

SMALL BITES

សំប៉ែនបៀនខ្លឹម TOMATO & BASIL BRUSCHETA	5.25
Toasted tomato, tomatoes, garlic, basil, thyme, salt & pepper.	
តែយបំពង SPRING ROLLS	6.50
Fried spring rolls with pork and taroes.	
រំណែម FRESH ROLLS	6.50
Pork, lettuce, carrots, cucumbers and local herbs.	
ស្ករសាស្កាម៉ុនជូស SMOKED SALMON TOAST	7.50
Homemade smoked salmon, cereal bread, avocado, cream cheese, micro green, sun-dried tomatoes, cherry tomatoes, red radish, mixed salad and cucumbers.	
ក្លឹបសំរាំងរុច CLUB SANDWICH	9.50
សំរាំងរុចសាច់មាន់ CHICKEN AND AVOCADO SANDWICH	9.50
Served in ciabatta bread with pesto sauce mixed salad.	
ដំឡូងបំពង FRENCH FRIES	5.50
ហ្វីសតាកូស FISH TACOS	8.00
Tortillas, grilled fresh water fish, cumin, paprika, garlic, coriander, sour cream, cilantroes, purple cabbages, avocados.	
ជូណាពីតា TUNA PITA	6.75
ហ្គឹមមុសពីតា HUMMUS PITA	7.00
Chickpeas, tahini, lime juice, garlics served in pita bread.	
បាយស្រួយណាតាំង NATAING & RICE CRACKER	6.00
Pork, coconut cream and Khmer spice dipping sauce with rice crackers.	
កេសសាឌីឡា QUESADILLA	8.50
Tortillas, emmental cheese, BBQ mushroom, red & green capsicums, onions, tomatoes, sweet corns	

KHMER FOODS

STARTERS

មីកូឡា MI KOLA	7.50
Noodle salad with choice of beef or seafood, lettuce, Khmer basil, cucumbers, kaplou leaves, cabbages, garlics, peanuts, Khmer dressing, topped with boiled eggs & spring onions.	
ញ៉ាណូង GREEN PAPAYA SALAD	6.25
Green papaya, pork, peanuts and local herbs.	
ភ្លាត្រី KHMER CEVICHE	7.75
Fresh raw fish cured in lime juice, long beans, red & green capsicums, garlics, shallots, onions, peanuts, local herbs, lemon grass.	
ញ៉ាមីស្រូវគ្រឿងសមុទ្រ SEAFOOD & GLASSNOODLE SALAD	9.25
Glass noodles, shrimps, squids, tomatoes, spring onions.	
ញ៉ាត្រៃតខ្លឹម/ទ្រុកឈិត PALM FRUIT/ARENKA PINNATA SALAD	6.25
Young palm fruit/Arenga Pinnata fruits, orange juice, Sake, Merrin, red and green capsicums, sweet corn, mint leave and lime juice.	

SOUPS

ស៊ុបប៉េងប៉ោះសាច់មាន់ TOMATO SOUP	7.50
Chicken, tomatoes, local herbs .	
សម្លម្លូត្រកូន KHMER SOUR SOUP	8.00
Fish, morning glory, lemon grass, fresh lime, local herbs.	
ស្លោរជ្រូកមាន់ CHICKEN LEMON SOUP	7.50
Chicken, fresh lime, kaffir lime leaves, local herbs.	
តុមយ៉ាគ្រឿងសមុទ្រ TOMYAM SEAFOOD SOUP	9.75
Seafood, tomatoes, mushrooms, lemongrass, coconut cream.	

KHMER FOODS

MAIN DISHES

អាម៉ុកត្រី AMOK FISH	9.25
Cooked fish fillet with coconut cream, Amok paste lemon grass and noni leaves.	
ឡាបសាច់ជ្រូក LAAB	9.25
Minced pork, lemongrass, lime, peanuts, mint.	
យ៉ាហ៊ុនគ្រឿងសមុទ្រ SEAFOOD YAHORN	10.50
Shrimps, squids, tomatoes, onions, spring onions and local herbs.	
ការីដំឡូងដ្ឋាវ SWEET POTATO CURRY	8.25
Sweet potatoes, redkidney beans, potatoes, onions, long beans, crispy rice, coconut cream, watercress, sesbania flower, pumpkin buds, palm sugar, salt, sweet basil, carrots.	
សម្លរកកូរ KORKO SOUP	7.50
Khmer spice, coconut cream, pumpkin, green papaya, long beans, eggplants, spinach, dried fish, crispy-roasted rice powder, palm sugar, vinegar, lime juice served with steamed rice.	
ឆាត្រប់តៅហ៊ី EGGPLANT SAUTÉ WITH TOFU	7.25
Eggplants, tofu, gingers and local herbs.	
មាន់អាំងចង្កាក់ GRILLED CHICKEN SKEWER	9.25
Marinated chicken with satay, skewer and grilled with tomatoes and pineapples.	
មាន់ឆាក្តៅ SPICY CHICKEN	8.50
Stir fried chicken, lemongrass, galangals, local herbs and chilies.	
ឆាការីដ្ឋាវ FRIED CURRY WITH SHRIMP	9.75
Stir fried shrimps, coconut cream, onions, curry, Khmer spice, celeries, spring onions, kaffir lime leaves.	
ត្រីក្រហមចំហុយ STEAMED FISH FILLET	9.75
Steamed red snapper in lemon sauce and local herbs.	
ស្លែកសាច់គោខ្មែរ KHMER BEEF STEAK	16.00
Grilled beef fillet and served with 3 sauces (tamarind, chili, pepper sauce) and steamed rice.	
ទ្រុកទ្រុកសាច់គោ BEEF LOK LAK	13.50
Stir fried beef cubes served with onions, tomatoes, cucumbers, fried egg and steamed rice/french fries.	
សាច់ត្រីអាំងចង្កាក់ GRILLED FISH SKEWER	8.25
Marinated fish with soy sauce, skewer and grilled with tomatoes and onions.	
សាច់ជ្រូកអាំងចង្កាក់ GRILLED PORK SKEWER	8.25
Marinated pork with soy sauce, skewer and grilled with tomatoes and onions.	
បាយឆា FRIED RICE	8.00
Stir fried rice with mixed vegetables, pork/beef/chicken/seafood.	
មីឆា FRIED NOODLE	7.50
Stir fried noodles with carrots, Chinese cabbage, bok choy, choy sum, beef/chicken/pork/shrimps.	
ឆាបន្លែ VEGETABLES SAUTÉ	6.75
Choice of the following vegetables: morning glory/kale/bok choy/choy sum.	
បាយ STEAMED RICE	1.00

