

## SMALL BITES

- នំប៉័ងចៀនខ្លឹម | 5.75  
TOMATO & BASIL BRUSCHETA  
Roasted baguette with tomato, garlic, basil.
- ចៃយ៉បំពង | SPRING ROLLS 7.00  
Fried spring rolls with pork and taro.
- ណែម | FRESH ROLLS 7.00  
Pork, lettuce, carrot, cucumber and local herbs.
- ដំឡូងបំពង | FRENCH FRIES 6.00
- ហ្វីសតាកូស | FISH TACOS 9.00  
Tortillas, grilled fresh water fish with the powder of cumin, paprika, garlic, coriander served with sour cream, cilantroes, purple cabbages, avocados.
- ធូណាពីតា | TUNA PITA 7.50  
Pita bread, tuna, mayonnaise, salt, pepper, lime juice, mixed salad, onions, grilled tomatoes, balsamic vinegar, rocket leaves.
- ហាំម៉ូសពីតា | HUMMUS PITA 7.00  
House made hummus served in pita bread.
- បាយស្រួយណាតាំង | NATAING & RICE CRACKER 7.00  
Minced pork cooked with coconut cream, fish sauce, palm sugar and dip with rice crackers.

## 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.
- ញ៉ាំលុង | GREEN PAPAYA SALAD 6.50  
Green papaya, pork, peanuts, 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.
- ញ៉ាំក្រូចប្លង់បង្ការ | POMELO SALAD 8.50  
Pomelo, long chili, shallots, roast coconut, shrimp, mixed herb, sweet & sour dressing.

### SOUPS

- ស៊ុបប៉េងប៉ោះសាច់មាន់ | TOMATO SOUP 8.25  
Chicken, tomatoes, local herbs .
- សម្លរម្ងូរត្រកួន | RIVER GARDEN SOUR SOUP 8.50  
Tonle Sap fish with morning glories, lemon grass, lime and rice paddy herbs.
- ស្វាយជ្រូកមាន់ | CHICKEN LEMON SOUP 8.25  
Chicken, fresh lime, kaffir lime leaves, local herbs.
- សម្លរកកូរ | SAMLOR KORKO 8.25  
Mixed vegetables, Khmer spices, coconut cream, pumpkin, green papaya, long beans, eggplants, spinach, dried fish served with steamed rice.

## KHMER FOODS

### MAIN DISHES

- អាម៉ុកត្រី | AMOK FISH 10.00  
Cooked fish fillet with coconut cream, Amok spices and lemon grass.
- ឡាបសាច់ជ្រូក | LAAB 10.00  
Minced pork, lemongrass, lime, peanuts, mint.
- ឆាត្រប់តៅហ៊ូ | 8.00  
EGGPLANT SAUTÉ WITH TOFU  
Eggplants, tofu, ginger and local herbs.
- មាន់អាំងចង្កាក់ | GRILLED CHICKEN SKEWER 10.50  
Marinated chicken skewers with satay, grilled with tomatoes and pineapple.
- មាន់ឆាត្រី | SPICY CHICKEN 9.50  
Stir fried chicken, lemongrass, galangal, capsicums, onions, holy basil and chilies.
- ឆាការីបង្ការ | FRIED CURRY WITH SHRIMPS 10.75  
Stir fried shrimps, coconut cream, onions, curry, Khmer spices, celery, spring onions, kaffir lime leaves.
- ការីកូនដំឡូង | BABY POTATOES CURRY 9.00  
Baby potatoes, broccolies, cauliflowers, chili finger, Khmer spices, cilantro, paprika, cumin, coconut-cream, served with turmeric, fried rice and tortillas.
- ត្រីក្រហមចំហុយ | STEAMED FISH FILLET 11.00  
Steamed red snapper in white wine sauce and local herbs.
- ឡូកឡូកសាច់គោ | BEEF LOK LAK 15.00  
Stir fried beef cubes served with onions, tomatoes, cucumbers, fried eggs served with steamed rice or French fries.
- បាយឆា | FRIED RICE 9.25  
Stir fried rice with mixed vegetables, choice of pork/beef/chicken/seafood.
- មីឆា | FRIED NOODLE 9.25  
Stir fried noodles with carrots, Chinese cabbage, bok choy, choy sum, choice of beef/chicken/pork/shrimps.
- ឆាបន្លែ | VEGETABLES SAUTÉ 7.50  
Choice of vegetables: morning glory/kale/bok choy/choy sum.
- បាយ | STEAMED RICE 1.00

