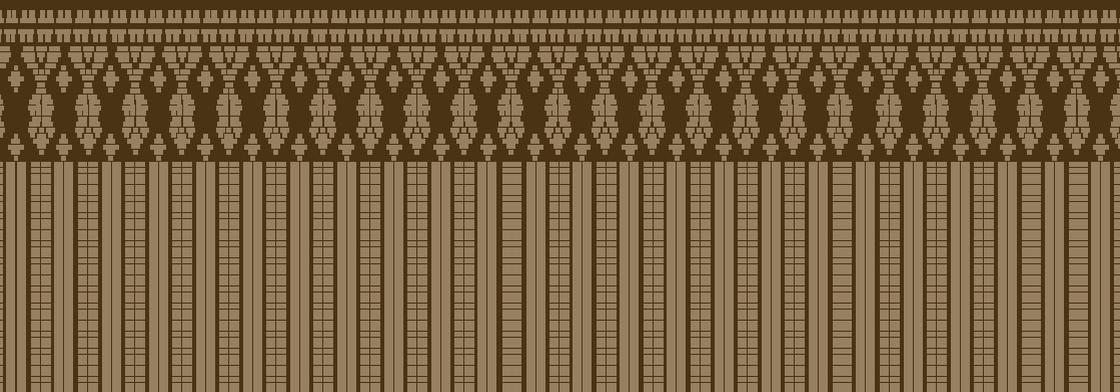
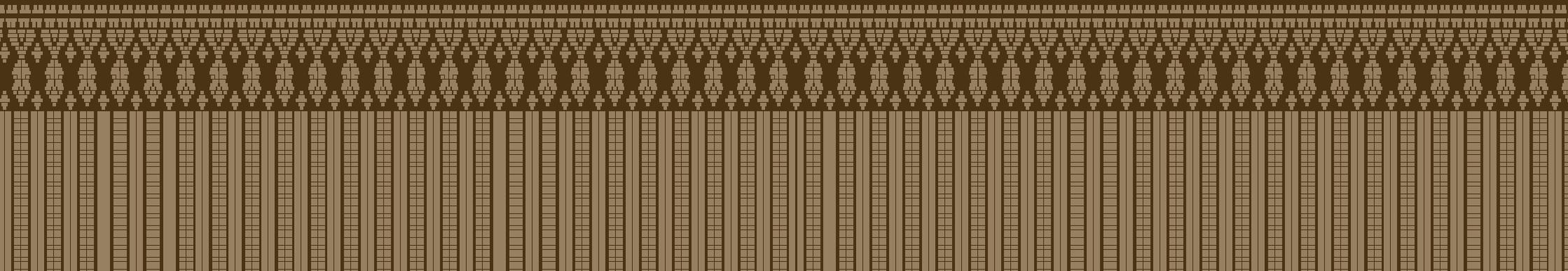


**KIRIDARA**  
STEAK HOUSE



**KIRIDARA**  
STEAK HOUSE



## KIRIDARA STEAK HOUSE

Luang Prabang's Most Scenic Terrace

Perched high above the town, Kiridara Steak House invites you to dine at an unhurried pace. Our open-air terrace offers a quiet vantage point over Luang Prabang, where the changing light and surrounding landscape become part of the experience. As the sun lowers, it is the perfect place for a thoughtful cocktail, watching the town gently settle into evening.

There is no formality here—only ease. Guests arrive as they are, linger as long as they wish, and let conversation flow naturally. As night falls, candles are lit and stars appear overhead, creating an intimate setting while Luang Prabang glows below in warm amber light.

At the heart of our table is togetherness. We believe food brings people closer, and our dishes are designed to be shared—encouraging families and friends to gather, connect, and enjoy moments without hurry.

Our kitchen is rooted in Laos. We work closely with local farmers, sourcing Lao beef and traditional Lao buffalo with respect for the land and the traditions that sustain it. Each dish is prepared with quiet confidence—honest, balanced, and grounded in the culinary heritage of this place.

Every cut is chosen for its integrity and flavor, every plate crafted with care. Whether you join us for sunset, a family gathering, or a long evening under the stars, we hope your time here is remembered not for extravagance, but for warmth, sincerity, and ease.

