

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.

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



\$42 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



\$42 PER PERSON



SIGNATURE



VEGETARIAN



VEGAN



CONTAINS LACTOSE



LOCAL



DAIRY FREE



LOW CALORIE



CONTAINS NUTS



BIO



GLUTEN FREE

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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  	\$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  	\$11
Grilled Mekong River Fish Stuffed with Lao Herbs wrapped in Banana leaves	



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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
Fried Spring Rolls Filled with Minced Pork Meat, Glass Noodle, Vegetables, Mushrooms, Jicama Served with Sweet and Sour Sauce	
Sai Oua Mhoo  	\$9
Grilled Homemade Luang Prabang Pork Sausage. Served with Salad and Dipping Sauce	
Naem Tha Deu  	\$9
Warm Rice Cake Salad with Pork, Lettuce, mixed Fresh Vegetables and Peanut	



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Salad



Luang Prabang Salad



\$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

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

Soup

Tom Ka i 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 NorSai Yanang



\$9

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



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Stir-Fried

Khousa Phak Sai Nam Mun Hoi

Stir-Fried Mixed Vegetables, Oyster Sauce, Soy Sauce

\$9

Khousa Mhoo Sai Khing

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

\$11

Khousa Sine Kwai Sai Krathiem

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

\$9

Steamed

Mhok Head

Stir-Fried Buffalo with   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 MOUNG     

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 MOUNG    

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

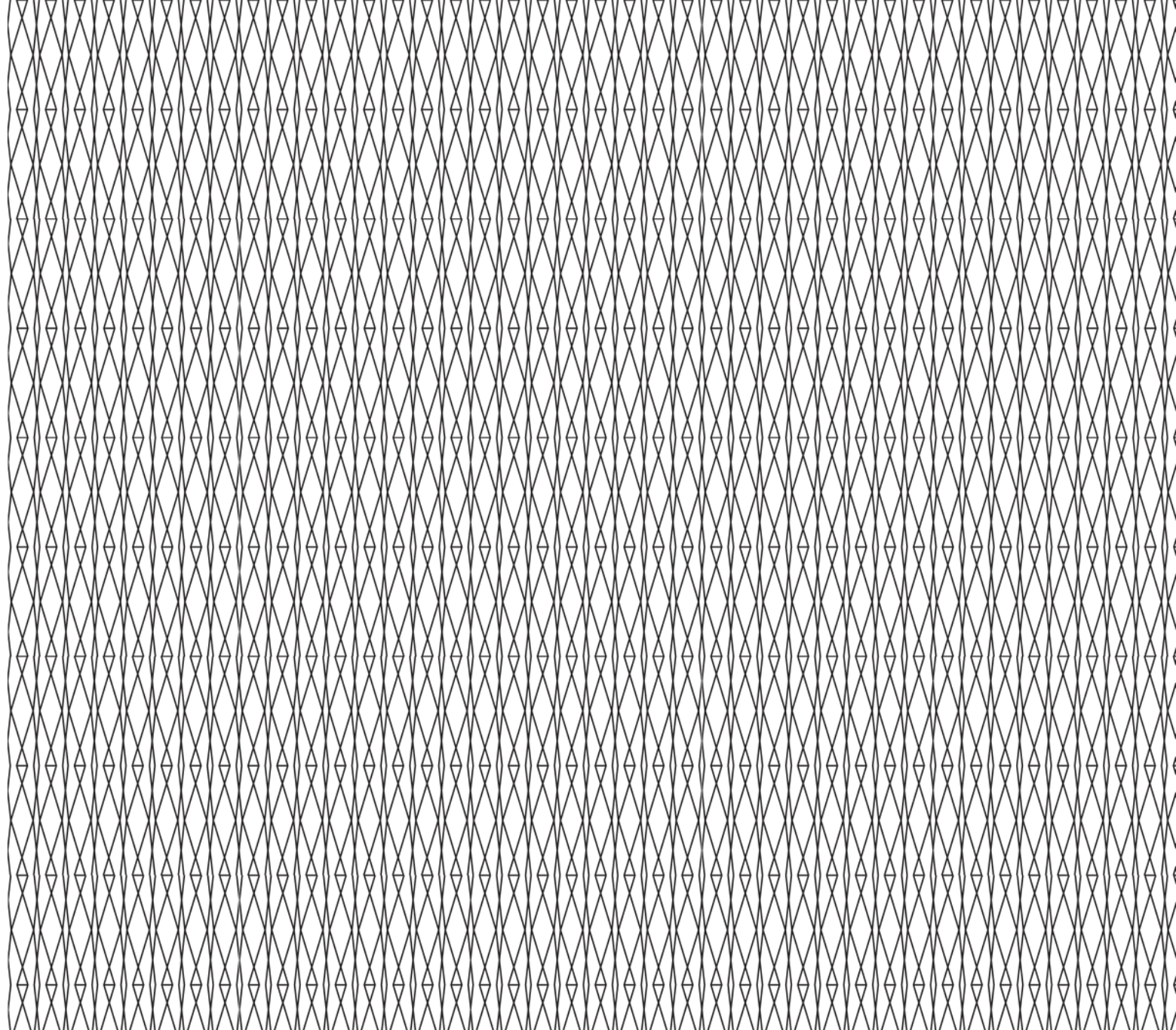
Fish & Chips 

Crispy Local Fish with Potato Chips

\$8



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MGALLERY LUANG PRABANG

