

ລາວເດີມ

Lao Derm

MENU



ປະເພດເຊັດ

BOILED, SOUP & LARB SET



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| 1. | ຕົ້ມໄກ່ + ແຈ່ວປາແດກ
Lao Style Boiled Chicken and Fermented Chili Dip | \$ 13 |
| 2. | ຕົ້ມສົ້ມເປັດ + ລາບເປັດ
Mild Sour Duck Soup with Spicy Duck Salad | \$ 20 |
| 3. | ຕົ້ມສົ້ມປາໜັງ + ກ້ອຍປາໜັງ
Mild Sour Fresh Water Fish Soup and Spicy Chopped Fish Salad | \$ 20 |
| 4. | ຕົ້ມສົ້ມໄກ່ງວງ + ລາບໄກ່ງວງ
Mild Sour Turkey Soup and Minced Spicy Turkey Salad | \$ 20 |
| 5. | ຕົ້ມເຄື່ອງໃນ + ລາບງົວ
Offal Soup with Tomato, Herbs and Minced Spicy Beef Salad | \$ 20 |

PRICE IS INCLUDED OF VAT 10% & SERVICE CHARGE 10%

ປະເພດລາບ ແລະ ກ້ອຍ

LARB & KOI



11

ລາບປາຕອງ

Raw Clown Fish Larb

\$ 13

6. ລາບໝາກຈອງ

Tilapia-Malva Nut Larb

\$ 13

7. ລາບເປັດ

Duck Larb

\$ 10

8. ກ້ອຍປາໜັງ

Raw Mekong Fish Koi

\$ 10

9. ລາບໄກ່ງວງ

Turkey Larb

\$ 10

10. ລາບງົວ

Beef Larb

\$ 10

11. ລາບປາຕອງ

Raw Clown Fish Larb

\$ 13

12. ລາບກຸ້ງຂາວ

Raw White Prawns Larb

\$ 14

PRICE IS INCLUDED OF VAT 10% & SERVICE CHARGE 10%

ປະເພດແກງ

SOUP

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| 13. ແກງໝໍ້ໄມ້ໃສ່ກະດູກໝູອ່ອນ
Lao-Style Bamboo Soup | \$ 7 |
| 14. ແກງເຫັດເຟືອງໃສ່ກະດູກໝູອ່ອນ
Straw Mushroom Soup | \$ 7 |
| 15. ແກງຈີດກະດູກໝູໃສ່ຜັກ
Clear Soup with Pork Bones and Vegetables | \$ 6 |
| 16. ແກງໄກ່ລາດໃສ່ໝາກໄຕ່ນ
Chicken Clear Soup with Green Squash | \$ 8 |
| 17. ແກງຈີດກະດູກໝູໃສ່ໝາກຊູ
Clear Soup with Pork Bones and Chayote | \$ 7 |
| 18. ແກງໄກ່ໃສ່ໝໍ້ໄມ້ສົ້ມ
Chicken Clear Soup with Marinated
Bamboo Shoot | \$ 8 |
| 19. ແກງໄກ່ໃສ່ໝາກບີ
Chicken Clear Soup with Banana Blossom | \$ 8 |



21 ຖົ່ມສົ້ມປາ
Mild Sour Fish Soup
\$ 10



24 ຖົ່ມສົ້ມໄກ່ງວງ
Mild Sour Turkey Soup
\$ 10

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| 20. ຖົ່ມຊີ້ວໄກ່ລາດ
Spicy Shredded Chicken Soup | \$ 10 |
| 21. ຖົ່ມສົ້ມປາ
Mild Sour Fish Soup | \$ 10 |
| 22. ຖົ່ມສົ້ມເປັດ
Mild Sour Duck Soup | \$ 10 |
| 23. ຖົ່ມສົ້ມປາໜັງ
Mild Sour Fresh Water Fish Soup | \$ 10 |
| 24. ຖົ່ມສົ້ມໄກ່ງວງ
Mild Sour Turkey Soup | \$ 10 |
| 25. ຖົ່ມເຄື່ອງໃນ
Offal Soup with Tomato, Herbs | \$ 10 |

