

# HOLIDAY FEASTS







## A CULINARY COLLABORATION WITH CHEF STEVE LANCASTER



From December 24 to 31, 2025, The Great House welcomes Chef Steve Lancaster for a landmark week-long residency, where he will preside over the season's most anticipated feasts. Formerly of the Michelin-starred restaurant Poise in Singapore and with a career forged in world-renowned kitchens like The Fat Duck and Oaxen Krog, Chef Lancaster will shape the holiday's key culinary moments. The chef culinary philosophy has been defined as a 'a style that seeks to comfort, surprise, inspire and intrigue all in even measures.'

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HOLIDAY FEASTS

# CHRISTMAS EVE DINNER

**LOCATION:** THE GREAT HOUSE

Begin the evening by the fire with a glass of warm mulled wine, then enjoy a festive five-course dinner, followed by a curated cheese selection from Laos and France and a mouthwatering dessert spread. Enjoy a Christmas choir, with Saa paper festive decorations completing the enchanting holiday atmosphere.

**DATE:** *December 24, 2025*

**TIME:** *From 6 pm to 10 pm*

**PRICE:** *USD 180 per person including a glass of mulled wine*

Price excludes applicable tax, service charge and surcharges.

For reservations or more information, please contact  
[luangprabang.reservations@rosewoodhotels.com](mailto:luangprabang.reservations@rosewoodhotels.com) or call +856 71 211 155.

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# CHRISTMAS EVE

## *menu*



### **CANAPÉS**

Cured Salmon with Horseradish  
Beef tartare tartlet with Dijon Mustard

### **PRAWN COCKTAIL**

Slow-poached tiger prawn topped with caviar,  
dill and cauliflower velouté.

### **RED WINE BRAISED CHICKEN**

A modern take on the classic Coq au Vin.  
Slow-cooked chicken accompanied with smoked bacon,  
fermented onion and red wine sauce.

### **BROWN BUTTER SCALLOP**

Pan-seared scallops in brown butter served  
with pumpkin and black truffles.

### **GRASS- FED WAGYU**

Chargrilled wagyu beef accompanied with  
wild mushrooms and confit leeks.

### **DESSERT & CHEESE BUFFET**

A selection of house made  
desserts and artisan cheeses.

To honor the finest seasonal ingredients, our menu may be updated without advance notice.

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HOLIDAY FEASTS

# NEW YEAR'S EVE DINNER



**LOCATION: THE GREAT HOUSE**

Celebrate the arrival of 2026 with a six-course dinner at The Great House. Begin with Champagne on arrival, enjoy seasonal dishes, and conclude with a lavish dessert and cheese buffet. Live music completes the evening

**DATE:** *December 31, 2025*

**TIME:** *From 6 pm till midnight*

**PRICE:** *USD 280 per person including a glass of champagne*

Price excludes applicable tax, service charge and surcharges.

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**MUSICAL ENTERTAINMENT**

**TIME:** *From 8:30 pm till midnight*

*with a playlist of beloved classics and Laotian songs.*

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# NEW YEAR'S EVE

## *menu*



### **CANAPÉS**

Handmade Sablé with Cheddar Mornay  
Beef Tartare Tartlet with Dijon Mustard

### **CURED SALMON**

Citrus cured salmon accompanied with  
caviar and cauliflower velouté.

### **MOREL MUSHROOM**

Stuffed morels with black truffle mousse,  
finished with champagne sauce.

### **RED WINE BRAISED CHICKEN**

A modern take on the classic Coq au Vin. Slow-cooked  
chicken accompanied with smoked bacon,  
fermented onion and red wine sauce.

### **PRAWN RAVIOLI**

Handmade ravioli with fresh prawns served  
with seafood bisque and zucchini.

### **BEEF PITHIVIER**

Grass-fed beef tenderloin encased in  
mushroom duxelles and buttery puff pastry.

### **DESSERT & CHEESE BUFFET**

A selection of house-made desserts and artisan cheeses.

To honor the finest seasonal ingredients, our menu may be updated without advance notice.

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HOLIDAY FEASTS

# A' LA CARTE MENU

by Steve Lancaster

LOCATION: THE GREAT HOUSE

DATE: December 25 to 30, 2025

TIME: From 6 pm to 10 pm

## Menu

### STARTERS

Beef tartare with cured egg yolk and Dijon mustard  
Pan-seared scallops with smoked bacon and malt vinegar  
Gnocchi with pumpkin and mushroom

### MAIN COURSES

Herb-crusted Tilapia fish with zucchini and tiger prawns  
Roasted chicken with baby carrot and mash potatoes  
Tagliatelle with tomato butter sauce and broccolini

### DESSERTS

Cheese platter with fruit chutney, nuts and bread crisps  
Lemon tart with raspberry and chantilly cream  
Crème brûlée with strawberry compote

For reservations or more information, please contact  
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## CONTACTS

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