

TRADITIONAL CUISINE

SMALL DISHES

It is recommended that you order between 2 – 3 small dishes for tables of 2 or more guests

Pho Bo ★ 70,000 KIP GF

Vietnamese beef soup finished with ginger, onion, star anise and cinnamon

Banh-Xeo ★ 55,000 KIP SF N F GF P

Vietnamese savoury crispy pancake with minced pork, prawns, bean sprouts, fresh herbs and peanut sauce

Larb 95,000 KIP F GF

(Beef / Chicken / Fish / Pork / Duck)
Spicy Lao dish, coriander, shallot, spring onion, roasted rice powder and chili flake served with sticky rice

Kaeng Hed 55,000 KIP SF GF

Traditional Lao mushroom soup with pumpkin, chili and local basil served with sticky rice

Tom Yum 80,000 KIP SF GF

Traditional hot and sour seafood soup with chili, onion, mushroom, tomato, galangal, lemon grass and kaffir lime leaves

Poh Pia Goong 65,000 KIP SF N F D

Deep fried shrimp spring rolls served with local fresh salad, coriander, wild betel leaves, crushed peanuts and 3 Merchants signature fish sauce (6 Pieces)

Nyam Tha Lae 85,000 KIP SF F GF

Thai style spicy salad with squid, prawns and chilli mixed with nam jim sauce

Chicken Satay 70,000 KIP N GF

Char grilled authentic Malaysian satay sticks, pickled vegetables, coconut pandan boiled rice and peanut sauce (6 Pieces)

Cha Gio ★ 55,000 KIP N F P

Deep fried pork spring rolls with glass noodle, mushroom, carrot and cabbage served with crushed peanut and 3 Merchants's signature fish sauce (6 Pieces)

LARGE DISHES

It is recommended that you order between 1 – 3 dishes for a table of 2 to 4 guest

Pad Kha Pao 95,000 KIP SF F GF P D

(Beef / Pork)
Stir fried minced meat with garlic, local hot basil and chili, served with fried egg

Sach Moun 70,000 KIP SF F GF

Stir fried chicken in a chilli Cambodian aromatic paste, shallots, garlic and dried shrimp

Fish with Tamarind Sauce 80,000 KIP SF F GF

Deep-fried whole tilapia with chili and tamarind sauce

Bun Cha ★ 85,000 KIP F GF P

Char grilled pork, in sweet and sour sauce, rice noodles, fresh local herbs and traditional condiments

Luc-Lac ★ 95,000 KIP SF GF F

Marinated beef with oyster sauce, sugar and soy sauce served with traditional Vietnamese pepper sauce

Luang Prabang Sausage 115,000 KIP GF P

Pork sausage marinated with chili and local herbs, served with sticky rice

Stir-Fried Vegetables 60,000 KIP SF

Stir-fried mixed vegetables with oyster sauce and local seasoning

Pad Med Mamuang 80,000 KIP SF N

Stir-fried chicken with broccoli, pepper, onion, chili paste, celery, spring onion and cashew nuts

Fried Rice 75,000 KIP SF F GF GF

(Seafood / Red BBQ pork)
Egg, spring onion and vegetables served with chili fish sauce

Pad Thai 70,000 KIP SF N F

(Prawn / Chicken / Red BBQ pork)
Wok fried noodles and tamarind sauce and local vegetables

Green Curry Prawns 95,000 KIP SF GF

Traditional Thai green curry with coconut milk, Thai eggplant, chili, kaffir lime leaves and Thai sweet basil

FUSION FLAVOURS OF ASIA

It is recommended that you order 1 fusion dish for a table of 2 guests as part of other dishes from the menu or order 1 fusion dish per person as a main

Sticky hoi sin honey pork belly GF P A

Apple and shallot mash, pickled apple chutney, bok choy and pan jus

180,000 KIP

Coconut Salmon SF F GF

Pickled ginger risotto, grilled bok choy and green mango sambal, crispy green mango.

