

LAO

Taking its inspiration from the 1st millennium tribe that settled across South East Asia, LAO restaurant reflects the rich culinary traditions of the region and aims to elevate traditional South East Asian cuisine through contemporary presentations, fusing modern and traditional cooking techniques, and developing truly unique flavours and sensory experiences.

Vietnam Voyage

Special Promotions

Culinary Trip To China

- APPETIZERS**

**Tuna Tacos (D)(G)(R) 78**  
Spring onion, sesame seeds, fried shallot, wasabi mayo

**Crispy Prawns (D)(G) 88**  
Spicy mayo

**Beef Phở Soup 78**  
Beef tenderloin, rice noodles, spring onion, coriander

**Traditional Hanoi Rolls (D)(G) 58**  
Chicken, carrot, cabbage, shitake mushroom, onion

**Summer Vegetable Rolls 48 (G)(VG)(R)**  
Button mushroom, carrot, cucumber, coriander, mint
- MAIN COURSES**

**Fried Prawns (D)(G) 188**  
Coconut sauce, capsicum, onion, garlic, mushrooms

**Sizzling Beef (G) 185**  
Beef tenderloin, green beans, carrot, capsicum, bean sprouts

**Tofu and Eggplant (G)(VG) 78**  
Tomato sauce

- These promotions are not in conjunction with further discounts.
- APPETIZER PLATTER 95**  
*Enjoy selection of best-selling starters of LAO*

**Papaya Salad (N)**  
**Szechuan Prawn Dumpling (G)**  
**Shaking Beef (G)**  
**Traditional Hanoi Roll (D)(G)**  
**Tuna Taco (D)(G)(R)**
- SPRING TIME IN SOUTH-EAST ASIA 299**  
*Inclusive of a glass of Asian Blossom Cocktail*

**APPETIZERS**

**Shrimp Siew Mai (G)**  
Ginger, soya, scallion

**Khao Phod Tod Corn Tempura (G)**  
Sweet corn, sweet basil sauce

**Lamb Ribs BBQ (D)(G)(N)**  
Yoghurt, sesame seeds, lime zest

- APPETIZERS**

**Szechuan Prawn Dumplings (G) 78**  
Prawns, water chestnuts, Szechuan chili sauce

**Wok-Fried Octopus (G) 88**  
Ginger, garlic, red chili, carrot coconut puree

**Fried Vegetable Rolls 48 (G)(VG)**  
Carrot, cabbage, mushroom, onion, vermicelli noodles
- MAIN COURSES**

**Sweet & Sour Prawns (D) 188**  
Pineapple, cucumber, onion, tomatoes

**Steamed Seabass (G) 188**  
Ginger, soya sauce

**Wok-Fried Beef (D)(G) 178**  
Beef tenderloin, garlic, capsicum, cherry tomatoes, black pepper sauce

Indonesia Expedition

- APPETIZERS**

**Chicken Satay (G)(N) 68**  
Peanut sauce

**Soto Chicken Noodles Soup 65**  
Chicken breast, beansprout, tomatoes, baby potatoes
- MAIN COURSES**

**Makanan Laut Platter (G) 238**  
Mixed seafood grill, spicy lime sauce

**Gulai Kambing 188**  
Grilled lamb chops with Indonesian curry

**Beef Rendang 195**  
Slow cooked ribs in coconut, chili herbs

Journey To Thailand

- APPETIZERS**

**Tom Yum Goong Soup 78**  
Prawns, galangal, lemongrass, mushroom, coriander

**Tom Kha Gai 65**  
Chicken coconut soup, galangal, lemongrass, mushroom, coriander

**Lab Gai 58**  
Minced chicken, onions, coriander, kaffir leaves, mint, chili

**Papaya Salad (N) 58**  
Green papaya, carrot, garlic, peanuts, cherry tomatoes, tamarind, fish sauce
- MAIN COURSES**

**Lobster Red Curry 358**  
Whole Canadian lobster 700 gram, mushroom, pak-choy, lychee

**Pad Kee Mao (G) 188**  
Squids, mussels, prawns, onion, capsicum, chili, hot basil

**Thai Green Curry 158**  
Chicken thigh, eggplant, basil, galangal, kaffir leaves, green chili

**Chicken Cashew Nuts (G)(N) 158**  
Capsicum, onion, basil

- SOUP**
- Sup Cua**  
Crab flakes, egg, sweet corn, asparagus
- MAIN COURSE**
- Calamari Green Curry**  
Chicken and prawn stuffed calamari, baby brussels sprouts, shitake mushroom
- Stir Fried Szechuan Eggplant (G)**
- Steamed Rice**
- DESSERT**
- Khao Niew Dam (D)**  
Sweet mango, deep-fried vanilla ice cream, rice krispies, Thai black sticky rice

Side Dishes

- RICE AND NOODLES**

**Pad Thai Noodles (G)(N) 85**  
Prawns, egg, rice noodles, bean sprouts

**Kway Teow Beef Noodles (G) 80**  
Flat noodles, beansprouts, scallion

**Bakmie Goreng Noodles (G) 78**  
Prawns, chicken, beansprout, pak-choy

**Nasi Goreng Fried Rice (G)(N) 105**  
Prawns, chicken, mixed satays

**Crab Fried Rice (G) 75**

**Egg or Vegetables Fried Rice 38**
- VEGETABLES**

**Bebak Vegetables (G)(VG) 78**  
Stir fried mixed vegetables with tofu, sambal sauce

**Grilled Asparagus (VG) 58**

**Broccoli (G) 38**  
Oyster sauce

**Pak-choy (G) 38**  
Ginger sauce

(D) Dairy    (G) Gluten    (N) Nuts    (R) Raw    (VG) Vegan

For those with special dietary requirements or allergies who may wish to know more about the food ingredients used, please ask for manager.

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