

## SOFITEL LUANG PRABANG LAUNCHES FARM-TO-TABLE DINING CONCEPT AT GOVERNOR'S GRILL



Sofitel Luang Prabang has partnered with acclaimed Food and Beverage consultants Avril Production to launch the latest farm-to-table-dining concept at its dining outlet Governor's Grill to give guests an opportunity to explore the exotic taste of Laotian produce.

The restaurant's menu has been revamped to include a selection of Lao and western dishes from locally sourced ingredients. Organic vegetables are gathered from nearby farms and feta is supplied by a local buffalo dairy farm, a socially-responsible enterprise which works with villages in the area to produce a range of sustainable buffalo cheeses and other quality dairy products.

*"Listed as a UNESCO heritage town, Luang Prabang is often described as the 'Jewel in Laos Crown', and the town has managed to preserve its longstanding tradition and charm. With the launch of our farm-to-table-dining concept at Governor's Grill, guests can look forward to savouring a range of international and local dishes infused with the freshest produce from our region,"* said Chin Pitak Norathepkitti, General Manager of Sofitel Luang Prabang.



Signature dishes at Governor's Grill include *tomato and local buffalo feta, twice fried frog legs, baby back pork ribs, Luang Prabang salad, fettuccini with local pork sausage and wild mushrooms, and chicken liver terrine prepared with Lao rum, preserved longan and locally sourced fruits.*



Guests can relish a range of grilled dishes that include *whole Mekong river fish wrapped in banana leaf, grilled local "Sai Oua" Luang Prabang sausages, baby pork ribs marinated with coriander roots and pickled garlic, grilled buffalo tenderloin Lao style, buffalo burger, free-range pork chop with sweet potato.*

*"The partnership with Sofitel Luang Prabang gives us great opportunity to showcase the freshest produce in Laos. We have worked hard over the last few months together with the hotel's culinary team to come up with a farm-to-table menu concept for Governor's Grill from grilled dishes, main dishes to a selection of specialty desserts,"* said Fred Meyer, founder of Avril Production, whose portfolio include award-winning restaurants such as Issaya Siamese Club and Saawaan in Bangkok.

For vegetarians, culinary offerings include *chilled watercress and potato soup, banana blossom salad, eggplant dip and baby corn salad with sticky rice and grilled fresh market vegetables wrapped in banana leaf.*



*“Guest staying at Sofitel Luang Prabang can look forward to savouring a range of new dishes at Governor’s Grill. The new menu offers diners an exciting choice for a taste of local cuisine through this latest addition of the farm-to-table-dining concept. With this conscious effort to source food locally, we are able to contribute and form meaningful partnerships within our community,”* said Kanchan “John” Boupphaphan, Head Chef of Governor’s Grill.

Those with a sweet-tooth can lavish in the Laos *“Phou-Peang” coffee crème brûlée, Luang Prabang Sundae with coconut ice-cream and fresh fruits, lime fruit tart and local banana spring rolls with homemade peanut butter, salted caramel with coconut ice-cream.*

Gourmands who wish to delve a bit deeper into Lao cuisine can also book an insightful four-course Lao cooking class with a visit to the market together with the hotel’s culinary team.

From now until 30 October 2019, enjoy an exclusive *Governor’s Stay* for two in the signature Governor’s Residence with breakfast and set dinner at Governor’s Grill, starting from USD 340++.

For bookings, please contact [H9669@sofitel.com](mailto:H9669@sofitel.com) or call +856 71 260 777

Photos and Hi-res photos links: <https://bit.ly/2MJib23>

### **About Governor's Grill**

Nestled in the UNESCO protected courtyard of Sofitel Luang Prabang, Governor's Grill serves up the best ingredients of Luang Prabang with its farm to table concept. Experience tented dining with attentive service in a colonial atmosphere. Menu highlights such as twice fried frog legs, baby back ribs and buffalo tenderloin provides an exotic culinary journey for any explorer. The restaurant is open daily, all day and provides seating of up to 40 diners.

**[www.sofitel-luangprabang.com/dining/governors-grill-farm-to-table-restaurant](http://www.sofitel-luangprabang.com/dining/governors-grill-farm-to-table-restaurant)**

### **About Sofitel**

Sofitel Hotels & Resorts is an ambassador of modern French style, culture and art-de-vivre around the world. Established in 1964, Sofitel is the first international luxury hotel brand to originate from France with over 120 chic and remarkable hotels in the world's most sought after destinations. Sofitel exudes a refined and understated sense of modern luxury, always blending a touch of French decadence with the very best of the locale. The Sofitel collection includes such notable hotels as Sofitel Paris Le Faubourg, Sofitel London St James, Sofitel Munich Bayerpost, Sofitel Rio de Janeiro Ipanema, Sofitel Washington DC Lafayette Square, Sofitel Sydney Darling Harbour and Sofitel Bali Nusa Dua Beach Resort. Sofitel is part of Accor, a world-leading augmented hospitality group offering unique and meaningful experiences in 4,800 hotels, resorts, and residences across 1100 countries.

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### **About Avril Production**

AVRIL Production's vision and projects always start with the impulse to share. With 7 years' worth of experience in opening successful restaurants with strong identities, we were naturally inclined to help our friends and partners with advice. We look at every hospitality project as a whole, every element having its importance, from the menu to the lighting to the sound design. Our team is made of accomplished specialists, from a wide range of backgrounds; luxury hospitality to standalone restaurants, journalism and startups. Our chefs, F&B Specialists, Graphic designers, PR & Marketing specialist are dedicated to tackle any project, should it be a future opening or an existing operation and assist our clients to make their vision a reality.

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