

Lao Village

Laotian & Thai Restaurant

**DINNER TAKE-OUT
AND CATERING**



OPEN 6 DAYS A WEEK

Lunch: 10:30am-4:00pm

Dinner: 4:00pm-9:00pm

Monday-Thursday 3:30 - 8:30pm

Friday-Saturday 3:30 - 9:00pm

FREE DELIVERY!

with your minimum \$12 order

**CLINTON
SQUARE**

208 West Genesee St
Syracuse, NY 13202

(315) 435-8151

(315) 435-8152

WE ACCEPT VISA AND MASTERCARD



from Original Market Syracuse

Lao Village
208 West Genesee Street
Syracuse, New York
(315) 435-8151



Monday-Saturday

Lunch: 10:30am-4:00pm

Dinner: 4:00pm-9:00pm



- 1. **Spring Roll** \$1.75
Chopped tofu khan, wood ear mushrooms, shredded carrots, finely chopped cilantro, mung bean noodles, garlic, shallots, and wrapped in rice paper served with sweet-chili sauce.
- 2. **Summer Roll** \$1.75
Tofu Khan, Fresh lettuce, pickled, fresh green onion, cilantro, vermicelli noodle, and seasoned bean sprouts wrapped in rice paper served with lime-chili sauce.
- 3. **Chicken Sticks** \$2.00
Chicken tenders on skewers marinated in coconut milk and yellow curry. Deep fried and served with sweet sauce.
- 4. **Curry Pop** \$1.75 (2)
Potatoes, tofu, onions, garlic, in yellow curry wrapped in wonton wrap and deep-fried served with sweet chili sauce
- 5. **Fried Tofu** \$4.95
Fried tofu served with sweet sauce topped with scallions and peanuts.
- 6. **Crispy Garden** \$5.50
Assorted vegetable battered tempura and deep fried served sweet chili topped scallion.
- 7. **Stuffed Chicken Wings** \$5.50 (4)
Chicken wings stuffed with seasoned ground chicken, crystal noodle, mushrooms, garlic, onion served with sweet & sour sauce.
- 8. **Crispy Wings** \$5.50 (8)
Seasoned chicken wing and deep fried served with sweet and sour chili sauce.

All dishes come with a choice of	
Vegetables or Tofu	\$5.95
Beef, Pork, or Chicken	\$6.50
Shrimp or Seafood	\$6.95

- 9. **Pad Se Lew**
Stir fry wide noodle with broccoli, egg and sweet sauce.
- 10. **Pineapple Fried Rice**
Stir-fry rice with pineapple chunks, Chinese sausage, cashew nuts, raisins, peas and carrots.
- 11. **Yellow Curry Fried Rice**
Stir fried rice in Thai yellow curry powder, egg, onion, scallion, and cilantro.
- 12. **Drunken Noodle**
Pan fried flat rice noodle sautéed with bell pepper, onions, mushroom, and carrots in house sauce.
- 13. **Red Curry**
Long hot bell pepper, Thai eggplant, mushrooms, bamboo shoots, Thai basil, coconut milk, and red curry paste. Served with rice/ fried rice.

Thai Curries (served with jasmine rice)

- 14. **Green Curry**
Simmered in green curry paste with coconut milk, eggplant, straw mushrooms, bamboo shoots, long hot pepper, and Sweet Thai basil. Served with rice/ fried rice.
- 15. **Panang Curry**
Bell peppers, cauliflower, snow peas, onions, carrots, sweet Thai basil, and kaffir lime leaves simmered in coconut milk and Panang curry paste. Served rice/ fried rice.
- 16. **Massaman Curry**
Onions, potatoes, carrots simmered in Massaman curry paste and coconut milk. Served rice/ fried rice.
- 17. **Yellow Curry Chicken**
Onions, potatoes, carrots simmered in Thai yellow curry paste and coconut milk. Served with rice/ fried rice.
- 18. **Spicy Basil Chicken**
Ground chicken stir fried garlic, onion, bell pepper, spring bean, and sweet Thai basil in chili sauce. Served with rice/ fried rice.
- 19. **Spicy Bamboo**
Stir fried bamboo shoots, long peppers, bell peppers, mushrooms, red curry paste, and special house sauce. Served with rice/ fried rice.
- 20. **Pad Prik Pow**
Stir fried garlic, soy beans, baby corn, mushrooms, bell peppers, long peppers, and Thai basil in chili-garlic paste.
- 21. **Lab Gai (chicken salad)**
Seasoned chopped chicken prepared in a special house sauce with fresh chili pepper, cucumber, red onion, and scallions Served with sticky rice.
- 22. **Lab Moo (pork salad)**
Seasoned chopped pork tender prepared in a special house sauce with fresh chili pepper, cucumber, red onion, and scallions Served sticky rice.
- 23. **Lab Chin (beef salad)**
Seasoned chopped beef tenders prepared in a special house sauce with scallions, kaffir lime leaves, and bell peppers Served with rice noodles.
- 24. **Pad Thai**
Rice noodle with Chinese cabbage, garlic, onions with tamarind sauce, topped with fresh bean sprout, scallions, and sweet chili sauce.
- 25. **Kanoom Jeen**
Rice vermicelli noodle, bamboo shoots in spicy Laotian coconut curry paste. Fresh cabbage, bean sprouts, mint, and kaffir lime leaves, topped with scallions and cilantro.

