

3 Nagas
Restaurant

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 Mansion, originally known as *Khamboua House*, was first owned by Chao Phagna Muong Chanh, then by the Villa Achan Thong Dy family, and later by the Khamboua family. Khamboua House is a jewel of traditional Lao architecture, featuring a unique garden along the Nam Khan River, where one can catch a glimpse of the subtle and serene Lao lifestyle. Built in 1903 by one of the counselors to King Sisavangvong, this mansion showcases traditional Lao architectural elements, including a single-pitch roof, a veranda, and a perpendicular kitchen.

Story of the *Houses*



The Lamache House, built in 1898, consists of seven rooms. Originally constructed for the unofficial deliberations of the Royal Court, it was later transformed into an ice cream shop by the grandchildren of Mr. Lamache, the original owner. Their shop quickly gained popularity in Luang Prabang and was eventually appointed as the official ice cream supplier to the Royal Court. During the restoration, three bottles containing essence extracts used to flavor the ice cream were discovered.

Recommended *Menus*



Ping Paa

Pan-fried Marinated Mekong
River Fish with Lao Herbs and
Pineapple Sauce

\$12



Mee Gouy Phan

Eggplant Dip, Rice Noodles,
and Lao Vegetables

\$9

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Recommended *Menu*



Laab Kai

Minced Chicken Salad with Mint, Garlic, Lemongrass, Galangal, Chili, Shallots, and Lime Dressing

\$9



Tom Som Paa

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

\$9

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Recommended *Menu*



Luang Prabang Salad

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

\$12



Tum Mak Hung

Green Papaya Salad with Long Beans and Shrimp Paste Dressing

\$9

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Recommended *Menus*



Khousa Kai Sai Jeaw Bong

Stir-Fried Chicken with Homemade Spicy
Jam Onion, Lemongrass, Kaffir Lime Leaves,
Oyster Sauce

\$11



Naem Jeund

Chicken, Pork or Vegetables
Deep-Fried Spring Rolls,
Peanut Dressing

\$9

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Phakhao Wang

Drawing inspiration from the Sisavangvong set menu of 1903, we proudly revive a timeless culinary legacy for you to savor. Our chefs delve deep into history, crafting dishes that celebrate the wisdom of local grandmothers, brought to life through authentic ingredients and cherished flavors. Presenting The Pha-Khao Wang—a feast of tradition reimaged.

Larbs Kway

Is a type of salad that is typically served to the table during celebrations. The word "LARBS" means "The Lucky," so this is a cultural belief.

Lhoun Som Mhoo

The Royal Curry, a treasured Laotian dish, features the rare river shark roe (Pra-Lerm), fermented for up to a year—a testament to its historical significance.

Khao Harg

Locals call it "Khao-Hi", meaning "high". Khao Harg—the rarest and most precious rice in Laos—is grown on high mountains and harvested just once a year, unlike traditional lowland farming methods.

Jeaw Nam Phoo

Jeaw, meaning "dip" in Laotian, is a cornerstone of every meal. For Nam Phoo (crab juice), we simmer rice field crabs with herbs into a rich paste, then blend in grilled chili, shallots, and garlic for a bold, flavorful finish.

Som Pak

In Lao, som means sourness and pak means vegetables, reflecting the tradition of Lao pickles—fermented with salt, water, and ginger for a tangy taste rooted in heritage.

Kanom Munton

The Thai-Lue natives were the first to bring dessert to Luang Prabang and also the ones who pioneered weaving.

\$42 PER PERSON



SIGNATURE



VEGETARIAN



VEGAN



CONTAINS LACTOSE



LOCAL



DAIRY FREE



LOW CALORIE



CONTAINS NUTS



BIO



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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



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Western *Flavour*

Chef's Special Salad

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



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Lao Degustation

Mee Gouy Phan

Eggplant Dip, Rice Noodles, Lao Vegetables



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

Steamed Mushrooms, Lao Herbs, Egg Wrapped with Banana Leaves



Chuem Mak Moung

Mango Flambé with Orange Syrup, Lao Whisky



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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



