

# TASTE OF LAOS

The signature dinner menu from Laos' leading cocktail bar, features 7 different tapas dishes paired with 2 signature cocktails.

## STARTER

### AUBERGINE BITES

Mini rice crackers topped with aubergine and herbs, dusted with chilli.

### CHICKEN LAAP

Finely chopped chicken, galangal, herbs, banana flower, mint, coriander, mint gel, roasted rice powder.

### CHIP N' DIP

Home-made rice chips all ready to be dipped in our thick and spicy local jeow (sauce).

*paired with*

### ASIAN G&T

Beefeater Gin • lemongrass • Thai basil • lime • tonic water • pepperwood bitters

## MAIN

### LAOS SPARE RIB

Tender and soft local pork rib, slow cooked in our home-made sticky Beerlao sauce.

### PINEAPPLE SALAD

Cucumber, bok choy, capsicum, mint, chilli, garlic, pineapple and peaberry flower.

### BBQ SKEWER

Succulent chicken, pineapple, onion, capsicum and cherry tomatoes, marinated in a sweet a spicy sauce.

*paired with*

### SABAIDEE LAOS

Kaffir infused Beefeater Gin • lemongrass • Champasak forrest honey  
lime • ginger reduction • pepperwood bitters • pineapple foam

## DESSERT

### BABY BANANA TREATS

Banana, mango, honey, lime and caramelised sugar.

