

# LUNCH

## STARTERS

<b>Gazpacho</b> Cold tomato soup	\$ 4.5	<b>Chicken Lemongrass</b> Chicken skewer on lemon grass	\$ 5.5	<b>Banana Flower Salad</b> (V) Mixed herbs and fresh vegetables, lime dressing	\$ 5.5
<b>Yo Khao Jay</b> Fresh vegetable spring rolls	\$ 4.5	<b>Yo Jun Moo</b> (V) Fried pork spring rolls	\$ 5.5	<b>Chef Salad</b> (V) Soft boiled egg, cherry tomatoes, bacon, cucumber, French dressing	\$ 6
<b>Laab Kai</b> (V) (🌶️) Minced herbs and chicken salad	\$ 5	<b>Som Tam</b> (🌶️) Spicy Green papaya salad	\$ 5.5		

## MAINS

<b>Khao Pad Kai</b> (V) Fried rice with chicken, veggies	\$ 6.5	<b>Pad Kha Pao</b> (V) (🌶️) Local basil and meat stir fry	\$ 7.5	<b>Burger</b> (V) Homemade pickles and mayonnaise, served with French fries or side salad	\$ 9.5
<b>BLT</b> (V) Bacon, lettuce, tomato sandwich, with French fries or side salad	\$ 7.5	<b>Nem Khao</b> (V) Crispy Rice mix with smoked pork and minced herbs	\$ 8.5	<b>Fish &amp; Chips</b> Tartare sauce	\$ 11.5
<b>Pad Thai Moo</b> (V) Fried noodles in tamarind sauce	\$ 7.5	<b>Pasta Pesto</b> Homemade linguine and pesto	\$ 8	<b>Mekong Ravioli</b> (V) River prawns and mushrooms filled, bisque sauce and truffle oil	\$ 15

## DESSERTS

<b>Fruit Salad</b> Seasonal fruits and lime sorbet	\$ 4	<b>Mango Sticky Rice Roll</b> A revisited Lao dessert	\$ 4.5	<b>Sorbets</b> (2 scoops) Lime, mango, passion fruit	\$ 5.5
<b>Pina Colada Panna Cotta</b> Homemade pineapple confit	\$ 4.5	<b>Chocolate Mousse</b> 70% chocolate	\$ 5.5	<b>Ice-Cream</b> (2 scoops) Mint, Bolaven Coffee, Coconut	\$ 5.5

(V) may be requested vegetarian  
Prices are subject to 7% VAT



## TAPAS AND BITES

**Onion Rings \$ 3.5**

Tartare sauce

**Vegetable Tempura \$ 3.5**

Sweet and sour sauce

**French Fries \$ 3.5**

Homemade mayo

**Bruschetta \$ 3.5**

Homemade bread

**Tapas Don Daeng  \$ 7**

Deep fried prawns, vegetable tempura, fried and fresh spring rolls, peanut sauce

**Tapas Paksé \$ 8.5**

Artisan's cold cuts from Paksé: Chorizo, paté, ham, saucisson, homemade pickles and bread


## LA FOLIE SINDAT

*(Advance request only, minimum 2 people, outdoor)*

Experience the "**Sindat**", a combination of hot pot and barbecue, right on your table, served with homemade broth, platters of meat, seafood, vegetables, noodles, and homemade dipping sauces.

**Per participant \$ 28**



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# DINNER

## STARTERS

<b>Yo Khao Jay</b>	\$ 4.5	<b>Chicken Lemongrass</b>	\$ 5.5	<b>Gazpacho</b>	\$ 4.5
Fresh vegetable spring rolls		Chicken skewer on lemon grass		Chilled tomato soup	
<b>Som Tam</b> 🌶️	\$ 5.5	<b>Chef Salad</b> (V)	\$ 5.5	<b>Mushroom Soup</b>	\$ 5.5
Spicy green papaya salad		Soft boiled egg, cherry tomatoes, bacon, cucumber, French dressing		Creamy soup, croutons, sesame oil	
<b>Yo Jun Moo</b> (V)	\$ 5.5	<b>Banana Flower Salad</b> (V)	\$ 5.5	<b>Tom Kha Kai</b> (V)	\$ 6
Fried pork spring rolls		Mixed herbs and fresh vegetables, lime dressing		Chicken coconut galangal soup	
<b>Laab Kai</b> (V) 🌶️	\$ 5			<b>Tom Yam Koug</b> (V) 🌶️	\$ 8
Minced herbs and chicken salad				Spicy coconut soup with prawns	

