

FINGER FOODS

<b>នំប៉័ងអាំងជាមួយប៉េងប៉េង ៖ I</b>	5.25
<b>TOMATO &amp; BASIL BRUSCHETTA</b> 	
Toasted bread, tomatoes, garlic, basil, thyme, salt & pepper.	
<b>ចៃយ៉បំពង់ I SPRING ROLLS</b>	6.50
Fried spring rolls, with pork, taro, peanuts, cabbage, wood ear mushroom, sesame oil.	
<b>ណែម I FRESH ROLLS</b>	6.50
Pork, lettuce, carrots, cucumber, bean sprout and local herbs.	
<b>ហាំម៉ូស ឌីប I HUMMUS DIPS</b> 	7.00
<b>ដំឡូងបារាំងបំពង់ I FRENCH FRIES</b> 	5.50
<b>បាយស្រួយណាតាំង I</b>	6.00
<b>NATAING AND RICE CRACKERS</b>	
Pork, coconut cream and Khmer spices dipping sauce with crispy rice crackers.	
<b>ក្លឹបសាំងរ៉ូច I CLUB SANDWICH</b>	9.50
<b>ហ្វីសតាកូស I FISH TACOS</b>	8.00
Tortillas, grilled fresh water fish, cumin, paprika, garlic, coriander, sour cream, cilantroes, purple cabbages, avocados.	
<b>ហាំម៉ូសពីតា I HUMMUS PITA</b> 	7.00
Chickpeas, Tahini, lime, garlics, olive oil, served in Pita bread.	

KHMER FOODS

**SALADS**

<b>ញ៉ាណូង I GREEN PAPAYA SALAD</b>	6.25
Green papaya, pork, peanuts, local herbs, sliced tomatoes, basil, lime juice.	
<b>ញ៉ាមីស្ទរគ្រឿងសមុទ្រ I</b>	9.25
<b>SEAFOOD &amp; GLASSNOODLE SALAD</b>	
Glass noodles, shrimps, squids, tomatoes, spring onions, celery, shallots.	
<b>ភ្លាសាច់ត្រី I KHMER CEVICHE</b>	8.00
Fresh raw fish cures in lime juice, long beans, red and green capsicums, garlics, shallots, onions, peanuts, local herbs, lime juice,	

**SOUPS**

<b>សម្លរម្ងូរត្រកួន I KHMER SOUR SOUP</b>	8.00
Fish, morning glory, lemon grass, fresh lime, local herbs.	
<b>ស្បូវជ្រក់មាន់ I CHICKEN SOUP</b>	7.50
Chicken, fresh lime, kaffir lime leaves, galangal, mushrooms, onions, local herbs.	

**MAIN DISHES**

<b>អាម៉ុកត្រី I AMOK FISH</b>	9.25
Fish, coconut cream, Amok paste, Khmer spice, noni leaves.	
<b>ត្រីក្រហមចំហុយ I STEAMED FISH FILLET</b>	9.75
Red snapper fish, steamed in lemon sauce, Chinese cabbages, onions, peanuts, white wine, peppers, local herbs.	
<b>ឡាបសាច់ជ្រូក I LAAB</b>	9.25
Minced pork, lemon grass, lime, peanuts, mints, celery, spring onions, onions, shallots.	
<b>ឆាត្រប់តៅហ្វឹ I</b> 	7.25
<b>EGGPLANT SAUTÉ WITH TOFU</b>	
Deep fried eggplants, soft tofu, gingers, garlics, chili sauce, spring onions, sweet basil.	
<b>ឡុកឡាក់សាច់គោ I BEEF LOK LAK</b>	13.50
Stir fried beef fillet, served with lettuce, onions, tomatoes, cucumbers, fried egg, steamed rice or french fries.	
<b>មាន់អាំង I GRILLED CHICKEN SATAY</b>	9.25
Chicken skewers marinated in satay with tomatoes and pineapple.	
<b>ឆាការីបង្ការ I FRIED CURRY WITH SHRIMPS</b>	9.75
Shrimps, coconut milk, onions, curry & Khmer spice, celeries, spring onion, kaffir lime leaves.	
<b>មីកូឡា I MI KOLA</b>	7.50
Noodle salad with choice of beef or seafood, lettuce, Khmer basil, cucumbers, Kaplou leaves, cabbages, garlics, peanuts, Khmer dressing, topped with boiled egg and spring onions.	
<b>បាយឆាបន្លែសាច់ជ្រូក I FRIED RICE</b>	8.00
Broccolies, cauliflowers, carrots, green beans, pork served with chicken stock.	
<b>មីឆា I FRIED NOODLE</b>	7.50
Carrots, Chinese cabbages, bok choys, choy sum with beef or chicken or pork or shrimps.	
<b>ឆាបន្លែ I VEGETABLES SAUTÉ</b> 	6.50
Choice of the following vegetables: Morning glory or Kale or Bok Choy or Choy Sum.	
<b>បាយ I STEAMED RICE</b>	1.00

