

Christmas Eve Dinner

Thursday, 24 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