

## STARTERS

<b>Papaya Salad</b> (GF) (N) 🌶️	55
Green papaya, carrot, garlic, peanuts, tomatoes, tamarind, fish sauce	
<b>Seitan Salad</b> (N) 🌱	45
Home-made seitan, five spices, potato, garlic, fresh herbs	
<b>Lab Gai</b> 🌶️	55
Minced chicken, onions, coriander, kaffir leaves, mint, chili	
<b>Beef Bao</b> (3) (D) (N)	85
Marinated in five spices	
<b>Chicken Satay</b> (4) (N)	65
Peanut sauce	
<b>Tuna Tacos</b> (2) (D) (R)	75
Spring onion, sesame seeds, fried shallot, wasabi mayo	
<b>Crispy Garlic Prawns</b> (4)	75
Spicy mayo	
<b>Beef Phở Soup</b> (GF)	70
Beef tenderloin, rice noodles, spring onion, coriander	
<b>Tom Yum Goong</b> (GF)	75
Prawns, galangal, lemongrass, mushrooms, coriander	
<b>Summer Vegetable Rolls</b> (8) 🌱	45
Button mushrooms, carrot, cucumber, coriander, mint	
<b>Fried Vegetable Rolls</b> (4) 🌱	45
Cabbage, spring onion, shiitake mushroom	

## MAIN COURSES

<b>Sweet and Sour Prawns</b> (6) (D)	185
Pineapple, cucumber, bell pepper, onion, tomatoes	
<b>Pad Kee Mao</b> 🌶️	185
Squids, mussels, prawns, onion, capsicum, chili, hot basil	
<b>Steamed Seabass</b>	185
Ginger, soya sauce, coriander, pakchoy, shiitake mushroom	
<b>Wok-Fried Beef</b> (D)	175
Beef tenderloin, garlic, celery, capsicum, cherry tomatoes, black pepper sauce	
<b>Massaman Beef Curry</b> (N) 🌶️	175
Beef tenderloin, potatoes, onion, thunder spices	
<b>Thai Green Curry</b> (GF) 🌶️	155
Chicken thigh, eggplant, basil, galangal, kaffir leaves, green chili	
<b>Kung Pao Chicken</b> (N) 🌶️	155
Capsicum, peanuts, chili paste, onion	
<b>Vegan Shumai</b> (5) 🌱	80
Mushroom, carrot, tofu, tomato sauce Served with vegetable soup	
<b>Tofu and Eggplant</b> 🌱	75
Tomato sauce	

*All main courses are served with jasmine rice.*

## SIDE DISHES

<b>Pad Thai</b> (N)	85
Prawns, egg, rice noodles, bean sprouts, tamarind, spring onion	
<b>Nasi Goreng</b>	85
Beef, chicken satay, prawn cracker, pickled vegetables	
<b>Broccoli</b>	35
Wok-fried with garlic	
<b>Pak Choy</b>	35
Wok-fried with garlic	

## DESSERTS

<b>Ice-Cream</b> (2 scoops) (D) (GF)	25
Coconut / Green Tea / Vanilla	
<b>Grilled Banana</b> (D) (GF) (N)	40
Vanilla ice-cream, peanuts, tapioca pearls	
<b>Mango Sticky Rice</b> (GF) 🌱	48
Sweet mango, coconut milk	
<b>Red Ruby</b> (GF) 🌱	40
Water chestnuts, mung beans, pandan leaves, coconut milk	
<b>Tropical Raindrop Cake</b> (GF) 🌱	40
Roasted soy bean, pandan syrup	

## CHILDREN'S CORNER

### STARTERS

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

### MAIN COURSES

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

### DESSERTS

<b>Ice-cream</b> (2 scoops) (D) (GF)	25
Coconut / Green Tea / Vanilla	

## 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

<b>Chicken Satay</b> (4) (N)
Peanut sauce
<b>OR</b>
<b>Tuna Tacos</b> (2) (D) (R)
Spring onion, sesame seeds, fried shallot, wasabi mayo
<b>OR</b>
<b>Papaya Salad</b> (GF) (N) 🌶️
Green papaya, carrot, garlic, peanuts, tomatoes, tamarind, fish sauce
<b>OR</b>
<b>Fried Vegetable Rolls</b> (4) 🌱
Cabbage, spring onion, shiitake mushroom

