FRENCH HERITAGE

WINTER MENU

ENTRÉES

FOIE GRAS TERRINE 24
Quince Paste, Sesame Brioche Toast, Balsamic Reduction

SCALLOP GRENOBLOISE 24
Lemon, Capers, Butter, Crispy Potato, Herb Garden Salad

ROASTED BEETROOT SALAD 16
Buffalo Feta Cheese, Walnuts, Balsamic Dressing

GRILLED GOAT CHEESE SALAD 22
French Goat Cheese "Buche de Chèvre Affinée", Roasted Walnuts, Figs,
Mixed Leaves Honey Mustard Dressing

CHICKEN VOL-AU-VENTS 18
Puff Pastry, Black Truffle, Seasonal Mushrooms, White wine

SOUPS

ONION SOUP 14
Baguette, Comté cheese

TOMATO SOUP 14
Herbs Ricotta Cheese on Baguette

PLAT PRINCIPAUX

TOURNEDOS ROSSINI 48
30-Days Butter Aged "New Zealand Pure South" Beef Tenderloin, Pan-Seared Foie Gras,
Black Truffle, Sautéed Spinach, Creamy Mashed Potatoes, Red Wine Sauce

ENTRECÔTE CAFÉ DE PARIS - BÉARNAISE / AU POIVRE 38
30-Days Bu er Aged "New Zealand Pure South" Ribeye, Fries, Green Leaves,
Gratin Tomatoes, Choice of Béarnaise or Pepper Sauce

VEGAN VEGETARIAN PARTNERS IN PROVENANCE

PRICES ARE IN US DOLLARS AND SUBJECT TO TEN PERCENT SERVICE CHARGE AND TEN PERCENT GOVERNMENT TAX

FRENCH HERITAGE
WINTER MENU

SLOW-ROASTED LEG OF LAMB 30
"New Zealand Pure South" Lamb Leg Stew, Pilaf Rice, Seasonal Vegetables, Mint Sauce

HALF ROASTED CHICKEN 28
Oven Roasted Local Half Chicken, Baked Potatoes, Glazed Carrots Choice of Red Wine Sauce, Béarnaise or Chimichurri Sauce

SEARED MEKONG TILAPIA 28
Black Lentils Stew, Charred Leeks, Baby Carrots, Lemon, Capers, Olives, Herb Garden Salad Fish Stock Gravy

STEAMED CATCH OF THE DAY 26
Beurre Blanc Sauce, Bu er Potatoes, Asparagus, Herb Garden Salad

EGGPLANT GRATIN 22
Roasted Local Eggplants, Comté Cheese, Garlic and Herbs Breadcrumbs

GREEN BARLEY RISOTTO 24
Spinach, Green Asparagus, Green Beans, Broccoli, Roasted Hazelnuts

SIDES

POTATO & ONION GRATIN 10
Comté & Parmesan Cheese

SAUTEED MUSHROOM 8
Seasonal Mushrooms, Garlic, Shallot, Parsley

SEASONAL MIX SALAD 6
Seasonal Local Greens, Lemon Dressing

FRENCH FRIES 8

ROSEWOOD'S PARTNERS IN PROVENANCE

Rooted in respect for local farmers and indigenous agriculture, Rosewood Luang Prabang partners with nearby growers and purveyors to bring the freshest seasonal produce to your plate, from lettuce and watercress from Ban Nadueay's hills, to river weed from Nam Bak, Mekong fish from Ban Phonexay, and organic vegetables from our own garden.

VEGAN VEGETARIAN PARTNERS IN PROVENANCE

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