

Tam Nan

STARLIT ROMANCE



INSPIRED BY THE MEKONG

TO START

Lao signature cocktail, served with canapes

NAM DIP ^{5,6,11,12,13}

Traditional fresh spring roll with tamarind chilli sauce

TOM YUM POPCORN PRAWNS ^{1,2,6,7,13}

CRISPY MUSHROOM CURRY PUFFS ^{1,6,11,13}

MAIN

TUNA CEVICHE ^{1,4,5,6,11,13}

With mango and fresh herbs

PHA SA NGUA DUMPLINGS ^{1,4,6,7,11,13}

Dumplings stuffed with Laotian Sheatfish and crispy fish roe

GLAZED MEKONG RIVER FISH FILLET ^{1,4,6,11,13,14}

With marinated soy sprouts

FROM BEIJING TO LUANG PRABANG ^{1,6,11,13,14}

Roasted duck with steamed pancake and our signature sauces

PINK STICKY RICE ^{4,5,6,8,11,13}

Baked in Lotus leaf, with walnuts and tamarind

DESSERT

CHOCOLATE AND KAMPOT PEPPER MOUSSE ^{3,7}

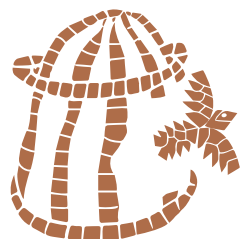
Served with banana ice cream

FRUIT PLATE

Assortment of seasonal tropical fruits

FOOD ALLERGEN INFORMATION

(1) CEREALS CONTAINING GLUTEN, (2) SHELLFISH, (3) EGGS, (4) FISH, (5) PEANUTS,
(6) SOY, (7) MILK, (8) NUTS, (9) CELERY, (10) MUSTARD, (11) MUSTARD, (11) SESAME SEEDS,
(12) SULPHUR DIOXIDE AND SULPHITES, (13) LUPIN BEANS, (14) MOLLUSCS



FLAVOURS OF THE EARTH

TO START

Lao signature cocktail, served with canapes

NAM DIP ^{5,6,11,12,13}

Traditional fresh spring roll with tamarind chilli sauce

TOM YUM POPCORN PRAWNS ^{1,2,6,7,13}

CRISPY MUSHROOM CURRY PUFFS ^{1,6,11,13}

MAIN

GREEN MANGO WITH TIGER PRAWNS ^{4,5,6,11,13}

With fresh herbs and passionfruit chilli sauce

BBQ PORK STEAMED BUNS ^{1,6,11,13,14}

Served with Lao tomato dip

MOSAIC FISH ^{4,6,13}

With river weed and yellow curry foam

WAGYU BEEF ROLLS WITH SHIMEJI MUSHROOMS ^{1,6,7,11,13,14}

With fermented black bean sauce

PINK STICKY RICE ^{4,5,6,8,11,13}

Baked in Lotus leaf, with walnuts and tamarind

DESSERT

WHITE CHOCOLATE & MATCHA LAVA CAKE ^{1,3,6,7,13}

Served with buffalo yoghurt ice cream

FRUIT PLATE

Assortment of seasonal tropical fruits

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(6) SOY, (7) MILK, (8) NUTS, (9) CELERY, (10) MUSTARD, (11) MUSTARD, (11) SESAME SEEDS,
(12) SULPHUR DIOXIDE AND SULPHITES, (13) LUPIN BEANS, (14) MOLLUSCS



VEGETARIAN

TO START

Lao signature cocktail, served with canapes

NAM DIP ^{5,6,11,12,13}

Traditional fresh spring roll with tamarind chilli sauce

FRESH COCONUT CEVICHE

With Lao herbs and lime

CRISPY MUSHROOM CURRY PUFFS ^{1,6,11,13}

MAIN

SUN DRIED BEETROOT ^{1,6,11,13}

With jungle honey and edamame hummus

SPICY PAPAYA FRITTERS ^{6,7,13}

Served with Lao herbs and mint yoghurt

RICOTTA PIE ^{1,6,7,11,13}

With buffalo cheese and spinach

COCONUT PUMPKIN CURRY ^{6,11,13}

Served in coconut

KUNG PAO TOFU ^{1,6,8,11,13}

With crunchy cashew

DESSERT

AVOCADO MOUSSE WITH ALMOND CRUMBLE ^{1,6,7,8,13}

Served with peanut ice cream

FRUIT PLATE

Assortment of seasonal tropical fruits

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(6) SOY, (7) MILK, (8) NUTS, (9) CELERY, (10) MUSTARD, (11) MUSTARD, (11) SESAME SEEDS,
(12) SULPHUR DIOXIDE AND SULPHITES, (13) LUPIN BEANS, (14) MOLLUSCS

