STARTERS



ចៃយ៉ SPRING ROLLS

Pork marinated with Khmer spices, dry shrimps and squids, glass noodles, mushrooms, peanuts wrapped in rice paper \$5.5



ណែម FRESH ROLLS Fresh vegetables with pork, glass noodles wrapped in rice paper \$5.5



មាន់ខ្ចប់ស្លឹកតើយ **PANDAN CHICKEN** Marinated chicken wrapped in pandan leaves **\$6.75**



សាច់គោអាំងរុំបន្លែ BEEF FINGER ROLLS

\$7.75

Beef slices wrapped in seasonal vegetables, marinated with Khmer pounded spices and served with tamarind sauce



នំប៉័ងចៀនខ្ទឹម TOMATOES & BASIL BRUSCHETTA

Toasted bread, tomatoes, garlic, basil, salt and pepper \$5.25



ដំឡូងបារាំងចៀន FRENCH FRIES \$4.00

SALADS



ញាំត្រយ៉ូងចេក 📐 **BANANA BLOSSOM SALAD** Sliced chicken mixed with banana blossom, carrot, onion, tomatoes,

shallot, peanut and local herbs \$6.25



ញាំក្រូចថ្លុង FRESH POMELO SALAD Fresh pomelo mixed with pork, onions,

shallots, roasted coconut and local herbs \$7.25



ញាំម្នាស់ **PINEAPPLE & SHRIMPS SALAD** Pineapple mixed with seafood, onions, shallots, local herbs \$7.5



ញាំមីសួគ្រឿងសមុទ្រ **SEAFOOD & NOODLES SALAD**

Glass noodles with shrimps, squids, tomatoes, onions, shallots and local herbs



ញាំល្ហង **GREEN PAPAYA SALAD** Grated green papaya with pork, peanuts and local herbs \$6.25



ញាំស្វាយ **GREEN MANGO SALAD** Grated green mango with carrots, onions, green beans, shallots, pork with dry fish

\$6.25

<u>SOUPS</u>

សម្លាម្នរយួន YOUNG LOTUS STEMS SOUR SOUP

Lotus stems, freshwater fish, tamarind, tomatoes, pineapple, galangal, lemongrass, kaffir lime leaves, rice paddy herbs, fried chopped garlic \$6.50



តុំយាំស៊ុប 🔪 TOM YAM SOUP

Seafood, tomatoes, mushrooms, lemongrass cooked with Tom Yam paste and coconut milk \$7.50



ស៊ីបត្រយ៉ូងចេក BANANA FLOWER SOUP

Sliced banana flower with chicken, galangal, kaffir lime leaves and local herb, in lightly sour taste

\$6.25



ស៊ុបល្ពៅ PUMPKIN SOUP Blended pumpkin with fresh milk, topped with sesame seeds \$6.25



ស៊ីបសាច់មាន់ CHICKEN LEMON SOUP

Chicken, kaffir lime leaves and local herb, in sour taste **\$6.50**



ស៊ីបប៉េងប៉ោះ TOMATO SOUP Chicken cooked with tomatoes, coconut milk and topped with local herb, in sweet and sour taste \$6.50



សម្លក់កូរ TRADITIONAL KHMER KORKO SOUP

Fish and pork cooked in coconut milk with Khmer pounded spices, toasted rice powder, fish sauce, fish paste and seasonal green vegetables **\$6.75**



សម្លរម្ជូរគ្រឿងត្រកួន KHMER SOUR SOUP

Choices of beef or fish cooked with Khmer pounded spices mixed in coconut milk, morning glory, pea eggplant and rice paddy herb on the top **\$6.25**



ស៊ុបតៅហ៊ូ TOFU SOUP

Marinated mince pork cooked with tofu, glass noodles, mushroom, black pepper and spring onions

\$6.50



ស៊ីបឋន្លែ VEGETABLES SOUP Carrots, potatoes, cabbage, with white gourds \$6.00

MAIN DISHES



សាច់មាន់អាំង GRILLED CHICKEN SKEWERS

Chicken marinated with satay spices, grilled with tomatoes and pineapple **\$8.25**



សាប់ជ្រូកអាំង GRILLED PORK SKEWERS

Pork marinated with lemongrass, turmeric, galangal grilled with tomatoes and cucumber \$8.25



ឆាជូវអែមសាប់ជ្រូក **SWEET AND SOUR PORK** Fried pork with sweet and sour sauce,

\$7.75

onion, pineapple, tomatoes, cucumber



ឆាត្រប់សាច់ជ្រូក EGGPLANTS SAUTÉ WITH PORK

Fried eggplants with minced pork, soybeans, and topped with local herbs **\$7.25**



ឡាប 🔪 LAAB

Choice of minced beef, pork, chicken or fish cooked with onions, shallots, galangal, kaffir lime leaves, lemongrass, peanut and mints

\$8.00



សាច់ជ្រូកចិញ្រាំរុំស្លឹកកាភ្លូ MINCED PORK GRILLED IN KAPLOU LEAVES

Marinated pork with onions and wrapped in kaplou leaves **\$8.00**



ប៉េងប៉ោះចៀនសាច់ជ្រូកចិញ្រ្រាំ STUFFED TOMATOES

Steamed tomatoes with marinated minced pork, topped with spring onions **\$7.50**



ឆ្អឹងជំនីជ្រូកអាំង GRILLED PORK RIBS Pork ribs with Khmer spices and serve with tamarind sauce \$9.75



មាន់ឆាក្តៅ 🔪 SPICY CHICKEN Fried chicken with grind Khmer spices, slices of galangal, kaffir lime leaves, chilli and holy basil