\$27 PER PERSON



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Signature Dishes

Oua Sikhay Mhoo



Deep-Fried Minced Pork Stuffed in Lemongrass, Dill, Chili, Shallot, Local Herbs

\$9

Khous Kai Sai Jeaw Bong



Stir-Fried Chicken with Homemade Spicy Jam Onion, Lemongrass, Kaffir Lime Leaves, Oyster Sauce

\$11

Ping Paa



Pan-Fried Marinated Mekong River Fish with Lao Herbs, Pineapple Sauce

\$12

Ping Sine Kwai



Grilled Marinated Buffalo with Lao Herbal Coffee Sauce

\$13

Grilled

Ping Sine Kai



Grilled Marinated Chicken Breast with Spicy Sauce

\$11

Khanap Paa



Grilled Mekong River Fish Stuffed with Lao Herbs wrapped in Banana leaves

\$11



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Lao Specialty

- Tam Tard**   **\$15**
Luang Prabang Papaya Salad, Homemade Pork Sausage, Vegetables Spring Rolls, Grilled Chicken Satay, Deep-Fried Minced Pork Stuffed in Lemongrass
- Khaiphaen Jeund**    **\$8**
Deep-Fried Mekong Riverweed, Sesame Seed, Homemade Spicy Jam
- Mee Gouy Phan**    **\$9**
Eggplant Dip, Rice Noodles, Mixed Lao Vegetables
- Naem Dip**     **\$9**
Chicken, Pork or Vegetables, Fresh Spring Rolls, Peanut Dressing
- Naem Jeund**    **\$9**
Chicken, Pork or Vegetables, Fresh Spring Rolls, Peanut Dressing
- Sai Oua Mhoo**   **\$9**
Chicken, Pork or Vegetables, Fresh Spring Rolls, Peanut Dressing
- Naem Tha Deu**   **\$9**
Chicken, Pork or Vegetables, Fresh Spring Rolls, Peanut Dressing



