

# COMPENDIUM 2022



*merchants*

INDOCHINE CUISINE • CHARCOAL GRILL • PRIVATE DINING

# PACKAGES

## COCKTAIL PACKAGES

All prices are net and in Lao Kip  
Minimum 25 Guests

### Package 1: 119,000 KIP

Squid Tom Yum Arancini  
Mushroom Tapioca Pearl (V)  
Chicken Satay with Peanut Sauce Reduction  
Buncha Bao Bun  
Mango Sticky Rice (V)

### Package 3: 165,000 KIP

Pork & Peanut Tapioca Pearl  
Chicken Maki Roll with Wasabi Mayonnaise  
Tomato & Blue Cheese Bruschetta (V)  
Thai Spicy Beef Salad Roll  
Mini Leche Flan (V)

### Package 2: 145,000 KIP

Banh-Mi Bao with Hoisin Pork Belly  
Chicken Kaarage Sliders  
Purple Fresh Spring Rolls  
with Beetroot, Tofu and Avocado Crema (V)  
Massaman Beef and Potato Croquettes  
with Chili Mayonnaise  
Pandan Layer Rice Cake (V)

### Package 4: 219,000 KIP

3 Cheese Croquettes (V)  
Porcini and Truffle Mushroom Arancini (V)  
Prawn and Avocado served on Chipotle Crostini  
Luc Lac Charcoal Cheeseburger  
Pork and Peanut Tapioca Pearl  
Mini Chocolate and Caramel Tart (V)



# PACKAGES

## FAMILY STYLE PACKAGES

All prices are net and in Lao Kip

Minimum 10 Guests

### Set Menu A: 199,000 KIP

Tom Yum Chicken

Steamed Rice

Beetroot and Tofu Fresh Spring Rolls (V)

Nyam Salad

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Laap Pork with Sticky Rice

Sweet and Sour Chicken

Vegetarian Fried Rice (V)

Stir-Fried Vegetables (V)

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Fresh Fruit Platter

### Set Menu B: 249,000 KIP

Tom Yum Seafood

Poh Pia Goong

Crowne Plaza Garden Salad (V)

Chicken Satay, Pickled Vegetables, Compressed Rice and Peanut Sauce

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Pad Kha Pao Pork

Mushroom Wonton Curry (V)

Luc Lac

Pork Neck with Mashed Potatoes, Truffle Mushroom Sauce and Pepper sauce

Steamed Rice

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Fresh Fruit Platter

Mango Sticky Rice Cups

### Set Menu C: 299,000 KIP

Tom Yum Seafood

Steamed Rice

Roasted Pumpkin and Beetroot Salad (V)

Smoked Duck Fresh Spring Rolls

Nyam Tha Lae

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Fish with tamarind sauce

Luang Prabang Sausage

Prawn Green Curry

Beef Tenderloin, Truffle Mashed Potatoes, Spicy Béarnaise and Pepper Sauce

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Fresh Fruit Platter

Mango Sticky Rice Cups

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## BIRTHDAY PARTY PACKAGE

All prices are net and in Lao Kip  
Minimum 10 Guests and Maximum 40 guests

**325,000 KIP per person**

**This birthday package is inclusive of:**

**Your choice of set menu 1 or set menu 2**

**3 Merchants Birthday Gift**

**3 Merchants Private Room**

**Birthday cake of your choice (Chocolate Moist Cake or Strawberry Milk Cake)**

**Sparkling Wine (1 bottle per 10 guests)**

### Menu Option 1

#### ENTRÉE

Oven roasted pumpkin, mint yoghurt  
and pumpkin seeds salad (V)

#### SOUP

Sweet potato velouté, almond and ginger foam  
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#### MAIN COURSE

Luc- lac beef fillet, mashed potatoes, baby carrots,  
green beans and rosemary jus

#### DESSERT

Mango sticky rice, coconut gel, mango purée  
and coconut sorbet

### Menu Option 2

#### APPETIZER

Fresh rice paper roll with prawns, avocado crema  
and dipping sauce

#### ENTRÉE

Lemongrass chicken salad, rice noodles, mango,  
cabbage, shallots, sweet chili dressing

