir Lime Leaves, Oyster Sauce

Ping Paa  11
Pan-fried marinated Mekong River Fish
with Lao Herbs, Pineapple Sauce

Ping Sine Kwai  12
Grilled marinated Buffalo with Lao Herbal Coffee Sauce

GRILLED

Ping Sine Kai 10
Grilled marinated Chicken Breast with Spicy Sauce

Khanap Paa 10
Grilled Mekong River Fish stuffed with Lao Herbs
wrapped in Banana leaves

 Signature  Vegetarian
 Contains Shellfish  Contains Nuts  Contains Gluten

All our ingredients are fresh and locally sourced.
All prices are in US Dollars, inclusive of a 10% service charge and 7% tax.

LAO SPECIALTY

Tam Tard - Good to share   14


Luang Prabang Papaya Salad, Homemade Pork Sausage, Vegetables Spring Rolls, grilled Chicken Satay, Deep-fried Minced Pork Stuffed in Lemongrass

Khaiphaen Jeund  7

Deep-fried Mekong Riverweed, Sesame Seed, Homemade Spicy Jam

Mee Gouy Phan  8

Eggplant Dip, Rice Noodles, mixed Lao Vegetables

Naem Dip   8


Chicken, Pork or Vegetables, Fresh Spring Rolls, Peanut Dressing

Naem Jeund   8

Chicken, Pork or Vegetables deep-fried Spring Rolls, Peanut Dressing

Sai Oua Mhoo  8

Homemade Pork Sausage, Lemongrass, Onion, Dill, Pepper, Tamarind Sauce

Naem Tha Deu   8

Warm Rice Cake Salad with Pork, Lettuce, mixed Fresh Vegetables and Peanut

 Signature  Vegetarian
 Contains Shellfish  Contains Nuts  Contains Gluten

All our ingredients are fresh and locally sourced.
 All prices are in US Dollars, inclusive of a 10% service charge and 7% tax.

SALAD

Luang Prabang Salad  8

Lao Watercress, Lettuce, Tomato, Cucumber,
Garlic, Boiled Eggs, Ground Peanuts, Lao Dressing

Laab  8

Minced Chicken, Fish or Pork Salad, Mint, Garlic
Lemongrass, Galangal, Chili, Shallot, Lime Dressing

Luang Prabang Tum Mak Hung  8

Green Papaya Salad, Long Beans, Shrimp Paste Dressing

SOUP

Tom Kai Si Khai 8

Chicken Coconut Soup, Galangal, Lemongrass
Kaffir Lime Leaves, Coconut Milk

Tom Som Paa 8

Spicy and Sour Mekong River Fish Soup, Sweet Basil,
Lemongrass, Shallots, Cherry Tomatoes, Mushrooms

Kaeng Nor Sai Yanang  8

Spicy Bamboo Soup, Bamboo Grass Leaves, Eggplant
Lemongrass, Red Onion, Sweet Basil, Mushrooms

 Signature  Vegetarian
 Contains Shellfish  Contains Nuts  Contains Gluten

All our ingredients are fresh and locally sourced.
All prices are in US Dollars, inclusive of a 10% service charge and 7% tax.

STIR-FRIED

Khoua Phak Sai Nam Mun Hoi  8
Stir-fried Mixed Vegetables, Oyster Sauce, Soy Sauce

Khoua Mhoo Sai Khing  10
Stir Fried Pork with Ginger, Onion, Garlic,
Oyster Sauce, Soy Sauce

Khoua Sine Kwai Sai Krathiem  10
Stir-fried Buffalo with Garlic, Onion, Oyster Sauce,
Soy Sauce

STEAMED

Mhok Hed  8
Steamed Mushrooms, Lao Herbs, Egg
wrapped with Banana Leaves

Mhok Paa 10
Steamed Mekong River Fish wrapped with Banana
Leaves, Kaffir Lime Leaves, Lao Herbs, Egg

Paa Neung Sa Moun Phai  10
Steamed Mekong River Fish Fillet, Lemongrass
Mushrooms, Ginger, Pineapple Sauce

 Signature  Vegetarian
 Contains Shellfish  Contains Nuts  Contains Gluten

All our ingredients are fresh and locally sourced.
All prices are in US Dollars, inclusive of a 10% service charge and 7% tax.

