



Lao Derm

LUANG PRABANG





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Welcome to Lao Derm Luang Prabang: A Journey Into the Heart of Laos

Lao cooking is more than sustenance; it is identity, spirituality, and community woven into daily life. In Luang Prabang, this tradition moves with quiet elegance, balancing the bounty of jungle and river with the town's refined cultural grace.

Our flavors are born from the land: fresh herbs, wild greens, river fish, and aromatic spices sourced from surrounding forests and waterways. Through careful preparation and deep respect for each ingredient, we honor the culinary heritage that defines Luang Prabang.

Lao Derm Luang Prabang is an invitation to savor the harmony between people and land, and to experience the timeless spirit of Laos.

Our Space

Inspired by the sacred red found in Luang Prabang's temples, our dining room glows with warmth and reverence. Above, a hand-stenciled ceiling of mythical animals from Buddhist lore, painted in gold by local artisans, transforms the space into a sanctuary where every meal becomes a ritual, and every detail reflects the soul of Luang Prabang.

ເຊັດອາຫານກິນຫຼິ້ນ

Appetizer Set USD 15

- Green Mango and Fish Salad
- Luang Prabang Pork Sausage
- Deep Fried Pork Stuffed Bamboo
- Vegetable Spring Rolls
- Crispy Rice
- Charred Tomato Chili Jeow Sauce



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Dinner Set USD 20

Pork and Vegetables Soup

Aromatic Pork Saa Salad

Fried Mekong River Fish

Hog Plum Chili Sauce with Steamed Vegetables

Sticky Rice

Solf Squash and Brown Rice in Sweetened Coconut Milk





Soup

ແກງໝໍ່ໄມ້
Fresh Bamboo Soup USD 9
(Vegetarian Optional) Bamboo soup with yanang medicinal leaves, fresh herbs, fermented fish, and chili.

ແກງສົ້ມໄກ່ລາດ
Clear Free-Range Chicken Soup USD 9
Chicken and mushroom soup with aromatics and herbs.

ແກງຜັກກາດໃສ່ຜັກຊີ
Clear Green Cabbage Soup..... USD 9
(Vegetarian Optional) Local greens with pork spare ribs in a clear aromatic broth.

ແກງສົ້ມປາເຢິງນ້ຳຂອງ
Clear Mekong Fish Soup..... USD 10
Mekong River fish soup with tomatoes and herbs.



Salad

ຊຸບຜັກລວມ

Steamed Vegetables Salad USD 8

(Vegetarian Optional) Poached local vegetable salad with sesame seeds, charred aromatics, and fermented fish sauce.

ຕໍ່າສົ້ມຫຼວງພະບາງ

Luang Prabang Green Papaya Salad USD 10

Green papaya salad with tomato, eggplant, chili, garlic, hog plum, crab paste, and fermented fish sauce.

ຍໍ່າສະຫຼັດຫຼວງພະບາງ

Luang Prabang Salad USD 10

(Vegetarian Optional) Local greens with ground pork, tomatoes, cucumber, peanuts, and herbs in an egg vinaigrette.

ກ້ອຍໄກ່ລາດ

Chicken Koi Salad USD 10

Ground chicken tossed with lime, chili, local herbs, julienned banana blossom, toasted rice powder, and fermented fish sauce.

ສໍ້າໜູ

Pork Saa Salad USD 10

Ground pork tossed with lime, chili, local herbs, julienned banana blossom, toasted rice powder, and fermented fish sauce.

ກ້ອຍປາເຄິງນໍ້າຂອງ

Fresh Mekong Fish Koi Salad USD 10

Poached Mekong River fish tossed with lime, chili, local herbs, toasted rice powder, and fermented fish sauce.



ຊູ່ຊີ່ປາ
Zuzy Pa Mekong Fish Curry USD 12

Mekong River fish stew with coconut milk and house-made red curry sauce.

Stew

ຊຸບໝໍ່ໄມ້ໃສ່ໝູ
Shua Normai Bamboo Stew USD 9

(Vegetarion Optional) Poached young bamboo stew with pork belly, yanang leaves, fresh herbs, and chili.

ຊີ້ວໄກ່
Shua Gai Chicken Stew USD 9

Poached chicken stew with charred chili, aromatics, fresh herbs, and lime.

ເອາະຫຼາມໝູໃສ່ທົ່ວປີ
Ork Lam Pork Stew USD 10

Pork stew with banana blossom, sakhaan spicy wood, eggplant, fermented fish sauce, charred aromatics, and fresh herbs.

ເອາະຊູດປານ້ຳຂອງ
Ork Sood Mekong Fish Stew USD 10

Mekong River fish stew with betel leaves, aromatics, and fresh herbs.

ເຫຼິນສົ້ມໝູ
Lern Som Pork Stew USD 10

Pork stew in coconut milk with eggplant, long beans, aromatics, and fermented fish paste.

