

FRESH MEAT



Tum Maak Hoong **gf** \$15
You want spice? The OG Som Tum – this Lao green papaya salad packs heat, fermented fish, crab, and shrimp.

Som Tum **gf** \$15
Yet another classic – green papaya salad with peanuts and dried shrimp. Spicy, salty, a little sweet, and (always) sexy.



Neam Khao **gf v** \$18
Fried rice but better! Crispy rice salad served with cured pork (optional) and soft herbs. Fresh and full of texture this dish is sweet, salty, tart, and spicy – a one stop shop.

Laab **gf vgo** \$18
Another favourite – spicy minced chicken (or tofu) salad with citrus dressing, soft herbs, roasted rice, and chilli.

HOT STUFF

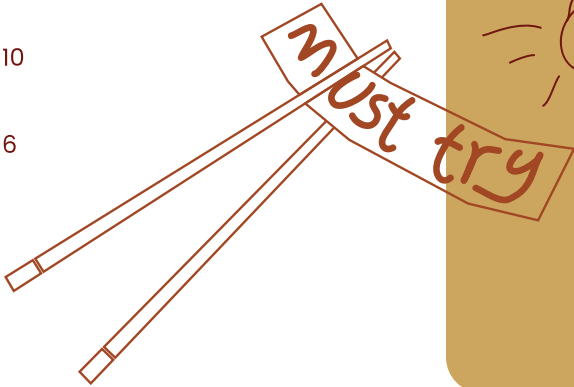
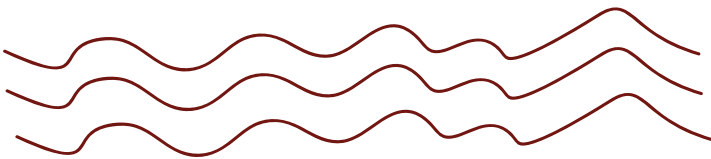


Peek Gai Tod (3) \$8
Chicken wings! Lightly battered with herbs.

Kai Hor Kiew (3) \$9
Street snacks! Crispy quail egg wontons, dished up with sweet chilli sauce.

Moo Dad Diew **gf** \$10
Sun dried marinated pork jerky. More beer snacks!

Pork Crackling **gf** \$6
Ya'll know what it is. This pork skin is crunchy, crispy, and very casual (just like us).



STICKS

All grilled items are served with our dipping sauce on the side

Look Chin Ping **gf vgo** \$5
Meatballs on a stick! Great protein hit, good for gains.

Moo Ping (2) \$9
Served around the clock on the streets of Thailand, sweet and sticky grilled pork skewers – enjoyed best with sticky rice.

Sai Grok Isaan (4) **gf** \$12
We love sausage, and so should you. Fermented pork and rice house made sausages.

Grilled Prawn (2) **gf** \$22
Grilled king prawns served with nam jim (spicy and sour dipping sauce).

Grilled Squid (2) **gf** \$19
Grilled (whole) squid served with nam jim (spicy and sour dipping sauce)



v – vegetarian
vgo – vegan option
gf – gluten free
gfo – gluten free option

SAUCY

It's a love story that ends with a satisfying slurp.

Tom Yum **gf v** \$10-\$12
A Thai staple, this aromatic spicy Thai soup is sweet, sour, salty, and (you guessed it) Sexy. Lemongrass, galangal, makrut lime leaves, chilli, lime juice, and other fragrant spices and herbs.

Tom Zaab **gf** \$10
Zaab = intense, bold, and spicy! Tender pork bone broth, lemon, galangal, makrut lime leaves, chilli, and smoky pounded roasted rice.

Tom Jued **gf v** \$10
A mild, clear soup with silken egg tofu, pork, and veggies (extra friendly for those afraid of heat),

Tom Lued Moo **gf** \$11
Also known as Pork Blood Soup, this is another clear soup but this time made with boiled pork blood, pork mince, and pork intestines! Impress your date with this bold choice.

Green Curry **gf vgo** \$16
We all know it, we all love it – a classic Thai green curry with our home blend curry paste.

Gaeng Aw **gf v** \$17
*A traditional Lao stew packed with herbs and aromatics. Dill, makrut leaves, pumpkin, zucchini, mushrooms, and beans.
vegetarian option contains shrimp paste

RICE RICE BABY

Sticky Rice **gf** \$4
Jasmine Rice **gf** \$4
Khao Lam **gf** \$6
Coconut sticky rice in bamboo

Due to the nature of Lao cuisine, we use a lot of fish and shrimp ferments.



Please inform one of our staff members of any allergies prior to ordering.



Pad Thai gf vgo \$19-22

A Thai classic – stir fried thin rice noodles, tamarind, beansprouts, egg, shallots, and tofu.

Pad Si Ew vgo \$19

Another classic for those who can't handle spice – stir fried flat rice noodles, dark soy sauce, chinese broccoli and egg.

Pad Ki Mao vgo \$19-22

Dubbed Thai Drunken Noodles – Stir fried flat rice noodles, oyster sauce, egg, chilli, and basil. The spicier the better!

Lard Na v \$19-22

A genuinely heartwarming Lao-Chinese noodle dish with your choice of flat rice or crispy egg noodles, gravy, egg and Chinese broccoli.

Tom Yum Noods (Dry/Soup) v \$15

Tom Yum spice (saucy or dry) and meatballs. Sweet, sour, salty, and sexy.

Boat Noods \$16

Go big, go bold, go bloody noodles. Your choice of noodles in a strong flavoured pork broth blended with blood jelly, soy sauce, and other spices.

Scan the QR code on your table to see the full menu and place your order.



Kuay Teow Toon (Thai Pho) \$15

A Senn-sational staff pick! Your choice of noodles in a five spice broth with stewed tender pork, beef, or chicken.

Khao Poon Nam Seen gf \$15

For all our Lao lovers! Vermicelli rice noodles simmered in stock and red curry paste, beef and bamboo shoots.

Khao Soi Gai v \$16

For the people up North! Thai style crispy curried noodles, coconut milk and spices.

Guay Jub \$15

A peppery rice noodles soup with pork, egg, and pork offal (all the tasty things – liver, intestines, etc). Not for the faint-hearted but guaranteed flavour bomb.

Yen Ta Fo gfo \$15-\$17

Direct from the streets of Bangkok, we're slinging Pink Noodle Soup. Your choice of noodles in a clear broth, pork mince, fish balls, squid and morning glory (water spinach). A seafood lover's must try.

