



19  
32

KHMER CUISINE

SIDES

សាឡាត់ចម្រុះជាមួយទឹកត្រី  
SALAD JEAMOUY TOEK TREY (NF DF GF \*) 6.00  
Hydroponic Salad Leaves with Toeuk Trey dressing

ត្រឡឹងចេកអាំង  
TROYONG CHEK AING (DF V NF \*) 10.00  
Grilled banana flower with sesame dressing

ឆាខាត់ណាប្រេងខ្យង  
CHAR KAARTNA PRENG K'CHONG (DF NF) 8.00  
Wok fried Kai Larn with Oyster & Ginger Sauce

ឆាត្រកូនប្រេងខ្យង  
CHAR TRAKOUN PRENGKYORNG (DF NF \*) 8.00  
Morning glory with chili and garlic

ឆាពោតជាមួយបង្កាត្រៀម  
CHAR POT JEAMOUY BANGKEA KREAM (GF NF DF \*) 8.00  
Stir-fried local corn with dried shrimp

ជំទ្រូងដុតគ្រឿង  
DOMLONG DOT KROEUNG (NF V GF) 8.00  
Khmer herb potato gratin

បាយសម្រូប  
BAAY SAMROB (GF DF NF V) 6.00  
Steamed Organic Brown Rice

បាយឆាខ្ចឹមស   
BAAY CHAR JEAMOUY K'TEM SOR (NF \*) 8.00  
Stir fried Pilaf Rice with Roasted Garlic

TO START

ឆៃយ៉បំពង  
Chay Yor Bampong (DF V \*) 12.00  
Modern take on the Khmer spring roll with vegetable pickles, roasted peanuts, spicy plum & chili sauce

ត្រប់អាំងខសាច់ជ្រូក  
Trop Aing jeamouy Khor Sach Chrouk (P NF) 13.00  
Khmer pork rilette with baked eggplant puree, hot basil paste, pork crackling, and dried spice jus

អាម៉ុកគ្រំផ្លិត  
Amok Krom Pleut (NF GF) 17.00  
Seared Jumbo scallop, braised cabbage & noni leaf, roasted capsicum, Amok sauce & coconut foam

ឡាបសាច់គោ  
Laarb Sach Ko (NF DF) 17.00  
Rare Angus beef tenderloin - Khmer Laarb style, lemongrass, chili, shallots, lime, Chibarang & roasted rice

ក្តាមសកបំពងជាមួយញាំស្វាយ  
Kdam sork Bampong jeamouy Nhoam Svay (DF) 14.00  
Sihanoukville soft shell crab, green mango salad, roasted peanuts, lok lak powder & aioli

ញាំចម្រុះ   
Nhoam Chamross Royal Khmer Cuisine (DF \*) 22.00  
Selection of Traditional Royal Khmer Starters; Mango salad with fresh water prawn, kes fish & sweet basil  
Siem Reap Spring Roll with pineapple salad & chili sauce  
Duck breast salad, Toeuk trey dressing & pea flower

ញាំត្រូចផ្លែជាមួយបង្កាទឹកសាប  
Nhoam Kroch Tlong jeamouy Bangkang Toek Saarb (DF GF \*) 15.00  
Sweet pomelo salad with fresh water prawn, smoked Kes fish, cashews, avocado and lime paste

ខ្យងសមុទ្រជាមួយទឹកត្រីកោះកុង  
Kyorng Samot jeamouy Toek Trey Koh Kong (GF DF NF S) 21.00  
Freshly shucked French Fine de Claire Oysters, Toeuk Trey Koh Kong foam & pickled cucumber  
1/2 dozen 21.00  
1 dozen 38.00

ត្រូចបំពងជាមួយទឹកជ្រលក់ការី  
Krouch Bampong jeamouy Toek Jrolouk Kari(NF) 14.00  
Crisp Kroeung marinated quail, sweet potato fondant, long bean salad, Khmer curry sauce & Hickory smoke

SOUPS

សម្លរម្ងូរត្រីខត  
Samlor M'Jou Trey Cod (NF DF GF) 14.00  
Poached Black Cod, Khmer sour fish consommé, cherry tomato, pineapple, galangal & chibarang

សម្លរល្អៅ  
Samlor Epov (NF DF GF V) 12.00  
Pumpkin velouté infused with lemon grass & kaffir lime, pumpkin & tomato salsa, coconut reduction & sweet basil

Indulge in either all the Royal Khmer Cuisine or Signature dishes

Royal Khmer Cuisine tasting 70 per set  
Signature menu tasting 62 per set

ត្រីស្តុងចៀនជាមួយទឹកសម្លរនំបញ្ចក  
Trey Spung Chien jeamouy Toek Samlor Num banh chok (GF NF DF) 28.00  
Seared Seabass fillet, grilled banana blossom, local vegetable salad, Num banh chok foam, basil & sesbania

ខត្តាល់គោ  
Khor T'pearll Ko (NF) 32.00  
Braised Wagyu beef Cheek with ma-om infusion, quail egg, green tomato puree & baby carrots

ខ្នប់ទា  
Khnop Tear (NF DF GF) 32.00  
Lotus leaf steamed Duck Breast with lemongrass, ginger, coriander & Khmer spices

ឆ្អឹងជំនីចៀមអាំងទឹកប្រហុក  
Chh'eung Jumni Chiem Aing Toek Prahok 38.00  
Grilled Lamb Rack, sweet potato & green pepper corn crush, sautéed Khmer leaves, lotus & Tirk Prahok Jus

ម៉ាន់ជំទង់អាំង  
Moan Joumtoung Aing (NF) 29.00  
White spring chicken stuffed with garlic, kaffir lime & lemongrass, charred spring onions, slow cooked local corn & Khmer ginger sauce

ការីបន្លែ  
Kari Banlé (DF V) 28.00  
Crusted egg tofu, slow cooked Sweet Potato, French beans, melon, Som Lor Kari and coconut foam

សាច់ចំឡូកគោឡូកឡាក់  
Lok Lak Sach Chomlork Ko (NF) 40.00  
Lok Lak spiced Wagyu beef striploin, grape puree, pickled water lily & grapes, snap peas, lok lak jus

ចៀនត្រីសាល់ម៉ីនជូរអែម  
Chien Trey Salmon Chou Èm 30.00  
Khmer Marinated Norwegian Salmon, Curry infused arancini, tomato & pineapple ragout, sweet basil foam



