

SEASONAL MENU



BREAKFAST ອາຫານເຊົ້າ

1. BIG BREAKFAST 90K

EGGS YOUR WAY, BACON, TOMATO, MUSHROOMS AND FRESH GREENS SERVED WITH TOASTED BAGUETTE SLICES & A CUP OF AMERICANO OR A CUP OF TEA

2. OMELETTE 65K

FLUFFY OMELETTE WITH FRESH TOMATO, ONION AND A SPRINKLE OF CHEESE SERVED WITH WARM BUTTERED BAGUETTE

3.CHEESY TOMATO CROISSANT 50K

CLASSIC CROISSANT STUFFED WITH CHEESE, TOMATO, SALT AND PEPPER, SERVED TOASTED

4. LAO FUSION BOWL 60K

STIRFRIED SEASONAL VEGGIES TOPPED WITH A FRIED EGG OR TOFU AND PAIRED WITH RICE CRACKERS

5. AVOCADO TOASTIES 75K

BAGUETTE SLICES WITH MAPLE GLAZED SMASHED AVOCADO AND YOUR CHOICE OF SCRAMBLED TOFU OR EGG.

WARMING SOUP ຊຸບ

1. WHOLESOME TOMATO 55K

2. CREAMY PUMPKIN 55K

SANDWICHES ແຊມວິດ

1. LEMONGRASS CHICKEN 70K

2. LEMONGRASS TOFU 60K

3. CHICKEN 60K

4. BACON 60K

5. TUNA 60K

6. AVOCADO 50K

7. OMELET & SCRAMBLED EGG 60K

8. CHILLI TAMARIND TOFU 50K

9. PUMPKIN CARAMELISED 70K

SAUTEED UNTIL GOLDEN AND TOPPED WITH CRISP CUCUMBER, LETTUCE, TOMATO. CHEF'S MADE SAUCE

10. VEGETABLE 45K

MIXED FRIED MUSHROOMS, LONG BEAN, CARROT CABBAGE, ONOIN. CHEF'S MADE SAUCE

PROTEIN & ADD ONS ເພີ່ມໂປຣຕິນ

(+A) TOFU, FRESH/FRIED/SCRAMBLED 15K

(+B) BACON OR (+C) CHICKEN 25K

(+D) TUNA 25K

(+E) EGG (FRIED/SCRAMBLED) 20K

(+F) FETA OR CHEDDAR 20K

(+V) SMASHED AVOCADO 20K

ALL DAY BRUNCH



SOMETHING SWEET ແຜ່ນເຄັກ

- 1.HOUSE PANCAKES

60K
- 1.1 BANANA CHOCOLATE & COCO CREAM

1.2 MANGO PASSIONFRUIT

1.3 PINEAPPLE COCONUT CREAM

1.4 BUTTER HONEY
2. GRANOLA & FRUIT BOWL

85K
- FRESH SEASONAL FRUITS TOPPED WITH HOUSEMADE

PANDAN-CINNAMON GRANOLA, COCO-CREAM AND MINT
- 3.HONEY BANANA CROISSANT

50K
- TOASTED CROISSANT FILLED WITH BANANA, HONEY &

A SPRINKLE OF CINNAMON
4. DRAGONFRUIT BLISS BOWL

75K
- TOPPED WITH SEASONAL FRUITS, HOUSEMADE

PANDAN-CINNAMON GRANOLA AND COCO-CREAM.
5. I’M A CHOCAHOLIC BOWL

85K
- TOPPED WITH PEANUT BUTTER, BANANA

AND HOUSEMADE PANDAN-CINNAMON GRANOLA.
6. PANDAN COCONUT BOWL

85K
- TOPPED WITH BANANA HOUSEMADE PANDAN-

CINNAMON GRANOLA, & A DRIZZLE OF CHOCOLATE

ADD (30A) MATCHA OR (30B) COFFEE 15K
7. FRESH FRUIT SALAD

55K
- TASTY MIX OF FRESH SEASONAL FRUITS WITH HONEY

AND FRESH MINT

SWEET EXTRAS

- (+S1) SEASONAL FRUIT (MIXED, OR CHOOSE)

