



# ORIGINAL MENU

## STARTER

### HERBAL PORK SAUSAGE GS . . . . \$8

Grilled, minced pork sausage, mixed with rough-ground herb. Served with green chili dipping sauce on the side.

### SEEN HANG . . . . \$7

Flash-fried hanger steak strip that has been marinated overnight. Served with Sriracha dipping sauce. Pairs well with a cold Laotian beer.

### POH PIA G . . . . \$6

AKA Crispy Spring Roll or Egg roll. We recommend this be wrapped with lettuce and dipped in sauce before eating.

### MIENG KANA GS . . . . \$8

Kana is also known as Chinese broccoli, a South East Asian local vegetable. This dish is filled with sliced cabbage, Asian herbs, and grilled shrimp. Comes with a spicy chili lime sauce dressing.

### GRILLED PORK SHOULDER . . . . \$8

Grilled over night marinated pork shoulder. Served with spicy roasted rice powder sauce.

### CRISPY QUAIL . . . . \$10

Marinated, deep-fried quail is a common street food in Vietnam and Laos. Served with Sriracha dipping sauce.

### GRILLED JUMBO PRAWN . . . . \$12

Inspired by our chef's time in Vientiane watching fishermen cast their nets in the Meakong river. Served with a spicy lime dipping sauce.

### CRISPY CHICKEN WING . . . . \$7

Half-wing marinated overnight with herbs in our house sauce. Served on a net of Lemongrass and topped with crispy herbs.

### CHICKEN LECTUCE WRAP GS . . . \$7

Sautéed, ground chicken with our secret herb sauce. Served on lettuce leaves and topped with crispy shallot.

## SALAD

### MEAKONG SALAD GS . . . . \$9

Laos-style papaya salad. Mixed, julienned green papaya, green beans, and tomatoes, with a mellow fermented fish sauce.

### LIT SIGNATURE SALAD GS . . . . \$12

Chef recommended dish!! For the new experience challenge. Signature papaya salad. Mixed, julienned green papaya, green beans, tomatoes, bean sprouts, pickles, Laos pork loaf, with a mellow fermented fish sauce.

### CHAOPHRAYA SALAD GS . . . . \$9

Thai-style papaya salad. This dish has a sweet, sour, salty, and spicy flavor all in one. Mixed, julienned green papaya, green beans, tomatoes with Chef flavorful sauce.

### GRILLED STEAK SALAD S . . . . \$10

Sliced steak, grilled on high heat charcoal until it has a perfect smoky aroma. Cooked medium well. Mixed with herb, and spicy roasted rice powder sauce.

### CRISPY RICE SALAD GS . . . . \$9

Crushed crispy rice ball mixed with ginger, cilantro, peanut, and fermented pork.



-Gluten



-Spicy

## CURRY & SOUP

### FISH SOUP . . . . . \$12

Sliced white Tilapia filet in a light lemongrass broth. Ground chili and fresh lime juice give a spicy and sour flavor.

### ORM . . . . . \$13

Tender chicken in a flavorful, spicy dill stew with Asian eggplant, cabbage, green beans, scallions. Perfect for herb lovers. Served with sticky rice.

### BEEF SOUP . . . . . \$9

Tender diced beef and bean sprouts in a cinnamon soup.

### CHICKEN CURRY . . . . . \$13

Tender, sliced chicken, Asian eggplant and green beans in a creamy red curry. Served with steamed rice.

### PULLED CHICKEN SOUP . . . . . \$8

Pulled chicken and herbs in a mellow soup, with a spicy aftertaste.

## DESSERT

### KHAO NIAO MAK MUANG . . . . . \$7

Mango Sticky Rice: Pandan leaves have a sweet fragrance and taste that causes our sweet sticky rice to turn green. Served with fresh mango.

### SANGKAYA . . . . . \$6

A Southeast Asian coconut custard. Served on top of sweet sticky rice.

### KALAM . . . . . \$5

Lychee sherbet Ice Cream: Dairy-free, gluten-free, vegan dessert option. You'll love this sweet treat after your meal.

### PING KLUAY . . . . . \$6

Smoked Banana: Grilled, sliced banana with a caramelized flower sauce. Served with banana flavored ice-cream

## MAIN DISH

### KHUA KHAO . . . . . \$14

Wok fried rice with diced chicken, sliced cabbage, and diced Chinese broccoli. Topped with crispy shallot.

### KHUA MEE . . . . . \$14

Inspired by our chef's time at Pratupee ,Bangkok, Stir fried rice noodles with scrambled eggs, small dice tofu, shrimp any very flavor full sauce. Served on real small wok, topped with fresh bran spout, chive, and lime slide on the side.

### MEE GOONG . . . . . \$14

Signature Noodle: Shrimp paste mixed with vermicelli noodles and stir fried with jumbo shrimp and watercress.

### PLA TOD . . . . . \$25

Crispy Fish Tamarind Sauce. Deep-fried whole rockfish topped with crispy herbs, cashews and a thick tamarind dressing.

### CRISPY FISH POT . . . . . \$25

Deep-fried whole rockfish in a sweet, spicy and sour vegetable soup.

### GRILLED BEEF . . . . . \$18

Sliced steak, cooked medium-well. Dressed with spicy rough-ground chili sauce. Served with sticky rice.

### GRILLED WHOLE CHICKEN . . . . . \$14

Marinated, butterfly-cut whole chicken. Served with sticky rice, spicy rough-ground chili sauce, and sweet sauce.

### GRILLED WHOLE FISH . . . . . \$25

Grilled whole branzino stuffed with basil, lemongrass and kaffir lime leaves. Served with steamed vermicelli noodles, spicy tamarind sauce, and tomato dipping sauce.

### MOK PLA . . . . . \$13

Steamed, sliced basa fish, lightly mixed with curry paste and Laotian herbs. Packs a big kick from dill leaves.

### WOK NOODLE . . . . . \$13

Stir fried flat noodles with diced chicken and scrambled eggs. Served with fresh bean sprouts and Sriracha sauce on the side.



-Gluten



-Spicy