

STARTERS

Papaya Salad (GF) (N) Green papaya, carrot, garlic, peanuts, lime, tomatoes, tamarind, fish sauce	55
Vietnamese Chicken Salad (GF) (N) Chicken, white cabbage, laksa leaves, mint, peanuts, fried onion	65
Chicken Satay (N) Peanut sauce	65
Beef Bao Marinated in five spices	85
Tuna Tacos (R) Spring onion, sesame seeds, fried shallot, wasabi mayo	75
Crispy Garlic Prawns (GF) Spicy mayo	75
Beef Phở Soup (GF) Beef tenderloin, rice noodles, spring onion, coriander	70
Tom Yum Goong (GF) Prawns, galangal, lemongrass, mushroom, coriander	75
Summer Vegetable Rolls (V) Button mushrooms, carrot, cucumber, coriander, mint	45
Vegetable Fried Cakes (GF) (V) Carrot, mushroom, onion, rice flour	42

MAIN COURSES

Sweet and Sour Prawns Pineapple, cucumber, onion and tomatoes	185
Steamed Seabass Ginger, soya sauce	185
Grilled Duck Breast Marinated in five spices, honey, garlic, oyster sauce	185
Wok-Fried Black Pepper Beef Beef tenderloin, garlic, celery, capsicum cherry tomatoes, black pepper sauce	175
Massaman Beef Curry (N) Beef tenderloin, potatoes, onion, thunder spices	175

Thai Green Curry Chicken thigh, eggplant, basil, kaffir leaves, galangal, shrimp paste, green chili	155
Cashew Chicken (N) Chicken thigh, onion, capsicum	155
Tofu and Eggplant (V) Tomato sauce	75

All main courses are served with jasmine rice.

SIDE DISHES

Pad Thai (N) Prawns, egg, rice noodles, bean sprouts, tamarind	85
Khao Pad Fried Rice Shrimps, chicken, tomatoes, egg, carrot	54
Broccoli Wok-fried with garlic	35
Pak Choy Wok-fried with garlic	35

DESSERTS

Ice-Cream (3 scoops) (GF) Green Tea / Ginger / Vanilla	38
Grilled Banana (GF) (N) Vanilla ice-cream, peanuts, tapioca pearls	40
Mango Sticky Rice (GF) Sweet mango, coconut milk	48
Molten Chocolate Cake Green tea ice cream	40
Red Ruby (GF) (V) Water chestnuts, mung beans, pandan leaves, coconut milk	40

CHILDREN'S CORNER

STARTERS

Chicken Skewers (GF) (N) Peanut butter, coconut milk	35
Beef Noodles Soup (GF) Mince beef, rice noodles	32

MAIN COURSES

Fried Rice Shrimp or chicken	35
Stir Fried Noodles Chicken, carrot, jelly mushroom	35
Steamed Salmon (GF) With broccoli and steamed rice	40

DESSERTS

Ice-cream (2 scoops) (GF) Green Tea / Ginger / Vanilla	25
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HALF BOARD MENU

**3-course set menu or AED 175.00 credit
on food per adult
AED 87.50 credit on food per child**

STARTERS

Chicken Satay (N) Peanut sauce
OR
Tuna Tacos (R) Spring onion, sesame seeds, fried shallot, wasabi mayo
OR
Summer Vegetable Rolls (V) Button mushrooms, carrot, cucumber, coriander, mint

MAIN COURSES

Thai Green Curry Chicken thigh, eggplant, basil, kaffir leaves, galangal, shrimp paste, green chili
OR
Cashew Chicken (N) Chicken thigh, onion, capsicum
OR
Stir Fried Noodles Choice of Beef, Prawn or Chicken
OR
Tofu and Eggplant (V) Tomato sauce

DESSERTS

Grilled Banana (GF) (N) Vanilla ice-cream, peanuts, tapioca pearls
OR
Red Ruby (GF) (V) Water chestnuts, mung beans, pandan leaves, coconut milk

(GF) Gluten free (N) Contain nuts (R) Raw (V) Vegan

For special dietary requirements or allergies and if you wish to know more about the food ingredients, please ask your server.

All prices are in AED, inclusive of 7% municipality fee, 10% service charge and 5% VAT.

LAO

BEVERAGE MENU

SOMMELIER SELECTION

Please note that our Sommelier Selection menu will not be applicable with any other discount.