APPETIZERS

1. **Spring Roll** each \$1.75
Chopped tofu khan, wood ear mushrooms, car
rots, crystal noodle, garlic, onion, and cilantro
root in rice wrapper. Fried with sweet chili
sauce.
2. **Summer Roll** Veggie Chicken Shrimp
\$1.75 \$2.00 \$2.00
Tofu khan, fresh lettuce, pickled carrots, fresh
green onions, cilantro, vermicelli noodle, and
seasoned bean sprouts wrapped in rice paper
served with lime-chili sauce.
3. **Tofu Tod** \$4.95
Firm white tofu served with sweet chili sauce.
4. **Curry Puff** 2 for \$1.75
Mashed potatoes with yellow curry, garlic, and
onion wrapped in wonton. Deep fried served
with sweet chili sauce.

SALADS

5. **Yam Goong Sod** \$6.75
Steamed shrimp, fresh lettuce, bell pepper, kaf-
fir leaves, cucumber, cilantro, and topped with
scallions and tangy lime sauce.
6. **Yam Hoi** \$7.95
Steamed jumbo scallops with green onion, to-
matos, cucumbers, and kaffir limes served with
a tangy lime chili sauce.

SOUPS

- | | | |
|-------------------------|----------|----------|
| | 16oz cup | 20oz cup |
| 7. Tom Yum Goong | \$4.50 | \$5.50 |
- Traditional Thai hot and sour broth with shrimp,
straw mushrooms, lemon grass, and kaffir lime
leaves.
8. **Tom Kha Gai** \$4.50 \$5.50
Traditional Thai sour broth, straw mushrooms,
lemon grass, sliced galangal, and kaffir lime
leaves in coconut milk topped with cilantro.
9. **Keang Jeut Straw Soup** \$2.75 \$4.75
Clear broth soup with ground chicken seasoned
with garlic, scallions, tofu, crystal noodle, black
mushrooms, onions, and cilantro.

LAOTIAN ENTREES

10. **Lab Gai (chicken salad)** \$7.50
Seasoned chopped chicken prepared in a house
sauce with fresh chili pepper, cucumber, red on-
ion, and scallions served with sticky rice.
11. **Lab Moo (pork salad)** \$7.50
Seasoned chopped pork prepared in a special
house sauce with fresh chili pepper, cucumber,
red onion, and scallions served with sticky rice.
12. **Lab Chin (beef salad)** \$7.50
Seasoned chopped beef prepared in a special
house sauce with fresh chili pepper, cucumber,
red onion, and scallions served with sticky rice.
13. **Pad Gai Sate** \$7.50
Sliced chicken tenders sautéed with garlic, on-
ions, tomatoes, and cucumbers topped with
scallions and served with steamed rice.
14. **Pad Neur Sate** \$7.50
Sliced beef tenders sautéed with garlic, onions,
and tomatoes in oyster sauce served with
steamed rice.
15. **Pad Moo Sate** \$7.50
Sliced pork tenders sautéed with garlic, onions,
cucumbers, scallions, and cilantro in house
sauce served with steamed rice.
16. **Neam Sad Song Kraung** \$7.50
Ground chicken in special house sauce, ginger,
bell pepper, mint, onion, lime leaves, scallion,
dry chili pepper, and ground peanuts served
with steamed rice.
17. **Pineapple Fried Rice** \$6.50
Fried rice, chunk pineapple, onion, roasted
cashew nuts topped with fresh scallions, cilan-
tro, and cucumber.

FRIED RICE

18. **Khao Pad Goong** \$6.50
(Shrimp fried rice) Fried rice with jumbo shrimp,
shallots, cucumber, garlic, topped with Thai
basil.
19. **Khao Pad Gai** \$6.50
Fried rice with chicken, Chinese cabbage, car-
rots, peas, tomatoes, and garlic topped with
freshly chopped scallions and coriander.
20. **Khao Pad Vegie** \$5.50
Stir fried rice with garlic, onion, Chinese cab-
bage, carrots, and bean sprouts topped with
scallions, cilantro, and cucumber.

NOODLES

21. **Pad Thai Veggie** \$5.50
Rice noodles with tofu khan, carrots, Chinese
cabbage, and garlic in tamarind sauce topped
with ground peanuts, bean sprouts, and Thai
basil.
22. **Pad Thai Chicken** \$6.50
Rice noodles with chicken, chopped tofu khan,
carrots, Chinese cabbage, and garlic with tama-
rind sauce topped with ground peanuts, bean
sprouts, and Thai basil.
23. **Pad Thai Shrimp** \$6.50
Rice noodles with shrimp, chopped tofu khan,
carrots, Chinese cabbage, and garlic with tama-
rind sauce topped with ground peanuts, bean
sprouts, and Thai Basil.
24. **Kha Noom Jee (veggie)** \$5.50
Rice vermicelli noodle with tofu khan, kaffir
leaves, and bamboo shoot in a panang curry
sauce topped with fresh lettuce, bean sprouts,
and mint leaves.
25. **Kha Noom Jee Gai** \$6.50
Rice vermicelli noodle with chicken, kaffir
leaves, and bamboo in a panang curry sauce
topped with fresh lettuce, bean sprouts, and
mint leaves.

