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.



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





Laab Kai

Minced Chicken Salad with Mint, Garlic, Lemongrass, Galangal, Chili, Shallots, and Lime Dressing \$9

Tom Som Paa

\$9

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





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





Khoua 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





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

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Laab Kai

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

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Mok Paa

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

6

Oua Sikhay

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

1

Num Wan Mak Mai

Tapioca in Coconut Milk with Seasonal Fruits



\$40 PER PERSON





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





Mee Gouy Phan

Eggplant Dip, Rice Noodles, Lao Vegetables

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Tom Som Paa

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

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Phanaeng Kai

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

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Khoua Sine Ngoua Sai Kathiem

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

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Mhok Hed

Steamed Mushrooms, Lao Herbs, Egg Wrapped with Banana Leaves

00

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"

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Khoua Phak Sai Nam Mun Hoi

Stir Fried Mixed Vegetables , Oyster Sauce, Soy Sauce

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Phanaeng Kai

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

0

Ping Paa

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

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Khaow Chao or Khaow Niew Dum

Steamed Rice or Organic Black Sticky Rice

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Num Wan Mak Mai

Tapioca in Coconut Milk with Seasonal Fruits



\$27 PER PERSON



Signature *Díshes* 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 Grilled Ping Sine Kai 🛛 🕅 \$11

Grilled Marinated Chicken Breast with Spicy Sauce

Khanap Paa \, 🥺 🕅

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



\$11

Lao Specialty

| Tam Tard Luang Prabang Papaya Salad, Homemade Pork Sausage, Vegetables Spring Rolls, Grilled Chicken Satay, Deep-Fried Minced Pork Stuffed in Lemongrass | \$15 |
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| Khaiphaen Jeund 💩 🍳 🛷 Deep-Fried Mekong Riverweed, Sesame Seed, Homemade Spicy Jam | \$8 |
| Mee Gouy Phan () and () Eggplant Dip, Rice Noodles, Mixed Lao Vegetables | \$9 |
| Naem Dip 🔬 🥺 🗟 🗞 Chicken, Pork or Vegetables, Fresh Spring Rolls, Peanut Dressing | \$9 |
| Naem Jeund $\&$ \bigotimes \bigotimes | \$9 |
| Sai Oua Mhoo (a) Solution Served with Salad and Dipping Sauce | \$9 |
| Naem Tha Deu (\mathfrak{S}) Warm Rice Cake Salad with Pork, Lettuce, mixed Fresh Vegetables and Peanut | \$9 |



Salad

| Luang Prabang Salad 🥺 🖉 🗟 🗞 🖏 🖉 | \$9 |
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| Larb 🗼 🏾 လ 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 Ka i Si Khai (9) 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 NorSai Yanang 🥪 🖗 🖮 Spicy Bamboo Soup, Bamboo Grass Leaves, Eggplant, Lemongrass, Red Onion, Sweet Basil, Mushrooms | \$9 |
| SIGNATURE VEGETARIAN VEGAN CONTAINS LACTOSE LOCAL DAIRY FREE LOW CALORIE CONTAINS NUTS BIO GLUTEN FREE | |



| Khoua Phak Sai Nam Mun Hoi O C | \$9 |
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| Khoua Mhoo Sai Khing \textcircled{O} \textcircled{O} Stir-Fried Pork with Ginger, Onion, Garlic, Oyster Sauce, Soy Sauce | \$11 |
| Khoua Sine Kwai Sai Krathiem $\textcircled{O} \ \textcircled{O}^{O}$ Stir-Fried Buffalo with Garlic, Onion, Oyster Sauce, Soy Sauce | \$9 |
| Steamed | |
| Mhok Head Stir-Fried Buffalo with Carfe, Chion, Oyster Sauce, Soy Sauce | \$9 |
| Mhok Paa $ ho$ eq | \$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 Mike Petato, Mushroom, Basil, Eggplant, Long Beans



\$9

Rice & Noodles

| Khaow Chao or Khaow Niew Dum 🤝 🕅 🗟 | \$4 |
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| Khoua Sen Pho Kai O Stir-Fried Rice Noodles with Chicken, Egg, Mixed Vegetables | \$9 |
| Khaow Khoua Jeaw Bong Kai O Chicken Fried Rice with Homemade Spicy Jam "Jeaw Bong" Mixed Vegetables, Fried Egg | \$9 |
| Khaow Khoua Mhoo O Pork Fried Rice, Mixed Vegetables, Fried Egg | \$9 |
| Khao Soi Lao or Pho 🚲 🏾 🖉 Vietnamese Noodle Soup with Garden Greens, Chicken or Pork | \$9 |





| Nam Tok Kor Mhoo or Ngoua 🎄 🏾 Pork or Beef Mixed in a Spicy Isan Salad | \$12 |
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| 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 |



Traditional *Dessert*

Mom's Num Wan Mak Mai 🛛 📣 🛷 🅅

Tapioca in Coconut Milk with Seasonal Fruits

Khao Kum Mak Kruay 🛛 🔬 🛷 🍳 🖞

\$9

\$9

\$9

Sticky Rice marinated in Coconut Milk with Coconut Ice Cream

| Khaow Niew Mak Moung | 0 | 00 | D 60 |
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Sweet Lao Mango, Coconut Rice, Grounded Peanut, Coconut Ice Cream

Contemporary Dessert

| Homemade Ice Cream $arnothing \ \odot \ \textcircled{0}$ Please ask our Heartist for the Seasonal flavors | \$3 |
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| 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 Moung 🔺 🖉 🏾 | \$9 |

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





Satay Kai 🔺 🗞 📀

Grilled Marinated Chicken Skewers with Peanut Sauce

Kai Pop 🛛 🕅

Deep-Fried Chicken Balls

Khaow Khoua 📀

A Choice of Chicken, Pork or Vegetable Fried Rice

Fish & Chips (®)

Crispy Local Fish with Potato Chips



All our ingredients are fresh and locally sourced. Please inform us of any food allergies or special dietary requirements. All prices are in US Dollars, inclusive of a 10% service charge and 10% tax. \$8

\$8

\$8

\$8