## WESTERN FOODS

### STARTERS

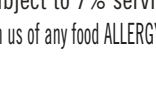
- នីស័រសាឡាត់ | NICOISE SALAD 9.50  
Lettuce, tuna, Anchovies, red olives, potatoes, cherry tomatoes, boiled egg and herb vinaigrette.
- សាឡាត់សាច់មាន់ | CHICKEN SESAME SALAD 10.00  
Lettuce, chicken breast, sundry and cherry tomatoes, olives, sesame dressing.
- ផ្នែវី បូល | POWER BOWL 10.50  
Mixed lettuce, corns, rocket leaves, red kidney bean, roasted pumpkin seed, avocados, hummus, roasted pumpkins, red radish, cherry tomatoes, feta cheese and balsamic dressing.
- អារ៉ុកាដូតាតាសាច់ក្តាម | CRAB AVOCADO TARTARE 12.00  
Avocados, crab meat, tomatoes, shallots, spring onions, cilantroes.
- ស៊ុបល្ពៅ | PUMPKIN SOUP 7.00  
Pumpkin, cream, topped with sesame seed served with bread.
- ញ៉ាំល្ពៅដុត | ROASTED PUMPKIN SALAD 9.50  
Roasted pumpkin, sweet potatoes, avocado, cucumbers, asparagus, broccolies, cauliflowers, almonds, pumpkin seeds, hummus and balsamic vinaigrette.

### MAIN DISHES

- សាច់ទ្រូងមាន់អាំង | CHICKEN BREAST WITH PEPPER SAUCE 13.75  
Grilled chicken breast, peper gravy sauce served with steamed vegetables and ratatouille.
- ញុកគី ស្ពីនណែច | GNOCCHI SPINACH 10.50  
Homemade potato gnocchi with spinach, cream and parmesan cheese.
- តាកគីយ៉ាតែលសាលម៉ុន | SMOKED SALMON TAGLIATELLE 15.50  
Tagliatelle, smoked salmon, broccoli, onions, cream.
- ប៊ីស្ត្រូ ស្តេក ហ្វ្រែត | BISTRO STEAK FRITES 17.00  
Khmer beef tenderloin with green peper corn sauce, homemade french fries and lettuces.
- សាច់ត្រីឆ្នោត និងដំឡូងបំពង | FISH & CHIPS 12.75  
Fried fish fillet, french fries served with mayonnaise, tzatziki sauce.
- ក្លឹបសាំងរ៉ុច | CLUB SANDWICH 10.50  
White toast, lettuce, tomatoes, onions, cornichons, boiled egg, ham, bacon and served with french fries.
- ឈីសប៊ីហ្គី | CHEESEBURGER 13.00  
Served with french fries.

## DESSERTS

- ចេកចៀនជាមួយការ៉េម | BANANAS FLAMED IN RUM 6.50  
With coconut ice-cream
- បាយដំណើបស្វាយ | MANGO STICKY RICE 6.75  
With coconut cream and topped with jack fruits and longans.
- សូកូឡាហ្វូនដង់ | CHOCOLATE FONDANT 7.50  
With Mondulkiri dark chocolate 70%.
- សូកូឡាម៉ូស | CHOCOLATE MOUSSE 7.50  
With Mondulkiri dark chocolate 70%.
- ត្រីមប្រិទ្បេស្តីកតឺយ | PANDAN CREME BRULÉE 6.00  
Pandan custard, 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

Prices are in USD, subject to 7% service charge and 10% VAT.

Please inform us of any food ALLERGY or INTOLERANCE