

## MAIN DISHES

### GRILLED (jee)

Marinated meat, grilled until charred & succulent. Found on every street corner of Laos. Served with a spicy dipping sauce. Best eaten with sticky rice.

<b>JEE MOO</b> char-grilled pork skewers	8
<b>SAI GORK LAO</b> fermented Lao sausages	8
<b>SAI OUA</b> herbal northern sausages	8
<b>PING GAI NOI</b> char-grilled poussin	10
<b>JEE KOR MOO</b> char-grilled pork neck	10
<b>YANG SINT JIM JAEW</b> char-grilled beef	10
<b>PLA PAO GLUER</b> salt-grilled whole fish, served with aubergine dip, vermicelli noodles & fresh herbs for 2 or more	17

### CURRY (om)

Laotian curries don't use coconut milk; after all, coconut trees don't grow on land-locked mountainous terrain. Instead, it's packed full of fresh herbs & spices to make your taste buds tingle.

<b>OM GAI</b> free-range chicken spicy soup	11
<b>OM HED BAI YA NANG</b> mixed mushrooms soup add ant's eggs	11 +2

### HOT POT (mor fai)

A spicy & sour soup, eaten all year round. Traditionally served from a communal pot over charcoal to keep the soup (and the house) warm.

<b>TOM ZAAP GAI GNAR DUM</b> free-range chicken soup & toasted black sesame	13
<b>TOM ZAAP GADOOK MOO</b> spicy sour pork ribs	13

### STIR FRIED (pad)

<b>PAD MHEE LAO</b> stir fried lao vermicelli	
pork	9
prawns	9.5
vegetable	8.5

## SALADS

### PAPAYA SALAD (som tumm)

These papaya salads are made in a traditional wooden pestle & mortar, with customisable spiciness level depending on how many chillies you prefer [mild/medium/spicy].

<b>TUM THAI</b> Thai style	9
<b>KAI KHEM</b> salted eggs	9.5
<b>TUM KHOA PHOD</b> sweet corn	9.5
<b>PLA RAA</b> anchovies	9.5
<b>PUU</b> pickled crab	9.5
<b>TUM LAO</b> Lao style	10.5
<b>TUM KORAT</b> Lao style w/ shrimp	9.5
<b>TUM TAAD</b> tray style for 2	15

### SPICY SALAD (soop)

Soop is the art of mixing & balancing the four flavours of Lao food: salty (fish sauce), sweet (palm sugar), sour (lime juice) & spicy (chillies).

<b>SOOP NOR MAI</b> bamboo shoots	7.5
<b>MOO YOR</b> Asian sausage	8.5
<b>MAKHUER YAO</b> char-grilled aubergine	8
<b>NHAM KHAO</b> crispy rice with fermented sausages	9.5

### DRY SALAD (laab)

Laab is a dry salad mix of crunchy toasted rice, whole roasted chillies, mint, fried shallots, spring onions & chilli powder.

<b>TUB WAN</b> boiled liver	8.5
<b>NAM TOK KOR MOO</b> char-grilled pork neck	9
<b>LAAB PED</b> minced duck	9.5
<b>LAAB MOO</b> minced pork	9.5
<b>LAAB PLA</b> deep-fried whole fish with laab sauce [recommended for 2 or more]	17

### SIDES

<b>BEEK GAI TOD</b> deep fried chicken wings	5.75
<b>MALANG TOD</b> herbal fried bugs of the day (seasonal - please ask!)	3.75
<b>RICE (khao)</b>	
<b>KHAO NIEW</b> white   brown sticky rice in banana leaf	3.25
<b>KHAO POON'T</b> rice noodles	3
<b>KHAO JEE</b> grilled sticky rice	3.75

SERVICE CHARGE: a discretionary 12.5% will be added to your bill

ALLERGIES: Some of our dishes may contain traces of allergic ingredients. Not all ingredients are listed, please ask before ordering.

# DRINKS



## HOT TEA

Jasmine | Green | Ginger 3

## COLD DRINKS

**ICED TEA** Lemon | Black | Milk | Pink 3.75

**ICED COFFEE** Black | Milk 3.75

Organic Coconut Water 3.5

Coke | Diet Coke 2.95

## FILTERED WATER [per person]

Still | Sparkling unlimited refill 2

## BEER

Lao | Singha | Chang 4.5

## COCKTAILS

'Sa Bai Dee' Mekhong Iced Tea 7.95

## WINE

### RED

	GLASS	BOTTLE
Grand Cape Shiraz	5.5	19.9
Les Volets Melbec	6.25	22.5
Les Coteaux Cotes Du Rhone Villages	6.5	24.5

### WHITE

Cuvée Jean-Paul Gascogne Blanc De Blancs Sec	5.5	19
II Badalisc Pinot Grigio Venezia	6	22
Wanderlust Sauvignon Blanc	6.95	26

### ROSÉ & PROSECCO

Château L'ermitage 'Tradition' Rosé	6.5	24
Lunetta Prosecco Spumante Brut	5.5	25