WHITE WINE

Bottle


Sauvignon Blanc, Dog Point, New Zealand	470
Albarino, Paco & Lola, Spain 	500
Von Buhl Riesling Trocken, Reichsrat Von Buhl, Germany	550

RED WINE

Bottle

Pinot Noir, Villard, Expression, Chile	420
Merlot-Cabernet Woodthorpe, Te Mata, New Zealand	450
Zinfandel, Murphy Goode, Sonoma County, USA	650

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 Vegan Friendly

LAO'S SIGNATURE COCKTAIL

- Cajun Rum** 81
An excellent drink to open your appetite, infused Havana Club with blend of spices with fresh passion fruit and pineapple.
- MAIgarita** 81
Our version of the classic Margarita with an Asian twist. Infused with Thai basil and muddled fresh kiwi.
- La Hanoi** 81
A fine blend of Japanese sake, Bombay Sapphire and fresh Vietnamese kaffir lime.
- Saigon Driver** 81
A twist on classic Screw Driver with a twist of cinnamon.
- LAO Mojito** 81
A Cuban classic reincarnated, enhanced with a bouquet of fresh herbs.
- Laplanh** 81
Elegant sparkling wine meets sweet Limoncello.
- Cà phê Martini** 81
Cardamom infused espresso with Kahlua.

LAO ICED TEA

- Orange & Cinnamon** 41
Blend of fresh orange juice and strong brewed black tea with spices.
- Watermelon & Basil** 41
Refreshing combination of fresh organic basil and watermelon.
- Passion & Strawberry** 41
Mixing freshly brewed black tea with passion fruit and strawberry.
- Passion & Coconut** 41
Inspired from the tropics. Blend of passion fruit and coconut syrup.

MOCKTAIL

- Appletini** 41
Blending fresh green apple with organic basil and lemongrass.
- Gingerade** 41
A stimulating drink with lemongrass and ginger, topped with ginger ale.

WINES BY THE GLASS

CHAMPAGNE & SPARKLING (125ml)

Laurent-Perrier Brut NV	195
Da Luca Prosecco	75


WHITE (150ml)

Catarratto, ca' di Ponti, Italy	39
Pinot Grigio, Emotivo, Italy	55
Gavi, La Luciana, Araldica, Piemonte, Italy 	60
Riesling, Chateau Ste Michelle, USA 	65
Sauvignon Blanc, Matua Valley, New Zealand	80
Chardonnay, Bourgogne, France	88

ROSÉ (150ml)

Cuvee Henri Fabre Rose, Côtes de Provence, France	70
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RED (150ml)

Nero d'Avola, ca' di Ponti, Italy	39
Bila Haut Rouge, Michel Chapoutier, France 	60
Cabernet Sauvignon, Alamos, Catena, Argentina	70
Pinot Noir, Matua Valley, Marlborough	75

SWEET (100ml)

Sauvignon Blanc, Santa Carolina, Chile 	68
Noble Late Harvest, Nederburg, South Africa	75

CHAMPAGNE & SPARKLING

NON-VINTAGE

Laurent-Perrier Brut	975
Moet & Chandon Brut 	1,265

ROSÉ

Laurent-Perrier Rose Brut	1,880
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SPARKLING

Da Luca Prosecco	375
Simonsig Kaapse Vonkel Vintage 	410

ROSÉ WINES


Cuvée Henri Fabre, Provence, Henri Fabre, France	335
Whispering Angel, Château D'esclans, France 	510

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WHITE WINES

FRANCE

Gentil, Hugel & Fils 	385
Riesling, Hugel & Fils 	530
Sauvignon Blanc, Laroche	345
Bourgogne Chardonnay, Louis Latour, Cote De Beaune	430
Chablis "La Pierrelée", La Chablisienne	500
Sancerre, Pascal Jolivet 	655


AUSTRALIA

Viognier-Marsanne The Hermit Crab, D'arenberg 	345
Sauvignon Blanc Fontaine, Dominique Portet, Victoria	445

CHILE

Sauvignon Blanc, Casa Lapostolle	325
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ITALY

Catarratto, Ca' Di Ponti, Sicily	195
Pinot Grigio, Emotivo Friuli-Venezia Giulia	265
Gavi, La Luciana, Araldica, Piemonte 	295




NEW ZEALAND

Sauvignon Blanc, Matua Valley, Marlborough	395
Sauvignon Blanc, Cloudy Bay	885

SOUTH AFRICA

Sauvignon Blanc, Morgenhof, Stellenbosch	350
Chenin Blanc, Ken Forrester, St 	350
Chardonnay, Vergelegen, Somerset	370

USA

Riesling, Chateau Ste Michelle, Columbia Valley 	325
Sauvignon Blanc Vintner's Reserve, Kendall Jackson, California 	445
Chardonnay Vintner's Reserve, Kendall Jackson, California 	530

