

# Salads & Appetizers



- 2/ **Baked Pacific Oysters** 15.00  
 អយស្ត្រីរដុតជាមួយឈើស  
 6 pcs Fresh Oysters served with Olive oil, Shallots, Cheese, Panko Bread Crumbs.



- 3/ **Cold Cut Platter** ខួលខាត់ចំរុះ 15.00  
 Rocket Leaves, Olives Marinated, Shallot Pickled, Sundried Tomato, Butter, Cornichons and a selection of Cold Cut & Cheese from a Monthly arrival from Europe.
- 4/ **Cheese Platter** ឈើសចំរុះ 13.00
- 5/ **Cold Cut & Cheese Platter** 18.00  
 ខួលខាត់ចំរុះនិង ឈើសចំរុះ  
 Rocket Leaves, Shallot Pickled, Sundried Tomato, Butter, and a selection of Cold Cut & Cheese from a Monthly arrival from Europe.






- 6/ **Tuna Tataki** ត្រីតុងណាស្រស់បែបជប៉ុន 10.00  
 Sesame Crusted Seared Yellow Fine Tuna, Wasabi Mayonnaise, Dried Shrimp Powder.



- 7/ **Nicoise Salad** នីស័រីសាឡាដ 7.00  
 Mixed Salad Leaves, Grilled Artichokes, Tomato Confit, Marinated Olives, Bell Pepper, Capers, Dill, Green Beans, Quail Eggs, Saffron Potatoes.
- Add Seared Tuna 3.00    Add Shrimp 3.00

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



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| 8/ <b>Salmon Gravlax</b>  | ត្រីសាលម៉្លែនស្រស់អប់  | 10.00 |
| Cured Norwegian Salmon, Herbs Salad, Cucumber Matchsticks, Beetroot Salsa, Shallots & Pickles   |  |       |
| 9/ <b>Beef Carpaccio</b>  |  សាច់គោស្រស់ខាប៉ាស្យូ | 8.75  |
| Raw Thinly Sliced Aus Beef, Capers, Grana Padano Shavings, Pesto Dressing, Rocket, Lemon.   |  |       |
| 10/ <b>Caprese Burrata Truffle Salad</b>  | សាឡាដជាមួយឈើសប៊ូរ៉ាតាត្រាស់ហ្វល់   | 14.00 |
| Cherry Tomatoes, Red Plum Tomatoes, Black Olives, Shallots, Garlic, Italian Basil, Fresh Burrata truffle served with Pesto.                                     |  |       |
| 11/ <b>Superfood Salad</b>  | សាឡាដសុខភាព           | 7.00  |
| Mixed salad Leaves, Broccoli, Cauliflower, Kidney & Coco beans, Green Beans, Shallots, Bell pepper, Raisins, Couscous, Croutons served with a Mustard Dressing. |  |       |
| 12/ <b>Caesar Salad</b>   | សាឡាដស៊ីសា   | 6.00  |
| Romaine Salad, Crispy Bacon, Crostini, Boiled Eggs, Anchovies, Grana Padano, Caesar Dressing.   |  |       |
| Add Chicken 2.00  |  |       |
| Add Cured Norwegian Salmon 3.00   |  |       |
| 13/ <b>Mushroom Soup</b>  | ស៊ុបផ្សិតបែបអឺរ៉ុប    | 7.00  |
| King Oyster Mushrooms, Onions, Garlic, Cream, Puff Pastry.  |  |       |

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14/ **Saffron Mussels Mariniere** 12.00  
 នាគ្រុំជាមួយសាហ្វ្រូន  
 Saffron, Onions, Garlic, Thyme, White Wine, Parsley.



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15/ **Shrimps & Asparagus velouté** 9.50  
 ស៊ីបទំពាងប្រាំដំណើមួយបង្កា  
 Poached Eggs, Asparagus, Fennel, Garlic Chips, Pepperoni.

16/ **Beef Kebab Skewers**  12.00  
 ខ្ទឹបបំបាត់គោ  
 Diced Marinated Mediterranean Aus Beef Topside,  
 Mixed Bell Peppers, Black olives, Cherry Tomatoes,  
 Khmer Lime Dip Sauce.

## Main Courses



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17/ **Snapper a la Plancha** 15.00  
 ត្រីសមុទ្រស្នេហ៍ក៏ចៀន  
 Cauliflower Mousseline, Parma Ham Chips,  
 Cauliflower Salsa, Sauce Vierge.





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18/ **Seared Norwegian Salmon** 24.00  
 ត្រីសាលម៉ុនចៀនទឹកជ្រលក់ក្រូចឆ្មារ  
 Green Pea Puree, Sautéed Green Vegetables,  
 Baby Carrots, Creamy Caper Sauce.



19/ **Braised Lamb Shank**   24.00  
 ខកំភ្លងជើងច្រៀម  
 Slow Cook Lamb Shank, Minestrone Vegetables,  
 Basil Pesto, Garlic Confit.

20/ **Crispy Duck Skin Leg Confit**   18.00  
 ភ្លៀមទាដុត  
 Sautéed Edamame, Kidney Beans, Coco beans,  
 Shiitake Mushrooms, Walnuts, Port Wine Sauce.





21/ **PG Wagyu Beef Burger**   ប៊ីហ្គីវសាច់គោ 15.00  
 Aus Beef Patty, Black Burger Buns, Sunny Side Up Eggs, Red Cheddar, Caramelized Onions,  
 Romaine Lettuce, Tomato, Pickled Cucumber, Cornichons, Cocktail Sauce, Potato Wedges with BBQ sauce.