### MAIN COURSES

<b>Thai Green Curry</b> (GF) 🌶️
Chicken thigh, eggplant, basil, kaffir leaves, galangal, shrimp paste, green chili
<b>OR</b>
<b>Sweet and Sour Prawns</b> (6) (D)
Pineapple, cucumber, bell pepper, onion, tomatoes
<b>OR</b>
<b>LAO Fried Noodles</b>
Beef, rice noodles, mixed vegetables
<b>OR</b>
<b>Tofu and Eggplant</b> 🌱
Tomato sauce

### DESSERTS

<b>Ice-cream</b> (2 scoops) (D) (GF)
Coconut / Green Tea / Vanilla
<b>OR</b>
<b>Grilled Banana</b> (GF) (N)
Vanilla ice-cream, peanuts, tapioca pearls
<b>OR</b>
<b>Red Ruby</b> (GF) 🌱
Water chestnuts, mung beans, pandan leaves, coconut milk
<b>OR</b>
<b>Tropical Raindrop Cake</b> (GF) 🌱
Roasted soy bean, pandan syrup

(D) Dairy (GF) Gluten free (N) Nuts (R) Raw 🌱 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

## SIPS OF SUMMER

*If you're a fan of Caipirinhas, then you'll flip for our Asian twist on this Brazilian fave. Along with the original lime version, we're infusing our selection of LAOpirinhas with unique Asian flavours such as lemongrass, mint, kaffir lime, ginger and basil for an invigorating burst of freshness.*

<b>Lime LAOpirinha</b>	<b>40</b>
<b>Lemongrass LAOpirinha</b>	<b>40</b>
<b>Mint LAOpirinha</b>	<b>40</b>
<b>Kaffir-lime LAOpirinha</b>	<b>40</b>
<b>Ginger LAOpirinha</b>	<b>40</b>
<b>Basil LAOpirinha</b>	<b>40</b>



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

 Vegan Friendly

## LAO'S SIGNATURE COCKTAIL

**Khao Niao Mamuang** 71  
A delightful tropical cocktail with El Jimador, mango juice and coconut milk.

**Pink Ox** 71  
Perfect combination of Tanqueray, Cherry Heering and Martini Bianco, topped up with Ginger Ale.

**Bangkok Sip** 71  
Amazing balance of Jim Beam, home-made apple shrub and saline solution.

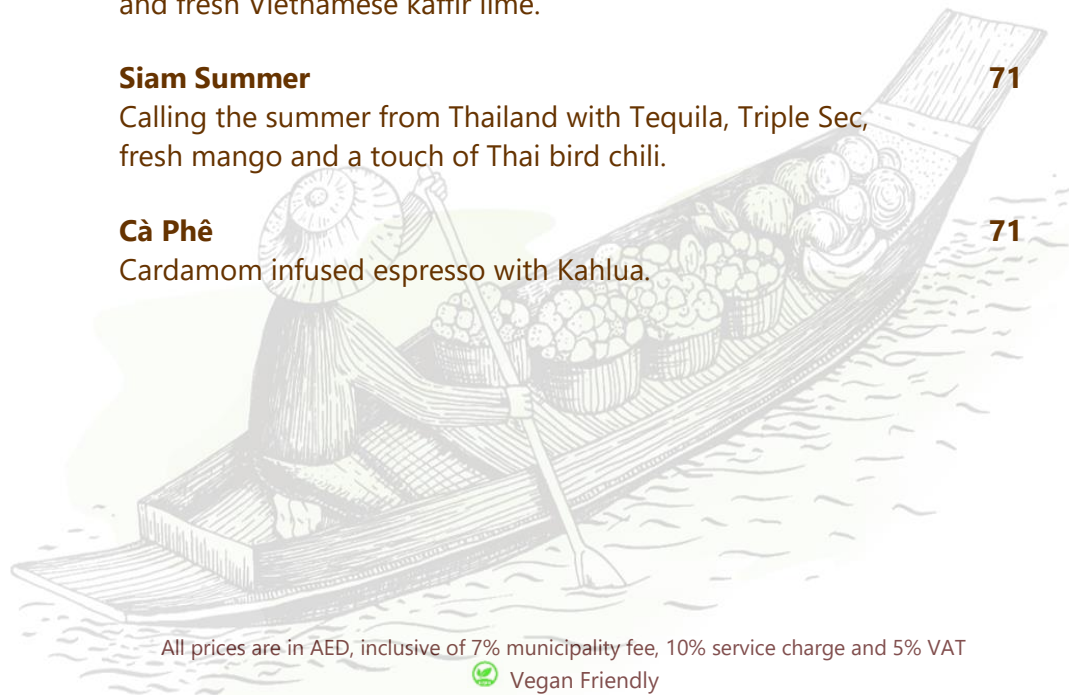
**Trà** 71  
Marriage of Bacardi White and Earl Grey with a hint of Orange Bitter.

