# LAOTIAN SIGNATURE

### STARTERS

YUM LUANG PRABANG SALAD	14
<b>YUM KOUNG MAE NAM</b> Mekong River Shrimp, Seasonal Fruits, Sweet Tamarind Sauce, Green Mango, Corn, Peanuts, Shallot, Lemongrass, Kaffir Lime Leaves, Chili, Fresh Herbs	16
<b>TAM MAK HOUNG</b> Spicy Green Papaya Salad, Chili, Tomato, Lime Juice, Shrimp Paste, Crispy Buffalo Skin	10
NAEM JEUN or NAEM DIP PHAK   ✓ Vegetable Spring Rolls, Fresh or Fried, Sweet & Sour Sauce, Crush Peanuts	10
<b>NEAM KHAO</b> Sour Pork, Crunchy Rice, Chili Paste, Banana Blossom, Peanuts, Fresh Vegetables	16
PING SIN "Platter" > Luang Prabang Sausage, Fermented Sour Pork, Grill Pork Belly, Fermented Local Vegetable, Tomato Dip, Luang Prabang Chili Dip	16
KAIPEN JEAW BONG ♣ Laos Crispy Riverweed, Luang Prabang Chili Dip	5
SOUPS	
<b>KEANG SOM PA</b> Catfish Sour Soup, Galangal, Lemongrass, Cherry Tomato, Tamarind Paste, Shallot, Mushroom, Chilies, Lao Basil, Sawtooth Coriander	14
<b>KEANG MAK TON</b> Winter Melon, Pork Ribs, Shitake Mushroom, Goji Berries, Spring Onion	14

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#### MAINS

<b>PING SIN KHUAY</b> 30-Day Butter Dry-aged Buffalo Tenderloin, Luang Prabang Chili Dip, Fried Shallot, Pickled Vegetable, Lao Peanuts Sauce, Fresh Garden Vegetables	24
KHUA KAI SAI KING > Stir-Fried Crispy Chicken, Fresh Ginger, Spring Onion, Chili, Wood Ear Mushroom	16
<b>KEANG PHET PA</b> → ★ Fried Tilapia, Red Curry Paste, Coconut Milk, String Beans, Eggplant, Chili, Sweet Basil	16
KHUA PHAK   Sauteed Seasonal Vegetables, Fried Garlic	14
OR SOUD PA → * Catfish, Lemongrass, Dill, Chili, Kaffir Lime Leaves, Long Beans, Eggplant, Sticky Rice Paste	16
<b>LEUN SOM MOO</b> Pork Loin, Coconut Milk, Eggplant, Long Beans, Buffalo Skin, Fermented Fish Egg Paste, Garlic	16
OR LARM > Buffalo Cheek, Eggplant Stew, Sakhan Spicy Wood, Fresh Herbs, Sticky Rice Paste	18

### 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.