## MAINS

<b>Pad Kha Pao</b> (V) 🌶️	\$ 7.5	<b>Khao Pad Kai</b> (V)	\$ 6.5	<b>Sweet &amp; Sour Fish</b>	\$ 7.5
Local basil and meat stir fry		Fried rice with chicken and vegetables		Fried Mekong fish and vegetables, steam rice	
<b>Chicken Basil Ballotine</b>	\$ 9.5	<b>Pad Thai Moo</b> (V)	\$ 7.5	<b>Fish &amp; Chips</b>	\$ 11.5
Coconut curry sauce, crushed sweet potatoes and vegetables		Fried noodles with pork in tamarind sauce		Tartare sauce	
<b>Caramelized Pork</b>	\$ 9.5	<b>Nem Khao Moo</b> (V)	\$ 8.5	<b>La Folie Special Fish</b>	\$ 12.5
Ginger sauce, steam rice		Crispy Rice mix with smoked pork and minced herbs		Fish marinated in herbs and cooked in bamboo, sticky rice	
<b>La Folie Special</b>	\$ 12.5	<b>Pasta Pesto</b>	\$ 8.5	<b>Mekong Ravioli</b> (V)	\$ 15
Chicken marinated in herbs, cooked in bamboo, sticky rice		Homemade linguine and pesto		River prawns and mushrooms filled, bisque sauce and truffle oil	
<b>Buffalo Tataki</b>	\$ 14.5	<b>Burger</b> (V)	\$ 9.5		
Marinated in soy sauce, crushed sweet potatoes and vegetables		Homemade pickles & mayonnaise, French fries or side salad			

## DESSERTS

<b>Fruit Salad</b>	\$ 4	<b>Mango Sticky Rice Roll</b>	\$ 4.5	<b>Sorbets</b> (2 scoops)	\$ 5.5
Seasonal fruits and lime sorbet		A revisited Lao dessert		Lime, mango, passion fruit	
<b>Pina Colada Panna Cotta</b>	\$ 4.5	<b>Chocolate Mousse</b>	\$ 5.5	<b>Ice-Cream</b> (2 scoops)	\$ 5.5
Homemade pineapple confit		70% chocolate		Mint, Bolaven Coffee, Coconu	

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# DRINKS

## SOFTS, BOLAVEN COFFEE AND TEA

Mineral Water	\$ 2	Tea	\$ 2.0	Cappuccino	\$ 3.5
Coke: Regular, Light, Zero	\$ 2	Espresso	\$ 2.5	Iced Cappuccino	\$ 3.5
Pepsi, 7up, Fanta Orange	\$ 2	Long Black	\$ 2.5	Iced Coffee	\$ 3.0
Schweppes: Tonic, Lime	\$ 2	Double Espresso	\$ 3.0	Iced Tea	\$ 2.5

## JUICES, SHAKES, SMOOTHIES

Fresh lime water	\$ 2.0	Banana honey	\$ 3.5	Watermelon Mint	\$ 3.5
Fresh lime soda	\$ 2.5	Dragon fruit tamarind	\$ 3.5	Orange Passion	\$ 3.5
Fresh fruit shake (Watermelon, Pineapple, Orange, Passion, Mango, Pineapple)	\$ 3.5	Pineapple coconut	\$ 3.5	Mango Cinnamon	\$ 3.5
		Papaya orange	\$ 3.5	Tomato Pomegranate	\$ 3.5

## HOUSE WINE BY THE GLASS

Peter Vella - Cabernet Sauvignon	USA	\$ 3.5
Viña Maipo - Sauvignon Blanc	Chile	\$ 3.5

