



# Restaurant Menu

Choose to dine in the restaurant or  
enjoy a meal in the bar

A family run enterprise led by Chef Tony Inthavong, whose resume includes Luke Mangan's Moorish. Mum, is responsible for many of the secret sauces and recipes and Tony's siblings are front of house.

The wide-ranging menu is appealing and affordable with that perfect balance of sweet, sour, salty & spice.

Choose from appetisers, soups, grills, salads, curries, stir fries, rice and noodle dishes and dessert.

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If you have any allergies to any ingredients, please advise our staff.

All dishes can be tailored to your spicy taste, from Mild to Very Hot

● Mild

●● Medium

●●● Hot

●●●● Medium

**Eat. Drink. Laugh.**

A touch of Laos

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## Bar Snacks

01. PEAK KAI TOD (Marinated Wings) (4)  
Deep fried chicken wings which has been coated in a special batter. 8.9
02. NOK TOD (Marinated Quails) (6)  
Deep fried crispy marinated Quails 10.9
03. MARINATED Dry Beef  
Caramelized beef jerky. 10.9
04. TOD MUN PLA (Homemade Fish Cake) (4)  
Freshly ground fish cake mixed with herbs & spices made daily, and served with chilli sauce 8.9
05. SATAY KAI (Satay Chicken Skewers) (4)  
Marinated grilled chicken skewers served with chef's special peanut sauce. 8.9
06. POH PI (Spring Rolls) (4)  
Savoury rolls of carrots and mushroom fried until crispy golden brown and served with sweet chilli sauce. 8.9
07. CURRY PUFF (Vegetarian Curry Puffs) (4)  
Savoury vegetable triangles potatoes, peas, carrots, corn and onions fried until crispy golden brown and served with sweet chilli sauce. 8.9
08. MIXED ENTRÉE (4)  
Fish Cake, Spring Roll, Chicken Wing, and Curry Puff 9.9

## Soups

09. TOM YUM (Hot 'n' Sour Soup)  
A right balance of hot and sour is what makes this soup one of the most well known soup in Laos/Thai cuisine. The freshest ingredients such as coriander, lemongrass, shallot, chilli, Spanish onion, galangal, and kaffir lime leaves are used to achieve a distinctive aroma and flavours.  
**Your Choice of:**
- |                    |      |
|--------------------|------|
| King Prawns        | 16.9 |
| Seafood            | 16.9 |
| Free Range Chicken | 12.9 |
| Vegetable          | 10.9 |
10. TOM ZAP  
A clear chicken broth soup cooked with ingredients such as coriander, lemongrass, shallot, roast chilli, Spanish onion, galangal, tomatoes, kaffir lime leaves and scented with roast rice powder.  
**Your Choice of:**
- |   |      |
|---|------|
| Beef cubes  | 11.9 |
| Offals – tripe, intestines, lung, heart, beef cubes | 11.9 |
| Free Range Chicken                                  | 12.9 |
| Vegetable   | 10.9 |
11. TOM KA KAI (Chicken with Galangal 'n' Coconut Soup)  
A classic of Thai cooking, this soup is another style of 'Tom Yum', with the main features being galangal fused with a hint of coconut. 12.9

# Grills

12. OX TONGUE  
Marinated grilled OX Tongue thinly sliced and served with Holy Basil's special dipping sauce. 10.9
13. LAOS SAUSAGES  
Traditional and tasty grilled pork sausages combined with fresh herbs and spices served with Holy Basil's special dipping sauce. 10.9
14. KAI YANG(Laos Charcoal BBQ Chicken)  
Charcoal grilled chicken in Chef's special marinade that will complement with papaya salad. 13.9
15. MARINATED BBQ CUTS  
Marinated cuts of beef thinly sliced served with Holy Basil's special dipping sauce. 14.9