ປະເພດຈີນ

FRIED

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| 26. | ອໍເດີບລາວເດີມ
Assorted Lao Derm Appetizer | \$ 13 |
| 27. | ຈີນອີ່ວເພັຍ
Beef Blood Sausage | \$ 9 |
| 28. | ຈີນຕິແມ້
Deep-Fried Bamboo Worms | \$ 11 |
| 29. | ຈີນໄຄແຜ່ນ
Crispy-Fried Mekong Riverweed | \$ 4 |
| 30. | ຈີນດູກຂ້າງໝູ
Deep-Fried Pork Ribs | \$ 10 |
| 31. | ຈີນໝ້າ + ເຄື່ອງຄຽງ
Deep-Fried Beef Sausage with Condiments | \$ 12 |
| 32. | ຈີນອີ່ວເຄື່ອງ
Mixed Herb Pork Sausage | \$ 9 |
| 33. | ຈີນອີ່ວໝູ
Pork Sausage | \$ 9 |
| 34. | ຈີນໝູແດດດຽວ
Deep-Fried Pork Strips | \$ 9 |
| 35. | ຈີນສີ້ນໝູ
Deep-Fried Cured Pork Filet | \$ 6 |
| 36. | ຈີນໄກ່ລາດ
Deep-Fried Chicken | \$ 11 |

37

ຈີນປານາງ

Deep-Fried Mekong Fish

\$ 18





41

ຈີນຊີ້ນທຸບງົວ

Deep-Fried Beef Jerky Laotian Style

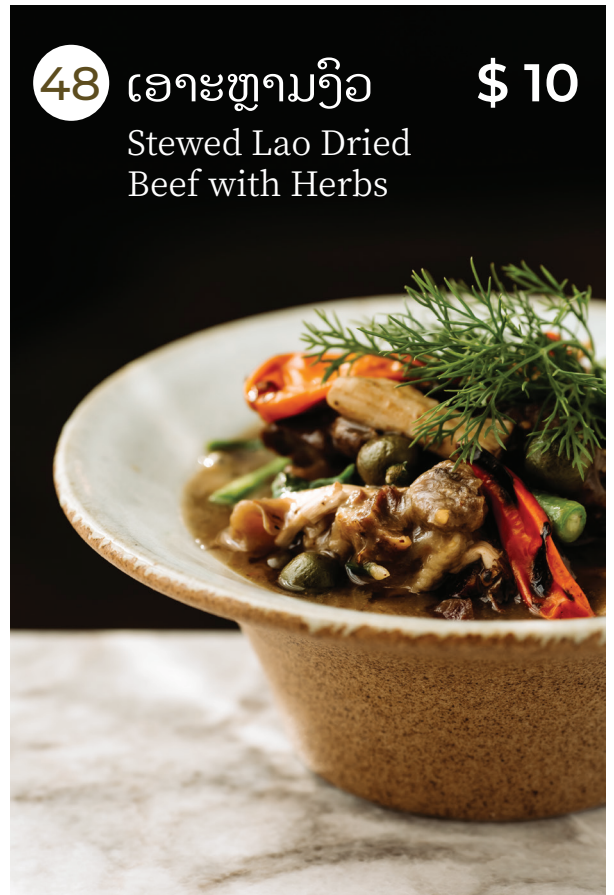
\$ 14

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| 37. | ຈີນປານາງ
Deep-Fried Mekong Fish | \$ 18 |
| 38. | ຈີນປາໂຈກ
Deep-Fried Giant Mekong Barb Fish | \$ 13 |
| 39. | ຈີນປາສິ້ນ
Deep-Fried Marinated Fish | \$ 13 |
| 40. | ຈີນອົ່ວຫຼວງພະບາງ
LUANG PRABANG Sausage | \$ 8 |
| 41. | ຈີນຊີ້ນທຸບງົວ
Deep-Fried Beef Jerky Laotian Style | \$ 14 |
| 42. | ຈີນຊີ້ນທຸບໝູ່ປ່າ
Deep-Fried Wild Boar Filet | \$ 12 |

ປະເພດໝຶກ ແລະ ເອາະ

STEAMED & STEWED

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| 43. ໝຶກປາໜັງ + ລວກຜັກ
Steamed Fish in Banana Leaves
with Boiled Vegetables | \$ 10 |
| 44. ໝຶກໝໍ້ໄມ້ + ລວກຜັກ
Steamed Bamboo Shoots with Pork
& Boiled Vegetables | \$ 8 |
| 45. ໝຶກເປັດ + ລວກຜັກ
Steamed Duck in Banana Leaves with Boiled
Vegetables | \$ 10 |
| 46. ເອາະໄກ່ໃສ່ໝໍ້ປຸ້ນ
Stewed Chicken with Bamboo Shoots | \$ 8 |
| 47. ເອາະຫຼາມໝູປ່າ
Stewed Wild Boar | \$ 9 |



