

USD

Soup

Lao Feu	Buffalo broth, rice noodles, with pork or chicken, bean sprouts, fresh herbs & lime	6
Tom Kha Khai	A fragrant soup with coconut cream, galangal & chicken	8
Satri Gazpacho (v)	Gazpacho with tomato, cucumber, dragon fruit & fresh herbs	8
Pumpkin Soup (v)	Traditional pumpkin soup with cream	7

Starters

Khai Phen	Dried Mekong River weed with chilli sauce	4
Sin Doot	Sun dried buffalo meat with lemongrass & sesame seeds	4
Khao Khob	Crisp rice cakes with eggplant dip	5
Oua Si Kry	Mini-pork balls cooked on lemongrass with tomato jeow	6
Nem Jeun/ Nem Deep	Spring rolls with pork & vegetables served fresh or fried	6
Nemjeun je' (v)	Vegetarian spring roll with mushrooms, egg, spring onion & herbs served fresh or fried	5
Starter tasting platter	Khai phen, sin doot, khao khob & nem deep	9

Salads

Madame Lamphoune Salad	Green papaya, green mango, carrots, fresh herbs, chicken with a lime dressing & peanuts	10
Salad Som Oh	Pomelo salad with grilled fish, salad & cashews with house dressing	10
Laap Kai	Traditional minced chicken salad with fresh herbs	8
Niam Salad	Luang Prabang salad with lettuce, watercress, tomatoes, cucumber, eggs, fried garlic, fried shallots & fresh herbs with Lao dressing	8
Tomato & buffalo mozzarella salad	Local tomatoes with mozzarella from the Laos Buffalo Dairy dressed with olive oil & balsamic vinegar	8
Garden salad with feta	Mixed green salad with Laos Buffalo Dairy mozzarella, tomato, croutons, eggs & olive oil dressing Add grilled chicken	8 10

Noodles, Rice & Pasta

Nem Thadieu	Crispy fried coconut rice & sour pork salad with vegetables	8
Khao Phat Kai / Moo	Fried rice, choice of chicken or pork with vegetables	8
Kua Mee (v)	Stir friend noodles with tofu, eggs, bean sprouts & spring onion	7
Penne Pasta(v)	Penne in fresh tomato sauce served with parmesan	6
Creamy Mushroom Pasta (v)	Penne in creamy mushroom sauce with parmesan	6

Sandwiches & Burgers

Satri Sandwich	Chicken, bacon, boiled egg, tomato & cheddar cheese sandwich served with French fries	8
Chicken Burger	Chicken patty with papaya salad & a chilli, lime & coriander mayonnaise	8
Bruschetta	With tomato, olives & Lao Buffalo Dairy fetta dressed with balsamic vinegar & olive oil	6

Mains

Praneng Kai	Chicken & minced pork cooked in coconut milk	10
Gaeng Phet Bhet Nyung	Red curry with duck & pineapple	11
Sai Oua Moo	Luang Prabang pork sausage with beans & cabbage	9
Oua Si Kry	Minced pork with herbs cooked on lemongrass with beans & cabbage	10
Khanab Paa	Grilled Mekong River fish wrapped in banana leaf with papaya & green mango salad	12
Paa Mak Kham	Fried whole Mekong River fish with tamarind sauce with salad	15
Mekong River Fish Skewers	Grilled Mekong River fish skewers with Lao Basil with pomelo salad	10
<i>Above meals served with steamed or sticky rice</i>		
Perch Filet	Perch filet served with white butter sauce, potato mash or French fries & sautéed vegetables	11
Filet Mignon	Pork filet mignon with mustard sauce, potato mash or French fries & sautéed vegetables	12
Coq au vin	Chicken cooked with shallots, mushrooms, lardons & red wine served with tagliatelle pasta & sautéed vegetables	16

Kids

Chicken Nuggets	Chicken nuggets with French fries	7
Sausages & Mash	Pork sausages with mashed potato	8
Penne Pasta	Penne pasta with tomato sauce & parmesan	6

Desserts

Coconut Custard	Baked coconut custard with caramelized ginger	4
Mango Sticky Rice	Sticky rice cooked in coconut cream with fresh mango	4
Tapioca	Tapioca cooked in coconut milk with seasonal fruit	4
Ice-cream (2 scoops)	Vanilla, Chocolate, Coconut or Coffee	5

Lao Tasting Plate for One \$14

Khai Phen	Dried Mekong River weed served with chilli sauce
Sin Doot	Sun dried buffalo meat with lemongrass & sesame seeds
Nem Jeun/ Nem Deep	Spring roll with pork & vegetables served fresh or fried
Khao Khob	Crisp rice cakes with eggplant dip
Coconut Rice	A small bowl of coconut rice with sour pork
Papaya & Green Salad	Green papaya, green mango, carrots, fresh herbs, lime dressing & peanuts
Mango Sticky Rice	Sticky rice cooked in coconut cream with fresh mango

Lao Set Menu for Two (\$25 per person)

To start

Khai Phen	Dried Mekong River weed served with chilli sauce
Sin Doot	Sun dried buffalo meat with lemongrass & sesame seeds
Nem Jeun/ Nem Deep	Spring roll with pork & vegetables served fresh or fried
Soup Tom hom prak I leud	Fresh local herbs cooked with betel leaf & chicken

Main course

Khanab paa	Grilled Mekong River fish wrapped in banana leaf with green papaya & green mango salad
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Or

Praneng kai	Chicken & minced pork cooked in coconut milk
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Dessert

Tapioca	Tapioca cooked in coconut milk with seasonal fruit
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Or

Mango Sticky Rice

Sticky rice cooked in coconut cream with fresh mango



Satri House Restaurant Menu

Opening hours

Breakfast 7:00 - 10:30 am

Lunch 11:30 am - 4:00 pm

Dinner 4:00 - 9:30 pm

