

SMALL BITES

នំប៉័ងបៀនខ្លឹម TOMATO & BASIL BRUSCHETA		5.75
Toasted bread, tomatoes, garlic, basil, thyme, salt & pepper.		
ប៊ែយបំពង់ SPRING ROLLS		7.00
Fried spring rolls with pork and taroes.		
រំណម FRESH ROLLS		7.00
Pork, lettuce, carrots, cucumbers and local herbs.		
ស្កកសាលម៉ុនប៊ូស SMOKED SALMON TOASTS		8.50
Homemade smoked salmon, cereal bread, cream cheese, micro green, sun-dried tomatoes, cherry tomatoes, red radish, caper, mixed salad, cucumbers, and Avocado.		
ក្លឹបសាំងរឹច CLUB SANDWICH		10.50
សាំងរឹចសាច់មាន់ CHICKEN AND AVOCADO SANDWICH		10.50
Served in ciabatta bread and mixed salad on the side.		
ដំឡូងបំពង់ FRENCH FRIES		6.00
ហ្វីសតាកូស FISH TACOS		9.00
Tortillas, grilled fresh water fish, cumin, paprika, garlic, coriander, sour cream, cilantroes, purple cabbages, avocados.		
ធ្មណាពីតា TUNA PITA		7.50
ហាំមូសពីតា HUMMUS PITA		7.00
Chickpeas, tahini, lime juice, garlics served in pita bread.		
បាយស្រួយណាតាំង NATAING & RICE CRACKER		7.00
Pork, coconut cream and Khmer spice dipping sauce with rice crackers.		
កេសសាឌីឡា QUESADILLA		9.50
Tortillas, emmental cheese, BBQ mushroom,		

KHMER FOODS

STARTERS

មីកូឡា MI KOLA		8.25
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		6.50
Green papaya, pork, peanuts and local herbs.		
ភ្លាត្រី KHMER CEVICHE		8.50
Fresh raw fish cured in lime juice, long beans, red & green capsicums, garlics, shallots, onions, peanuts, local herbs, lemon grass.		

SOUPS

ស៊ុបបែងប៉ោសាច់មាន់ TOMATO SOUP		8.25
Chicken, tomatoes, local herbs .		
សម្បូរម្លូត្រកូន KHMER SOUR SOUP		8.50
Fish, morning glory, lemon grass, fresh lime, local herbs.		
ស្មៅជ្រក់មាន់ CHICKEN LEMON SOUP		8.25
Chicken, fresh lime, kaffir lime leaves, local herbs.		

តុមយ៉ាគ្រឿងសមុទ្រ TOMYAM SEAFOOD SOUP		10.75
Seafood, tomatoes, mushrooms, lemongrass, coconut cream.		

KHMER FOODS

MAIN DISHES

អាមុកត្រី AMOK FISH		10.00
Cooked fish fillet with coconut cream, Amok paste lemon grass and noni leaves.		
អាមុកផ្សិត AMOK MUSHROOMS		9.00
Cooked with king oyster mushrooms, coconut cream, noni leaves, Amok spice, broccolies, and soft tofu.		
ឡាបសាច់ជ្រូក LAAB		10.00
Minced pork, lemongrass, lime, peanuts, mint.		
យ៉ាហ៊ុនគ្រឿងសមុទ្រ SEAFOOD YAHORN		11.50
Shrimps, squids, tomatoes, onions, spring onions and local herbs.		
ការីដំឡូងជ្វាវ SWEET POTATO CURRY		9.00
Sweet potatoes, redkidney beans, potatoes, onions, long beans, crispy rice, coconut cream, watercress, sesbania flower, pumpkin buds, palm sugar, salt, sweet basil, carrots.		
សម្បូរកកូរ KORKO SOUP		8.25
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		8.00
Eggplants, tofu, gingers and local herbs.		
មាន់អាំងចង្កាក់ GRILLED CHICKEN SKEWER		10.50
Marinated chicken with satay, skewer and grilled with tomatoes and pineapples.		
មាន់ឆាត្រា SPICY CHICKEN		9.50
Stir fried chicken, lemongrass, galangals, local herbs and chilies.		
ឆាការីបង្ការ FRIED CURRY WITH SHRIMP		10.75
Stir fried shrimps, coconut cream, onions, curry, Khmer spice, celeries, spring onions, kaffir lime leaves.		
ការីកូនដំឡូង BABY POTATOES CURRY		9.00
Bay potatoes, red and green capsicums, broccolies, cauliflowers, chili finger, Khmer spice, cilantro, paprika, cumin, garlic powder, coconut cream, served with turmeric, fried rice and tortillas.		
ត្រីក្រហមចំហុយ STEAMED FISH FILLET		11.00
Steamed red snapper in lemon sauce and local herbs.		
ស្កកសាច់គោខ្មែរ KHMER BEEF STEAK		17.00
Grilled beef fillet and served with 3 sauces (tamarind, chili, pepper sauce) and steamed rice.		
ឡុកឡុកសាច់គោ BEEF LOK LAK		15.00
Stir fried beef cubes served with onions, tomatoes, cucumbers, fried egg and steamed rice/french fries.		
សាច់ត្រីអាំងចង្កាក់ GRILLED FISH SKEWER		9.50
Marinated fish with soy sauce, skewer and grilled with tomatoes and onions.		
បាយឆា FRIED RICE		9.25
Stir fried rice with mixed vegetables, pork/beef/chicken/seafood.		
មីឆា FRIED NOODLE		9.25
Stir fried noodles with carrots, Chinese cabbage, bok choy, choy sum, beef/chicken/pork/shrimps.		
ឆាបន្លែ VEGETABLES SAUTÉ		7.50
Choice of the following vegetables: morning glory/kale/bok choy/choy sum.		
ខឿត BRAISED MUSHROOMS		9.50
Shiitake mushrooms, red kidney beans, taroes, garlic, shallots, eggplants, bean curds, honey mushrooms, water cress, star anise, and cinamon sticks.		
បាយ STEAMED RICE		1.00

