

SMALL BITES

នំប៉័ងអាំងជាមួយប៉េងប៉ោះ	5.25
TOMATO & BASIL BRUSCHETTA 	
Toasted bread, tomatoes, garlic, basil, thyme, salt & pepper.	
ចៃយ៉ំបំពង់ SPRING ROLLS	6.50
Fried spring rolls, with pork, taro, peanuts, cabbage, wood ear mushroom, sesame oil.	
ណែម FRESH ROLLS	6.50
Pork, lettuce, carrots, cucumber, bean sprout and local herbs.	
មាន់ស្លឹកតើយ PANDAN CHICKEN	7.25
Marinated chicken with Khmer spice, celery, spring onion wrapped in Pandan leaves.	
ក្លឹបសាំងរ៉ិច CLUB SANDWICH	9.50
សាំងរ៉ិចសាច់មាន់	9.50
CHICKEN AND AVOCADO SANDWICH	
Served in ciabatta bread and mixed salad on the side.	
ដំឡូងបារាំងបំពង់ FRENCH FRIES 	5.50
ហ្វីសតាកូស FISH TACOS	8.00
Tortillas, grilled fresh water fish, cumin, paprika, garlic, coriander, sour cream, cilantro, purple cabbage, avocado.	
ត្នាញត្នាញ TUNA PITA	6.75
ហាំម៉ូសពីតា HUMMUS PITA	7.00
Chickpeas, Tahini, lime, garlicks, olive oil, served in Pita bread.	
បាយស្រយណាតាំង	6.00
NATAING AND RICE CRACKERS	
Pork, coconut cream and Khmer spices dipping sauce with crispy rice crackers.	
កេសសាឌីឡា QUESADILLA	8.50
Tortillas, Emmental, BBQ mushroom, red and green capsicums, onion, tomatoes, sweet corns served with salsa and mixed salad.	

KHMER FOODS

Starter	
មីកូឡា MI KOLA	7.50
Noodle salad with choice of beef or seafood, lettuce, Khmer basil, cucumbers, Kaplou leaves, cabbage, garlic, peanuts, Khmer dressing, topped with boiled egg and spring onions.	
ញ៉ាណូង GREEN PAPAYA SALAD	6.25
Green papaya, pork, peanuts, local herbs, sliced tomatoes, basil, lime juice.	
ត្នាត្រី KHMER CEVICHE	7.75
Fresh raw fish cures in lime juice, long bean, red and green capsicum, garlic, shallot, onion, peanut, local herbs, lime juice, lemongrass.	
ញ៉ាមីស្រគ្រឿងសមុទ្រ	9.25
SEAFOOD & GLASSNOODLE SALAD	
Glass noodles, shrimps, squids, tomatoes, spring onions, celery, shallots.	
ញ៉ាត្នាត្នា PALM FRUITS SALAD	???
Young palm fruits, orange juice, Sake, merrin, red and green capsicums, sweet corns, mint leave, and lime juice.	
Soups	
ស៊ុបប៉េងប៉ោះសាច់មាន់ TOMATO SOUP	7.50
Chicken, tomatoes, spring onion, celery, local herbs.	
សម្លម្លូតកូន KHMER SOUR SOUP	8.00
Fish, morning glory, lemon grass, fresh lime, local herbs.	
ស្បែកត្រីមាន់ CHICKEN LEMON SOUP	7.50
Chicken, fresh lime, kaffir lime leaves, galangal, mushroom, onion, local herbs.	
តុមយ៉ាគ្រឿងសមុទ្រ	9.75
TOMYAM SEAFOOD SOUP	
Seafood, tomatoes, mushrooms, lemongrass, coconut milk.	
Main Dishes	
អាម៉ុកត្រី AMOK FISH	9.25
Fish, coconut cream, Amok paste, Khmer spice, noni leaves.	
ឡាបសាច់ត្រី LAAB	9.25
Minced pork, lemon grass, lime, peanuts, mint, celery, spring onion, onion, shallots.	
យ៉ាហ៊ិនគ្រឿងសមុទ្រ SEAFOOD YAHORN	10.50
Shrimp, squid, tomato, onions, spring onions, and local herbs.	
ត្នាត្រប់តៅហ៊ូ	7.25
EGGPLANT SAUTÉ WITH TOFU 	
Deep fried eggplants, soft tofu, ginger garlic, chili sauce, spring onion, sweet basil.	
មាន់អាំង GRILLED CHICKEN	9.25
Chicken skewers marinated in satay with tomatoes and pineapple.	
មាន់ឆាក្តៅ SPICY CHICKEN	8.50
Chicken, lemon grass, galangal, local herbs, chili.	
តាការីបង្ការ FRIED CURRY WITH SHRIMPS	9.75
Shrimps, coconut milk, onions, curry and Khmer spice, celery, spring onion, kaffir lime leaves.	
ត្រីក្រហមចំហុយ STEAMED FISH FILLET	9.75
Red snapper fish, steamed in lemon sauce, Chinese cabbage, onion, peanut, white wine, pepper, local herbs.	
ស្លែកសាច់គោខ្មែរ KHMER BEEF STEAK	16.00
Grilled beef fillet with 3 sauces (tamarind, chilli, salt & pepper garlic) served with steamed rice.	
ឡុកឡុកសាច់គោ BEEF LOK LAK	13.50
Stir fried beef fillet, served with lettuce onions, tomatoes, cucumbers, fried egg, steamed rice or french fries.	
សាច់ត្រីអាំងចង្កាក់ GRILLED FISH SKEWER	8.25
Fish marinated with soy sauce, grilled with tomatoes and onions.	
សាច់ត្រីអាំងចង្កាក់	8.25
GRILLED PORK SKEWER	
Pork marinated with soy sauce, grilled with tomatoes and onions.	
បាយឆា FRIED RICE	8.00
Broccoli, cauliflower, carrots, green beans, pork served with chicken stock.	
មីឆា FRIED NOODLE	7.50
Carrot, Chinese cabbage, bok choy, choy sum with beef or chicken or pork or shrimps.	
ឆាបន្លែ VEGETABLES SAUTÉ 	6.75
Choice of the following vegetables: Morning glory or Kale or Bok Choy or Choy Sum.	
បាយស STEAMED RICE	1.00

