



PHU DOI

AT KIRIDARA

### APPETISERS/SOUPS/SALADS

- Smoked Salmon Carpaccio - Thinly sliced smoked salmon with spicy sauce and fried shallots \$8
- Fried Pandan Chicken - Thai-style fried chicken thigh wrapped in pandan leaves with sesame soya sauce \$6
- Fried Shrimps Donut - Deep-fried shrimp dough fritter with sweet plum sauce \$7
- Goat Cheese Sandwich - Grilled organic goat cheese on a toasted baguette drizzled with balsamic vinaigrette (V) \$7
- "Tom Yum" Soup - Thai-style spicy soup with seafood \$10
- Smoked Duck Salad - Sliced smoked duck in balsamic and orange reduction, candied olives with mixed green salad \$8
- Crispy Crab Salad - Thai spicy salad with crispy soft shell crab \$6

### LIGHT MEALS

- Beef or Cheese Burger served with homemade chips, fresh garden salad, thousand island dressing \$9
- Phu Doi Club Sandwich served with homemade chips, fresh garden salad, thousand island dressing \$9
- Phad Thai - Thai style noodles wrapped with egg's net with river prawns \$10
- Choice of Pasta: Spaghetti / Penne / Linguini with your choice of sauce \$9  
(Carbonara / Green Curry with Beef or Chicken / Bolognese / Tomato Sauce)

### MAIN COURSES

- Roasted Chicken breast served with garlic mashed potatoes and mushroom gravy sauce \$15
- Deep-fried Tilapia with red curry sauce, coconut milk and Thai basil served with rice \$15
- Roasted Pork tenderloin with berry sauce and mild pumpkin mashed \$15
- Butter-poached Salmon with Beurre Blanc, summer garden, cheesy shallot confit and mashed potato \$19
- Tandoori Chicken with mild cumin cucumber raita, pakora deep-fried vegetables served with pilaf rice \$15
- Phu Doi Steak - charcoal grilled NZ beef tenderloin with demi-glace reduction \$19
- Lamb Chops marinated in rosemary served with vegetables ratatouille and cous-cous pilaf \$19
- Green Curry with choice of Beef / Chicken, served with steamed rice \$10
- "Tom Ka Gai" coconut cream soup with chicken thigh served with steamed rice \$10

### LUANG PRABANG SPECIALITIES

- Kai Pen Jeowbong - Fried Mekong river weed serve with LPB chili paste \$5
- Oua Nor Mai - Deep-fried breaded stuffed bamboo shoots with chicken \$5
- Luang Prabang Sampler - three kind of Lao appetiser served with petit spicy papaya salad \$7
- Laap Pa or Kai - Spicy salad of fish or chicken with traditional Lao local herbs served with greens \$8
- Salad Laung Prabang - Fresh mixed greens, sautéed minced pork, boiled egg, homemade sweet dressing \$5
- Keng Pak Nam - Fresh Luang Prabang watercress consommé with chicken flakes \$5
- Keng Some Pa or Kai - Spicy and sour soup with a choice of fish or chicken, with traditional Lao herbs \$9
- Mok Pa - Steamed fish wrapped in banana leaves with assorted local herbs \$9
- Pa Nung Mhak Nao - Steamed whole fish with spicy lemon dressing \$15
- Some Warn Pa - Deep fried Mekong fish fillet sautéed with sweet and sour sauce \$9
- Oh Lham - LPB traditional stew, beef, bitter roots herbs, local herbs and chili \$10
- Kali Kai - Spicy Lao style chicken curry with potatoes and homemade curry paste \$10
- Kua Kai / Moo Sai King – Stir-fried chicken or pork with ginger vegetables, mushrooms, chili and oyster sauce \$8
- Kali Thaw Hu – Lao style vegetarian curry with tofu (V) \$10
- Khua Phak Sai Namanhoil – Stir fried seasonal vegetables with oyster sauce \$5

Vegetarian (V)

All prices exclusive of 10% Service Charge and 10% VAT

**DESSERT MENU**

- Traditional Tiramisu in a rock glass \$7
- Warm Chocolate Molten with choice of Ice Cream \$7
- Cream Patisserie Profiterole with Chocolate Sauce \$6
- Crepe Suzette with Cointreau \$6
- Crème Brûlée Spring Roll à la mode \$6
- Warm Apple Tart with Vanilla Sauce \$7
- Sweetened Sticky Rice with Fresh Mango \$7
- Sorbet - Lime or Mango \$5
- Ice Cream - Tahiti Vanilla, Dark Chocolate, Coconut, Green Tea \$5
- Petit Four (Assorted small pastries includes Macaroon, Tiramisu, Opera Cake and Profiterole) \$8

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