**Kung Pao** 71  
An excellent drink to open your appetite, infused Havana Club with blend of spices with fresh passion fruit and pineapple.

**Hà Nội Phố** 71  
Fine blend of Sake, Bombay Sapphire and fresh Vietnamese kaffir lime.

**Siam Summer** 71  
Calling the summer from Thailand with Tequila, Triple Sec, fresh mango and a touch of Thai bird chili.

**Cà Phê** 71  
Cardamom infused espresso with Kahlua.



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

 Vegan Friendly

## WINES BY THE GLASS

### CHAMPAGNE & SPARKLING

Da Luca, Prosecco, Italy	60
Laurent-Perrier Brut NV, France	195

### WHITE

Da Luca, Pinto Grigio, Italy	45
Ken Forrester, Petit Chenin Blanc, South Africa	55
Matua Valley, Sauvignon Blanc, New Zealand	80
Penfolds, Chardonnay, Australia	90

### ROSÉ

Pinot Grigio Blush, Emotivo, Italy	55
M de Minuty, Côtes de Provence Rosé, France	80

### RED

Da Luca, Nero d Avola, Italy	45
Santa Julia, Reserva Malbec, Argentina	65
Altos Ibéricos, Tempranillo, Spain	80
Mud House, Pinot Noir, New Zealand	90

### SWEET

Nederburg, Noble Late Harvest, South Africa	75
---	----



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

 Vegan Friendly

## WHITE WINES

### FRANCE

Gentil, Hugel & Fils 🌱	385
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
Chardonnay, Koonunga Hill, Penfolds	450

### CHILE

Sauvignon Blanc, Casa Lapostolle	325
----------------------------------	-----

### GERMANY

Von Buhl Riesling Trocken, Reichsrat Von Buhl, Germany	550
--	-----

### ITALY

Pinot Grigio, Da Luca	225
-----------------------	-----

### NEW ZEALAND

Sauvignon Blanc, Matua Valley	395
Sauvignon Blanc, Dog Point	590
Sauvignon Blanc, Cloudy Bay	885

### SOUTH AFRICA

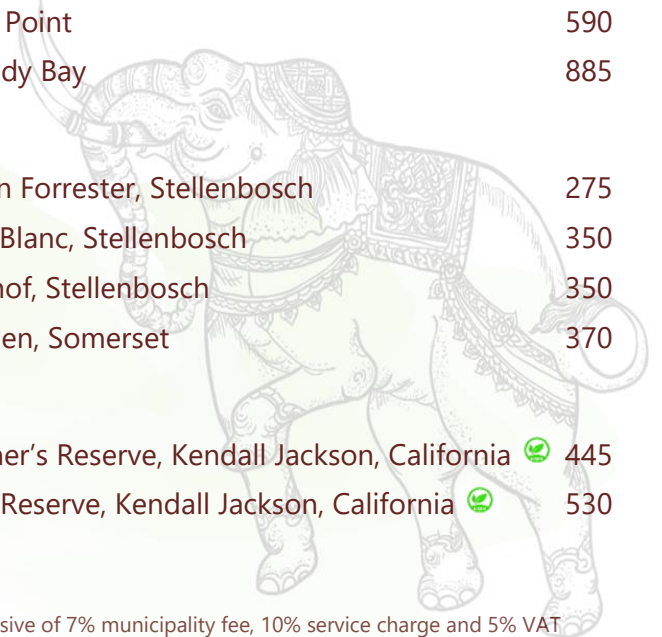
Petit Chenin Blanc, Ken Forrester, Stellenbosch	275
Ken Forrester, Chenin Blanc, Stellenbosch	350
Chardonnay, Morgenhof, Stellenbosch	350
Chardonnay, Vergelegen, Somerset	370

### USA

Sauvignon Blanc Vintner's Reserve, Kendall Jackson, California 🌱	445
Chardonnay Vintner's Reserve, Kendall Jackson, California 🌱	530

