LAO TABLE *By Chef Lalita Souksamlane*

Savor the authentic flavors of Laos with a modern flair. Renowned Chef Lalita Souksamlane brings her passion for the bold and complex flavors of her home region to every dish, using contemporary cooking techniques and locally-sourced ingredients to create a unique culinary experience.

ຂອງແຊບ Appetizers

"Tang-Mo" Watermelon & Peanut Salad 14.95
Freshly cut watermelon, peanuts, "Pla-Ra" anchovy juice, toasted rice powder and cherry tomatoes

Wrapping Vegetable Crispy Rolls 15.95
Crispy rolls with glass noodles, shiitake mushroom accompanied with fresh noodles, leafy greens, soft herbs, sweet & sour peanut dip

Fresh Spring Rolls 14.95
(Vegetarian version available)
Fresh rice paper wrapper, pork sausage, Vietnamese mint with Laotian peanut dip

Moo Nam Pla 15.95
Fried pork belly tossed with fish sauce caramel, chili-lime dip

Garlic Wings 17.95
Crispy chicken wings tossed with garlic caramel

Chicken Satay (G) 18.95
Grilled yellow curry marinated chicken satay with curry peanut dip

Grilled Calamari (G) 21.95
Chargrilled whole calamari with sweet chili-lime dip

Koi Tuna 19.95
"Koi" Not so spicy tuna tartare, sweet mango, avocado, soft herbs, egg wontons

LAO Sausage (G) 18.95
Laotian style pork sausage with fresh ginger, toasted peanut, bird's eye chili

Zeen Ping 21.95
Grilled lemongrass marinated beef hanger steak skewers with chili-lime dip

Koi Steak Tartare 21.95
Kobe beef Tartare with fresh lime, kaffir lime, red onion, toasted rice powder, Thai chili accompanied with fresh lettuce, soft herbs, toasted baguette

ຕົ້ມຕົ້ມ Soups

One Size 16 oz.

Tom-Zaab Beef 16.95
Laotian spicy sour soup, 24-hour braised beef brisket, Thai basil, soft herbs

Tom-Yum Chicken 15.95
(Vegetarian version available)
Laotian spicy sour soup, sliced free range chicken, mushroom, soft herbs

ສົດຊື່ນ ເຜັດເຜັດ Salads

"Tum Marg Hoong" Papaya Salad 22.95
(Vegetarian version available)
Spicy papaya salad, prawns, boiled egg, pork sausage, pork chicharron, leafy green, soft-herbs with Laung Pra Bang "Pla-Ra" anchovy dressing

"Surp Nor Mai" Bamboo Shoot Salad 20.95
Shredded bamboo shoot, smoked chili, toasted rice powder, with leafy greens, soft herbs

Crispy Sticky Rice Salad (G) 22.95
Fresh rice paper wrapper, pork sausage, Vietnamese mint with Laotian peanut dip

"Larb Zeen" Beef Lettuce Wrap 23.95
Spicy minced beef flank steak lettuce wrap, toasted rice powder with leafy greens, soft herbs

Larb Duck Pakxe 25.95
Pakxe-style spicy "Maple Leaf Farms" minced duck lettuce wrap, toasted rice powder with leafy greens, soft herbs

Deconstructed Crispy Yellow Fin Tuna Salad 23.95
Laotian-Style crispy tuna salad, granny smith apple, cherry tomatoes, cashew nuts, onion with "YUM" spicy dressing

ໜ້າໜ້າ ຢ່າງຢ່າງ Grilled-Steamed

"Moo Ping" Pork Skewer 24.95
Street style grilled marinated pork skewers, tamarind-chili dip, sticky rice

Kurobuta Pork Belly 31.95
Five spiced Kurobuta pork belly, mustard greens, pickled cabbage, jasmine rice

Sea Bass Clay Pot (G) 39.95
Chilean sea bass (8oz) steamed in red coconut curry, lychee, cherry tomatoes, dill, Thai Basil, jasmine rice

Mok Lao Sea Bass (G) 38.95
Laotian-style steamed Chilean sea bass (8oz) in banana leaf with spicy sticky rice water, soft herbs, jasmine rice

Salmon Steak (G) 27.95
Grilled king-salmon steak (8oz) with wok-fried spicy string bean, jasmine rice

"Nam Som" Grilled Fermented Pork-Chop 28.95
Jasmine rice fermented pork-chop grilled to perfection, served with grilled sticky rice and fresh lettuce & soft herbs

Suae Hong Hai (Crying Tiger Steak) 38.95
"Snake River Farms" Kobe-style beef grilled to perfection, tamarind-chili dip, soft herbs, sticky rice

Gai Yaang Ka-Min (G) 38.95
Grilled turmeric marinated Mary's free range chicken with peanut papaya salad, "Jaow" spicy and sweet chili dip, sticky rice

ແກງຮ້ອນ Curries

Red Curry Chicken 24.95
(Vegetarian version available)
Coconut milk curry, fresh chicken, bamboo shoot, Thai basil with fermented noodles boiled egg, jasmine rice

"LARM" Laotian Jungle Coconut Curry 30.95
Turmeric coconut curry, palm fruit, lemongrass braised Angus beef shank, jasmine rice and leafy greens

Panang Lamb Curry (G) 29.95
Thick coconut milk curry lamb stew, Kaffir lime leaves garnished with cucumber salad, jasmine rice

Green Curry Beef Short Rib 38.95
Braised bone-in beef short rib in coconut green curry, roasted eggplant, Thai basil accompanied with roti pastry

