

SMALL BITES

ក្បាបមាន់បំពង

PHNOM PEHN CHICKEN WINGS

Chicken wings coated with fresh local spices, chili, honey, served with white pepper lemon dip

5.00

All Prices in USD Dollar. Inclusive of 5% service charge and Exclusive of 10% VAT

ការចំគោបំពងស្លឹកក្រូចសើច SESAME BEEF WITH KAFFIR LIME LEAVES

Crunchy beef fingers coated with sesame batter, kair lime leaves, served with Kampot black pepper dip

5.00



<mark>បង្កាបាយក្ដាំដបំពង</mark> PRAWNS ON CRISPY RICE WITH NATANG

5.00

A traditional and light Cambodian appetizer with grilled river prawns prepared with ground pork, coconut milk, served with crispy sticky rice cake



ការច់ជ្រូកបីជាន់បំពងក្រោយ CRISPY PORK BELLY WITH MUNG BEANS

Crispy pork served with home-made mung bean dip

5.00



មីកបំពង SPICY FRIED CALAMARI

6.00

Calamari ring coated in a light, crispy and spicy beer batter served with potatoes fries and fresh pesto dip



TRIPLE BAOS 5.00

Trio of bao buns stued with caramelized pork, served with BBQ sauce and Trule mayo





ញ៉ាំស្វាយឌ្ជីជាមួយសាច់មាន់

GREEN MANGO SALAD WITH GRILLED CHICKEN | 6.50

Siem Reap salad of tasteful fresh local green mango with chicken, tossed with organic green leaves flowers, spicy-sweet dressing complemented with crunchy peanuts. Can be served vegetarian as well



POMELO SALAD WITH PRAWN SKEWER

7.00

Fresh pomelo fruit toasted with mixed herbs, roasted dried coconut, and tamarind dressing, Served with smoked fish crumble and prawn lemongrass skewers



Soft combination of tofu and fresh avocado served with spicy crunchy soy sauce



7.00

Marinated premium local beef flavored with Ma Orm and Konthomteth leaves, shallot fries, served with spicy dressing on the side



ក្តាក្រីទឹកការប CAMBODIAN CEVICHE

6.00

Tasteful Mekong River fish combined with fresh local herbs, avocado, local spices, complemented by the saltiness of the finest prahok dressing and crunchy peanuts





ក្សី<mark>បណ្តៅ ជាមួយ៧ដមាន់</mark> PUMPKIN SOUP WITH FRIED GOLDEN POACHED EGG | 6.00

A fried poached egg in thick, creamy soup gaming shed with onion and pumpkin. Can be served Vegetarian



កុំយ៉ាំក្រឿងកាមុទ្រ BANG KANG SEAFOOD SOUP

7.00

Large prawns, calamari and fish cooked in a lemon-flavored soup mixed with finely chopped red chili, herbs, and mushrooms



ការក្រុ<mark>មិនការចុំនា</mark> SWEET AND SOUR ROASTED DUCK SOUP

7.00

Duck soup cooked with pounded fresh local spices, tiger eggplant, pineapple, winter melon, and tamarind



NOODLES & BICE

GUILTY PLEASURES

បាយរាប់ក្ដាម SIGNATURE CRAB FRIED RICE WITH CRISPY TAPIOCA

A tasteful fried rice with Crab meat, egg, golden tapioca.



7.50

មីឆាការកែជំ STIR FRIED NOODLE IN PENNANG STYLE

7.50

Cambodian flat noodles stirred in a wok with prawns, sausage, egg and dark soy sauce.



Premium beef patty, crispy bacon, lettuce, cheese, fresh avocado Guacamole between burger buns, served with home-made potatoes fries



FISH BURGER 8.00

Crispy fish beer batter between burger bun, lettuce, gherkin with BBQ sauce and/ or Trule Mayo, served with home-made sweet fried potatoes



Golden cheese pizza with Parma ham, rocket, black olives, tomatoes sauce



Crispy pizza dough with trule sauce, mozzarella, mascarpone, and parmesan cheese





ឆ្នារដូវែអមការចំមាន់ជាមួយក្រឿងការរី FARM CHICKEN WITH ROASTED PINEAPLE, SWEET CURRY SAUCE

7.00

Cambodian farm fried chicken leg with roasted pineapple, winter melon, kreoung Khmer, coconut milk, fresh herbs, served with steamed jasmine rice



Slow cooked Asian beef stew with local spices, flavored with palm sugar, served with Bao buns on the side



<mark>ឧរាការច់ប្រុកទីកដូដជាមួយទំពាំដ</mark> CARAMELIZED PORK WITH BAMBOO ROOTS

8.00

Cambodian braised pork with fresh bamboo, sugar palm, fish sauce and quail egg, served with steamed jasmine rice



<mark>ក្រៅការាច់កោ</mark> RIB EYE STEAK

15.00

Grilled premium beef, home-made sweet potato fries, garlic confit, served with Kampot pepper sauce



เกาสาเม่นแบบไม่น่ามี CRISPY SKIN DUCK, ON REDUCED SARAMAN CURRY SAUCE

12.00

Slow cooked roasted duck breast with fresh fruits on reduced red Saraman curry, served with steamed jasmine rice





5.50

Green curry with a large variety of crispy slow cooked vegetables served with Steamed jasmine rice



ក្រីក្ដុងអាំងជាមួយក្វាយខ្លី ROASTED SEABASS ON GREEN MANGO

8.50

Oven-roasted sea bass fillet served with green mango salad and steamed jasmine rice



អាមុកក្រឿងកាមុទ្រមេខឡា SIGNATURE SEAFOOD CAMBODIAN CURRY, OUR AMOK I

8.00

Traditional Khmer curry with seafood marinated in lemongrass, fresh coconut cream, served with steamed jasmine rice



STEAMED SALMON IN COCONUT & LIME BROTH

12.50

Soft Steamed Salmon with lemongrass & kair lime leaves, served with Lime-fresh coconut Broth and Turmeric steamed rice on the side



ឆ្កាក្រឿងកាមុទ្រជាមួយម្រេចខ្ចី SEAFOOD WOK WITH KAMPOT PEPPER

8.00

Traditional Wok fried sea-food mix from Kampot Province with large prawns, fish and Calamari in a spicy tamarind sauce with green peppercorn and hot basil, served with steamed jasmine rice



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SIDE ORDERS

HOME-MADE SWEET POTATOES FRIES	1	3.00
CLASSIC FRENCH FRIES	I	3.00
STEAMED JASMINED RICE		1.00



Golden caramelized sugar palm pineapple and banana with crispy nut crumble



LEMONGRASS CRÈME BRÛLÉE

Combination flavor of lemongrass and ginger crème brûlée



បាយដំណើមជាមួយដូដ COCONUT RICE VERRINE

Served with fresh home-made jam and fresh passion fruit



អារ៉ុខាដូនិដក្បាត្តឡា VEGAN AVOCADO AND CHOCOLATE MOUSSE I 4.00

Combination of avocado and vegan chocolate mousse with fresh coconut milk



LOCAL SARI PEAR POACHED IN WHITE WINE

6.50

Soft Sari Pear slow cooked in white wine, flavored with star anise and cinnamon stick



The frozen of Lime curd with Tart, served with Nut crumble



(lime / mango / passion / coconut / dark chocolate / mint chocolate / avocado)





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