

Tasting Menu I

Entree

ປາເຄິງແຕງໂມ,ປາເຄິງປິ່ນ,ໝາກແຕງໂມ,ຈຽວຫອມບົວແຕງ,ຂ່າປັ້ງບົດ

Watermelon, ground Mekhong river fish with crispy shallots and roasted galangal powder

* Paste Bangkok's signature entrée

ຂະໜາບກຸ້ງໃຫ່ຍກະທິອິບແຫ້ງ,ກະທິນຸ້ມ,ໜ້າຂະໜາບກຸ້ງໃຫ່ຍ

Classical Twin layered coconut cream wafers topped with a traditional spiced King prawn relish

Main

ແກງສົ້ມປານິນໃສ່ຂ່າ ຫົວສີໄຄ ໝາກເຜັດ ກະບີ ປາແດກ ນ້ຳອ້ອຍແລະໃບໝາກຂາມອ່ອນ

Sour River Fish Soup with lemongrass, chili, sugar cane, shrimp paste and fermented fish sauce (pa dek). Finished with young tamarind leaves.

ຍ່າສະລັດຫຼວງພະບາງ,ໃສ່ຜັກນ້ຳ ໄຂ່ນົກກະທາ ສົ້ມໄຂ່ປາ ແລະສາລ່າຍກອບ

LuangPrabang salad with Asian watercress, salted quails egg, cured fish eggs and crispy sea kelp.

ຂົ້ວສົ້ມຜັກ, ຂົ້ວກະລໍ່າບົດອງ,ເຫັດໝັກເກືອ,ຜັກບົວດອງ,ຂາໝູຢາງແລະນ້ຳດອກຂົງດອງ

Stir fried pickled cabbage, salt cured mushrooms, fermented onion shoots, Smoked pork knuckle and white ginger flower vinegar.

ແກງກະລໍ່າເປັດແຕງແບບລາວໃສ່ເປັດອິບ,ເຄື່ອງເທດ,ຫົວສີໄຄປັ້ງ,ກະທຽມດອງແລະໝາກເລັ່ນບົດ

A recreation and slight reinvention of the classic recipe for Laos Duck Curry- Kalee Ped (Laos version) created by the polymath Phia Sing.*

*Phia Sing in addition to being the chef at the Royal Laos Court was Master of Ceremony, a skilled physician and a renowned naturalist, in all a true Renaissance man.

Or

ອາຫານຈານພິເສດຂອງຮ້ານ“Paste Bangkok” ແກງກະລໍ່າເຫຼືອງປູມ້າ,ດອກແຄ,ຜົງຂີ້ມັນ

Paste Bangkok 's signature curry; smoky southern yellow curry of blue swimmer crab, hummingbird Flowers & turmeric.

*Paste Bangkok's signature curry

DESSERT

385,000 Kip / person-minimum 2people required

All prices are subject to 10% service charge and 10% government tax

Tasting menu II

Entree

ປາເຄິງແຕງໂມ,ປາເຄິງປິ່ນ,ໝາກແຕງໂມ,ຈຽວຫອມບົວແຕງ,ຂ່າບຶ້ງບົດ
Watermelon, ground Mekhong river fish with crispy shallots and roasted galangal powder
* Paste Bangkok's signature entrée

ເຂົ້າໂຄບນົກກະທາອົບ,ເຄື່ອງປຸງກະລີ້,ຜັກຫອມແປ້ນ,ເມັດໝາກຈັນປິ່ນ.
Roasted quail, nutmeg, curry paste and sawtooth coriander served on crispy rice crackers

Main " Or Lam"

ເອາະຫຼາມໄກ່ຕ່ອກ

A clear curry of slow braised guinea fowl. scarlet gourd, sakaan vine
and edible rattan

ຢ່າໝາກເຂືອຂຶ້ນໝັກເກືອ

ຊີ້ນສະຫວັນ ດອກກະຈຽວ ໝາກສີດາໝັກ ໃສ່ນ້ຳໝາກຂີ້ຫູດ ແລະ ໃສ່ເຄື່ອງເທດ
Salad of cured eggplant, air dried buffalo, ginger flower with kaffir lime juice,
guava and dry spice mix

ກະດູກຄ້າງໝູແຈ່ວຂ່າ

Coal grilled and marinated pork loin with galangal relish. Smoked fish,
roasted eggplant, dry spices and herbs

Lon SomMuu

ຫຼ້ອນສີ່ມໝູຮຸ່ມໝູສາມຊັ້ນ,ກະທິເຄື່ອງ,ປຶ້ງໝາກເພັດໃຫ່ຍ,ໝາກກະທັນ,ໄຂ່ປາສີບົວ,ຢວກກ້ວຍ
Slow braised pork belly in herb infused coconut cream, roasted banana chili,
Sour plum, pink fish roe and banana stalk.

