



## ETHNIC MENU

CALAO RESTAURANT

### Follow the Journey

and discover our selection of Ethnic dishes.

Laos is a multi-ethnic country, the Lao Loum are majority in Luang Prabang and on the country riversides. The other ethnic groups live mostly in the highlands.

Visit the TAEC - the Traditional Arts and Ethnic Centre of Luang Prabang and discover Lao amazing cultural diversity.

In collaboration with them, we developed a menu featuring the emblematic dishes of Akha, Khmu, Hmong, Tai Dam or Tai Lu people.

Let yourself be tempted by our A la Carte Selection or an Ethnic Sampler.

In collaboration with



# ETHNIC SELECTION

10	Pork and Fermented Bean Dip – Tai Dam Specialty	38.000
	Une sauce à base de tomate servie avec des légumes vapeur- <i>Option Veg</i> A Tomato-based Dip served with steamed vegetables- <i>veg. option available</i>	
13	Mushroom Stew – Khmu Specialty	44.000
	Un ragoût de champignons frais et séchés, gingembre et basilic A thick Stew of fresh and dried Mushrooms, ginger and basil	
15	Stir Fried Green Beans – Hmong Specialty	33.000
	Haricots verts légèrement croquants, frits à l'ail et salés Crunchy Green Beans lightly stir-fried with garlic and salt	
16	Pork Belly and Leafy Green Stew – Hmong Specialty	33.000
	Poitrine de porc mijotée pendant plusieurs heures pour créer un mélange de doux, sucré et amer Simmered for hours to create a mix of <b>sweet, sour and bitter</b> flavors	



17	<p><b>Clear Vegetable Soup</b> – Hmong Specialty</p> <p> Bouillon de Légumes très clair aux saveurs douces et amères, sans épices ajoutés</p> <p><b>Sweet and Bitter Greens</b> in a clear water broth no added spices</p>	33.000
18	<p><b>Minced Pork and Carrots</b> – Tai Lue Specialty</p> <p>Émincé de porc et carottes sauté avec des herbes aromatiques</p> <p>Stir-fried with Aromatic Herbs</p>	38.000
20	<p><b>Vegetables Soup "Phak"</b> – Tai Lue Specialty</p> <p> Légumes blanchis assaisonnés aux herbes fraîches, gingembre et poivron</p> <p>Blanched Vegetables seasoned with fresh <b>herbs, ginger, and chili</b></p>	28.000
21	<p><b>Fried Rice</b> – Tai Lue Specialty</p> <p> Riz légèrement frit aux champignons et aux germes de soja</p> <p>Lightly fried with <b>Mushrooms and fermented Soybeans</b></p>	28.000
22	<p><b>Chicken Stew "Or"</b> – Tai Lue Specialty</p> <p> Ragoût de poulet aux épices de bois et poivron</p> <p>Seasoned with <b>Spicewood and Chili</b></p>	38.000



# ETHNIC SAMPLERS

130.000 kips  
Per person

## ETHNIC MENU

Chicken Stew - Tai Dam Specialty

Stir-fried Green Beans - Hmong Specialty

Minced Pork and Carrot - Tai Lue Specialty

Clear Vegetable Soup - Hmong Specialty

Sticky Rice  
Fresh Fruit Salad

## ETHNIC VEGETARIAN MENU

Tomato and Fermented Soybean Dip - Tai Dam Specialty

Vegetables "Soup Phak" - Tai Lue Specialty

Wild Mushroom Stew - Khmu Specialty

Clear Vegetable Soup - Hmong Specialty

Fried Rice - Tai Lue Specialty

Sticky Rice  
Fresh Fruit Salad

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