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 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.



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





















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



VEGETARIA

















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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\$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 💩 🍳 Deep-Fried Minced Pork Stuffed in Lemongrass, Dill, Chili, Shallot, Local Herbs | \$9 |
|--|------|
| Khoua 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 |



















Lao Specialty

| Tam Tard | \$15 |
|--|------|
| Khaiphaen Jeund 🚵 🍳 🥪 Deep-Fried Mekong Riverweed, Sesame Seed, Homemade Spicy Jam | \$8 |
| Mee Gouy Phan © © © Call Eggplant Dip, Rice Noodles, Mixed Lao Vegetables | \$9 |
| Naem Dip | \$9 |
| Naem Jeund | \$9 |
| Sai Oua Mhoo 💩 🍳 Grilled Homemade Luang Prabang Pork Sausage. Served with Salad and Dipping Sauce | \$9 |
| Naem Tha Deu (© (S)) Warm Rice Cake Salad with Pork, Lettuce, mixed Fresh Vegetables and Peanut | \$9 |













Salad

| Luang Prabang Salad | \$9 |
|---|-----|
| Larb | \$9 |
| Luang Prabang Tum Mak Hung © Green Papaya Salad, Long Beans, Shrimp Paste Dressing | \$9 |
| Soup | |
| Tom Ka i Si Khai ♥ Chicken Coconut Soup, Galangal, Lemongrass, Kaffir Lime Leaves, Coconut Milk | \$9 |
| Tom Som Paa (© (ca)) Spicy and Sour Mekong River Fish Soup, Sweet Basil, Lemongrass, Shallots, Cherry Tomatoes, Mushrooms | \$9 |
| Kaeng NorSai Yanang © | \$9 |



Stir-Fried

| Khoua Phak Sai Nam Mun Hoi © © COO Stir-Fried Mixed Vegetables, Oyster Sauce, Soy Sauce | \$9 |
|---|------|
| Khoua Mhoo Sai Khing ♥ ♥ ♥ Pop Stir-Fried Pork with Ginger, Onion, Garlic, Oyster Sauce, Soy Sauce | \$11 |
| Khoua 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 | \$11 |



















| Keng Phet Mhoo 🔊 🔊 Local Pork Red Curry, Coconut Milk, Potato, Mushroom, Basil, Eggplant, Long Beans | \$9 |
|--|------|
| Phanaeng Kai | \$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 |













Isan Meets *Lao*

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





















Traditional Dessert

| Mom's Num Wan Mak Mai | \$9 |
|--|-----|
| Khao Kum Mak Kruay | \$9 |
| Khaow Niew Mak Moung © © © © Sweet Lao Mango, Coconut Rice, Grounded Peanut, Coconut Ice Cream | \$9 |
| Contemporary Dessert | |
| Homemade Ice Cream Ø © © | \$3 |
| Chuem Mak Kruay 🔊 🔊 🖟 Banana Flambé in Orange Syrup & Lao Whisky with Coconut Ice Cream | \$9 |
| Mak Kruay Thod | \$9 |
| Chuem Mak Moung | \$9 |





| Satay Kai | \$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 |