**Our terrace is open.**

**Our table is ready.**

**Welcome to Kiridara Steak House.**



## Starters & Salads

**Classic Beef Carpaccio**..... USD 14

Beef Tenderloin, Rocket, Parmesan Cheese, Olive Oil, Lemon

**Seared Tuna**..... USD 14

Seared Fresh Tuna, Salt, Pepper, Sesame Seeds, Balsamic Reduction, Sesame Dressing

**U.S. Scallops** ..... USD 14

Seared Scallop, Pan-Fried Mango, Walnut and Mango Sauce

**Burrata Salad**..... USD 14

Burrata Cheese, Cherry, Tomatoes, Fresh Basil, Lemon Dressing

**Smoked Duck Salad**..... USD 14

Smoked Duck Breast, Mixed Salad, Honey Lemon Dressing



## Signature Sharing Platters

**Café de Paris Steak** ..... USD 45

Grilled Buffalo Tenderloin Steak (400g), served with Herb Butter Sauce, French Fries, and Caesar Salad

**Surf & Turf** ..... USD 48

Grilled Tiger Prawn (120g), Snow Fish (120g), Angus Ribeye (120g), Angus Striploin (120g), served with Truffle Mashed Potato, Confit Garlic, and Roasted Tomato

**Seafood Platter** ..... USD 48

Grilled Blue Crab (120g), Salmon (120g), Tiger Prawns (120g), Squid (120g), served with Grilled Corn on the Cob and Baked Potato

**Steak Platter** ..... USD 48

Grilled Sirloin (120g), Skirt (120g), Ribeye (120g), BBQ Pork Ribs (120g), served with Mashed Potato and Sautéed Vegetables

**Tomahawk Steak (Australian Beef)** ..... USD 150

Tomahawk Marbling Score 3+ (1.2–1.4kg), served with Peppercorn, Red Wine, and Local Sauce, Sautéed Potato, Grilled Mixed Vegetables, Confit Garlic, and Grilled Tomato (Please allow 30 minutes)



## Backyard Grilled

**Kurobuta Pork Chop**..... USD 25

Kurobuta Pork Chop (250g), served with Potato Wedges, Garlic Confit, Grilled Vegetables and Pepper Sauce

**Grilled Mixed Sausages**..... USD 25

Grilled Mixed Premium Sausages, served with Sauerkraut, Mashed Potato and Mustard

**Grilled Organic Ostrich**..... USD 35

Sous-Vide Ostrich (250g), served with Potato Gratin, Char-Grilled Vegetables, Baby Carrot, Confit Garlic and Rosemary Jus

**Grilled Salmon Steak**..... USD 35

Grilled Salmon (250g), served with Mashed Potato, Garlic Confit, Grilled Vegetables and Lemon Mustard Sauce

**Grilled Snow Fish Steak**..... USD 35

Grilled Snow Fish (250g), served with Potato Wedges, Garlic Confit, Grilled Vegetables and White Cream Sauce



## Backyard Grilled

**Ribeye (Black Angus Beef)**..... USD 35

Marbling Ribeye (280g), served with Potato Gratin, Confit Garlic, Asparagus, Baby Carrot, Roast Tomato, and Red Wine Sauce

**Sirloin (Black Angus Beef)** ..... USD 35

Marbling Sirloin (280g), served with Potato Gratin, Confit Garlic, Asparagus, Baby Carrot, Roast Tomato, and Peppercorn Sauce

**Tenderloin (Australian Beef)**..... USD 35

Australian Beef Tenderloin (280g), served with Potato Gratin, Confit Garlic, Asparagus, Baby Carrot, Roast Tomato, and Red Wine Sauce

**Skirt Steak (Australian Beef)** ..... USD 35

Australian Beef Skirt (280g), served with Potato Gratin, Confit Garlic, Asparagus, Baby Carrot, Roast Tomato, and Mushroom Cream Sauce

**Australian Lamb Rack**..... USD 35

Lamb Rack (280g), served with Sautéed Potato, Baby Carrot, Confit Garlic, with Lamb Jus and Mint Sauce



## Pasta

**Classic Carbonara**..... USD 10

Guanciale with Parmigiano cheese and poached egg

**Bolognese**..... USD 10

Italian beef with Parmigiano cheese and tomato sauce

**Penne alla Rosata**..... USD 10

Penne with seafood in rosé sauce and Parmigiano cheese

**Pesto alla Genovese**..... USD 10

Basil pesto with Parmigiano cheese



## Sweets

**I-Tim Kati**..... USD 6

Coconut ice cream served with young coconut, roasted peanuts, palm seeds, and sweet potato in syrup

**Mango Sticky Rice**..... USD 6

Mango with sticky rice and coconut ice cream

**Bua Loy Phueak**..... USD 6

Taro balls in sweet coconut milk

**Fruit Platter**..... USD 6

Mixed local seasonal fruits

**Crème Brûlée**..... USD 7

Egg custard with berries

**Apple Tart with Vanilla Ice Cream**..... USD 7

Caramelized apple custard with creamy vanilla ice cream

**Chocolate Fondue**..... USD 8

Velvety fondue with fresh fruits, marshmallows, and biscuits

Prices are inclusive of 10% VAT and 10% service charge.

