

The Apsara - Dinner Menu

First Courses

Carrot, lemongrass and coconut soup.	3.00
Cream of Cauliflower soup spiced with roasted cumin	3.00
Slightly spicy prawn and green papaya salad with a chilli and coconut dressing	6.50
Watercress, nashi pear, blue cheese and walnut salad	4.50
Lao Spring Rolls served with a sweet dip and fresh herbs.	3.50
Luang Prabang buffalo sausages served with fresh ginger, peanuts and garlic.	4.00
Fish salad Lao style with roasted rice powder, chilli, mint and coriander	5.00
Thai roasted aubergine salad with tomatoes, bean shoots, peanuts, chilli, mint and coriander.	4.50
Warm caramelised Onion tart with basil pesto	4.00

Main Courses

Fried Panin Fish stuffed with lemongrass and served with a garlic, tamarind and lime sauce (For two persons).	12.00
Stir Fried Chicken with chilli jam, cashew nuts and basil leaves.	6.50
Braised fillet of local river fish served with a tomato and saffron butter sauce	7.50
A local dish of chicken cooked with exotic green leaves, apple aubergine and flavoured with dill.	7.00
A red curry of pumpkin and vegetables served with roasted peanuts.	6.00
(the above dishes are served with steamed rice)	
Lemongrass and coriander fishcakes served with a tomato and basil sauce.	7.00
Penne with a cherry tomato sauce, fresh basil and real parmesan	6.50
Braised pork belly on roasted pumpkin with aubergine chutney and star anise broth	9.00
Grilled fillet steak served with a peppercorn sauce, French Fries and green salad.	7.00
Pumpkin gnocchi with a rich Bolognese sauce topped with real parmesan	7.00
Tagine of young goat braised with prunes and served with cous-cous and citrus fruit salsa	8.50

Side Orders

Wok-fried mixed vegetables with Oyster sauce	3.00
Tomato, spring onion and basil salad with balsamic and olive oil dressing	3.00
French Fries	2.50
Mixed green leaf salad	2.50

Desserts

Coconut, almond and lime cake with a sauce made from local plums	3.50
Bananas flamed in Rum with Honey and Ginger ice-cream	4.50
Homemade Profiteroles with chocolate sauce	4.00
Poached Nashi pear in lime and ginger syrup served with coconut Ice-cream and a Lao crispy popadum	3.50
Tapioca with fresh mango, coconut cream and palm sugar	3.50
Coconut pannacotta with a spiced pineapple sauce	4.50
A selection of sorbets (Lime, pineapple starfruit, banana and cinnamon)	3.00
Or Ice-creams (Honey and Ginger, vanilla, chocolate, coconut)	3.00

Digestifs

Cognac – Camus VSOP	5.00
Hennessy XO	9.00
Armagnac du Busca	4.50
Calvados Transieres	4.50
Crème de Menthe, Cointreau, Grand Marnier	3.50
Baileys, Poire Williams	3.50
Grappa	3.00
Glenfiddich 18 year old Single Malt	7.00
Laphroaig 10 year old Single Islay Malt	6.00
Lao Coffee small pot (1 cup)	1.00
Lao Coffee medium pot (2+ cups)	2.00
of Tea – Earl Grey, English Breakfast, Jasmine, mint, camomile, Lao Tea	2.00

