

THE TERRACE

Thai and Local cuisine menu





Thai & Lao Cuisine

Exciting flavours, alluring aromas, fresh ingredients and beautiful dishes -- welcome to the world of Thai & Lao Cuisine. Let us take you on a culinary journey.

Thai food is about a balance of flavours: hot, sour, salty and sweet, achieved with a perfect blend of aromatic ingredients like kaffir lime leaves, lemongrass, galangal, ginger, coriander, chilli and coconut milk. In contrast, Lao food has vibrant, bold flavours with lots of herbs, crunchy vegetables, leafy greens and spice. When in Laos, don't be afraid to dig in with your fingers, especially when it comes to scooping up food with balls of sticky rice.

In both Thailand and Laos, food is a social affair and it's about what's fresh at the market and in season. The ideal meal consists of a soup, a stir-fry, a steamed dish, a curry, a deep fried dish and of course, rice. Set it all in the middle of the table for a family-style feast to remember.

Appetizer

1. KHANOM PANG NHA MOO

Deep-fried marinated minced pork on toasted bread

41,000.-Kip

2. TAO HU TOD

Deep-fried tofu with sweet chili dipping sauce

41,000.-Kip

3. GAI TOD TAKRAI

Deep-fried chicken marinated with lemongrass, fish sauce and sweet chili sauce

66,000.-Kip

4. SATAY GAI

Five Thai chicken satay skewers with peanut sauce and pickled cucumber

50,000.-Kip

5. POH PIA SOD

Fresh Vietnamese spring rolls with pork, vegetables and peanut filling

50,000.-Kip

6. POR PIA TOD

Deep Fried Spring Rolls

58,000.-Kip

7. GAI HOR BAI TOEY

Deep Fried Chicken Wrapped in Pandanus Leaves

58,000.-Kip

8. SAI AOU & JEOW BONG

Northern Thai style grilled sausage and Sweet and spicy Lao chili paste made with Lao chilies, galangal and other ingredients

74,000.-Kip

9. PAN PHED/PLA for 2 persons

Grilled marinated duck/ fish, make your own wrap with salad, glass noodles, fresh herbs, hot and sour dipping sauce

107,000.-Kip





Salads

10. SOM TAM THAI / LAOS

33,000.-Kip

Traditional spicy Thai papaya salad with peanuts, dried shrimp, fish sauce, lemon juice, palm sugar and chili



11. LUANG PRABANG SALAD

58,000.-Kip

A local salad specialty with mixed greens, crispy shallots and an egg yolk dressing

12. LARB

74,000.-Kip

A Lao minced meat salad with chili powder, mint leaves, roasted rice, lime and fish sauce with your choice of river fish, beef, chicken or duck

13. YAM NUEA YANG

74,000.-Kip

Spicy grilled beef salad with tomato, onion, cucumber and locally sourced lettuce



14. YAM PAK YANG

50,000.-Kip

Grilled vegetable salad served with herb dressing



Soups

- 15. TOM KHA GAI / PLA** 58,000.-Kip
Chicken or fish in coconut soup with galangal, coriander, lime and kaffir lime leaves
- 16. TOM KHA GOONG** 75,000.-Kip
Shrimp in coconut soup with galangal, coriander, lime and kaffir lime leaves
- 17. TOM YAM PLA / GAI BAN** 58,000.-Kip
Hot and sour Thai soup with fish or free-range chicken
- 18. TOM YAM GOONG** 75,000.-Kip
Hot and sour Thai soup with Shrimp
- 19. ORLARM** 58,000.-Kip
Stew of northern Laos with pork or chicken, mixed vegetables, herbs, spicy pepperwood and lemongrass

Curries

- 20. GANG KEAW WAAN GAI** 66,000.-Kip
Green chicken or beef curry with apple eggplant, sweet basil and coconut milk
- 21. PANAENG** 66,000.-Kip
Paneang curry with chicken, pork or beef, pumpkin, sweet basil, cumin powder and coconut milk
- 22. GANG PED PHET YANG** 74,000.-Kip
Red duck curry with grapes, pineapple, cherry tomatoes, sweet basil and coconut milk 
- 23. GANG GAREE GAI** 66,000.-Kip
Yellow curry with chicken, coriander, fried shallots and pickled cucumber
- 24. MASSAMAN NUEA** 82,000.-Kip
Massaman beef curry with potato, onion, coconut milk and sweet tamarind 
- 25. MASSAMAN GAER** 99,000.-Kip
Massaman curry with lamb 