CURRY

Keng Phet Mhoo  8

Local Pork Red Curry, Coconut Milk, Potato
Carrot, Basil, Eggplant, Long Beans

Phanaeng Kai  10

Chicken Breast Red Curry, Onion, Shallot
Garlic, Lemongrass, Coconut Milk

RICE & NOODLES

Khaow Chao or Khaow Niew Dum  3

Steamed Rice or Organic Black Sticky Rice

Khoua Sen Pho Kai 8

Stir-fried Rice Noodles with Chicken, Egg
mixed Vegetables

Khaow Khoua Jeaw Bong Kai 8

Chicken Fried Rice with Homemade Spicy Jam
"Jeaw Bong" mixed Vegetables, fried Egg

Khaow Khoua Mhoo 8

Pork fried Rice, mixed Vegetables, fried Egg

Khao Soi Lao or Pho   8

Vietnamese Noodle Soup with Garden Greens,
Chicken or Pork

All our ingredients are fresh and locally sourced.
All prices are in US Dollars, inclusive of a 10% service charge and 7% tax.


ISAN MEETS LAO

Nam Tok Kor Mhoo or Ngoua  11
Pork or Beef mixed in a Spicy Isan salad

Kor Mhoo Yang  11
Grilled marinated Pork neck in Isan style

Peek Kai Tod Nam Paa 11
Deep-fried marinated Chicken wings (with fish sauce)



Tom Kai Bann  11
Isan Style Spicy and Sour Chicken Soup

Mok Nhor  8
Isan Style Spicy and Savory steamed Bamboo shoot wrapped in Banana leaf

 Signature  Vegetarian
 Contains Shellfish  Contains Nuts  Contains Gluten

All our ingredients are fresh and locally sourced.
All prices are in US Dollars, inclusive of a 10% service charge and 7% tax.

KIDS MENU

- Satay Kai**  7
Grilled marinated Chicken skewers with Peanut Sauce
- Kai Pop** 7
Deep-fried Chicken Balls
- Khaow Khoua** 7
A choice of Chicken, Pork or Vegetable fried rice
- Fish & Chips**  7
Crispy Local Fish with Potato Chips



 Signature  Vegetarian
 Contains Shellfish  Contains Nuts  Contains Gluten

All our ingredients are fresh and locally sourced.
All prices are in US Dollars, inclusive of a 10% service charge and 7% tax.

TRADITIONAL DESSERT

Mom's Num Wan Mak Mai   8
Tapioca in Coconut Milk with Seasonal Fruits

Khao Kum Mak Kruay  8
Sticky Rice marinated in Coconut Milk with Coconut Ice Cream

Khaow Niew Mak MOUNG  8
Sweet Lao Mango, Coconut Rice, Grounded Peanut,
Coconut Ice Cream

CONTEMPORARY DESSERT

Homemade Ice Cream  3
Flavors of the day

Chuem Mak Kruay   8
Banana Flambé in Orange Syrup & Lao Whisky
with Coconut Ice Cream

Mak Kruay Thod  8
Banana Fritters with Coconut Ice Cream

Chuem Mak MOUNG   8
Mango Flambé in Orange Syrup & Lao Whisky
with Coconut Ice Cream

 Signature  Vegetarian
 Contains Shellfish  Contains Nuts  Contains Gluten

All our ingredients are fresh and locally sourced.
All prices are in US Dollars, inclusive of a 10% service charge and 7% tax.

Lao Night


3 NAGAS
LUANG PRABANG

Dinner and Dance



Traditional Lao Cuisine • Heritage Music • Classical Dance Shows

Experience a magical evening in the private garden of 3 Nagas Luang Prabang where authentic Lao cuisine meets traditional Lao dance show. Discover the beauty of Lao dancing with 3 different performances inspired by different villages. Local dancers are dressed in traditional outfits as they move to music. After the show guests are invited to partake and learn some basic dance moves.

For the signature set of the evening, Chef oversees the delicate cooking of each dish, using fresh produce from nearby villages and our very own herb garden at Sofitel Luang Prabang. In Laos, people share main dishes together accompanied by rice, this tradition is presented in a form of Kantoke (small assorted dishes) for guests to enjoy.

*Lao Night is available on Saturdays and Sundays from 6 to 8pm for USD 40 net per person, excluding beverage. Limited to 6 tables by night.