# Salads

16. TAM MAK HOONG ( Papaya Salad Laos Style)  
A dish unique only to Laos cuisine, this complex mixture of sweet, sour and spicy salad is tempered with (a strong yet addictive!) crab paste and anchovies. 10.9
17. SOM TAM (Papaya Salad Thai Style)  
Similar to Laos papaya salad but is sweeter, less spicy, and fish sauce is used as a substitute for crab paste and anchovies. 10.9
18. LARB DIP (Raw Beef Salad)  
Tarté beef mixed with fresh herbs. 12.9
19. LARB (Warm Salad)  
A warm cooked salad of ground minced meat tossed with lime juice, red onion, roasted rice and roasted chilli flakes, topped with mint leaves, shallots and coriander.  
(Beef, Chicken, Pork mince) 12.9
20. NAM TOK (Tiger Beef Salad – Laos Style)  
Charcoal sizzling grilled strips of beef tossed in a salad of Spanish onions, mixed with herbs of coriander, shallots, kaffir lime leaves, lemon grass, chilli, and mint leaves. 13.9
21. YUM NUA (Thai Beef Salad)  
Marinated beef strips wok-tossed in a salad of Spanish onions, iceberg lettuce, tomatoes, cucumber; mixed with herbs of coriander, shallots, chilli powder, kaffir lime leaves, lemongrass and mint leaves. 13.9
22. LARB PED (Spicy Duck Mince Salad)  
Duck's breast mince, Spanish onions, coriander, shallots, fresh chilli and mint leaves dressed in lime juice. 14.9
23. YUM LEB MEU NANG (Chicken Feet Salad)  
Boneless chicken feet tossed in Spanish onions, coriander, shallots, fresh chilli and mint leaves dressed in lime juice. 10.9
24. Beef Tripe salad  
Beef tripe tossed in Spanish onions, coriander, shallots, fresh chilli and mint leaves dressed in lime juice. 10.9

25. YUM PLA MUK (Calamari Salad)  
Calamari tossed in Chef's special dressing of lemon juice served on a bed of lettuce, tomato, Spanish onions and mixed with coriander, shallots, chilli and mint leaves. 14.9
26. NEM KHAO  
Deep fried rice balls tossed with cured pork (nem chua) coriander, shallots, chilli, kaffir lime leaves, onions and mint leaves served on lettuce leaves. 12.9

## Curries

27. GANG KIEW WAN (Green Curry)  
This mild familiar classic has as its base a paste of chillies, sweet basil, kaffir lime leaves, and galangal, served with seasonal vegetables such as eggplant, green beans, bamboo, zucchini, and pumpkin. Available with meat, vegetables or seafood.
28. GANG DANG (Red Curry)  
Made with a spicy base of red chilli paste, sweet basil, kaffir lime leaves, and garlic infused in coconut milk serve with seasonal vegetables such as eggplant, green beans, zucchini, and pumpkin. Available with meat, vegetables or seafood.
29. GANG PANANG (Panang Curry)  
A dry, rich and thick curry made up of small amount of coconut milk, sweet basil, kaffir lime leaves and red chillies cooked with tender cuts of meat, vegetables or seafood.
- Your Choice of (for above curry dishes):**
- |                       |      |
|-----------------------|------|
| Seasonal Vegetables   | 10.9 |
| Beef, Chicken or Pork | 12.9 |
| Lamb                  | 12.9 |
| King Prawns           | 16.9 |
| Seafood               | 16.9 |
| Combination           | 16.9 |
30. GANG MASAMAN (Beef Masaman Curry)  
This moderately hot curry has many characteristics of southern Thai cooking. The flavour from sweet potato and spices of star anise, cinamon and bay leaves are distinguishable, yet balanced by a sour taste from tamarind. 16.9
31. GANG PED YANG (Red Curry Roast Duck)  
Often served during traditional family feasting, this specialty dish has an abundant of flavour from lychees, pineapple, cherry tomato, sweet basil, fresh chillies, green bananas and kaffir lime leaves cooked with cuts of roast duck. 17.9

## Stir Fries

32. PAD KAPAO (Chilli Basil & Garlic Sauce)  
Stir fry of seasonal vegetables consisting of green beans, onion, banana chilli, basil and garlic sauce.
33. PAD NAM MUN HOI (Oyster Sauce)  
Stir fry of seasonal vegetables consisting of broccoli, carrot, onion, pumpkin and mushroom in oyster sauce.
34. PAD KHING (Stir Fry with Fresh Ginger)  
Stir fry of seasonal vegetables consisting of carrot, onion, shallots and mushroom with fresh ginger.

