



ប្រភេទស៊ុបនិង Soups / Salads

ស៊ុបសាច់មាន់/TOM KHA KAY

7.00\$

Chicken soup in coconut milk with galanga, lemongrass

Soupe de poulet au lait de coco, galanga, citronnelle

តុងយ៉ាបង្កា/THOM YAM BANGKIR

7.50\$

Traditional Shrimp soup with original local flavors

Soupe traditionnelle de crevettes, aux saveurs Cambodgiennes

ញ៉ាំត្រយ៉ុងចេក/BANANA FLOWER SALAD

6.50\$

Banana flower hearts & fried chicken breast

Emincé de blanc de poulet sauté, sur un lit de Cœur de fleur de bananier

ញ៉ាំស្វាយខ្ចីជាមួយសាច់មាន់/GREEN MANGO SALAD with sautéed chicken breast

7.00\$

Emincé de blanc de poulet sauté sur une salade de mangue verte.

ញ៉ាំត្រីជាមួយនិងត្រប់/Tonle Sap Salad

7.00\$

Fried fish salad with vegetables

Salade de poisson frit, sur un émincé de légumes

ឡាបសាច់ជ្រូក/Lab Mou Salad

8.00\$

Minced pork, with Long bean, Carrot, Green pepper, leaves, dry rice

Salade de porc haché, servis avec haricots, carotte, herbes aromatiques

បង្កាបំពងទឹកជ្រលក់ក្រូចឆ្មារ/Shrimps tempura / Lemon & Kampot pepper sauce

7.00\$

Beignets de crevettes / sauce citron poivre de Kampot

ត្រយ៉ាំបំពងជាមួយញ៉ាំស្វាយ/FRIED SPRING ROLLS (NEMS)* with house salad

7.00\$

Pork or vegetables



SAVEUR
រសជាតិខ្មែរ



ត្រីនិងគ្រឿងសមុទ្រ Fish/ Seafood

អាម៉ុកត្រី/HO MOK

9.00\$

Fish confit in coconut milk with peanuts, mushrooms and local herb
Confit de poisson au lait de coco, champignons, cacahuètes et herbes

ការីត្រីបន្លែ/KARY TREY BANLEY

9.00\$

Fish curry with mixed vegetable
Filet de poisson au curry, petits légumes

សម្លរដីត្រី/SAMLOR GY TREY

9.00\$

Fish curry, eggplant. Long bean, pumpkin, carrot, coconut milk
Curry de poisson, aubergine haricot vert oignon, citrouille, carotte et lait de coco

ត្រីចេក/TREY CHACK

9.00\$

Fish Cooked in banana leaf, with green pepper, garlic, and lime leaves
Filet de poisson cuit en papillote dans une feuille de banane

ឆាមីកជាមួយខ្ទឹមសរ/MEK KTEM SOR

10.00\$

Calamari, garlic, green pepper
Calamars, ail, poivre vert

ការីមីកជាមួយបង្កា/KARI MOEUK & BANGKIR

12.00\$

Mixed calamari & shrimp fried in red curry and local herbs
Calamars et crevettes, sautés au curry rouge et herbes



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ប្រភេទសាច់មាន់ / Poulet / Chicken

ការីសាច់មាន់ជាមួយដំឡូងបារាំង/MUSAMAN 9.00\$
Chicken breast confit in coconut milk potatoes and peanuts
Blanc de poulet confit au lait de coco pomme de terre et cacahuètes

សម្អុរម្ទុះ/SAMLA MCHOU KTIS 9.00\$
Chicken stew in coconut milk with tamarind, pineapple, lemon grass, and onion.
Ragout de poulet à l'ananas, tamarin, lait de coco, citronnelle et oignon

ការីសាច់មាន់/KARI SAK MOEAN 9.00\$
Red curry chicken and vegetable
Poulet sauté au curry rouge et petits légumes

ជើងទា/CHEUNG MOAN BARANG 12.00\$
Homemade Chicken leg Confit, mashed potatoes, mustard
Cuisse de poulet confite maison et sa purée, moutarde

ប្រភេទសាច់គោ / Bœuf / Beef

ឆាសាច់គោ/CHA SACH KO 9.50\$
Thinly sliced beef sauté with onions & sweet pepper
Sauté de bœuf aux oignons et poivrons

ការីសាច់គោ/KARI SACH KO 9.50\$
Yellow curry beef, coconut milk, galangal, local herbs
Curry jaune de bœuf au lait de coco, galanga et herbes

ឆាសាច់គោភ្លៀងជាមួយបន្លែ/PANANG CURRY BEEF 10.00\$
Beef sauté with red curry, coconut herbs and local herbs
Sauté de bœuf au curry rouge, au lait de coco et herbes

ខគោបារាំង/KHOR BOURGUGNON 14.00\$
Bœuf Bourguignon à la joue, servie avec purée de pomme de terre
Slow cooked beef bourguignon with wine/mashed potatoes

ROMSTEAK (Origin USA) 22.00\$
Rum Steak served with French fries or mash potatoes with Kampot peper sauce
Romsteak servis avec frites ou purée et sa sauce au poivre de Kampot



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ប្រភេទសាច់ជ្រូក// Porc / Pork

ឆាជួរអែមសាច់ជ្រូក/SWEET & SOUR PORK

9,00\$

Fried pork with pineapple and tomato

Emincé de porc sauté à l'ananas et tomates

ឆាសាច់ជ្រូកជាមួយទឹកក្រូចឆ្មារ/MOUMANAO

9.00\$

Pork with fresh mint and lemon grass

Fricassée de porc à la menthe fraîche et citronnelle

ខសាច់ជ្រូក/KOR SACH CHROUK

9.00\$

Caramel pork, onions Pineapple & local herbs

Emincé de porc au caramel, oignons, ananas et herbes

ប្រភេទសាច់អាំង/ Phnom Ploeuung / Cambodian BBQ

Traditional Cambodian BBQ per person for whole Table

18.00\$

Slices of chicken, squid, shrimps and beef

Served with vegetables with tofu sauce and pepper lime sauce



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DESSERTS

Fresh Fruits

3.00\$

Fresh Fruits & Sherbet

4.50\$

Fruit Beignets & Vanilla ice cream

4.50\$

Banane Flambée

6.00\$

Pineapple with Hot Chocolate

4.00\$

Mousse au Chocolat

4.50\$

Coupe Colonel

5.50\$

Lime sherbet with vodka

Ice cream or Sherbet (3 scoops)

4.50\$

(Vanilla, Chocolate, Mango, Coconut, Lime, Coffee, Strawberry, Lime)

Banana Split

5.00\$

Banana fruit, chocolate, vanilla & strawberry ice cream, whipped cream

Mango Melba

5.00\$

Mango fruit, vanilla strawberry ice cream, whipped cream, strawberry sauce

Profiteroles (Puff pastry Vanilla ice cream, hot chocolate sauce)

5.50\$

Tarte fine aux pommes et sa glace vanille

6.00\$

Apple tart / Vanilla ice cream (need 10 minutes to cook)



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