

APPETIZER

CAMBODIAN RAW BEEF SALAD \$8.50

Beef Tenderloin, Lemongrass, Shallot, Onion, Bean Sprout, Long Bean, Capsicum, Mixed Herbs, Peanuts, Fermented Fish, Fresh Lime and Chili

PORK LAB \$7.50

Fried Minced Pork, Garlic, Kaffir Lime Leaf, Chili Flakes, Toasted Rice, Herbs, Lime and Vegetable Crudités

TUNA NIÇOISE SALAD \$10.00

Seared Tuna, Baby Potato, Cherry Tomato, Green Beans, Bell Pepper, Cooked Egg, Black Olive and French Dressing

SPICY FRESH SALMON SALAD \$12.00

Salmon, Cherry Tomato, Shallot, Garlic, Coriander Leaf, Red Chili, Fresh Kaffir Lime and Chef's Signature Sauce

BRAISED PORK QUESADILLA ROLLS \$8.50

Braised Pork Shoulder, Mozzarella Cheese, Coriander, Mayonnaise, Bell Peppers in a Home-Made Tortilla Wrap

POACHED PRAWN WITH MANGO \$8.50

Poached Prawn, Ripe Mango, Avocado, Cherry Tomato, Lettuces and Oriental Vinaigrette

GRILLED PRAWN SALAD WITH BANANA BLOSSOM \$8.50

Skewered Prawn, Banana Blossom, Carrot, Shallot, Garlic, Red Chili, Fresh Lime, Peanuts and Local Herbs

TRIO FISH CARPACCIO \$18.00

Salmon, Tuna, Bar Fish, Nut Dressing, Crunchy Peanuts and Baby Salad

SOUPS

PUMPKIN SOUP \$6.00

Pumpkin, Onion, Ginger, Coconut Milk, Potato, Vegetable Stock, Honey, Truffle Oil and Croutons

VICHYSOISE SOUP \$6.00

Leek, Potato, Vegetable Stock, Cream, Seasoning, and Croutons

TOM YUM GOONG \$12.00

Fresh Prawns, Lemongrass, Kaffir Lime, Lime Juice, Galangal and Chili served with Steamed Jasmine Rice

STINGRAY SOUR SOUP WITH KHMER MIXED SPICES AND RIVER CREEPER \$12.00

Stingray, Lemongrass, Garlic, Shallot, Chili, Turmeric, River Creeper Served with Steamed Jasmine Rice

KORKOUR SOUP WITH CAT FISH AND PORK BELLY \$10.00

Cat Fish, Pork Belly, Pumpkin, Long Bean, Eggplant, Toasted Rice, Khmer Mixed Spices, Fermented Fish and Served with Steamed Jasmine Rice

MAIN COURSE

KEP SOFT SHELL CRAB \$12.00

Stir-Fried Battered Soft-Shell Crab with Cambodian Famous Kampot Pepper in Oyster Sauce, Served with Steamed Jasmine Rice

BAKED SALMON STEAK WITH ROASTED PUMPKIN GNOCCHI \$15.00

Served with Crème Sauce and Buttered Vegetables and Home-Made Roasted Pumpkin Gnocchi

FIVE SPICES DUCK BREAST \$19.00

Pan-Fried Duck Breast, Chinese Five Spices, Trio Mashed Vegetables, Honey, Orange Sauce and Seasonal Vegetables

ANGUS BEEF TENDERLOIN \$24.00

Australian Angus Beef Tenderloin with Red Wine Sauce, Mashed Potato and Young Vegetables

PAN-FRIED SEABASS \$16.00

Lemongrass Beurre Blanc, Home-Made Pasta and Grilled Vegetable Skewer

STIR-FRIED BLOOD COCKLE \$12.00

Kampong Som Blood Cockle in Tamarind Sauce, Chili, Basil, Garlic, Shallots and Chinese Wine

ROASTED LAMB RACK \$18.00

Dried Cherry Tomato, Fondant Potatoes with Thyme Sauce and Eggplant Caviar

SHARING PLATTER

COLD CUTS AND CHEESE PLATTER \$22.00

Smoked Ham, Salami, Pepperoni, Pastrami, Emmental, Camembert, Roquefort, Cheddar Cheese Served with Nuts, Pickles and Fruits

MEAT PLATTER \$22.00

Grilled Chicken Wings, Barbecue Pork Ribs and Sirloin Served with French Fries

SIGNATURE KHMER DISH

NUM BANH CHOK \$10.00

Khmer Fresh Noodles, Fish Curry Broth, Vegetable Crudités, Lime, Chili, Chili Flake

