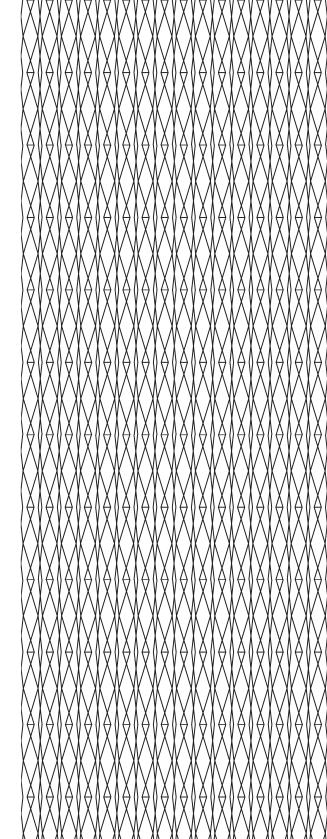
# MENU

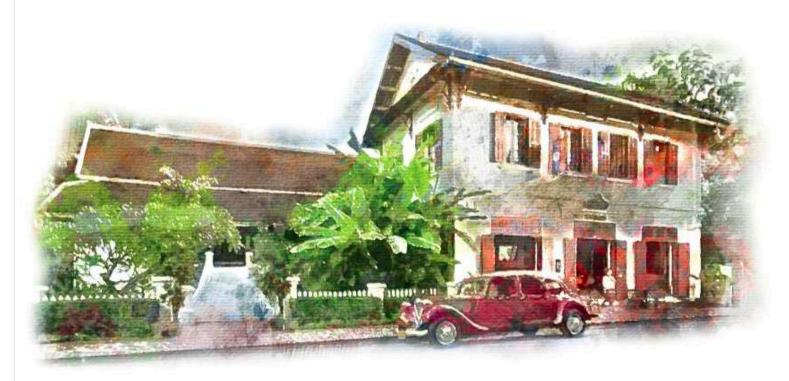




# STORY OF THE HOUSES

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 aunique garden on the Nam Khan River, from where you may glimpse the subtle and serene Laolifestyle. 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

#### Khaipan 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 in Banana Leaves, Kaffir Lime Leaves, Lao Herbs, Egg

#### Oua Sikhay 🥯



Deep-Fried Minced Pork Stuffed in Lemon Grass, Dills, Chili, Shallot, Local Herbs

#### Num Wan Mak Mai 🚕







Tapioca in Coconut Milk with Seasonal Fruits

# \$42 PER PERSON



















#### WESTERN FLAVOU





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

Pumpkin Soup





Local Pumpkin, Coconut Milk & Coriander

#### **Grilled Mekong River Fish**





Bok Choy & Lemon Butter Sauce

Chuem Mak Gouy



Banana Flambé with Lao Lao Whisky

# **\$27 PER PERSON**



















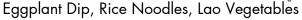
100% Vegan

#### LAO DEGUSTATION









Tom Som Paa 🥯



Spicy and Sour Mekong River Fish Soup, Sweet Basil, Lemon Grass, 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 V





Steamed Mushrooms, Lao Herbs, Egg, Wrapped in Banana Leaf

Chuem Mak Moung 🚕





Mango Flambé with Orange Syrup, Lao Whisky

\$42 PER PERSON



















#### 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

# \$27 PER PERSON



















### SIGNATURE DISHES

# Oua Sikhay Mhoo 📤 🥯 \$9 Deep-Fried Minced Pork Stuffed in Lemongrass, Dill, Chili, Shallot, Local Herbs Khoua Kai Sai Jeaw Bong 🚕 \$11 Stir-Fried Chicken with Homemade Spicy Jam Onion, Lemongrass, Kaffir Lime Leaves, Oyster Sauce Ping Paa 🔥 🥮 \$12 Pan-Fried Marinated Mekong River Fish with Lao Herbs, Pineapple Sauce Ping Sine Kwai 🔔 🎯 \$13 Grilled Marinated Buffalo with Lao Herbal Coffee Sauce Ping Sine Kai \$11 Grilled Marinated Chicken Breast with Spicy Sauce Khanap Paa 🥔 🥯 \$11 Grilled Mekong River Fish Stuffed with Lao Herbs Wrapped in Banana leaves











