

CHARCUTERIE, CHEESE AND OTHER NIBBLES

BOQUERONES

Amazing fresh anchovies

Four anchovies marinated in vinegar, olive oil, garlic and parsley

125

\$7 / ฿250

WILD BOAR PATE

Comforting salty snack

Local Vientiane medium coarse pate made with cognac, served with freshly baked french bread

85

\$5 / ฿170

BORETTANE ONIONS

Balsamic sweet and sour

Italian baby onions marinated in balsamic vinegar

85

\$5 / ฿170

OLIVES SELECTION

Three specially selected varieties

Plump pitted green, mixed assorted stuffed and Kalamon

85

\$5 / ฿170

PLUMP OLIVES

A customer favourite

Plump and juicy from Spain

65

\$3.5 / ฿130

CHEESE SELECTION

Perfect with wine

Brie • Comte • Goat's • 3 Milks • Cave Aged Blue

Served with tamarind jam, toasted seeds, dried cranberries & freshly baked french bread

225

\$12.5 / ฿450

COLD CUTS

Savoury goodness

Serrano Gran Reserva • Chorizp Iberico
Cecina Air Dried Beef • Paleta

Served with cornichons & freshly baked french bread

225

\$12.5 / ฿450

SHARING BOARD

Meats, Cheeses and more

Serrano Gran Reserva • Chorizp Iberico • Air Dried Beef • Paleta
Brie • Comte • Goat's • 3 Milks • Cave Aged Blue
Borettane Baby Onions • Artichoke Hearts • Marinated Peppers
Cornichon, tamarind jam & freshly baked french bread

425

\$24 / ฿850

LIGHT BITES

AUBERGINE BITES

Soft, with a crunch and touch of heat

Slow cooked eggplant mixed with herbs on top of our homemade parmesan crackers, dusted with chilli

55

\$2.5 / ฿110

GOUGÈRES

French savoury choux buns

Heavenly cheese filled pastries

65

\$3.5 / ฿130

BACON & PRAWN CRACKERS

Delicious bar snack

Satisfying light bite served with BBQ sauce

55

\$3 / ฿110

GYOZA

Japanese parcels of happiness

6 pieces filled with Goat's cheese and sun dried tomato, fried golden brown

75

\$4 / ฿150

SWEET POTATO FRIES

Sweet with a crunch

Hand cut and fried twice 55 \$3 / ฿110

HOUSE FRIES

Try with cheese

Hand cut and fried twice 55 \$3 / ฿110

Add cheese + 20 \$1 / ฿40

SMALL PLATES

PORK RIBS

Melt in your mouth

Slow cooked and smothered with our Lao BBQ Sauce

90

\$5 / ฿180

STEAK WITH MUSHROOM SAUCE

Tender and succulent

Cooked medium rare, sliced and served with a mushroom sauce

90

\$5 / ฿180

MAC N' CHEESE BALLS

Comfort in a bowl

Crunchy coated balls of delicious soft macaroni and cheese

90

\$5 / ฿180

SPANISH TORTILLA

Perfect sharer for your brunch table

Classic Spanish dish of eggs, potato and onion, cooked to perfection

65

\$3.5 / ฿130

MEXICAN MINI QUESADILLAS

Authentic and tasty

Mexican chorizo meat and cheese inside a crispy corn tortilla

90

\$5 / ฿180

SMALL PLATES

CRISPY PORK BELLY

Crispy and moorish

Tasty morsels of roasted local pork with a classic Chimichuri sauce

90

\$5 / ฿180

LAO FRIED CHICKEN

Succulent and spicy

Chef's spin on this Korean classic, deep fried breadcrumb coated chicken, smothered in our homemade spicy lao jeow (sauce)

90

\$5 / ฿180

PAN SEARED DUCK BREAST

Juicy and flavourful

Cooked just pink, sliced and served with a delicately spiced tamarind sauce

90

\$5 / ฿180

TEMPURA PRAWNS

Delicate and tender

Very lightly battered succulent prawns

90

\$5 / ฿180

BATTERED FISH

Memories from the sea

Delicate small pieces of fish battered and served with a mint and pea purée

90

\$5 / ฿180

10:30PM FOOD LAST ORDER
(11:30PM FRI & SAT)