35. PAD MED MAMUANG (Stir Fry with Cashew Nuts)  
Stir fry of seasonal vegetables consisting of, onion, mushroom, shallots, dry chilli topped with cashew nuts.
36. PAD PIK SOD (Stir Fry with Fresh Chilli )  
Stir fry of seasonal vegetables consisting of, onion, mushroom, shallots, topped with fresh long chilli.
37. PRA RAM LONG SONG (Stir Fry with Peanut Sauce)  
Stir fry of morning glory and garlic, topped with peanut sauce.
38. PAD KRATIUM PIK THAI (Stir Fry Garlic and Peppercorn)  
Stir fry of seasonal vegetables consisting of, onion, mushroom, shallots, coriander, garlic and peppercorn served on a bed of sliced cucumber.
- Your Choice of (for above stir fry dishes):**
- |                       |      |
|-----------------------|------|
| Seasonal Vegetables   | 10.9 |
| Beef, Chicken or Pork | 12.9 |
| Lamb                  | 12.9 |
| King Prawns           | 16.9 |
| Seafood               | 16.9 |
| Combination           | 16.9 |

## Rice & Noodles

39. PAD THAI  
Stir fried rice noodles with bean sprouts, egg, garlic chives, Spanish onion and crushed peanuts.
40. PAD SEE EW  
Stir fried flat rice noodles with sweet soy sauce, egg and Chinese broccoli.
41. LAD NAA  
Stir fried flat rice noodle topped with gravy sauce and mixed vegetables of Chinese broccoli, broccoli and carrot.
42. PAD KEE MAO  
Stir fried flat rice noodle with chilli, basil, Chinese broccoli, onions, bamboo, mushroom and carrot.
43. KHAO PAD (Thai Fried Rice)  
Stir fried rice with onion, tomato, garlic, Chinese broccoli, shallots, lime and shrimp paste.
44. HOLY BASIL FRIED RICE (Fried Rice with Chilli and Basil)  
Stir fried rice with chilli, basil, Chinese broccoli, onions, bamboo, mushroom and carrot.
45. KHAO PAD PU (Thai Fried Rice with Crab Meat)  
Stir fried rice with crab meat, onion, tomato, garlic, Chinese broccoli, shallots, lime and shrimp paste.
46. KHAO PAD SAPPAROT (Thai Fried Rice with Fresh Pineapple)  
Stir fried rice with fresh pineapple, tomatoes, onion.
47. STEAM RICE – Jasmine Rice  
Per serve
48. STICKY RICE – Glutinous Rice  
Per serve
- Your Choice of (for above rice & noodles dishes):**
- |   |  |      |
|---|--|------|
| 3 | Vegetables                                       | 10.9 |
|   | Beef, Chicken or Pork                            | 12.9 |
|   | Lamb   | 12.9 |
| 3 | King Prawns                                      | 16.9 |
|   | Seafood  | 16.9 |
|   | Combination                                      | 16.9 |
|   | * Optional – Traditionally served with Fried Egg | 2    |

# Seafood

49. PAD PED TALAY (Stir fried Spicy Mixed Seafood)  
Stir fried combination of King Prawns, Mussels, Octopus, and Calamari with onion, tomato, fresh chilli, sweet basil. 16.9
50. HOLY BASIL CHILLI MUSSELS  
Stir fried Mussels with chilli jam, basil and chilli. 16.9
51. SALT 'n' PEPPER CALAMARI  
Deep fried squid which has been lightly coated in a special batter, tossed in a salt and pepper mixture, and served with sweet chilli sauce. 15.9
52. SOFT SHELL CRAB  
Deep fried soft-shell crab which has been lightly coated in a special batter, tossed in a salt and pepper mixture, and served with sweet chilli sauce. 15.9
53. GOONG SAM ROD (Deep Fried King Prawn)  
Deep fried King prawns which has been lightly coated in a special batter topped with roasted shallots and chilli; and garnished with basil leaves. 16.9
54. YUM WONSEN (Hot 'n' Sour Vermicelli with Mixed seafood)  
Mixed seafood tossed in Chef's special dressing of dry shrimp, peanuts, turmeric and lime juice served on a bed of lettuce, tomato, Spanish onions; and mixed with glass noodle, coriander, shallots, chilli and mint leaves. 16.9
55. CRISPY FISH ( With Green Mango Salad)  
Deep fried fresh whole fish served on a bed of green mango salad (or green apples when not in season) dressed in mint leaves, coriander, shallots, Spanish onions, chilli and lime juice. MP
56. PLA SAM ROD (Deep Fried Fish with 3 Flavoured sauce)  
Deep fried whole fish with 3 flavoured sauces: tamarind, sweet basil, fresh chilli served with mixed vegetables and garnished with fried basil leaves. MP

# Desserts

57. HOLY BASIL FRIED ICE CREAM( With Green Mango Salad) 13.9
58. STICKY COCONUT RICE PUDDING + MANGO 13.9
59. BLACK HARBOUR 13.9
60. STICKY COCONUT RICE PUDDING + DURIAN 15.9
61. WHITE HARBOUR 13.9