

# Tam Nan

## DINNER MENU



# TAM NAN SIGNATURE

2 750 000 PER GUEST  
(FOR MIN ORDER . TWO GUESTS)

## AMUSE BOUCHE

CHEF'S CHOICE

## SALAD

### BUFFALO JERKY

SHREDDED BUFFALO JERKY WITH SUN-DRIED CHERRY TOMATOES AND FRESH HERBS <sup>4, 6, 11, 13</sup>

### BORN IN FIRE

CHARCOAL-GRILLED EGGPLANT, SESAME CHILI SAUCE <sup>6, 11, 13</sup>

## SOUP

### ORLAM

SLOW-COOKED SOUP WITH SUN-DRIED BUFFALO MEAT, PEPPER WOOD AND VEGETABLES <sup>4</sup>

## MAIN COURSE

### VEGETARIAN "FREAK"

GREEN PEPPER STUFFED WITH TOFU, IN TOM YUM BISQUE <sup>6, 7, 11, 13</sup>

### PEPPER DELIGHT

WOK FRIED BEEF TENDERLOIN IN RICH BLACK PEPPER SAUCE <sup>1, 3, 6, 7, 13, 14</sup>

### EMPEROR MEAL

STIR-FRIED EMPEROR BLACK RICE WITH PRAWNS AND VEGETABLES <sup>1, 2, 3, 6, 11, 13, 14</sup>

### FROM BEIJING TO LUANG PRABANG

ROASTED DUCK WITH STEAMED PANCAKES AND SIGNATURE RAINBOW SAUCES <sup>1, 6, 11, 13, 14</sup>

## DESERT

CHOICE OF DESERT



#### FOOD ALLERGEN INFORMATION:

CERTAIN DISHES AND BEVERAGES MAY CONTAIN ONE OR MORE OF THE 14 ALLERGENS DESIGNATED BY EU REGULATION NO. 1169/2011. IF YOU WANT TO KNOW ABOUT OUR INGREDIENTS, WE KINDLY ASK YOU TO SPEAK TO OUR STAFF BEFORE YOU ORDER.

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

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# TAM NAN VEGETARIAN

1 375 000 PER GUEST

## AMUSE BOUCHE

CHEF'S CHOICE

## SALAD

### CRISPY EGGPLANT SALAD

WITH LYCHEE CHERRY AND SWEET TOMATOES CHERRY <sup>1, 6, 11, 13, 14</sup>

## SOUP

### PEANUT LENTIL SOUP WITH SWEET POTATO

RED ONION, LIME, LAO HERBS <sup>5, 6, 11, 13</sup>

## MAIN COURSE

### VEGETARIAN "FREAK"

GREEN PEPPER STUFFED WITH TOFU, IN TOM YUM BISQUE <sup>6, 7, 11, 13</sup>

### CABBAGE ROLL WITH LAO MUSHROOMS

SMOKED PAPRIKA SAUCE, MILLET, LAO SPICES <sup>1, 6, 11, 13</sup>

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CORKAGE FEE ON ALCOHOL PER BOTTLE 700,000 KIP**