20K
- (+S2) PEANUT BUTTER

15K
- (+S3) COCO-CREAM

20K
- (+S4) HOUSE GRANOLA

5K
- (+S5) OREOS

5K

BAKED GOODS & DESSERT

ຂອງຫວານ

1. CROISSANT

30K
2. BANANA CAKE

35K
3. BROWNIE COCOA

40K
4. PAIN AU CHOCOLAT

40K
5. CARROT BREAKFAST MUFFIN

40K
6. MANGO STICKY RICE

55K
7. SOFT CHOCOLATE CAKE

45K
8. CHOCOLATE MUFFIN

40K

PASTA ພາສຕ່າ

1. ZESTY CHIVE CARBONARA

110K
- CHIVE INFUSED CARBONARA WITH BACON AND

CARAMELISED ONION TOPPED WITH PARMESAN.
2. RUSTIC MARINARA CHICKEN

85K
- RUSTIC TOMATO SAUCE WITH GARLIC OLIVE OIL,

CARAMELISED ONION, TOMATO, MUSHROOMS AND

LONG GREEN BEANS. CHICKEN
3. VEGETABLE PASTA

80K
- RUSTIC TOMATO SAUCE WITH GARLIC OLIVE OIL,

CARAMELISED ONION, TOMATO, MUSHROOMS AND

LONG GREEN BEANS, BLACK OLIVES, PEPER
4. CREAMY PUMPKIN PASTA

85K
- A VELVETY PUMPKIN SAUCE INFUSED WITH GARLIC,

ONION AND COMBINED WITH SAUTEED MUSHROOMS

AND MORNING GLORY.
5. GARLIC & OLIVE OIL

75K
- CLASSIC AND SIMPLE, TOASTED GARLIC, OLIVE OIL, AND

SALT WITH SAUTEED CHERRY TOMATOES AND

MUSHROOMS. (17A) ADD CHILLI.
6. CLASSIC BOLOGNESE

105K
- MINCED BEEF COOKED IN OUR RUSTIC MARINARA

SAUCE AND SERVED WITH GRATED CHEESE ON TOP.

SALADS ສະລັດ

1. NONG KHIAW LOCAL SALAD

50K
2. PUMPKIN NOODLE SALAD

75K
3. GREEK SALAD WITH FETA

85K
4. TUNA SALAD

75K
5. AVOCADO SALAD

65K



LAO FOOD

SINGLE DISH ອາຫານຈະນາດຽວ

1. STIR FRIED HOLY BASIL WITH PORK/ CHICKEN/ TOFU STIR-FRIED HOLY BASIL, GARLIC, CHILIES, FRIED EGG SERVED WITH STEAM RICE	59K
2. CLASSIC FRIED RICE WITH PORK/ CHICKEN/ TOFU STIR-FRIED RICE WITH EGGS, GARILC, VEGETABLES, FRIED EGG	59K
3. PAD THAI WITH PORK/ CHICKEN/ TOFU STIR-FRIED RICE NOODLES BEAN SPROUTS, PEANUTS, AND TAMARIND SAUCE.	59K
4. NONGKHIAW PAYAYA SALAD A LOCAL VARIATION OF GREEN PAPAYA SALAD WITH FRESH PAPAYA, CHILI, GARLIC, LIME, TOMATOES, PEANUTS, AND A MIX OF FISH SAUCE AND FERMENTED FISH SAUCE	45K

FEELING PECKISH ຂອງແກ້ມ

1. BUTTER GARLIC BREAD	45K
2. BASIL BRUSCHETTA	55K
3. FRENCH FRIES	55K
4. FRESH SPRING ROLLS	50K
5. TUNA MELT	60K
6. FRIED WINGS & CHILLI TAMARIND SAUCE	60K
7. SPICED NUTS & BANANA CHIPS	45K
8. SPICED PEANUTS	25K

DRINKS



COFFEE ກາເຟ

HOT/ICED

YOUR CHOICE OF DAIRY, COCONUT OR SOY MILK.

ESPRESSO	30K/35K
AMERICANO	30K/35K
LATTE	40K/45K
CAPPUCCINO	40K/45K
ORANGE BLACK COFFEE	45K
HONEY LIME BLACK COFFEE	40K/45K
MOCHA	40K/45K
MACHIATTO	40K/45K
EXTRA SHOT	10K

SPECIALTY ເຄື່ອງດື່ມພິເສດ

HOT/ICED

THESE ARE COFFEE FREE.

YOUR CHOICE OF DAIRY, COCONUT OR SOY MILK.

NO SWEETENER UNLESS REQUESTED.

100% CACAO CHOCOLATE	40K/45K
MATCHA LATTE	40K/45K
PANDAN LATTE	40K/45K
MATCHA PANDAN LATTE	40K/45K
THAI MILK TEA	30K/35K
GREEN TEA MILK	30K/35K

LAO STYLE SHAKES ນ້ຳປັ່ນ

Typical Lao style smoothies with dairy milk and sweetened with sugar. Choose 1-2 fruits for the Fresh Fruit Shake.

LAO BLUEBERRY SHAKE	40K
LAO STRAWBERRY SHAKE	40K
LAO FRESH FRUIT SHAKE	40K

FRUITY GOODNESS ນ້ຳປັ່ນໝາກໄມ້

FRESH AND NATURAL, NO SWEETENER UNLESS REQUESTED.

