

## New Year's Eve Dinner

### Thursday, 31 December 2026

#### Amuse Bouche



#### STARTER

##### LAAP MOO

Minced pork mixed with garlic, shallot, rice powder, lime juice and Lao herbs

##### BAMBOO FISH

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

##### CRISPY SPRING ROLLS WITH PORK

Crispy spring rolls with mixed vegetables, glass noodles, mushrooms and egg



#### MAIN COURSE

##### MOK KAI

Chicken hor mok style with red curry, coconut milk, kaffir lime leaves,  
banana flower and cabbage

##### PING SIN

Barbecued buffalo with kaffir lime leaves, galangal, crispy garlic and lemongrass  
Served with spicy sauce

##### PING DOOK MOO

Jungle honey glazed spare ribs served with herbs salad

##### OUA SI KHAI KAI

Deep fried chicken, with lemongrass Lao herbs and shallot

##### LAAP KWAI PING

Barbecued buffalo ball with pork fat, lemongrass, galangal, coriander,  
sawtooth coriander, shallot, rice powder, spice and lime juice

##### STEAMED RICE

Steamed organic brown rice



#### DESSERT

##### CHOUX KUAY I CHOUX BANANA

Choux stuffed with vanilla ice cream, fresh banana dip  
topped with chocolate sauce and caramelized banana

**USD 96 net per person**

**Minimum 2 guests**