

Phou Savanh Restaurant

Mahdi Eghnam
Executive Chef

Travelling through Asia

Starters

Baby Cucumber stuffed with minced Pork loin, "Houa Mak Theng"
Mme Sengchan Style

Shrimp and Galangal infused Soup

Wrapped fillet de Perch mousse in Banana leaf
Served with Shellfish fricassee sauce

Trio of spring rolls: shrimp, vegetables and pork, sweet chili sauce

Sautéed Vermicelli Noodles
With Chicken and Black Mushrooms

Luang Prabang Tofu Soup infused black pepper
With sliced of Pork, Chinese Champignon

Bamboo shoots stuffed with Pork, Watercress salad and sweet Chili sauce

Tiger Prawns tempura, coated with Sesame seeds, Cauliflower and Shellfish creamy bisque

Main Courses

Sautee Pork "Loan Sum"
With red Lumpfish and baby Eggplant
Served with your choice of fried Rice or sticky Rice

Free range Chicken three ways
Served with stir Fried Noodles

Lao style Ragout "Aor Lam"
Beef/Pork/Chicken
With your choice of steamed Rice or Noodles

Spicy sautéed Chicken with Coconut milk,
Vegetables and Kaffir leaves with Jasmine steamed Rice

Tiger Prawns fricassee,
Wok sautéed Vegetables and Jasmine steamed Rice, spiced with Thai basil

Chef's Specialties

Starters

Pumpkin cream soup with Bacon mousse

Wild Forest Mushrooms soup

Pan seared Jumbo Shrimps
With white Beans salad, Basil dressing

Warm Crab cake
Haricot vert and Mustard sauce, topped with Watercress salad

Squid Risotto
Green peas Ragout and tossed Arugula salad

Yellow Tail fin Tuna tartar
With poached Quail egg, Garlic croutons

Duck Foie Gras terrine Port wine infused, Truffle gelée
Accompanied roasted Beet, candied Shallots and lao Orange confit
Citrus vinaigrette

Main Courses

Slow cooked Duck leg confit garnished with Parsley roasted Potato and Chanterelle Mushrooms,
Crispy Bacon and mixed Lettuce

Moroccan Chicken Tajine
Green Olive and dried Apricot
Served with coriander steamed couscous

Tunisian Fish Couscous royale
With Mediterranean Sea bass fillet and garden Vegetables

Pistachio Crusted New Zealand Lamb loin
With Carrot puree and grilled Artichoke heart
Port wine jus

Seared Norwegian Salmon Fillet
With herbs Polenta and Fennel, Tomato salsa
Lemon Beurre blanc sauce

Marinated Monkfish Fillet poached in court ~ Bouillon
Served with crispy pork belly, chanterelle mushrooms, and sautéed sweet corn
Demi-glace Beurre noisette emulsion

Garlic Butter poached Canadian Lobster medallion
Served with Tagliatelli, sautéed green Asparagus
On his own Bisque Foam

Grilled Australian Beef tenderloin
With duo of Potato gratin and truffle mashed Potatoes, Porcini Mushrooms
Rosemary jus

Cheeses and Desserts

Madagascar Vanilla bean Panna Cotta
With mixed Berries compote

Crème Brûlée
With fresh Luang Prabang seasonal Fruits

Melting heart Chocolate cake
Strawberry coulis and Vanilla ice cream

International Cheese palate
Accompanied with home made Chutney and Crackers

Roasted Papaya with mandarin Orange,
Ginger and Honey ice cream

Diced lao Fruits
Served with your choice of one scoop of ice cream or sorbet

Pastry puffs
Filled with Vanilla ice cream, warm chocolate sauce

Chocolate and Banana spring rolls
With Caramel sauce

Fresh Mango with sticky Rice
Cooked in Coconut milk

Ice Cream & Sorbets

Chocolate, Mint Chocolate Chip, Vanilla, Honey & Ginger, Coconut

Lemon, Pineapple, Mango, Hibiscus Flower, Banana & Cinnamon

*7 course western
Gastronomic Menu*

Amuse Bouche

Wild forest Mushrooms soup

Duck Foie Gras terrine, Truffle gelée
Accompanied roasted Beet,
Candied Shallots and Lao Orange confit
Citrus vinaigrette

Granité surprise

Warm Crab cake
Haricot vert and Mustard sauce
Topped with Watercress salad

Pistachio Crusted New Zealand Lamb loin
With Carrot puree and grilled Artichoke heart
Port wine jus

Madagascar Vanilla bean Panna Cotta
With mixed Berries compote

Wine Suggestion:
Château la Tour, Grand Cru Classé,
AOC, France (Red 2006) 169\$/btl
Pegasus Bay, Main Divide, Riesling,
New Zealand (White 2009) 73\$/btl

*6 course Lao
Degustation menu*

Amuse Bouche

Baby Cucumber stuffed with minced Pork loin
Mme Sengchan Style

Shrimp and Galangal infused soup

Granité surprise

Lao style Beef Ragout "Aor Lam"
With your choice of steamed Rice or Noodles

Roasted Papaya with mandarin Orange,
Ginger and Honey ice cream

Wine Suggestion:
Yering Station, Pinot Noir, Yarra Valley,
Australia (Red 2008) 55\$/btl
Olivier Leflaive, Aligote, Bourgogne AOC,
France (White 2008) 79\$/btl

Vegetarian degustation menu

Amuse bouche

Truffle poached Egg salad
With Green asparagus and Parmesan foam

Potato Gnocchi with Sage infused Butter sauce

Indian Vegetables Curry with steamed Rice

Diced Lao Fruits
Served with your choice of one scoop of ice cream or sorbet

Wine Suggestion:
Chardonnay-Pinot Grigio, Trio Reserva, Concha y Toro, Casablanca Valley, Chile
(White 2007) 59\$/btl
Merlot, Boekenhouts Kloof, Porcupine Ridge, Coastal Region, South Africa
(Red 2009) 56\$/btl