

FRENCH HERITAGE

ENTRÉES

PÂTÉ DE FOIE GRAS Quince Paste, Sesame Brioche Toast, Balsamic Reduction	22
NOIX DE SAINT JACQUES GRILLÉES Seared Scallops, Corn Velouté, Hazelnuts, Brown Butter, Shaved Black Truffle, Dill	24
SALADE NIÇOISE ✨ Confit Mekong Catfish, Anchovies, Potato, Olives, Cherry Tomato, Boiled Egg, Long Beans, Cucumber, Local Lettuce, Balsamic Shallot, Lime Vinaigrette	16
ASPERGES VERTES GRILLÉES 🌿 Grilled Luang Prabang Asparagus, Mousseline Sauce, Hazelnuts, Poached Egg, Parmesan Cheese	18
CANNELONI AU CONFIT DE CANARD ✨ Confit Duck Leg, Buffalo Ricotta Cheese, Black Truffle, Grated Comté Cheese	20
TARTARE DE TOMATE 🌿 ✨ Organic Tomato, Garlic, Gherkins, Shallot, Caper, Buffalo Ricotta Cheese, Crispy Baguette, Spring Onion	14

SOUPS

VELOUTÉ AUX CHAMPIGNONS 🌿 Creamy Wild Mushroom Soup, Spring Onion, Truffle Oil	10
SOUPE À L'OIGNON 🌿 Onions Soup, Baguette, Comté cheese	12

PLAT PRINCIPAL

TOURNEDOS ROSSINI 30-Days Butter Aged "New Zealand Pure South" Beef Tenderloin, Pan-Seared Foie Gras, Black Truffle, Sautéed Spinach, Creamy Mashed Potatoes, Red Wine Sauce	44
ENTRECÔTE CAFÉ DE PARIS - BÉARNAISE / AU POIVRE 30-Days Butter Aged "New Zealand Pure South" Ribeye, Fries, Green Salad, Choice of Béarnaise or Pepper Sauce	34

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🌿 VEGETARIAN ✨ PARTNERS IN PROVENANCE

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

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JOUES DE BUFFLE BOURGUIGNON	28
24 Hours Slow Cooked Buffalo Cheek, Creamy Mashed Potatoes, Braised Vegetables, Truffle Jus	
COQ AU VIN	24
Braised Local Chicken in Red Wine, Mushroom, Balsamic Shallot, Carrot, Parsley, Creamy Mashed Potatoes	
POISSON EN PAPILOTE ✨	24
Catch of the Day, White Wine, Extra Virgin Olive Oil, Tomato, Olives, Capers, Dill & Basil Broth	
TILAPIA AU FOUR ✨	26
Oven Roasted Mekong Tilapia, Herb Crust, Maltese Sauce, Grilled Local Greens, Crispy Kale, Creamy Mashed Potatoes	
RATATOUILLE TART 🌿 ✨	20
Fresh Tomato Sauce, Seasonal Roasted Local Vegetables, Buffalo Feta Cheese, Scallions	
LÉGUMES BRAISÉS AU FOUR 🌿	20
Seasonal Garden Vegetables, Creamy Mashed Potatoes, Vegetarian Demi-Glace	

SIDES

SALADE COMPOSÉE 🌿 ✨	6
Seasonal Mixed Salad, Lemon Dressing	
FRITES 🌿	6
French Fries, Grated Parmesan Cheese	
LÉGUMES DU MARCHÉ 🌿 ✨	6
Grilled Market Vegetables, EVO, Parsley	
PATATES DOUCES AU FOUR 🌿	6
Baked Sweet Potato, Garlic, Rosemary	

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.

🌿 VEGETARIAN

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