modern cuisine, local produce

locally sourced food with global sensibilities.

the main street bar & grill reflects our times, as well as our multi-cultural and multi-ethnic backgrounds.

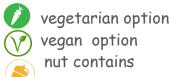
the inspiration comes from classic favorites; the adaption comes with local flavors & ingredients.

come explore the world with your palate while supporting local farmers, dairy producers, fishermen & artisans.

we strive to use sustainably grown and farmed produce from the region

laos & salad favorites

main street platter: nam khan river weed, chicken wing, luang prabang pork sausage	/3,000kip/8.50\$
pan hua bua: rice paper wrap, local fresh vegetables	36, <mark>000</mark> kip/4.20\$
kai: deep fried nam khan river weed, sesame and buffalo chili dip	34,0 <mark>00k</mark> ip/4.00\$
our si kai: marinated chicken stuffed in lemon grass served with chili sauce	43,0 <mark>00k</mark> ip/5.00\$
jern gai: fried chicken wings, local honey-chili & ginger glaze	64,0 <mark>00</mark> kip/7.50\$
tam mak hung: local spicy papaya salad	43 <mark>,000</mark> kip/5.00\$
tam mak hung with grilled chicken	72,000kip/8.50\$
larb ped: minced duck, shallots, spring onions, mint, lime and chili	85,000kip/10.00\$
Sai ou: grilled luang prabang pork sausage, spicy chili dip	64,000kip/7.50\$
yam neau yang: spicy thai grilled beef salad, lime-chili sauce	72,000kip/8.50\$
nam khao: crisp rice & coconut salad, peanuts and chili	64,000kip/7.50\$



laos style

fer: local noodle soup with choice of buffalo, chicken or pork

khao soi: luang prabang noodle soup with stewed beef

tom jerd: tofu soup tofu, cabbage and vermicelli in clear soup

leun som moo: pork stewed in coconut milk, flavoured with pink pickled fish roe

panang: rich red curry, kaffir leaf, chili



with choice of pork, chicken, buffalo or vegetables

keang kiew waan: green curry with choice of buffalo, pork or chicken

or padek kuay: green vegetable and buffalo stew

with lemon grass, chili, galangal and fermented fish

51,000kip/6.00\$

51,000kip/6.00\$

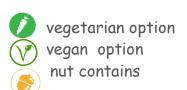
42,000kip/5.00\$

85,000kip/10.00\$

102,000kip/12.00\$

94,000kip/11.00\$

85,000kip/10.00\$



western starters & soups

baby veggy's: organic seasonal greens, nuts with aged balsamic & olive oil

43,000kip/5.00\$

43,000kip/5.00\$

ceasar salad: lettuce with a classic creamy ceasar dressing

garlic croutons, parmesan, crunchy bacon bits

ceasar salad: add on chicken filet or tiger prawn

64,000kip/7.50\$

nicoise salad: tuna, anchovy, black olives, roasted bell pepper, pickled onion,

51,000kip/6.00\$

green beans, tomatoes, egg



mozzarella salad: cherry tomato, local mozzarella, water melon 📝



51,000kip/6.00\$

black olive crumble, pesto and mint

tuna tartar: asian style tuna tartar, ginger and chili

51,000kip/6.00\$

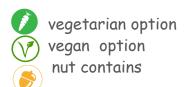
wasabi mayonnaise, yuzu-lime dressing

pumpkin soup: roasted pumpkin soup, prawn, vegetable spring roll

43,000kip/5.00\$

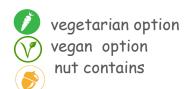
wild mushroom: wild mushroom & potato soup, truffle oil, herb cream fraiche

43,000kip/5.00\$



comfort zone

the avani club sandwich	85,000kip/10.00\$
grilled chicken & smoked bacon, lettuce, fried egg, avocado and fries	
living land sandwich: ciabatta, avocado, mozzarella, grilled local vegetables 🧷	85,000kip/10.00\$
buffalo burger: 150g juicy laos buffalo pattie	102,000kip/12.00\$
topped with bacon and caramelized onions	
fish burger: mekong river fish fillet, tomato lettuce, pico de gallo and fries	94,000kip/11.00\$
margarita pizza: traditional crust pizza, fresh local tomato, local mozzarella 📝	94, <mark>000</mark> kip/11.00\$
tuna pizza: tuna, onions, shredded mozzarella, red pepper and black olives	98,0 <mark>00k</mark> ip/11.50\$
pizza con carne: organic buffalo mozzarella, LPB sausage, pepperoni and bolognaise	98,0 <mark>00k</mark> ip/11.50\$
quiche lorraine: caramelized onion, bacon and green salad	94,0 <mark>00k</mark> ip/11.00\$
create your own pasta: spaghetti, penne, linguini selection of sauce, bolognaise, carbonara, aglio olio peperocini, tomato, amatriciana, buffalo burgundy	85,000kip/10.00\$
weekly specials 3-course set lunch menu	102,000kip/12.00\$
please ask our service team	



mains and grills

mekong fish: mekong fish 200g, local kale, white wine sauce, laos rice berry	115,000kip/13.50\$
salmon steak: norwegian salmon 150g, lemon-caper sauce, gratinated potato	132,000kip/15.50\$
bresse chicken: chicken 250g, sesame-ginger marinated, green veg, jasmine rice	124,000kip/14.50\$
pork chop: kurobuta pork chop 250g, almonds, french bean	124,000kip/14.50\$
cabernet demi-glace sauce, mashed potato	
beef tenderloin: black angus 150day grain fed tenderloin	260,000kip/30.50\$
sautéed vegetables, hollandaise sauce, sweet and sour potato wedge	
new york strip: U.S beef prime striploin 200g, local vegetables, jus, garlic fries	225, <mark>000</mark> kip/26.50\$
NZ lamb: NZ lamb chop 250g, herb crusted, caponata, herb potatoes	225, <mark>000</mark> kip/26.50\$

asian mains

pla neung: steamed whole, local fish, boiled vegetables, spicy chil	li dip 102,000kip/12.00\$
pad ka paow: stir-fried hot basil, chili and garlic	85,000kip/10.00\$
with choice of pork, chicken or buffalo	
mok gai: marinated chicken, banana flower, basil, dill, in banana le	64,000kip/7.50\$
served with spicy chili relish	
ping moo: grilled pork with herb, chili tomato dip	94,000kip/11.00\$



sweet touch

sliced fresh fruits: selection of fresh cut seasonal fruit \(\text{V} \)

cheese cake: un-baked passion fruit cheese cake, strawberry compote

served with vanilla ice cream

chocolate mousse: chocolate mousse with crispy black sticky rice crumble

47,000kip/5.50\$

chocolate lava: hot chocolate fondant, passion fruit ice cream,

mint micro sponge

home made ice-cream & sorbet

vanilla, chocolate, coconut, passion fruit, rosella, mango

mango with sticky rice: mango with sticky rice and rich coconut milk

24,000kip/2.90\$

43,000kip/5.00\$