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RED WINES

FRANCE

Segla, Château Sègla	1,150
Beaune 1er Cru Theurons, Louis Jadot	1,045
Côtes Du Rhône Rouge, Les Abeilles, Jean-Luc Colombo	440

ARGENTINA

Cabernet Sauvignon, Alamos, Catena, Mendoza 	350
Clos De Los Siete, Michel Rolland, Mendoza	630
Cabernet Sauvignon, Los Aromos, Terrazas De Los Andes, Mendoza	1,095


AUSTRALIA

Shiraz-Viognier, The Laughing Magpie, Mc Laren Vale 	500
Shiraz, Siblings, Leeuwin Estate 	575

CHILE

Merlot, Casa, Lapostolle, Rapel Valley	310
Carmenère Reserva, Caliterra, Colchagua	310
Escudo Rojo, Baron Philippe De Rothschild, Maipo	380



ITALY

Nero D'avola, Ca' Di Ponti, Sicily	195
Montepulciano D'abruzzo, Emotivo 	290
Vertigo, Livio Felluga, Friuli-Venezia Giulia	500

NEW ZEALAND

Pinot Noir, Matua Valley, Marlborough	365
Pinot Noir, Kim Crawford, Marlborough	490

SOUTH AFRICA

Pinot Noir, Meerlust, Stellenbosch 	550
Rubicon, Meerlust, Stellenbosch 	865

SPAIN

La Planta, Arzuaga, Ribera Del Duero	400
La Montesa, Alvaro Palacios, Rioja	550

USA

Syrah, Stonehedge, California	320
Zinfandel, Vintner's Reserve, Kendall Jackson, Mendocino County	510

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 Vegan Friendly

APERITIF

Noilly Prat	40
Ricard	40
Aperol	50
Martini	50
Campari	50

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Beefeater	55
Bombay Sapphire	55
Hendrick's	63
Tanqueray 10	68

VODKA

Russian Standard	55
Absolut Blue	55
Belvedere	90
Grey Goose	90
Beluga Noble	78
Imperium Russian Standard	90

RUM

Bacardi	55
Mount Gay	55
Cachaça	55
Havana Club 3 yo	55
Matusalem Platino	55
Havana Club 7 yo	72

TEQUILA

José Cuervo Tradicional Reposado	65
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SCOTCH WHISKY

Famous Grouse	52
Chivas 12 yo	63
Johnnie Walker Black Label	75

SINGLE MALT WHISKY

Highland Park 12 yo	73
Glenmorangie Original	85

AMERICAN WHISKY

Jim Beam	55
Jack Daniel's	65

COGNAC

Hennessy VSOP	80
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LIQUEUR

Limoncello	40
Frangelico	42
Kahlua	42
Disaronno Amaretto	42
Cointreau	45
Bailey's	50
Benedictine	50
Cherry Heering	55

MINERAL WATER

Hildon, Still 33cl	26
Hildon, Still 75cl	33
Hildon Sparkling 33cl	26
Hildon Sparkling 75cl	33

SOFT DRINK

Coca-Cola, Coca-Cola Light, Sprite, Sprite Light, Fanta	25
Ginger Ale, Tonic Water, Soda Water	
28 Black Classic, 28 Black Acai	30

FRESH JUICE

Orange, Pineapple, Green Apple, Mango, Lemon Mint	36
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BEER & CIDER

Tiger, Singapore	48
Somersby Apple Cider, Denmark	48
Heineken, Holland	50
Peroni, Italy	50
Corona, Mexico	52

SELECTION OF TEA BY NEWBY

DECAFFEINATED TEA

Chamomile 26
A bright yellow cup with a powerful aroma, a floral, grassy taste and mellow finish.

INFUSIONS

Peppermint 26
A rich green cup with the spicy aroma of real peppermint. Cool and intense, with a clean, refreshing finish.

GREEN TEA

Jasmine Princess 26
Sweet and full-bodied with a floral dimension, this award-winning tea is much prized and noted for its silky, lingering finish.

BLACK TEA

Prime Darjeeling 26
A velvety, smooth first flush tea from the gardens of the Himalayas, Prime Darjeeling is one of the Gourmet Collection teas of incomparable quality.

English Breakfast 26
A blend of fine black teas from Asia and Africa. Rich and full-bodied with hints of citrus.

SELECTION OF COFFEE

Espresso 26

Double Espresso 33

Americano 29

Cappuccino 29

Caffé Latte 29