

Cheese FONDUE



Gather around and dip into a pot of rich, creamy, melted cheese – the ultimate comfort food experience. Perfect for sharing, our cheese fondue is served with an assortment of artisanal breads, seasonal vegetables, and savory accompaniments.

Available for a limited time only

Date: December 1 - 31, 2025

Time: 6 pm to 10 pm

CHEESE FONDUE

White Wine, Herbs, Comté & Gruyere Cheese, Assorted Luang Prabang Butcher Cured Meats, Pickles, Green Salad, Potatoes, Assorted Bread.

PRICE: USD 80 per couple

Price excludes applicable tax, service charge and surcharges.

ROSEWOOD'S PARTNERS IN PROVENANCE

Rosewood's Partners in Provenance commitment is borne out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality food. Rosewood Luang Prabang partners with local farms and purveyors that provide fresh seasonal produce throughout the year such as lettuce and watercress from the surrounding hills of Ban Nadueay Village, river weed from Nam Bak, Mekong fish from Ban Phonexay farm and organic fresh vegetables from the Living Land Farm.