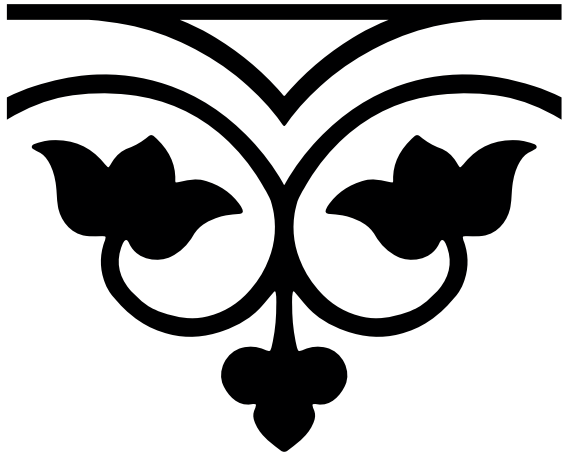


PHA NYA RESIDENCE

FOODY

PHA NYA
RESIDENCE



PHA NYA RESIDENCE

FOODY

Savor the unique flavors of Luang Prabang's cuisine, a delightful fusion of local ingredients and traditional recipes that tantalize your taste buds.



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RESIDENCE



WORKSHOPS

COOKING CLASS

LAO CUISINE



In Search of Harmony
The Soul of Lao Cuisine

WORKSHOPS

COOKING CLASS

LAO CUISINE

You'll learn to cook traditional dishes like larb (spicy meat salad), tam mak hoong (papaya salad), and various grilled meats, all paired with sticky rice. This hands-on experience will give you a taste of the vibrant balance of flavors that make Lao food so unique.



Khuamordin Cooking Class



Tamarind Cooking School



Bamboo Tree Cooking School



Kham Cooking lesson



25\$-50\$/person



half day



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GREEN SPOONS

VEGETARIAN CHOICES



Veggies nourish, life flourishes

GREEN SPOONS

VEGETARIAN CHOICES

LAO FOOD

-  Tamarind - Vegetarian set
-  Bouang - Fusion
-  Bio Bamboo
-  Ock Pop ToK Café

In Lao food, fish sauce is often used and broth are generally made with pork meat.

WORLD WIDE FOOD

-  Popolo - Pizza & Pasta
-  C'est la vie - Tartine
-  Taste of Ceylon - Sri Lanka
-  Le Banneton - French Bakery



BO SAI MOO





NO PORK OPTIONS



BO SAI MOO


NO PORK OPTIONS

LAO FOOD

-  Bouang - Fusion
-  Dyen Sabai - On request
-  Sabaichai - Goat
-  Ping Ngoua Nam Pou - Beef

In Lao food, broth are generally made with pork meat.

WORLD WIDE FOOD

-  Popolo - Pizza & Pasta
-  M&M - Indian Food/ Halal
-  Taste of Ceylon - Sri Lanka
-  Chabad - Israel Food/ Kasher



LAO FOOD

TASTE EQUILIBRIUM



Balance the Flavors,
Savor the Harmony

LAO FOOD

TASTE EQUILIBRIUM



OR LAM

Traditional stew from Luang Prabang, often made with pork, and infused with a variety of fresh herbs, buffalo skin, and a unique touch of chili wood



RIVERWEEDS

River weeds, typically harvested from freshwater rivers. These edible plants are often deep-fried or used in soups and salads, offering a distinctive, slightly bitter taste.



LAAP & STICKY RICE

Considered the country's national dish. It is a «salad» made with minced meat mixed with fresh herbs, lime juice, fish sauce, chili, and toasted rice powder. To eat with sticky rice.



HERB SAUSAGE & JEOW BONG

Minced porksausage or buffalo, seasoned with garlic, lemongrass, and a variety of herbs and spices. Perfect pairing with chili sauce (jeow bong) and sticky rice.



NOODLE & SOUP

MORNING DELIGHTS



A Bowl of Joy, Anytime

NOODLE & SOUP

MORNING DELIGHTS



KHAO SOY

Northern Laos soup, it consists of flat rice noodles, typically served in a flavorful broth topped with a bolognese-style mixture of pork and fermented soybean paste.



KHAO PIAK SEN

It is a beloved noodle soup throughout Laos, featuring hand-cut rice tapioca noodles in a fragrant ginger broth, garnished with condiments.



PHO

Pho is made with thin, flat rice noodles. These noodles are typically dried, and when cooked in hot broth, they become semi-transparent, soft, and chewy.



KHAO POUN

Khao Poon is fermented rice vermicelli, thin and round like skinny spaghetti. The noodles are sticky with a slightly sour aroma.



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