

RESTAURANT MENU

FINGER FOOD

TOMATO & BASIL BRUSHETTA - 5.25	CHEESE STICKS - 5.00
SPRING ROLLS - 5.50	HUMMUS DIPS - 4.50
FRESH ROLLS - 5.50	HOMEMADE FRENCH FRIES - 4.00

SNACKS

NATAING AND RICE CRACKERS Salsa of pork, coconut cream and khmer spices with crispy rice cakes	6.00
CLUB SANDWICH Served with french fries	8.75
FISH TACOS Grilled fish with cumin and paprika, avocado, purple cabbage and sour cream in a tortilla	6.50
TUNA PITA Creamy tuna with lettuce and roasted tomatoe in pita bread	6.00
HUMMUS PITA Hummus with lettuce and roasted tomato in pita bread	5.50
CHEESE BURGER Served with french fries	9.50

WESTERN FOOD

STARTERS

CRAB & AVOCADO TARTARE Avocado and crab meat with tomatoes, shallots, spring onions and cilantro	8.80
NICOISE SALAD Lettuce with tuna and anchovies, olives, potatoes, cherry tomatoes and eggs	8.50
GAZPACHO Cold soup of tomatoes, capsicum, cucumbers, onions and garlic	5.80
PUMPKIN SOUP Topped with sesame and bacon	6.25

MAIN DISHES

DUCK BREAST TOURNEDOS WITH ORANGE GRAVY SAUCE Served with seasonal vegetables and mashed potatoes	14.50
MUSTARD PORK TENDERLOIN Tagliatelle, steamed vegetables and mustard sauce	11.00
BISTRO STEAK FRITES Khmer Beef Tenderloin with pepper sauce, homemade french fries and lettuce	12.50
PROVENCAL ROASTED SEA BASS Black and green olives, sundried tomatoes, olive oil, steamed vegetables served with steam rice	12.50
SMOKED SALMON TAGLIATELLE Tagliatelle with smoked salmon, broccolies, onions and parmesan	9.90
CREAMY SPINACH GNOCCHI Homemade potato gnocchi with spinach, cream and parmesan	8.50

KHMER FOOD

STARTERS

GREEN PAPAYA SALAD Green papaya with pork, peanuts and local herbs	6.25
SEAFOOD & GLASSNOODLE SALAD Shrimps and squids with glassnoodles, tomatoes and spring onions	7.75
BANANA BLOSSOM SALAD Banana blossom with chicken, peanuts and local herbs	6.25

SOUP

KHMER SOUR SOUP Tonle Sap fish with morning glories, lemon grass, lime and local herbs	6.25
CHICKEN AND TOMATO SOUP Chicken, fresh tomatoes, tomato broth, coconut cream and local herbs	6.50

MAIN DISHES

AMOK FISH Tonle Sap fish with lemongrass, kaffir leaves, galangal, turmeric and coconut cream	8.25
STEAMED RED SNAPPER Red snapper fish steamed in lemon sauce and local herbs	8.50
LAAB Minced pork with lemon grass, mint and peanuts	8.00
EGGPLANT SAUTE WITH TOFU Stir fried eggplants with tofu, ginger and local herbs	7.25
BEEF LOK LAK Stir fried beef fillet with tomatoes, cucumbers and fried egg served with steamed rice or french fries	12.00
GRILLED CHICKEN SATAY Chicken skewers marinated in satay with tomatoes and pineapple	8.25
KHMER RED CURRY Chicken/shrimps/tofu with vegetables, coconut cream and curry spices	8.00
MI KOLA Rice noodles with choice of beef or seafood, salad, basil, cabbage, cucumber, topped with boiled eggs, nuts and khmer dressing	7.50
FISH GINGER AND SOYBEAN SAUCE Tonle Sap fish with fermented soybean sauce, ginger and pumkin stem	9.00
CARAMELIZED PORK RIBS Pork ribs caramelized with palm sugar, cinamon, star anise and kale sauté	10.50
FRIED RICE Rice fried with egg, vegetables and a choice of pork, chicken or shrimps	7.00
FRIED NOODLE Noodle fried with egg, vegetables, and a choice of pork, chicken or shrimps	7.50
VEGETABLE SAUTÉ Choice of the following vegetables: Morning glory/Kale/Bok Choy/Choy Sum	6.25
STEAMED RICE	1.00

DESSERTS

BANANA FLAMBED IN RUM, COCONUT ICE CREAM	5.50
MANGO STICKY RICE	4.25
CHOCOLATE FONDANT	5.50
LEMON TART	5.50
PINEAPPLE CRUMBLE	5.00
CRÊPES Banana & chocolate / Mango passion	5.00
MANGO MELBA 2 scoop of vanilla, fresh mango, mango coulis, whipping cream	4.75
ICE CREAM & SORBET	2.25