



Christmas Eve Dinner

USD 89 net per person

To Start

Salmon Ceviche

Citrus juice-cured salmon, mixed with flavorful fruit, vegetables, and herbs, complemented by corn and sweet potatoes, completes the experience.

Liquid

Leek & potato

A smooth, creamy, and healthy soup full of flavor. Season with salt and pepper, and serve with crusty bread on the side

Mains

Grilled Mekong fish

A fillet of Asian redbtail river fish, paired with creamy butter lemon sauce, and grilled vegetables from our organic farm.

Roast Turkey

Roast turkey breast, sliced and served with cranberry sauce, creamy mashed potatoes, and sautéed vegetables

Sweet Tooth

The Namkhan Xmas Cake

Three layers of our fluffy vanilla cake, filled with fresh mulberries and topped with more mulberries freshly picked from our farm



Considerate Collection



THE NAMKHAN
RESORT & ECO FARM

Christmas Eve Dinner (Vegetarian)

USD 89 net per person

To Start

Rocket and Beetroot Salad

A classic flavourful combination: Rocket with Beetroot, Feta cheese, walnut and a balsamic dressing.

Liquid

Leek & potato

A smooth, creamy, and healthy soup full of flavor. Season with salt and pepper, and serve with crusty bread on the side

Mains

Eggplant Lasagna

Roasted eggplant, mushrooms, ricotta, and topped with Mozzarella cheese and fresh herbs.

Mushroom Risotto

Creamy Arborio rice cooked with earthy Lao mushrooms, with Parmesan cheese to your taste.

Sweet Tooth

The Namkhan Xmas Cake

Three layers of our fluffy vanilla cake, filled with fresh mulberries and topped with more mulberries freshly picked from our farm



Considerate Collection



Christmas Lunch Menu

USD 50 net per person

To Start

Beef Carpaccio

Thinly sliced beef marinated in a balsamic dressing, accompanied by a fresh vegetable from our organic farm

Liquid

Beetroot Soup

Hot, bright red, and delicious beetroot potato soup. The mild flavor of beetroot mixed with soft potatoes gives a warm feeling every time you sip it. Serve with crispy bread

Mains

Sous Vide Duck Breast

Salt and pepper-seasoned duck breast, paired with homemade orange sauce, roasted tomatoes, mashed potato, broccoli, and pumpkin purée

Sweet Tooth

Yule Log Cake

Xmas inspired sponge cake roll filled with cream, covered in chocolate ganache, and topped with homemade blackberry preserve jam



Considerate Collection



THE NAMKHAN
RESORT & ECO FARM

Christmas Day Lunch (Vegetarian)

USD 50 net per person

To Start

Organic Salad

Local organic green salad, rocket, tomatoes, carrots, cucumbers, yellow and red bell pepper with feta cheese, and balsamic dressing.

Liquid

Beetroot Soup

Hot, bright red, and delicious beetroot potato soup. The mild flavor of beetroot mixed with soft potatoes gives a warm feeling every time you sip it. Serve with crispy bread

Mains

Vegan Burger

A hamburger made with a patty that does not contain meat. The patty made from chickpea, Wheat flour, and sweet corn. Serve in buns with lettuce, roast peppers, onion rings, tomato sauce.

Sweet Tooth

Yule Log Cake

Xmas inspired sponge cake roll filled with cream, covered in chocolate ganache, and topped with homemade blackberry preserve jam



Considerate Collection



THE NAMKHAN
RESORT & ECO FARM

New Year Eve Buffet

USD 105 net per person

Salad

Salad Luang Prabang

Luang Prabang-style salad with tomatoes, cucumber, peanuts and traditional egg-based dressing.

Avocado Salad

Ripe tomatoes, onion, coriander, and creamy avocados is flavored with lime juice for a fresh and delicious.

Pan Hua Pak Bua

Salad bar & Cold cut

Salad Bar: Cucumber, Cherry Tomatoes, Bacon, Baguette Bread, Green oak lettuce, Rocket, Parmesan Cheese, Caesar Salad Dressing, Balsamic Dressing

Cold cut: Rocket, Cherry tomatoes, Black olives, Green olives, Pickled cucumbers, Sun-dried tomatoes, Smoked ham, Bacon, Capers, Mustard, Salami and Baguette

Soup

Gang Som Pa Namkong

Fresh Asian Redtail Catfish from Mekong River in a spicy and sour soup with the aromatic aroma of Tom Yum from local herbs, chili, lemongrass, galangal, kaffir lime leaves, tomatoes, shallots and lime juice.

