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.



TheMansion, originally known as *Khamboua House*, was first owned by Chao Phagna Muoung 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.



Signature of 3 Nagas Restaurant

Khaipan Jeund

Crisp-fried Mekong Riverweed- Sesame Seeds Crackers Served with Luang Prabang Style Jeaw Bong GF | DF | NF

Ping Paa

Pan-fried Marinated Mekong River Fish, Served with Sweet-Sour Pineapple Sauce GF \mid DF \mid NF

Phanaeng Kai

Chicken Breast Curry with Onion, Mushrooms, Lime Leaf, Lemongrass and Coconut Milk GF \mid DF \mid NF

Khaow Chao or Khaow Niew Dum

Steamed Rice or Organic Black Sticky Rice V | VG | GF | DF | NF | SF

Khoua Phak Sai Nam Mun Hoi

Wok-fried Garden Vegetables with Garlic and Oyster Sauce $${\rm GF}\mid{\rm DF}\mid{\rm NF}$$

Num Wan Mak Mai

Stewed Banana and Sago Pearls in Coconut Milk V | VG | GF | DF | NF

\$30 PER PERSON



Western Degustation

Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing SF | NF

Watercress and Chicken Soup

Slow-cooked Soup and Served with Coconut Milk GF | DF | SF | NF

Pan-fried Mekong River Fish Fillet

Sauteed Green Bok Choy, Lemon Beurre Blanc $\mathsf{GF} \mid \mathsf{SF} \mid \mathsf{NF}$

Banana Fosters

Local Banana Cooked in Orange Sauce and Flambeed in Lao White Rum Served with Vanilla Ice Cream VG | GF | NF

\$37 PER PERSON



Taste of Luang Prabang

Larb Kai

Lao Style Minced Chicken Salad with Local Herbs, Chili, Shallot, Lemongrass Tossed in Local Dressing GF | DF

Mok Pa

Steamed Mekong River Fish with Local Herbs and Spices and Wrapped in Banana Leaf GF \mid DF \mid NF

Oua Sokhay

Fried Marinated Minced Pork on Lemongrass Skewers $\,$ Flavored with Dill, Chilies, Shallots and Herbs $\,$ GF \mid DF \mid NF $\,$

Kua Singua Sai Pik Thai Dum

Wok-fried Black Peppered Beef GF | DF | NF

Khoua Phak Sai Nam Mun Hoi

Wok-fried Garden Vegetables with Garlic and Oyster Sauce GF \mid DF \mid NF

Khaow Chao or Khaow Niew Dum

Steamed Organic Rice or Black Sticky Rice V | VG | GF | DF | NF | SF

Shangkya Mak Eue

Steamed Pumpkin Custard with Coconut Sauce and Vanilla Ice Cream VG | GF | DF | NF

\$42 PER PERSON

Salads and Appetízers

Naen Dip Fresh Summer Rolls of Carrot, Lettuce, Mint Leaf, Coriander Leaf, Spring Onion, Boiled Pork Meat. Served with Peanut and Avocado Sauce GF DF	\$9.50
Yum Luang Prabang Salad Luang Prabang Style of Salad of Lettuce, Watercress, Tomato, Cucumber, Boiled Egg, Crushed Peanuts, Tossed in Homemade Local Vinaigrette VG GF	\$10.00
Larb Kai Minced Chicken Salad Combined with Garlic, Chilies, Lemongrass, Galangal and Tossed in Light Shallot Lime Dressing GF DF	\$10.50
Tum Mak Houng Shredded Green Papaya Salad, Long Beans, Java Plum Pounded in Local Shrimp Paste and Padhek Dressing. Served with local Salad, Fresh Vermicelli and Crisp-fried Pork Skin GF DF	\$10.50
Mee Gouy Phan Local Baysapu Leaf, Spring Onions, Coriander Leaf, Mint Leaf, Fresh Long Beans, Rice Noodles, Shredded Banana Flower, Eggplant Puree. Roll in Fresh Betel Leaf GF DF	\$9.50

