



COOKING CLASS

MENU SELECTIONS



STARTERS

Luang Prabang Salad

Fresh garden lettuce, watercress with tomato, cucumber, spring onion, coriander, hardboiled egg, ground peanut, egg dressing

Kaeng Som Kai

Sour chicken with galangal, lemongrass, onion, tomato, enoki mushroom, spring onion, coriander, lime juice

Kaeng Jude Tofu

Clear bean curd soup with carrots, shitake mushroom, Chinese lettuce, spring onion

MAIN COURSE

Mok Pa

Steamed fish in banana leaf with rice powder, shallot, egg, basil, lemongrass, spring onion

Kai Phat Ging

Stir-fried chicken with onion, ginger, soy sauce, spring onion

Khua Phak Luam

Stir-fried mixed vegetable with garlic, spring onion, soy sauce, oyster sauce

DESSERT

Mango Sticky Rice

Sticky rice topped with creamy coconut milk and mango slices

Nam Wan Mark Fak

Lao sweet pumpkin in creamy coconut milk

Khao Tom Mat

Seasoned sticky rice with coconut milk in banana leaf



Regular cooking class starts from 12:00 noon and may last until 13:30.

USD 15 net per adult, inclusive of 3-course menu, guest may choose one item from each course.

Main course may be served with a choice of sticky or steamed rice.