

Ma-Der! Ma-Der!

Lao Cuisine by Chef Mary and Phet

Course 1:

Fresh Rolls with Saffron Peanut Sauce
(Yaw Khao)

Course 2:

Fermented Pork (Som Moo)
&
Beef Jerky (Sein Savun & Jeow)
with
Saffron Tomato Dipping Sauce

Course 3:

Wild Mushroom Fiddlehead Salad (Laap Het)
Saffron Dressing

Course 4:

Saffron Lemongrass Chicken (Pieng Gai)
Cucumber & Carrot (Thum)

Course 5:

Caramelized Pork Belly Stew (Thom Khem)
Saffron Sticky Rice (Khao Niew)

Course 6:

Sweet Corn Coconut Tapioca Pudding (Nam Van Sai Lee)
Saffron & Ginger Tea (Nam Sa)