Creamy Mushroom Soup

Creamed mushroom soup with onions, garlic, bay leaf, mushroom croutons and truffle oil



Considerate Collection



Main

Mok Pa

Mok Pa, a delicious Lao dish in fragrant banana leaves, with fillet Asian Redtail Catfish, basil leaves, dill, shallots and rice paste.

Gai Pad Med Mamuang - Cashew Chicken

Chicken breast cut into pieces, coated with flour and deep-fried until crispy, roasted cashews with crisp vegetables and a savory, coated in a mildly spicy stir-fry sauce.

Sautéed Potatoes

Little cubes of seasoned crispy fried potatoes with a fluffy interior and a hint of butter, onion and parsley.

Spaghetti Lao Pesto

Al dente pasta smothered in a rich, savory meat sauce, with freshly grated Parmesan cheese

Mixed Vegetables Stir Fry

Vegetable stir fry is a blend of colorful veggies such as broccoli, carrots, baby corn, onions, red bell pepper and mushrooms, seasons with oyster sauce, soy sauce and black pepper

Carving Station

Roasted Goat

Roasted Beef Tenderloin

Roasted New Zealand Beef Tenderloin with black pepper sauce



Considerate Collection



BBQ Station

Vegetable BBQ

Sweet Corn

Sweet Potato

Prawn

Chicken Satay

Sliced chicken marinated in spices specifically used for satay, grilled to perfection. Eaten with a dipping sauce made from peanuts and Thai Cucumber Relish (Ajad)

Dessert

Nam Wan Kluai Nam Wa

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

Banana Cake

A homemade cake made with bananas from our organic farm.

Coconut Mousse

A fluffy coconut mousse with a cold, creamy coconut flavor

Seasonal Mixed Fruit



Considerate Collection



New Year Brunch

USD 65 net per person

Salad Bar

Salad Bar: Cucumber, Cherry Tomatoes, Bacon, Baguette Bread, Green oak lettuce, Rocket, Parmesan Cheese, Caesar Salad Dressing, Balsamic Dressing

Homemade Cold Cuts and Cheeses

Smoked Ham, Smoke Salmon, Goat Cheese, Feta Cheese, Blue Cheese, Olive Butter, Sundried Tomato Butter and Plain Butter

Pastries, Breads, Cakes, Cereals

Homemade Bread and Assorted Pastries, Cakes, Cereals

Hot Dishes

Stir-fried Local Mushroom

Seasonal local mushroom stir-fried with aromatic garlic and coated in a rich.

Lao Yellow Curry

Yellow Curry (Kaeng Kari) A flavorful Lao dish made with your choice of chicken or tofu, Cook with starchy vegetable, most often potatoes, in a creamy coconut milk. Flavored with yellow curry powder and is eaten with Lao jasmine rice.

Pad Thai Gai (Chicken)

Flat rice noodles stir-fried with eggs and chopped firm tofu, chicken, flavored with the Namkhan signature Pad Thai sauce, bean sprouts, dried shrimp, garlic, shallots and served with lime wedges, ground chili, and often crushed roasted peanuts.

Bacon & Lao Sausage

Bacon and Lao Sausage (Sai Oua) contains minced pork or buffalo meat or herbs, seasoned with aromatic herbs and spices such as lemongrass, galangal, and kaffir lime leaves.

Eggs Station

There are a variety of eggs to choose from and side dishes.



Considerate Collection



Grilled Station

Vegetable BBQ

Sweet Corn

Sweet Potato

Prawn

Chicken Satay

Sliced chicken marinated in spices specifically used for satay, grilled to perfection. Eaten with a dipping sauce made from peanuts and Thai Cucumber Relish (Ajad)

Desert

Brownie Cake

Delicious brownie cake from our own bakery chef.

Khao tom Guay

Traditional Lao dessert made of sticky rice and ripe banana, coconut milk, all wrapped and steamed-cooked in banana leaves.

Seasonal Fresh Fruit



Considerate Collection