



Satri House



Opening hours

Breakfast 7:00 am - 10:30 am

Lunch 11:30 am - 4:00 pm

Dinner 4:00 pm - 9:30 pm





STARTERS

		USD
KHAI PHEN	Deep-fried seasoned Mekong Riverweed coated in Sesame seeds	4
SIN DOOT	Sun-dried Buffalo Meat with Lemongrass & Sesame seeds	4
KHAO KHOB	Crispy Rice Cakes with Eggplant Dip	4
NEM JEUN	Fried Spring Roll with Pork, Egg, Vegetables & Local Fresh Herbs	5
NEM DEEP	Fresh Spring Roll with Egg, Vegetables & Local Fresh Herbs	5
NEMJEUN JE' (V)	Fried Vegetarian Spring Roll with Egg, Mushrooms, Spring Onion & Local Fresh Herbs	5
TASTING PLATTER	Khai Phen, Sin Doot, Khao Khob and Nem Deep	9





SOUP

		USD
LAO FEU	Buffalo broth, Rice Noodles, Pork or Chicken, Bean Sprouts, Fresh Herbs & Lime	5
TOM KHA KHAI	A Fragrant soup with Chicken, Coconut cream, Galangal	7
SATRI GAZPACHO (V)	Dragon fruit, Tomato, Cucumber & Local Fresh Herbs	7
PUMPKIN SOUP (V)	Traditional Pumpkin Soup with Cream	6

SALADS

MADAME LAMPHOUNE SALAD	Chicken, Green Papaya, Green Mango, Carrots, Fresh Herbs, Lime Dressing & Peanuts	9
SALAD SOM OH	Grilled Fish, Pomelo, Salad Green, Cashew nuts, House Dressing	9
NIAM SALAD	Luang Prabang Salad – Eggs, Lettuce, Watercress, Tomatoes, Cucumber, Fried Garlic, Fried Shallot, Fresh Herbs, Lao Dressing	7





NOODLES, RICE & PASTA

		USD
NEM THADIEU	Authentic Crispy Fried Coconut Rice, Sour Pork Salad with Vegetables	7
LAAP KAI/ LAAP MOO	Traditional Minced Meat Salad with Fresh herbs (Pork or Chicken)	7
KHAO PHAT KAI/ MOO	Fried Rice with Chicken or Pork	7
YOUR CHOICE OF SPAGHETTI	Carbonara or Fresh Tomato Sauce or Mushroom Sauce	7
PENNE PASTA (V)	Penne, Fresh Tomato Sauce, Spice Mix, Parmesan	6

SANDWICH

SATRI SANDWICH	Chicken, Bacon, Boiled Egg, Fresh Tomato, Cheddar Cheese served with French Fries	7
BAGUETTE SANDWICH	French Baguette, Chicken, Cheese, Fresh Tomato, Lettuce, Mayonnaise	7





MAINS

		USD
PRANENG KAI	Minced Pork wrapped in Chicken cooked in Coconut Milk	10
GAENG PHET BHET NYUNG	Duck Red Curry with Pineapple	10
SAI OUA MOO	Luang Prabang Pork Sausage, Spicy Beans, Steamed Cabbage	8
OUA SI KRY	Minced Pork with Fresh Herbs cooked in Lemongrass, Spicy Beans, Steamed Cabbage	9
KHANAB PAA	Grilled Mekong River Fish wrapped in Banana Leaf, Green Papaya & Mango Salad	10
<i>The above are served with Rice Choice of Rice - Steamed Rice or Mountain Sticky Rice</i>		
MEKONG RIVER FISH SKEWERS	Grilled Mekong River Fish Skewers, Lao Basil, French Fries	10
PERCH FILLET	Perch Fillet, White Butter Sauce, Sautéed Vegetables, Mashed Potato or French Fries	11
PORK FILLET MIGNON	Pork Fillet Mignon, Mustard Sauce, Sautéed Vegetables, Mashed Potato or French Fries	11
COQ AU VIN	Slow Braised Chicken in Red Wine & Brandy, Crisp bits of Bacon, Carrots, served with Tagliatelle	16





KIDS

		USD
CHICKEN NUGGETS	Chicken Nuggets, Mash Potato	6
FISH AND CHIPS	Deep Fried Battered Fish, French Fries	6

DESSERTS

MANGO STICKY RICE	Black Sticky Rice cooked in Coconut Cream, Fresh Mango, and served with Warm Coconut Sauce	4
PANNA COTTA	Coconut Panna Cotta with French Mango	4
ICE CREAM (2 SCOOPS)	FLAVOUR – Vanilla, Chocolate, Coconut, Coffee	4





LAOTIAN TASTING MENU – FOR ONE - \$14 per person

KHAI PHEN

Deep-fried seasoned Mekong Riverweed coated in Sesame seeds

SIN DOOT

Sun-dried Buffalo Meat with Lemongrass & Sesame seeds

NEM JEUN / NEM DEEP

Fried Spring Roll with Pork, Egg, Vegetables & Local Fresh Herbs
Fresh Spring Roll with Egg, Vegetables & Local Fresh Herbs

KHAO KHOB

Crispy Rice Cakes with Eggplant Dip

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Crispy Rice Cakes with Eggplant Dip

COCONUT RICE

Authentic Crispy Fried Coconut Rice with Sour Pork Salad

GREEN PAPAYA & MANGO SALAD

Green Papaya, Mango, Carrots, Fresh Herbs, Lime Dressing, Peanuts

MANGO STICKY RICE

Black Sticky Rice cooked in Coconut Cream, Fresh Mango, and Warm Coconut Sauce





LAOTIAN TASTING MENU – FOR TWO - \$25 per person

KHAI PHEN - Deep-fried seasoned Mekong Riverweed coated in Sesame seeds

SIN DOOT - Sun-dried Buffalo Meat with Lemongrass & Sesame seeds

NEM JEUN / NEM DEEP - Fried Spring Roll with Pork, Egg, Vegetables & Local Fresh Herbs
- Fresh Spring Roll with Egg, Vegetables & Local Fresh Herbs

SOUP TOM HOM PRAK LEUD – Fresh Local Herbs cooked with Chicken and Betel Leaf



KHANAB PAA - Grilled Mekong River Fish wrapped in Banana Leaf, Green Papaya & Mango Salad

Or

PRANENG KAI - Minced Pork wrapped in Chicken cooked in Coconut Milk



TAPIOCA – Tapioca cooked in Coconut Milk & Seasonal Fruits

Or

MANGO STICKY RICE - Black Sticky Rice cooked in Coconut Cream, Fresh Mango, Warm Coconut Sauce