VEGETARIAN ENTREES

26. **Green Curry Tofu** \$6.95
Sliced tofu, eggplant, bamboo shoots, straw
mushrooms, baby corn, and Thai basil simmered
in green curry paste with coconut milk served
with steamed rice.
27. **Massaman Tofu** \$6.95
Sliced tofu, potato chunks, ginger, and pineap-
ple simmered in massaman curry paste with co-
conut milk topped with scallions and served
with Thai basil and served with steamed rice.
28. **Panang Tofu** \$6.50
Sliced tofu, snow peas, Chinese cabbage, caulif-
lower, and carrots simmered in panang curry
paste with coconut milk topped with Thai basil
and served with steamed rice.
29. **Yellow Curry Seitan** \$6.95
Sliced seitan, shallots, onions, potatoes, and
carrots simmered in Thai yellow curry paste
with coconut milk topped with scallions and
served with steamed rice.

(Vegetarian Entrees continued)

30. **Pineapple Curry** \$6.50
Sliced tofu, snow peas, Chinese cabbage, cauliflower, and carrots simmered in pineapple curry paste with coconut milk topped with Thai basil and served with steamed rice.
31. **Seitan Prik Pow** \$6.50
Sliced seitan sautéed with garlic, fresh chili pepper, and Thai basil in chili paste sauce.

PORK

32. **Panang Moo** \$6.95
Pork loin, Chinese cabbage, cauliflower, snow peas, and onions simmered in panang curry paste with coconut milk served with steamed rice.
33. **Moo Prig Pow** \$6.95
Tender pork loin, fresh chili pepper, garlic, and sweet Thai basil in chili paste sauce served with steamed rice.

BEEF

34. **Green Curry Neur** \$6.95
Lean beef, eggplant, bamboo shoots, long hot peppers, baby corn, and green beans simmered in green coconut milk topped with Thai basil and steamed rice.
35. **Massaman Curry Neur** \$6.95
Sliced beef tenders simmered in massaman curry sauce with coconut milk with potatoes, pineapple chunks, and ginger served with steamed rice.
36. **Neur Nanam Hoi** \$6.95
(Beef with oyster sauce) Sliced lean beef with sautéed garlic, mushrooms, onions, snow peas, baby corn, and tomatoes in oyster sauce served with steamed rice.
37. **Pad Neur with Broccoli** \$6.95
Sliced lean beef stir fried with broccoli, garlic, and onions in a special sauce topped with scallions and cilantro with steamed rice.

CHICKEN

38. **Red Curry Chicken** \$6.95
Sliced chicken tenders simmered in red curry paste and coconut milk with eggplants, bamboo shoots, chili pepper, spring beans, baby corn, and Thai basil served with steamed rice.

39. **Yellow Curry Chicken** \$6.95
Sliced chicken tenders simmered in Thai yellow paste and coconut milk with potatoes, carrot chunks, onions, and shallots topped with scallions and cilantro served with steamed rice.
40. **Green Curry Chicken** \$6.95
Chicken tenders simmered in green curry paste and coconut milk with eggplant, bamboo shoots, straw mushrooms, baby corn, green beans, and chili pepper topped with Thai sweet basil and served with steamed rice.

41. **Spicy Basil Chicken** \$6.95
Ground chicken stir fried with garlic, onion, bell pepper, spring bean, and sweet Thai basil in chili sauce. Served with fried rice.
42. **Chicken with Chili Thai Basil** \$6.95
Stir fried chicken tenders in syrasa sour black soy sauce with straw mushrooms, chili pepper served with steamed rice.

FISH PLATTERS

43. **Yellow Curry Salmon** \$8.50
Chunks of fresh boneless salmon in a savory Thai yellow curry paste and coconut milk with potatoes, carrots, shallots, and scallions served with rice.
44. **Salmon Lad Prig Pow** \$8.50
Chunks of fresh boneless salmon fried with chili paste, garlic, baby corn, straw mushrooms, and hot chili pepper with sweet Thai basil.
45. **Panang Salmon** \$8.50
Chunks of fresh boneless salmon in panang curry paste with coconut milk with snow peas, cauliflower, and sweet Thai basil.

SEAFOOD

46. **Panang Goong** \$7.95
Large shrimp simmered in panang curry paste with coconut milk with snow peas, cauliflower, Chinese cabbage, and Thai basil served with steamed rice.
47. **Thale Pad Prig Pow** \$8.50
(Seafood Delight) Clams, crab claws, scallops, and large shrimps in roasted chili paste with garlic, baby corn, straw mushrooms, and sweet Thai basil served with steamed rice.