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

🌱 Vegan Friendly



## SOUTH AFRICA

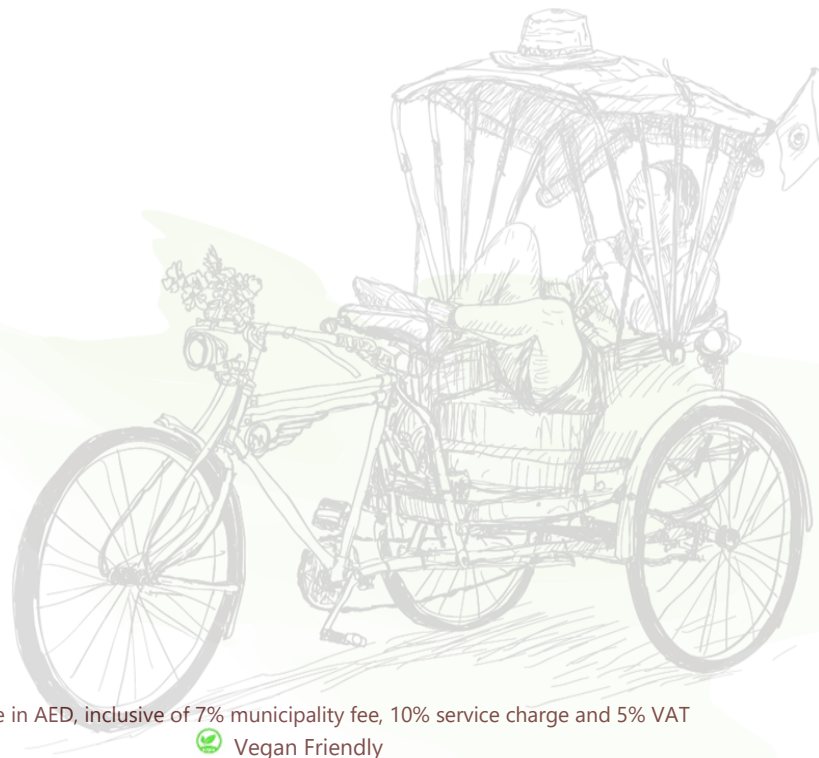
Pinot Noir, Meerlust, Stellenbosch 	550
Rubicon, Meerlust, Stellenbosch 	865

## SPAIN


Rioja, Ibericos, Torres	395
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



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

 Vegan Friendly

## SCOTCH WHISKY

Johnnie Walker Red Label	55
Chivas 12 y/o	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

## IRISH WHISKY

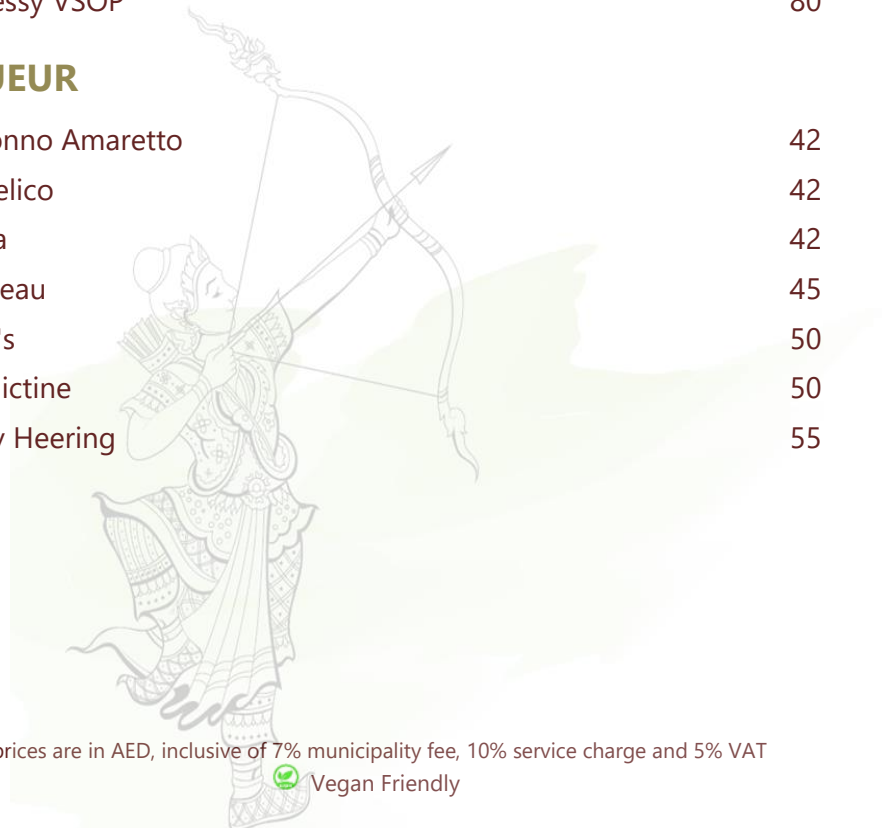
Jameson Original	55
------------------	----

