



TASTING MENU NAMKONG

MINIMUM 2 GUESTS

AMUSE BOUCHE



ໄສ້ອົ່ວໝູ | SAY OUA MOO | LUANG PRABANG SAUSAGE

Homemade pork sausage with Lao herbs, spices and eggplant dip

ຍຳໝາກປີ | YAM MAK PEE | BANANA FLOWER SALAD

Banana blossom mixed with shredded chicken and Lao herbs

ກ້ອຍປາ | KOI PA | LAO STYLE FISH SALAD

Lao style shredded fish salad mixed with shallots, crispy garlic, lemongrass, chili, mint leaves, coriander and ground rice



ໝົກປາ | MOK PA | STEAMED FISH HOR MOK STYLE

Steamed fish marinated with Lao herbs and spices in banana leaves

ເອາະຫລາມໄກ່ | OR LAM KAI | LAO CHICKEN STEW

Chicken stew cooked with minced vegetables, spices and Sakan wood

ຂົ້ວຊີ້ນຄວາຍ | KHOUA SIN KWAI | BUFFALO LAO LAO

Wok-fried Buffalo, spring onions and flambé with Lao Lao

ຜັກ | PAK | STIR-FRIED SEASONAL VEGETABLES

Stir-fried seasonal vegetables with soy sauce

ເຂົ້າໝຽວ | KHAO NIEAW | STICKY RICE

Organic red sticky rice



SANGKHAYA MAKPAO | COCONUT CRÈME BRULÉE

Steamed coconut cream, crème brûlée style

These menus are valid until 31 October 2025

Prices are inclusive of a 10% service charge and 10% VAT.