

# Salads & Appetizers




1/ **Ta Phrom Dipping Sauce with Sticky Rice Crackers**  
 បាយភ្នំដំណាក់តាំង 8.50  
 A Local Specialty Dipping Sauce made with Minced Chicken, Red Chili Paste, Peanut & Coconut Milk served with in House made Jasmine Rice Crackers.



2/ **Soft Shell Crabs** 12.00  
 ក្ដាមសកបំពង់ម្សៅ  
 Deep Fried Crispy Soft-Shell Crabs, served with Black Kampot Peppercorn with Lime Dip & Sweet Chili Fish Sauce.



3/ **Vegetable Spring Rolls** 6.50  
 វ៉ែយបន្លែបំពង់   
 Deep Fried Root Vegetables like Taro, Sweet Potato, Daikon, Carrots, and Shiitake Mushrooms served with Mealea Dipping Sauce.



4/ **Banteay Srei Satay** 8.50  
 សាច់មាន់ចង្កាក់ស្រុកបន្ទាយស្រី  
 Marinated Local Chicken Thigh, Yellow Curry Paste, Oyster Sauce, Cucumbers, Sticky Rice, Shallots, Peanut Sauce.



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| <p>5/ <b>Nhoam Trayong Chek Banana Blossom Salad</b> 🌶️ 🍷<br/>         ញ៉ាំត្រយ៉ុងចេកសាច់មាន់<br/>         Banana Blossoms, Roasted Chicken, Bean Sprouts, Carrots, Bell Pepper, Shallots, Peanuts, Basil, Mint, Coriander.</p>   | 8.50  |
| <p>6/ <b>Nhoam Svay Kchey</b> 🌶️ 🍷<br/>         ញ៉ាំស្វាយត្រីឆ្កែវ<br/>         Green Mango, Smoked Fish, Dried Shrimp, Peanuts, Carrots, Mint Leaves, Shallots, Homemade Sweet Chili Dressing.</p>                               | 8.00  |
| <p>7/ <b>Bok Lahong Green Papaya Salad</b> 🌶️🌶️🌶️ 🍷<br/>         បុកល្អុងជាមួយបង្កា<br/>         Traditional Thai Green Papaya Salad, Carrots, Shallots, Shrimp, Dried Shrimp, Peanuts, Red Chili, Fermented Salt Field Crab.</p> | 8.00  |
| <p>8/ <b>Prahok Ktis</b><br/>         ប្រហុកខ្លឹះ<br/>         Authentic Unique Cambodian Dip of Bassac Farm Minced Pork Belly with Prahok served with local Seasonal Khmer Crudités.</p>   | 8.00  |
| <p>9/ <b>Deep Fried Marinated Chicken Wings</b><br/>         ស្លាបមាន់បំពង់<br/>         Marinated Chicken Wings, Fried Garlic, Kaffir Lime, Pickled Khmer Vegetables, served with Sweet Garlic Chili Dipping Sauce.</p>          | 6.25  |
| <p>10/ <b>Yakiniku Pork Ribs</b><br/>         ឆ្កែវជិនីជ្រូកដុត<br/>         Bassac Farm Pork Ribs, Yakiniku Sauce.</p>   | 12.00 |
| <p>11/ <b>Plear Sach Koh - Khmer Beef Carpaccio</b> 🍷<br/>         ភ្នាសាច់គោ<br/>         Aus Beef, Prahok, Cucumber Ribbons, Bell Pepper, Cabbage, Chili.</p>   | 8.00  |

# Soups



12/ **Prey Veng Soup** 8.00  
 សម្ផម្ភរគ្រឿងខេត្តព្រៃវែង  
 Lemongrass, Turmeric, Tamarin, Morning Glory,  
 Choice of Meat (Beef, Pork, Fish).

13/ **Tom Yum Kung** 9.00 🌶️🌶️  
 សម្ផតុមយ៉ាំបង្ហាជាមួយបាយស  
 Mae Phanom Chili Paste, Red Chili, Cherry Tomato,  
 Mushroom, Shallot, Grilled Lemongrass, Galangal,  
 Kaffir Lime, Local Prawn.



14/ **Moringa Soup** 7.00  
 សម្ផប្រហើរស្លឹកម្រៃ  
 Moringa Leaves, Zucchini, Pumpkin  
 and Winter Melon.

15/ **Samlor Korko** 8.00  
 សម្ផកក្កុរ  
 Cambodian Stirring Pot Soup, Bassac Farm Pork  
 Ribs, Prahok, Kroueng, Lemongrass,  
 Roasted Jasmine Rice.

