



WELCOME TO ROOTS & ECO FARM RESTAURANT

Most of the ingredients used in our restaurant are lovingly grown and carefully nurtured in our very own garden, allowing us to serve the freshest flavors and highest quality in every dish.

We believe that everything carries energy. There is an exchange of energy between the farmers who grow our food, the chefs who thoughtfully prepare it, and the team who warmly serves it to you. Even while sharing a meal and drinks together, there is a beautiful exchange of positive energy.

At Farm Table Restaurant, we strive to create an atmosphere of warmth, relaxation, and positive energy where every meal becomes more than simply dining, but a meaningful connection with nature, culture, and memorable experiences.

We sincerely hope you enjoy your time with us as much as we enjoy welcoming you here.

STORY OF THE NAMKHAN

The Namkhan has its own story to tell, shaped by the collective experiences and memories of its past residents. I hope that you enjoy creating your own memories while you are here of those perfect, timeless, cultural experiences and moments that will hopefully last a lifetime!

The Namkhan has been welcoming guests since October 2019 but has been operating as an organic farm since 2016. We attract professionals and volunteers from around the globe, bringing individual skills to the development of the resort and eco farm.



The Namkhan was born from a vision to create a sanctuary where luxury, sustainability, and a deep connection to nature exist in harmony. Nestled along the peaceful Nam Khan River in the enchanting city of Luang Prabang, The Namkhan was designed as an immersive retreat where guests can disconnect from the modern world and rediscover the beauty of simplicity in nature.



Inspired by the rich culture and natural beauty of Laos, our purpose is to create meaningful experiences that nurture well-being while sharing the warmth of authentic Laotian hospitality.

From eco-conscious architecture and locally inspired cuisine to activities that honor the surrounding environment, every detail at The Namkhan reflects our commitment to sustainability and mindful living. Every corner tells a story one of connection, tranquility, and discovery.

More than a resort, The Namkhan is a place where people come to feel inspired, reconnect with nature, and leave with memories that stay with them long after their journey ends.

ROOTS & ECO FARM MENU

TO START

The Namkhan Caesar  	16
Crunchy Romaine Lettuce, Parmesan cheese, crispy bacon, golden croutons, and creamy Caesar dressing.	
Chicken Satay or Pork Satay  	10
Grilled marinated pork or chicken , served with Thai peanut sauce and cucumber relish.	
The Namkhan Farmer's Bowl   	10
Freshly harvested vegetables from our organic farm, celebrating each season's best produce.	
Tomato Bruschetta  	10
Ripe tomatoes marinated in fragrant basil, garlic, and extra virgin olive oil, piled high on toasted homemade bread.	
Chicken or Vegetable Samosa  	10
A popular Indian snack made with perfectly spiced minced meat, potato, onions, garlic, Spring onion, and yellow curry powder. wrapped in samosa pastry and fried until golden and crisp	
French Fries 	8
Crispy potato fries served with homemade formal sauce and mayonnaise.	

TASTE OF LAOS

Chef Moh's Yellow Curry   	17
Lao-style curry with Chicken or Tofu , potatoes, and coconut milk, flavored with yellow curry powder.	
Nem Dip  	9
Rice paper wrapped with fragrant herbs and vegetables, paired with a homemade vinegar. dipping sauce.	
Nem Jeun  	9
Light and crispy fried spring rolls with perfectly crisp and crunchy skin, a tender filling made. with stir-fried cabbage, Chicken or Vegetable mushroom and carrot, and homemade vinegar dipping sauce. (please feel free to enjoy with your hands).	
Tam Mak Hoong 	9
Shredded green papaya salad with chili, lime, dried shrimp, tomatoes, and Lao fermented sauces.	
Laarp   	10
Laarp features minced meat, often Fish, Pork, Chicken or Tofu , seasoned with lime juice, fish sauce, roasted ground rice and fresh herbs, banana flower, chili and fresh vegetables from our organic farm.	

BETWEEN THE BREADS

The Namkhan Burger   	19
Signature burger with bacon, cheese, lettuce, and tomato. Choice of Beef, Chicken, Fish, or Vegetable.	
Club Sandwich 	16
Toasted bread with chicken, bacon, lettuce, tomato, beetroot, fried egg, cheddar cheese, and mayonnaise.	

LIQUID

Cream of Lao Mushrooms   	9
Comforting creamy mushroom soup made from organic garden mushrooms.	
Pumpkin   	8
Rich pumpkin soup with browned onions, garlic, herbs, potato, and pureed pumpkin.	
Beetroot & Yogurt with Black Sesame 	10
A popular, nutritious combination, creamy yogurt, enhanced by the nutty crunch of black sesame seeds and often tahini, garlic, and citrus	
Feu  	9
Lao noodle soup with local herbs and vegetables: onions, garlic, galanga, lemongrass, kaffir lime leaves, Choice of Chicken, Pork or Vegetable.	

THE MAIN EVENT

Chicken Breast 	22
Pan-fried chicken breast served with mashed potatoes, sautéed vegetables, and mushroom sauce.	
Lemon Mint Tilapia Fish 	20
Tilapia with jasmine rice, fresh vegetables, and a lemon butter sauce.	
Super Buddha Bowl   	18
A colorful mix of red beet hummus, quinoa, grilled vegetables, avocado, and farm fresh greens.	
Turmeric Grilled Chicken 	18
Grilled chicken recipe involves marinating boneless skinless chicken thighs in a simple marinade with turmeric that creates a bright beautiful color and wonderful taste	
Steamed Banana Leaf Fish Mousse (Mok Pa) 	18
A Southeast Asian dish consisting of minced fish mixed with curry paste, coconut milk, and herbs, then steamed in banana leaf parcels	
Slow-Roasted Duck Breast 	22
A typically seasoned with salt, pepper, and spices like five spice, and paried with orange sauce.	

RICE & PASTA

Fried Rice   	13
Wok-fried Lao jasmine rice with eggs, mixed vegetables, and your choice of chicken, pork, shrimp, buffalo, or vegetables.	
Buffalo Fried Rice	15
Shrimp Fried Rice	17
Spaghetti Lao Pesto 	18
Homemade basil pesto with aromatic garlic, crunchy pine nuts, and Parmesan cheese to taste.	
Spaghetti Arrabbiata 	18
Al dente pasta tossed in a spicy tomato sauce infused with garlic, red chili peppers, and fresh basil and grated Parmesan cheese to your taste.	
Pad Thai   	16
Flat rice noodles stir-fried with eggs, tofu, dried shrimp, garlic, and shallots. Served with lime wedges, crushed roasted peanuts, and ground chili. Choice of chicken, pork, shrimp, or tofu.	
Shrimp	18

SWEET TOOTH

Fresh Fruit Salad  	8
Seasonal diced fresh fruit drizzled with refreshing orange juice.	
Cake of the Day 	7
Ask our assistant about today's special cake creation.	
Homemade Ice-Cream or Sorbet	7
Choose 2 scoops from coconut, banana, chocolate ice cream, or mango, avocado, or lemon sorbet.	
Mango sticky rice   	8
Sweetness from mango, and black sticky rice, drizzled with sweet coconut milk, Topped with crunchy fried mung beans.	
Classic Brownie	7
Homemade brownies with creamy chocolate frosting and topped with silky chocolate ganache.	
Baked Pineapple with Coconut Ice cream	8
Cream A simple, caramelized made by roasting pineapple slices, spears, or a whole fruit coated in honey, often with butter, cinnamon, and lime juice with coconut ice cream	