



THE NAMKHAN  
RESORT & ECO FARM

## 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 redtail 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

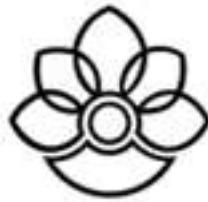
### Sweet Tooth

#### **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*



THE NAMKHAN  
RESORT & ECO FARM

## 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, Ceasar 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*



THE NAMKHAN  
RESORT & ECO FARM

## 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, seasoned 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*



THE NAMKHAN  
RESORT & ECO FARM

## **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*



THE NAMKHAN  
RESORT & ECO FARM

## New Year Brunch

**USD 65 net per person**

### **Salad Bar**

**Salad Bar:** Cucumber, Cherry Tomatoes, Bacon, Baguette Bread, Green oak lettuce, Rocket, Parmesan Cheese, Ceasar 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*



THE NAMKHAN  
RESORT & ECO FARM

## **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*