22/ **Fish & Chips** ត្រី និង ដំឡូងបំពងពិសេស 11.50  
 Beer Battered Fresh Locally Caught Fish, Lemon Wedges, Potato Wedges with BBQ sauce & Tartar Sauce.

23/ **Roasted Barramundi** ត្រីឆ្កែងច្រៀន 15.00  
 Puy Lentils, Carrots, Onions, Garlic, Red Wine Sauce, Dehydrated Lemon.

24/ **Seared Beef Tenderloin Harvey Grain Fed**  សាច់គោចំឡកក្នុង 42.00  
 Harvey Grain Fed Tenderloin, Glazed Baby Carrots, Sautéed Wild Mushrooms, Roasted Beef Bones  
 Marrow, Red Wine Sauce.

# Butcher's Corner

- 25/ Harvey Grain-Fed Striploin (Aus.) – 200 gr  សាច់គោជាប់ខ្លាញ់ 29.00
- 26/ Harvey Grainfed Rib Eye – 300 gr សាច់គោចំឡូកក្រៅ 35.00
- 27/ Aus Lamb Rack  ឆ្អឹងជំនីច្រើមអាំង 28.00
- 28/ Organic Pork Chop - 300 gr ឆ្អឹងជំនីជ្រូកអាំង 16.00

Served with Potatoes Sarladaise, Asparagus Wrap in Turkey Bacon and Sautéed Shimeji Mushrooms with Wholegrain Mustard Sauce and Half of a Roasted Garlic.

**With a choice of** Red Wine Sauce or Kampot Paper Sauce or Wholegrain Mustard Sauce or Port Wine Sauce.



## Pizzas

- 29/ Proscuitto Fungi ភីហ្សារសជាតិហែម និង ផ្សិត 12.00  
Tomato Sauce, Mozzarella, Cooked Ham, Mushrooms, Oregano
- 30/ Fruite di Mare ភីហ្សារសជាតិគ្រឿងសមុទ្រ 13.00  
Tomato Sauce, Mozzarella, Local Prawn, Squid, Bell Pepper, Coriander, Pesto, Oregano
- 31/ Hawaiian ភីហ្សារហាវ៉ៃសជាតិម្កាស់និងសាច់មាន់ 11.00  
Tomato Sauce, Mozzarella, Pineapple, Chicken, Oregano
- 32/ Crudo ភីហ្សារសជាតិជាម៉ាហែមនិងប្រេងត្រាហូល 16.00  
Tomato Sauce, Mozzarella, Parma Ham, Truffle Oil, Parmesan Shavings, Rocket Leaves, Oregano
- 33/ Quattro Formage ភីហ្សារសជាតិឈឺសបួនមុខ 14.00  
Tomato Sauce, Mozzarella, Gorgonzola, Pecorino Romano, Taleggio, Oregano
- 34/ Parma Ham ភីហ្សារសជាតិជាម៉ាហែម 15.00  
Tomato Sauce, Mozzarella, Parma Ham, Oregano
- 35/ Burrata ភីហ្សារសជាតិប៊ូរ៉ាតានិងប្រេងត្រាហូល 19.00  
Tomato Sauce, Mozzarella, Fresh Farm Burrata, Rocket Leaves, Truffle Oil, Balsamic Reduction, Oregano

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**Pastas**

មីអ៊ីតាលី

- 36/ **A la Carbonara Penne**      មីអ៊ីតាលីកាច្រានណារ៉ា      9.50  
 Giancale, Egg Yolks, Pecorino Romano, Black Pepper, Parsley, Homemade Penne.
- 37/ **Tomato & Basil Fresh Spaghetti**  មីអ៊ីតាលីសជាតិប៊ុសស្កូ       9.00  
 Basil Pesto, Shallots, Garlic, Cherry Tomatoes, White Wine, Italian Basil Leaves, Homemade Spaghetti.
- 38/ **Truffle Cream & Porcini Fettucine**  មីអ៊ីតាលីសជាតិប្រេងត្រាហូល      15.00  
 Ricotta, Truffle Paste, Shimeji, Porcini, Onions, Garlic, Homemade Fettucine, Pecorino Romano.
- 39/ **Seafood Kampot Pepper Spaghetti**  មីអ៊ីតាលីគ្រឿងសមុទ្រ      11.00  
 Local Seafood, Green Peppercorn, White Onions, Homemade Spaghetti.

**Side Dishes**

- 40/ **Rocket and Grana Padano**      សាឡាដ៍រ៉ុកកែតជាមួយឈីសប្រ្លាណាច្ល៉ាដាណូ      4.00  
 Served with a Balsamic Vinaigrette.
- 41/ **Garden Salad**      សាឡាដ៍ចម្រុះ       3.00  
 Mix Salad leaves, Cucumbers, Shallots, Cherry Tomatoes, Home Made Pickles, served with a Wholegrain Mustard Dressing.
- 42/ **Sautéed Green Vegetables**      តាបឡែតបៃតង      4.00  
 Green Beans, Asparagus, Snow Peas, Green Peas.
- 43/ **French Fries**      ដំឡូងបំពង់      6.50  
 Served with a Truffle Mayonnaise & Grated Grana Padano.
- 44/ **Sautéed Baby Potatoes**      ដំឡូងបន្ទះតា      3.00  
 Onions, Garlic, Thyme & Rosemary.
- 45/ **Potato Wedges**      ដំឡូងចំណិតបំពង់      4.00  
 Served with Ketchup & Mayonnaise.

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