ເອາະຫຼາມຊີ້ນຄວາຍ
Ork Lam Buffalo Stew USD 12

Buffalo stew with sakhaan spicy wood, eggplant, wild vegetables, fermented fish sauce, charred aromatics, and fresh herbs.



Steamed in Banana Leaf

ໝົກເຫັດລວມ

Mushroom Mok USD 10

(Vegetarian Optional) Steamed local mushrooms with lemongrass, shallot, chili, and fresh herbs in a banana leaf.

ໝົກປານ້ຳຂອງ

Mekong Fish Mok..... USD 10

Steamed Mekong River fish with egg, lemongrass, shallot, chili, and fresh herbs in a banana leaf.

ໝົກໄກ່ລາດ

Chicken Mok..... USD 10

Steamed free-range chicken with egg, lemongrass, shallot, chili, and fresh herbs in a banana leaf.

ໝົກໜໍ່ໄມ້ໃສ່ໝູ

Pork and Bamboo Mok..... USD 10

Steamed bamboo shoots with pork belly, yanang leaves, lemongrass, shallot, chili, and fresh herbs in a banana leaf.



Deep-Fried

ໄສ້ອົ່ວໝູ

Luang Prabang Sausage USD 9

Aromatic pork and shallot sausage, served with spicy Jeow Bong chili sauce.

ໄຄແຜ່ນແຂ້ວບອງ

Fried Mekong River Weed USD 9

(Vegetarian Optional) Crispy river weeds, served with spicy Jeow Bong chili sauce.

ອົ່ວໝໍ່ໄມ້

Deep Fried Stuffed Bamboo USD 9

Deep-fried bamboo stuffed with ground pork and aromatics, served with charred tomato jeow chili sauce.

ອົ່ວສີໄຄ

Deep Fried Stuffed Lemongrass USD 9

Deep-fried young lemongrass stuffed with ground pork and aromatics, served with charred tomato jeow chili sauce.

ສົ້ມໝູ

Som Moo Fermented Pork USD 9

Fried fermented pork with fresh garlic and chili.

ຈີນປານ້ຳຂອງ

Deep Fried Mekong Fish..... USD 12

Garlic-marinated fried Mekong River fish, served with charred tomato jeow chili sauce.



Jeow Chili Sauce

ແຈ້ວໝາກເລັ່ນ

Tomato Jeow USD 4

(Vegetarian Optional) Charred tomato chili sauce with fermented fish sauce, grilled chili, and aromatics. Served with steamed vegetables.

ແຈ້ວໝາກກອກ

Hog Plum Jeow USD 4

Sour hog plum chili sauce with fermented fish sauce, pork rind, grilled chili, and aromatics. Served with steamed vegetables.

ແຈ້ວເຫັດ

Grilled Mushroom Jeow USD 4

(Vegetarian Optional) Grilled local mushroom chili dip with charred aromatics and grilled chili. Served with steamed vegetables.

ແຈ້ວນໍ້າປູ

Crab Paste Jeow USD 4

Funky crab paste chili sauce with charred chili and aromatics. Served with steamed vegetables.



Noodles

ຂົວຫມີ

Kua Mee USD 8

(Vegetarian Optional) Stir-fried rice noodles with pork, egg, caramelized sauce, and herbs.

ເຂົ້າປຸ້ນນໍ້າປາ

Kao Poon Nam Pa Buffalo Noodle Soup USD 8

Vermicelli noodle soup with buffalo, charred garlic, and fresh herbs in an aromatic caramelized broth.

ເຂົ້າປຸ້ນນໍ້າພິກ

Kao Poon Nam Pik Red Curry Noodle Soup USD 8

Vermicelli noodle soup with pork, julienned banana blossom, lettuce, bamboo shoots, green papaya, and fresh herbs in an aromatic coconut broth.

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Pork Pho Noodle Soup USD 8

Rice noodle soup with sliced pork, herbs, and a comforting coriander root pork broth. Served with fresh vegetables and condiments.

ເພີຄວາຍ

Buffalo Pho Noodle Soup USD 8

Rice noodle soup with sliced buffalo, herbs, and aromatic buffalo stock. Served with fresh vegetables and condiments.

ເຂົ້າປຽກເສັ້ນໜູ

Pork Noodle Soup USD 8

Rice and tapioca noodle soup with pork, crispy pork belly, vegetables, and fresh herbs in pork broth. Served with fresh vegetables and condiments.



Dessert

ໝາກໄມ້ຕາມລະດູ
Seasonal Fruit Platter USD 6

ນໍ້າຫວານໝາກອຶ
Lao Pumpkin
in Palm Sugar and Coconut Milk..... USD 6

ນໍ້າຫວານອ່ອມບວບ
Soft Squash and Brown Rice
in Palm Sugar and Coconut Milk..... USD 6

ນໍ້າຫວານເຜືອກມັນດ້າງ
Taro and Sweet Potato Pearls
in Palm Sugar and Coconut Milk USD 6

