

APPETIZERS



1. **Baked Pacific Oysters (6pc)** 15.00
 អយស្ត្រីរដុតជាមួយឈើស
 Olive Oil, Shallots, Cheese, Panko Bread Crumbs


2. **Cold Cut Platter** ខ្នុរខាត់ចំរុះ 14.00
 Served with Rocket Leaves, Marinated Olives,
 Pickled Shallot, Sundried Tomatoes,
 Butter, Cornichons



3. **Mixed Platter** ខ្នុរខាត់និង ឈើសចំរុះ 18.00

4. **Cheese Platter** ឈើសចំរុះ 12.00
 Served with Pickled Shallots,
 Sundried Tomatoes, Butter



5. **Nicoise Salad** នីស័រសាឡាដេ  7.50
 Mixed Salad, Grilled Artichokes, Tomato Confit,
 Olives, Bell Pepper, Capers, Dill, Green Beans,
 Quail Eggs, Saffron Potatoes

Add: Seared Tuna 3.00 or Shrimps 3.00
 or Smoked Salmon 4.00



6. **Tuna Tataki** ត្រីតូណាស្រែស័បែបជប៉ុន 10.00
 Sesame Crusted Seared Yellow Fin Tuna,
 Herbs, Frisée Salad, Wasabi Mayonnaise,
 Dried Shrimp Powder



= Halal



= Contains Nuts



= Vegetarian



= Pepper



= Vegan

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| 7. Caesar Salad | សាឡាដេស៊ីសា | 6.00 |
| Romaine Salad, Crispy Smoked Bacon, Crostini, Boiled Eggs, Anchovies, Grana Padano, Caesar Dressing
Add Chicken 2.50 | | |
| 8. Superfood Salad | សាឡាដេសុខភាព | 7.00 |
| Mixed Salad, Broccoli, Cauliflower, Kidney, Coco Beans, Green Beans, Shallots, Bell Pepper, Raisins, Couscous, Croutons Served with a Mustard Dressing | | |
| 9. Beef Carpaccio | សាច់គោស្រស់ខាត់ស្យូ | 8.50 |
| Raw Sliced Australian Beef, Capers, Grana Padano, Pesto Dressing, Frisée Salad, Lime | | |
| 10. Warm Chorizo and Squid Salad | ឃ្លីណឺវសាឡាដេ | 9.00 |
| Quinoa, Imported Spanish Chorizo, Sauteed Squid, Zucchini, Garlic Confit, Roasted Mix Bell Peppers, Extra Virgin Olive Oil | | |
| 11. Salmon Gravlax | ត្រីសាលម៉ែនស្រស់អប់ | 10.00 |
| Cured Norwegian Salmon, Fermented Green Peppercorn, Cucumber Matchsticks, Beetroot Salsa, Capers | | |
| 12. Caprese Burrata Salad | សាឡាដេជាមួយឈើសប៊ូរ៉ាតាត្រាស់ហ្វូល | 14.00 |
| Cherry Tomatoes, Red Plum Tomatoes, Black Olives, Shallots, Garlic, Italian Basil, Fresh Burrata Served with Truffle Oil and Pearls | | |

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SOUP



13. **French Onions Soup**  6.75
ស៊ុបខ្លឹមច្បារាំង
White Onions, Garlic, White Wine, Puff Pastry

14. **Mushroom Soup**  ស៊ុបផ្សិតបែបអឺរ៉ុប 7.00
King Oyster Mushrooms, Onions, Garlic,
Cream, Croutons

MAIN COURSES



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

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



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17. **Crispy Duck Skin Leg Confit** 19.00
 ភ្លើងទាដុត
 Truffle Potato Puree, Sauteed Mushrooms,
 Port Wine Sauce

18. **Braised Lamb Shank** 24.00
 ខ្នុរក្នុងដើងច្រើម
 Slow Cook Lamb Shank, Minestrone Vegetables,
 Basil Pesto, Garlic Confit



19. **Fish and Chips**
 Beer Battered Fresh Local Fish, Lemon Wedges, Potato Wedges with BBQ and Tartar Sauce

ត្រី និង ដំឡូងបំពងពិសេស 11.00

20. **Slow Cook Organic Pork Bellies with Khmer Spices**
 Sauteed Edamame, Kidney Beans and Coco Beans, Apple, Celery Leaves, Homemade Katsu Sauce

សាច់ជ្រូកបីជាន់ច្រើន 12.00

21. **PG Wagyu Beef Burger**
 Australian 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

បីហ្គីវសាច់គោ 15.00

22. **Roasted Barramundi**
 Puy Lentils, Carrots, Onions, Garlic, Red Wine Sauce, Guanciale

