FRENCH HERITAGE

SUMMER MENU

ENTRÉES

FOIE GRAS TERRINE 24
Quince Paste, Sesame Brioche Toast, Balsamic Reduction

SEARED SCALLOPS 24
Roasted Pepper Coulis, Fresh Garden Herbs, Herbs Crumble

TOMATOES SALAD 16
Oragnic Farm Tomatoes, Buffalo Farm Mozzarella, Basil, E.V.O

TILAPIA TARTARE 18
Fresh Marinated Mekong Tilapia, Crispy River Shrimp, Fresh Lime, E.V.O

CHICKEN LIVER PATE 16
Baguette, Red Wine Glaze, Pickles

LYONNAISE SALAD 14
Garden Salad, Bacon, Poached Eggs, Croutons, Shallot, French Mustard Dressing

SOUPS

CHILLED LEEK SOUP 14
Garlic Baguette

TOMATO SOUP 14
Ricotta Cheese & Garden Herbs Baguette

PLAT PRINCIPAUX

TOURNEDOS ROSSINI 46
30-Days Butter Aged “New Zealand Pure South” Beef Tenderloin, Pan-Seared Foie Gras, Black Truffle, Sautéed Spinach, Creamy Mashed Potatoes, Red Wine Sauce

ENTRECÔTE CAFÉ DE PARIS - BÉARNAISE / AU POIVRE 36
30-Days Butter Aged “New Zealand Pure South” Ribeye, Fries, Green Salad, Choice of Béarnaise or Pepper Sauce

VEGAN VEGETARIAN PARTNERS IN PROVENANCE

PRICES ARE IN US DOLLARS AND SUBJECT TO TEN PERCENT SERVICE CHARGE AND TEN PERCENT GOVERNMENT TAX

FRENCH HERITAGE
SUMMER MENU

HERB-STUFFED CHICKEN BREAST 28
Creamy Mashed Potatoes, Onion Puree, Black Truffle Jus

SLOW-ROASTED LEG OF LAMB 30
Lamb Leg (bone out), Pilaf Rice, Seasonal Vegetable, Mint Sauce

SEARED MEKONG TILAPIA WITH LENTILS 26
Black Lentils Stew, Lemon & Herbs Butter

CATCH OF THE DAY PAPILLOTE 24
White Wine, Extra Virgin Olive Oil, Tomato, Olives, Capers, Dill & Basil Broth

EGGPLANT GRATIN 20
Roasted Local Eggplants, Comte Cheese, Garlic Herbs Breadcrumbs

GREEN BARLEY RISOTTO 24
Spinach, Green Asparagus, Green Beans, Broccoli, Brown Butter Hazelnuts

SIDES

COUSCOUS SALAD 8
Shallot, Tomatoes, Fresh Herbs, Lemon

SEASONAL MIX SALAD 6
Seasonal Local Greens, Lemon Dressing

FRENCH FRIES 6
Grated Parmesan Cheese

SAUTEÉD LOCAL GREENS 6
Shallots, Garlic

ROSEWOOD'S PARTNERS IN PROVENANCE

Rooted in respect for local farmers and indigenous agriculture, Rosewood Luang Prabang partners with nearby growers and purveyors to bring the freshest seasonal produce to your plate, from lettuce and watercress from Ban Nadueay's hills, to river weed from Nam Bak, Mekong fish from Ban Phonexay, and organic vegetables from our own garden.

VEGAN VEGETARIAN PARTNERS IN PROVENANCE

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