









1. រំណម \$4,00

FRESH SPRING ROLL

Prawns, vegetables and herbs wrapped in rice paper and served with Khmer dressing



2. មឹកបំពង \$6,00

SALT & PEPPER CALAMARI

Served with lime wedged and tartar sauce



3. ដំឡូងបំពង \$3,00 PEPPER FRENCH FRIES

Fried potato with pepper



4. ហូមមេក ខន កូរទីយ៉ា ណាឆូស \$5,00 HANDMADE CORN TORTILLA NACHOS

With cheese, ground beef and coriander



5. បង្ហា<mark>ខួប់អាលុយមីញូមអាំង</mark> PRAWNS FOIL PACK

\$6,00

With baby potatoes, garlic butter and peppercorn



6. ពោកលីង

\$4,00

CAMBODIAN FRIED CORN

With dried shrimps, garlic and scallion



7. កេសសាឌីយ៉ា

\$4,50

QUESADILLA

Pan-fried tortilla filled with cheese and served with salsa and guacamole



8. ងៀកគោ BEEF JERKY

\$4,00

Served with crunchy pickled vegetables and a citrus peppercorn dip



១ **ដៀកក្រពើ** CROCODILE JERKY

\$5,00

Served with crunchy pickled vegetables and a citrus peppercorn dip



10. ចង្រិកលីង FRIED CRICKET

\$2,50

With spices and scallion



11. **សណ្ដែកដីលីដ** CAMBODIAN SPICY PEANUTS

\$2,50

Fried peanut with garlic, lemon grass, galangal, kaffir leaves and chili





12. **សម្លូរកកូរ** K0 K00

\$5,00

Prawn, fish, chicken or vegetarian choice. With vegetables, spices and coconut milk soup



13. **សម្ភរកុងឃុំ** 🗡

\$5,00

Seafood, fish, chicken or vegetarian choice. Thai style sour soup with mushrooms, tomatoes, onions, spices and lime juice



14. ស៊ីបសាច់មាន់ (កុងសុមមេ) PEPPER CONSOMMÉ CHICKEN SOUP

\$5,00

Clear soup with slow-cooked chicken, mushroom and scallion



15. **សម្ភាជីឆាយ** BLACK SEAWEED SOUP

\$5,00

Soup with pork meatballs, dried shrimps, napa cabbage, carrots, garlic, tofu and Chinese celery





16. **សាឡាដ ដំឡូងបារាំងបែបជប៉ុន** JAPANESE STYLE PEPPER POTATO SALAD

\$6,00



17. សាឡាដ បន្លែអាំង GRILLED VEGETABLES

\$7,00

Eggplants, zucchini, bell peppers, cherry tomatoes tossed with balsamic and topped garlic crouton and cheese



18. **សាឡាដស៊ីសា** CAESAR SALAD

\$6,00

Crunchy romaine lettuce, crouton, bacon and parmesan cheese and Caesar dressing



19. ញ៉ាំមីសួរបង្គា 🗡 PRAWNS VERMICELLI SALAD

\$5,50

Vermicelli with prawn, onions, bell peppers, tomatoes, Chinese celery, peanuts and spicy sweet and sour dressing







24. សាច់ឆ្អឹងជំនីគោអូស្ត្រាលីអាំង **BBO AUSTRALIAN BEEF RIB FINGERS**

\$6,00

Beef skewer served with BBQ sauce



25. សាច់ជ្រូកចង្កាក់អាំង **BBQ PORK**

\$5,50

Served with bell peppers, cherry tomatoes and pineapple with BBQ sauce



26. សាច់មាន់ចង្កាក់អាំង PEPPERCORN CHICKEN

\$4,50

Boneless chicken thighs served with a black peppercorn paste



27. ឆ្អឹងជំនីជ្រូក និង ទឹកឃ្មុំអាំង HONEY AND SPICES PORK RIB

\$5,50

Boneless pork ribs served with a black peppercorn paste



28. សាច់ចង្កាក់ចំរុះ

\$10,00

4 SKEWERS COMBO SET

One prawn skewer, one BBQ Australian beef rib finger skewer, one peppercorn chicken skewer and one honey and spices pork rib skewer