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| 48. ເອາະຫຼາມງົວ
Stewed Lao Dried
Beef with Herbs | \$ 10 |
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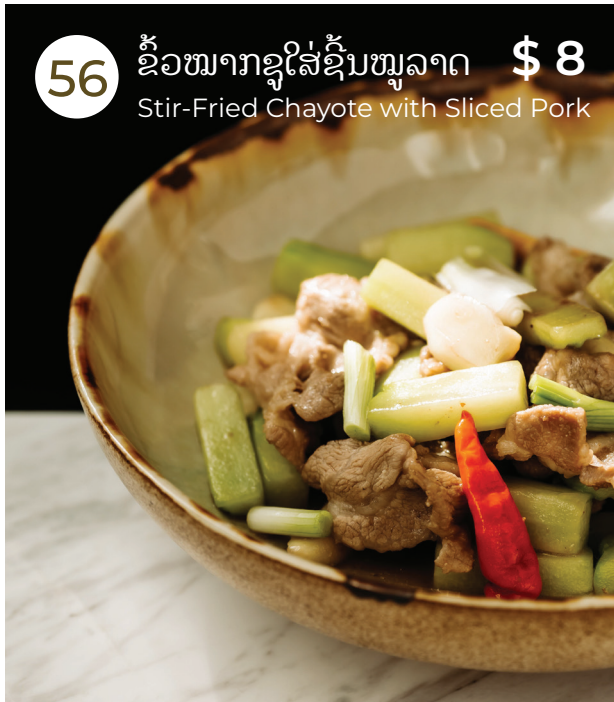


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| 49. ອ່ອມຂີ້ເຫຼັກ
Stewed Moringa | \$ 8 |
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| 50. ເອາະດູກຂ້າງໝູ
Stewed Pork Ribs | \$ 8 |
| 51. ເອາະດູກຂ້າງໝູໃສ່ໝໍ້ປຸ້ນ
Stewed Pork Ribs with Bamboo Shoots | \$ 8 |
| 52. ເອາະດູກຂ້າງໝູໃສ່ໝາກໄຕ່ນ
Stewed Pork Ribs with Wax Gourd | \$ 8 |
| 53. ເອາະດູກຂ້າງໝູໃສ່ຜັກຕຳນິນ
Stewed Pork Ribs with Ivy Gourd | \$ 8 |
| 54. ເອາະເອັນງົວ
Stewed Beef Tendons | \$ 8 |

ປະເພດຂົ້ວ ແລະ ຊຸບ

STIR-FRIED & SALAD



56

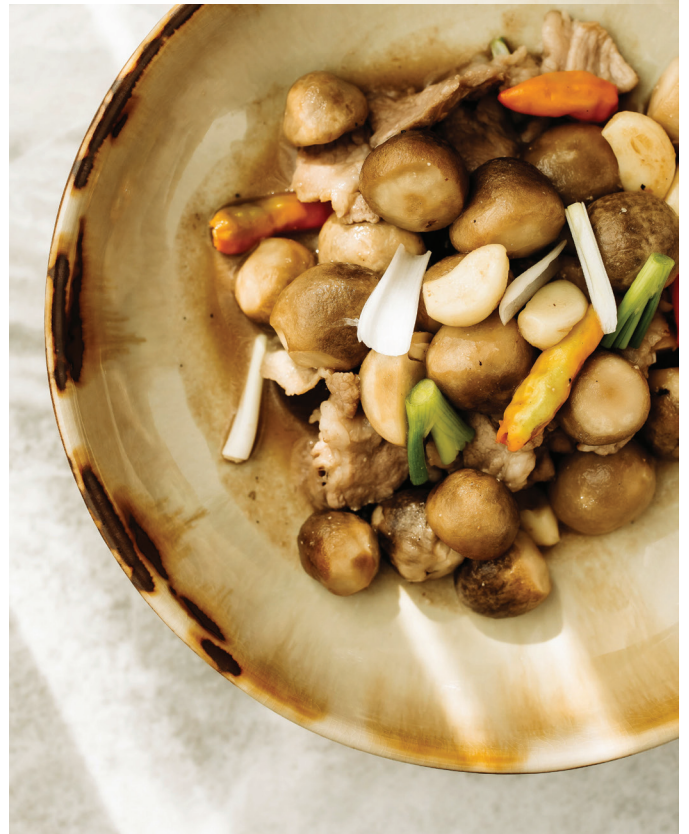
ຂົ້ວໝາກຊູໃສ່ຊີ້ນໝູລາດ \$ 8
Stir-Fried Chayote with Sliced Pork