190,000 KIP

Poached and fried cauliflower V GF

Green chili and mint yoghurt, pomegranate, black garlic and burnt onion purée

120,000 KIP

Pan Seared Scallops SF F GF

Sweet and sour mango, chili, lime and tom yum purée

145,000 KIP

Thai Kumara Curry V GF

Sichuan Caramel, rambutan, cherry tomato, red onion

130,000 KIP

THE CHARCOAL GRILL

1kg USA Prime Rib on the Bone GF

(Recommended to share between 4 guests)

400g Grilled Pork Cutlet GF P

400g Duck Breast GF

1,599,000 KIP

199,000 KIP

250,000 KIP

400g Wagyu 6+ New York Striploin GF

300g Grass Fed Beef Tenderloin GF

400g Chicken Breast GF

400g Grilled New Zealand Lamb Rack GF

799,000 KIP

299,000 KIP

149,000 KIP

250,000 KIP

SIDES

Sautéed Beans with Almond V N GF 25,000 KIP

Sautéed King Mushrooms V GF 30,000 KIP

Sweet Potato Fries V GF 25,000 KIP

(Five Spice & Green Chilli Mayo)

Steamed vegetables V GF D 25,000 KIP

Homemade Potato Wedges V GF 25,000 KIP

Pumpkin & Mint Croquettes V D 40,000 KIP

SAUCES

Pepper Sauce D GF P A

Mushroom Sauce D GF A

Port Wine Jus GF A

Chili Jam V GF

Dijon Mustard V GF

Hot Mustard V GF

SF Seafood D Dairy V Vegetarian P Pork GF Gluten free F Fish N Nuts A Alcohol

All prices are in Lao Kip. Prices are subject to 10% service charge and 10% VAT.

Asian Fusion Flavors Lunch Selection

Soft Shell Crab Salad 99,000 Kip ++

Spiced fried soft-shell crab with lettuce, sweet and sour mango, coriander, fried shallot, roasted cherry tomatoes and sesame dressing

SF G S D SS

Sweet Potato 79,000 Kip ++

Twice cooked five spices sweet potatoes, honey lime couscous, avocado cream, cashew purée, Asian chimichurri and walnut

N V

Lemongrass Duck Leg 99,000 Kip ++

Confit lemongrass duck leg, Asian slaw, orange segments, rice noodle, coriander, mint, basil, Pickled bean sprout, peanut, fried shallot, sweet and sour dressing

N F S

Bun Cha Burger 79,000 Kip ++

Charcoal bun, lettuce, siracha mayo and pickled vegetable served with onion rings

P G S D SS

Crispy Pork Banh Mi 79,000 Kip ++

Served with sweet potato fries, green chili mayo and 5 spice dust

P G S D

N Nuts P Pork F Fish SF Seafood G Gluten V Vegetarian S Soy D Dairy SS Sesame

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THE PERFECT BITE...

This tasting menu is designed for tables of 2 people or more

399,000 KIP ++ per person

699,000 KIP ++ per person with matching wines

Beef Carpaccio

Crusted with Vietnamese mint, coriander, garlic, shallots and lime.
Micro green salad, beetroot and ginger gel, shaved coconut croutons

Salmon 3 ways

Fresh salmon tartare with chili and fresh herbs, confit with coconut
cauliflower purée, oven roasted with sour passionfruit and mango salsa

Autumn Asian vegetables

Chef's selection of autumn local and regional vegetables,
black garlic and avocado purée

Bun Cha

Charred pork, rice noodle tortellini, traditional broth

Palate cleanser shot

Rosewater and ginger syrup with mandarin jelly

Braised lamb shoulder

Braised in tom yum broth, black garlic purée, roasted tomato
and banana and date relish with pan jus

Sharing Table Dessert of Asian flavours

Chocolate, coconut, mango, passion fruit, honey, banana

DESSERT MENU

The Mango – 85,000 KIP

Chocolate shell, exotic jam, mango jelly, mango & dill sorbet, fresh mango and chocolate soil



Banana Sesame Dulcey – 85,000 KIP

Homemade encased banana gelato in Dulcey sesame chocolate, banana cake, chocolate sablé, banana and coconut gel



The Passion Fruit – 85,000 KIP

Passion fruit bavarois, almond peach coriander salsa, passion fruit confit, vanilla gelato and gianduja soil



The Coconut – 85,000 KIP

Coconut bavarois, caramel rum, braised pineapple, Malibu sponge cake and pineapple mint sorbet



WINE PAIRING SUGGESTIONS

2016 Josef Chromy Botrytis, Australia - 155,000 KIP

Lovely smooth sweet wine, with apricot on the nose. So well balanced, a really well-made sticky for The Passion Fruit dessert

2014 Donnafugata Kabir Moscato, Italy - 125,000 KIP

This sweet wine is characterized by a rich and fragrant bouquet with scents of ripe fruit (nectarines) combined with flowery notes of orange blossom and delicate savory nuances.

A great combination to our Banana Sesame Dulcey

NV Prosecco Allegrini Corte Giara, Italy – 90,000 KIP

Fresh and abundantly fruity nose, with aromas of apples, pear, apricot and pineapple with citrus notes in the finish.

A great pairing to The Coconut and The Mango desserts.



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