

CHILDREN'S MENU

Sometimes Lao food can be a little more challenging for kids.
Especially when they are travelling and out of their routines.
Here are a few special dishes with small portions, no chilli and more delicate flavours.

Kids' Sampler: an introduction to local flavours 110,000

- A basket of sticky rice (*Khao Niaow*)
- Mild tomato salsa for dipping (*Jeow Mak Len*)
- Dip of pounded boiled egg and herbs (*Jeow Khai*)
- Luang Prabang pork sausage (*Sai Oua*)
- 'Heavenly' dried buffalo meat, sweetly flavoured (*Sinh Savanh*)
- Sticky rice crackers (*Khao Kop*)
- Seasonal raw vegetable sticks (*Mak Keua, Pak Callot*)

Accompanied by:

Dried river vegetable with tomato, garlic & sesame (*Khai Pene*)



Kids' Sampler.

Sticky Rice Dipper: for smaller tummies 65,000

- A basket of sticky rice (*Khao Niaow*)
- Mild tomato salsa for dipping (*Jeow Mak Len*)
- Luang Prabang pork sausage (*Sai Oua*)

Barbecued chicken (Ping Sin Gai) 90,000

A chicken breast, rubbed with herbs then barbecued over an open fire. Served with sticky rice, tomato jeow and fresh vegetable sticks.

Lao Herb Omelette (*Jeun Khai*) 55,000

Aromatic herb omelette with zesty peanut sauce (ask to switch this to our mild tomato jeow). Delicious, but simple.

Warm Noodles (*Cua Khao Poun*) 60,000

Light and uncomplicated rice noodles, slightly sweet and seasoned with herbs. Served with a sticky rice cracker.

With chicken added 80,000



Top: omelette
Bottom: Warm Noodles

Rice paper rolls (*Nem Dip*) 50,000

Light, fresh, and healthy herb-filled rolls. Choose your protein: chicken or tofu. Sour-sweet peanut based dipping sauce (alternate sauce available on request).

Extra sausage (a little extra, to make sharing easier) 50,000

Sticky Rice (served in traditional bamboo basket) 25,000



Rice paper rolls

** If you'd like a high chair, please ask your waiter.