WESTERN FOODS

**STARTERS & SALADS**

<b>ដៅរី បូល I POWER BOWL</b> 	8.50
Mixed lettuce, kidney beans, corns, rocket leaves, beetroot, avocados, barleys, roasted pumpkins, red radishes, cherry tomatoes, feta cheese and balsamic dressing.	
<b>អាវុកាដូតាតាសាច់ក្តាម I</b>	10.50
<b>CRAB AVOCADO TARTARE</b>	
Avocados, crab meat, tomatoes, shallots, spring onions, cilantro.	
<b>នីស័រសាឡាត់ I NICOISE SALAD</b>	8.50
Lettuce, tuna, Anchovies, black olives, potatoes, cherry tomatoes, boiled egg.	
<b>ស៊ុបល្ពៅ I PUMPKIN SOUP</b>	6.25
Pumpkin, onions, shallots, butter, whipping cream, milk, topped with sesame seeds and bacon.	

**MAIN DISHES**

<b>សាច់ទ្រូងទាអាំង I</b>	15.50
<b>DUCK BREAST Tournedos with orange GRAVY SAUCE</b>	
Grilled duck breast, onions, peper sauce, steamed vegetable served with mashed potatoes.	
<b>ប៊ីស្ត្រូ ស្តេក ហ្វ្រែ I BISTRO STEAK FRITES</b>	16.00
Khmer beef tenderloin with peper sauce, homemade french fries and lettuce.	
<b>សាច់ត្រីសាលម៉ុន I</b>	15.50
<b>SMOKED SALMON TAGLIATELLE</b>	
Tagliatelles, smoked salmon, broccolies, spring onions, onions, cream.	
<b>ញុកគី ស្ពីនណែច I GNOCCHI SPINACH</b> 	10.50
Homemade potato gnocchi with spinach, cream and parmesan cheese.	
<b>ឈីសប៊ីហ្គី I CHEESE BURGER</b>	12.00
Served with french fries.	
<b>ប៊ីហ្គីបូស I VEGETERIAN BURGER</b> 	10.00
Black mushroom, broccolies, carrots, onions, red kidney beans, cheddar cheese, sweet potatoes, white & red cabbage, mixed salad, egg, tomato paste, mustard, parsleys served with coleslaw.	

DESSERTS

<b>ចេកចៀនជាមួយកាអេម I</b>	6.50
<b>BANANAS FLAMED IN RUM</b>	
With coconut ice-cream	
<b>ស្វាយបាយដំណើប I MANGO STICKY RICE</b>	6.75
<b>សូកូឡាហ្វុងដង់ I CHOCOLATE FONDANT</b>	6.50
<b>លីម៉ុនតាត I LEMON TART</b>	6.00
<b>ផៃណែបផល ខ្រាំបល I</b>	6.00
<b>PINEAPPLE CRUMBLE</b>	
<b>កាអេម I ICE-CREAM &amp; SORBET</b>	2.25
Please ask for today's flavors	



Vegetarian Disk