Hot Snacks

Naem Jeund Fried Spring Rolls Filled with Minced Pork Meat, Glass Noodle, Vegetables, Mushrooms, Jicama Served with Sweet and Sour Sauce GF DF	\$10.00
Kaipen Jeund Deep-fried Sesame Seeds Mekong River weeds served with Homemade Jeaw Bong VG GF	\$8.50
Ping N Grilled Pork or Beef Satay Served with Salad, Crackers, Pickles and Peanut Sauce GF DF	\$10.50
Jeund Pil Kai Fried Chicken Wings Tosses in fried Garlic, Soya, Fried Coriander Leaf, and Spring Onion. Served with Sweet Chili Sauce GF DF NF	\$10.50
Sai Oua Luang Prabang Grilled Homemade Luang Prabang Pork Sausage. Served with Salad and Dipping Sauce GF DF NF	\$10.50

Soups and Noodle Soups

Kaeng Nor Mai Braised Bamboo Shoots and Pork Soup with Pumpkin, Lemongrass, Coriander Leaf, Laos Basil Leaf, and Tiliacora Leaf GF DF NF	\$9.50
Tom Kao Laos Chicken Lemongrass Soup Flavored with Lemongrass, Chili, Kaffir Lime Leaf, Garlic and Mixed Local Herbs GF DF NF	\$9.50
Tom Som Pa Tamarind Fish Soup - Tomato, Pineapple, Fish, Tamarind Pulp, Garlic and Mixed Local Herbs GF DF NF	\$9.50
Kaeng Douk Kan Moo Pork Ribs and Mustard Leaf Soup Scented with Garlic, Ginger and Spring Onions GF DF NF	\$9.50
Kaeng Juend Minced Pork and Tofu Soup with Shredded Bhok Choy, Garlic, Ginger, Spring Onions and Coriander Leaf GF DF NF	\$9.50

Soups and Noodle Soups

Lao Pho Ngua Thick Rice Noodle Soup served with Sliced Beef, Vegetables and Served with Condiments GF DF NF	\$10.50
Khao Poon Sour Fresh Noodle Soup with Rice Cake, Chilies, Mixed Local Herb and Condiments GF DF NF	\$10.50
Khao Piak Moo Cassava Noodle Soup with Sliced Pork, Tasty Broth, Mixed Local Herb and Condiments GF DF NF	\$10.50
Khao Soi Lao Thick Rice Noodle Soup with Sliced Pork, Fermented Soya Bean Sauce, Mixed Local Herb and Condiments GF DF NF	\$10.50

Main Courses

Phaneng Kai Slow-cooked Chicken Breast Red Curry with Fresh Mushrooms, Fresh Kaffir Lime Leaf and Coconut Milk GF DF NF	\$12.50
Ping Kai Grilled Chicken Leg served with Selection of Salad and Tamarind Dipping Sauce GF DF NF	\$12.50
Mok Kai Sliced Chicken Breast and Marinated in Local Spices, Wrapped in Banana Leaf GF NF	\$12.50
Mok Kai Sliced Chicken Breast and Marinated in Local Spices, Wrapped in Banana Leaf GF NF	\$12.50
Kuaw Kai Jeo Bong Stir-fried Sliced Chicken Breast with Garlic, Spring Onion and Spicy Sauce GF DF NF	\$12.50
Or Lam Moeang Luang Slow-cooked Australian Beef Stew with Eggplant, Spicy Wood, Chili, Vegetables and Mixed Local Herbs GF DF NF	\$18.00
Khoua Singua Sai Pik Thai Dum Wok-Fried Black Peppered Australian Beef Tenderloin with Garlic, Onions, Bell Peppers, Oyster Sauce Served with Fresh Salad and Fried Egg GF DF NF	\$22.00
Ping Ngua Grilled Australian Beef Tenderloin Marinated in Turmeric, Garlic and Dill. Served with Jaw Mak Len GF DF NF	\$22.00

