



Menu of the restaurant “The View Pavilion”

APPETIZERS

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| 1. SAI AU MOO | Deep fried pork sausage |
| 2. AU NOR MAI | Deep fried Bamboo shoots stuffed with minced pork |
| 3. NAEM JEUN | Fried Spring Rolls |
| 4. MAK LEIN YAD SAY MOU | Pork Stuffed Tomato |
| 5. SATAY NGUA – KAI - MOU | Satay – Beef – Chicken – Pork |

SALADS

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| 6. TAM MAAK HOUNG | Spicy green papaya salad |
| 7. KOY KAI | Spicy chicken salad with herbs |
| 8. SALAD LUANG PRABANG | Luang Prabang styled salad |

SOUPS

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| 9. KAENG LUAM MID SAI MOU | Pork soup with mixed vegetables and tofu |
| 10. KAENG HORN | Pork soup with watercress and vermicelli |
| 11. KAENG MAAK TENG SAI MOO | Pork soup with green cucumber |
| 12. KAENG SOM HEID SAI KAI | Sour Chicken soup with mushroom |

LUANG PRABANG SPECIALTIES

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| 13. MOK PAA FORK | Steamed curry of minced fish in banana leaves |
| 14. KHAU KAI SAI KHING | Stewed chicken with ginger in coconut milk (Pork or Beef) |
| 15. PHAA NAENG KAI | Stewed chicken with red curry & coconut milk |
| 16. OR LAM KAI | Stewed chicken with vegetable & spicy herbs (Sakhaane) |
| 17. SAA MOU | Minced Pork |
| 18. SALAD LUANG PRABANG | Salad with peanut, lettuce, watercress, tomato, cucumber |



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RICE AND NOODLES

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| 19. KHAO PEARK (KAI , MOU) | Boiled rice with (Chicken or Pork) |
| 20. KHAU KHAO SAI (KAI, MOU, NGAU, PHAAK) | Fried rice with (Chicken, Pork, Beef or Vegetable) |
| 21. KHAU FEU SAI (KAI, MOU, NGAU, PHAAK) | Fried noodles with (Chicken, Pork, Beef or Vegetable) |
| 22. FEU NAM SAI (KAI, MOU, NGAU) | Noodle soup with (Chicken, Pork or Beef) |
| 23. PHAD SAPHAO SAI (KAI, MOU, NGAU) | Fried rice with basil leaves (Chicken, Pork or Beef) |

DESSERTS

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| 24. MAAK MAI LUAM MID | Seasonal mixed fruits |
| 25. JEUN KAUY SAI NAM PHEUNG | Banana fritter with honey |
| 26. CAMEL CUSTARD | Mixing fresh milk with Vanilla , yolks of the eggs , granulated sugar and salt |
| 27. KHAO SANGKHAYA MAK MUANG | Sweet coconut milk sticky rice with mango |