

BAAN LAO

FINE THAI CUISINE

FROM THAILAND WITH LOVE

Celebrating My Most Cherished Memories of Home
– Chef Nutch Phanthoupheng



AMUSE BOUCHE

Thai Dumpling with Organic Chicken
Rice Cracker with Yellow Curry
Wild Pepper Leaf Wrap in Carved Carrot
Golden Pastry with Catfish and Sour Mango
Grass-Fed Water Buffalo on Pineapple Spoon

APPETIZERS

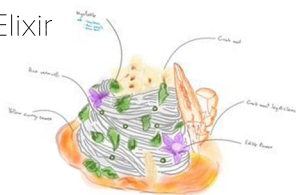
Coconut Mousse with Dungeness and Caviar
Duck Larb
Miyazaki A5 BMS 12 Wagyu

SOUP

Coconut Soup with Truffle Pearls

PALATE CLEANSER

Lemongrass Pandan Elixir





MAINS

Blue Crab in Green Curry

Crispy Wild Pepper Leaf, Vermicelli, Cabbage

Japanese Tiger Prawn with Lobster Tom Yum

Wolffia Pearls, Seaweed Caviar

Water Buffalo Shank and Massaman Curry

Basil Rice, Kabocha Squash, Pommés Purée

PALATE CLEANSER

Sour Mango Sorbet and Anchovy Sauce

DESSERTS

Smoked Ice Cream with Bamboo Sticky Rice

Petit Fours

Seasonal Fruit

Blue Lotus Tea

BEVERAGE PAIRINGS

The Baan Lao Heaven 300

Cocktail 130

The Baan Lao Experience 150

Mocktail 110

Wine Private Collection 395

Gong Fu Cha Tea Ultimate 100

Wine Premium 120

Gong Fu Cha Tea Premium 75

Sake Samurai Reserve 140

Caffeine Free Tea Ultimate 90

Sake Premium 90

Caffeine Free Tea Premium 65

Share your Baan Lao Experience

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