# Tam nan

**DINNER MENU** 



# TAM NAN SIGNATURE

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

# AMUSE BOUCHE

Chef's Choice

# SALAD



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



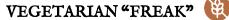
BORN IN FIRE CONTROLLED EGGPLANT, SESAME CHILI SAUCE 6, 11, 13

# SOUP



SLOW-COOKED SOUP WITH SUN-DRIED BUFFALO MEAT, PEPPER WOOD AND VEGETABLES 4

# MAIN COURSE



Green Pepper Stuffed With Tofu, In Tom Yum Bisque 6, 7, 11, 13



PEPPER DELIGHT Wok Fried Beef Tenderloin In Rich Black Pepper Sauce 1, 3, 6, 7, 13, 14

### **EMPEROR MEAL**

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

# FROM BEIJING TO LUANG PRABANG



ROASTED DUCK WITH STEAMED PANCAKES AND SIGNATURE RAINBOW SAUCES 1, 6, 11, 13, 14

# 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

All prices are quoted in KIP and are subject to 10% Administrative Fee and 10 % Tax

# TAM NAN VEGETARIAN

1 375 000 PER GUEST

# **AMUSE BOUCHE**

CHEF'S CHOICE

# SALAD

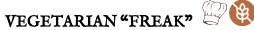
# CRISPY EGGPLANT SALAD

WITH LYCHEE CHERRY AND SWEET TOMATOES CHERRY 1, 6, 11, 13, 14

# SOUP

# PEANUT LENTIL SOUP WITH SWEET POTATO PRODUCTION, LIME, LAO HERBS 5, 6, 11, 13

# MAIN COURSE





# CABBAGE ROLL WITH LAO MUSHROOMS SMOKED DE DEVELOPMENT DE L'AUTONNE DE

Smoked paprika sauce, Millet, Lao Spices 1, 6, 11, 13





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# ALA CARTE MENU

# TO START

LAAB TOFU 6, 11, 13 W



With Long Beans And Fresh Lao Herbs 300 000

LAAB FISH 4, 6, 11, 13



WITH LONG BEANS AND FRESH LAO HERBS 400 000

BORN IN FIRE 6, 11, 13



CHARCOAL-GRILLED EGGPLANT, SESAME CHILI SAUCE 325 000

PUMPKIN SALAD 1, 6, 7, 11, 13

Baked Pumpkin, Buffalo Feta Cheese, Fresh Lao Herbs 325 000

CRISPY EGGPLANT 1, 6, 11, 13, 14

WITH LYCHEE AND SWEET TOMATOES CHERRY 350 000



SUN DRIED BEETROOT 1, 6, 11, 13 EDAMAME HUMMUS, SUN DRIED BEETROOT, 350 000

BANANA BLOSSOM SALAD 1, 2, 5, 6, 11, 13

WITH TIGER PRAWN AND GREEN MANGO 425 000

BUFFALO JERKY 4, 6, 11, 13



With Sun-Dried Cherry Tomatoes And Fresh Herbs 350 000

# SELECTION OF DUMPLINGS WITH FRAGRANT SAUCES

PHA SA NGUA FISH 1, 4, 6, 7, 11, 13 325 000

CHICKEN & WATER CHESTNUT 1, 6, 7, 11, 13, 14 325 000

PORK 1, 6, 11, 13, 14 325 000



PUMPKIN AND MANGO WITH PUMPKIN CURRY SAUCE 1, 6, 11, 13 V 275 000



ASSORTED DUMPLING 1, 4, 6, 7, 11, 13, 14 425 000

# SOUP





Sun-Dried Buffalo Meat, Pepper Wood And Vegetables 400 000

LAO MUSHROOMS AND LEMONGRASS 1, 6, 11, 13



TRADITIONAL LAOTIAN SOUP 250 000

ALONG THE MEKONG 1, 4, 6, 11, 13

Spicy And Sour Mekong River Fish Soup 300 000







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# ALA CARTE MENU

# **MAINS**

VEGETARIAN "FREAK" 6, 7, 11, 13 (C) (G) GREEN PEPPER STUFFED WITH TOFU, IN TOM YUM BISQUE 400 000

BAKED TOFU 6, 11, 13

Tofu Baked in Banana Leaf, Tomatoes Sauce, Vegetables 425 000

WOK SEARED TIGER PRAWNS 1, 2, 6, 8, 11, 13, 14
Served With Water Chestnut And Chili Garlic Sauce 625 000

STEAMED MEKONG FISH 1,4,6,11,13

Steamed Whole Local Fish With Lemongrass And Ginger 675 000

YELLOW PUMPKIN COCONUT CURRY 6, 11, 13 V SERVED IN COCONUT, JASMINE RICE 475 000

GREEN FISH COCONUT CURRY 4, 6, 11, 13

White Fish Fillet, Seasonal Vegetables, Jasmine Rice 575 000

CHARCOL-GRILLED CHICKEN 1, 6, 7, 11, 13, 14

STAFFED CHICKEN WING WITH PUMPKIN TRUFFLE CREAM

And Pineapple Marmalade 450 000

CARAMELIZED PORK RIBS 1, 6, 11, 13

Served With Tropical Fruits Salsa 550 000

**EMPEROR MEAL** 1, 2, 3, 6, 11, 13, 14

Wok Fried Black Rice, Prawns, Vegetables 550 000

FROM BEIJING TO LUANG PRABANG 1, 6, 11, 13, 14 Served With Steamed Pancakes And Signature Rainbow Sauces 1 875 000 (Half) 3 250 000 (Whole)

**MARBLED BEEF RIBS** 1, 4, 6, 7, 11, 13, 14

CHARCOAL-GRILLED SWEET POTATOES AND BLACK BEAN SAUCE 1 125 000

PEPPER DELIGHT 1, 3, 6, 7, 13, 14

Wok Fried Beef Tenderloin In Rich Black Pepper Sauce 1 175 000

**STEAK STRIPLOIN** (300 GRAMS) 1, 6, 7, 11, 13, 14

Served With Grilled Vegetables And Dashi Sauce 1 875 000

# SIDE DISHES

LAO MIX MUSHROOMS 1, 6, 8, 11, 13, 14

SHIITAKE, ENOKI, SHIMEJI, WOODEN & OYSTER MUSHROOMS, ERINGI 200 000

WOK JASMINE FRIED RICE VEGETABLES, EGG 1, 3, 6, 11, 13, 14 200 000

SEASONAL VEGETABLES 1, 6, 11, 13, 14 200 000







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# ALA CARTE MENU

# DESERT

JUNGLE BEE 1,3,6,7

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 1, 3, 6, 7, 13

THOUSAND-LAYERED MATCHA CAKE WITH PASSION FRUIT SAUCE 250 000

CRISPY SESAME BALLS 5, 6, 7, 11, 13

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

SEASONAL MOCHI 7 🙀

Lao Mochi Rice Cakes 200 000

MATCHA FONDANT (PREPARATION 20 MIN) 1, 3, 7, 8

White Chocolate and Matcha Lava Cake 300 000

ICE CREAM 7

In Assortment 125 000

**SORBET** 

In Assortment 125 000

SEASONAL FRUIT PLATE 200 000











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