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Salad

Luang Prabang Salad

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

\$9

Larb

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

\$9

Luang Prabang Tum Mak Hung

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

\$9

Soup

Tom Kai Si Khai

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

\$9

Tom Som Paa

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

\$9

Kaeng Nor Sai Yanang

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

\$9



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Stir-Fried

Khous Phak Sai Nam Mun Hoi

Stir-Fried Mixed Vegetables, Oyster Sauce, Soy Sauce

\$9

Khous Mhoo Sai Khing

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

\$11

Khous Sine Kwai Sai Krathiem

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

\$9

Steamed

Mhok Head

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

\$9

Mhok Paa

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

\$11

Paa Neung Sa Moun Phai

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

\$11



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Curry

Keng Phet Mhoo



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

\$9

Phanaeng Kai



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

\$11

Rice & Noodles

Khaow Chao or Khaow Niew Dum



Steamed Rice or Organic Black Sticky Rice

\$4

Khoua Sen Pho Kai



Stir-Fried Rice Noodles with Chicken, Egg, Mixed Vegetables

\$9

Khaow Khoua Jeaw Bong Kai



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

\$9

Khaow Khoua Mhoo



Pork Fried Rice, Mixed Vegetables, Fried Egg

\$9

Khao Soi Lao or Pho



Vietnamese Noodle Soup with Garden Greens, Chicken or Pork

\$9



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Isan Meets *Lao*

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

Deep-Fried Marinated Chicken Wings with Fish Sauce

\$12



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Traditional *Dessert*

Mom's Num Wan Mak Mai



Tapioca in Coconut Milk with Seasonal Fruits

\$9

Khao Kum Mak Kruay



Sticky Rice marinated in Coconut Milk with Coconut Ice Cream

\$9

Khaow Niew Mak Moug



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

\$9

Contemporary *Dessert*

Homemade Ice Cream



Please ask our Heartist for the Seasonal flavors

\$3

Chuem Mak Kruay



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

\$9

Mak Kruay Thod



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

\$9

Chuem Mak Moug



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

\$9



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Kids Menu

Satay Kai



Grilled Marinated Chicken Skewers with Peanut Sauce

\$8

Kai Pop



Deep-Fried Chicken Balls

\$8

Khaow Khoua



A Choice of Chicken, Pork or Vegetable Fried Rice

\$8

Fish & Chips



Crispy Local Fish with Potato Chips

\$8



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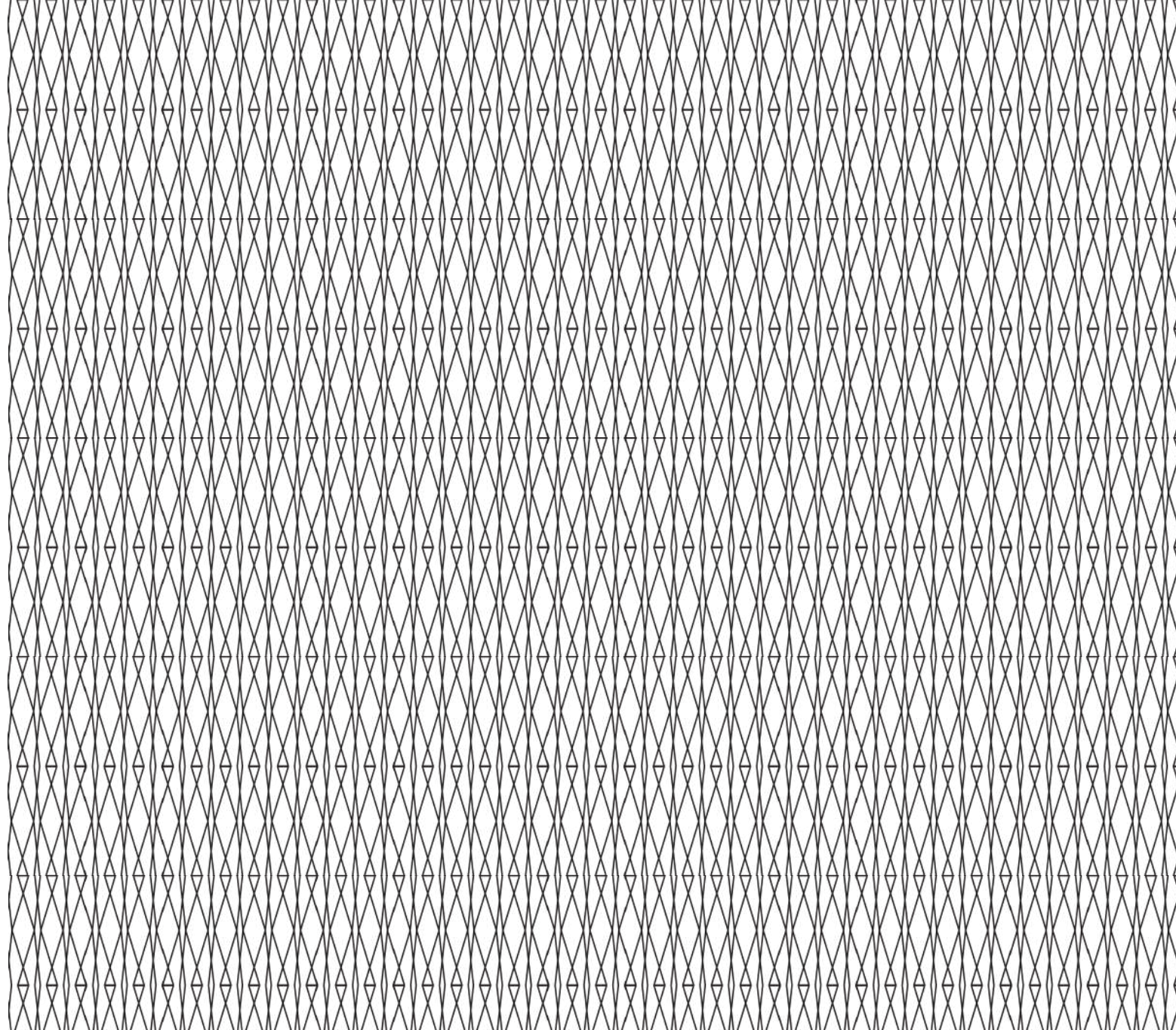


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3 NAGAS
MGALLERY LUANG PRABANG