Prices in 1,000 Kip + 10% service
\$ and ฿ approximate guide

3PM - LATE

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+ ຄ່າບໍລິການ 10%

SIDES OF VEGETABLES

THREE CHILLI BROCCOLI

A crunchy green bite

Chargrilled florets mixed with fiery local chillis

65

\$3.5 / ฿130

ASPARAGUS

Local and fresh

Pan grilled with salt, cracked black pepper & olive oil

75

\$4 / ฿150

ROASTED TOMATO & AUBERGINE

Hearty and moorish

Eggplant and tomato slowly cooked with honey, topped with toasted pumpkin and sunflower seeds

65

\$3.5 / ฿130

CAULIFLOWER & MUSHROOM

Healthy and satisfying

Roasted with shallots

65

\$3.5 / ฿130

ROSEMARY ROASTED BABY POTATOES

Aromatic and fun bites

Small cubes of potato, roasted with fresh rosemary for a fuller flavour

65

\$3.5 / ฿130

LARGE PLATES

BACON & BLUE CHEESE SALAD

Fresh, crunchy, packed with flavour

Green salad, with tomato and radish, tossed with a creamy blue cheese dressing and crispy bacon bits

150

\$8 / ฿300

CRISPY CHICKEN BURGERS AND FRIES

House Favourite Burger Plate

Succulent breaded chicken on mayo, lettuce and spicy sauce, with house fries and asian slaw on the side.

105

\$5.5 / ฿210

MINI CHEESEBURGERS AND FRIES

Bite size cheeseburgers

Three mini beef patties topped with Goat's cheese and Gouda. Served with twice cooked house fries and homemade asian slaw.

105

\$5.5 / ฿210

MINI PULLED PORK BURGERS AND FRIES

Sweet and tender BBQ pork

Soft pulled pork roasted slowly for nine hours, asian slaw in home baked buns, with house fries and extra slaw on the side.

95

\$5 / ฿180

PASTA

SHIITAKE MUSHROOM RAGU

Delicious vegetarian dish

Tomato ragu sauce with tender pieces of shiitake mushroom and a hint of chilli and fresh fusilli

100

\$5.5 / ฿200

SPICY CHORIZO

Italian sausage with a kick

Tomato and oregano sauce with tasty chunks of spicy chorizo sausage and fresh fusilli

125

\$7 / ฿250

GORGONZOLA GNOCCHI

Rich creamy and indulgent

Italian blue cheese and cream sauce with fresh gnocchi

135

\$7.5 / ฿270

SEAFOOD

Light & fresh prawns with a citrus zest

Lemon juice and zest, softened shallots, coriander and grilled fresh prawns with fresh fusilli

145

\$8 / ฿290

LARGE PLATES

LAO FRIED CHICKEN RICE BOWL

Delicious house speciality

Morsels of breaded chicken, deep fried then coated in our homemade sweet & spicy lao sauce, served with fluffy broccoli rice

95

\$5.5 / ฿200

CHICKEN & SPINACH QUESADILLAS

Satisfying and hearty

Flour tortillas filled with a trio of cheeses, seasoned chicken breast and sauteed spinach, pan fried till golden brown and served with guacamole, tomato salsa and sour cream

145

\$8 / ฿290

CHEESE QUESADILLAS

What's better than melted cheese?

Mozzarella, Cheddar and Gouda, melted inside a flour tortilla, served with guacamole, tomato salsa and sour cream.

135

\$7.5 / ฿270

SWEETS

CHURROS

Soft and doughy

Coated in cinamon sugar with caramel & chocolate sauces

90

\$5 / ฿180

CHOCOLATE LAVA CAKE

Decadent molten chocolate

Baked chocolate cake baked with a soft gooey centre

110

\$6 / ฿180

BANOFFEE PIE

Banana & caramel treat

Biscotti base, fresh sliced bananas, dulce de leche and cream

90

\$5 / ฿180

STICKY TOFFEE DATE PUDDING

We have no words...enjoy

Rich and indulgent, served with double cream and drizzled with a boozy Bourbon caramel sauce.

120

\$6.5 / ฿240

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3 PM - LATE

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