ຂະໜາບເຫັດລວມມິດ,ເຄື່ອງເທດ,ຊອສເຕົາຫຸ້ຍີ້ ແລະ ສາລ່າຍໄກ່

Steamed mixed mountain mushrooms, with red curry paste, fermented bean curd
and kai river weed

DESSERT

Tamarind cheese cake with jasmine tea cream

Or

Coconut noodles

Smoked coconut noodles with palm sugar sabayon, lemon basil seed And dried mango.

418,000 Kip / person- minimum 4 people

Tasting menu III

Entree

ແໜມເຂົ້າໃສ່ອົ່ວສົ້ມ,ຜິວໜາກຂີ້ຫູດ,ນໍ້າຜົກແກງແດງ,ຫົວສີໄຄ,ໄຄແຜ່ນແລະໃບໜາກຍົມ
Crunchy cured rice balls with sour sausage ,kaffer lime zest, red curry paste,
river weed and rose pepper leaf

ຂະໜາບກຸ້ງໃຫ້ຍກະທິອົບແຫ້ງ,ກະທິນຸ່ມ,ໜ້າຂະໜາບກຸ້ງໃຫ້ຍ
Classical Twin layered coconut cream wafers topped with a traditional spiced King prawn relish

ເຂົ້າໂຄບນົກກະທາອົບ,ເຄື່ອງປຸງກະລີ້,ຜັກຫອມແປ້ນ,ເມັດໜາກຈັນປິ່ນ.
Roasted quail, nutmeg, curry paste and sawtooth coriander served on crispy rice crackers

Main

ຍໍາສະລັດຫຼວງພະບາງໃສ່ຜັກນໍ້າ ໄຂ່ນົກກະທາ ສົ້ມໄຂ່ປາແລະ ເຂົ້າຄຽບ
Luang Prabang salad with Asian watercress, salted quails egg,cured fish eggs
and jicama cracker.

“Or Bon Waan”

ເອາະບອນຫວານ,ບອນຫວານ,ກະດູກຂ້າງງົວ,ສະຄ່ານ,ໜາກແຊ່ວ,ຫົວສີໄຄປິ້ງ
A clear curry of Sweet Bon leaves,beef ribs, mouse ear mushrooms , ‘sakaan’ vine
sour plum and grilled lemongrass.

ຮຸ່ມໝູສາມຊັ້ນ,ກະທິເຄື່ອງ,ບຶ້ງໜາກເພັດໃຫ້ຍ,ໜາກກະທັນ,ໄຂ່ປາສີປົວ,ຢວກກ້ວຍ
Slow braised pork belly in herb infused coconut cream,roasted banana chili,
Sour plum,pink fish roe and banana stalk.

ອາຫານຈານພິເສດຂອງຮ້ານ“Paste Bangkok” ແກງກະລີ້ເຫຼືອງປູມ້າ,ດອກແຄ,ຜົງຂີ້ມັນ
Paste Bangkok ‘s signature curry; smoky southern yellow curry of blue swimmer crab,
hummingbird Flowers & turmeric.
*Paste Bangkok’s signature curry

ຂະໜາບເຫັດລວມມິດ,ເຄື່ອງເທດ,ຊອສເຕົາຫຼີ້ ແລະ ສາລ່າຍໄກ່
Steamed mixed mountain mushrooms, with red curry paste, fermented bean curd
and kai river weed

DESSERT

Tamarind cheese cake with jasmine tea cream

Or

Coconut noodles

Smoked coconut noodles with palm sugar sabayon,lemon basil seedAnd dried mango.

462,000 Kip / person -minimum 4 people

All prices are subject to 10% service charge and 10% government tax