\$7.75



មាន់ឆាគ្រឿង CHICKEN LEMON GRASS

Stir-fried chicken, with grind Khmer spices, capsicums, onions, green beans, peanuts, basil and coconut milk \$7.75



សាច់គោអាំង KHMER BEEF STEAK

Grilled beef fillet with 3 sauces, tamarind, chili, pepper&lime served with steam rice or french fries and green pepper on top \$12.00



ឡុកឡាក់សាប់គោ **BEEF LOK LAK**

Stir-fried beef fillet, served with onions, tomatoes, cucumber, with your choice of steam rice or french fries and top up with fried egg

\$12.00



សាច់គោជ្រនួច BEEF LOIN ROLLS

Beef slices marinated with Khmer pounded spices and rolls with lard served with tamarind sauce and green papaya salad \$12.00



ត្រីក្រហមចំហុយក្រូចឆ្មា STEAMED RED SNAPPER

Red snapper fish, steamed in lemon sauce and local herbs **\$8.50**



អាម៉ុកត្រី AMOK FISH River fish cooked with Amok spices, Ngor leaves and coconut milk \$8.25



ត្រីឆាខ្លី FISH GINGER

Fried fish with fresh ginger, spring onions and topped with roasted ginger

\$7.75



ត្រីអាំង GRILLED FISH SKEWERS

Fish marinated with soy sauce, grilled with tomatoes and pineapple served with tamarind sauce

\$8.25



មីឆា FRIED NOODLES

Fried Yellow Noodles with the choice of beef, seafood, chicken or pork, served with fresh vegetables and fried egg on top

\$7.00



ឆាខាត់ណាគ្រឿងសមុទ្រ KALE SAUTÉ WITH SEAFOOD Stir-fried kale with fresh seafood \$8.25



ឆាអាស្តារ៉ាហ្គិសគ្រឿងសមុទ្រ STIR-FRIED ASPARAGUS WITH SEAFOOD \$8.25



មឹកឆាក្តៅ 🔪 SPICY SQUIDS Fried squids with lemongrass, galangal, topped with local herbs \$8.25



ឆាការីបង្គារ 🔪 FRIED CURRY WITH SHRIMPS

Shrimps fried in coconut milk, cooked with curry spices, onions, lemongrass, kaffir lime leaves, topped with local herbs

\$8.75



ឆាការីខៀវគ្រឿងសមុទ្រ GREEN CURRY WITH SEAFOOD

Seafood, fish, eggplants, pea eggplants, Ngor leaves, kaffir lime leaves cooked with coconut milk, Amok spices and Khmer pounded spices

\$9.00



យ៉ាហិនគ្រឿងសមុទ្រ SHRIMPS & SQUIDS YAHORN Fried seafood with Yahorn spices, onions, tomatoes, coconut milk, topped with local herbs

\$8.75



ឆាមីសួ FRIED GLASS NOODLES

Fried glass noodles with minced pork, black mushroom, dry squids and shrimps served with fresh vegetables

\$7.00



បាយឆា FRIED RICE

Choice of seafood or beef, chicken, pork fried with steam rice, served with fresh vegetables and fired egg on top \$7.00



បាយឆាកាពិ FRIED RICE KAPIK

Fried rice with shrimps paste served with roasted chicken, fried egg, onion, cucumber, tomatoes, green mango, and topped with shallot and roasted chili

\$8.25



ឆាត្រកាួនប្រេងខ្យង MORNING GLORY SAUTÉ \$5.50



ឆាបន្លែគ្រប់មុខ MIXED VEGETABLES SAUTÉ Fresh seasonal vegetables \$6.25



ឆាដើមខាត់ណាប្រេងខ្យង KALE SAUTE \$6.00



ការីបន្លែ VEGETABLES CURRY Mixed fresh vegetables and hard tofu,

cooked in coconut milk and curry spices \$7.50



ឆាជូរអែមតៅហ៊ូ SWEET AND SOUR TOFU

Deep-fried tofu cooked with sweet and sour sauce, onions, pineapple, cucumbers and tomatoes

\$7.25



ឆាត្រប់តៅហ៊ូ EGGPLANTS SAUTÉ WITH TOFU Fried eggplant and soft Tofu \$6.50

បាយសថានតូច STEAM RICE (SMALL BOWL FOR 1) \$1.00

បាយសចានធំ STEAM RICE (LARGE BOWL FOR 2) \$2.00

នំប៉័ង BREAD \$1.00

DESSERTS



បាយដំណើបស្វាយ MANGO STICKY RICE \$4.75



សូកូឡាហ្វង់ដង់ CHOCOLATE FONDANT Chocolate fondant with vanilla ice cream \$5.50



ចេកចៀនដុតជាមួយស្រា BANANAS FLAMED IN RUM With coconut ice cream \$5.50



លេមិនតាត LEMON TART \$4.75



ផើនខេត៌ CREPES Choice of Banana or Chocolate & Mango \$4.75



ល្ពៅសង់ខ្យា PUMPKIN CUSTARD \$4.50



បាក់ប៉ិន BAK BEN Baked tapioca roots \$4.25



ចេកខ្ចិះ BANANA IN COCONUT MILK \$4.50

ផ្លែឈើស្រស់ FRESH FRUITS \$4.50

បាណាណាសព្លិត

BANANA SPLIT

Banana .vanilla. and chocolate ice cream.whipped cream & chocolate sauce

\$4.75

ការ៉េម

ICE CREAM AND SHERBETS

Please ask today's flavours

\$2.25/scoop