

MAIN DISHES

Our dishes are prepared in areas where several allergens are present. All our dishes may contain traces of nuts, gluten or other allergens. If you have an allergy, please speak to the manager and make sure you inform us of your allergy and/or any dietary requirement(s).

Not all ingredients are listed.

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.

JEE MOO char-grilled pork skewers	8
SAI GORK LAO fermented Lao sausages	8
SAI OUA herbal northern sausages	8
PING GAI NOI char-grilled poussin	10
JEE KOR MOO char-grilled pork neck	10
YANG SINT JIM JAEW char-grilled beef	10
PLA PAO GLUER 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.

OM GAI free-range chicken spicy soup	11
OM HED BAI YA NANG 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.

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

STIR FRIED (pad)

PAD MHEE LAO 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].

TUM THAI Thai style	9
KAI KHEM salted eggs	9.5
TUM KHOA PHOD sweet corn	9.5
PLA RAA anchovies	9.5
PUU pickled crab	9.5
TUM LAO Lao style	10.5
TUM KORAT Lao style w/ shrimp	9.5
TUM TAAD 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).

SOOP NOR MAI bamboo shoots	7.5
MOO YOR Asian sausage	8.5
MAKHUER YAO char-grilled aubergine	8
NHAM KHAO 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.

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

SIDES

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

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

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