Charcoal Grill

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| 26. Charcoal roasted free range chicken
Marinated in five Thai spice powder,
serve with roasted pumpkin, Isaan chili powder dipping sauce | 99,000.-Kip |
| 27. Slow chargrilled pork spareribs
Marinated in Thai fresh herbs, wild honey,
with grilled vegetables | 107,000.-Kip |
| 28. Chargrilled free range duck breast
Served with dried red curry and grilled vegetables | 107,000.-Kip |
| 29. Seared fillet Mekong river fish
Served with spicy tom yam sauce and grilled
mixed organic vegetables | 107,000.-Kip |
| 30. Slow chargrilled Mekong river fish
Served with galangal, coconut sauce | 107,000.-Kip |
| 31. Chargrilled New Zealand striploin (250g)
Served with a Massaman curry sauce, potato,
and sweet basil | 115,000.-Kip |
| 32. Chargrilled New Zealand striploin (250g)
Marinated with ground black pepper, green pepper sauce,
stir fried organic greens, country-style potato and pumpkin | 115,000.-Kip |
| 33. Combination charcoal grill platter
Choose three items from above | 197,000.-Kip |
| 34. Charcoal grilled New Zealand beef with traditional Lao 'jeow'
A Jammy sauce made from slow-cooked tamarind sauce,
chillies, powdered fish flakes and roasted rice. | 115,000.-Kip |

Note: All grill platters are served with locally produced sticky or steamed rice with herbs, organic local vegetables and jeow Lao dipping sauce



Origin of Our Products



- Poultry is locally sourced, free range
- Tilapia fish is locally sourced, line-caught from the Mekong river
 - Beef, unless indicated otherwise, is locally sourced free range beef



Main Course

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| 35. PAD PAK NAM MAN HOY
Wok-fried seasonal vegetables with
oyster sauce and garlic | 41,000.-Kip |
| 36. GAI PAD MED MA MUANG
Wok-fried chicken with cashew nut,
and dry chili | 58,000.-Kip |
| 37. PREAW WAAN
Sweet and sour pork, chicken or beef | 58,000.-Kip |
| 38. PAD GAPRAO
Wok-fried beef, chicken or pork with basil,
chili, garlic and fish sauce | 66,000.-Kip |
| 39. MOK PLA
Two fish fillets marinated with herbs and
steamed in banana leaf | 66,000.-Kip |
| 40. PHED NAM MA KHAM
Seared duck breast with tamarind sauce, fried red onion,
sautéed vegetables and potato | 66,000.-Kip |
| 41. PLA TOD SAM ROD
Deep-fried river fish topped
with spicy tamarind sauce | 115,000.-Kip |
| 42. PLA NUENG PRIK MA NAO
Steamed river fish topped with green chili and lime sauce | 115,000.-Kip |
| 43. PLA NUENG SI-EW
Steamed river fish with light soya sauce, ginger,
spring onion and coriander | 115,000.-Kip |
| 44. PLA TOD SA MOON PLAI
Deep-fried river fish served with a homemade sauce
with fresh Thai herbs | 115,000.-Kip |

Rice and Noodle

45. KHAO PAD

Fried rice with choice of Luang Prabang-style sour sausage, pork, beef or chicken

58,000.-Kip

46. KHAO PAD GAPRAO

Wok-fried minced chicken or beef with hot basil, chili, garlic and fish sauce with steamed rice

58,000.-Kip

47. KHAO PAD SABPAROD



Fried rice with pineapple, shrimp, ham and raisins

99,000.-Kip

48. PAD THAI GOONG SOD

Traditional Thai-style fried noodles with shrimp, tofu, chives, shallots and sweet tamarind sauce

82,000.-Kip

49. PAD SE EIW

Phad se eiw is a classic Thai dish found in almost all local restaurants and is a street food favourite. Inspired by Chinese immigrants, the dish consists of broad flat rice noodles stir-fried with egg, vegetables and your choice of pork, beef or chicken.

58,000.-Kip

Dessert

50. MIXED SEASONAL FRUIT

41,000.-Kip

51. KLUAY TOD

Fried crispy banana served with coconut milk ice cream

50,000.-Kip

52. CREPE CAKE WITH ICE CREAM

and coconut pie

50,000.-Kip

53. KHAO NEAW MA-MUANG

Mango sticky rice

58,000.-Kip



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