CHOOSE YOUR SMOOTHIE BASE: DAIRY MILK, COCONUT MILK, SOY MILK, COCONUT WATER OR WATER.

1. MANGO SMOOTHIE	40K
2. PINEAPPLE SMOOTHIE	40K
3. AVOCADO SMOOTHIE	45K
4. BANANA SMOOTHIE	35K
5. DRAGON FRUIT SMOOTHIE	40K
6. MIXED FRUIT SMOOTHIE	45K
8. LIME & MINT CRUSH	40K

FRESH JUICES ນ້ຳໝາກໄມ້ສົດ

1. LIME	35K
2. ORANGE	40K
3. PINEAPPLE	40K
4. WATERMELON	40K
5. PASSIONFRUIT	40K

TEA ນ້ຳຊາ

HOT/ICED/POT

ALL PRICES INDICATIVE OF A SINGLE CUP.

GREEN TEA	25K/30K/35K
BLACK TEA	25K/30K/35K

HERBALS

GINGER TEA	25K/30K/35K
LEMONGRASS TEA	25K/30K/35K
ROSELLA TEA	25K/30K/35
BALE FRUIT TEA	25K/30K/35
BUTTERFLY PEAFLOWER	25K/30K/35
PEPPERMINT TEA	25K/30K/35

(NOT LOOSE LEAF)

ALCOHOLIC DRINKS



ALCOHOLIC BASICS ເຫຼົ້າທົ່ວໄປ

WHISKY PEPSI/MAX	90K
WHISKY SODA	90K
VODKA LIME SODA	90K
RUM & PEPSI/MAX	90K
GIN & TONIC	90K
CAMPARI SODA	90K
CAMPARI ORANGE	90K
ANY SPIRIT + ANY SODA	90K

SPIRITS & LIQUERS

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LAO LAO	25K
SMIRNOFF VODKA	70K
GORDON’S GIN	70K
SALSA TEQUILA	50K
BACARDI WHITE RUM	70K
MALIBU COCONUT RUM	50K
JOHNNIE WALKER RED WHISKY	70K
JOHNNIE WALKER BLACK WHISKY	70K
AGUACANA CACHAÇA	70K
TRIPLE SEC	50K
CURACAO	50K
KAHLUA COFFEE LIQUER	70K
BAILEYS	70K

WINE ວາຍ

BOTTLE OF CABERNET	500K
BOTTLE OF SAUVIGNON	500K
BOTTLE OF CHARDONNAY	500K
GLASS OF HOUSE RED	80K
GLASS OF HOUSE WHITE	80K

BEERS & CIDERS ເບຍ

BEERLAO BOTTLE 330ML	30K
BEERLAO BOTTLE 640ML	40K
BEERLAO CAN 330ML	25K
BEERLAO CAN 500ML	30K
BEERLAO DARK/GOLD	40K
BEERLAO GREEN/IPA	35K
LUANG PRABANG	35K
SOMERSBY	35K

APPLE, WATERMELON OR BLUEBERRY

APERTIFS ເຫຼົ້າທີ່ມີທາດເຫຼົ້າຕ່ຳ

CAMPARI	70K
MARTINI ROSSO	70K
PASTIS ANAÏS	70K

SOFT ເຄື່ອງດື່ມ

WATER 600ML/1500ML	10K/15K
TONIC	25K
PEPSI	25K
7UP	25K
SODA WATER	25K
ITALIAN SODA	40K

STRAWBERRY, KIWI, LYCHEE, BLUEBERRY, ORANGE OR
BLUE HAWAII SYRUP WITH ITALIAN SODA WATER

COCKTAILS



CLASSICS ປະເພດເຫຼົ່າ

MOJITO	85K
PIÑA COLADA	90K
CUBA LIBRE	85K
CAIPIRINHA	90K
WHISKY SOUR	85K
MARGARITA	85K
TEQUILA SUNRISE	85K
CAIPIROSKA	95K
BLACK/WHITE RUSSIAN	90K
GIN RICKEY	85K
SINGAPORE SLING	85K
MAI TAI	85K
NEGRONI	95K
B52	90K
MOSCOW MULE	90K

CAFFEINE & SPIRITS ຄອກເທວທີ່ມີຄາເຟອິນ

COFFEE NEGRONI	100K
Espresso, Gin, Vermouth, Campari with a citrus finish.	
ESPRESSO MARTINI	100K
Espresso, Vodka, Kahlua, Dash of Sugar Syrup	
TEQUILOCO COCO	100K
Espresso, Tequila, Kahlua, Coconut Milk, Cinnamon	
COCONUT ESPRESSO	100K
Espresso, Malibu Rum, Kahlua, Coconut Milk	