Main Courses

Ping Moo Sikhai Grilled Marinated Minced Pork in Local Spices, on Lemongrass Skewers, served with Spicy Tamarind Sauce GF DF NF	\$15.50
Kua Moo Khing Stir-fried Sliced Pork Meat with Ginger, Garlic, Onions and Oyster Sauce GF DF NF	\$15.50
Mok Moo Steamed Marinated Minced Pork in Local Spices and Herbs, Wrapped in Banana Leaf GF NF	\$12.50
Tok Kem Moo Slow-cooked Pork Belly in Soya Flavored with Cinnamon, Star Anise, Ginger and Lemongrass GF DF NF	\$12.50
Mok Pa Steamed Marinated Mekong Fish Fillet with Lemongrass, Lao Basil Leaf, Chili, Shallot in Banana Leaf GF NF	\$12.00
Ping Pa Pan-fried Fillet of Fresh Water Fish in Local Herbs and Spices served with Spicy and Sour Dipping Sauce GF DF NF	\$12.50
Khua Khai Pa Slow-Cooked Chili Fish Poops Flavored with Chili, Garlic, Tamarind GF DF NF	\$12.50
Jeund Pa Fried Tilapia Fish served with Spicy Fish Sauce and Green Mango DF NF	\$12.50



V | VG | GF | DF | NF | SF

Mok Khet Steamed Mushroom Marinated in Local herbs and Spices and in Wrapped in Banana Leaf VG GF NF SF	\$9.50
Kari Tauhu Mak Eue Slow-cooked Tofu and Pumpkin with Vegetables in Lao Curry Paste and Coconut Milk V VG GF DF NF	\$9.50
Khoua Tauhu Fried Tofu with Garlic and Soya Sauce V VG GF DF NF SF	\$8.50
Dok Pak Kathiem Wok-fried Broccoli Florets in Garlic and Soya Sauce V VG GF DF NF SF	\$8.50
Khao Kua Wok-fried Rice with Garlic, Vegetables and Soya Sauce V VG GF DF NF SF	\$12.00
Kua Pho Wok-fried Rice Noodles with Bhok-choy and Sprouts	\$9.50



Nam Man Hoi Wok-fried Mixed Vegetables with Garlic and Soya Sauce V VG GF DF NF SF	\$9.00
Neung Pak Selection of Steamed Vegetable with Jaw Mak Korg GF DF NF	\$9.00
Kua Pak Boung Fai Deng ok-fried Morning Glory with Chilies, Garlic and Oyster Sauce GF DF NF SF	\$9.50
Khao Chao or Khao Niew Dum Steamed Organic Rice/Black Sticky Rice V VG GF DF NF SF	\$4.00
Khua Mee Leung Kua Stir-fried Egg Noodle with Beef, Egg, Vegetables and Seasonings GF DF NF SF	\$10.50
Kao Khua Luang Prabang	\$10.50

Luang Prabang Style Fried Rice with Pork, Vegetables, Egg and Seasonings GF \mid NF \mid SF



Nam Wan Mak Kuay Stewed Banana and Sago Pearls in Coconut Syrup Sprinkled with Toasted Sesame Seeds V VG GF DF NF	\$9.50
Kau Niew Mak Muang Sweet Sticky Rice and Sliced Ripe Mango Served with Coconut Sauce and Toasted Sesame Seeds V VG GF DF NF	\$9.50
Sangkya Mak Eue Steamed Pumpkin Custard Served with Coconut Ice Cream and Its Sauce VG GF NF	\$9.50
Jeund Mak Kuay Fried Banana Coated in Sesame Batter, Drizzled with Honey and Served with Vanilla Ice Cream VG NF	\$9.50
Suem Kuay Banana Flambe in Orange and Lao Coconut Rum and Served with Vanilla Ice Cream VG GF NF	\$9.50
Kalem Mak Kiang Special Original Orange Sherbet Served with Crumble, Chocolate Cookies, and Gold Flakes VG NF	\$9.50
Mak Mai Luam Selection of Seasonal Fruit Platter V VG GF DF NF SF	\$7.50
Home Made Ice Cream Please ask our Heartists for the Seasonal flavors V VG NF GF	\$3.00

Don't Forget Us

Kids Menu

Ping Kai Grilled Chicken Breast Served with French Fries NF SF	\$8.50
Fish 'N Chip With French Fries and Tomato Ketchup NF SF	\$8.50
Chicken Fried Rice Topped with Fried Egg GF NF SF	\$8.50
Lao Pho	\$8.50

Rice Noodle Soup with Sliced Beef GF | DF | NF | SF