- 55. ຍໍາສະລັດລາວ \$ 6
Lao Salad
- 56. ຂົ້ວໝາກຊູໃສ່ຊີ້ນໝູລາດ \$ 8
Stir-Fried Chayote with Sliced Pork
- 57. ຂົ້ວຊີ້ນງົວສະເຕັກລາວ \$ 10
Lao-Style Stir-Fried Sliced Beef
- 58. ຂົ້ວຜັກລວມ \$ 8
Stir-Fried Mixed Vegetables

- 59. ຂົ້ວກຸ້ງໃສ່ໝໍ້ໄມ້ຟຣັງ \$ 15
Stir-Fried Shrimps with Asparagus
- 60. ຂົ້ວໝາກຖົ່ວລັນເຕົາໃສ່ກຸ້ງ \$ 15
Stir-Fried green beans with Shrimps
- 61. ຂົ້ວໝາກຖົ່ວລັນເຕົາໃສ່ໝູ \$ 8
Stir-Fried green beans with Pork
- 62. ຊຸບໝໍ້ໄມ້ \$ 8
Spicy Bamboo Shoots Salad
- 63. ຂົ້ວເຫັດເຟືອງ \$ 8
Stir-Fried Straw Mushroom
- 64. ຊຸບຜັກຕາມລະດູ \$ 8
Spicy Seasonal Vegetable Salad

