

MENU



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 Lamache House at the side of the Mekong river, where mango trees are (outdoor seating) and the Khamboua House 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.

STORY OF THE HOUSES



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 PER PERSON



Signature



100% Vegan



Contains Nuts



Lactose-free



Vegetarian



Gluten-free



Contains Shellfish

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

WESTERN FLAVOUR

Chef's Special Salad

Chicken, Apple, Lettuce, Tomato, Cucumber,
Onion, Apple Cider dressing

Pumpkin Soup

Coconut Milk & Coriander

Grilled Mekong River Fish

Bok Choy & Lemon Butter sauce

Chuem Mak Gouy

Banana Flambé with Lao Lao whisky

\$25 PER PERSON



Signature



100% Vegan



Contains Nuts



Lactose-free



Vegetarian



Gluten-free



Contains Shellfish

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 PER PERSON



Signature



100% Vegan



Contains Nuts



Lactose-free



Vegetarian



Gluten-free



Contains Shellfish

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 PER PERSON



Signature



100% Vegan



Contains Nuts



Lactose-free



Vegetarian



Gluten-free











Contains Shellfish



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

Pang 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



100% Vegan



Contains Nuts



Lactose-free



Vegetarian



Gluten-free



Contains Shellfish

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   	\$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



100% Vegan



Contains Nuts



Lactose-free



Vegetarian



Gluten-free



Contains Shellfish

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



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

\$8

Lamb



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

\$8

Luang Prabang Tum Mak Hung



Green Papaya Salad, Long Beans, Shrimp Paste Dressing

\$8

SOUP

Tom Kai Si Khai



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

\$8

Tom Som Paa



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

\$8

Kaeng Nor Sai Yanang



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

\$8



Signature



100% Vegan



Contains Nuts



Lactose-free



Vegetarian



Gluten-free



Contains Shellfish

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

- Khous Phak Sai Nam Mun Hoi**



Stir-fried Mixed Vegetables, Oyster Sauce, Soy Sauce

\$8
- Khous Mhoo Sai Khing**



Stir Fried Pork with Ginger, Onion, Garlic, Oyster Sauce, Soy Sauce

\$10
- Khous Sine Kwai Sai Krathiem**





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

\$8


STEAMED

- Mhok Head**





Steamed Mushrooms, Lao Herbs, Egg wrapped with Banana Leaves

\$8
- Mhok Paa**



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

\$10
- Paa Neung Sa Moun Phai**



Steamed Mekong River Fish Fillet, Lemongrass Mushrooms, Ginger, Pineapple Sauce

\$10



Signature100% VeganContains NutsLactose-freeVegetarianGluten-freeContains Shellfish

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



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

\$8

Phanaeng Kai



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

\$10

RICE & NOODLES

Khaow Chao or Khaow Niew Dum



Steamed Rice or Organic Black Sticky Rice

\$3

Khoua Sen Pho Kai



Stir-fried Rice Noodles with Chicken, Egg mixed Vegetables

\$8

Khaow Khoua Jeaw Bong Kai



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

\$8

Khaow Khoua Mhoo



Pork fried Rice, mixed Vegetables, fried Egg

\$8

Khao Soi Lao or Pho



Vietnamese Noodle Soup with Garden Greens, Chicken or Pork

\$8



Signature



100% Vegan



Contains Nuts



Lactose-free



Vegetarian



Gluten-free










Contains Shellfish

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	



Signature



100% Vegan



Contains Nuts



Lactose-free



Vegetarian



Gluten-free






Contains Shellfish

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






Tapioca in Coconut Milk with Seasonal Fruits

\$8
- Khao Kum Mak Kruay



Sticky Rice marinated in Coconut Milk with Coconut Ice Cream

\$8
- Khaow Niew Mak Mung



Sweet Lao Mango, Coconut Rice, Grounded Peanut, Coconut Ice Cream

\$8

CONTEMPORARY DESSERT

- Homemade Ice Cream



Flavors of the day

\$3
- Chuem Mak Kruay



Banana Flambé in Orange Syrup & Lao Whisky with Coconut Ice Cream

\$8
- Mak Kruay Thod



Banana Fritters with Coconut Ice Cream

\$8
- Chuem Mak Mung



Mango Flambé in Orange Syrup & Lao Whisky with Coconut Ice Cream

\$8



Signature



100% Vegan



Contains Nuts



Lactose-free



Vegetarian



Gluten-free



Contains Shellfish

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   

Grilled marinated Chicken skewers with Peanut Sauce

\$7

Kai Pop  

Deep-fried Chicken Balls

\$7

Khaow Khoua 

A choice of Chicken, Pork or Vegetable fried rice

\$7

Fish & Chips  

Crispy Local Fish with Potato Chips

\$7



Signature



100% Vegan



Contains Nuts



Lactose-free



Vegetarian



Gluten-free



Contains Shellfish

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