FAMOUS BEEF LOK LAK \$15.00

Stir-Fried Beef Tenderloin, Seasonal Fried Vegetables and Kampot Peppercorn Served with Steamed Jasmine Rice

STIR-FRIED SEAFOOD WITH GREEN PEPPERCORN SAUCE \$15.00

Stir-Fried Fish, Squid and Prawn with Bell Pepper, Scallion, Onion and Green Peppercorn

NUM PANG PATÉ \$8.50

Pork Paté, Fried Chili, Vegetable Pickles, Cucumber and Sweet Mayonnaise

STEAMED FISH AMOK \$12.00

River Bar Fish Filet, Coconut Milk, Noni Leaf, Cambodian Mixed Spices, Eggs and Steamed Jasmine Rice

ASIAN DISH

NASI GORENG \$13.00

Fried Rice with Home-Made Sambal, Served with Grilled Chicken Satay Prawn Cracker, Shredded Eggs, Pickled Vegetables, Peanut Sauce and Prawn Sambal

BURMESE CHICKEN CURRY \$12.00

Chicken, Dried Chili, Galangal, Coconut Milk, Yellow Noodles and Pickled Mustard Green

STEAMED FRESH WATER FISH IN BAMBOO \$18.00

Curly Cabbage, Bean Sprout, Cucumber and Local Herbs

PAD THAI \$12.00

Pad Thai Noodle Stir-Fried with Fresh Prawns, Tamarind Sauce, Eggs, Fried Tofu Chive Leaves, Bean Sprout and Crunchy Peanuts

BEEF CHEEK (SARAMAN) \$11.50

Asian Style Braised Beef Cheek with Saraman Gravy and Organic Brown Rice

PIZZA

MARGHERITA \$7.00

Home Made Tomato Base, Mozzarella, Italian Basil, Olive Oil

DUE GUSTI \$10.00

Smoked Ham, Mushroom, Italian Basil, Mozzarella, Olive Oil

GAMBERO \$12.00

Prawn, Provolone Cheese, Padano Cheese, Cherry Tomato, Rocket Leaf

FOUR SEASONS \$10.00

Smoked Ham, Mushroom, Artichoke, Black Olives, Mozzarella, Olive Oil

VEGETARIAN PIZZA \$9.00

Eggplant, Cauliflower, Bell Peppers, Ripe Tomato, Mushroom, Garlic, Mozzarella, Italian Basil

AMALFITANA \$10.00

Radicchio Lettuce, Pork Sausage, Provolone Cheese, Mozzarella Cheese, Olive Oil

FOUR CHEESE PIZZA \$11.00

Mozzarella, Provolone, Grana Padano, Blue Cheese

PASTA

RIVER LOBSTER WITH LINGUINE \$14.00

Whole River Lobster, Tomato Concasse, Cream, Lemon, Parsley, Lemon, Chilli Flakes

SPAGHETTI CARBONARA \$10.00

Pork Ham, Cream, Egg Yolk, Parmesan Cheese

TAGLIATELLE BOLOGNESE \$10.00

Beef Bolognese, Red Wine, Onions, Celery, Carrots, Leek, Garlic

PENNE PESTO \$8.50

Parmesan Cheese, Basil, Pine Nuts, Garlic, Olive Oil

DESSERTS

LEMON MERINGUE PIE \$5.00

CHOCOLATE FONDANT \$5.00

MILLE-FEUILLE \$5.00

MANGO STICKY RICE \$5.00

MATCHA CRÈME BRULÉE \$5.00

CLASSIC PROFITEROLES \$5.00

VEGETARIAN & VEGAN MENU

COLD STARTER

COLD CARROT SOUP WITH SPICES \$6.50

TOFU SALAD, CHICKPEAS WITH BEETROOT AND EGGPLANT CAVIAR \$7.00

BEETROOT TARTARE, GOAT CHEESE AND BALSAMIC REDUCTION \$8.00

HOT STARTER

SCRAMBLED TOFU WITH CHERRY TOMATOES \$7.50

CAULIFLOWER WINGS WITH SOY CREAM SAUCE \$6.50

VEGETABLES GYOZAS WITH DIPPING SAUCE \$7.50

MAIN COURSE

VEGETABLE PAD THAI \$7.50

VEGETABLE FRIED RICE \$6.50

RISOTTO WITH TURMERIC AND ROASTED SQUASH \$7.50

DESSERT

CREPE WITH MANGO, CARAMELIZED PINEAPPLE WITH WHIPPED COCONUT CREAM AND SOUR SOP SORBET \$5.50

DEEP- FRIED FRUIT SPRING ROLLS SERVED WITH VANILLA AND STRAWBERRY SAUCE \$5.50