63

ຂົ້ວເຫັດເຟືອງ \$ 8
Stir-Fried Straw Mushroom



ປະເພດຕຳ

SPICY SALAD

66

ຕຳໝາກຫຸ່ງ + ໄຂ່ຕົ້ມ

Spicy Papaya Salad with Boiled Eggs

\$ 8



65. ຕຳຫຼວງພະບາງ + ຂຽບໝູ

Luang Prabang Spicy Papaya Salad with Crispy Pork

\$ 8

66. ຕຳໝາກຫຸ່ງ + ໄຂ່ຕົ້ມ

Spicy Papaya Salad with Boiled Eggs

\$ 8

67. ຕຳໝາກຖົ່ວ + ໄຂ່ຕົ້ມ

Spicy Long Beans Salad with Boiled Eggs

\$ 8

68. ຕຳໝາກແຕງ + ໄຂ່ຕົ້ມ

Spicy Cucumber Salad with Boiled Eggs

\$ 8

69. ຕຳເຂົ້າປຸ້ນ + ຂຽບໝູ

Spicy Rice Noodles Salad with Crispy Pork

\$ 8

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ປະເພດແຈ່ວ ແລະ ລວກຜັກ

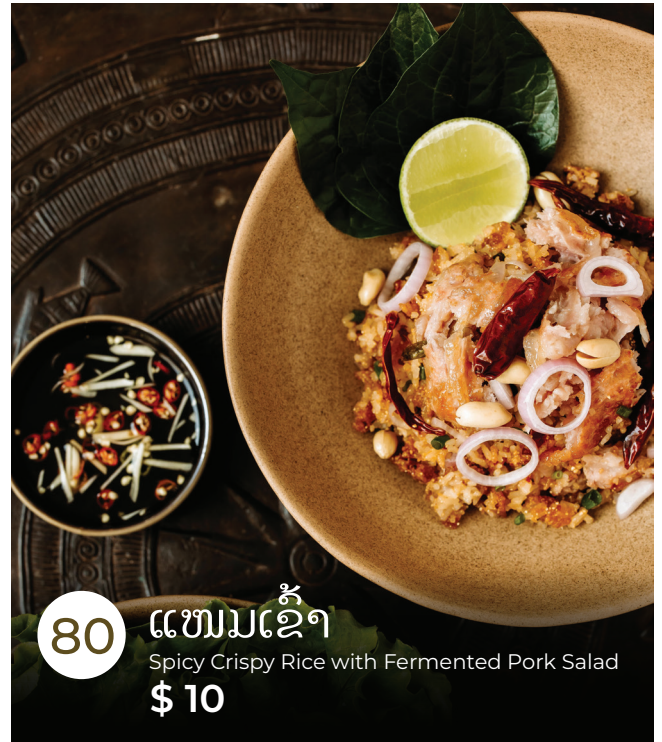
DIP & VEGETABLES

70.	ລວກຜັກ + ແຈ່ວໝາກເລັ່ນ Boiled Vegetables + Tomato Chili Paste	\$ 8
71.	ແຈ່ວໝາກເລັ່ນ Tomato Chili Paste	\$ 3
72.	ແຈ່ວໝາກເຜັດໃຫຍ່ Green Chili Paste	\$ 4
73.	ແຈ່ວໄຂ່ Eggs Chili Paste	\$ 3
74.	ແຈ່ວບອງຫຼວງພະບາງ Luang Prabang Style Chili Paste	\$ 5
75.	ແຈ່ວປາເຄັມ Salted Fish Chili Paste	\$ 5
76.	ແຈ່ວບອງຊຽງຂວາງ Xiangkhouang Style Chili Paste	\$ 5
77.	ແຈ່ວຫອມປ້ອນ Coriander Chili Paste	\$ 5
78.	ແຈ່ວຊີ້ນ + ລວກຜັກ Minced Meat Chili Paste with Boiled Vegetables	\$ 14
79.	ແຈ່ວປາດູກນາ Catfish Chili Paste	\$ 5



ປະເພດໝ້ຽງ WRAPPED

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| 80. ແໝນເຂົ້າ | \$ 10 |
| Spicy Crispy Rice with Fermented Pork Salad | |
| 81. ຍໍ່ຈີນ ເສີບກັບຜັກພັນ | \$ 10 |
| Deep-Fried Spring Rolls with Fresh Vegetables | |
| 82. ຍໍ່ຂາວ | \$ 8 |
| Fresh Spring Rolls | |



80 ແໝນເຂົ້າ
Spicy Crispy Rice with Fermented Pork Salad
\$ 10

ປະເພດເສັ້ນ NOODLES



83

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| 83. ໝໍ້ກະທົປາກເຊ | \$ 8 |
| Silky Pakse Coconut Curry Noodles | |
| 84. ເຂົ້າປຸ້ນປາປິ່ນ | \$ 8 |
| Fresh Rice Noodles with Roasted Fish Sauce | |
| 85. ເຂົ້າປຸ້ນນ້ຳປາ | \$ 8 |
| Fresh Rice Noodles with Curry Fish Sauce | |
| 86. ຂົ້ວໝໍ້ລາວເດີມ | \$ 8 |
| Lao Derm Stir-Fried Rice Noodles | |

ປະເພດເຂົ້າ

RICE

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| 87. ເຂົ້າໝຽວ | \$ 2 |
| Sticky Rice | |
| 88. ເຂົ້າຈ້າວ ຈານ / ໝໍ້ | \$ 2 / \$ 5 |
| Steamed Rice | |
| 89. ເຂົ້າຜັດໝູ ນ້ອຍ / ໃຫຍ່ | \$ 5 / \$ 8 |
| Pork Fried Rice Single / Sharing | |
| 90. ເຂົ້າຜັດທະເລ ນ້ອຍ / ໃຫຍ່ | \$ 8 / \$ 15 |
| Seafood Fried Rice Single / Sharing | |

ປະເພດຂອງຫວານ

DESSERT

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|------------------------------|------|
| 91. ໝາກໄມ້ລວມຕາມລະດູ | \$ 8 |
| Seasonal Fruit | |
| 92. ນ້ຳຫວານເຜືອກໃສ່ເຂົ້າກໍ່າ | \$ 3 |
| Taro Sago in Coconut Milk | |





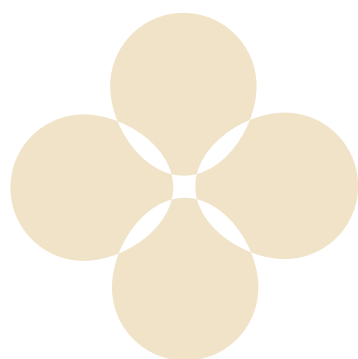
Welcome to Lao Derm Restaurant

At **Lao Derm**, we are honored to share with you the rich culinary heritage of Laos. Our restaurant is dedicated to preserving traditional recipes crafted with fresh, local ingredients and the genuine flavors that tell the story of our culture and people.

Each dish served is a reflection of our passion for authentic Lao cuisine and our commitment to hospitality. We believe that food is more than nourishment—it is a way to bring people together, to celebrate family, community, and tradition.

We sincerely thank you for choosing to dine with us. It is our privilege to offer you a memorable experience filled with warmth, taste, and the spirit of Laos.

Welcome, and enjoy your meal.



ລາວເດີມ

Lao Derm

