

SMALL BITES

នំប៉័ងបៀនខ្លីម TOMATO & BASIL BRUSCHETA Roasted baguette with tomatoes, garlics, basil.	5.75
ចៃយ៉បំពង់ SPRING ROLLS Fried spring rolls with pork and taroes.	7.00
ណែម FRESH ROLLS Pork, lettuce, carrots, cucumbers and local herbs.	7.00
ស្លកសាលម៉ុនប៊ូស SMOKED SALMON TOASTS Homemade smoked salmon, cereal bread, cream cheese, micro green, sun-dried tomatoes, cherry tomatoes, red radish, caper, mixed salad, cucumbers, and Avocado.	8.50
ក្លឹបសាំងរ៉ិច CLUB SANDWICH White toast, lettuce, tomatoes, onions, cornichons, boiled egg, ham, bacon, mayonnaise, ketchup and served with french fries.	10.50
សាំងរ៉ិចសាច់មាន់ CHICKEN AND AVOCADO SANDWICH Served in ciabatta bread and pesto sauce, mixed salad.	10.50
ដំឡូងបំពង់ FRENCH FRIES	6.00
ហ្វីសតាកូស FISH TACOS Tortillas, grilled fresh water fish with the powder of cumin, paprika, garlic, coriander served with sour cream, cilantroes, purple cabbages, avocados.	9.00
ធូណាពីតា TUNA PITA Pita bread, tuna in oil, mayonnaise, salt, pepper, lime juice, mixed salad, onions, grilled tomatoes, balsamic vinegar, rocket leaves.	7.50
ហ្វាម៉ូសពីតា HUMMUS PITA	7.00
បាយស្រួយណាតាំង NATAING & RICE CRACKER Minced pork cooked with coconut cream, fish sauce, palm sugar and dip with rice crackers.	7.00
កេសសាឌីឡា QUESADILLA Tortillas, emmental cheese, BBQ mushroom, red & green capsicums, onions, tomatoes, sweet corns served with salsa and mixed salad.	9.50

KHMER FOODS

STARTERS

មីកូឡា MI KOLA 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.	8.25
ញ៉ាណ្តុង GREEN PAPAYA SALAD Green papaya, pork, peanuts, local herbs, fish sauce and lime juice.	6.50
ភ្លាត្រី KHMER CEVICHE Fresh raw fish cured in lime juice, long beans, red & green capsicums, garlics, shallots, onions, peanuts, local herbs, lemon grass.	8.50
ញ៉ាត្រូចប្លង់បង្ការ POMELO SALAD Pomelo, long chili, shallots, roast coconut, shrimp, mixed herb, sweet & sour dressing.	8.50

SOUPS

ស៊ុបប៉េងប៉ោះសាច់មាន់ TOMATO SOUP Chicken, tomatoes, local herbs .	8.25
សម្បរម្លូត្រកួន KHMER SOUR SOUP Fish, morning glory, lemon grass, fresh lime, rice paddy herbs.	8.50
ស្បែកជ្រូកមាន់ CHICKEN LEMON SOUP Chicken, fresh lime, kaffir lime leaves, local herbs.	8.25
តុមយ៉ាគ្រឿងសមុទ្រ TOMYAM SEAFOOD SOUP Seafood, tomatoes, mushrooms, lemon grass, coconut cream.	10.75

KHMER FOODS

MAIN DISHES

អាម៉ុកត្រី AMOK FISH Cooked fish fillet with coconut cream, Amok spice and lemon grass.	10.00
អាម៉ុកផ្សិត AMOK MUSHROOMS Cooked with king oyster mushrooms, coconut cream, noni leaf, Amok spice, broccolies, and soft tofu.	9.00
ឡាបសាច់ជ្រូក LAAB Minced pork, lemongrass, lime, peanuts, mint.	10.00
សម្បរកកូរ SAMLOR KORKO Mixed vegetables Khmer Soup made from Khmer spice, coconut cream, pumpkin, green papaya, long beans, eggplants, spinach, dried fish, crispy-roasted rice powder, palm sugar, lime juice served with steamed rice.	8.25
ឆាត្រប់តៅហ៊ី EGGPLANT SAUTÉ WITH TOFU Eggplants, tofu, gingers and local herbs.	8.00
មាន់អាំងចង្កាក់ GRILLED CHICKEN SKEWER Marinated chicken with satay, skewer and grilled with tomatoes and pineapples.	10.50
មាន់ឆាត្រា SPICY CHICKEN Stir fried chicken, lemongrass, galangals, holy basil and chilies.	9.50
ឆាការីបង្ការ FRIED CURRY WITH SHRIMP Stir fried shrimps, coconut cream, onions, curry, Khmer spice, celeries, spring onions, kaffir lime leaves.	10.75
ការីកូនដំឡូង BABY POTATOES CURRY 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.	9.00
ត្រីក្រហមចំហុយ STEAMED FISH FILLET Steamed red snapper in white wine sauce and local herbs.	11.00
ស្បែកសាច់គោខ្មែរ KHMER BEEF STEAK Grilled beef fillet, red and green capsicums, onions, mushroom, sweet potatoes served with Tufu sauce, pepper dipped, deep fried shallots & garlics and garlic butter fried rice.	17.00
ឡុកឡុកសាច់គោ BEEF LOK LAK Stir fried beef cubes served with onions, tomatoes, cucumbers, fried egg and steamed rice/french fries.	15.00
បាយឆា FRIED RICE Stir fried rice with mixed vegetables, pork/beef/chicken/seafood.	9.25
មីឆា FRIED NOODLE Stir fried noodles with carrots, Chinese cabbage, bok choy, choy sum, beef/chicken/pork/shrimps.	9.25
ឆាបន្លែ VEGETABLES SAUTÉ Choice of the following vegetables: morning glory/kale/bok choy/choy sum.	7.50
បាយ STEAMED RICE	1.00

