

Sharing menu

Introducing Our Sharing Menu!

Here, you'll have the chance to expand your taste experiences with a menu designed to be shared with friends. This menu allows you to explore a variety of exciting dishes together in an unforgettable dining experience.

Welcome to a delightful and social meal with us - where it's not just about the food, but about sharing great moments.

To sense, feel, touch, breathe, taste and smell - that is Live Lofoten...



SHARING TABLE

Sharing Table: A minimum of 8 dishes,
for 8-10 people

Price: 990,- per person

Must be ordered 48 hours in advance



Pla Phad Prio wam / Deepfried fish with sweet and sour sauce /Frityrstekt fisk med sursøt saus.

Deep-fried fish served with a flavorful sweet and sour sauce. The crispy fish is paired with a tangy, savory sauce that balances the richness of the fried fish, making it a delightful and vibrant dish full of contrast in textures and flavors.



Price: 119,-NOK

Panang / Pork Curry / svinekjøtt i karri

A rich and creamy Thai curry made with tender meat (usually beef, chicken, or tofu) cooked in a flavorful blend of coconut milk, Panang curry paste, and a hint of lime leaf. The curry has a mild yet aromatic spice level, with a smooth, velvety texture and balanced notes of sweet, savory, and slightly nutty flavors.



Price: 99,- NOK

SALMON TOD NAM PLA / FRIED SALMON WITH FISHSAUCE / STEKT LAKS MED FISKESAUS

Crispy fried salmon served with a fragrant fish sauce. The salmon is perfectly fried to achieve a golden, crunchy exterior, while the fish sauce adds a savory, umami-packed finish, enhancing the rich flavor of the fish.

Price: 105,-NOK



GAI TOD SAMOON PRAI / FRIED CHICKEN WITH HERB / STEKT KYLLING MED URTER

Crispy fried chicken seasoned with a fragrant blend of fresh herbs. The chicken is coated in a flavorful herb mix, giving it a deliciously aromatic taste, while the crispy exterior adds a satisfying crunch. A fragrant, herb-infused dish with a perfect balance of flavors.



Price: 89,-NOK

PLA YANG PHAK LEAD KHAW / GRILLED FISH WITH LETTUCE / GRILLET FISK MED SALAT

Grilled fish served with fresh lettuce. The fish is perfectly grilled, bringing out its natural flavors with a smoky char, and is paired with crisp, refreshing lettuce to balance the richness of the fish. A light and healthy dish that combines savory and fresh elements.



PLA TOD KROB / WHITE FISH FINGER / FISKEPINNER

Crispy fried white fish fillets, served as tender fish fingers. The fish is coated in a light, crunchy batter, creating a satisfying texture with each bite. A simple yet delicious dish, perfect for enjoying with a dipping sauce.



GANG TOD SAUS MAKAM / DEEPFRYD PRAWNS WITH TAMARINDSAUS / FRITYRSTEKTE REKER MED TAMARINDSAUS

A flavorful dish featuring crispy fried ingredients, typically served with a tangy tamarind sauce (Saus Makam). The tamarind sauce provides a sweet, sour, and slightly tangy profile that complements the crispy texture of the fried elements, creating a perfect balance of flavors.



MOO TOS DAD DEAW / SUNDRIED FRIED FORK / SOLTØRKET SVINEKJØTT

Sun-dried and fried pork, offering a unique texture and deep, savory flavor. The pork is dried to enhance its taste, then fried to a crispy perfection. This dish is both flavorful and slightly chewy, providing a satisfying, rustic taste that pairs wonderfully with dipping sauces.



NANG PLA SALMON TOD / FRIED FISHSKIN / STEKT FISKESKINN

Crispy fried fish skin, made from salmon, offering a crunchy and savory snack. The fish skin is fried to perfection, creating a delightful texture that is both crispy and flavorful. It's a popular dish with a rich, salty taste that pairs well with a dipping sauce or can be enjoyed on its own as a snack.



POO PHAD PRIK THAI DAM /STIR- FRIED CRAB WITH BLACK PEPPERSAUCE. STEKT KRABBE MED SORT PEPPERSAUS

Stir-fried crab cooked in a rich and aromatic black pepper sauce. The tender crab meat is perfectly stir-fried with bold, fragrant black pepper, creating a savory and slightly spicy dish. The black pepper sauce adds depth and heat, enhancing the natural sweetness of the crab.



POO PHAD PONG LERARI / STIR-FRIED CURRY CRAB / STEKT KARRI KRABBE

Phad Pong Kari is a flavorful and aromatic stir-fried dish made with crab (often soft-shell crab), a curry-like sauce, and a variety of spices. It is commonly flavored with curry powder, turmeric, and other spices, and often served with a side of rice. The dish is well-loved for its rich taste and tender, juicy crab.



POO NUENG SEE AIW / STEAMED CRAB WITH SOJASAUCE / DAMPET KRABBE MED SJOASAUS

Poo Nueng See Aiw is typically made by steaming crabs (usually hard-shell crabs) until they're perfectly cooked. The crabs are then served with a soy sauce-based dressing, often flavored with garlic, coriander, and sometimes a little sugar or lime for balance.



GAI PAD PRIK PRAO / STIRED-FRIED CHICKEN WITH CHILLIPASTE/ STEKT KYLLING MED CHILLIPASTA

Gai Pad Prik Prao is a vibrant and flavorful dish from Thai cuisine. It's a stir-fry made with tender pieces of chicken cooked with a spicy, savory chili paste, fresh vegetables, and fragrant Thai basil. The dish strikes a balance between heat, sweetness, and saltiness, making it both satisfying and aromatic.



PHAD HO MANG POO / STIRFRY MUSSEL WITH CHILLI / STEKT BLÅSKJELL MED CHILLI

Phad Ho Mang Poo is a delicious and flavorful Thai dish featuring mussels stir-fried in a spicy and savory sauce. The mussels are cooked in a combination of aromatic herbs, chili, and seasoning, creating a vibrant, zesty dish that's full of umami



KHAW PHAD POO / CRAB FRIED RICE / STEKT RIS MED KRABBE

Khaw Phad Poo is a popular and delicious Thai dish where **crab** meat is incorporated into **fried rice** along with various aromatic ingredients and seasonings. The natural sweetness of the crab pairs beautifully with the savory fried rice, making it a comforting and satisfying dish.



WARM SALAD / YAM PLAMAK / YAM CALAMARIS

Yam Plamak are warm thai salads that feature seafood as the main ingredient. These dishes are famous for their vibrant flavors, combining sour, spicy, salty, and sweet elements. They are refreshing yet satisfying, often served as appetizers or side dishes.



PLA MEUK PHAT PRIK KLUEA / STIR FRIED CALAMARI WITH CHILLI AND SALT /

Stir-Fried Calamari with Chili and

Salt is a flavorful, savory Thai dish that combines crispy calamari with a spicy, salty seasoning. The dish is typically quick to prepare and offers a nice balance of crunchy texture from the calamari and heat from the chili. It's perfect as an appetizer or a main dish served with steamed rice.



COD TONGE / TORSKE TUNGE

Cod tongue is a delicacy in many parts of the world, especially in Norway, Iceland, and Newfoundland, Canada. Despite the name, cod tongue isn't actually the fish's tongue; it's a small, tender piece of meat located beneath the fish's jaw, often considered one of the most flavorful and delicate parts of the fish.



Live Lofoten

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