



Managing Director: Paul Vongjarit - paul@laotablesf.com

Osha Thai Marks 20th Anniversary With New Concept, 'Lao Table'.

Led by renowned San Francisco restaurateur, Lalita Souksamlane.

Transforming Your Dining Experience

For 20 years, Lalita Souksamlane has brought the quintessential Thai culinary experience to San Francisco with Osha Thai. Today, she introduces an entirely new concept. Lao Table takes you deeper into her home region of Northeastern Thailand / Laos, and will offer an authentic experience through Laotian cuisine, with a modern twist.

A One-of-a-Kind Menu

Souksamlane has recreated an array of traditional Laotian style dishes utilizing modern cooking techniques she learned in Thailand. "The cuisine at LAO will go beyond anything I've ever created," says Souksamlane, "I am introducing modern cooking techniques that incorporate authentic ingredients rarely tasted in San Francisco."

Menu Highlights Include : "Koi" Spicy Tuna Tartare with Napa market endive, 5-Spiced Kurobuta Pork Layer prepared on a Steam Charcoal Grill, Wok fried Tamarind Beef, and a delectable dessert menu with selections like Thai iced tea shaved-ice with seasonal topping. Many dishes highlight fresh ingredients sourced from local farmers markets. In addition Lao Table will also offer a unique craft cocktail menu including libations like the "F - Lao'r Cocktail" with Mina Real Mezcal, Fresh Coconut Water, Float of Hamilton 151 Rum and the "Smile Buffalo" with Franklin Vodka, Zen Green Tea, Fresh Mint and Lime Soda w/ Smile Buffalo.

Contemporary Laotian Design

The interior of Lao Table has been designed with contemporary Laotian culture in mind to create a truly authentic experience. The restaurant boasts wallpaper inspired by Laotian textiles, custom woven bamboo chandeliers, and bamboo carved walls. Lao Table encourages diners to adopt the authentic Laotian eating style: Eating by hand. A bowl of water with a floating flower will be placed at each seat, servers will explain how to eat sticky rice by hand and encourage this style of dining.

"I'm transforming the entire dining experience into a more personal affair. I'm excited to take my diners on a culinary adventure through my home region."

- Lalita Souksamlane