



## ប្រភេទស៊ុបនិង Soups / Salads

<b>ស៊ុបសាច់មាន់/TOM KHA KAY</b>	7.00\$
Chicken soup in coconut milk with galanga, lemongrass <i>Soupe de poulet au lait de coco, galanga, citronnelle</i>	
<b>តងយ៉ាបង្កា/THOM YAM BANGKIR</b>	7.50\$
Traditional Shrimp soup with original local flavors <i>Soupe traditionnelle de crevettes, aux saveurs Cambodgiennes</i>	
<b>ញ៉ាំត្រយ៉ងចេក/BANANA FLOWER SALAD</b>	6.50\$
Banana flower hearts & fried chicken breast <i>Emincé de blanc de poulet sauté, sur un lit de Cœur de fleur de bananier</i>	
<b>ញ៉ាំស្វាយខ្ចីជាមួយសាច់មាន់/GREEN MANGO SALAD</b> with sautéed chicken breast	7.00\$
<i>Emincé de blanc de poulet sauté sur une salade de mangue verte.</i>	
<b>ញ៉ាំត្រីជាមួយនិងត្រប់/Tonle Sap Salad</b>	7.00\$
Fried fish salad with vegetables <i>Salade de poisson frit, sur un émincé de légumes</i>	
<b>ទ្រាបសាច់ជ្រូក/Lab Mou Salad</b>	8.00\$
Minced pork, with Long bean, Carrot, Green pepper, leaves, dry rice <i>Salade de porc haché, servis avec haricots, carotte, herbes aromatiques</i>	
<b>បង្កាបំពងទឹកជ្រូកក្រចន្តា/Shrimps tempura / Lemon &amp; Kampot pepper sauce</b>	6.00\$
<i>Beignets de crevette / sauce citron poivre de Kampot</i>	
<b>ត្រយ៉បំពងជាមួយញ៉ាំស្វាយ/FRIED SPRING ROLLS (NEMS)*</b> with house salad	7.00\$
<i>Pork or vegetables</i>	

## ត្រីនិងគ្រឿងសមុទ្រ Fish/ Seafood

<b>អាម៉ុកត្រី/HO MOK</b>	9.00\$
Fish confit in coconut milk with peanuts, mushrooms and local herb <i>Confit de poisson au lait de coco, champignons, cacahuètes et herbes</i>	
<b>ការីត្រីបន្លែរ/KARY TREY BANLEY</b>	8.50\$
Fish curry with mixed vegetable <i>Filet de poisson au curry, petits légumes</i>	
<b>សម្បជីត្រី/SAMLOR GY TREY</b>	9.00\$
Fish curry, eggplant, Long bean, pumpkin, carrot, coconut milk <i>Curry de poisson, aubergine haricot vert oignon, citrouille, carotte et lait de coco</i>	
<b>ត្រីចេក/TREY CHACK</b>	9.00\$
Fish Cooked in banana leaf, with green pepper, garlic, and lime leaves <i>Filet de poisson cuit en papillote dans une feuille de banane</i>	
<b>ឆាមីកជាមួយខ្ទឹមសរ/MEK KTEM SOR</b>	10.00\$
Calamari, garlic, green pepper <i>Calamars, ail, poivre vert</i>	
<b>ការីមីកជាមួយបង្កា/KARI MOEUK &amp; BANGKIR</b>	11.00\$
Mixed calamari & shrimp fried in red curry and local herbs <i>Calamars et crevettes, sautés au curry rouge et herbes</i>	

ប្រភេទសាច់មាន់ / Poulet / Chicken/ Canard / Duck

ការីសាច់មាន់ជាមួយដំឡូងបារាំង/MUSAMAN 8.50\$  
Chicken breast confit in coconut milk potatoes and peanuts  
*Blanc de poulet confit au lait de coco pomme de terre et cacahuètes*

សម្រម្ពឺ៖/SAMPLA MCHOU KTIS 8.00\$  
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 8.00\$  
Red curry chicken and vegetable  
*Poulet sauté au curry rouge et petits légumes*

ជើងទា/CHEUNGTEA BARANG 10.00\$  
Homemade Duck leg Confit, mashed potatoes, mustard  
*Cuisse de Canard 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*

ឆាសាច់គោគ្រឿងជាមួយបន្លែ/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*

ប្រភេទសាច់ជ្រូក/ Porc / Pork

ឆាជ្រូកអែមសាច់ជ្រូក/SWEET & SOUR PORK 8.00\$  
Fried pork with pineapple and tomato  
*Emincé de porc sauté à l'ananas et tomates*

ឆាសាច់ជ្រូកជាមួយទឹកក្រូចឆ្មារ/MOUMANAO 8.00\$  
Pork with fresh mint and lemon grass  
*Fricassée de porc à la menthe fraîche et citronnelle*

ខសាច់ជ្រូក/KOR SACH CHROUK 8.00\$  
Caramel pork, onions Pineapple & local herbs  
*Emincé de porc au caramel, oignons, ananas et herbes*

ប្រភេទសាច់អាំង/ Phnom Ploeng / Cambodian BBQ

Traditional Cambodian BBQ per person For whole Table 15.00\$  
Slices of chicken, squid, shrimps and beef  
Served with vegetables with tofu sauce and pepper lime sauce

## បង្ហែម / 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 <i>Lime sherbet with vodka</i>	\$ 5.50
Ice cream or Sherbet (3 scoops) (Vanilla, Chocolate, Mango, Coconut, Lime, Coffee, Strawberry)	\$ 4.50
Banana Split* Banana fruit, chocolate, vanilla & strawberry ice cream, whipped cream	\$ 5.00
Mango Melba Mango fruit, vanilla strawberry ice cream, whipped cream, strawberry sauce	\$ 5.00
Profiteroles (Puff pastry Vanilla ice cream, hot chocolate sauce) *	\$ 5.50
Tarte fine aux pommes et sa glace vanille <i>Apple tart, Vanilla ice cream (need 10 minutes to cook)</i>	\$ 6.00

*\*All made with 100% Cambodian chocolate from WAT chocolate*

Price included 10% GVT