WESTERN FOODS

STARTERS

នីស័រសាឡាត់ NICOISE SALAD Lettuce, tuna, Anchovies, red olives, potatoes, cherry tomatoes, boiled egg and herb vinaigrette.	9.50
សាឡាត់សាច់មាន់ CHICKEN SESAME SALAD Lettuce, chicken breast, sundry and cherry tomatoes, olives, sesame dressing.	10.00
ដៅវី បូល POWER BOWL Mixed lettuce, corns, rocket leaves, red kidney bean, roasted pumpkin seed, avocados, hummus, roasted pumpkins, red radish, cherry tomatoes, feta cheese and balsamic dressing.	10.50
អាវ៉ុកាដូតាតាសាច់ក្រាម CRAB AVOCADO TARTARE Avocados, crab meat, tomatoes, shallots, spring onions, cilantroes.	12.00
ស៊ុបល្ពៅ PUMPKIN SOUP Pumpkins, onions, shallots, butter, whipping cream, milk, Topped with sesame seeds and bacon.	7.00
ញ៉ាណ្តុងដុត ROASTED PUMPKIN SALAD Roasted pumpkins, sweet potatoes, avocados, cucumbers, asparagus, broccolies, cauliflowers, almonds, pumpkin seeds, hummus, gingers, honey, mustard, and balsamic vinaigrette.	9.50
ប៊ីតរុត កាប៉ាស្យូសាឡាដ៍ BEETROOT CARPPACIO SALAD Beetroot, mixed salad, garlic, shallot, red radish, rocket leave, green pepper corn, olive oil, parsley, Picorino cheese, lime and salt.	7.50

MAIN DISHES

សាច់ទ្រូងទាអាំង DUCK BREAST TOURNEDOS WITH ORANGE Grilled duck breast, onions, orange gravy sauce, steamed vegetables served with mashed potato.	17.00
ញ៉ាត្រី ស្ពីនណែច GNOCCHI SPINACH Homemade potato gnocchi with spinach, cream and parmesan cheese.	10.50
ស្ប៉ាតេតទីគ្រឿងសមុទ្រ SEAFOOD SPAGHETTI Shrimps, squids with pesto sauce.	12.50
តាកគ្លីយ៉ាតែលសាលម៉ុន SMOKED SALMON TAGLIATELLE Tagliatelle, smoked salmon, broccoli, onions, cream.	15.50
ប៊ីស្ត្រូ ស្តេក ប្រៃ BISTRO STEAK FRITES Khmer beef tenderloin with green pepper corn sauce, homemade french fries and lettuces.	17.00
សាច់ត្រីធ្នោ និងដំឡូងបំពង់ FISH & CHIPS Fried giant fish fillet, french fries.	12.75
ឈីសប៊ីហ្គី CHEESEBURGER Served with french fries.	13.00
សាច់ទ្រូងមាន់អាំង CHICKEN BREAST WITH PEPPER SAUCE Grilled chicken breast, pepper gravy sauce served with steamed vegetables(carrots, cauliflowers, broccoli, french beans) and ratatouille.	13.75
ឡាសាញ៉ាត្រប់ EGGPLANT LASAGNA Grilled eggplants, béchamel sauce, tomato sauce, pesto sauce, Emmental, mixed salad.	11.00

DESSERTS

ចេកបៀនជាមួយការ៉េម BANANAS FLAMED IN RUM With coconut ice-cream	6.50
បាក់ប៊ីន BAK BEN Baked tapioca with natural palm sugar, coconut cream and eggs.	4.75
បាយដំណើបស្វាយ MANGO STICKY RICE With coconut cream and topped with jack fruits and longans.	6.75
សូកូឡាហ្វុងដង់ CHOCOLATE FONDANT With Mondul Kiri dark chocolate 70%.	7.50
សូកូឡាមូស CHOCOLATE MOUSSE With Mondul Kiri dark chocolate 70%.	7.50
គ្រឹមប្រូឡេស្ទីកតើយ PANDAN CREME BRULÉE Custard cooked with pandan leaves and hard burnt sugar on top.	6.00
លីម៉ុនតាត LEMON TART Served with french fries.	6.50
ការ៉េម ICE-CREAM & SORBET Please ask for today's flavors	2.25/scoop