ຜັດຜັດ ໄຟແດງ Woks

Mixed Vegetables 19.95
(Vegetarian version available)
Wok fried assorted vegetable, mushroom, tofu with brown garlic sauce, jasmine rice

Spicy Eggplant 20.95
(Vegetarian version available)
Wok fried purple eggplant, tofu, bell pepper, Thai basil in chili-garlic brown sauce, jasmine rice

Pad Pha Beef (G) 28.95
Wok fried grilled USDA certified beef flank steak, pineapple, green peppercorns, kaffir lime leaves, Thai basil, in spicy "Pha" sauce, jasmine rice

Ka-Pow Lamb 34.95
New Zealand lamb chops grilled to perfection topped with spicy Thai basil sauce and 2-tone rice

Seafood Sizzling Tom Yum 34.95
Wok fried fresh scallops, prawns, calamari with "Tom Yum" smoked chili base, hard herbs served on a sizzling plate, jasmine rice

ໝີ Noodle Bowls

“Khaw Kai” Noodles 21.95
(Vegetarian version available)
Wok fried thick rice noodles, fresh chicken, peanut, beansprouts, lettuce, caramel soy sauce, house Siracha sauce

“Pad Mee LAO" Prawns 24.95
(Vegetarian version available)
Stir fried thin rice noodles, fresh prawns, beansprouts, omelette crepe, crispy tiny prawns garnish accompanied with peanut & lime

Me Ka Ti 24.95
Fresh rice noodles, coconut-peanut chicken stew, boiled egg, fresh greens

Pho Chicken 21.95
(Vegetarian version available)
Fresh rice noodles, pulled chicken, classic clear chicken broth, boiled egg, beansprouts

Pho Duck 26.95
Egg noodles, “Maple Leaf Farms” roasted duck breast, boiled egg, beansprouts accompanied with clear broth

Pho Beef Short Rib 36.95
Fresh rice noodles, braised bone-in beef short rib, herbal beef broth, boiled egg, beansprouts

ເຂົ້າ Rice Bowls

Vegetarian version available

Spicy Thai Basil Chicken 26.95
Wok fried minced chicken, bell pepper, Thai basil, chili-garlic brown sauce, with fried egg, jasmine rice, cucumber consommé

Garlic Pepper Pork 27.95
Wok fried marinated Kurobuta pork, garlic and pepper, with fried egg, house Sriracha, jasmine rice, cucumber consommé

S&P Crispy Pork Belly 27.95
Wok fried house-made crispy pork belly, Salt & Pepper, Kaffir lime leaves, with house Sriracha, fried egg, jasmine rice, cucumber consommé

Pineapple Fried Rice 25.95
Pineapple fried rice, prawns & chicken, cashew, raisins, onion, cucumber garnish

LAO Fried Rice 25.95
Laotian style Thai basil fried rice with minced chicken, fried chicken wings, fried egg

Classic Chicken Fried Rice 20.95
Classic chicken fried rice, egg, tomatoes, onion, cucumber garnish

Khao Nar Ped 26.95
Maple Leaf Farms” roasted duck over rice, boiled egg, honey soy dip, jasmine rice, cucumber consommé cucumber garnish

ລາບໃຫຍ່ For The Table

Lao Table Platter 79.95
Chef Lalita's special selection: Koi steak tartare, “Tom Zaab" hot and spicy beef soup, fried salmon belly, Lao sausage served traditional-style and accompanied with sticky rice.fresh lettuce and soft herbs

Garden Fish 79.95
Our famous garden fish platter. Crispy whole tilapia, beef jerky, Lao sausage, garlic chicken wings, peanut papaya salad and accompanied with vermicelli sticky rice. fresh lettuce and soft herbs

ເຂົ້າຫນົມຫວານ Desserts

“Cha-Yen”
Thai Tea Jumbo Icy 19.95
Grand selection of seasonal and exotic fruits with Thai iced tea shaved-ice and Laotian topping

Mark Mango
(Mango & Sticky Rice) 14.95
Mango sticky rice with cream of coconut and mango icy

Khao Tom Mudd 12.95
Sweet coconut sticky rice & red bean in banana leaf with coconut ice cream in a young coconut shell

Anchovy Sundae 11.95
Sweet Brioche roll, coconut ice cream, brown sugar caramel topped with crispy anchovy garnish

Matcha Lava Cake 17.95
Tailor-Made warm matcha lava cake from beloved @udessertstory with Matcha ice cream and fresh seasonal berries

- **Sticky Rice 5 / Jasmine Rice 5 / Brown Rice 5 / Steam Vegetables 7**
- **Corkage charge $25 per 750ml - 2 bottles per party**
- **A gratuity of 18% may be added for parties of 6 or more**
- **We are not responsible for lost and stolen article**
- **G = Gluten version available**

LAO TABLE
RESTAURANT & BAR

MONDAY-FRIDAY
Lunch 11 am - 3 pm

MONDAY-TUESDAY
Dinner 5 pm - 9 pm

WEDNESDAY-FRIDAY
Dinner 5 pm - 9.30 pm

SATURDAY
Dinner 5 PM - 9.30 PM

---

149 2ND STREET, SAN FRANCISCO CA 94105

415.278.9991

LAOTABLESF.COM

CATERING & SPECIAL EVENTS
PLEASE EMAIL - LAOTABLESF@GMAIL.COM

@LAOTABLE