## WHITE WINES

Montgras de Vine Chardonnay	Chile	Colchagua Valley	2023	\$ 26
Sileni CS Sauvignon	New Zealand	Hawke's Bay	2018	\$ 34
Louis Jadot	France	Bourgogne	2021	\$ 39

## RED WINES

Deakin Estate Merlot	Australia	Murray Darling	2018	\$ 23
Familia Torres Sangre de Toro	Spain	Catalonia	2021	\$ 26
Château de la Vieille Tour	France	Bordeaux	2017	\$ 32
Kaiken Estate Malbec	Chile	Uco Valley	2018	\$ 38
Louis Jadot Pinot Noir	France	Bourgogne	2016	\$ 48

## CHAMPAGNE AND SPARKLING

Prosecco Mionetto Brut	Italy	Treviso	\$ 34
Taittinger Brut	France	Champagne	\$ 95

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# DRINKS

## BEERS

Beer Lao Gold (small)	\$ 3	Beer Lao IPA (small)	\$ 3	Beer Lao (large)	\$ 3.5
Beer Lao Dark (small)	\$ 3	Heineken (small)	\$ 3.5	Corona (small)	\$ 4.5

## COCKTAILS

Espresso Martini <i>Espresso, Kahlúa, vodka</i>	\$ 7	Gin & Tonic <i>Schweppes tonic and Gin</i>	\$ 6	Moscow Mule <i>Vodka, ginger beer, lime</i>	\$ 7.5
Caipirinha <i>Cachaça, lime</i>	\$ 6	Bramble & Tonic <i>Bombay bramble and tonic</i>	\$ 7	Negroni <i>Gin, Vermouth, Campari</i>	\$ 6.5
Caress <i>Cointreau, Bailey's</i>	\$ 6	Mai Tai <i>Rum, orgeat, lime</i>	\$ 6.5	Le Signature <i>Rum, ginger beer, lime</i>	\$ 7.5
Cosmopolitan <i>Vodka, Cointreau, cranberry, lime</i>	\$ 7	Manhattan <i>Rye whiskey, vermouth, bitter</i>	\$ 6.5	Passion Fruit Daiquiri <i>Passion fruit, rum</i>	\$ 6.5
Cuba Libre <i>Rum and coke</i>	\$ 5.5	Margarita <i>Tequila, Cointreau, lime</i>	\$ 7	Pina Colada <i>Rum, coconut, pineapple</i>	\$ 7.5
Daiquiri <i>Rum, lime</i>	\$ 5.5	Martini Tonic <i>White or Red vermouth, tonic</i>	\$ 6	Screwdriver <i>Vodka, orange juice</i>	\$ 5.5
Gimlet <i>Gin, lime</i>	\$ 5.5	Mojito <i>Rum, mint, soda</i>	\$ 6.5	Whiskey Sour <i>Whiskey, lime</i>	\$ 5.5

## APERITIFS, DIGESTIFS

Absolut Vodka	\$ 4.5	Cognac Camus VSOP	\$ 6.5	Jack Daniels	\$ 4.5
Baileys	\$ 4.5	Cointreau	\$ 4.5	Jameson	\$ 4.5
Ballantines' Whiskey	\$ 4.5	Glenfiddich, 12 years	\$ 6.5	Jose Cuervo Tequila	\$ 4.5
Bombay Sapphire Gin	\$ 4.5	Havana Club Blanco	\$ 5.5	Limoncello	\$ 4.5
Campari	\$ 4.5	Havana Club 7	\$ 6.5	Martini	\$ 4.5

## SUGARCANE LIQUORS (SERVED ON THE ROCKS)

Coconut	\$ 3
Coffee	\$ 3
Sugar cane	\$ 3
Passion fruit	\$ 3
Plum	\$ 3

## LAO - LAO COCKTAILS

La Folie Mao Mao <i>Lao-lao, lime</i>	\$ 6.5
Lao Libre <i>Lao-lao, coke, lime</i>	\$ 5.5
Laojito <i>Lao-lao, mint, soda water</i>	\$ 5.5

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