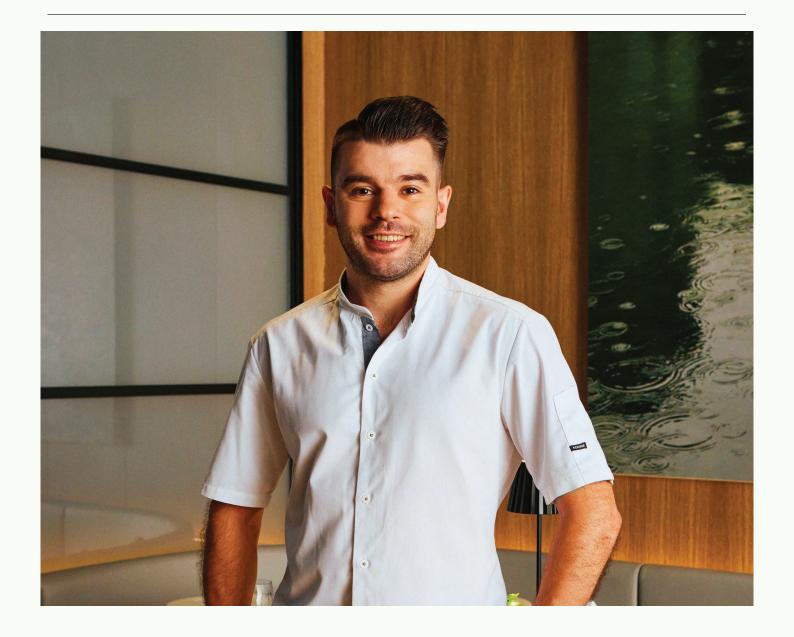
# HOLIDAY FEASTS





# 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.'



### 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 or call +856 71 211 155.

### CHRISTMAS EVE





### 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.

### MUSICAL ENTERTAINMENT

TIME: From 8:30 pm till midnight

with a playlist of beloved classics and Laotian songs.

### NEW YEAR'S EVE





### 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.



#### 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



#### **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 luangprabang.reservations@rosewoodhotels.com or call +856 71 211 155.

### CONTACTS

Kindly contact us via e-mail at luangprabang.reservations@rosewoodhotels.com or call +856 7 211 155