WESTERN FOODS

STARTERS

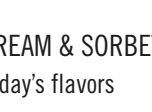
នីស័រសាឡាត់ NICOISE SALAD	8.50
Lettuce, tuna, Anchovies, black olives, potatoes, cherry tomatoes, boiled egg.	
សាឡាត់សាច់មាន់ CHICKEN SESAME SALAD	8.80
Lettuce, chicken breast, sundry and cherry tomatoes, olives, french dressing.	
ដៅរី បូល POWER BOWL	8.50
Mixed lettuce, corns, rocket leaves, beetroot, avocados, barleys, roasted pumpkins, red radish, cherry tomatoes, feta cheese and balsamic dressing.	
អាវ៉ុកាដូតាតាសាច់ក្តាម CRAB AVOCADO TARTARE	10.50
Avocados, crab meat, tomatoes, shallots, spring onions, cilantroes.	
ស៊ុបឆ្នែង PUMPKIN SOUP	6.25
Pumpkins, onions, shallots, butter, whipping cream, milk, Topped with sesame seeds and bacon.	
ប៊ីតរុត កាប៉ាស្រូសាឡាដ BEETROOT CARPPACIO SALAD	7.50
Beetroot, mixed salad, garlic, shallot, red radish, rocket leave, green pepper corn, olive oil, parsley, Picorino cheese, lime and salt.	

MAIN DISHES

សាច់ទ្រូងទាអាំង DUCK BREAST	15.50
TOURNEDOS WITH ORANGE GRAVY SAUCE Grilled duck breast, onions, peper sauce, steamed vegetables served with mashed potato.	
សាច់ទ្រូងមាន់អាំង CHICKEN BREAST	12.50
WITH PEPPER GRAVY SAUCE Grilled chicken breast, peper gravy sauce served with steamed vegetables(carrots, cauliflowers, broccolies, french beans) and ratatouille.	
ញ៉ុកគី ស្ពីនណែច GNOCCHI SPINACH	10.50
Homemade potato gnocchi with spinach, cream and parmesan cheese.	
ស្ពាតែតទីគ្រឿងសមុទ្រ SEAFOOD SPAGHETTI	12.50
Shrimps, squids with pesto sauce.	
តាកគីយ៉ាតែលសាស្កាម៉ុន SMOKED SALMON TAGLIATELLE	15.50
Tagliatelle, smoked salmon, broccolies, spring onions, onions, cream.	
ប៊ីស្ត្រូ ស្តែក ហ្វ្រែ BISTRO STEAK FRITES	16.00
Khmer beef tenderloin with peper sauce, homemade french fries and lettuces.	
សាច់ត្រីធ្លោ និងដំឡូងបំពង FISH & CHIPS	12.50
Fried giant fish fillet, french fries.	
សាច់ត្រីពោរអាំង ROASTED FISH FILLET	12.00
Pangasius Djambal, baby potato, green bean, black & green olives, sundried tomatoes and top up with radish.	
ប៊ីហ្គីប៊ុស VEGETARIAN BURGER	10.00
Black mushroom, broccolies, carrots, onions, red kidney bean, cheddar cheese, sweet potatoes, white & red cabbages, mixed salad, eggs, tomato paste, mustard, parsley served with coleslaw.	
ឈីសប៊ីហ្គី CHEESEBURGER	12.00
Served with french fries.	
ឡាសាញ៉ាត្រប់ EGGPLANT LASAGNA	10.00
Grilled eggplants, béchamel sauce, tomato sauce, pesto sauce, Emmental, mixed salad.	

DESSERTS

ចេកបៀនជាមួយការ៉េម BANANAS FLAMED IN RUM	6.50
With vanilla ice-cream	
បាក់ប៊ិន BAK BEN	4.75
Baked tapioca with natural palm sugar, coconut cream and eggs.	
បាយដំណើបសាយ MANGO STICKY RICE	6.75
With coconut cream and topped with jack fruits and longans.	
ស្ករឡាហ្វង់ដង់ CHOCOLATE FONDANT	7.50
With Mondul Kiri dark chocolate 70%.	
ស្ករឡាមូស CHOCOLATE MOUSSE	7.50
With Mondul Kiri dark chocolate 70%.	
គ្រឹមប្រើឡេស្លឹកតើយ PANDAN CRÈME BRULÉE	6.00
Custard cooked with pandan leaves and hard burnt sugar on top.	
លីម៉ុងតាត LEMON TART	6.50
ផែរណែបផល ហ្រៀបល PINEAPPLE CRUMBLE	6.00
Caramelized pineapple with butter, coconut cream, honey, Rum topped with coconut crumbled, served with nuts, mango sauce and coconut ice-cream.	
ការ៉េម ICE-CREAM & SORBET	2.25
Please ask for today's flavors	



Vegetarian dish