



FOR THE TABLE ຈານໃຫຍ່



TOD TOD PLATTER 39.95

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



"ORIGINAL LAO" PLATTER 96.95

The Lao's favorite dishes from
fried chicken, larb duck Pakxe,
"Tom Zaab" hot & spicy beef soup,
Lao sausage, pad mee Lao paired
with sticky rice and soft herbs



"LAO LAO" PLATTER 89.95

Chef Lalita's special: "Mok Pla"
steamed herbal Cod, steak tartare,
"Tom Zaab" hot & spicy beef soup,
fried salmon belly, Lao sausage
paired with sticky rice,
leafy greens 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 paired with
vermicelli, sticky rice,
leafy greens and soft herbs

APPETIZERS ຂອງແຊບ

FRESH SPRING ROLLS (GF) 15.95

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

WRAPPING VEGETABLE CRISPY ROLLS 16.95

Home-made crispy rolls with glass noodles, shiitake mushroom with
Fermented noodle, leafy greens, soft herbs, sweet & sour peanut dip

MOO NAM PLA 16.95

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

GARLIC WINGS 17.95

Crispy chicken wings tossed with garlic caramel

CHICKEN SATAY (GF) 18.95

Grilled yellow curry marinated chicken satay
with curry peanut dip

LAO SAUSAGE (GF) 18.95

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

LAO PORK JERKY & CHICHARRÓN 18.95

Served with tamarind dipping



REFRESHING SALAD ສະຫຼັດເຜັດເຜັດ

"TANG - MO" WATERMELON & PEANUT SALAD 16.95

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



"TUM KHAO POD" LAO STREET CORN SALAD 21.95

(Vegetarian version available)

Fresh sweet corn, green apple, cherry
tomatoes, green bean, peanuts,
dried shrimp, salted egg



"SURP NOR MAI"

BAMBOO SHOOT SALAD 20.95

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



"NAM KHAO"

CRISPY RICE SALAD (GF) 22.95

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



"KOI" TUNA (GF) 19.95

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

GRILLED CALAMARI 20.95

Chargrilled whole calamari with
sweet chili-lime dip



"NAM SOM" EDITION 20.95

Laotian-style fermented sour pork loaf
and sausage paired with fresh ginger,
toasted peanuts and bird's eye chili



"KOI" KOBE STEAK

TARTARE (GF) 22.95

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

Serving 2 guests



LAO TOM-YUM (GF) 19.95

Young tamarind "Tom Yum" chicken
soup, soft herbs served in
a chimney hot pot.

TOM-ZAAB BEEF 20.95

Laotian style sour soup, 24-hour braised
beef brisket, Thai basil, soft herbs
served in a chimney hot pot.



"LUANG PRABANG" PAPAYA SALAD (GF) 20.95

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



"TUM MARG HOONG" PAPAYA SALAD (GF) 22.95

(Vegetarian version available)

Spicy papaya salad, prawns,
boiled egg, pork sausage,
pork chicharron, leafy green,
soft herbs with "Pla-Ra"
Laotian anchovy dressing



"LARB DUCK PAKXE" LETTUCE WRAP (GF) 27.95

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



GRILLED ປັງປັງ FRIED ທອດທອດ

“MOO PING” PORK SKEWER 24.95

Street style grilled marinated pork skewers, tamarind-chili dip, sticky rice

“NAM SOM” GRILLED FERMENTED PORK-CHOP (GF) 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 43.95

“Snake River Farms” Kobe-style beef (8oz) grilled to perfection, tamarind-chili dip, soft herbs and sticky rice

“GAI TOD” FRIED CHICKEN 27.95

Laotian-Style fried chicken thigh, crispy garlic-turmeric, sticky rice and traditional “JAEW” smoked chili dip

CURRIES ແກງຮ້ອນ

RED CURRY CHICKEN (GF) 24.95

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

PANANG LAMB CURRY (GF) 29.95

Thick coconut milk curry lamb stew, Kaffir lime leaves garnished with cucumber salad, jasmine rice



“LARM” LAOTIAN JUNGLE COCONUT CURRY (GF) 31.95

Turmeric coconut curry, palm fruit, lemongrass braised Angus beef shank, beef tendon, jasmine rice, 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 (GF) 19.95

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

SPICY EGGPLANT (GF) 20.95

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

“PAD PHA” BEEF (GF) 33.95

Wok fried grilled “Flat Iron 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 (GF) 35.95

Wok fried fresh scallops, prawns, calamari in “Tom Yum” smoked chili & hard herbs, tomatoes served on a sizzling plate, jasmine rice

- 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 (Wine only)
- 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
- GF: Gluten Free version available upon request

“PLA KAMIN”

CRISPY TILAPIA 29.95

Turmeric-garlic marinated fried whole tilapia, sticky rice and Laotian’s “JAEW” smoked chili dip

SALMON STEAK (GF) 27.95

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

SEA BASS CLAY POT (GF) 41.95

Chilean Sea bass (8oz) steamed in red coconut curry, lychee, cherry tomatoes, dill, Thai Basil, jasmine rice



NOODLE BOWLS ຫົ່ມ

“KHAU KAI” NOODLES (GF) 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 (GF) 24.95

(Vegetarian version available) Stir fried thin rice noodles, fresh prawns, beansprouts, omelette crepe, crispy tiny prawns garnish accompanied with peanut, lime & Chili



ME KA TI 24.95

Fresh rice noodles, coconut-peanut chicken stew, boiled egg, omelette crepe, fresh greens



NOODLE SOUPS ເຝີ

PHO CHICKEN (GF) 21.95

(Vegetarian version available) Fresh rice noodles, chicken, clear chicken broth, boiled egg, beansprouts

PHO DUCK 27.95

Egg noodles, “Maple Leaf Farms” smoked 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 (GF) 19.95

(Vegetarian version available) Classic chicken fried rice, egg, tomatoes, onion, cucumber garnish

PINEAPPLE FRIED RICE (GF) 25.95

(Vegetarian version available) Pineapple fried rice, prawns & chicken, cashew nuts, raisins, onions, cucumber garnish (+\$2 for prawn only)

LAO FRIED RICE 27.95

(Vegetarian version available) Laotian style Thai basil fried rice with minced chicken, fried chicken wings, fried egg

SPICY THAI BASIL CHICKEN (GF) 26.95

(Vegetarian version available) Wok fried minced chicken, Thai basil, bell pepper, chili-garlic brown sauce over rice with fried egg, cucumber consommé

KHAO NAR PED 27.95

“Maple Leaf Farms” smoked duck breast over rice, boiled egg, gravy sauce, honey soy dip, cucumber consommé



GARLIC PEPPER PORK 27.95

(Vegetarian version available) Wok fried marinated Kurobuta pork, garlic and pepper over rice with fried egg, house Sriracha, cucumber consommé

S&P CRISPY PORK BELLY 27.95

Wok fried house-made crispy pork belly with salt & pepper, Kaffir lime leaves over rice, fried egg, house Sriracha, cucumber consommé

SEA & LAND 31.95

Garlic caramelized pork belly, headed-on prawns omelet & house chilies Sauce



NEW ITEM!



WAGYU LAO BIBIMBAP

“Authentic Japanese” A5 Wagyu beef(3.5oz) 78.95
“Snake River Farms” Wagyu Beef(8oz) 52.95
grilled to perfection paired with red wine and Wagyu fat fried rice, marinated egg, fried garlic-turmeric, onions, and fresh cucumber.
Served on a hot stone plate