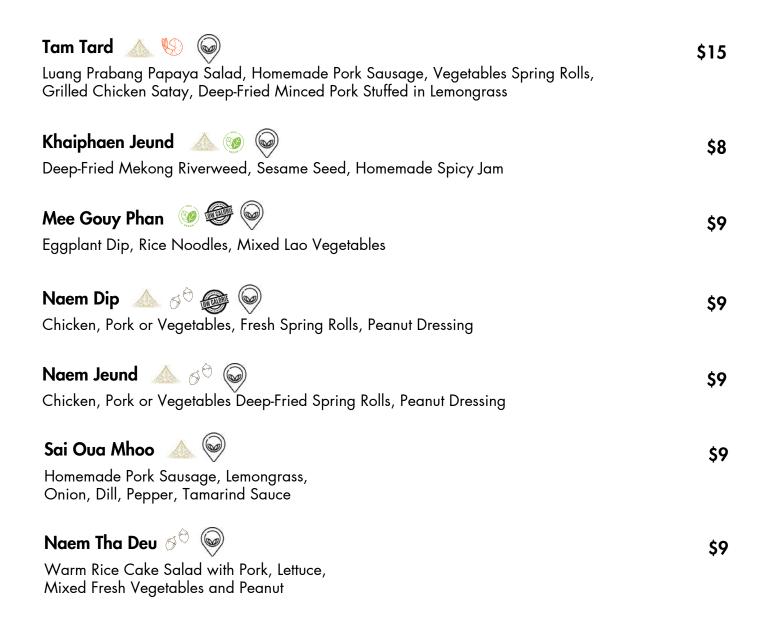








### LAO SPECIALT























# Luang Prabang Salad V 50 6 9 \$9 Lao Watercress, Lettuce, Tomato, Cucumber, Garlic, Boiled Eggs, Ground Peanuts, Lao Dressing Larb 🔬 🎯 \$9 Minced Chicken, Fish or Pork Salad, Mint, Garlic Lemon Grass, Galangal, Chili, Shallot, Lime Dressing Luang Prabang Tum Mak Hung 💖 🍥 \$9 Green Papaya Salad, Long Beans, Shrimp Paste Dressing Tom Kai Si Khai \$9 Chicken Coconut Soup, Galangal, Lemongrass Kaffir Lime Leaves, Coconut Milk Tom Som Paa 🧼 🍥 \$9 Spicy and Sour Mekong River Fish Soup, Sweet Basil, Lemongrass, Shallots, Cherry Tomatoes, Mushrooms





Kaeng Nor Sai Yanang @ @ @



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





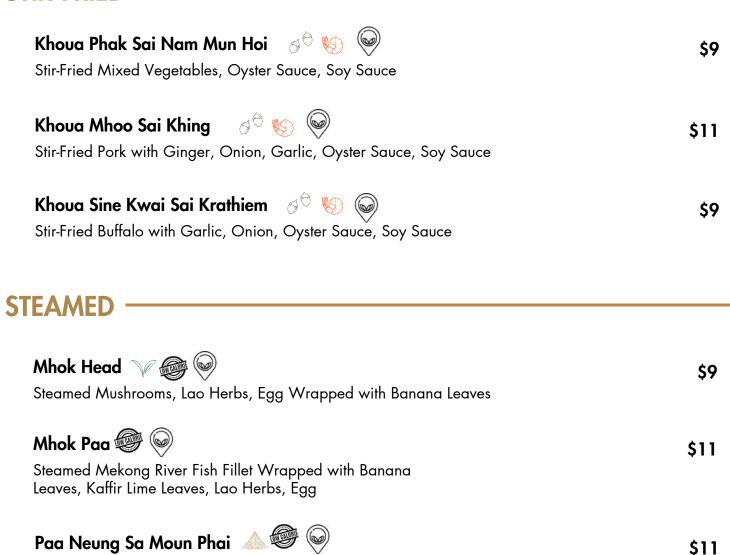








\$9





Pineapple Sauce







Steamed Whole Mekong River Fish, Lemon Grass, Mushrooms, Ginger,







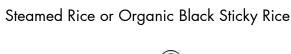




100% Vegan Contains Nuts Contains Lactose Vegetarian Contains Gluten Contains Shellfish



Keng Phet Mhoo 📤 🥯 \$9 Local Pork Red Curry, Coconut Milk, Potato, Carrot, Basil, Eggplant, Long Beans Phanaeng Kai 📤 🥯 \$11 Chicken Breast Red Curry, Onion, Shallot Garlic, Lemongrass, Coconut Milk RICE & NOODLES Khaow Chao or Khaow Niew Dum \$4



Khoua Sen Pho Kai Stir-Fried Rice Noodles with Chicken, Egg, Mixed Vegetables

Khaow Khoua Jeaw Bong Kai \$9

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

Khaow Khoua Mhoo \$9 Pork Fried Rice, Mixed Vegetables, Fried Egg

Khao Soi Lao or Pho 🚕 🤍 🥯 \$9

Vietnamese Noodle Soup with Garden Greens, Chicken or Pork



















\$9

# ISAN MEETS LAC

Nam Tok Kor Mhoo or Ngoua 📤 🖗 Pork or Beef Mixed in a Spicy Isan Salad	\$12
Kor Mhoo Yang 🏡 🥯 Grilled Marinated Pork Neck in Isan Style	\$12
Peek Kai Tod Nam Paa   Deep-Fried Marinated Chicken Wings with Fish Sauce	\$12
Tom Kai Bann 🏡 😂 Isan Style Spicy and Sour Chicken Soup	\$12



















#### TRADITIONAL DESSERT





















# **KIDS MENU**







Grilled Marinated Chicken Skewers with Peanut Sauce

\$8



Deep-Fried Chicken Balls

# Khaow Khoua 🥯



A Choice of Chicken, Pork or Vegetable Fried Rice

# Fish & Chips 👋 🤎





Crispy Local Fish with Potato Chips





















