

SALADS

TUMM [papaya salad]

£

Tumm ; to smash

These papaya salads are made in a traditional wooden pestle & mortar, with
customisable spiciness level depending on how many chillies you prefer

TUM THAI	8.50
Thai style	
KAI KHEM	9.50
salted eggs	
PLA RAA	9.50
anchovies	
PUU	9.50
pickled crab	
HOI DONG	9.50
pickled clams	
TUM LAO	10.50
Lao style	
TUM TAAD	15.00
tray style for 2	

SOOP [spicy salad]

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	7.50
bamboo shoots	
MOO YOR	8.00
Asian sausage	
MAKHUER YAO	8.00
char-grilled aubergine	
NHAM KHAO	9.50
crispy rice with fermented sausages	

LAAB [dry salad]

Laab is a dry salad mix of crunchy toasted rice, whole
roasted chillies,mint, fried shallots, spring onions & chilli powder.

TUB WAN	8.50
boiled liver	
NAM TOK KOR MOO	9.00
char-grilled pork neck	
LAAB PED	9.50
minced duck	
LAAB PLA	17.00
deep-fried whole fish with laab sauce for 2 or more	

MAIN DISHES

JEE [grilled]

Jee ; to grill

Marinated meat, grilled until charred & succulent. Found on every street corner of Laos. Served with a spicy dipping sauce.

Best with sticky rice.

JEE MOO	8.00
char-grilled pork skewers	
SAI GORK LAO	8.00
fermented Lao sausages	
SAI OUA	8.00
herbal northern sausages	
PING GAI NOI	10.00
char-grilled poussin	
JEE KOR MOO	10.00
char-grilled pork neck	
YANG SINT JIM JAEW	10.00
char-grilled beef	
PLA PAO GLUER	
salt-grilled whole fish,served with aubergine dip,vermicelli noodles & fresh herbs for 2 or more	10.00

OM [curry]

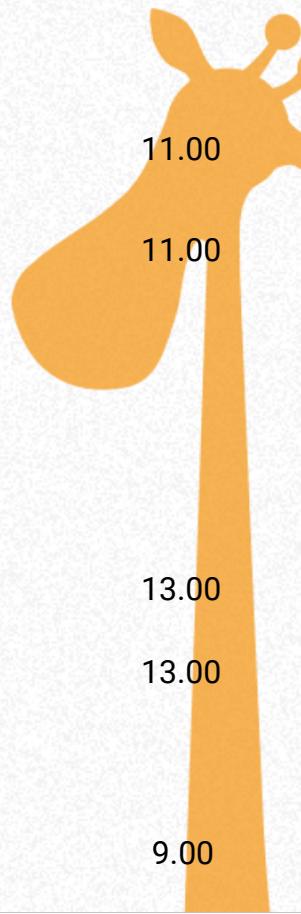
Laotian curries don't use coconut milk; afterall, coconut trees don't grow on a land-locked mountainous terrain. Instead, it's packed full of fresh herbs & spices to make your taste buds tingle.

OM HED BAI YA NANG

mixed mushrooms soup
with ant's eggs +2.00

OM GAI

free-range chicken spicy soup 11.00



MOR FAI [hot pot]

Mor ; pot

Fai ; fire

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

TOM ZAAP GADOOK MOO

spicy sour pork ribs

PAD [stir fried]

PAD MHEE LAO

stir fried lao vermicelli

9.00

SIDES

KHAO NIEW white brown sticky rice in banana leaf	3.00
KHAO POON'T rice noodles	3.00
KHAO JEE grilled sticky rice	3.75

how to order the perfect lao meal?

A Laotian meal is all about the joy of sharing. A typical meal is made up of an array of dishes from each group to be had with sticky rice or noodles. For two guests, we recommend at least two salads & two main dishes. For larger groups, one salad & one chargrilled dish per person, & at least a curry or a hot pot to share.

Don't forget our Beer Snacks on the Drinks menu!

ALLERGIES: most of our dishes are spicy and may contain traces of allergic ingredients, please ask before ordering.

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

