BISTRO LAO

SPECIALS

KRATONG TONG £6

One-bite wonder. Ultra-crisp, flower-shaped pastry baskets, releasing a vibrant, savoury burst of chopped tofu, bamboo shoots, onion, carrots and aromatic Thai herbs.
Vegetarian

PLA MEUK YAT SAI £12

Fresh squid tubes stuffed with minced prawns, garlic, and white pepper. Flame-grilled to order and served with a fiery nam jim seafood sauce.

PANANG KAE £19

Slowly cooked Panang curry with coconut cream, peanuts, citrusy kaffir lime leaves, and vegetables, with barbequed lamb chops.
Contains peanuts

KHAO SOI BHET £18

A Northern Thai favourite featuring tender roasted duck in a rich, fragrant curry broth, served with egg noodles and accompanied by chilli paste, pickled vegetables, crispy noodles and a wedge of lime on the side.

MORNING GLORY WITH GARLIC & SHRIMP PASTE £8

Fresh morning glory wok-fried with fragrant garlic, savoury shrimp paste and a touch of fresh chilli.