## COGNAC

Hennessy VSOP	80
---------------	----

## LIQUEUR

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



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

## 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

#### 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



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

 Vegan Friendly



## LAO ICED TEA

### Orange & Cinnamon

41

Blend of fresh orange juice and strong brewed black tea with spices.

### Lychee & Lemongrass

41

Refreshing combination of fresh lemongrass and lychee.

### 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

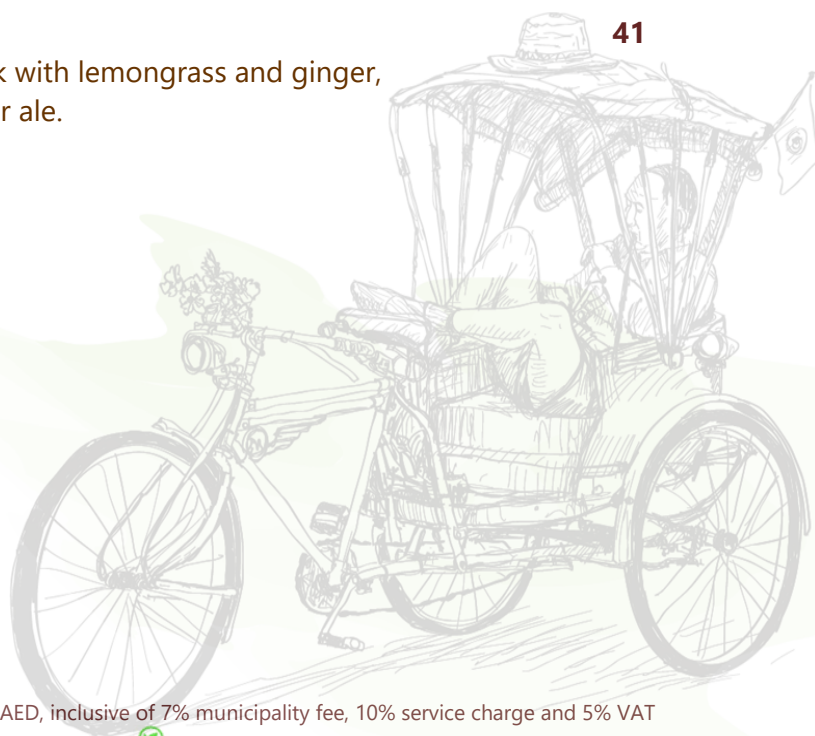
41

Blending fresh green apple with organic basil.

### Gingerade

41

A stimulating drink with lemongrass and ginger, topped with ginger ale.



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



Vegan Friendly

## CHAMPAGNE & SPARKLING

### NON-VINTAGE

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

### ROSÉ

Laurent-Perrier Rose Brut	1,880
---------------------------	-------

### SPARKLING


Da Luca, Prosecco	300
Simonsig Kaapse Vonkel Vintage 	410

## ROSÉ WINES

Pinot Grigio Blush, Emotivo, Italy	265
Château de l'Aumérade Cuvée Marie-Christine, Henri Fabre	380
M de Minuty, Côtes de Provence Rosé, France	395



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

 Vegan Friendly

## RED WINES

### FRANCE

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

### ARGENTINA

Terrazas De Los Andes, Mendoza, Santa Julia Reserva Malbec	320
Clos De Los Siete, Michel Rolland, Mendoza	630
Cabernet Sauvignon, Los Aromos,	1,095

### AUSTRALIA

Shiraz-Viognier, The Laughing Magpie, Mc Laren Vale 	500
---	-----

### CHILE

Merlot, Casa, Lapostolle, Rapel Valley	310
Carmenère Reserva, Caliterra, Colchagua	310
Escudo Rojo, Baron Philippe De Rothschild, Maipo	380
Pinot Noir, Villard, Expression	420

### ITALY

Da Luca, Nero d Avola	225
Vino Nobile di Montepuciano, Lodola Nuova	460

### NEW ZEALAND

Merlot-Cabernet Woodthorpe, Te Mata	450
Pinot Noir, Central Otago, Mud House	450
Pinot Noir, Kim Crawford, Marlborough	490



