



MANDA de LAOS

ມານດາ ເດີລາວ

Laotian Family Cuisine

A FAIRYTALE DINING EXPERIENCE AT
THE MOST INTIMATE TABLE, IN THE
MIDDLE OF OUR UNESCO
CLASSIFIED POND



THIS EVENING INCLUDES OUR SIGNATURE TREATS WITH:

Tasting Menu & Candlelight Ambiance

MINIMUM 2 GUESTS

AMUSE BOUCHE



ກ້ອຍປາແຊວມອນ | **KOI PA SALMON | LAO STYLE SALMON SALAD**

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

ລາບໝູ່ປີ້ງ | **LAAP MOO PING | CHARCOALED LAAP BALL**

Barbecued pork balls, lemongrass, coriander, spices & spring onions

ໄສ້ອົ່ວໝູ່ | **SAY OUA MOO | LUANG PRABANG SAUSAGE**

Homemade pork sausage with Lao herbs, spices and eggplant dip

ອົ່ວໝໍ່ໄມ້ປາ | **OUA NOR MAI PA | BAMBOO FISH**

Deep fried Mekong fish stuffed in bamboo with herbs, served with chili sauce



ເອາະຫຼາມໝູ່ | **OR LAM MOO | LAO PORK STEW**

Pork stew cooked with minced vegetables, spices and Sakan wood

ປີ້ງຊີ້ນຄວາຍ | **PING SIN | BUFFALO STEAK**

Barbecued Buffalo with kaffir lime leaves, galangal, crispy garlic and lemongrass

ໝົກໄກ່ | **MOK KAI | STEAMED CHICKEN HOR MOK STYLE**

Steamed chicken red curry style with Coconut milk and Kaffir lime leaves

ລາບເປັດ | **LAAP PHED | DUCK LAAP**

Minced Duck mixed with rice powder, lime juice and Lao herbs

ຂົ່ວເຫັດ | **KHOUA HED | WOK-FRIED MUSHROOMS**

Wok-fried local mushrooms and herbs

ເຂົ້າກະທິ | **KHAO KHATI | CRUNCHY COCONUT RICE**

Crunchy coconut rice



ບາບາໝາກນັດ | **BABA MAKNUT | PINEAPPLE BABA**

Baba caramelized with pineapple and flambé with Lao Lao

OR

ຊ່ອກໂກແລັດຟອງດອງ | **CHOCOLATE FONDANT**

Melting 64% Guayaquil chocolate cake with vanilla ice cream, Italian meringue, speculoos topping.



ONE SIGNATURE COCKTAIL, TEA OR COFFEE

This menu is valid until 31 October 2025

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