



ຄົວລາວ  
**KUALAO**  
RESTAURANT

**IN THE MEDIA**  
Champa Holidays Magazine



42 ອາຫານລາວໃນປະຈຸບັນ / LAO FOOD TODAY



*Signature dish*

Stewed fish (Or pa), stewed vegetable with meat (Or lam), chili fish sauce (jeo) with Boiled vegetables (Jeo Pa Dae, Pak Louk), steamed fish (Mok pa), fried vegetables (Kao Phak), sling roll and Laos dessert. Special side dish: Matsutake Mushroom, Fried bird (Nok Ant) and bee (Tor) from Xiengkhouang province.



ຮູ້ໜ້າ ອາຫານລາວ  
ດັ່ງເດີມ “ຄົວລາວ”

The Place

ເມື່ອໄດ້ຍິນຄຳວ່າ “ຄົວລາວ” ຫຼາຍຄົນຄັ້ງຄັ້ງທີ່ຈຳເປັນເປັນການອາຫານດັ່ງເດີມທີ່ເປີດມາແຕ່ປີ 1993 ໂດຍ ທ່ານນາງ ມະໂນລາ ດາລາວົງ ເປັນເຈົ້າຂອງ ແລະ ດ້ວຍສິດສຳຄັນທີ່ມີຕົວຕໍ່ສິນເອກະລິກສະເພາະບວກກັບສະຖານທີ່ເພາະສິນດັ່ງຜູ້ໃຈກາງເມືອງໃນເສື່ອນສະໄໝຝັ່ງທີ່ເກົ່າແກ່ ທີ່ເຮັດໃຫ້ຫຼາຍຄົນສູງໄຫຼ່ຢາກຈະມາລອງຊົມບັນຍາກາດແບບພິເສດນີ້. ພາຍໃນຫ້ອງກວ້າງຂວາງສາມາດຮອງຮັບແຂກໄດ້ຫຼາຍແລະ ມີຫ້ອງໂຖງທີ່ສາມາດຮອງຮັບບຸກຄົນລົງຊະໜາດນ້ອຍເລີຍອີກ.

ດ້ວຍສິດສຳຄັນອາຫານລາວອັນເພີ່ມທີ່ຫຼາຍຄົນໄດ້ຊົມແລ້ວຕິດໃຈສັ່ງຄືນລາວ ແລະ ຕ່າງຊາດພ້ອມກັບການບັນເລງດົນຕີເລີຍເມືອງລາວສົດໝາກສິນ. ແມ່ນທີ່ຈະຂໍແນະນຳ ແມ່ນພາສາລາວທີ່ປະກອບມີ: ເອາະປາ, ລາບໝູ, ໄສ່ອົດຫລວງພະບາງ, ແຈ່ວບອງ, ຜັກລອກ, ຫມົກໄກ້, ຄົວເລັກ, ຍີ່ຈິນ... ທີ່ເຫັນແລ້ວຊວນໃຫ້ຫນ້າຮັບປະທານ. ຫລື ທ່ານຈະສັ່ງແມ່ນອາຫານລາວອັນດີມີຫລາຍລາຍການກໍ່ດີເຊັ່ນ: ໝູ່ງດາງແຫ (ທີ່ໃຊ້ຊີ້ນໝູ ແລະ ໄສ່ເປັນສິ່ງປະກອບຫຼັກ) ນອກນັ້ນຫາງອາຫານເພີ່ມບໍ່ໄດ້ຮັບລາງວັນຮັບປະທານຈາກທ່ອງທ່ຽວໂລກໃນປີ 2011 ໃນການບໍລິການ ແລະ ເປັນອາຫານທີ່ດີເດີມ.

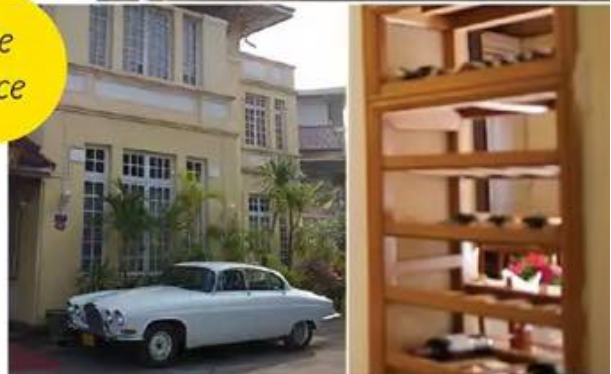
**Kualao**

The restaurant was opened in 1993 by Mrs Manola Daravong in a well-maintained colonial-era building in the city centre. With its reputation for serving authentic Lao food, in a special atmosphere, dining is always a great experience. Its spacious multipurpose interior is ideal for large functions. The excellent food is accompanied by Lao traditional music and dance.

Besides the traditional pa khao platter, Kualao specialties include the much sought after matsutake (a mushroom that grows for just two months a year and must be picked within its seven-day cycle), fried hornets and their eggs, and martins, a little bird from the swallow family. These three delicacies are available only in Xieng Khouang Province. In 2011 Kualao restaurant won an international tourism award for excellence in service.

**Location:** 134 Samsenthai Road, Vientiane  
**Open:** 11.00-14.00 hrs and 18.30-22.00 hrs  
**Tel:** 856-21-214 813; **Fax:** 856-21- 215 777  
[reservation@kualaorestaurant.com](mailto:reservation@kualaorestaurant.com)

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**The traditional pa khao (rattan) platter has exactly nine different dishes:**

mok pa (fish and herbs steamed in a banana leaf); pork lab; Luang Prabang sausage; chili sauce; boiled vegetables; steamed chicken; fried vegetables; spring rolls