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

 Vegan Friendly

## APERITIF

Noilly Prat	40
Ricard	40
Aperol	50
Campari	50
Martini	50

## GIN

Tanqueray	55
Bombay Sapphire	55
Tanqueray 10	68

## VODKA

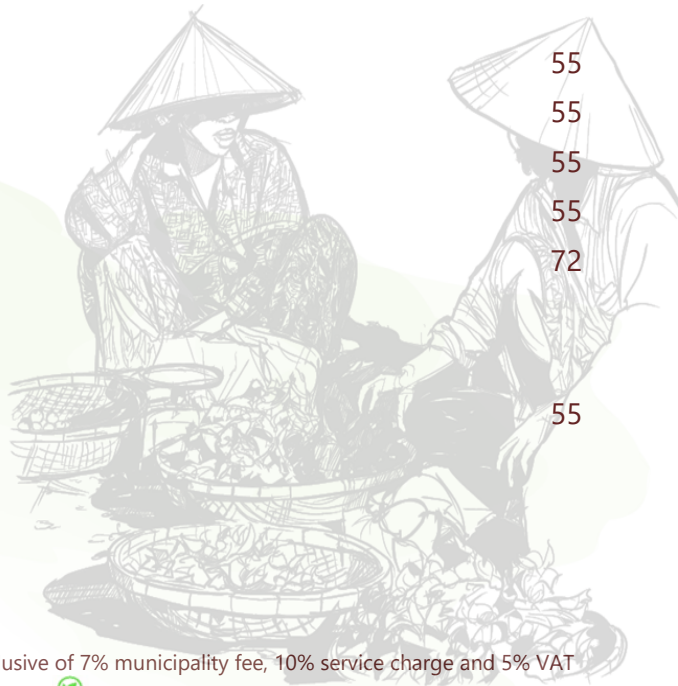
Russian Standard	55
Beluga Noble	78
Belvedere	90
Grey Goose	90
Imperium Russian Standard	90

## RUM


Bacardi Superior	55
Cachaça	55
Mount Gay	55
Havana Club 3 y/o	55
Havana Club 7 y/o	72

## TEQUILA

El Jimador Blanco	55
-------------------	----



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

 Vegan Friendly

## MINERAL WATER

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

## SOFT DRINK

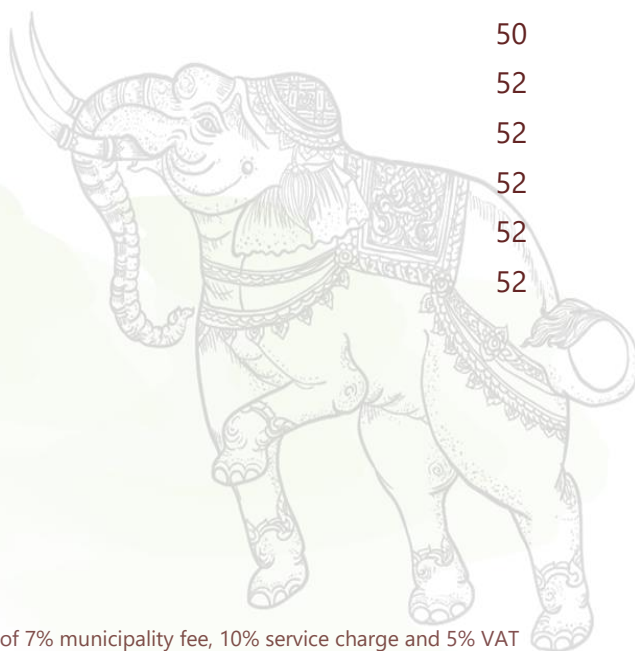
Coca-Cola, Coca-Cola Light, Sprite, Sprite Light, Fanta	25
Ginger Ale, Tonic Water, Soda Water	
28 Black Classic, 28 Black Acai	30

## FRESH JUICE

Orange, Pineapple, Green Apple, Mango, Lemon Mint	36
---	----

## BEER & CIDER

Somersby Apple Cider, Denmark	48
Heineken, Holland	50
Peroni, Italy	50
Corona, Mexico	52
Tiger, Singapore	52
Tsingtao, China	52
Chang, Thailand	52
Singha, Thailand	52



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

 Vegan Friendly