



# AVANI+

Luang Prabang

## CHRISTMAS EVE DINNER MENU

### STARTER

TARTARE OF SMOKED CHICKEN WITH MIREPOIX  
OF VEGETABLES, TOBIKO CAVIAR VINAIGRETTE,  
AND FRIED CAPERS

### SALAD

SESAME TUNA SAKU LOIN, TATAKI STYLE  
WITH JEOW BONG-LACED CORN SALAD AND  
WATERMELON CARPACCIO

### SOUP

WILD MUSHROOM & ROASTED PUMPKIN SOUP  
WITH TRUFFLE OIL

### CHOICE OF MAIN COURSES

TRANCHE OF BLACK COD FILLET, BUTTERNUT  
AND SWEET POTATO MASH, PEPPERONATA STEW,  
AND OLIVE OIL MEAT GLAZE

OR

OVEN ROASTED DUCK BREAST  
WITH POTATO GNOCCHI AND FOIE GRAS SAUCE

### SWEET ENDING

FROZEN CARAMELIZED WALNUT NOUGAT  
MIXED BERRIES COMPOTE AND ALMOND TUILE





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## CHRISTMAS EVE DINNER MENU

VEGETARIAN

### STARTER

PAN SEARED LAO MARINATED TOFU  
WITH MICRO GARDEN GREEN SALAD

### SALAD

LENTILS & CHICK PEAS ORIENTAL CAKE SALAD  
WITH TOMATO COULIS

### SOUP

WILD MUSHROOM CAPPUCINO

### MAIN COURSE

TROPICAL RATATOUILLE IN PUFF PASTRY WITH  
MEDITERRANEAN GRILLED VEGETABLES

OR

OVEN ROASTED DUCK BREAST  
WITH POTATO GNOCCHI AND FOIE GRAS SAUCE

### SWEET ENDING

FROZEN CARAMELIZED WALNUT NOUGAT  
MIXED BERRIES COMPOTE AND ALMOND TUILE





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CHRISTMAS EVE  
DINNER MENU

KIDS

SOUP

ROASTED PUMPKIN CREAM SOUP

MAIN COURSE

CHICKEN BASKET WITH VEGETABLE STICKS  
AND HOMEMADE FRIES

SWEET ENDING

FROZEN CARAMELIZED WALNUT NOUGAT  
MIXED BERRIES COMPOTE AND ALMOND TUILE