



ROOTS

STARTERS

SEARED SCALLOP   12

Perfectly pan-seared scallops, golden and crisp, accompanied red bell pepper puree and a fresh organic farm salad

PORK TERRINE   10

A classic French-style terrine made from tender pork, fresh herbs, spices, touch of brandy then baked to perfection

SUPER BUDDHA BOWL   9

A fusion of vibrant flavors and wholesome goodness with our Super Buddha Bowl packed with a colorful array of fresh, nutrient-rich ingredients, this bowl is a feast for both the eyes and the taste buds

CAESAR   9

Crunchy romaine lettuce, savory Parmesan cheese, bacon, golden croutons and our signature creamy, Caesar dressing

SMOKED SALMON  8

Trio of accompaniments tangy capers, crisp red onion slices, zesty lemon wedges

RED BEET HUMMUS   6

Experience a burst of color and flavor with our Chickpeas and Beetroot hummus with fresh vegetables

TASTE OF LAOS

NAM DIP  6

Delicate rice paper wraps filled with Namkhan organic vegetables, fragrant herbs, local homemade chili dip

TOM JEO   OR  8

A flavorful medley of red onion, garlic, eggplant, mushrooms, spring onion, enhanced with aromatic herbs, Choice of Chicken, pork or tofu



Signature



Vegetarian



Pork



Nut Free

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LAKU  OR  6

Aromatic blend of tender meat or tofu, simmered with a medley of fresh vegetables lemongrass, galangal, and kaffir lime leaves, Choice of Chicken, pork or tofu

MOK   OR  8

Marinated in a fragrant blend of lemongrass, garlic, and galangal steamed in a banana leaf, this dish is infused with aromatic herbs and spices choice of Chicken, pork or tofu

SAI OUA MHO   6

A savory Lao sausage made from finely ground pork, seasoned aromatic herbs and spices lemongrass, galangal, and kaffir lime leaves.

LIQUID

ORLAM   8

lam is a mildly spicy and thick Lao stew that originates from Luang Prabang beans, eggplant, lemongrass, basil, chilies, wood ear mushrooms, cilantro, green onion Choice of Chicken, Pork or tofu

RED BEET   5

Velvety soup made from roasted beetroots from our garden, aromatic herbs and spices

SPANISH GAZPACHO 5

A refreshing chilled soup brimming with juicy tomatoes, crisp cucumbers, fragrant herbs, drizzle of extra virgin olive oil and a touch of fresh basil

CREAM OF LAO MUSHROOMS   5

Delight in our creamy mushroom soup, a comforting blend of Hearty earthy mushroom

PUMPKIN & CARROT   5

This delicious pumpkin soup is made with tender browned onions, garlic, Local herbs, carrots and pureed pumpkin



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MAIN

WAGYU STRIPLOIN 38

Grilled to perfection and served with a vibrant mixed Namkhan farm salad velvety truffle mashed potatoes and a rich black pepper sauce

SALMON 22

Salmon fillet grilled to perfection, sautéed farm-fresh vegetables, bed of steamed Lao rice

DUCK CONFIT 20

Duck leg slow cooked to perfection in its own rendered fat until incredibly tender richly flavorful, side of roasted vegetables and a creamy potato purée

RED PORK CHOPS 18

Grilled pork chops seasoned with a blend of oregano, rosemary, thyme, and paprika

CHICKEN BREAST 15

Pan-fried chicken breast, served with creamy mashed potatoes, sautéed farm root vegetables a rich Laos mushroom sauce

LEMON MINT TILAPIA FISH 12

Asian flavor seasoned tilapia, Laos steamed rice, sauteed farm root vegetable, potatoes lemon butter sauce

TIGER PRAWNS COCONUT CURRY 20

Rich and creamy coconut milk base, infused with a blend of local herbs aromatic curry powder, and spices.

YELLOW PUMPKIN CURRY 12

A comforting and aromatic chunk of pumpkin simmered in a rich, creamy coconut milk, Infused with fragrant yellow curry paste and a blend of traditional Lao spices



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RICE & PASTA

SPAGHETTI BOLOGNAISE 12

Perfectly al dente pasta smothered in a rich, savory meat sauce, freshly grated Parmesan cheese

MUSHROOM RISOTTO 10

Creamy Arborio rice cooked to perfection with earthy Laos mushrooms, parmesan cheese hint of truffle oil.

SPAGHETTI LAOS PESTO 9

Homemade basil pesto sauce, made with aromatic garlic, crunchy pine nuts, Parmesan cheese

PAD PED 8

Aromatic stir-fry featuring garlic, long beans, and eggplant in a rich curry sauce creamy coconut milk. Choice of duck, chicken, fish

PAD THAI 8

Flat rice noodles stir-fried with crisp bean sprouts, fragrant tofu, a tangy tamarind sauce fish sauces

FRIED RICE 8

Wok fried Laos rice, eggs, mixed vegetables, and savory Laos sausage, crispy pork skin

WOK FRIED SEASONAL VEGETABLES 6

Seasonal vegetables stir-fried with aromatic garlic and coated in a rich

All above rice & noodle are choice of chicken, pork or tofu



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SWEET TOOTH

LEMONGRASS-INFUSED CRÈME BRÛLÉE 6

French and Lao culinary traditions, this crème brûlée begins with the classic custard base, infused with aromatic lemongrass and a hint of ginger

NUM WAN MAK MAI 4

A refreshing and seasonal Lao dessert featuring a medley of The Namkhan Farm's Finest tropical fruits, delicately simmered in a silky coconut milk base

NAM WAN KLUAI NAM WA 4

Sweet, poached bananas delicately simmered in a luscious coconut milk bath, This traditional Lao dessert features

LAOS COCONUT CREPE 4

The unique flavors of Lao with this traditional crepe made from rich, aromatic coconut flour

FRESH FRUIT SALAD 4

Seasonal fresh fruits, expertly diced and drizzled with a splash of refreshing orange juice

CAKE OF THE DAY 3

Discover our daily delight! Be sure to ask your assistant about today's special cake creation

HOMEMADE ICE-CREAM OR SORBET 3

Homemade charming ice cream, choose of 2 scoops coconut, Mango, Chocolate homemade sorbet, Lemon, Mango

HOMEMADE VEGAN ICE-CREAM 3

Banana from our farm or Lao Peanuts



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