WESTERN FOODS

Starters	
នីស័រសាឡាដ NICOISE SALAD	8.50
Lettuce, tuna, Anchovies, black olives, potatoes, cherry tomatoes, boiled egg.	
សាឡាដសាច់មាន់	8.80
CHICKEN SESAME SALAD	
Lettuce, chicken breast, sundry and cherry tomatoes, olives, french dressing.	
ផេរី បូល POWER BOWL 	8.50
Mixed lettuce, kidney bean, corn, rocket leave, beetroot, avocado, barley, roasted pumpkin, red radish, cherry tomato, feta cheese and balsamic dressing.	
អាវុកាដូតាតាសាច់ក្តាម	10.50
CRAB AVOCADO TARTARE	
Avocado, crab meat, tomatoes, shallots, spring onions, cilantro.	
ស៊ុបល្ពៅ PUMPKIN SOUP 	6.25
Pumpkin, onions, shallots, butter, whipping cream, milk, topped with sesame seeds and bacons.	
ប៊ីត្រូត កាប៉ាស្យូសាឡាដ	6.25
BEETROOT CARPPACIO SALAD 	
Beetroot, mixed salad, garlic, shallots, red radish, rocket leaves, green pepper corns, olive oil, parsley, Picorino cheese, lime and salt.	
Main Dishes	
សាច់ទ្រូងទាអាំង	15.50
DUCK BREAST TOWNEDOS WITH ORANGE GRAVY SAUCE	
Grilled duck breast, onions, peper sauce, steamed vegetable served with mashed potato.	
សាច់ទ្រូងមាន់អាំង CHICKEN BREAST WITH PEPPER GRAVY SAUCE	12.50
Grilled chicken breast, pepper gravy sauce served with steamed vegetables (carrots, cauliflowers, broccolies, french beans) and ratatouille.	
ញុកគី ស្ពីនណែម GNOCCHI SPINACH 	10.50
Homemade potato gnocchi with spinach, cream and parmesan cheese.	
ស្ប៉ាគេតទីគ្រឿងសមុទ្រ	12.50
SEAFOOD SPAGHETTI	
Shrimps, squids with pesto sauce.	
តេត្រីយ៉ាតែលសាលម៉ិន	15.50
SMOKED SALMON TAGLIATELLE	
Tagliatelle, smoked salmon, broccolies, spring onions, onions, cream.	
ប៊ីស្ត្រូ ស្លែក ប្រៃ BISTRO STEAK FRITES	16.00
Khmer beef tenderloin with peper sauce, homemade french fries and lettuce.	
សាច់ត្រីឆ្កែ និងដំឡូងបារាំងបំពង់	12.50
FISH & CHIPS	
Fried giant fish fillet, french fries.	
ឈីសប៊ីហ្គី CHEESEBURGER	12.00
Served with french fries.	
ប៊ីហ្គីបូស VEGETARIAN BURGER	10.00
Black mushroom, broccolies, carrots, onions, red kidney beans, cheddar cheese, sweet potatoes, white & red cabbage, mixed salad, eggs, tomatoes, mustard, parsleys served with coleslaw.	
ឡាសាញ៉ាត្រប់ EGGPLANT LASAGNA	10.00
Grilled eggplants, béchamel sauce, tomato sauce, pesto sauce, Emmental, mixed salad.	
DESSERTS	
ចេកចៀនជាមួយកាវេ	6.50
BANANAS FLAMED IN RUM	
With vanilla ice-cream	
បាក់ប៊ិន BAK BEN	4.75
Baked tapioca with natural palm sugar, coconut cream and egg.	
ស្វាយបាយដំណើប MANGO STICKY RICE	6.75
ស៊ុកូឡាហ្វុងដង់ CHOCOLATE FONDANT	7.50
ស៊ុកូឡាមូស CHOCOLATE MOUSSE	7.50
With Mundul Kiri dark chocolate 70%.	
គ្រឹមប្រីឡេស្លឹកតើយ PANDAN CREAM BRULÉ	6.00
Custard cooked with pandan leaves and hard burnt.	
លីម៉ុងតាត LEMON TART	6.50
ផែណែមផល ខ្រាំងល	6.00
PINEAPPLE CRUMBLE	
Caramelized pineapple with butter, coconut cream, honey, Rum top on coconut crumbled and served with nuts, mango and coconut ice-cream.	
កាវេមី ICE-CREAM & SORBET	2.25
Please ask for today's flavors.	