

NEWSLETTER

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NAKARATH TRAVEL



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Farm to table

Luang Prabang

We are excited to introduce a new experience that brings guests closer to the heart of Lao culture and cuisine.

Together with a warm and welcoming Hmong farmer, we have created a hands-on farm-to-table experience at his family home, about 45 minutes outside of Luang Prabang.

Upon arrival, your guests are welcomed by Farmer Mr. Laut and his family. Guests will learn about daily life on a Lao farm and are invited to take part in farming practices in the garden.

One of the highlights is learning how to make traditional Lao noodles from sticky rice, which is a great introduction to Lao traditions and cuisine. After time spent in the garden, guests sit down for a relaxed garden-to-table lunch, prepared with fresh ingredients picked just moments before and shared together with the family.

Please let us know if you are interested to receive more details about this new farm experience



Kiridara

LUANG PRABANG

The self-described Hilltop Retreat of Luang Prabang, Kiridara, has reopened after a change of ownership and a six-month closure, during which the hotel underwent a full renovation.

Now part of the growing Souphattra Group, the hotel offers 43 rooms and suites, combining contemporary comfort with elegant Lao design, teak floors, and soft neutral tones. Located on a hilltop about 10 minutes from the peninsula, this stylish hotel offers excellent views of Phousi Hill,



especially from the large infinity pool, which forms the centerpiece of the property. The team is attentive and ensures guests are well looked after, whether at the pool, restaurant, or spa.

The lead-in rooms are a bit compact, but the more spacious Deluxe and Premium categories are well designed and offered at a very reasonable price.

The hillside setting may not be ideal for guests who prefer very easy access to their rooms, but for those looking for well-designed accommodation, beautiful views, and strong value, Kiridara can be a very good option.



Guide in Focus: Mr. Ley

VIENTIANE

This month, we're introducing Ms. Houmpheng Bounmy, or Mr. Ley, one of our top guides in Vientiane. Born and raised in the capital, Mr. Ley has outstanding knowledge of his hometown as well as the complex history of Laos. Ley is an excellent guide who will ensure your clients will gain meaningful insights during their visit



Q: Tell us a bit about yourself.

A: My name is Ley and I just turned 48 years old. I was born and raised in the Capital of Vientiane and I now live here together with my family. I am married and we have 3 young children. My hobbies are gardening and reading and I try to go jogging regularly to stay fit.

Q: How long have you been a guide?

A: I have been working as a guide for almost 20 years and I still love it a lot. It is a great opportunity to learn about my country deeper and insightful. It is great to share and exchange my knowledge with guests who are coming from countries all over the world and different cultures.

Q: which Lao dish would you recommend?

A: My favourite Food is 'Mok Paa' which is local river fish, steamed in banana leaves. I also love deep fried river weed and bamboo soup. Lao food is delicious and I welcome all your guests to come and try our tasty dishes!

Q: What is your favorite destination?

A: I love my hometown Vientiane, but my favourite destination in Laos is the mountainous North which is home to colourful ethnic tribes, the ancient plain of jars, scenic mountains & hills and beautiful river cruises on various rivers.

UPCOMING EVENTS

Rocket festival

Various dates

Start of Buddhist Lent

29 July 2026