WESTERN FOODS

STARTERS

តាតាប៊ីតរុត និងស្វាយ BEETROOT AND MANGO TATAR		9.50
Diced beetroots and mangoes(with sesame seeds, mint leaves, crispy shallots, almonds), mango sauce, mustard, honey dressing, mixed lettuce and herb vinaigrette.		
នីស័រសាឡាត់ NICOISE SALAD		9.50
Lettuce, tuna, Anchovies, black olives, potatoes, cherry tomatoes, boiled egg.		
សាឡាត់សាច់មាន់ CHICKEN SESAME SALAD		10.00
Lettuce, chicken breast, sundry and cherry tomatoes, olives, french dressing.		
ដៅរី បូល POWER BOWL		10.50
Mixed lettuce, corns, rocket leaves, beetroot, avocados, barleys, roasted pumpkins, red radish, cherry tomatoes, feta cheese and balsamic dressing.		
អារ៉ូកាដូតាតាសាច់ក្តាម CRAB AVOCADO TARTARE		12.00
Avocados, crab meat, tomatoes, shallots, spring onions, cilantroes.		
ស៊ុបល្ពៅ PUMPKIN SOUP		7.00
Pumpkins, onions, shallots, butter, whipping cream, milk, Topped with sesame seeds and bacon.		
ញ៉ាណូដុត ROASTED PUMPKIN SALAD		9.50
Roasted pumpkins, sweet potatoes, avocados, cucumbers, asparagus, broccolies, cauliflowers, almonds, pumpkin seeds, hummus, gingers, honey, mustard, and balsamic vinaigrette.		
ប៊ីតរុត កាប់ស្រូវសាឡាដ 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 TOURNEDOS WITH ORANGE		17.00
Grilled duck breast, onions, peper sauce, steamed vegetables served with mashed potato.		
សាច់ទ្រូងមាន់អាំង CHICKEN BREAST WITH PEPPER SAUCE		13.75
Grilled chicken breast, peper gravy sauce served with steamed vegetables(carrots, cauliflowers, broccolies, french beans) and ratatouille.		
ញ៉ាកគី ស្ពីនណែច GNOCCHI SPINACH		10.50
Homemade potato gnocchi with spinach, cream and parmesan cheese.		
ស្ពាតេតទីគ្រឿងសមុទ្រ SEAFOOD SPAGHETTI		12.50
Shrimps, squids with pesto sauce.		
តាកគីយ៉ាតែលសាលម៉ុន SMOKED SALMON TAGLIATELLE		15.50
Tagliatelle, smoked salmon, broccolies, spring onions, onions, cream.		
ប៊ីស្ត្រូ ស្កក ប្រៃ BISTRO STEAK FRITES		17.00
Khmer beef tenderloin with peper sauce, homemade french fries and lettuces.		
សាច់ត្រីធ្មោ និងដំឡូងបំពង់ FISH & CHIPS		12.75
Fried giant fish fillet, french fries.		
ប៊ីហ្គីហ្គីស VEGETARIAN BURGER		11.00
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		13.00
Served with french fries.		
ឡាសាញ៉ាត្រប់ EGGPLANT LASAGNA		11.00
Grilled eggplants, béchamel sauce, tomato sauce, pesto sauce, Emmental, mixed salad.		
ល្ពៅដុត ជាមួយនំពីតា PUMPKIN PITA		11.00
Roasted pumpkins, red kidney beans, palm sugar, BBQ mushrooms, beetroot sauce, sweet corns, onions, red and green sapsicums, Khmer spice, and pita bread.		

DESSERTS

ចេកបៀនជាមួយកាវេមេ 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.		
បាយដំណើបស្វាយ MANGO STICKY RICE		6.75
With coconut cream and topped with jack fruits and longans.		
ស្កុកឡាហ្វង់ដង់ CHOCOLATE FONDANT		7.50
With Mondul Kiri dark chocolate 70%.		
ស្កុកឡាម៉ូស CHOCOLATE MOUSSE		7.50
With Mondul Kiri dark chocolate 70%.		
គ្រឹមប្រិទ្រេស្កឹកតើយ PANDAN CREME BRULÉE		6.00
Custard cooked with pandan leaves and hard burnt sugar on top.		
លីម៉ុនតាត LEMON TART		6.50
ការ៉េម ICE-CREAM & SORBET		2.25/scoop
Please ask for today's flavors		



Vegetarian dish

7% service charge will be added to the end of your bill
Please inform us of any food ALLERGY or INTOLERANCE