# Main Courses



**16/ Sweet & Sour Deep Fried Whole Tilapia** 14.00  
 ត្រីទីឡាបព្យាជូរអែម  
 Yellow & Red Bell Pepper, Pineapple, Onions,  
 Homemade Sweet & Sour Sauce, Steamed  
 Jasmine Rice.




**17/ Caramelized Braised Pork Knuckles** 19.00  
 ខងើងជ្រូកទំពាំង  
 Slow Cook Caramelized Bassac Farm Pork Knuckled  
 with Palm Sugar served with Steamed Rice.



**18/ Pork Tonkatsu** 10.00  
 សាច់ជ្រូកបំពងជាមួយទឹកជ្រូកលក់ដប៉ុន  
 Bassac Farm Pork Loin, Panko Bread, Julienne  
 Cabbage, Leeks, Tonkatsu Sauce, Steamed Rice.



**20/ Battambang Rice Curry in Lotus Leaf** 10.00  
 បាយការីបាត់ដំបង   
 Countryside Steamed Chicken Thigh in Yellow  
 Curry Wrap in Lotus Leaf.

**19/ Prawn / Beef Fried Rice** 9.50  
 បាយឆាគ្រឿងសមុទ្រ, សាច់គោ  
 Corn, Carrot, Green Bean, Garlic, Jasmine Rice.  
**Chicken / Pork Fried Rice** 8.00  
 បាយឆាសាច់មាន់, សាច់ជ្រូក  
 Corn, Carrot, Green Bean, Garlic, Jasmine Rice.

**21/ Hokkien Mee Seafood** 12.00  
 មីហុកភ្លើងគ្រឿងសមុទ្រ  
 Stir Fried Noodles, Pork Lard, Bassac Farm Pork  
 Bellies, Prawn, Squid, Bean Sprouts, Eggs,  
 Sambal Chili.

Prices are in USD, exclusive of 7% service charge and 10% government tax



- 22/ **Seafood Kampot Pepper** 🌶️ 11.00  
 ភាគី្រៀងសមុទ្រម្រេចខ្ចី  
 Local Prawn & Squid, Bell Pepper, Green Peppercorn, Onions, Garlic & Oyster Sauce.
- 23/ **Beef Saraman** 🍲 9.00  
 សាវ៉ាម៉ានសាច់គោ  
 Khmer Beef Shank Curry Stew, Peanuts.
- 24/ **Steamed Fish Amok Bak kheng** (20 min preparation) 🍲 9.00  
 អាម៉ុកក្រី  
 Traditional Siem Reap Steamed Mekong River Fish in Red Curry, Khmer Spinach, Palm Sugar, Kaffir Lime Leaves, Coconut Cream Stuffed in young coconut.
- 25/ **Stir Fried Chicken Cashew Nut** 🌶️ 🍲 8.50  
 ភាសាច់មាន់ជាមួយគ្រាប់ស្វាយចន្ទី  
 Bell Pepper, Onions, Snow Peas, Chicken Tight, Green corn, Malay Chili, Oyster Sauce.
- 26/ **Beef Lok Lak** 🌶️ 🍲 10.00  
 ភាសាច់ក្រូចសាច់គោ  
 French Indochine Influenced Dishes, Aus Diced Beef Fillet, Khmer Salad, Onions, Tomato. served with Steamed Jasmine Rice.

Prices are in USD, exclusive of 7% service charge and 10% government tax

# Side Dishes



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|---|----------------------|------|
| 27/ <b>Stir-fried Mixed Vegetables in Oyster Sauce</b>                | តាមន្លែ              | 5.00 |
| Local Seasonal Vegetables, Fried Garlic & Shallots with Oyster Sauce. |                      |      |
| 28/ <b>Stir-fried Morning Glory in Oyster Sauce</b>                   | តាត្រកូន             | 5.00 |
| Fried Garlic & Shallots with Oyster Sauce.                            |                      |      |
| 29/ <b>Stir Fried Baby Kaylan</b>                                     | តាដើមខាត់ណាប្រេងខ្យង | 5.00 |
| Fried Garlic & Shallot, Carrots with Oyster Sauce.                    |                      |      |
| 30/ <b>Garlic Fried Rice</b>  | បាយតាខ្ចីមសរ         | 5.00 |
| Garlic, Fried Garlic, Mirin.  |                      |      |
| 31/ <b>Steamed Jasmine Rice</b>                                       | បាយផ្កាម្លិះ         | 1.00 |
| Chef Selected Award-winning Jasmine Rice from Battambang.             |                      |      |