



FOR THE TABLE ຈານໃຫຍ່



TOD TOD PLATTER 38

Assortment of fried treats:
pork belly Nam-Pla,
crispy calamari,
garlic wings, beef jerky
and Tom Yum fries



LAO LAO PLATTER 79.95

Chef Lalita's special selection:
Koi steak tartare, "Tom Zaab"
hot & 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, Lao sausage,
beef jerky, garlic chicken wings,
peanut papaya salad serve with
vermicelli, sticky rice, fresh lettuce
and soft herbs

APPETIZERS ຂອງແຊບ

FRESH SPRING ROLLS (G) 13.95

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

"TANG - MO" WATERMELON & PEANUT SALAD 14.95

Freshly cut watermelon, peanuts,
"Pla-Ra" anchovy juice, toasted
rice powder and cherry tomatoes



MOO NAM PLA 15.95

Fried pork belly tossed with fish sauce caramel,
chili-lime dip

WRAPPING VEGETABLE CRISPY ROLLS 15.95

Crispy rolls with glass noodles, shiitake mushroom with fresh
noodles, leafy greens, soft herbs, sweet & sour peanut 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

LAO SAUSAGE (G) 18.95

Laotian style pork sausage with fresh ginger,
toasted peanut, bird's eye chili



REFRESHING SALAD ສະຫຼັດເຜັດເຜັດ

"SURP NOR MAI"

BAMBOO SHOOT SALAD 20.95

Shredded bamboo shoot, smoked chili,
toasted rice powder, with leafy greens
and soft herbs



"LUANG PHABANG"

PAPAYA SALAD (G) 20.95

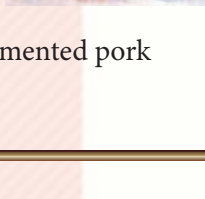
Luang Phabang-Style spicy
anchovy papaya ribbons salad
with tomatoes and green beans



"NAM KHAO"

CRISPY RICE SALAD (G) 22.95

Spicy crispy sticky rice, green herbs, fermented pork
sausage, ginger, red onions, peanut



KOI TUNA (G) 19.95

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

GRILLED CALAMARI 20.95

Chargrilled whole calamari with
sweet chili-lime dip



ZEEN PING 21.95

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

KOI STEAK TARTARE (G) 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



SOUPS ຕົ້ມຕົ້ມ

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 (G) 15.95

(Vegetarian version available)
Laotian spicy sour soup, sliced free range chicken,
mushroom, soft herbs

"TUM MARG HOONG"

PAPAYA SALAD (G) 22.95

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



"LARB GAI"

CHICKEN LETTUCE WRAP (G) 22.95

Spicy minced chicken lettuce wrap, toasted rice powder
banana blossom with leafy greens, soft herb

"NAM TOK"

PORK SHOULDER SALAD (G) 23.95

"Kurobuta" pork shoulder roasted to
perfection tossed with rice powder,
onions, cilantro and mint



GRILLED ປັງປັງ

STEAMED ອົບອົບ

"MOO PING" PORK SKEWER 24.95
Street style grilled marinated pork skewers, tamarind-chili dip, sticky 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 (G) 28.95
Jasmine rice fermented pork-chop grilled to perfection, served with grilled sticky rice and fresh lettuce & soft herbs



CURRIES ແກງຮ້ອນ

RED CURRY CHICKEN (G) 24.95
(Vegetarian version available) Coconut milk curry, fresh chicken, bamboo shoot, Thai basil with fermented noodles boiled egg, jasmine rice

PANANG LAMB CURRY (G) 29.95
Thick coconut milk curry lamb stew, Kaffir lime leaves garnished with cucumber salad, jasmine rice

"LARM" LAOTIAN JUNGLE COCONUT CURRY (G) 30.95
Turmeric coconut curry, palm fruit, lemongrass braised Angus beef shank, beef tendon, jasmine rice and leafy greens



"OMM" WILD DUCK CURRY 30.95
Spicy duck clear curry, Thai eggplants, dill with chili spicy broth, sticky 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



WOKS ຜັດຜັດ

MIXED VEGETABLES (G) 19.95
(Vegetarian version available) Wok fried assorted vegetable, mushroom, tofu with brown garlic sauce, jasmine rice

SPICY EGGPLANT (G) 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 (G) 34.95
Wok fried fresh scallops, prawns, calamari with "Tom Yum" smoked chili base, hard herbs served on a sizzling plate, jasmine rice

GAI YAANG KA-MIN (G) 38.95
Grilled turmeric marinated Mary's free range chicken with peanut papaya salad, "Jaow" spicy & sweet chili dip, sticky rice



SUAE HONG HAI (CRYING TIGER STEAK) 38.95
"Snake River Farms" Kobe-style beef grilled to perfection, tamarind-chili dip, soft herbs and sticky 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

SEA BASS CLAY POT (G) 39.95
Chilean sea bass (8oz) steamed in red coconut curry, lychee, cherry tomatoes, dill, Thai Basil, jasmine rice

NOODLE BOWLS ເຝີ-ໝີ່

"KHAW KAI" NOODLES (G) 21.95
(Vegetarian version available) Wok fried thick rice noodles, fresh chicken, peanut, beansprouts, lettuce, caramel soy sauce, house Sriracha sauce

"PAD MEE LAO" PRAWNS (G) 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 (G) 21.95
(Vegetarian version available) Fresh rice noodles, pulled chicken, 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 with herbal beef broth, boiled egg, beansprouts

RICE BOWLS ເຂົ້າ

CLASSIC CHICKEN FRIED RICE (G) 19.95
Classic chicken fried rice, egg, tomatoes, onion, cucumber garnish (Vegetarian available)

PINEAPPLE FRIED RICE (G) 25.95
Pineapple fried rice, prawns & chicken, cashew, raisins, onion, cucumber garnish (+\$2 for prawn only)(Vegetarian available)

SPICY THAI BASIL CHICKEN (G) 26.95
(Vegetarian version available) Wok fried minced chicken, Thai basil, bell pepper, chili-garlic brown sauce, with fried egg, jasmine rice, cucumber consommé

KHAO NAR PED 26.95
"Maple Leaf Farms" roasted duck over rice, boiled egg, honey soy dip, jasmine rice, cucumber consommé, cucumber garnish



GARLIC PEPPER PORK 27.95
(Vegetarian version available) 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 and cucumber consommé

VIENTIANE FRIED RICE (G) 27.95
"Kurobuta" pork shoulder roasted to perfection served over Lao sausage fried rice and tamarind-chili dip



- Sticky Rice 4 / Jasmine Rice 4 / Brown Rice 4 / Steam Vegetables 7
- If you have any food allergy or dietary restriction, please notify server
- Corkage charge \$25 per 750ml - 2 bottles per party
- A gratuity of 18% is applied automatically for parties of 5 or more
- Limit 3 credit cards per table
- We are not responsible for lost and stolen article
- G = Gluten Free version available upon request

MONDAY - FRIDAY
Lunch : 11am-3pm
Dinner : 5pm- 9pm
SATURDAY
Lunch : -Closed-
Dinner : 5pm- 9pm
SUNDAY -Closed-