Starters &

FOOD EXCHANGE SIHANOUKVILLE

Salads



\$11.00

Spicy Salmon Salad

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



Banana Flower Salad with Grilled Prawn

Marinated Prawn Skewers with Banana Flower, Carrot, Shallot, Garlic, Chili, Lime, Peanuts & Local Herbs



\$10.00

Salmon & Avocado Tartare

Salmon, Shallots, Capers, Gherkins, Spring Onion, Egg, Worcestershire Sauce, Dijon Mustard & Baguette



\$8.00

Classic Caesar Salad

Crisp Romaine Lettuce, Parmesan, Bacon and Anchovies with Caesar dressing

- Baked Lobster +\$5.5
- Grilled Chicken +\$3
- Grilled Prawn +\$4



Tuna Niçoise Salad

Tuna, Mixed Greens, Potatoes, Tomatoes, Egg, Green Beans, Onions, Bell Peppers, Olives, and Anchovy Fillet

Soups & Sandwiches





\$12.50

Spicy Sweet & Sour River Lobster Soup

River Lobster, Khmer Herbs and Spices, Straw Mushroom, Cherry Tomatoes, Fresh Lime and Cilantro



Sweet & Sour Fish Soup w/ Pineapple and Winter Melon

Bar Fish, Winter Melon, Lotus Root, Bean Sprout, Pineapple, Egg, Deep-Fried Garlic



\$7.50

Mushroom Soup

Creamy soup with Oyster Mushrooms Straw Mushrooms, Garlic and Heavy Cream



\$7.50

Pumpkin Soup

Fragrant Pumpkin Soup with Lemongrass, Garlic, Ginger and Coconut Milk



\$7.50

Soup of the Day

Please ask our team for details.



Chicken Club Sandwich

Grilled Marinated Chicken Breast, Cheddar Cheese, Egg, Fresh Tomato & Mixed Greens on Brown Toast with Fries



Num Pang Pâté Traditional Baguette

Khmer-style classic with Freshly Baked Baguette, Pork Pâté, Cucumber, Pickled Vegetables, Salad Cream & Chili Fries

Main Courses





Seafood Cioppino

Stewed White Clams, Squid, Fish, Blue Mussels, Tomato Ragout, Fennel, and Gremolata



Tiger Prawn with Kampot Peppercorns

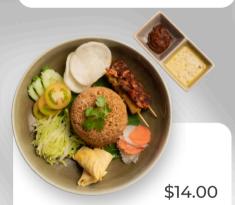
Grilled Tiger Prawns with Kampot Green Peppercorns, Oyster Sauce, Pineapple Salad, Butter, and Garlic



\$13.00

Grilled Chicken Breast with Creamy Mushroom Sauce

Served with Pasta, and Mashed Root Vegetables



Nasi Goreng

Wok-Fried Jasmine Rice with Chili Sambal, Prawns, Grilled Skewered Chicken Satay, Vegetables, and Prawn Crackers



Spicy Seafood with Hot Basil

Prawns, Squid, Scallops, Mussels, Hot Basil, Garlic, Long Big Chili, Char Kdao Sauce, and steamed Jasmine Rice



Miso Seabass

Grilled Marinated Seabass with Roasted Tomato Salsa, Sautéed Tagliatelle Pasta, and Miso Beurre Blanc



Beef Lok Lak

Served with Garlic Fried Rice, Quail Egg, Fresh & Pickled Vegetables, and Salt & Pepper Lime Dip



\$58.00

Baked USA Op Ribs

USA Beef Op Ribs, Mashed Potato, Mushroom Fricassee, and Black Pepper Cream Sauce

Desserts





\$5.00

Mille Feuille

Special chef's recipe with three layers of puff pastry and crème pâtissière



\$5.00

Cake of the Day

Please ask the team for more details



\$5.00

Black Sticky Rice

Steamed Black Sticky Rice Marinated with Palm Sugar, Served with Fresh Mango



\$6.00

Coconut Crème Brûlée

Made with Coconut Milk, Sugar, Egg, and Cream



\$5.00

Khmer Sweets and Fresh Fruit Cut

Traditional coconut jelly and steamed banana, served with assorted seasonal fruits



\$3.00

Ice Cream

Your choice of mango, strawberry, and coconut ice creams



\$5.00

Fresh Fruit Cuts

Assorted seasonal fresh fruit cuts.