SIGNATURE ເຄື່ອງດື່ມຊຶກເນເຈີ

THE TRIO	100K
Vodka, Triple Sec, Kiwi Syrup, Lime, Ginger, Soda	
LOUISE	100K
Vodka, Triple Sec, Strawberry Syrup, Lime, Mint	
AYLA	96K
Cachaça, Gin, Lime Juice, Mint & Lychee Syrup	
CINNAMON WHISPER	90K
Black Special Whisky, Triple Sec, Orange Zest	
PANDAN PARADISE	100K
Malibu, Bacardi, Coconut Milk	
ROSELLA COCKTAIL	85K
Vodka, Rosella Tea, Sugar	
TAMARIND TANGO	85K
Vodka, Tamarind Juice, Sugar Syrup	
TOM FIZZ	85K
Gin, Fresh Orange Juice, Lime, Soda	

COCKTAIL ORDER 1, GET 1 FREE ຄອກເທວ 1 ແຖມ 1

LAORITA	100K
Lao Whisky, Blue Curacao, Lime Juice, Sugar yrup	
LAOJITO	100K
Lao Whisky, Lime Juice, Mint, Sugar Syrup, Soda	
LAOCOLADA	100K
Lao Whisky, Fresh Pineapple, Malibu, Coconut Milk	
LAO WHISKY SOUR	100K
Lao Whisky, Lime Juice, Sugar Syrup	
LAO PASSION	100K
Lao Whisky, Passionfruit, Lime & Sugar Syrup	

FROZEN FUSIONS ເຫຼົ້າປັ້ນ

BASIL LIME CRUSH	90K
Gin, Lime, Basil & Sugar Syrup	
CHILL-A-RITA	90K
Tequila, Triple Sec, Lime & Sugar	
ISLAND BLISS	90K
Bacardi, Pineapple, Coconut Syrup, Coconut milk	
MINTY FREEZE	90K
Bacardi, Lime, Mint, Sugar.	
TROPIC SWIRL	90K
Bacardi, Mango, Pineapple, Lime, Coconut Syrup.	

SABAIDEE – NEW MENU



SPECIALTY SHAKES ນ້ຳປັ່ນ

1. COOKIES & CREAM SHAKE 50K

OREOS, BANANA, COCONUT MILK, ALMOND SYRUP
SPICE IT UP: ADD CACAO - 5K
COFFEE OR MATCHA - 15K

2. TROPICAL BLISS 50K

MANGO, DRAGONFRUIT, PINEAPPLE AND FRESH LIME WITH COCONUT WATER.

3. BANANAS FOR CHOCOLATE 50K

CACAO, BANANA, COCOMILK & PEANUT BUTTER.
SPICE IT UP: ADD ORANGE OR STRAWBERRY SYRUP

4. MATCHA PANDAN SHAKE 55K

MATCHA, PANDAN, BANANA, MANGO, COCONUT MILK. SPICE IT UP: ADD MINT

5. DO YOU LIKE PIÑA COLADA 50K

PINEAPPLE, MINT, BANANA, COCONUT MILK, LIME. MAKE IT SWEET: ADD LYCHEE SYRUP

COCKTAIL FAVOURITES

ຄອກເທວທີ່ລູກຄ້ານິຍົມ

PANDAN PARADISE	100K
TAMARIND TANGO	85K
TEQUILOCO COCO	100K
BASIL LIME CRUSH	90K
LAOPASSION	80K
AYLA	96K
COCONUT ESPRESSO	100K

A LITTLE ABOUT US ກ່ຽວກັບພວກເຮົາ

The Trio Bar is our way of keeping Nong Khiaw in the hands of locals.

Started by three friends from nearby villages who came together with a dream to create something special for our community, the Trio bar is proud to be a Lao-owned business.

As more businesses in town were taken over by foreign investors, we knew we had to act.

For us, Nong Khiaw isn't just home – it's our heart. That's why we're dedicated to bringing local talent back, offering jobs and training in hospitality.

For years this piece of land was an uncared for dumping ground and so we petitioned to rent it from the government in order to protect and preserve the bridge watchtower on our property.

Built throughout 1976 until 1978, this tower served as a watchtower for the bridge and was even used as a holding cell at times. It holds an important piece of our town's history, and together with our community, we're excited to be in process of revamping the area to showcase this unique story for everyone to appreciate.

We're only new in town and excited to share our creations with you! We hope to offer you a memorable experience here in Nong Khiaw and your feedback is important to us as we continue to grow and improve.

If you enjoyed your experience with us, we'd be grateful if you could leave us a review to help future travellers find their way here. Your support means the world to us.

Thank you for being part of our journey!



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COCKTAIL FAVOURITES

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TAMARIND TANGO 85K

TEQUILOCO COCO 100K

BASIL LIME CRUSH 90K

LAOPASSION 80K

AYLA 96K

COCONUT ESPRESSO 100K