#### MAIN COURSE

Pork stuffed spinach, cheese,  
semi dried tomato, sambal potato gratin,  
buttered asparagus and red wine jus

#### DESSERT

Caramelized pineapple and coconut chia pudding

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## 3 MERCHANTS AFTERNOON TEA

The perfect opportunity to spend time with friends or arrange a new type of business meeting

All prices are net and in Lao Kip  
Minimum 10 Guests and Maximum 20 guests

Available only from 2 PM to 5 PM

**259,000 Kip net per person**

(Afternoon tea set, tea and coffee and one glass of sparkling wine)

### Savoury Selection

Salmon Tartare with Charcoal Cone  
Beetroot and Goat Cheese Macaron (V)  
Mini Lobster Roll with Siracha Mayo  
Sushi Chicken Sandwich  
Spicy Thai Beef Tartare  
Tofu Rice Paper Roll with Avocado Crema (V)

### Scones

Orange Almond and Sesame Scones  
Spiced Banana Jam & Tamarind Jam

### Sweet Selection

Mango Sticky Rice with Coconut Gelato  
Homemade Bounty Bar  
Asian Apple  
Lime  
Pandan Layer Tian  
Lemongrass Crème Brûlée  
Chocolate Mint Tart

### Petit Fours

Selection of Homemade Chocolate

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## BEVERAGE PACKAGES

All prices are net and in Lao Kip



	Package	1 Hour	2 Hours	3 Hours
SERENA	Free flow soft drinks, water and fruit juice	LAK 69,000net	LAK 85,000net	LAK 99,000net
GRACE	Free flow Heineken, soft drinks, water and fruit juice	LAK 129,000net	LAK 189,000net	LAK 229,000net
DESIRÉE	Free flow Red and white wine, Heineken, soft drinks, water and fruit juice	LAK 169,000net	LAK 199,000net	LAK 259,000net
THE MERCHANTS	Free flow signature cocktails, red and white wine, Heineken, soft drinks, water and fruit juice	LAK 199,000net	LAK 259,000net	LAK 329,000net
PRESTIGE	Free flow sparkling wine, red and white wine, Heineken, soft drinks, water and fruit juice	LAK 249,000net	LAK 349,000net	LAK 419,000net

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## PLATED MENU PACKAGES

All prices are net and in Lao Kip  
Minimum 10 Guests

**Price per person: 350,000 KIP per person**

### Menu Option 1

#### SOUP

Creamy prawn bisque, spiced butter poached prawns, cheese crostini and coconut crème

#### ENTRÉE

Slow cooked beetroot cubes, tamarind reduction, lemon and feta cheese foam, walnuts and mint (V)

#### MAIN COURSE

Crispy skin duck breast with honey carrot purée, potato fondant, asparagus and cranberry sauce

#### DESSERT

Mango and coconut pannacotta, coconut gel, mint mango salsa

### Menu Option 2

#### SOUP

Asparagus velouté, crispy bacon and herbaceous crostini

#### ENTRÉE

Slow cooked beetroot, 5 spice pumpkin, Feta cheese, ginger honey balsamic reduction, tapioca crisp (V)

#### MAIN COURSE

Dijon herb crusted lamb rack (Medium), grilled leeks, fondant potato, green beans, cherry tomatoes and mint jus

#### DESSERT

Asian pavlova, chili Chantilly, passion fruit gel and fresh mango

### Menu Option 3

#### SOUP

Roasted pumpkin soup, coconut milk foam, pumpkin seed and spiced garlic croutons (V)

#### ENTRÉE

Fusion roasted beef, green papaya, namh jim dressing, chili Hollandaise, local herbs and fried shallots

#### MAIN COURSE

Pan seared baramundi, green pea purée, herbed polenta, semidried tomatoes, grilled mushrooms, lemon cream sauce

#### DESSERT

Modern mango sticky rice, coconut gel, mango pearls, coconut biscuit, fresh mango and mango sauce