29. **ជ្លែឈើអាំង** GRILLED FRUITS

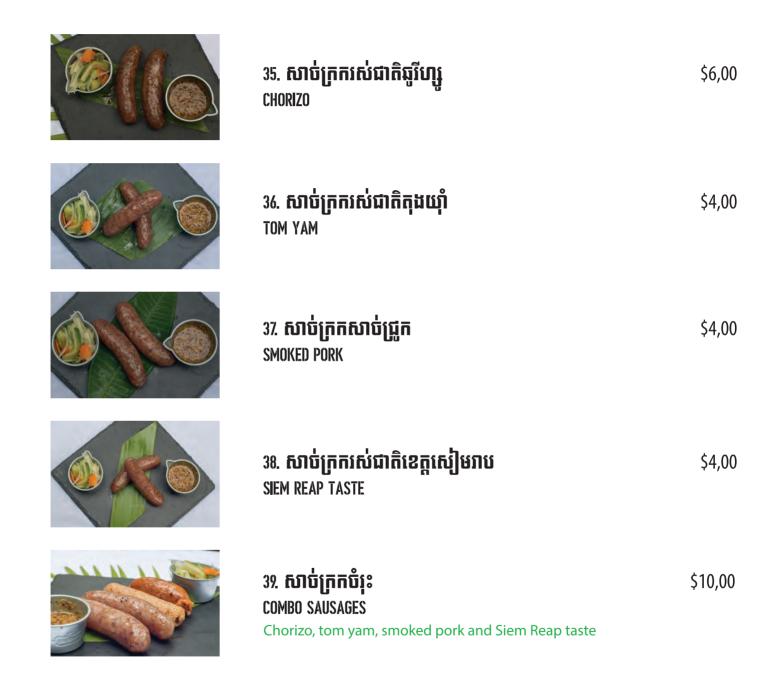
\$4,00

With palm sugar and coconut milk sauce



30. សាច់ចំឡុកក្នុង (គោអូស្ត្រាលី) AUSTRALIAN BEEF TENDERLOIN	\$18,00
31. សាច់ជាប់ខ្លាញ់ (គោអូស្ត្រាលី) AUSTRALIAN BEEF RIBEYE	\$15,00
32. សាច់ចំឡុកក្នុង (គោកម្ពុជា) CAMBODIAN BEEF TENDERLOIN	\$12,00
33. សាច់ចំឡុកក្នុង (ជ្រូកកម្ពុជា) CAMBODIAN PORK TENDERLOIN	\$8,00
34. ក្រីសាលម៉ុនហ្វីលឡេ GRILLED SALMON FILLET	\$15,00









40. ស្លាបមាន់អាំងបែបជប៉ុន JAPANESE-STYLE SPICY SOY SAUCE CHICKEN WINGS

\$6,00



41. សាច់មាន់អាំងបំពង់ឫស្សី TSUKUNE Grilled chicken patty



42. សាច់ក្រពើអាំង \$8,00 CROCODILE
Served with vegetables and pepper sauce







47. **អាំងបាយបែបជប៉ុន** YAKI ONIGIRI

\$2,00

Japanese-style grilled riceballs flavored with soya sauce



48. ឆាមីជាមួយម្រេចខ្មៅ

\$5,00

BLACK PEPPER STIR-FRIED NOODLES

Black Pepper Stir-Fried Noodles with garlic, carrots, napa cabbage and egg



49. ការីសាច់មាន់

\$5,00

CAMBODIAN RED CHICKEN CURRY

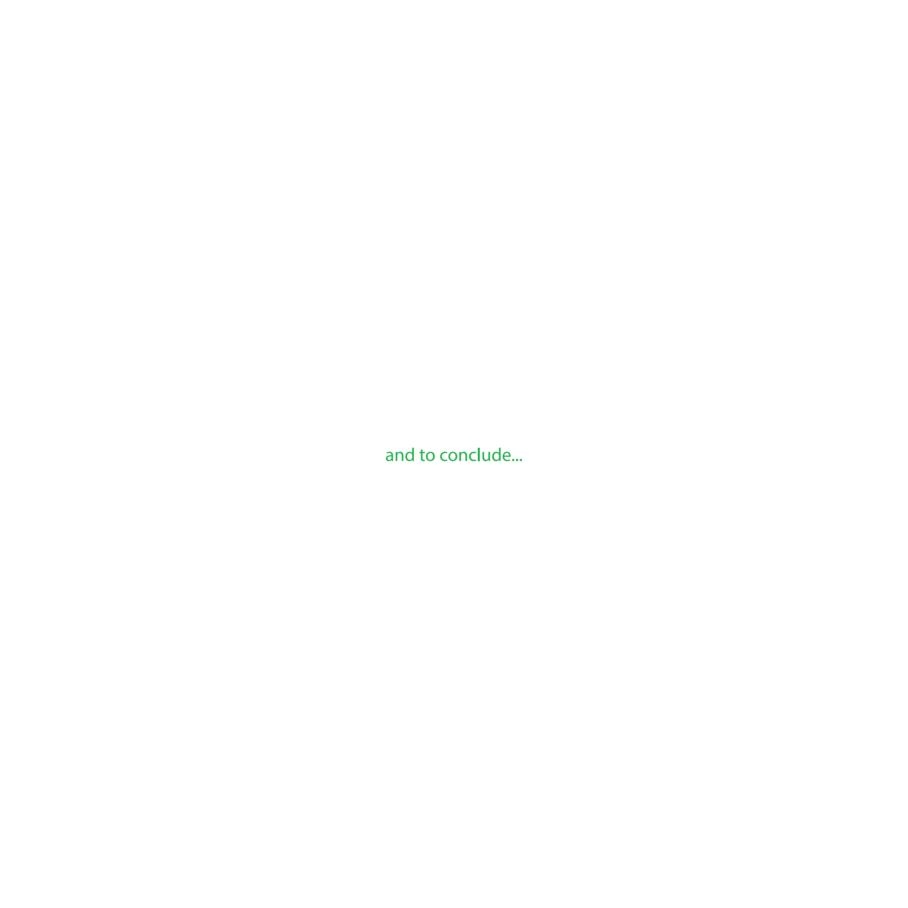
With eggplants, carrots, onions, potatoes and coconut milk served with steamed rice



50. **មីក្រជាក់បែបជប៉ុន** COLD SOMEN NOODLES

\$4,00

Japanese-style cold noodles







51. ក្រឡាន KRALAN

Sticky rice, coconut flakes and black bean charcoal baked inside bamboo trunk. Served with coconut syrup



52. ដៀកប៊េក \$3,00 **KHMER BANANA**With caramelized palm sugar and with coconut ice cream





54. ម៉ាសម៉ាឡូរាំង \$3,00 GRILLED MARSHMALLOWS With coconut ice cream



55. ការ៉េមសេជាកិដូង \$2,50 COCONUT ICE CREAM

\$3,00