ត្រីឆ្កែងច្រើន 15.00

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







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Butcher's Corner

- 23. Australian Lamb Rack** ឆ្អឹងជំនីច្រើមអាំង  25.00
 Served with Potatoes Sarladaise, Asparagus Wrap in Turkey Bacon and Sautéed Shimeji Mushrooms with Thyme Jus
- 24. Harvey Wagyu Rump Beef - 200g** សាច់គោ ត្រីតាក  29.00
 Served with Potatoes Sarladaise, Asparagus Wrap in Turkey Bacon, Sautéed Shimeji Mushrooms with Kampot Pepper Sauce
- 25. Harvey Grain fed Rib Eye - 300g** សាច់គោ ចំឡូកក្រៅ  35.00
 Served with Potatoes Sarladaise, Asparagus Wrap in Turkey Bacon Sautéed Shimeji Mushrooms with Kampot Pepper Sauce
- 26. Harvey Grain fed Tenderloin** សាច់គោ ចំឡូកក្នុង  42.00
 Served with Glazed Baby Carrots, Sautéed Wild Mushrooms, Roasted Beef Bones Marrow and Red Wine Sauce



Pizzas



- 27. Hawaiian** ភីហ្សាហាវ៉ៃសជាតិម្ហាស់និងសាច់មាន់  11.00
 Tomato Sauce, Mozzarella, Pineapple, Chicken, Oregano.
- 28. Prosciutto Fungi** ភីហ្សាសជាតិហែម និង ផ្សិត  12.00
 Tomato Sauce, Mozzarella, Cooked Ham, Mushrooms, Oregano
- 29. Fruite di Mare** ភីហ្សាសជាតិគ្រឿងសមុទ្រ  13.00
 Tomato Sauce, Mozzarella, Local Prawn and Squid, Bell Pepper, Coriander Pesto, Oregano
- 30. Quattro Formage** ភីហ្សាសជាតិឈើសប្លូនមុខ  14.00
 Tomato Sauce, Mozzarella, Gorgonzola, Pecorino Romano, Taleggio, Oregano
- 31. Parma Ham** ភីហ្សាសជាតិដាម៉ាហែម  15.00
 Tomato Sauce, Mozzarella, Parma Ham, Oregano
- 32. Rustica Bianca** ភីហ្សាសជាតិសាច់ជ្រូកបីជាន់អប់  14.00
 Mozzarella, Pecorino Romano, Guanciale, Arugula Salad, Oregano
- 33. Crudo** ភីហ្សាសជាតិដាម៉ាហែមនិងប្រេងត្រាហូល  16.00
 Parma Ham, Rocket Leaves, Truffle Oil, Tomato Sauce, Grana Padano, Balsamic Reduction, Mozzarella, Oregano
- 34. Burrata** ភីហ្សាសជាតិប៊ូរ៉ាតានិងប្រេងត្រាហូល  19.00
 Tomato Sauce, Mozzarella, Fresh Farm Burrata, Rocket Leaves, Truffle Oil, Balsamic Reduction, Oregano

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Pastas

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| 35. Basil Pesto Spaghetti | មីអ៊ីតាលីសជាតិប៊ុសស្សូ   | 9.00 |
| Basil Pesto, Shallots, Garlic, Cherry Tomatoes, White Wine, Italian Basil, Homemade Spaghetti | | |
| 36. A la Carbonara Penne | មីអ៊ីតាលីកាច្រានណាវ៉ា | 9.50 |
| Guanciale, Egg Yolks, Pecorino Romano, Black Pepper, Parsley, Homemade Penne | | |
| 37. Seafood Kampot Pepper Spaghetti | មីអ៊ីតាលីគ្រឿងសមុទ្រ  | 12.00 |
| Local Squid, Prawn, Cherry Tomato, Scallions, Khmer Basil, Homemade Spaghetti | | |
| 38. Truffle Cream and Porcini Fettucine | មីអ៊ីតាលីសជាតិប្រេងត្រាហូល  | 15.00 |
| Ricotta, Truffle Paste, Shimeji, Porcini, Onions, Garlic, Pecorino Romano, Homemade Fettucine | | |

SIDE DISHES

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| 39. Garden Salad | សាឡាដចម្រុះ  | 3.00 |
| Mix Salad Leaves, Cucumbers, Shallots, Cherry Tomatoes, Homemade Pickles, Served with a Wholegrain Mustard Dressing | | |
| 40. Sautéed Green Vegetables | តាបន្លែបៃតង | 3.00 |
| Green Beans, Asparagus, Snow Peas, Green Peas | | |
| 41. Sautéed Baby Potatoes | ដំឡូងតូចៗច្រើន | 3.00 |
| Onions, Garlic, Thyme and Rosemary | | |
| 42. Potato Wedges | ដំឡូងចំណិតបំពង់ | 3.00 |
| Served with BBQ Sauce | | |
| 43. Sauteed Mushroom | តាឡីត | 3.50 |
| Shiitake, Shimeji, King Oyster Mushroom, Onions, Garlic, White Wine, Parsley | | |
| 44. Truffle Mashed Potato | ដំឡូងកិនរសជាតិត្រាហូល | 4.50 |
| Truffle Cream, Milk, Cream and Butter | | |
| 45. French Fries Small/ Large | ដំឡូងបំពង់ | \$ 6.50 / \$ 8.00 |
| Served with a Truffle Mayonnaise and Grated Pecorino Romano | | |

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