## ALA CARTE MENU

### TO START

**LAAB TOFU** <sup>6, 11, 13</sup>  

WITH LONG BEANS AND FRESH LAO HERBS 300 000

**LAAB FISH** <sup>4, 6, 11, 13</sup> 

WITH LONG BEANS AND FRESH LAO HERBS 400 000

**BORN IN FIRE** <sup>6, 11, 13</sup>  

CHARCOAL-GRILLED EGGPLANT, SESAME CHILI SAUCE 325 000

**PUMPKIN SALAD** <sup>1, 6, 7, 11, 13</sup>

BAKED PUMPKIN, BUFFALO FETA CHEESE, FRESH LAO HERBS 325 000

**CRISPY EGGPLANT** <sup>1, 6, 11, 13, 14</sup> 

WITH LYCHEE AND SWEET TOMATOES CHERRY 350 000

**SUN DRIED BEETROOT** <sup>1, 6, 11, 13</sup> 

EDAMAME HUMMUS, SUN DRIED BEETROOT 350 000

**BANANA BLOSSOM SALAD** <sup>1, 2, 5, 6, 11, 13</sup>

WITH TIGER PRAWN AND GREEN MANGO 425 000

**BUFFALO JERKY** <sup>4, 6, 11, 13</sup> 

WITH SUN-DRIED CHERRY TOMATOES AND FRESH HERBS 350 000

### SELECTION OF DUMPLINGS WITH FRAGRANT SAUCES

**PHA SA NGUA FISH** <sup>1, 4, 6, 7, 11, 13</sup> 325 000

**CHICKEN & WATER CHESTNUT** <sup>1, 6, 7, 11, 13, 14</sup> 325 000


**PORK** <sup>1, 6, 11, 13, 14</sup> 325 000

**TOFU & SUN-DRIED TOMATO** <sup>1, 6, 11, 13</sup>  275 000

**PUMPKIN AND MANGO WITH PUMPKIN CURRY SAUCE** <sup>1, 6, 11, 13</sup>  275 000

**ASSORTED DUMPLING** <sup>1, 4, 6, 7, 11, 13, 14</sup> 425 000

### SOUP

**ORLAM** <sup>4</sup> 

SUN-DRIED BUFFALO MEAT, PEPPER WOOD AND VEGETABLES 400 000

**LAO MUSHROOMS AND LEMONGRASS** <sup>1, 6, 11, 13</sup> 

TRADITIONAL LAOTIAN SOUP 250 000

**ALONG THE MEKONG** <sup>1, 4, 6, 11, 13</sup>

SPICY AND SOUR MEKONG RIVER FISH SOUP 300 000



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# ALA CARTE MENU

## MAINS

**VEGETARIAN "FREAK"** <sup>6, 7, 11, 13</sup>    
GREEN PEPPER STUFFED WITH TOFU, IN TOM YUM BISQUE 400 000

**BAKED TOFU** <sup>6, 11, 13</sup>    
TOFU BAKED IN BANANA LEAF, TOMATOES SAUCE, VEGETABLES 425 000

**WOK SEARED TIGER PRAWNS** <sup>1, 2, 6, 8, 11, 13, 14</sup>  
SERVED WITH WATER CHESTNUT AND CHILI GARLIC SAUCE 625 000

**STEAMED MEKONG FISH** <sup>1, 4, 6, 11, 13</sup>  
STEAMED WHOLE LOCAL FISH WITH LEMONGRASS AND GINGER 675 000


**YELLOW PUMPKIN COCONUT CURRY** <sup>6, 11, 13</sup>    
SERVED IN COCONUT, JASMINE RICE 475 000

**GREEN FISH COCONUT CURRY** <sup>4, 6, 11, 13</sup>   
WHITE FISH FILLET, SEASONAL VEGETABLES, JASMINE RICE 575 000

**CHARCOL-GRILLED CHICKEN** <sup>1, 6, 7, 11, 13, 14</sup>  
STAFFED CHICKEN WING WITH PUMPKIN TRUFFLE CREAM  
AND PINEAPPLE MARMALADE 450 000

**CARAMELIZED PORK RIBS** <sup>1, 6, 11, 13</sup>  
SERVED WITH TROPICAL FRUITS SALSA 550 000

**EMPEROR MEAL** <sup>1, 2, 3, 6, 11, 13, 14</sup>  
WOK FRIED BLACK RICE, PRAWNS, VEGETABLES 550 000

**FROM BEIJING TO LUANG PRABANG** <sup>1, 6, 11, 13, 14</sup>   
SERVED WITH STEAMED PANCAKES AND SIGNATURE RAINBOW SAUCES 1 875 000 (HALF)  
3 250 000 (WHOLE)

**MARbled BEEF RIBS** <sup>1, 4, 6, 7, 11, 13, 14</sup>  
CHARCOAL-GRILLED SWEET POTATOES AND BLACK BEAN SAUCE 1 125 000

**PEPPER DELIGHT** <sup>1, 3, 6, 7, 13, 14</sup>   
WOK FRIED BEEF TENDERLOIN IN RICH BLACK PEPPER SAUCE 1 175 000

**STEAK STRIPLOIN** (300 GRAMS) <sup>1, 6, 7, 11, 13, 14</sup>  
SERVED WITH GRILLED VEGETABLES AND DASHI SAUCE 1 875 000

## SIDE DISHES

**LAO MIX MUSHROOMS** <sup>1, 6, 8, 11, 13, 14</sup>  
SHIITAKE, ENOKI, SHIMEJI, WOODEN & OYSTER MUSHROOMS, ERINGI 200 000

**WOK JASMINE FRIED RICE VEGETABLES, EGG** <sup>1, 3, 6, 11, 13, 14</sup> 200 000

**SEASONAL VEGETABLES** <sup>1, 6, 11, 13, 14</sup> 200 000



VEGAN



SIGNATURE DISHES



GLUTEN FREE

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# ALA CARTE MENU

## DESERT

### JUNGLE BEE <sup>1, 3, 6, 7</sup>

BUFFALO YOGHURT MOUSSE , CARAMEL PUMPKIN SEEDS, FOREST HONEYCOMB 200 000

### MANGO COCONUT STICKY RICE



WITH RIPE MANGO AND COCONUT MOUSSE 200 000

### A THOUSAND LAYERS <sup>1, 3, 6, 7, 13</sup>

THOUSAND-LAYERED MATCHA CAKE WITH PASSION FRUIT SAUCE 250 000

### CRISPY SESAME BALLS <sup>5, 6, 7, 11, 13</sup>



STICKY RICE SESAME BALLS STUFFED WITH PEANUT AND SALTED CARAMEL 175 000

### SEASONAL MOCHI <sup>7</sup>



LAO MOCHI RICE CAKES 200 000

### MATCHA FONDANT (PREPARATION 20 MIN) <sup>1, 3, 7, 8</sup>

WHITE CHOCOLATE AND MATCHA LAVA CAKE 300 000

### ICE CREAM <sup>7</sup>

IN ASSORTMENT 125 000

### SORBET

IN ASSORTMENT 125 000

### SEASONAL FRUIT PLATE 200 000



VEGAN



SIGNATURE DISHES



DAIRY FREE



GLUTEN FREE

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